



Name _____ 4-H ID _____ Date _____

Dried Product (Please check and/or list)

- Fruit
 Vegetables
 Fruit or Vegetable Leather
 Herb

Type of fruit, herb or vegetable _____

Variety, if known _____

To be completed by 4-H member	Points Possible	Points Deducted	Comments
Preparation (Please check all that apply) <input type="checkbox"/> Washing <input type="checkbox"/> Slicing <input type="checkbox"/> Sorting <input type="checkbox"/> Peeling <input type="checkbox"/> Pitting <input type="checkbox"/> Coring <input type="checkbox"/> Other Please list _____ <input type="checkbox"/> Recipe for leather only (attach to exhibit card)	30		
Preparation Method (Please check all that apply) <input type="checkbox"/> Sulfuring <input type="checkbox"/> Steaming <input type="checkbox"/> None <input type="checkbox"/> Dipping <input type="checkbox"/> Blanching Type of Drying (Please check) <input type="checkbox"/> Outdoor <input type="checkbox"/> Oven <input type="checkbox"/> Dehydrator <input type="checkbox"/> Air Drying <input type="checkbox"/> Microwave State time and temperature: Time (Amount) _____ Temperature (Degree) _____	25		
Type of packaging: _____ Where stored: _____	25		
Taste, texture and/or aroma appropriate for dried product (Use fact sheet on dried fruits and vegetables)	20		
TOTAL	100		

Comments:

Circle Appropriate Ribbon Placing

Purple	Blue	Red	White
(100-90)	(89-80)	(79-70)	(69 & below)

Judge's Initials