2024 Ozark Empire Fair Judging Guidelines

Judging Guidelines are provided as reference for exhibitors and judges. Guidelines for all divisions are listed together in alphabetical order. Example: the guideline for **Cookies** applies to cookies baked for Youth Departments, Girl Scouts and Boy Scouts competitions as well as for Foods Department.

20 20 10	ANTIQUES Condition of the item – item has been well preserved and mark (if any) is still visiblePresence of all original parts of an itemColor, clarityUniquenessCleanliness
30 20	ARTWORK Workmanship - techniques correct and consistent, composition balanced Creativity and suitability - originality of subject or presentation of subject; choice of color combinations; medium and techniques suitable to subject General appearance - neat, clean, finishing techniques (frame, mat, etc.) suitable to subject and medium Difficulty of project
	BREADS : see Quick Breads or Yeast Breads
35	Flavor - delicate and pleasing, well-blendedTexture - cakes with butter/shortening: tender, moist, fine even cells, light cakes without fat: tender, feathery, resilient, fine even cellsAppearance - shape: straight sides, slightly rounded top crust: smooth, uniform color, not cracked or sticky frosting: glossy, smooth, not too thick, suitable to cake filling: minimum ¼", fluffy, good flavor, suitable to cake
30 20	CANDY Flavor - well-blended, pleasing, characteristic of type of candyTexture - velvety and smooth (depending on type), not grainy, well-blended, nuts evenly distributedConsistency - firm, not hard or soft, should hold shapeAppearance - size and shape uniform and consistent with type of candy, good color
25 15	CANNING: BUTTERS, JELLIES, PRESERVES, JAMS, MARMALADES "Product - absence of defects (seeds, peel); quality and maturity of fruit; color clear, bright, typical of fruit used; proper consistency: jelly tender to firm, retains shape without weeping, no crystals; preserves: thick, fruit tender, plump, whole small fruits or uniform pieces, fruit evenly distributed; butters retain moderately mounded mass with no separating of liquid; jam holds shape but less firm than jelly; marmalade tender with pieces of fruit evenly distributed "Flavor - characteristic of fruit used, without excessive sweetness or spices "Pack - headspace: 1/4"; no air bubbles "Container - tightly sealed, clean, neatly and properly labeled

CANNING: FRUITS AND VEGETABLES

- **65**Product absence of defects or blemishes, quality and maturity of food chosen to can, pieces of food uniform, color as nearly that of standard cooked product as possible, free from foreign matter or undue discolorations, tender without overcooking
- **25**Pack proper headspace: ½" for fruits and tomatoes, 1" for vegetables; liquid covers product, no air bubbles or excess liquid; liquid clear with little cloudiness; pack neat and uniform (fancy pack not practical)
- 10Container tightly sealed, clean, neatly and properly labeled

CANNING: PICKLES AND RELISHES

- **65**Product absence of defects or blemishes; quality and maturity of cucumbers or other vegetables and fruits; uniform size of pickles or chopped vegetables; color characteristic with no darkening; vegetable pickles and relishes: uniformly firm and crisp, not shriveled from excess salt, acid or sugar; fruit pickles: tender, plump, unbroken skins or flesh, firm, not shriveled or overcooked
- **25**Pack headspace: ¼"; liquid clear with no scum; liquid covers product with no air bubbles or excess liquid; pack neat and uniform
- 10Container tightly sealed, clean, neatly and properly labeled

COOKIES

- **50**Flavor well-blended, natural flavor of ingredients
- **30****Texture** tender, small even cells, not crumbly or hard, consistent with type of cookie: thin cookie crisp; drop cookie soft; bar cookie moist

CREATIVE HOBBIES

- **30**Suitability of design, color, construction materials creativity of design, choice of construction materials (wood type for woodwork projects, decorations for clothing, etc.), pleasing color combinations, type of construction materials appropriate to use of finished item
- **20**General appearance neat, clean, finishing techniques enhance finished item
- 10Difficulty of project

DECORATED CAKES

- **40****Overall Appearance** balance, color harmony, consistency of pattern
- 25Neatness texture of icing, uniformity of repeat pattern

DECORATIVE PIES

- **40...... Overall Appearance** balance, decorative harmony with pie flavor, consistency of pattern
- 25Neatness appearance of crust, uniformity of pattern, evenly baked

DEHYDRATED FOODS

50Quality of dehydration - dry enough for safe long-term storage, uniform dryness of pieces, choice of product to dry 50Appearance - consistent with pre-treatment used, uniform size of pieces **DOLLS 40 Workmanship** - consistent use of proper techniques, attention to detail, facial features natural looking, body parts proportional, finishing techniques well done, clothing well-constructed 30Suitability of design, color, construction materials - originality of design, construction materials and colors to suit finished product, clothing and accessories to suit type of doll 20General appearance - neat, clean 10Difficulty of project **GARDEN 40**Quality - in best and prime eating condition (NOT necessarily biggest) 25Condition - clean, free from blemishes 20 Uniformity - all specimens uniform in size, ripeness, shape, color 15Typical of variety HONEY, BEESWAX **30Well-formed block** - no air bubbles, uniformity of appearance 30Free from foreign material - pure wax free of damage and impurities, clean 25Light in color - between straw and canary yellow 15Aroma HONEY, COMB 30Clean with uniform cappings - freedom from granulation and pollen, uniform appearance and color, no watery cappings 25Neatness of Packing - cleanliness of section and frame 25Quality of Cut Edges 20Neatness of Cut Edges **HONEY, EXTRACTED** 30Flavor and Aroma 25Body - density 15Color 15Clearness 15Freedom from impurities and crystals - no foam LEATHER CRAFT finishing techniques well done 30Creativity and suitability - originality; choice of leather for project; carving and stamping techniques; choice of finishing techniques 20General appearance - neat, clean, well balanced 10Difficulty of project

METAL CRAFT

- **30**Creativity and suitability originality; choice of metal for project; metal work techniques; choice of finishing techniques
- 20General appearance neat, clean, well balanced
- 10Difficulty of project

NEEDLEWORK: EMBROIDERY, NEEDLEPOINT, CROCHET, KNITTING, ETC.

- **40........... Workmanship:** stitches made correctly, tension even, finishing techniques correct and neat (clothing buttonholes, fringe, etc.; embroidery or needlepoint no visible carry-overs, etc.)
- **30......Suitability of design, color, yarn/thread:** choice of yarn/thread type and color appropriate to pattern and function, trim (buttons, etc.) suitable for pattern and use.
- **20......Overall appearance:** neat, clean, properly blocked, finished appropriate to pattern and function (frame, pillow backing, etc.)
- 10..... Difficulty of project

PHOTOGRAPHY

- 40.....Technique focus, lighting, color balance, depth of field, angle, developing and printing
- **40** Composition photo captures the mood/spirit/life of the subject so viewer knows more about the subject after looking at photo, balance of elements (subject is the most prominent element of photo and background does not detract from subject)
- 10......Overall appearance clean, photo securely attached to mat, mat color/style enhances photo
- 10..... Choice of subject

PIES

- 40.....Crust texture flaky, tender; flavor agreeable, no strong taste of fat or salt
- **40....... Filling** characteristic flavor, not over or under sweetened or spiced; consistency: fruit thick, firm and tender, neither too dry nor too juicy
- 20.....Appearance color; shape

OUICK BREADS

- **30.....Shape, Color, Volume** well proportioned, evenly rounded or flat top (depending on type); uniformly brown, light weight in proportion to size
- **30....... Crumb** well raised and equally light throughout; moist, elastic, tender; medium fine; round even cells, flaky lightness; no tunnels; not dry or soggy; nuts or fruit well distributed
- 30......Flavor blended flavor of well baked ingredients; free from flavor of fat, baking powder, salt
- 10......Crust crisp, usually rough surface; tender, thin, no cracks

OUILTING

- **45......Workmanship** top (precision of cutting and stitching); quilting techniques; binding/edging (precision and finishing techniques)
- **45.......Design** choice and use of pattern for top and borders; choice and use of quilting pattern; choice and use of color; suitability of materials to design and function; originality or use of traditional pattern
- 10.....General appearance total impact, neat, clean

SEWING

- **40........... Workmanship** stitches even length and tension, fabric cut on grain, plaids/stripes matched, seams finished, finishing techniques (buttonholes, hems) correct and neat
- **30.......... Suitability of design, color, fabric** fabric color and print suitable to pattern, type of fabric (silk, wool, etc.) suitable to pattern or use of garment, trim (buttons, zippers, etc.) suitable for fabric and pattern
- **20......General appearance** neat, clean, pleasing color combinations
- 10...... Difficulty of project

SOAP

- **30.....Scent** Fragrance is appealing, not overpowering.
- **30.....Color** Pigment is evenly distributed.
- **30.....Texture** Texture is pleasant to the touch. If soft, the soap leaves a fingerprint. If hard, no fingerprint impression is left. Not too oily, greasy, or flakey.
- **10......Overall appearance** Appearance of soap is attractively presented with ribbon, wrapping, size, shape, etc.

TURNING

- **40......Workmanship, Execution** understanding and use of materials, turned clean, no flaws showing, finish complete, incorporation of materials (wood, stone, bone, etc.), variation of technique
- **30......Originality, Creativity** own idea, uniqueness, choice of medium
- 20......Overall appearance use of color and form, pleasing to the eye
- 10..... Difficulty of project

WEAVING

- **40............ Workmanship** correct techniques, even tension, even selvages
- **30......Suitability of design, color, fiber** choice of fiber type and color appropriate to pattern and function, originality, creative planning
- 20........... Overall appearance neat, clean, appropriate finishing techniques
- 10..... Difficulty of project

WOODCARVING

- **40........... Workmanship, Execution** understanding and use of materials, cut clean, no glue showing, finish complete, colors complementary, shading and contrast, high contrast on stylized pieces
- 30...... Originality, Creativity own idea, uniqueness, realistic carving proportions correct
- **20......Overall appearance** use of color and form, pleasing to the eye, habitat (birds, fish, etc.) compatible and natural
- 10..... Difficulty of project

WRITING

- 45.....Originality
- **40........... Technique** -how well the reader can "see" the picture you "paint" with words, organization, style, proper use of English and punctuation, poem: proper line and syllable count and proper rhyme for type of poem
- 15.....Presentation neatness

YEAST BREADS

30	Flavor - blend of well-baked ingredients, free from sourness
25	Texture - tender, free from dryness or doughiness
15	Grain - fine cells, evenly distributed
15	Crust - uniform browning, free from cracks and bulges
15	Color - characteristic of ingredients used, free from dark streaks