

## Appendix E.

### Sample 4-H Score Sheets

#### Oregon State University Extension Service 4-H

- 4-H Canned Fruit & Vegetable Check Sheet
- 4-H Jam Check Sheet
- 4-H Jelly Check Sheet
- 4-H Canned Meat and Fish Check Sheet
- 4-H Pickles & Relishes Check Sheet
- 4-H Dried Foods Check Sheet

## 4-H CANNED FRUIT & VEGETABLE CHECK SHEET

Name _____ County _____			
Class _____ Placing _____			
<i>check only those that apply</i>	Good	Average	Could Improve
<b>The Canned Product</b>			
Uniform size pieces			
Correct degree of maturity			
Blemishes and peel neatly removed			
Good color for product			
<b>Liquid</b>			
Sufficient to cover product			
Free from excessive amount of sediments, floating particles, seeds, etc.			
<b>Pack</b>			
Correct head space			
Full but not crowded			
Good percentage liquid to solid			
Correct style of pack for processing method used			
<b>Jar</b>			
Screw band in good condition			
Sealed			
Clean			
Correctly labeled with canning method, processing time, name of product			
<b>Canning Method Used</b>			
Recommended method and time			
<b>Remarks</b>			
<b>OREGON STATE UNIVERSITY EXTENSION SERVICE</b>		(revised 2-02)	40-455

## 4-H JAM CHECK SHEET

Name _____ County _____			
Class/Product _____ Placing _____			
<i>Check only those that apply</i>	Good	Average	Could Improve
<b>Appearance</b> Evenly crushed or small pieces of fruit			
Color and clearness, natural color of fruit or dominant fruit used and even color throughout			
<b>Texture and Consistency</b> Fruit tender, no excessive seeds or tough skins			
Soft enough to spread but not runny			
<b>Flavor</b> Characteristic of fresh fruit or dominant fruit used			
<b>Container and Seal</b> Clean			
Label—Neat and complete			
Seal—processed in boiling water canner			
<b>Remarks</b>			
<b>OREGON STATE UNIVERSITY EXTENSION SERVICE</b>		(revised 2-02)	<b>40-475</b>

## 4-H JELLY CHECK SHEET

Name _____ County _____			
Class/Product _____ Placing _____			
<i>Check only those that apply</i>	Good	Average	Could Improve
<b>Flavor and Appearance</b> Natural flavor of fruit			
Color - natural color of fruit and even color throughout			
<b>Clearness</b> Clear, sparkling, translucent and free from sediment and cloudiness			
<b>Consistency</b> Firm enough to hold shape, yet tender and quivery, holds sharp edge when cut			
<b>Container and Seal</b> Clean			
Label—Neat and complete			
Seal—processed in boiling water canner			
<b>Remarks</b>			
<b>OREGON STATE UNIVERSITY EXTENSION SERVICE</b>		(revised 2-02)	<b>40-485</b>

## 4-H CANNED MEAT AND FISH CHECK SHEET

Name _____ County _____			
Class/Product _____ Placing _____			
<i>Check only those that apply</i>	Good	Average	Could Improve
<b>The Canned Product</b>			
Uniform size pieces			
No excessive fat or oil			
Grain runs length-wise of jar			
Good color for product			
Free of non-edible particles			
<b>Liquid</b>			
Sufficient to cover food			
Free from excessive amount of sediments, floating particles, no flour			
<b>Pack</b>			
Correct head space			
Full but not crowded			
Liquid adequate for intended use			
Cut for intended use			
Correct style of pack for processing method used			
<b>Jar</b>			
Sealed			
Clean			
Correctly labeled with canning method, processing time, name of product			
<b>Canning Method Used</b>			
Recommended method, pressure and time			
<b>Remarks</b>			
<b>OREGON STATE UNIVERSITY EXTENSION SERVICE</b>		(revised 2-02)	<b>40-515</b>

## 4-H PICKLES & RELISHES CHECK SHEET

Name _____ County _____			
Class/Product _____ Placing _____			
<i>Check only those that apply</i>	Good	Average	Could Improve
<b>APPEARANCE</b> Color—uniform, typical of product and attractive for serving			
Size—uniform, attractive size, cut or whole			
<b>LIQUID</b> Sufficient to cover product Free from excessive sediment (pickles)			
<b>TEXTURE</b> Uniformly firm and crisp, not soft, not shriveled			
Fermented pickles completely cured			
No internal holes or defects (in pickles only)			
<b>FLAVOR</b> Pleasant for product			
Pleasing odor			
Subtle blend of seasonings and flavor			
<b>JAR</b> Tightly sealed, clean, correctly labeled with canning method, processing time, name of product			
<b>CANNING METHOD USED</b> Recommended method and time			
<b>Remarks</b>			
<b>OREGON STATE UNIVERSITY EXTENSION SERVICE</b>		(revised 2-02)	<b>40-535</b>

## 4-H DRIED FOODS CHECK SHEET

Name _____ County _____			
Class _____ Placing _____			
<i>Check only those that apply</i>	Good	Average	Could Improve
<b>Appearance</b> Uniform size			
Appropriate color for product			
Pretreatment (appropriate for product)			
<b>Flavor</b> Characteristic of the fruit or vegetable used			
<b>Texture</b> Fruits, tomatoes: Chewy, leather-like with no moisture pockets			
Vegetables: Tough, brittle, crisp or cracking hard			
Leathers: Leather-like and pliable, no sticky pockets, uniform thickness appropriate for product			
<b>Packaging/Labeling</b> Appropriate for product			
<b>Comments</b>			
<b>OREGON STATE UNIVERSITY EXTENSION SERVICE</b>		<b>(revised 2-02)</b>	

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