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COLLEGE OF AGRICULTURE

Extension Division

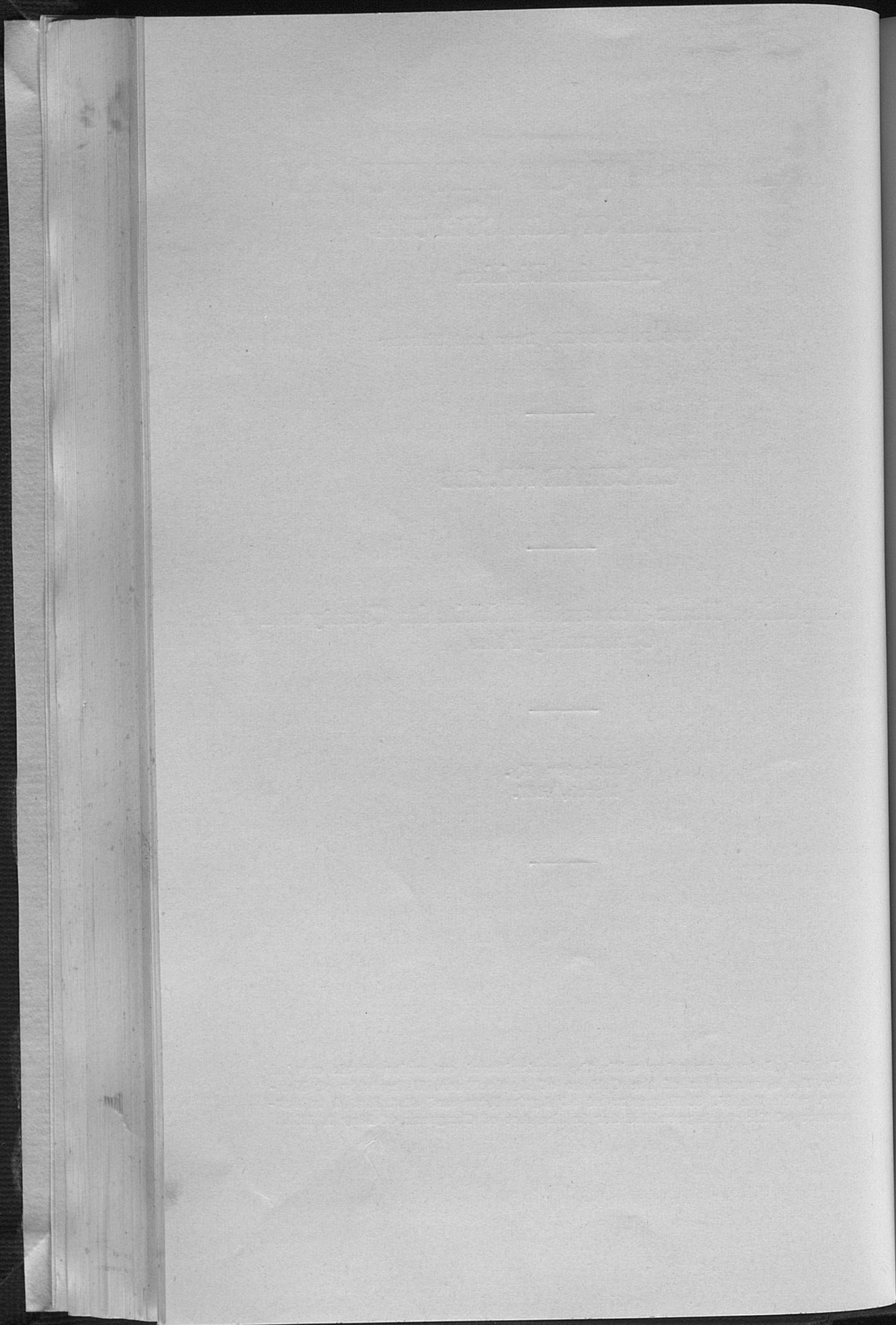
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**Competitive Home Economics Exhibits for County and
Community Fairs**

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CIRCULAR NO. 206

Competitive Home Economics Exhibits for County and Community Fairs

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State Leader Home Demonstration Agents

Home economics exhibits at community and county fairs are justifiable only in so far as they are educational. An exhibit is educational only in so far as it raises standards of production in the community. The purpose of a home economics exhibit is to raise the standard of the products represented by those included in the premium list. Hence, the premium list must be carefully chosen to include only such products as are beautiful, useful or healthful. The exhibit should set a high standard in the selection and preparation of food products and in the selection, construction and decoration of textile products.

The following suggestions are made to help in making fairs function educationally.

SOME SUGGESTIONS FOR EXHIBIT REGULATIONS

1. Entries which are for any reason disqualified or which are not included in the premium list may not be exhibited.
2. No articles may be exhibited for premiums which have been previously exhibited at the same fair.
3. Articles exhibited in classes where there is little or no competition must score at least 90 for first place, 80 for second and 70 for third.*

*Note:—Often an undeserving article is given first place because of lack of competition, thus setting false standards. According to this regulation an article exhibited with no competition must measure up to a certain standard before receiving an award. If it scores below 70 it will not be eligible for any place.

4. All entries must be the work of the exhibitor.
5. Garments must be so exhibited that they may be thoroly inspected by the judges.
6. No article may be entered in two classes or as part of a collection if entered as a single entry.
7. No unfinished garment may be exhibited.
8. All garments must be clean and in good condition.
9. No articles received after the time set for closing entries will be allowed to compete.

ARRANGEMENTS OF COMPETITIVE EXHIBITS

1. Exhibits should be so arranged that there is a one-way line of travel, thus avoiding confusion and crowding.
2. Material exhibited should not be crowded. Articles should be grouped according to lot numbers so there is an opportunity for comparison.
3. Articles should be so arranged that they can be seen by the public but should be protected from handling. The tables holding displays should be low or tilted by blocking up legs on one side. Exhibits may be arranged on the wall on the level with the eye, neither too high nor too low to be easily observed. Wall exhibits should not be placed so they are concealed by exhibits on tables.
4. The background should be clean, neat and of some neutral color. White, light yellow, cream or buff are appropriate colors. Clean cream or tan wrapping paper is excellent. Unbleached muslin or cheesecloth may be used. Paper can be attached to walls with thumb tacks, paste or gummed tape.

Food

- A. Display all food in fly-proof cases or cover with mosquito bar.
- B. Canned goods are best displayed on shelves.
- C. Group like foods with sufficient space between groups so that each group may be studied as a unit and compared.

parisons made. For instance, in a bread display white bread may form a unit, whole wheat bread another, parker house rolls another, and plain yeast buns another.

- D. Mark each class with a placard. This helps visitors to appreciate the display and find classes in which they are interested. Placards may be made on white or cream bristol board, lettered in black, either with gummed letters or black ink.

Textiles

- A. Dresses should be displayed on coat hangers hung against wall.
- B. Underwear and linens should be displayed on tables in such a way that they can be seen at close range. They should be folded to show as much of the design as possible.
- C. Like articles should be displayed in groups with space between groups and each group labeled.

ORGANIZATION OF THE HOME ECONOMICS DEPARTMENT AT A FAIR

Publicity. Publicity concerning the exhibit, premium lists, score cards which are to be used, regulations which are to be observed, should be sent out as early in the year as possible. This may be done at any time thru the newspapers. The fair catalog often comes out too late to be useful. It is a great advantage to the public to know the regulations and to see the score cards early. Knowing the points on which an article is to be judged will help materially in obtaining a higher standard of products.

Committees. At an early date the fair committee should appoint a superintendent or chairman of the home economics department. She, in turn, should appoint her committees in plenty of time to carefully work out plans for the exhibit. Two committees can effectively take care of the woman's exhibit.

The committees should be definitely instructed regarding their duties.

Committee on exhibits will be responsible for publicity, making premium lists, providing score cards, entry blanks, etc., and seeing that they are distributed, formulating rules and regulations for exhibit, making arrangements for securing material to be exhibited and having material ready for display. They will be responsible for making all arrangements for the judging of exhibits, securing judges, etc.

Committee on display will be responsible for arranging the exhibit, providing show cases, tables, screens, placards, decoration. They will receive the articles exhibited, enter them, unpack, assist judges, cut cakes and bread, etc., place score cards and ribbons, and arrange the exhibit after judging is done. Some member of this committee should be with the exhibit during the entire fair to become familiar with the method of judging, etc. It is best that the members of this committee do not enter in competitive exhibits. This committee will record entries in entry book and keep record of prize winning articles. Ribbons will probably be furnished by fair committee. This committee should see that they are on hand. This committee will also have charge of releasing exhibits after the fair.

Size of committees. The size of the committee will depend on the extent of the exhibit and the amount of work to be done. Probably a committee of five is sufficient. If the fair is large and two judges are necessary there should be a display committee of seven, chairman, three persons to enter and arrange textile exhibits and to assist judge of textiles and three to enter and arrange food exhibits and to assist judge of foods.

Entering Exhibits. The time stated for closing entries should be definite and strictly observed. The display committee should be on hand to receive and record entries and to arrange exhibits. Any entries which disqualify should be excluded at this time. Entry tickets should be ready before the exhibit opens and should be made in duplicate form, one to be placed on the article and the other to be given to the exhibitor as an identification tag. This tag may be attached to baked

goods with tooth picks. The entry tag should state the department, class letter, lot number and exhibitor's number. Each entry should be numbered as the entry is received and should be recorded in a book provided for the purpose. It is well to have two entry books in readiness for the textiles and food departments with the name of each lot number on a separate page or with space allowed for recording the number of entries which will probably be made in each lot. Below is a sample entry blank correctly made out and a sample page of an entry book correctly filled out.

HOME ECONOMICS EXHIBIT	HOME ECONOMICS EXHIBIT
Department <i>Textiles</i>	Department <i>Textiles</i>
Class <i>A</i>	Class <i>A</i>
Lot No. <i>1</i>	Lot No. <i>1</i>
Exhibitor's No. <i>1*</i>	Exhibitor's No. <i>1*</i>

Entry Book
DEPARTMENT OF TEXTILES
Class A—Knitting

Lot 1—Best scarf

- Exhibitor's No. 1.* Mrs. J. B. Grove
 2. Mrs. L. R. Long
 3. Miss Nellie Price
 4.
 5.

Lot 2—Best sweater

- Exhibitor's No. 1.
 2.
 3.

*Note:—Exhibitor's card and record of entry for same person.

Judging. The responsibility for judging should be given only to a person well trained in home economics if the exhibit is to succeed in setting high and correct standards. It is desir-

able but not necessary that the judge came from out of the county or community and be someone who is not personally known in the community. If the exhibits are large, it is advisable to have two judges, one for the food and one for the textile exhibit. A time should be set when all articles should be received and those received later should be excluded. The time set should be early enough to allow the judge time for judging before the exhibits are opened to the public. The committee on display should provide equipment as knives, spoons, plates, score cards, basin for washing hands, soap, dish cloth, tea towels, hand towels.

Scoring. To make an exhibit educational in the highest degree each article entered should be scored. The score card is an analysis of the qualities of the product, each quality with a certain value. The woman who sees her exhibit scored knows just wherein she has failed and wherein she has excelled. Her product next year will be nearer a standard product. If lack of time, insufficient number of judges or the extent of the exhibit make it inadvisable to score all products entered, at least the three winning articles in each class should be scored. If possible, the judge should remain to answer questions and explain the points considered in scoring. Much of educational value can be accomplished by a trained woman in this way. The score cards used should be published early in the year thru the papers and should be included in the premium lists.

Suggested Premium List for County Fairs. The extent of the exhibits, size of fair, community products, etc., will influence the premium list. The following premium list has been formulated with the intention of emphasizing typical standard products and leaving out variations, fads and heirlooms. This is a rather complete premium list and probably should be greatly abbreviated for the average county or community fair.

DEPARTMENT—TEXTILES

Class A.—Knitting (silk or wool)

- Lot 1. Best scarf.
- Lot 2. Best sweater
- Lot 3. Best child's outfit—any 3 of the following: jacket, cap, leggings, bootees, mittens.

Class B.—Hand Sewing

- Lot 4. Best patching on cotton or wool garment.
- Lot 5. Best darning on cotton or wool garment.
- Lot 6. Best buttonholes on wool, silk, cotton.

Class C.—Dresses, Underwear, Aprons (machine made)

- Lot 7. Best house dress (most practical).
- Lot 8. Best kitchen apron (most practical).
- Lot 9. Best bungalow apron.
- Lot 10. Best night dress.
- Lot 11. Best envelope chemise.
- Lot 12. Best petticoat.
- Lot 13. Best bloomers.
- Lot 14. Best slip.
- Lot 15. Best set of 3 pieces of underwear.

HAND WORK

Suitability, design and workmanship considered.

Class D.—Luncheon Sets

- Lot 16. Best embroidered (French and eyelet)
- Lot 17. Best cross stitched.
- Lot 18. Best hemstitched (hand).
- Lot 19. Best crochet trimmed.
- Lot 20. Best hand woven.

Class E.—Scarfs, Centerpieces, Tray Cloths

- Lot 21. Best embroidered (French and eyelet).
- Lot 22. Best hemstitched (hand).
- Lot 23. Best cross stitched.
- Lot 24. Best crochet trimmed.
- Lot 25. Best hand woven.

Class F.—Towels

- Lot 26. Best embroidered (white).
- Lot 27. Best cross stitched.
- Lot 28. Best monogrammed or initialed.
- Lot 29. Best hemstitched.
- Lot 30. Best crochet trimmed.
- Lot 31. Best hand woven.

Class G.—Infant and Children's Apparel

- Lot 32. Best layette—not less than 6 pieces.
 - 1. Bonnet.
 - 2. Bootees.
 - 3. Embroidered shoes.
 - 4. Dress.
 - 5. Gertrude slip.
 - 6. Sacque (crocheted, knitted, embroidered).
- Lot 33. Best child's romper suit.
- Lot 34. Best boy's suit (pre-school).
- Lot 35. Best child's dress (pre-school).
- Lot 36. Made-over class:
 - 1. Child's coat.
 - 2. Child's dress.
 - 3. Boy's suit.

**Class H.—Juvenile Class
(machine made)**

- Lot 37. Best envelope chemise.
 Lot 38. Best bloomers.
 Lot 39. Best nightgown.
 Lot 40. Best petticoat.
 Lot 41. Best slip.
 Lot 42. Best simple wash dress.
 Lot 43. Best bungalow apron.
 Lot 44. Best smock or middy.
 Lot 45. Best wash skirt.
 Lot 46. Best summer dress.
 Lot 47. Best wool dress.
 Lot 48. Best wool skirt.
 Lot 49. Best silk dress.
 Lot 50. Best made-over dress.
 Lot 51. Best kimona.
 Lot 52. Best patching on garment.
 Lot 53. Best darning on garment.

Class I.—Dyeing

- Lot 54. Best dyed cotton or linen garment.
 Lot 55. Best dyed silk garment.
 Lot 56. Best dyed wool garment.

Class J.—Millinery

- Lot 57. Best hat for general purpose.
 Lot 58. Best dress hat.

**Class K.—Quilts and Bed
Spreads**

- Lot 59. Best appliqued bed spread.
 Lot 60. Best tufted bed spread.
 Lot 61. Best embroidered bed spread.
 Lot 62. Best quilt—modern.
 Lot 63. Best quilt—antique.

Class L.—Coverlets

- Lot 64. Best hand woven coverlet.

Class M.—Rugs

- Lot 65. Best hand woven rug.
 Lot 66. Best hooked rug.
 Lot 67. Best braided rug.
 Lot 68. Best crocheted rug.

Class N.—Dress Form

- Lot 69. Best gummed paper, shellacked, covered, mounted dress form.

Class O.—Basketry

- Lot 70. Best woven basket.
 Lot 71. Best sewed basket.

DEPARTMENT OF FOOD**Class A.—Yeast Breads**

- Lot 1. *Best loaf white bread.
 Lot 2. Best loaf whole wheat bread.
 Lot 3. Best dozen parker house rolls.
 Lot 4. Best dozen plain yeast buns.

*Loaf— $3 \times 3\frac{1}{2} \times 1\frac{1}{4}$ inches—1 lb. dough.

Class B.—Cake

- Lot 5. Best sponge cake (without icing).
 Lot 6. Best angel food cake (without icing).
 Lot 7. Best light layer cake (iced).
 Lot 8. Best chocolate layer cake (iced).

- Lot 9. Best spice loaf cake (without icing).
- Lot 10. Best fruit cake (without icing).

Class C.—Cookies (without icing)

- Lot 11. Best dozen sugar cookies.
- Lot 12. Best dozen molasses cookies.
- Lot 13. Best dozen ginger snaps.
- Lot 14. Best dozen hermits.

Class D.—Dairy Products

- Lot 15. Best pound butter.
- Lot 16. Best cottage cheese.
- Lot 17. Best home made American cheese.

Class E.—Jelly

- Lot 18. Best glass blackberry jelly.
- Lot 19. Best glass grape jelly.
- Lot 20. Best glass apple jelly.
- Lot 21. Best glass crabapple jelly.
- Lot 22. Best glass plum jelly.
- Lot 23. Best glass quince jelly.
- Lot 24. Best collection 4 kinds of jelly.

Class F.—Preserves

- Lot 25. Best jar cherry preserves.
- Lot 26. Best jar strawberry preserves.
- Lot 27. Best jar peach preserves.
- Lot 28. Best jar blackberry jam.

Class G.—Pickles

- Lot 29. Best sour cucumber pickles.

- Lot 30. Best sweet cucumber pickles.
- Lot 31. Best jar dill pickles.

Class H.—Canned Fruits

- Lot 32. Best jar canned cherries.
- Lot 33. Best jar berries (blackberries, raspberries, loganberries).
- Lot 34. Best jar peaches.
- Lot 35. Best jar pears.
- Lot 36. Best jar apples.
- Lot 37. Best jar apple sauce.
- Lot 38. Best jar strawberries.
- Lot 39. Best collection—six kinds of fruit (3 large, 3 small).

Class I.—Canned Vegetables

- Lot 40. Best jar asparagus.
- Lot 41. Best jar string beans.
- Lot 42. Best jar corn (pint jar).
- Lot 43. Best jar greens.
- Lot 44. Best jar peas (pint jar).
- Lot 45. Best jar tomatoes.
- Lot 46. Best jar baby beets.
- Lot 47. Best jar small carrots.
- Lot 48. Best collection of 6 kinds of vegetables.

Class J.—Canned Meats

- Lot 49. Best jar canned beef.
- Lot 50. Best jar canned pork.
- Lot 51. Best jar canned chicken.
- Lot 52. Best jar canned sausage.
- Lot 53. Best collection, 3 kinds canned meat.

Class K.—Candy	
Lot 54. Best ½ lb. chocolate fudge.	Lot 57. Best ½ lb. peanut brittle.
Lot 55. Best ½ lb. divinity fudge.	Lot 58. Best ½ lb. molasses taffy.
Lot 56. Best ½ lb. dipped chocolate fondant.	Lot 59. Best ½ lb. caramels.

Note:—Fruit and vegetables for exhibit purposes should be canned in white glass jars so that the true color of the product can be seen.

SCORE CARDS FOR CLOTHING

Tailored Garments*

Materials used, including trimmings	20
Suitability to design and purpose of garment.....	10
Durability of materials	5
Cleaning qualities	5
Design and color.....	20
Suitability to purpose	5
Beauty of line and color	10
Individuality	5
Workmanship	50
Detail of construction	30
Seams.	
Collar and facings.	
Pockets and fastenings.	
Lining.	
Tailored appearance	15
Pressing	5
Relation of garment value to cost in time and money.....	10
TOTAL SCORE	100

Hats*

A home maker can usually save more by making her own hats than by any other sewing. However, there is no one item of a woman's costume which so influences her appearance as her hat and no phase of home sewing which has produced such poor results. It is essential that these points be kept in mind in judging such contests and that high standards be set and maintained.

General appearance	10
Materials	20
Suitability to design and purpose	10
Combination of textures	5
Durability	5

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Design and color	40
Proportions of the hat	10
Relation of width of brim to size and height of crown.	
Choice and use of trimming	10
Color combinations	10
Suitability of design to purpose	5
Individuality and style	5
Workmanship	20
Choice of stitches and finishes	10
Technic	10
Value in relation to cost in time and money.....	10
TOTAL SCORE	100

Handwork*

The following score card is intended for the scoring of luncheon sets, dresser scarfs, bedspreads, handkerchiefs, bags, and other household articles and clothing accessories in which design has been introduced by some kind of handwork.

There is no field of endeavor in which more time is wasted and more inartistic and inappropriate results obtained than in handwork on these articles. In scoring them, therefore, true beauty and usefulness should be emphasized.

Value of articles in relation to work done and material used.....	25
Suitability of materials	20
Textures	10
Kind of fibers	5
Thread used	5
Size.	
Type.	
Design and color	25
Appropriateness of design to material	5
Subordination of design to the purpose of article.....	5
Adaptation of design to the area.....	5
Quality of rhythm, harmony and balance	5
Choice of color combination	5
Workmanship	25
Choice and neatness of stitches, seams, hems, etc....	15
Perfection of stitching	10
General appearance	5
TOTAL SCORE	100

Outer Garments for Adults*		
Materials used, including trimming		30
Suitability to design and purpose of dress.....	15	
Durability of materials	10	
Laundering and cleaning qualities	5	
Design and color		20
Suitability to occasion	10	
Individuality	5	
Beauty of line and color	5	
Workmanship		30
Choice and neatness of seams, hems, finishes, etc.....	15	
Perfection of stitching (hand or machine).....	15	
General appearance		10
Cleanliness	5	
Pressing	5	
Relation of garment value to cost in time and money.....		10
TOTAL SCORE		100

Children's Garments*		
Materials used, including trimmings		20
Suitability to design and purpose of garment.....	10	
Durability of materials	5	
Laundering and cleaning qualities	5	
Design and color		40
Suitability to child	20	
Comfort.		
Protection.		
Ease of putting on and removing.		
Beauty of line and color	10	
Simplicity	5	
Suitability to occasion	5	
Workmanship		20
Choice and neatness of seams, hems, finishes, etc.....	10	
Perfection of stitching (hand or machine)	10	
General appearance		10
Cleanliness	5	
Pressing	5	
Relation of garment value to cost in time and money.....		10
TOTAL SCORE		100

Remade Garment*

In such contests the exhibitor should submit a photograph or sketch of the original garment with a diagram of the method used in

recutting. Such processes as redyeing, renovating, and turning should be stated. The time required to make the garment and an itemized statement of the cost of the new materials purchased should also be given.

General success of project	30
Ingenuity shown in the problem	10
Economical use of material	10
Suitability of result to purpose for which intended.....	5
Durability of result	5
Design and color	30
Beauty of design	10
Color combinations	10
Texture combinations	5
Textile design combinations	5
Workmanship	30
Choice and neatness of seams, hems, finishes, etc.....	15
Perfection of stitching (hand or machine).....	15
Relation of value to cost in time and money.....	10
 TOTAL SCORE	 100

Buttonholes*

The buttonholes should be made on a garment. If this is impracticable, then a statement should be attached giving the type of garment for which they are intended and the position in which they would be placed. At least one button should be attached to show the size for which the buttonholes were made.

Suitability to garment and purpose	30
Position of buttonhole	10
Type	10
Size	10
Workmanship	50
a. For worked buttonholes	50
Kind of thread used	10
Depth and evenness of stitches.....	20
Perfection of purl	10
Perfection of fan or bar end.....	10
b. For bound buttonholes	50
Evenness of finish	15
End finish	15
Appearance on wrong side	10
Kind of material used	10
General appearance	20
 TOTAL SCORE	 100

Darn*

The type of darn (stocking, running, diagonal, etc.) shall be stated by the rules of the contest.

Inconspicuousness of darn	60
Choice of thread or yarn used	20
Size and position of stitches	20
General neatness of work	20
Durability of result	30
General appearance of exhibit	10
Cleanliness	5
Pressing	5
TOTAL SCORE	100

Patch*

The type of patch shall be stated by the rules of the contest.

Inconspicuousness of patch	40
Choice of material and thread for patch.....	10
Placing of patch	10
Size and position of stitches	10
General neatness of work	10
Suitability of type of patch to article and fabric.....	20
Durability of result	30
General appearance of exhibit	10
Cleanliness	5
Pressing	5
TOTAL SCORE	100

Basketry

Form or shape	30
Good proportions—symmetry or perfection of shape.	
Workmanship	40
Suitability of "weave" chosen to type of basketry.	
Accuracy—neatness—firmness of stitch or weave.	
Regularity of radiating lines.	
Neatness of joining.	
Finish	10
Handles—binding—finish of entire basket.	
Decoration—Harmony of color, if used	10
Adaptability of design to other materials and use of basket.	

*Note:—Taken from "Score Cards for Judging Clothing Selection and Construction"—Miscellaneous Circular 90, United States Department of Agriculture.

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Suitability to purpose and material	10
Wearing quality of materials suited to purpose of basket.	
TOTAL SCORE	100

SCORE CARDS FOR FOODS

Bread

General appearance	15
Color—even, golden brown.	
Size—baked in single loaf pans, about 3x3½x8¼ inches, 1 lb. dough.	
Shape—slightly rounding, symmetrical—no cracks.	
Crust	10
Thickness—about ¼ inch, uniform and smooth.	
Character—crisp and tender.	
Crumb	35
Color—creamy white—no streaks	5
Grain and texture—tender—grain even and fine.....	10
Moisture—neither doughy nor crumbly	10
Elasticity—springs back when pressed with the finger	5
Lightness—light, but not so light as to have large and unsightly air cells	5
Flavor	40
Tastes and smells sweet and nutty resembling grain of wheat.	
No taste nor odor of yeast, mold or acid.	
TOTAL SCORE	100

Quick Breads

General appearance	15
Size—uniform—standard in size—neither excessively large nor small.	
Shape—uniform—typical of particular bread exhibited.	
Color—even, golden brown.	
Crust—crisp, tender	5
Flavor	40
No taint of rancid fat or impure ingredients, right amount of salt.	
Crumb	40
Lightness—light, but not coarse grained.	
Moisture—neither soggy nor crumbly.	

Texture and grain—even and fine grained—tender. (Biscuits flaky.)

Color—creamy white—no streaks.

TOTAL SCORE 100

Cookies

General appearance 20

Uniform in size and shape.

Baking and crust—evenly browned 20

Flavor 40

Wholesome, sweet flavor—no taint of impure ingredients
or no one flavor predominating.

Crumb—tender, fine grained 20

TOTAL SCORE 100

Doughnuts (Unsugared)

General appearance 15

Size—uniform and standard size.

Shape—uniform and standard shape.

Color—even, golden brown.

Crust—tender—crisp—free from excess fat..... 5

Flavor 40

Wholesome, sweet flavor—no taint of impure ingredients,
no predominating flavor.

Crumb 40

Grain and texture—tender—fine and even grained.

Lightness—light, but not coarse grained.

Moisture—neither soggy nor crumbly.

Freedom from excess fat.

TOTAL SCORE 100

Cakes Made Without Butter

Entries of sponge, sunshine or angel food cakes should not be iced.

General appearance 15

Size—medium size most acceptable.

Shape—preferably baked in angel food pans—level or
slightly rounded—not hollow in center.

Color—even, delicate brown.

Crust—rough—slightly sugary—medium thickness, tender..... 5

Flavor 40

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Delicate, wholesome flavor—no taint of impure ingredients or no predominating flavor.

Crumb	40
Texture and grain—soft, velvety, tender—fine and even grained, but not close grained—flaky when torn apart.	
Moisture—neither soggy nor crumbly.	
Elasticity—springs back when pressed with finger.	
Lightness—very light, equally light thruout.	
Color—uniformity of color.	
TOTAL SCORE	100

Butter Cakes

Loaf cakes uniced—layer cakes iced.

General appearance	15
Size—medium.	
Shape—loaf cakes baked in standard loaf pan.	
Color—even, golden brown.	
Crust—smooth and tender.....	5
Flavor	40
Wholesome, sweet flavor, no taint of impure ingredients.	
Crumb	40
Grain and texture—tender—fine and even grained.	
Moisture—neither soggy nor crumbly.	
Lightness—equally light thruout—no heavy streaks.	
Color—uniformity of color.	
TOTAL SCORE	100

Fruit Cake

Entries of fruit cake should not be iced.

General appearance	15
Size—medium size most acceptable.	
Shape—level or slightly rounded—cake round or oblong.	
Color—uniform color.	
Crust—rough—not very thick	5
Flavor—agreeable—no taint of impure ingredients—not over spiced	40
Crumb	40
Texture and grain—tender—breaks easily.	
Moisture—more moist than other cakes but not doughy, or sticky.	
Proportion and distribution of fruit and nuts—enough batter to hold fruit and nuts well together. Fruit and nuts evenly distributed thru cake.	

Size of pieces of fruit and nuts—about size of pea—should neither be ground fine nor left in large pieces.

TOTAL SCORE 100

Icing

General appearance—smooth and glossy (fancy and decorative icing not acceptable) 25
 Texture—soft and smooth—neither brittle nor sticky..... 50
 Flavor—wholesome, sweet, not over flavored..... 25

TOTAL SCORE 100

Canned Vegetable

Vegetable 60

Condition of product chosen—uniformly well ripened—graded to secure uniformity of size, not defective—not tough or too old, stringy or woody, suitable condition for canning 20

Condition of finished product—natural, clear, bright color, not unduly blanched nor darkened—no artificial coloring matter. Not overcooked, shape well preserved, tender and crisp 40

Pack 40

Neatness and uniformity—fancy packs are not acceptable. Pieces of appropriate size to serve, and attractively arranged.

Condition of liquid—liquid should be clear—not cloudy, no bubbles present, no sediment or foreign matter present.

Proportion of liquid to vegetable—jar should be full of product but not crowded and the product should be well covered with liquid.

Container—of uniform or specified size, of clear white glass. All containers clean and attractive, plainly and neatly labeled according to directions.

TOTAL SCORE 100

Canned Fruit

Fruit 50

Condition when chosen—uniformly well ripened, graded to secure uniformity of size—not defective, tough or seedy, suitable condition for canning.... 20

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Condition of finished product—natural, clear, bright color, no artificial coloring—neither overcooked, mushy, nor uncooked in appearance—no preservative used, tender, shape well preserved.....	30
Syrup	20
Color—clear, bright, natural color of fruit—no sediment or foreign material.	
Consistency—neither watery nor thick like preserves.	
Pack	30
Neatness and uniformity—arranged to make best use of space. (Fancy packs not acceptable.) Small fruits canned whole, large fruits of convenient size to serve—neatly arranged.	
Proportion of fruit to syrup—jar should be well filled with product but not crowded and product well covered with syrup. Product evenly distributed thru jar—not settled at top or bottom.	
Container—of uniform or specified size, of clear white glass. All containers should be clean, attractive, plainly and neatly labeled according to directions.	
TOTAL SCORE	100

Pickles

(Fruit or Vegetable)

Fruit or vegetable	30
Condition of product chosen—graded to secure uniform size and shape. Product not defective, old woody or stringy, suitable for pickling.....	10
Condition of finished product—natural color, firm, tender and crisp, not touch, flabby nor soft.....	20
Flavor—natural flavor—not over spiced, too acid.....	40
Pack	30
Neatness and uniformity—arranged neatly to make best use of space (fancy pack not acceptable).	
Proportion of product to liquid or syrup—jar should be well filled with product but not crowded. Product should be well covered with liquid.	
Container—of uniform or specified size, of clear white glass. All containers should be clean, attractive, plainly and neatly labeled according to directions.	
TOTAL SCORE	100

Preserves	
Fruit	30
Fruit should retain its original shape and color—should be clear in color and translucent. Texture should be tender, firm and plump.	
Syrup	10
Bright in color, clear, heavy, but not containing crystals of sugar.	
Flavor	30
That of fruit—not destroyed by use of too much sugar or overcooking.	
Pack	30
Neatness and uniformity—neatly arranged to make best use of space (fancy packs not acceptable).	
Proportion of fruit to syrup—jar full of fruit and fruit well covered with syrup.	
Container—of uniform or specified size, of clear white glass. All containers should be clean, attractive, plainly and neatly labeled according to directions.	
TOTAL SCORE	100

Conserves and Marmalades

A conserve is a preserve made from a mixture of fruits. Often nuts are added. The fruit is often cut in small pieces. Marmalade may be made from one fruit only or a mixture of fruit. The ideal marmalade shows small pieces of translucent fruit evenly distributed in a clear, thick, jellylike syrup. It may be judged by same score card as preserves, keeping these points in mind.

Jelly

“Ideal fruit jelly is a beautifully colored, transparent, palatable product obtained by so treating fruit juice that the resulting mass will quiver, not flow, when removed from its mold; a product with texture so tender that it cuts easily with a spoon, and yet so firm that the angles thus produced retain their shape; a clear product that is neither syrupy, gummy, sticky nor tough; neither is it brittle and yet it will break, and does this with a distinct, beautiful cleavage which leaves sparkling characteristic faces. This is that delicious, appetizing substance, a good fruit jelly.”—Goldwaite.

General appearance	20
Color—natural color of fruit.	
Clearness—clear and sparkling—free from pulp, bubbles, mold or crystals.	

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Texture and consistency	40
Tender—cuts easily with a spoon—firm enough to retain its angles when cut or broken. Should be neither syrupy, gummy, sticky, nor tough. Holds its shape when removed from glass.	
Flavor—natural flavor of fruit	30
Container—of uniform and specified size—clear glass, clean, attractive, neatly labeled according to directions.....	10
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TOTAL SCORE	100

Jams and Butters

Jams are made from whole fruits, usually the small ones, so prepared as to give a smooth mixture. Butters are made from fruits which contain a larger proportion of fleshy material and the seeds and skins are discarded. This mixture is smoother than the jam mixture.

General appearance	10
Color—natural color of fruit—no foreign substance or mold.	
Texture	40
Smooth, thick, homogeneous, tender—neither syrupy, gummy, nor tough.	
Flavor	40
Natural flavor of fruit—not too sweet or strong from over cooking.	
Container	10
Of uniform and specified size—clear white glass—clean, attractive, neatly labeled according to directions.	
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TOTAL SCORE	100

Butter

Flavor	45
Mild, sweet, clean, free from any taint of impurities or rancidity.	
Texture	25
Distinct fine grain or granules—firm body—objectionable to have poor grain, cloudy appearance, weak body, too much brine, or greasy consistency.	
Color	15
Clear, bright, golden yellow—not mottled, too bright or too light.	
Salt	10
Completely dissolved—no sign of salt crystals—not too salty or lacking in salt.	

Pack—neat, clean attractive appearance	5
TOTAL SCORE	100

Candies

The following score may be used for all fondant or soft candies. An entry should consist of one-half pound box of any variety.

Appearance of pack	10
Size of pieces—uniform—neither very large nor small.....	10
Shape of pieces—uniform	10
Texture—smooth—creamy—no crystals of sugar	15
Color—natural—avoid an excess of artificial coloring.....	10
Flavor—not over flavored.....	45
TOTAL SCORE	100

Cheese

Flavor	50
Body and texture	25
Color	15
General appearance	10
TOTAL SCORE	100

Homemade Soap

General appearance—size, shape, odor	10
Color—uniformity—thoronsness of blending.....	40
Texture—smooth—hard—not greasy or crumbly.....	40
Taste—soapy—no evidence of free lye.....	10
TOTAL SCORE	100

POSTERS

Poster work has become very popular during the past few years. Advertisers first appreciated the truth of the statement "The eye grasps the picture appeal more quickly than the printed one" and used posters as a means of advertising their merchandise. Later educators learned the value of posters in selling ideas. At the present time poster work is frequently a part of the school program. It is a graphic and effective means

of getting an idea before the public. It has been said that a well made poster educates people without their knowing of the process.

Suggestions for Making Posters

Materials. Light weight mounting board or heavy weight cover paper are suitable materials for the background of posters. Bristol board may be used but on account of its intense and often crude color and smooth glossy surface does not make an attractive background.

Size and Proportion. The size of the poster is determined by the size of the picture and the number of words in the legend. The following proportions are satisfactory for posters: 22x28; 14x22; 17x28. Mounting board usually comes in size 22x28. Posters 14x22 are satisfactory for amateur work and uses the paper to good advantage. The pictures used for amateur poster work are often obtained from magazine cut-outs and are not large enough to look well on a larger poster.

Lettering. Good lettering is essential to attractive posters. Script is not effective or easily read. Lettering should be large enough to be legible from a distance, and should be neatly done. If several words are to be used it is better to use more than one size of lettering. Lettering in capitals and small letters is more legible and more attractive than lettering made up of capitals only. Unless lettering can be very well done it is advisable to use gummed letters which may be purchased in different sizes, capitals and small letters.

Color. A good poster attracts instant attention. Since color attracts attention, it may be effectively used. The over-use of color should always be avoided. A safe rule for amateurs is as follows: Use background of neutral color, gray, cream, faun, taupe, tan; letter in black; use color in picture or cut out. It is effective to repeat the color which predominates in the cut out in the border or lettering. By the use of color in the background effective contrasts may be produced by the artist. An attempt by the amateur to use too much color often results in glaring contrasts, lack of color balance and harmony which pro-

duce a very unpleasing effect. For this reason, amateurs should avoid the use of colored backgrounds for poster work unless under the supervision of a trained person.

Photographs and pictures. Photographs, unless very large, do not attract attention. Usually there is too much detail and lack of color in a photograph. Probably the best source of material for posters is magazine cut-outs. By looking thru the advertising sections of magazines, attractive, colorful pictures can usually be found. The pictures used should be large enough to be easily seen—6x9 is a minimum size. Larger pictures are more effective. Usually only one picture should be used on a poster. If more are used they should be grouped to express a single idea. Pictures should be mounted with wide margins, leaving place for the legend at top or bottom or both. The picture used in a poster should express the idea of the poster. An attractive picture combined with a few words may not make a good poster, no matter how excellent the workmanship. The picture alone should so nearly tell the story that very few words are needed.

Legend. Have only one thought or idea to a poster and that idea expressed in as few words as possible. It has been said that the test of a good poster is that "one who runs may read." In other words, a passing glance at a poster should convey to the casual observer the idea expressed.

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