



Name \_\_\_\_\_ 4-H ID \_\_\_\_\_ Date \_\_\_\_\_

Dried Product (Please check and/or list)

- Fruit
  Vegetable
  Fruit or Vegetable Leather
  Herbs

Type of fruit, herb or vegetable \_\_\_\_\_

Variety, if known \_\_\_\_\_

To be completed by 4-H member	Points Possible	Points Deducted	Comments
<b>Preparation (Please check all that apply)</b> <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 style="width: 200px; height: 15px;" type="text"/> <input type="checkbox"/> Recipe for leather only (attach to exhibit card)	<b>30</b>		
<b>Preparation Method (Please check all that apply)</b> <input type="checkbox"/> Sulfuring <input type="checkbox"/> Steaming <input type="checkbox"/> None <input type="checkbox"/> Dipping <input type="checkbox"/> Blanching <b>Type of Drying (Please check):</b> <input type="checkbox"/> Outdoor <input type="checkbox"/> Oven <input type="checkbox"/> Dehydrator <input type="checkbox"/> Air Drying <input type="checkbox"/> Microwave <b>State time and temperature:</b> Time (Amount) <input style="width: 80px; height: 25px;" type="text"/> Temperature (Degree) <input style="width: 80px; height: 25px;" type="text"/>	<b>25</b>		
Type of packaging: <input style="width: 450px; height: 35px;" type="text"/> Where stored: <input style="width: 450px; height: 35px;" type="text"/>	<b>25</b>		
Taste, texture and/or aroma appropriate for dried product (Use fact sheet on dried fruits and vegetables)	<b>20</b>		
<b>TOTAL</b>	<b>100</b>		
<b>Comments</b>			

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

\_\_\_\_\_  
Judge's Initials