

QUICK BREADS, MUFFINS SCORECARD

Examine exhibit for the qualities listed below. Place a check in the appropriate column for each quality to indicate the placing each deserves. Keep in mind the whole product is more than its parts.

Recipe required. Absense of recipe will result in reduction of one ribbon placing.

Exhibitor's Name (or No.) _____

Product Exhibited _____

Class/Lot _____ Ribbon _____

	Excellent	Good	Fair	No Placing
A. Appearance: Exterior				
Slight sheen, rough top surface				
Golden brown color				
Loaves symmetrical in shape, slightly rounded; muffins even in size and shape				
Loaves free of deep, hard cracks (shallow lengthwise cracks on top of loaf are acceptable); Muffins rounded, not packed				
B. Appearance: Interior				
Thin, tender crust				
Color distinctive of ingredients				
No dark streaks, flour				
Solid materials (if any) well distributed				
C. Texture				
Interior moist and tender				
Uniform medium sized cells, free from tunnels				
Does not crumble when cut				
D. Aroma				
Pleasing blend, characteristics of kind				
E. Flavor				
Mild, pleasing blend characteristic of ingredients				
Free from rancid or off flavors				
No overpowering flavors from herbs, spices or flavorings				

F. Comments _____

QUICK BREADS, MUFFINS SCORECARD

Examine exhibit for the qualities listed below. Place a check in the appropriate column for each quality to indicate the placing each deserves. Keep in mind the whole product is more than its parts.

Recipe required. Absense of recipe will result in reduction of one ribbon placing.

Exhibitor's Name (or No.) _____

Product Exhibited _____

Class/Lot _____ Ribbon _____

	Excellent	Good	Fair	No Placing
A. Appearance: Exterior				
Slight sheen, rough top surface				
Golden brown color				
Loaves symmetrical in shape, slightly rounded; muffins even in size and shape				
Loaves free of deep, hard cracks (shallow lengthwise cracks on top of loaf are acceptable); Muffins rounded, not packed				
B. Appearance: Interior				
Thin, tender crust				
Color distinctive of ingredients				
No dark streaks, flour				
Solid materials (if any) well distributed				
C. Texture				
Interior moist and tender				
Uniform medium sized cells, free from tunnels				
Does not crumble when cut				
D. Aroma				
Pleasing blend, characteristics of kind				
E. Flavor				
Mild, pleasing blend characteristic of ingredients				
Free from rancid or off flavors				
No overpowering flavors from herbs, spices or flavorings				

F. Comments _____



4-H ☘

WASHINGTON STATE UNIVERSITY
EXTENSION

Issued by Washington State University Extension and the U.S. Department of Agriculture in furtherance of the Acts of May 8 and June 30, 1914. Extension programs and policies are consistent with federal and state laws and regulations on nondiscrimination regarding race, sex, religion, age, color, creed, and national or ethnic origin; physical, mental, or sensory disability; marital status or sexual orientation; and status as a Vietnam-era or disabled veteran. Evidence of noncompliance may be reported through your local WSU Extension office. Trade names have been used to simplify information; no endorsement is intended. Revised 2015.



C0535E



4-H ☘

WASHINGTON STATE UNIVERSITY
EXTENSION

Issued by Washington State University Extension and the U.S. Department of Agriculture in furtherance of the Acts of May 8 and June 30, 1914. Extension programs and policies are consistent with federal and state laws and regulations on nondiscrimination regarding race, sex, religion, age, color, creed, and national or ethnic origin; physical, mental, or sensory disability; marital status or sexual orientation; and status as a Vietnam-era or disabled veteran. Evidence of noncompliance may be reported through your local WSU Extension office. Trade names have been used to simplify information; no endorsement is intended. Revised 2015.



C0535E