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**COLLEGE OF AGRICULTURE**

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**CIRCULAR NO. 280**

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**HOME ECONOMICS JUDGING  
4-H CLUB WORK**

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## Circular No. 280

### HOME ECONOMICS JUDGING—4-H CLUB WORK

By ANITA BURNAM

Judging as a means of setting home economics standards of quality is a very important part of our 4-H club program. Judging should start in local clubs just as soon as articles in the required lines of work are completed and some phase of judging and scoring can well be carried on at every meeting. Judging is valuable in teaching standards as well as in selecting exhibits for fairs. The club member soon forms a mental picture of an ideal article and works toward that goal.

Judging club products helps to develop a spirit of good sportsmanship among club members because each girl learns that criticisms are given in a spirit of helpfulness rather than fault finding. In judging contests, such as those carried on during Junior Week, club members are asked to rate the articles or products in the order of their quality, having the standard score card in mind, and then to give their reasons for this choice. Club members need a great deal of practice in giving oral reasons, if the score-card standards are to become fixed.

#### The Leader's Preparation for a Judging Contest

The selection of the classes to be judged is the principal preparation the leader makes for a contest. A class is generally made up of four articles, such as four school dresses, four loaves of whole-wheat bread, four jars of tomatoes. In assembling the classes to be judged the articles should not be too nearly alike, as this makes the placings difficult and the evaluation of placings unfair. Each of the four articles in a class is given a letter, as A, B, C, D, but this does not necessarily mean that A is on the best and D on the poorest product. (Refer to the numerical tables for evaluating letter sequence.)

In assembling the materials for a contest these supplies will be needed—placement cards (may be obtained from the county extension agent), numbers for contestants, letter labels for each article in each class, and a pencil and note cards for each contestant.

The person who acts as judge of each class should place the classes before she hears reasons. For example, the person who will hear reasons on canned products should place the canned products. The clothing judge should place dresses, etc. She needs to have her official placings and reasons in mind to serve as her standard by which to evaluate each contestants reasons.

### **The Club Girl's Preparation for a Judging Contest**

1. Know your score card; its divisions, values of each division, and terminology. (See score cards attached.)
2. Practice judging each article or product made in your project work.
3. Practice judging in local club contests.
4. Enlarge your vocabulary.
5. Learn to make quick and accurate decisions.
6. Learn to state reasons in a clear, concise manner.
7. Learn to take criticism kindly.

### **How to Conduct a Judging Contest**

After selecting, labeling and arranging the classes to be judged, the leader gives each contestant a number, which is used in place of her name. Each member is also provided with a pencil, placement card and note card for each class. Before the judging starts, the leader explains the rules of the contest and gives any special instruction necessary in judging the different classes. She will follow the general rules:

1. Have the girls seated in the order of their numbers.
2. Before starting, each will write her number and the "class" on her placement card.
3. The number of girls judging each class at one time will depend upon the number in the contest but should not exceed four.
4. There should be no communication between contestants while judging.
5. Caution girls about keeping notes and placings under cover so that other girls will not be tempted to look at them.
6. Any questions should be asked of the leader or person in charge.
7. The time allowed for placing each class and making notes



shall be — minutes (usually 10 or 15). Two minutes will be allowed for oral reasons.

8. When contestant has finished judging the class, she will leave her placement card for that class face down on the table and return to her seat. She may keep her card of notes, and meanwhile, refrain from talking to all other members.

9. When all judging is finished the contestants will be graded on placings according to the numerical table and the contestant will be graded on reasons by the official judge. Placings and reasons will be judged separately and equal value allowed each; that is 100 points for perfect reasons, 100 points for perfect placing.

The contest is most instructive and worth while to the contestants if the official judge tells, after all cards are turned in, how she placed the class and why. The home demonstration agent or leader may act as official judge.

**Placing Cards**

A sample of the placing card used in County and State judging contests is shown in the following. Contestants are supplied with one for each class to be judged.

**Kentucky 4-H Club Work**

**HOME ECONOMICS JUDGING CONTEST**

**PLACING CARD**

Division..... Class .....

First                  Second                  Third                  Fourth

--	--	--	--

Contestant's Number.....

}	Reasons score.....
}	Placings score.....
}	Total score .....

**Reasons**

Being able to give good reasons is a test of ability to form and carry in mind a mental picture of the class judged. In order to give good reasons, you must know each class. If you are judging wash dresses, you must know the kinds of material, design, and proper construction used in these garments. In giving reasons you must be careful not to repeat the same reason several times.

**In Learning to Give Reasons**

1. Know your score card: its divisions, values of each division and terminology. (See score card attached.)

2. First, observe the entire class without handling. Then examine each article carefully. Be sure you are forming a good mental picture.

3. When giving reasons, stand or sit erect, looking the judge straight in the eye. Start with a pleasant smile and this statement. "I place this class of canned peaches C, A, D, B." This gives the judge your placings and she can follow your reasons more readily.

4. There are four parts to giving reasons:

(a) Name the class.

(b) Give placings.

(c) Give reasons for placings, using the following as a guide:

1. Give brief description of article or product.

2. Give justifiable criticism of article or product regardless of placing.

3. Give accurate and clear-cut comparisons which justify the placing of your first choice over your second and so on thru the class.

4. In a sentence or two give information which sets forth the reasons why your fourth choice should be placed at the bottom of the class.

(d) Conclusion.

5. Remember when you have given your reasons for making your first placing, that your next set of reasons concerns the second and third placings. Do not mention the first placing again. It is always wise to start reasons with the best and go to the poorest.



6. Reasons should be short and definite, calling attention to the outstanding differences. Do not use the same descriptive word several times as "this machine stitching is better" or that "this material will launder better."

7. Do not use more than the allotted two minutes. It is not necessary to use all the allotted time. When you finish, STOP. If no questions are asked by the judge, give as a conclusion, "Therefore, I place this class of aprons C, D, A, B" and leave the judge at once as there may be others waiting to give reasons.

### Example Form for Giving Reasons

Class Judged: Wash dresses.

"I place this class of wash dresses D, B, A, C. I place D over B. The material used in D is gingham and is of better quality than that used in any of the other dresses. The design is more distinctive and individual, and because of its simplicity will be easily laundered. The seams are even and straight; the lines are good for the type of person for whom the dress was designed; the machine stitching is even; the trimming of self material is excellent and attractive. There is little difference in suitability of the four garments, but because of material, design and construction, I place D first.

"I place B over A because in construction the seams and hems are even, the machine stitching straighter and the tension well adjusted. The trimming, a contrasting material, is more practical than the organdy used on A.

"I place A over C because it is made of a fine print, and will keep its shape better than C, which is made of loosely woven gingham. A, without trimming, is better than the fancy lace collar and the ribbon tie used on C.

"I place C last in this group because of poor construction and workmanship, cheap and impractical material and because of the poor taste in color selection and design.

"Therefore, I place this class of wash dresses D, B, A, C."

### Suggestions to the Leader or Agent In Summarizing Results

In order to determine who does the best judging in a club or county contest the leader or agent should keep a simple record of

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"I place B over A because in construction the seams and hems are even, the machine stitching straighter and the tension well adjusted. The trimming, a contrasting material, is more practical than the organdy used on A.

"I place A over C because it is made of a fine print, and will keep its shape better than C, which is made of loosely woven gingham. A, without trimming, is better than the fancy lace collar and the ribbon tie used on C.

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"Therefore, I place this class of wash dresses D, B, A, C."

### Suggestions to the Leader or Agent In Summarizing Results

In order to determine who does the best judging in a club or county contest the leader or agent should keep a simple record of

the results of the contest. The following is a suggested score sheet on which to keep the record each time that a class is judged. Example:

Contestant's Number	Name of Class	Placing Grade	Reasons Grade	Total Grade	Rank	Contestant's Name
1	Tomatoes	75	70	145	1st	Gladys Bailey
2	Tomatoes	65	70	135	2nd	Jane Green

In a contest, judges enter the grade for reasons on the placing card soon after the reasons are given. Placing grades are entered later. Results are then transferred from the placing cards to a sheet on which the figures are totaled. By adding the total grades for each class that has been judged, leaders can determine which girls have done the best judging.

If the contest includes more than one class, the score sheet can be made wide enough for more than one class, allowing space for other class grades, both placings and reasons grades, before total grades. The total grade will be the total of all placings and reasons grades of all classes.

### Pointers on Judging Canned Products

In judging all canned products see that the jar is clean and free from dust. Examine the contents carefully, in a good light, and consider all the points on the score card. Clear glass should be used whenever possible for canning. The product in a jar should be of a uniform size and shape and of the natural color of the product.

Examine lids and rubbers carefully to see if the jar is well sealed. A bulge in the top of a lid is a sign of spoilage. Bubbles and a milky liquid are also signs of spoilage.

The pack in all canned products should be full, attractive, practical and uniform. Fancy pack in any product is not considered necessary or practical and should not be favored over a practical and uniform pack.

The liquid on a canned product should be clear, free from sediment and be in a good proportion to the product in the jar. A product not covered with liquid can be thoroughly sterilized, but one with the liquid at least three-fourths of the way up in the jar should be given preference over the jar with less liquid.



The liquid contains food value, and it requires more skill to can and retain the liquid in the jars. Liquid on meat should be jellied unless it is meat that has been dry packed.

Canned goods are not opened for judging, except in very close competition. The condition of the product and the flavor are determined by the appearance of the product. If the product is firm, with whole, uniform pieces, of a good color, the flavor is usually that of a freshly cooked product.

### Terminology to be Used by 4-H Club Girls In Canning Judging

#### *Canned Fruits and Vegetables.*

Quality: Coarse texture, fine texture, undercooked, overcooked, underripe, overripe, soft, firm, product free from spots and blemishes, spots and blemishes on product, fermented, contains mold, free from mold, liquid clear and bright, too much sediment, white sediment, free from sediment, murky, cloudy, trashy, seedy, excellent consistency (just barely moves when jar is tipped), too thick, too thin, jar too full, jar not full enough, good taste and flavor, poor taste and flavor, flat taste, container in good condition, properly labeled, good color, even color, dull color, spotted, off color.

Appearance: Good pack (uniform in size, shape and color), full pack, too loose a pack, attractive pack, unattractive pack, neatly packed, pieces have ragged edges.

#### *Meat.*

Too much fat on product, free from fat, meat is of good quality, good texture, poor texture, coarse grained, too hard and dry, moist and juicy (looks good to eat), nicely browned (golden brown), too brown, good amount of liquid, not enough liquid, liquid of good quality (jellied), good pack, unattractive pack.

#### *Jelly.*

Has good consistency (quivers, yet holds clean-cut edge), firm yet quivers, too soft, spreads, too stiff, tough, tender, too thin, syrupy, has crystals, free from crystals, good color (natural color of fruit), clear, poor color, cloudy, murky, good taste (natural flavor of the fruit), too tart, scorched, too sweet.

#### *Preserves.*

Pieces uniform in size, shape and color, product firm, clear, tender, plump, shriveled, mashed or mushy, irregular in shape, too dark in color, syrup right consistency (just barely moves when jar is tipped), syrup too thin.

CANNING SCORE CARDS

Canned Vegetables

Vegetable .....	60
Condition of product chosen—uniformly well ripened—graded for 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. 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. ....	10
Condition of liquid—liquid should be clear—not cloudy, no bubbles, no sediment or foreign matter. ....	10
Proportion of liquid to vegetable—jar should be full of product but not crowded, and the product should be well covered with liquid. ....	10
Container—of uniform or specified size, of clear, white glass. All containers clean and attractive, plainly and neatly labeled according to directions. ....	10
Total score .....	100

Canned Fruit

Fruit .....	50
Condition when chosen—uniformly well ripened, graded for uniformity of size—not defective, tough or seedy, suitable condition for canning .....	20
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 .....	10
Consistency—neither watery not thick like preserves. ....	10
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 .....	10



Proportion of fruit to syrup—jar should be well filled with product but not crowded and product well covered with syrup. Product evenly distributed; that is not settled at bottom nor floating at top .....	10
Container of uniform or specified size, of clear, white glass. All containers should be clean, attractive, plainly and neatly labeled according to directions...	10
Total score .....	100

**Canned Meat**

Meat .....	60
Condition of product chosen .....	20
Meat should be firm, good grain, normal color, free of gristle and excess fat.	
Condition of finished product .....	40
Meat should be a good color, texture, moist, firm and tender, not overcooked, shape well preserved.	
Pack .....	40
Neatness and uniformity .....	10
Pieces of uniform, appropriate size to serve and attractively arranged.	
Condition of liquid .....	10
Clear, jellied and free from sediment, no bubbles.	
Proportion of liquid to meat .....	10
Jar should be full of product but not crowded, and the product should be well covered with liquid, unless dry packed. The liquid should be jellied.	
Container .....	10
Of uniform or specified size, of clear, white glass, clean and attractive, plainly and neatly labeled according to directions.	
Total score .....	100

**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.	
Texture and consistency .....	40
Tender—cuts easily with a spoon, firm enough to retain its angles when cut or broken, 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
Total score .....	100

**POINTERS ON JUDGING BAKED PRODUCTS**

**Yeast Bread**

In judging yeast bread consider first the outward appearance. This includes size, shape and crust. A standard size pan for a pound loaf of bread is 8½ inches long, 3½ inches wide and 3 inches deep.

The shape of a loaf of bread should be narrower at the base than at the top. The loaf should have a slightly rounded, even top, with no cracks in the side of the loaf.

There should be a uniform golden brown over the entire loaf. The crust should be crisp and should rebound when it is compressed. It should be of even thickness (about 1/8 inch.)

Next consider the loaf cut. In noting your score card you will find that texture includes: grain, thoroughness of baking, lightness and color. The texture of grain of bread should be fine, with no large holes at the top of the loaf. The crumb should be tender, moist and velvety. The evenness of grain depends much on the kneading.

There should be no heavy, compact streaks in the bread slice.

Be sure to taste the bread for flavor. Good bread has a distinct odor and flavor of grain—a sweet, nutty flavor. Foreign flavors that may appear in bread are sourness, mustiness, yeasty taste, or lack of salt. The kind of fat used should not be noticeable.

When all the above points have been considered follow your score card carefully. It would be good practice to at least score one class of bread. This would make you more familiar with the terms used.



### Biscuits

In judging biscuits the same procedure should be followed as that used for yeast bread. First consider the size, shape and crust. The shape should be symmetrical and uniform. Biscuits should have vertical sides and level tops.

Muffins should have a pebbly surface, without knobs or peaks. Muffins are usually baked in tins  $2\frac{1}{2}$  inches in diameter by  $1\frac{1}{2}$  inches in depth. The crust should be a golden brown, of even depth, not floury or glossy.

The crumb of quick breads should show even air spaces, not long tunnels. Biscuits should be flaky. The bread should tear apart easily, without crumbling. The crumb should be moist, not dry and crumbly, yet not damp or soggy.

The flavor of quick breads should have no taste of rancid fat. They should have a good balance of salt and sugar, not too salty nor too sweet.

### Butter Cakes

The first thing to consider under general appearance when judging a cake made with fat is the size. It should be medium in size. The shape should be level or rounded slightly, not sunken in the center. If a layer cake, the layers should be regular and even, with no cracks. A loaf cake should be slightly rounded on top, with no cracks. The crust should be smooth and tender and evenly browned. It should not be tough, thick or burned. The crumb should be light in weight in proportion to ingredients used. The texture should be tender, fine and even grained. No unusually large holes or tunnels. The crumb should be slightly moist, not dry or crumbly. It should be elastic when pressed slightly with the finger. The color should be characteristic of its kind. If a chocolate cake, it should have a rich brown color, etc.

The flavor of a cake made with fat should be agreeable and wholesome, a sweet flavor with no taint of impure ingredients, with no taste of baking powder or soda and not too highly flavored.

### Sponge Cake

The same general directions are used for judging cakes made without butter as for those made with butter. A medium cake is most acceptable, baked in an angelfood pan. The cake should be level or slightly rounded, but not sunken in the center. The color should

be an even, delicate brown. The crust of a cake without fat should be rough, slightly sugary, of medium thickness and tender. The texture and grain of a cake without fat is quite different from that of a cake made with fat. The texture should be soft, velvety and tender. The grain should be fine, but not close-grained. It should be flaky when torn apart. It should not be too porous, with large holes. The color should be uniform, with no streaks. The crumb should be moist, but not soggy and should spring back quickly when pressed with the finger.

Cakes without fat should have a delicate flavor, with no taint of impure ingredients. They should not be cottony and tasteless. The flavor of cream of tartar should not predominate.

### TERMINOLOGY TO BE USED BY 4-H CLUB GIRLS IN BREAD JUDGING

#### Bread

Outside: Good shape, irregular in shape, lop-sided, even color (golden brown in color), good crust on all sides (top, bottom and end), surface smooth (free from wrinkles and breaks), surface cracked.

Inside: Thoroly baked, not thoroly baked, crust crisp and tender, depth of crust good on all sides (1/8 inch thick), good texture (fine and even), poor texture (full of holes), light and springy, heavy, too compact, good color (creamy white), poor color (greyish white), good taste, sweet and nutty (like the taste of wheat), right amount of salt and sugar, too much salt, too much sugar, off taste, acid taste, off odor, acid odor, delicious nutty odor, good amount of whole wheat flour used, not enough whole wheat flour used.

### BAKED PRODUCTS SCORE CARDS

#### Yeast Bread

General appearance .....	15
Color—even, golden brown.	
Size—baked in single-loaf pans, about 3x3 1/2x8 1/4 inches, 1 pound dough.	
Shape—slightly rounding, symmetrical, no cracks.	
Crust .....	10
Thickness—about 1/8 inch, uniform and smooth.	
Character—crisp and tender.	



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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 un- sightly 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

**Biscuits and Muffins**

General appearance .....	15
Size—uniform, standard in size (about 2 inches in diameter), 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

**Sponge Cakes**

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

General appearance .....	15
Size—medium size most acceptable. Shape—preferably baked in angelfood pans, level or slightly rounded, not hollow in center. Color—even, delicate brown.	
Crust—rough, slightly sugary, medium thickness, tender .....	5
Flavor .....	40
Delicate, wholesome flavor, no taint of impure ingredients or no predominating flavor.	

Crumb .....	40
Texture and grain—soft, velvety, tender, fine and even grained, 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—uniform.	
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—uniform.	
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

**POINTERS ON JUDGING CLOTHING**

I—Under appearance, five items must be considered before the judge can give her score.

1. *Suitability of Material to Purpose.* If a house dress, for example, be made of sheer material or of some unwashable ma-



terial or of a material that could not be made into an attractive dress, one would be justified in making a cut of 1 to 6 points, depending upon the degree of variance.

2. *Design* refers to lines or cut of the garment. A well-designed house dress has beautiful lines, but it does not have loose panels, flowing sleeves, a skirt too narrow to step in nor any ornamentation which would inconvenience a worker in any way.

3. *Harmony of Colors and Materials*. If collar and cuffs or pocket or belt or folds of another color are used, harmony must be preserved. For the gingham house dress, for example, a plain, harmonizing shade of gingham or white pique is suitable.

4. *Cleanliness* may be judged best by looking at buttonholes or other handwork. If a garment is only slightly soiled, 1 or 2 points may be cut. But if the garment is very soiled a heavy cut is justified.

5. *Pressing*. If a garment shows it has been well pressed, but slightly mussed from packing, possibly 1 point should be taken off. But if the garment shows little or no evidence of pressing, most or all of the 6 points may well be taken off.

#### II — Workmanship.

1. *Cutting*. If a garment has not been carefully cut, evidence of same may be found upon examination of seams, cuffs and collars; especially this is true if the garment is made of striped or checked material.

2. *Sewing*. When judging this point one considers if the sleeves are placed properly, if the skirt hangs evenly; if the proper seams have been used; and if a belt is used its position also is considered. Other similar points may present themselves.

3. *Finishing* includes the neatness of the stitching, whether the stitching employed is true and complete, the neatness of the buttonholes, and sewing on of buttons and the tying of thread. All finishing should be durable.

III—Neatness and Finish of Underside of Garment involves the evenness of seams, hems, and stitching as seen on the wrong side and the method of sewing on hooks and eyes, removal of all bastings, absence of knots.

IV—General Attractiveness and Style of Garment. In scoring the garment under this last point, if one can look at it as a whole and pronounce it perfectly good looking, it is entitled to the 20 points. If in one's judgment it is only fairly attractive, it should be cut accordingly.

## TERMINOLOGY TO BE USED BY 4-H CLUB GIRLS IN CLOTHING JUDGING

In judging clothing one should take into consideration the material, classification of material, line and design, pattern, cutting, basting, stitching, fit, becomingness, practicability, serviceability, use and price. Descriptions should indicate that a good mental picture has been formed and that you understand what you are judging. If you understand the meaning of each term used below, you should be able to judge very accurately.

### *Material.*

**Color.** Fast color, plain color, dull looking, rich looking, dainty, elaborate, festive, good coloring, durable, not durable, yarn dyed, piece dyed, printed, washable, will hold color when exposed to sun or washing, fades badly in sun, practical, impractical.

**Qualities.** Excellent wearing quality, poor wearing quality, coarse, soft, harsh feeling, heavy, rough texture, loose and roughly spun, too light weight, pulls badly on seams, cheap or poor grade of material, dull finish, light and fluffy, smooth, wiry, crisp, fresh looking, sheer, beautiful, warm, cool, airy, quaint, restful, pretty, dainty, rich, pompous, strong, disturbing, stunning, gay, joyous, cheerful, brilliant, dignified, lively, stimulating, somber, gorgeous, neutral, launders easily and well, valued for absorbing property, requires no ironing, superior to other material in dye, difficult material to handle, a material not intended for hard wear, will pack down in washing, difficult to launder, prone to shrink, elastic and will not wrinkle readily, wrinkles easily, serviceable, attractive, may turn yellow easily, becoming because of its transparency, gives soft effect next to face, becoming to few because of hard, shiny effect next to face, expensive.

**Design.** Good taste, poor taste, looks smart, pleasing to the eye, refined, in good usage, confusing, lacks variety, suitable for use designed, appropriate for use planned, becoming for type of person designed, beautiful, refined, straight lines, satisfying, harmonious, pleasing, where fine relation of lines, masses and colors are concerned, good proportion, good spacing, commonplace, interesting, uninteresting, monotonous, good balance or symmetry, lack of balance, gives a subtle formal and simple effect, severe effect, abruptness is too severe, design and line are inconsistent for use to which it is to be put, the pattern, design or motif is too large, the pattern, design or motif is well spaced, produces pleasing or displeasing sensations. The straight lines lend feeling, dignity and stability, the curved lines give a feeling of joy, interest or variety; the soft curves are more pleasing than the sharp curves. The tight-fitting garment



calls attention to the figure. The lines used tend to cut the figure and increase the size; the lines used add to the height and increase slenderness.

Seams. Neatly trimmed, edges of seams were not evenly trimmed, seams not pressed open, overcasting irregular and poorly made, double thickness of material looks bulky, edge of first seam not trimmed before second stitching, raw edges of first not covered, first seam not creased flat, seams show garment was poorly basted, impractical seam finish, practical seam finish, this particular seam finish is or is not suitable for this garment, poor stitching, good stitching, stitch too long, stitch too short. This type of seam will or will not wear well, seams are coarse and heavy, seams are fine and dainty.

### CLOTHING SCORE CARDS

#### 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 .....	<u>100</u>

#### School, House or Street Dresses

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
<hr/>	
Total score .....	100

**Afternoon, Evening, or Party Dresses**

Design and color .....	30
Beauty of design and color combination .....	20
Suitability to occasion and age of wearer .....	5
Individuality .....	5
Materials used, including trimming .....	20
Suitability to design and purpose of dress .....	10
Cleaning qualities .....	10
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
<hr/>	
Total score .....	100

**Wool Coats and Suits for Adults or Children**

Materials used, including trimming .....	26
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



*Home Economics Judging — 4-H Club Work* 21

Workmanship .....	50
Detail of construction .....	30
Seams.	
Collar and facings.	
Pockets and fastenings.	
Lining.	
Tailored appearance .....	15
Relation of garment value to cost in time and money .....	10
Pressing .....	5
	<hr/>
Total score .....	100

**Shoes**

Suitability to purpose .....	10
Design in relation to foot .....	50
Shank .....	10
Inside line .....	10
Outside line .....	10
Heel .....	10
Cut of upper .....	10
Workmanship and materials .....	20
Quality .....	10
Suitability .....	10
General appearance of design and color .....	10
Cost in relation to quality .....	10
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Total score .....	100

**Undergarments**

Materials used, including trimmings .....	30
Hygienic aspects .....	10
Durability of materials .....	10
Laundering qualities .....	10
Workmanship .....	30
Choice and neatness of seams, hems, finishes, etc. ....	15
Perfection of stitching (hand or machine). ....	15
Design .....	20
Suitability .....	10
Protection and modesty.	
Comfort.	
Beauty in line and color .....	5
Originality .....	5

General appearance .....	10
Cleanliness .....	5
Pressing .....	5
Relation of garment value to cost in time and money .....	10
Total score .....	100

**POINTERS IN JUDGING HOUSEHOLD ARTICLES AND ROOM ACCESSORIES**

The following score card is intended for scoring luncheon sets, dresser scarfs, bedspreads, handkerchiefs, bags and other household articles and clothing accessories in which a 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 material .....	20
Texture .....	10
Kind of fiber .....	5
Threads 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

**Handwork on Household Articles Involving No Design**

This score card is intended for use in judging household articles, such as table linen, towels, curtains and similar articles.



*Home Economics Judging — 4-H Club Work* 23

Suitability of materials .....	40
Kind of fiber .....	15
Texture of fabric .....	15
Thread used .....	10
Size.	
Type.	
Workmanship .....	50
Hems .....	20
Type.	
Width.	
Finish of corners .....	15
Stitches .....	15
Kind used.	
Appearance on right side.	
Appearance on wrong side.	
General appearance .....	10
Cleanliness .....	5
Pressing .....	5
	<hr/>
Total score .....	100

**Score Card for Bed Linens**

Suitability of materials .....	40
Kind of fiber .....	15
Texture of fabric .....	15
Thread used .....	10
Size.	
Type.	
Workmanship .....	50
Hems .....	20
Type.	
Width.	
Finish of corners .....	15
Stitches .....	15
Kind used.	
Appearance on right side.	
Appearance on wrong side.	
General appearance .....	10
Cleanliness .....	5
Pressing .....	5
	<hr/>
Total score .....	100

Score Card for Curtains

General appearance .....	40
Color selection .....	15
Harmony of treatment with shape of window .....	10
Appropriateness .....	15
To room.	
To other furnishings.	
Selection of the material .....	30
Suitability of fabric .....	10
Texture.	
Weave.	
Design .....	10
Type.	
Scale in relation to size of room.	
Laundering or cleaning quality .....	5
Cost in relation to value .....	5
Construction .....	30
Appropriateness to fabric and use .....	5
Effect upon finished appearance .....	5
Workmanship .....	20
Details of construction .....	15
Cutting.	
Stitches.	
Hems and trimming.	
Neatness .....	5
Total score .....	100

TAB

A B C D  
A B D C  
A D B C  
A D C B  
A C B D  
A C D B

A B D C  
A B C D  
A C B D  
A C D B  
A D B C  
A D C B

A D B C  
A D C B  
A C D B  
A C B D  
A B D C  
A B C D

A D C B  
A D B C  
A B D C  
A B C D  
A C D B  
A C B D

A C B D  
A C D B  
A D C B  
A D B C  
A B C D  
A B D C

A C D B  
A C B D  
A B C D  
A B D C  
A D C B  
A D B C



## TABLES FOR EVALUATING PLACINGS IN JUDGING CONTESTS

TABLE 1—A B C D

A B C D—100	B A C D—85	C A B D—60	D A B C—30
A B D C— 85	B A D C—80	C A D B—55	D A C B—25
A D B C— 75	B C A D—65	C B A D—40	D B A C—20
A D C B— 50	B C D A—35	C B D A—12	D B C A— 5
A C B D— 90	B D A C—45	C D A B—10	D C A B— 3
A C D B— 70	B D C A—15	C D B A— 7	D C B A— 0

TABLE 2—A B D C

A B D C—100	B A D C—85	D A B C—60	C A B D—30
A B C D— 85	B A C D—80	D A C B—55	C A D B—25
A C B D— 75	B D A C—65	D B A C—40	C B A D—20
A C D B— 50	B D C A—35	D B C A—12	C B D A— 5
A D B C— 90	B C A D—45	D C A B—10	C D A B— 3
A D C B— 70	B C D A—15	D C B A— 7	C D B A— 0

TABLE 3—A D B C

A D B C—100	D A B C—85	B A D C—60	C A D B—30
A D C B— 85	D A C B—80	B A C D—55	C A B D—25
A C D B— 75	D B A C—65	B D A C—40	C D A B—20
A C B D— 50	D B C A—35	B D C A—12	C D B A— 5
A B D C— 90	D C A B—45	B C A D—10	C B A D— 3
A B C D— 70	D C B A—15	B C D A— 7	C B D A— 0

TABLE 4—A D C B

A D C B—100	D A C B—85	C A B D—60	B A D C—30
A D B C— 85	D A B C—80	C A D B—55	B A C D—25
A B D C— 75	D C A B—65	C D A B—40	B D A C—20
A B C D— 50	D C B A—35	C D B A—12	B D C A— 5
A C D B— 90	D B A C—45	C B A D—10	B C A D— 3
A C B D— 70	D B C A—15	C B D A— 7	B C D A— 0

TABLE 5—A C B D

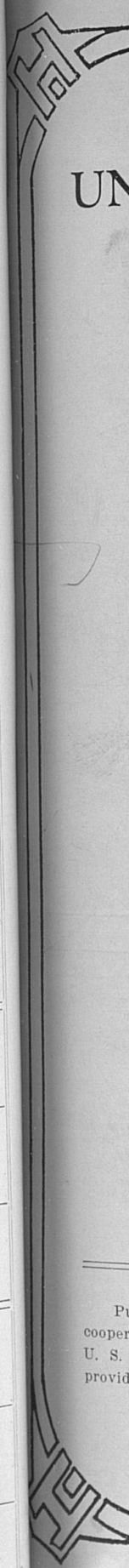
A C B D—100	C A B D—85	B A C D—60	D A C B—30
A C D B— 85	C A D B—80	B A D C—55	D A B C—25
A D C B— 75	C B A D—65	B C A D—40	D C A B—20
A D B C— 50	C B D A—35	B C D A—12	D C B A— 5
A B C D— 90	C D A B—45	B D A C—10	D B A C— 3
A B D C— 70	C D B A—15	B D C A— 7	D B C A— 0

TABLE 6—A C D B

A C D B—100	C A D B—85	D A C B—60	B A C D—30
A C B D— 85	C A B D—80	D A B C—55	B A D C—25
A B C D— 75	C D A B—65	D C A B—40	B C A D—20
A B D C— 50	C D B A—35	D C B A—12	B C D A— 5
A D C B— 90	C B A D—45	D B A C—10	B D A C— 3
A D B C— 70	C B D A—15	D B C A— 7	B D C A— 0

# BAKING

No.	YEAST BREAD			BISCUIT			SPONGE CAKE			COOKIES			Total Score	Name
	Pla.	Rea.	Score	Pla.	Rea.	Score	Pla.	Rea.	Score	Pla.	Rea.	Score		
1.														
2.														
3.														
4.														
5.														
6.														
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