



# HEMECRAFT & AGRICULTURE

## JUDGING STANDARDS

Revised by Manitoba Association of Agricultural Societies- Edition- April 2026

# MANITOBA ASSOCIATION OF AGRICULTURAL SOCIETIES

## JUDGING STANDARDS for Foods, Sewing & Handicrafts

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### Foreword

The main objective of fairs and exhibitions is education. Agricultural fairs have a rich history in our communities, uniting people to display their home crafts and pride in skills and accomplishments. The use of the Homecraft Standards are to allow fairs and exhibition to assist to create homecraft guidelines for their events.

# MANITOBA ASSOCIATION OF AGRICULTURAL SOCIETIES

## JUDGING STANDARDS for Foods, Sewing & Handicrafts

### Purpose and Application of Judging Standards

These standards streamline the evaluation process.

Establishing Standards of Quality setting clear benchmarks for food, sewing, and handicrafts, defining excellence and consistency across categories.

Supporting Judges with Specific Criteria- Judges use defined criteria like texture, flavour, and design. For products or techniques not covered, judges may refer to similar standards or apply general principles at their discretion.

Guidance for Exhibitors- Exhibitors gain insight into expected qualities in each entry, ensuring fair and transparent judging.

### Guidelines for Fair and Consistent Evaluation

Judging standards are essential to ensure fairness, transparency, and consistency in the evaluation process. All judges are expected to assess entries based strictly on the established criteria, providing objective feedback and avoiding personal bias. Adherence to these standards upholds the integrity of the competition and fosters trust among participants.

Judges must review all entries thoroughly, considering each against the published criteria.

Confidentiality of entries and deliberations is required of all judging panel members.

Feedback should be constructive, clear, and respectful, highlighting strengths and areas for improvement.

Any conflicts of interest must be disclosed immediately and may require recusal from certain evaluations.

Decisions should be reached collaboratively, ensuring no single judge disproportionately influences outcomes.

By following these standards, the judging process remains equitable and professional, reflecting Canadian values of respect, fairness, and inclusivity.

### The Exhibitor: Motivation and Conduct

**Reasons for Participation-** Individuals enter competitions for a variety of reasons -seek personal satisfaction in sharing their work with others and appreciate the opportunity to have their efforts evaluated alongside those of their peers.

Exhibitors also benefit from the educational aspects of competition, which include insightful comments from judges and the chance to observe and learn from the work of fellow competitors.

Participation further supports community engagement, as taking part in local activities fosters a sense of connection and gives back to the community.

**Attitude and Expectations-**Competitors are encouraged to approach the competition with an open mind, understanding that results are influenced by both the judge's opinion and the quality of other entries submitted. While winning is not always guaranteed, significant satisfaction can be gained from the act of exhibiting one's work and sharing it with others.

**Addressing Concerns-**Should a competitor believe that a class was not judged fairly, they have the right to submit a formal complaint to the directors or convenors of the competition for review.

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## JUDGING STANDARDS for Foods, Sewing & Handicrafts

### The Judge: Responsibilities and Standards

#### Decision-Making and Justification

A judge is tasked with making informed decisions throughout the competition. It is essential that these choices are supported by substantial and well-considered reasons, demonstrating fairness and transparency in the evaluation process.

#### Expectations and Standards

Judges must balance realistic expectations with the responsibility to uphold a high standard of workmanship. This approach ensures that evaluations are both practical and demanding, fostering improvement and excellence among competitors.

#### Evaluation Criteria

When rating an article, judges should rely on established general principles, as well as the appropriateness of the techniques and methods used. The assessment must take into account the intended purpose and life expectancy of the item, rather than being influenced by personal tastes or preferences. Elements such as method, flavour, or colour should not affect the judge's impartiality.

#### Written Feedback

Written comments can be highly beneficial to exhibitors, provided they are carefully composed and legibly written. However, there is a risk that participants may misread, misconceive, or misunderstand these comments. Therefore, judges should exercise extra caution and clarity when providing written feedback to minimize potential confusion.

#### The Prize List

The prize list classes should be thoughtfully designed to reflect the lifestyle of the community. It is important that these classes provide opportunities for participation from all segments of the community, ensuring that everyone has a chance to take part in the competition.

Classes should be suitable for youth, seniors, and special groups, as well as for individuals with a wide range of skills, from beginners to experienced craftsmen. This inclusive approach encourages total community participation and engagement in the event.

To keep the prize list relevant, it is essential to review it periodically. This ensures that the list remains current and continues to meet the needs and interests of the community.

#### Foods Section

In the foods section, the prize list should include both foods and methods of preparation that reflect today's rapid pace of life. Consideration should be given to limited food preparation time and the increased interest in convenience foods. Entry sizes should be set to allow a sufficient quantity for both judging and display purposes.

Requiring too large an amount for entry may result in significant cost to exhibitors, which could discourage participation. *For example, requesting three muffins as an entry would provide one for judging and two for display, making efficient use of ingredients. In contrast, requiring six muffins could be seen as wasteful and may deter potential exhibitors.*

#### Sewing and Crafts Sections

In the sewing section, the prize list should include items that can be constructed using either shortcut or traditional methods, and from a variety of fabrics commonly used by today's home sewers.

The craft section should feature both modern and traditional crafts, as well as contemporary adaptations of traditional crafts that reflect the lifestyles of the exhibitors. This ensures that the competition remains relevant and accessible to all participants.

# MANITOBA ASSOCIATION OF AGRICULTURAL SOCIETIES

## JUDGING STANDARDS for Foods, Sewing & Handicrafts

### Instructions for Judges and Exhibitors

Judges and exhibitors are expected to thoroughly review the class requirements as outlined in the prize list. These specifications are designed to clarify essential details such as the size, quantity, type of item, and method of construction, ensuring fair and consistent evaluation across all classes.

Where applicable, the prize list will provide explicit instructions regarding these criteria. It is crucial that all articles submitted adhere strictly to the requirements set for each class.

Any article that does not comply with the specified requirements should be disqualified from the relevant class. However, at the discretion of the convenor (not the judge), such items may be moved to a more appropriate class if available.

Disqualified articles should still be evaluated by the judge, or at a minimum, the judge should provide a note explaining the reason for the disqualification. This helps maintain transparency and provides constructive feedback to exhibitors.

Although disqualified items are not eligible for prizes, exhibitors benefit from understanding the reasons behind the disqualification and are encouraged to participate again in future events.

### Judging

This guideline sets out the standards that may be used for judging entries across a variety of competitions throughout the province. Judging is based on a total of 100 points, providing a consistent framework for evaluation.

Descriptions of the expected quality are provided for a range of articles that are commonly entered in competitions. These detailed judging standards are intended to ensure fairness and clarity for both judges and exhibitors.

These judging standards can be applied in several ways, as outlined below, to suit the specific needs of various competitions and classes.

### Fairs Prize Awards

At fairs, prizes are generally awarded to the top three entries within each class. The process of judging is carried out according to the standards described in this publication, ensuring a fair and consistent evaluation for all entries. Each entry is assessed with a maximum possible score of 100 points.

The entry that achieves the highest score in its class is awarded a red ribbon, signifying First Place. The entry with the second highest score receives a blue ribbon for Second Place, while the third highest scoring entry is presented with a white ribbon for Third Place.

| Prize | Colour | Score   | Rating   |
|-------|--------|---------|----------|
| 1st   | Red    | Highest | Superior |
| 2nd   | Blue   | Second  | Good     |
| 3rd   | White  | Third   | White    |

In some cases, all three articles in a class may be of similar quality. However, if none of the entries meet the required standard, prizes will not be awarded. As a result, it is possible that a class may have no first, second, or third prize if the judging standards are not met.

### Others

Any type of competition can be judged using the standards described in this manual. Officials will need to decide how many prizes will be awarded and what the minimum and maximum score will be for each category.

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**General baking**

| Criteria Breakdown         | Points |
|----------------------------|--------|
| Shape, uniformity and size | 10     |
| Crust                      | 10     |
| Texture                    | 10     |
| <b>Crumb:</b>              |        |
| Moisture                   | 5      |
| Color                      | 5      |
| Weight                     | 20     |
| Flavour and Aroma          | 40     |
| Total is 100               |        |

**Cakes**

| Criteria   | Points | Judging Standard                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                       |
|------------|--------|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| Appearance | 30     | Shape- Evenly risen, level or slightly rounded on top, straight edges<br>Size - medium, convenient for cutting and serving, thickness of layer uniform<br>Color- even, golden brown and tender crust (light brown if sponge cake)<br>Icing or Frosting (if used)- appearance - creamy, not necessarily a smooth surface, skillfully applied<br>Texture well beaten, smooth, not granular to taste, not brittle or soft as to be sticky<br>Not highly coloured or flavoured<br>Filling- about 6 mm thick, light, fluffy |
| Crumb      | 30     | Texture- fine even grain, tender<br>Weight- light and springy when pressed with finger<br>Moisture- slightly moist                                                                                                                                                                                                                                                                                                                                                                                                     |
| Flavour    | 40     | No decided taste of shortening, eggs or flavouring, delicate, pleasing (Judges should encourage the addition of nutritious ingredients, e.g. raisins, dates, etc.)<br>Icing or frosting and filling blended, compliments flavour of cake                                                                                                                                                                                                                                                                               |

**Fruit Cakes**

| Criteria   | Points | Judging Standard                                                                                                                                                                  |
|------------|--------|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| Appearance | 25     | Shape- Evenly risen<br>Size – depth of average fruit cake tin<br>Color- even throughout, no sign of burnt crust or fruit                                                          |
| Texture    | 30     | -Sufficient batter to hold fruit together<br>-Large fruit cakes may have less fruit<br>-Fruits and nuts evenly distributed<br>-Moist not sticky<br>-Holds shape without crumbling |
| Flavour    | 45     | Blended fruity rather than spicy                                                                                                                                                  |

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**Decorated Cakes** (Only Decoration is Judged)

| Criteria    | Points | Judging Standard                                                                                                           |
|-------------|--------|----------------------------------------------------------------------------------------------------------------------------|
| Appearance  | 50     | -Suitable for occasion<br>-Clean cut, not overdone<br>-Follow principles of good design<br>-Pleasing and appetizing colors |
| Workmanship | 50     | -Neat, skillful<br>-Type of frosting or icing suitable for decoration                                                      |

**Chiffon, Sponge, Angel Cakes**

| Criteria   | Points | Judging Standard                                                                                                                                                                            |
|------------|--------|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| Appearance | 30     | Shape-symmetrical, level top<br><br>Surface –smooth, uniform light brown<br><br>Volume-light weight in proportion to size                                                                   |
| Crumb      | 30     | -Texture -tender, feathery, resilient crumb<br><br>-Grain-fine round, evenly distributed cells with thin cell walls, free of tunnels<br>-Color -uniform, characteristic of the kind of cake |
| Flavour    | 40     | -Delicate-free from excessive flavour of egg, flavouring or acid                                                                                                                            |

**Judging**

- Cut to centre of cake and remove a slice, to determine completeness of baking
- Cut the slice in half, taste one half of the slice and discard the remainder of that slice
- Place the other half of the slice on top of cake, to show texture
- Angel, Chiffon or sponge cakes should be dry in the center hole to show completeness of baking

**Cookies**

| Criteria   | Points | Judging Standard                                                                                                                                                                                               |
|------------|--------|----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| Appearance | 30     | Size, Shape, color -uniform and appropriate to type of cookie – no larger than 2 ½ inches or 6.5 cm                                                                                                            |
| Texture    | 25     | Rolled cookies – crisp<br>Fruit cookies – moist and tender<br>Drop cookies – soft slightly moist, tender without dryness or sogginess<br>Filled cookies- tender, even crumb, filling firm enough to hold shape |
| Flavour    | 45     | -Appetizing – not too strong or overpowered by any one ingredient<br>- filling if used must compliment cookie                                                                                                  |

Judges- break cookie in half, taste and discard one half

- Place other half on plate.

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**Yeast Bread, Buns and Rolls**

| Criteria   | Points | Judging Standard                                                                                                                                                                                                            |
|------------|--------|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| Appearance | 15     | -Size and shape suitable for type of <b>Bread</b><br>- Approximately as much bread above the pan as within it<br>- <b>Buns or rolls.</b> Size and shape appropriate for type<br>- Color – even, golden brown top and bottom |
| Crust      | 10     | -depth about 3 mm, rounded, tender yet crisp, free from cracks and bulges                                                                                                                                                   |
| Crumb      | 35     | -Grain- even cells appropriate to type of flour, not soggy nor crumbly<br>-Color- even, appropriate to type of flour<br>-Weight-appropriate to size of item and type of flour<br>-Texture- smooth, soft and springy         |
| Flavour    | 40     | -Flavor-Sweet, nutty<br>-Aroma- Sweet, blended and free from smell of yeast                                                                                                                                                 |

Note: Nutrition authorities are encouraging the use of whole grains- baked goods will have a smaller volume and coarser texture

**Muffins, Quick Breads**

| Criteria   | Points | Judging Standard                                                                                                                                                                                                                                                   |
|------------|--------|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| Appearance | 30     | Shape- <b>Muffins</b> - symmetrical, well-rounded top, free of peaks or knobs<br><b>Quick Breads</b> – well proportioned shape, evenly round or flat top<br>- Crust-tender, thin with rough edges, uniform browning<br>- Volume-light weight in proportion to size |
| Crumb      | 30     | -Texture -even grain, moist tender crumb<br>-Grain- round, even cells, free of tunnels<br>-Color -uniform, characteristic of the kind of muffin or quick bread                                                                                                     |
| Flavour    | 40     | -Blended flavor of well baked ingredients (Judges should encourage the addition of nutritious ingredients, e.g. raisins, dates, etc.)                                                                                                                              |

Judges – do not cut- break in vertically in half, taste one half and discard remainder

- Place other half on the plate

**Tea Biscuits**

| Criteria   | Points | Judging Standard                                                                                                                                                         |
|------------|--------|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| Appearance | 25     | Size- uniform, 5 cm diameter and 3 cm depth is attractive<br>Color- even golden brown, no spots, free from surface flour<br>Shape- evenly risen vertical side, level top |
| Texture    | 30     | -even grain, light for size, flaky so will peel off into long thin strips indicating lightness                                                                           |
| Crust      | 5      | -Thin both top and bottom, tender                                                                                                                                        |
| Flavour    | 40     | -appetizing, not flat but should not taste of baking powder or shortening                                                                                                |

Judges – do not cut -twist horizontally to open, taste the bottom half then discard remainder of it

- Place the other half on plate

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**Pastry – Two Crust**

| Criteria   | Points | Judging Standard                                                                                                                                                                                                                 |
|------------|--------|----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| Appearance | 20     | -Even golden brown                                                                                                                                                                                                               |
| Crust      | 50     | -Top- medium, thick, flaky, tender with edge of medium thickness, even brown and held to lower crust, no distinct flavor of shortening or salt<br>-Bottom- medium thickness, golden brown, flaky, tender, not soggy, well baked. |
| Filling    | 30     | - medium depth in proportion to size of the pie, sufficiently thick to hold its shape when served, good flavor<br>-moist but not syrupy, fruit thoroughly cooked.                                                                |

**Pastry – One Crust**

| Criteria   | Points | Judging Standard                                                                                                                                                                                                                                                                                                                                                                        |
|------------|--------|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| Appearance | 20     | - Golden brown, attractive, evenly crimped edge                                                                                                                                                                                                                                                                                                                                         |
| Crust      | 35     | -Bottom- medium thickness, golden brown, flaky, tender, not soggy, well baked.                                                                                                                                                                                                                                                                                                          |
| Filling    | 35     | - medium depth in proportion to size of the pie, sufficiently thick to hold its shape when served, good flavor<br>-moist but not syrupy, fruit thoroughly cooked.                                                                                                                                                                                                                       |
| Topping    | 15     | <b>Meringue-</b> Appearance- golden brown peaks, no drops of syrup<br>- Texture – tender, can be cut without pulling<br>- Depth- medium thickness-not less than 1 cm thick<br>- Arrangement-in peaks and should touch the crust on the sides of the pie<br><b>Crumb-</b> Texture- crisp, good proportion of topping to filling<br>- Flavor- complementary to the flavor of the filling. |

**Microwave baking**

Follow the same judging criteria as outlined for conventional baked products making the following adjustments:

1. Appearance- The limited browning that occurs during microwave baking should be even. Uneven browning can indicate

overcooking as in the case of cookies that have burned in the middle. The majority of points normally allotted to the colour of baked products should reflect the success of the use of a topping to create an attractive appearance in the microwave baked goods. The appearance of the microwave baked materials should reflect the use of a baking container of suitable shape and material for the microwave oven.

2. Texture- Timing is crucial in microwave baking. The appropriate degree of doneness as well as the evenness of baking

are important factors to evaluate. Microwave baked products tend to be moist and can be too moist if they are underdone or if they are not taken out of the pan as soon as they are baked. Furthermore, crispness is very difficult to achieve in microwave baked products.

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For these reasons, the expectations of the judges must be adjusted when judging microwave baked items. These items should never be judged in the same categories as conventionally baked items.

**Pasta**

| Criteria   | Points | Judging Standard                                                                                                                                                        |
|------------|--------|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| Appearance | 30     | Color and surface even and appropriate to type of flour <ul style="list-style-type: none"><li>- Straight edges</li><li>- Uniform pieces, thin and transparent</li></ul> |
| Texture    | 40     | -Light, tender, springy<br>-Absence of large air bubbles, stickiness or crumbliness or floury surfaces                                                                  |
| Flavor     | 40     | -Well blended ingredients<br>- not too bland nor too salty                                                                                                              |

**Nutritious Snacks**

| Criteria               | Points | Judging Standard                                                                                                             |
|------------------------|--------|------------------------------------------------------------------------------------------------------------------------------|
| Appearance             | 15     | - Size and shape - uniform<br>- Size should be suitable for type of snack                                                    |
| Texture                | 15     | - Appropriate for type of snack                                                                                              |
| Flavor                 | 40     | - Appetizing - not too strong<br>- Ingredients complement each other                                                         |
| Nutritious ingredients | 30     | -Emphasis on foods such as fruits and vegetables, grains, nuts, seeds, milk products<br>- Limited use of fats, sugars, salts |

**Candy**

| Criteria   | Points | Judging Standard                                                                                                  |
|------------|--------|-------------------------------------------------------------------------------------------------------------------|
| Appearance | 25     | -Uniform pieces, not too large, good colour (very delicate in colouring if colouring is used)                     |
| Texture    | 35     | - Velvety, not sugary or granular, soft, but firm enough to handle                                                |
| Flavor     | 40     | - flavorful not just sweet, no scorched taste, characteristic of the candy, not overpowered by any one ingredient |

**MANITOBA ASSOCIATION OF AGRICULTURAL SOCIETIES**  
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**Canning and Home Preserves**

**Canned foods**

| Criteria   | Points | Judging Standard                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                            |
|------------|--------|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| Appearance | 65     | <div>10 Condition of product; original shape, natural color, free from blemishes or spots</div> <div>10 Liquid - clear, free from cloudiness or sediment</div> <div>10 Proportion of liquid to solid:<br/>-Fruit: 1/3 liquid &amp; 2/3 solid – whole small fruit or large pieces<br/>-Vegetables – good pack but not solid<br/>-Meat-good pack but not solid, jar cooled upright so fat rises to top<br/>Pack-attractive, size of food pieces uniform and convenient to use, no waste space</div> <div>20 Container-standard home canning jars, appropriate in size and type, clean, clear and properly sealed. Not rust or corrosion to metal ring, and new metal lid,</div> <div>5 Label- includes name, method and date, small, neat, visible, uniformity in labelling collections</div> |
| Texture    | 10     | Fruits- mature yet firm, tender but not mushy<br>Meats- not too dry or crumbly                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                              |
| Flavor     | 25     | As near natural product as possible                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                         |

Judges - Flip jar upside down and then up again. Liquid should remain clear (Fruit) and should be little disintegration of the product.

- Test seal by removing lid band – properly sealed will have an inverted lid, not bulged- disqualify if any mold or spoilage or not properly sealed.
- Remove piece of product for tasting and discard after sampling

**Jellies, jams, conserves, marmalades**

| Criteria   | Points | Judging Standard                                                                                                                                                                                                                                                                                                                                                                                                            |
|------------|--------|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| Appearance | 40     | <div>10 Color - as near natural as possible</div> <div>10 Container - appropriate to sealing method, suitable size, clean, clear, properly sealed</div> <div>10 Clearness - transparent for jelly-<br/>-even distribution of fruit</div> <div>5 Uniformity of mix - medium size pieces, uniform in size</div> <div>5 Label - include name, method and date, small, neat, visible, uniformity in labelling collections</div> |
| Texture    | 25     | - <b>Jelly</b> - when unmolded, it quivers, cuts easily with a smooth shiny cut edge and retains its shape- not gummy, sticky or rubbery, absences of crystals<br>- <b>Jam</b> - (usually made from a single fruit)- jelly-like but soft and easy to spread, no separation of fruit and juice<br>- <b>Conserve</b> - (two or more fruits, sometimes with nuts added), sizes of pieces may vary, absence of free juice       |

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|        |    |                                                                                                                                                       |
|--------|----|-------------------------------------------------------------------------------------------------------------------------------------------------------|
|        |    | - <b>Marmalade</b> - (single fruit may be used but usually blend of two or more), small, thin pieces of fruit in clear thick syrup, jam or jelly-like |
| Flavor | 35 | Natural fruit flavour                                                                                                                                 |

**Pickles, relishes, catsup**

| Criteria   | Points |                          | Judging Standard                                                                                                                                                                                                                                                                                                                                      |
|------------|--------|--------------------------|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| Appearance | 40     | 10<br>10<br>10<br>5<br>5 | Color - as near natural as possible<br>Container - appropriate to sealing method, suitable size, clean,<br>clear, properly sealed<br>Clearness - not muddy, sometimes semi-transparent<br>Uniformity of mix - medium size pieces, uniform in size<br>Label - include name, method and date, small, neat, visible, uniformity in labelling collections |
| Texture    | 25     |                          | <ul style="list-style-type: none"> <li>• Cucumber or mixed vegetables - firm, crisp</li> <li>• Sweet pickles - firm yet tender, not overcooked, smooth syrup</li> <li>• Catsup - smooth, heavy consistency</li> </ul>                                                                                                                                 |
| Flavor     | 35     |                          | <ul style="list-style-type: none"> <li>• Pleasant blend - no one flavour too pronounced</li> <li>• Vegetable - not too sour or over spiced</li> <li>• Fruit - not too sweet</li> </ul>                                                                                                                                                                |

**Dried foods**

| Criteria   | Points |                     | Judging Standard                                                                                                                                                                                                                                                                                                                             |
|------------|--------|---------------------|----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| Appearance | 35     | 10<br>10<br>10<br>5 | <ul style="list-style-type: none"> <li>- Condition of product - pieces of uniform size and shape</li> <li>- Colour - as near natural as possible</li> <li>- Container or packaging - moisture proof and vapour proof</li> <li>- Label - includes name, method and date, small, neat, visible, uniformity in labelling collections</li> </ul> |
| Texture    | 35     |                     | <ul style="list-style-type: none"> <li>- Appropriate for type of product: leathery for fruits, brittle for vegetables</li> <li>- Degree of dryness - excess moisture cannot be squeezed out</li> </ul>                                                                                                                                       |
| Flavor     | 15     |                     | - Pleasant                                                                                                                                                                                                                                                                                                                                   |
| Aroma      | 15     |                     | - Free of musty or rancid odour                                                                                                                                                                                                                                                                                                              |

**MANITOBA ASSOCIATION OF AGRICULTURAL SOCIETIES**  
**JUDGING STANDARDS for Foods, Sewing & Handicrafts**

**Agriculture**

**Honey (extracted and finely granulated)**

| Criteria                                  | Points | Judging Standard                                                       |
|-------------------------------------------|--------|------------------------------------------------------------------------|
| Density                                   | 20     | <a href="#">A refractometer is required to perform this evaluation</a> |
| Freedom from Impurities                   | 20     | Absence of wax, dust particles, foreign matter, bee parts              |
| Freedom from air or agitation(brightness) | 20     |                                                                        |
| Color                                     | 10     |                                                                        |
| Flavor and aroma                          | 10     |                                                                        |
| Freedom from crystals                     | 10     |                                                                        |
| Container                                 | 5      | • Clean, labelled, glass                                               |
| Uniformity of volume                      | 5      |                                                                        |

**Comb and Bulk Honey**

| Criteria                                      | Points | Judging Standard                                                                                                                                                                 |
|-----------------------------------------------|--------|----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| Quality of section or frame                   | 5      | Clean, parallel and rounded edges, no imperfections                                                                                                                              |
| Cleanliness of round or cut section and honey | 30     | - All foreign matter removed from frame<br>- Absence of dirt, scrapings or travel stains                                                                                         |
| Completeness of fill                          | 20     | Absence of incomplete cappings                                                                                                                                                   |
| Completeness and appearance of capping        | 30     | -White, smooth surface<br>- Absence of uncapped cells and watery cappings                                                                                                        |
| Quality, flavour and aroma                    | 15     | -No granulation, presence of pollen or bee parts or use of heavy foundation<br>- No fermentation or disagreeable flavour<br>- Absence of chemical, smoky and burned off-flavours |

**Chunk Honey**

| Criteria                                           | Points | Judging Standard                                                                  |
|----------------------------------------------------|--------|-----------------------------------------------------------------------------------|
| Neatness of section insert cut                     | 20     | Parallel cuts, four-sided, uniform                                                |
| Absence of watery cappings, uncapped cells, pollen | 20     |                                                                                   |
| Cleanliness of section and liquid                  | 20     | Absence of travel stains, foreign matter, wax flakes, foam, crystals, air bubbles |
| Appearance of section                              | 20     | Uniform colour and thickness, absence of air bubbles                              |
| Density, flavour and aroma of liquid fraction      | 20     |                                                                                   |

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**Butter**

| Criteria   | Points |                | Judging Standard                                                                                                                                                              |
|------------|--------|----------------|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| Appearance | 30     | 10<br>10<br>10 | Colour - not too light, dark, mottled or streaky<br>Incorporation of moisture - no traces of free or milky moisture<br>Packaging – firm, clean cut block; clean suitable wrap |
| Texture    | 15     |                | - Not greasy, brittle, sticky or mealy                                                                                                                                        |
| Flavor     | 45     |                | - No trace of off-flavour or odour such as stale, metallic, fishy, weedy, sour or rancid                                                                                      |
| Salting    | 10     |                | - Sufficient amount and evenly dispersed. No undissolved salt                                                                                                                 |

**Cottage Cheese**

| Criteria   | Points | Judging Standard                                                                                                                                                                                 |
|------------|--------|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| Appearance | 30     | - Colour - creamy, white, opaque<br>- Uniform size of particles<br>- Absence of surface discolouration, free whey, matting of curd particles or slimy surface<br>- Container - clean, waterproof |
| Texture    | 25     | - Firm not sticky, mealy, pasty, rubbery, too firm or too soft. No shattered curd<br>- Creamed style - pleasing proportion of liquid and curds                                                   |
| Flavor     | 45     | - Bland - not flat, salty, bitter, metallic, rancid, sour, stale                                                                                                                                 |

**Cream**

| Criteria        | Points | Judging Standard                                                                                              |
|-----------------|--------|---------------------------------------------------------------------------------------------------------------|
| Appearance      | 25     | - Clean<br>- Uniform, natural colour<br>- Consistency appears thick and even<br>- Container - clean, suitable |
| Texture         | 30     | - Uniform, smooth, thick consistency                                                                          |
| Flavor and Odor | 45     | - Fresh, sweet, clean<br>- Absence of sour, bitter, rancid, unclean flavours                                  |

**Yoghurt**

| Criteria        | Points |             | Judging Standard                                                                                 |
|-----------------|--------|-------------|--------------------------------------------------------------------------------------------------|
| Appearance      | 15     | 5<br>5<br>5 | -- Uniform, natural colour<br>- Smooth, clean surface<br>- Container - clean, waterproof         |
| Texture         | 40     |             | - Smooth gel, not watery or grainy                                                               |
| Flavor and Odor | 45     |             | - Full flavour<br>• Absence of flavours such as bitter, flat, fruity, highly acid, rancid, stale |

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**Eggs**

| Criteria   | Points |                    | Judging Standard                                                                                                                                                                                                                                                                                                                                                                    |
|------------|--------|--------------------|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| Appearance | 35     | 15<br>20           | -Shell texture: smooth, thick shell wall, strong, no opaque spotty patches when held to candling light, no cracks, no wrinkles<br>- size: should weigh at least 1.92 ounces and no more than 2.33 ounces total weight of a dozen should be 24-28 ounces                                                                                                                             |
| Uniformity | 35     | 10<br>15<br>10     | -size should be even, all eggs the same grade<br>Color should be consistent<br>-White- as close as reasonable possible to white<br>-brown- as above including dark and light brown<br>-pastels- includes blue, green, pink, cream, and beige<br>Shape- consistent in shape, no ridges or bumps                                                                                      |
| Condition  | 30     | 10<br>10<br>5<br>5 | Shell- clean but not washes, no visible dirt, stains, or shiny surfaces<br>Yolk- round, yellow-orange, well centered, stands up well, no blood spots or meat chunks visible<br>Albumin (egg white) – should be reasonably firm and should not run over on opening or candling<br>Yolk should be dimly visible<br>Air cell indicates freshness and should not be more than 3 cm deep |

**Wines**

| Criteria          | Points | Judging Standard                                                                                                                                                                                                                                                                                                                                        |
|-------------------|--------|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| Appearance        | 20     | -Clarity - brilliant, free of floating particles, not dull or cloudy<br>- Colour:<br>- <b>White wines</b> - yellow, gold, straw colour, absence of amber bleached look<br>- <b>Rose wines</b> - distinct pink with tones of red or orange, absence of violet and amber tones<br>- <b>Red wines</b> - light to deep red, blue to violet tones acceptable |
| Aroma and bouquet | 40     | -Aroma (odours from the fruit) – pleasant<br>- Bouquet (odours that develop after wine is made) - absence of alcoholic, woody, moldy, musty, yeasty or vinegary odours                                                                                                                                                                                  |
| Flavor            | 40     | - Pleasant refreshing taste - fruity, clean, full, balanced<br>- Absence of flat, bland flavour or unpleasant sharpness<br>- Not too sweet or too dry<br>- Absence of vinegary or metallic flavours                                                                                                                                                     |

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**Maple Syrup**

| Criteria | Points | Judging Standard                                                                                                                                                        |
|----------|--------|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| Density  | 30     | -Ideal range is 66.5% to 67.0% brix<br>-below 66.0% brix -disqualification                                                                                              |
| Flavor   | 40     | Characteristic of maple flavor<br>-free from taste of smoke or other odours                                                                                             |
| Color    | 20     | - lightest color is ideal<br>-color should fit color class name<br>- color determined by colorimeter                                                                    |
| Clarity  | 10     | -No sediment, sugar crystals or foreign materials<br>- when a white piece of paper is placed behind the sample, print should be easily read and should appear magnified |

**Judges Kit Checklist – Culinary**

|  |                                       |  |                              |
|--|---------------------------------------|--|------------------------------|
|  | Plastic cutting board                 |  | Small plastic pail           |
|  | Bread knife                           |  | Plastic garbage bag          |
|  | Pie lifter                            |  | Paper towels                 |
|  | Jar/bottle opener                     |  | Disinfectant wipes           |
|  | Sharp knife                           |  | Tea towel                    |
|  | Multiple disposable forks, spoons     |  | Clip board or folder         |
|  | Paper plates                          |  | Pencil, eraser and sharpener |
|  | Lemon-based drink or water            |  | Paper for notes              |
|  | White smock/ apron                    |  | Sticky notes                 |
|  | Disposable gloves                     |  | Band aids                    |
|  | Waxed paper                           |  | Facial tissue                |
|  | Scotch or masking tape                |  | Hand wipes or sanitizer      |
|  | Twist ties                            |  | Any required paperwork       |
|  | Current MAAS Judging Standards Manual |  |                              |

**MANITOBA ASSOCIATION OF AGRICULTURAL SOCIETIES**  
**JUDGING STANDARDS for Foods, Sewing & Handicrafts**

**Judging Standards for Sewing & Handicrafts**

Judging standards for sewing and handicrafts are developed as a guide for judges. Articles in each category are judged according to function, design and craftsmanship.

**Definition of terms**

**Function** refers to the specific or intended use of an article. The function will influence the design and the craftsmanship of the article.

**Design** includes the structural shape and the applied decoration of the article.

**Craftsmanship** refers to the technical ability and skills exhibited by the craftsman.

Articles must be exhibited finished and ready and ready for use unless class specifies otherwise.

“Judging Standards for Sewing” is designed for the judging of clothing, home furnishings, accessories and crafts where sewing is used as the main construction method.

“Judging Standards for Handicrafts” is designed for the judging of items constructed by a variety of techniques, other than sewing. Specific points to consider for each technique are organized under the sections called “Fabric arts, Thread arts and General arts.”

**Judging Standards for Sewing**

| Criteria     | Points |    | Judging Standard                                                                                                                     |
|--------------|--------|----|--------------------------------------------------------------------------------------------------------------------------------------|
| Function     | 30     | 10 | Articles appears to serve its intended use                                                                                           |
|              |        | 10 | Type and quality of materials is suited to purpose (including supporting materials)                                                  |
|              |        | 10 | Articles finished and ready for use. Suitable finishing techniques                                                                   |
| Design       | 25     | 10 | -Appealing design. Materials, textures and colours are in unity with function                                                        |
|              |        | 10 | Applied design is in relationship to the size of the article, materials and end use                                                  |
|              |        | 5  | Shows individuality and creativity in choice of materials, textures, colours and applied design                                      |
| Workmanship* | 45     | 10 | Stitching uniform with a balanced tension and no skipped stitches. Appropriate color choice of thread                                |
|              |        | 10 | Accurate completion of buttonholes, zippers, collars, pockets, hems, etc.                                                            |
|              |        | 5  | Facings for collar, neckline, openings, etc. do not roll to the right side. Under stitching, if used, is neat and serves its purpose |
|              |        | 5  | - Bulk removed, clipped and graded where necessary                                                                                   |
|              |        | 5  | Hand stitching, if used, is even and neat. Machine stitched finishes used where appropriate                                          |
|              |        | 5  | Trim and topstitching accurately applied                                                                                             |
|              |        | 5  | Clean and well presented                                                                                                             |

**If some of the above techniques are not included in the article, the allocation of points can be transferred to the appropriate category**

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**JUDGING STANDARDS for Foods, Sewing & Handicrafts**

**Judging Standards for Handicrafts**

| Criteria     | Points |    | Judging Standard                                                                                         |
|--------------|--------|----|----------------------------------------------------------------------------------------------------------|
| Function     | 30     | 10 | Articles appears to serve its intended use                                                               |
|              |        | 10 | Type and quality of materials is suited to purpose                                                       |
|              |        | 10 | Articles finished and ready for use.                                                                     |
| Design       | 30     | 10 | -Appealing design. Shape, colors, materials, textures and applied decorations are in unity with function |
|              |        | 10 | Type and amount of design are in relationship to the size of the article, type of material and end       |
|              |        | 5  | Shows individuality and creativity in the use of design, material and color                              |
| Workmanship* | 40     | 10 | Appropriate choice of materials and techniques for the type and end use of the article                   |
|              |        | 15 | Construction uniform and accurate. No obvious errors in technique                                        |
|              |        | 10 | Suitable finishing techniques. Mounted or framed, if appropriate                                         |
|              |        | 5  | Effectively presented. Clean and neat                                                                    |

**Note: When the article is being judged mainly for sewing, use the sewing guidelines**

**Judges' Kit Checklist – Handicrafts**

|  |                                                     |  |                              |
|--|-----------------------------------------------------|--|------------------------------|
|  | White cotton gloves                                 |  | Hand wipes or sanitizer      |
|  | White smock/apron                                   |  | Paper for notes              |
|  | Tape measure or ruler                               |  | Pencil, eraser and sharpener |
|  | Magnifying glass                                    |  | Clip board                   |
|  | Small safety pins                                   |  | Sticky notes                 |
|  | Scotch or masking tape                              |  | Band aids                    |
|  | Small calculator                                    |  | Any required paperwork       |
|  | Facial tissues                                      |  |                              |
|  | Darl piece of material -24" x 24" (40 x 40 cm)      |  |                              |
|  | White piece of material- 24 x 24 "<br>( 40 x 40 cm) |  |                              |
|  | Current MAAS Judging Standards Manual               |  |                              |

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**Fabric arts**

Fabric arts refer to clothing, home furnishings and accessories made by a technique using fabric as a basis in its construction, which includes quilts, rugs, cushions, wall hangings and toys.

Use the “Judging Standards for Handicrafts” with reference to the following points for each category.

(Where the article is being judged mainly for the sewing, use the sewing standards.)

**1. Cushions**

- Design, colours, materials and size appropriate for use
- Technique appropriate and accurate
- Easily cleaned

**2. Rugs**

- Design, colours and materials appropriate and pleasing in appearance
- Technique uniform and accurate
- Backing not obvious from front
- Edges finished, rug lies flat
- Treated to prevent skidding

**3. Soft sculpture**

Refers to a stuffed article that is created with an outer shell of interlock knit. Visual characteristics are created through stitching.

- Identification should be obvious
- Suitable details
- Soft sculpture toys should be child-proof with all details securely stitched
- Article appropriately finished

**4. Textile designing**

Refers to screen painting, batik, tie dyeing, free-hand painting and some liquid embroidery, if used as a paint.

- Design, colours and materials appropriate for end use
- Technique used creatively
- Articles appropriately finished

**5. Wall hangings**

- Appealing and interesting in appearance
- Design, colours and materials suitable for the hanging
- Techniques suitable and accurate
- Appropriately finished and hangs flat

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**6. Quilts –**

**Judging Standards for Quilts**

| Criteria                           | Points |                                                 | Judging Standard                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                            |
|------------------------------------|--------|-------------------------------------------------|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| General Appearance, Impact & Color | 35     | 9                                               | <p>Article is neat, clean, tidy, free from markings</p> <ul style="list-style-type: none"> <li>• Dimensions are accurate</li> <li>• Frame suits design and technique</li> <li>• Borders are equal on sides and top, wider on bottom edge</li> <li>• Fabrics are on grain</li> <li>• Article is ready to use</li> <li>• Materials, time and money spent in making article is justified by its beauty, usefulness and durability</li> <li>• Colors look attractive together and suit design and use of the article. Up-to-date styles and new products are encouraged</li> </ul>                                                                                                                                                                                                                                              |
| Creative Design                    | 45     | <p>10</p> <p>10</p> <p>10</p> <p>8</p> <p>7</p> | <p>Size and shape suits use of the article. Materials chosen are appropriate for its use. Design principles are satisfied</p> <ul style="list-style-type: none"> <li>• Balance - both sides of the design have equal visual weight. Large/bright object close to centre balances smaller/duller object further from the centre. Heaviest objects are near the bottom</li> <li>• Rhythm - repetition of shapes or colors draws eye around whole object</li> <li>• Harmony - all aspects (line, shape, color, size, texture, idea) go together</li> <li>• Proportion - size of parts of design are in proportion to the whole object and each other.</li> </ul> <p>Design is not divided exactly in ½ to 3</p> <ul style="list-style-type: none"> <li>• Emphasis - focal point of design gives eye a place to stop</li> </ul> |
| Workmanship                        | 30     | <p>20</p> <p>10</p> <p>5</p> <p>5</p>           | <ul style="list-style-type: none"> <li>• Construction precise, points and corners meet accurately, curves flowing, seams strong, flat and unobtrusive</li> <li>• Quilting stitches even and uniform over entire quilt, including the back, if tied, knots secure</li> <li>• Binding, edges and corner finishes strong, secure, uniform and unnoticeable</li> <li>• Backing free of unsightly stitches and marks</li> </ul>                                                                                                                                                                                                                                                                                                                                                                                                  |

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**Thread arts**

Thread arts refer to the handiwork using any type of threads or yarns for linens, clothing or other articles, which includes stitchery, knitting, crocheting, tatting, macramé and weaving.

Use the “Judging Standards for Handicrafts” with reference to the following points for each technique.

**1. Crocheting and tatting** (include broomstick, hairpin and bobbin lace)

- Design, colours and materials suitable for end purpose
- Even tension and accurate pattern throughout
- Seam and edges stretchy but firm
- No knots, ends worked in
- Edging in proportion to overall size of article
- Item lies flat

**2. Knitting (includes machine knitting)**

- Design, colours and materials suitable for end purpose
- Even tension and accurate pattern throughout
- Seams securely and neatly stitched - not bulky Seams and edges stretchy but firm
- No knots, ends worked in
- Buttons, buttonholes, zippers, etc. neatly and appropriately applied
- Well blocked with no over pressing

**3. Macramé**

- Texture and size of cord suited to article
- Knots appropriate to cord use
- Even tension and accurate pattern throughout
- Additional material such as beads, leather, etc. suited to cord and intended use

**4. Stitchery**

- Appealing design and colour
  - Even tension and accurate technique
- No obvious knots or long float threads on back
- Stamped pattern well covered
  - Mesh not obvious where used as backing
  - Additional trim or framing suitable for article

**Creative stitchery** – implies original design with no pattern to follow. “Creative Stitchery” kits, however, are accepted unless a totally original design is specified.

**Candle wicking** – a form of needlework using a heavy soft thread and a combination of stitches including the French knot, back stitch, outline stitch and satin stitch.

**Crewel – (Jacobean)** - embroidery worked in a variety of stitches with crewel wool or linen fabric. Designs include trees, birds, animals and swirls. Modern adaptations include any coarse yarn on a fabric involving a variety of stitches and designs.

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**4. Stitchery -continued**

**Cross-stitch** – a form of embroidery using one simple stitch throughout. May be worked on fabric stamped with a transfer design or by counting threads.

**Drawn work** – A form of stitchery in which threads are drawn from fabric and the open area is decoratively stitched.

**Hardanger** – a stitchery technique in which satin stitch squares are embroidered and the centre yarns are removed.

**Huck embroidery** – a running stitch worked in a formalized design on linen or cotton towelling called huck.

**Needlepoint** – an embroidery on canvas to resemble tapestry. Includes petit point, grospoint and bargello.

**Snowflake embroidery, chicken scratch and teneriffe embroidery** – a lace-like embroidery worked over bar stitches on a gingham fabric. A star design is typical.

**5. Off loom and primitive weaving**

Weaving in which a primitive loom or no loom is used and yarns are interlaced to create a textile.

- Design, colours and materials suitable for end purposes
- Even tension
- Techniques are accurate and uniform
- Finish and general appearance appropriate to the overall article

**6. String art**

An art form in which the design is created by wrapping thread around nails which have been arranged in a specific pattern on a board.

- Pleasing and appropriate choice of design, colours and materials
- Thread wrapped in a consistent manner around nails
- No obvious pattern errors
- Even tension with no slabs or loose thread ends
- Nails must be level and straight. Nails may vary in height to achieve a three-dimensional appearance

**7. Weaving** (two or more harness loom)

- Design, colours and materials suitable for end purpose
- Even tension and pattern uniform throughout
- Edges straight
- Appropriate finish for article
- Item blocked or pressed

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**General arts**

General arts refers to handicrafts created in which a specific craft technique is used as a basis in its construction. Articles include jewelry, leather, pottery, paper tole, woodworking, toys, etc.

Use the “Judging Standards for Handicrafts” with reference to specific points for each technique.

**1. Beadwork**

Includes article in which beads are applied to form the major design features.

**Jewelry**

- Beads form a unified design
- Colours and size of beads suit the type of design and size of article
- No obvious errors in pattern
- Beads are tightly secured with strong fine thread
- Square knots used to join thread and secure fasteners
- Clear glue may be used to reinforce these points
- No loose thread ends
- Appropriately finished

**Clothing and footwear**

- Design and colours please and appropriate for article – no obvious errors in pattern
- Beads are tightly secured with strong fine thread and a stitch between each bead
- Square knots used to join thread and secure fasteners
- Back of work is neat with no loose ends
- Beaded area is flat
- Article is finished and lined where appropriate

**2. Leather**

Leather crafts include the following categories:

**Tooled**

- Design is pressed or indented by a modelling tool.

**Stamped**

- Metal stamp engraved with a design is pressed into leather.

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**2. Leather -continued**

**Carved**

Design cut into leather with a swivel knife, and background areas are depressed with a flat modelling tool or metal stamp.

- Design and technique are appropriate for article
- Design is accurate with clearly defined edges
- Edges are uniformly pared
- Colour, if used, is evenly applied and appropriate
- Lacing is evenly spaced with no loose ends
- Additional features, such as lining, smoothly joined and functional
- Protective wax or lacquer applied to protect leather when appropriate

**3. Soft leather and suede**

- Long uniform stitch by hand or machine
- Even tension with no puckering
- Seams and hems may be glued
- Finish edges to prevent stretching

**4. Enamelling**

Refers to the technique of fusing powdered glass with heat to a metal surface (copper, silver, gold or steel).

- Design and colours appealing
- May have wire inset to separate enamel colours and form part of the design
- Shape and size suitable for end use
- Glaze may be opaque or transparent
- Glazing uniform and continued to edge
- No crazing or chipping
- Metal surfaces smooth and evenly shaped
- Appropriately finished

**5. Lapidary**

Refers to art of polishing stones to a gem-like finish.

- Stone attractive and of suitable size and shape for the end use of article
- Smooth and highly polished unless a natural formed groove is retained
- Pleasing proportion between stone and mounting, where applicable

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**6. Pottery**

Includes the following categories:

- **Hand Built:** wet clay is shaped by pinching, coiling or use of slabs.
- **Thrown:** wet clay is shaped as it rotates on a potter's wheel
- **Slip molding:** thin, wet clay is poured into a mold.

**Judging criteria:**

- Item is functional
- Structural and applied design appropriate and in proportion
- Walls uniform in thickness, smooth and even
- Lops and edges uniform and smooth
- Free of cracks
- Details such as lids, handles, etc. fit and in proportion
- Even glaze, free from pinpoints and runs
- Bottom smooth and finished

**7. Molded ceramics**

- Item is functional
- Smooth with no visible mold lines
- Any applied design appropriate and in proportion
- Effective use of colour
- Even glaze, free of pinpoints and runs
- Bottom smooth and finished

**8. Stained glass**

- Design and colours appealing and appropriate for end use
- Glass cut precisely, no hairline cracks
- Soldering even, of equal width with few bumps or iron markings
- Beading of edges smooth and rounded
- Structurally sound with reinforcing when necessary
- Complete with hooks, hinges, etc. where applicable

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**9. Decoupage**

Refers to the craft of gluing a picture onto a background and finishing with layers of varnish or lacquer.

- Print suitable in size, shape and subject matter to background and end use
- No ripples or bubbles in print
- Finishes (varnish, colouring, antiquing, gold leaf, etc.) appropriate to the overall effect
- Varnish may be matte or glossy finish
- Satin-smooth finish with no bubbles or distinct ridges at edge of print
- Appropriately finished

**10. Paper tole**

Refers to three-dimensional picture created by multi-layering of the print.

- Depth created through shaping and layering of print
- Cut edges bevelled and coloured to cover white edge
- Glue not visible
- Highlighted areas glazed
- Appropriately framed

**11. Drawing and painting**

- Overall aesthetic appeal
- Effective use of line, form, space, colour and texture
- Skill exhibited in handling media and tools
- Appropriate content with centre of interest
- Depth created through the use of perspective and proportion
- Style consistent throughout
- Appropriately mounted or framed

**12. Toys**

- Appealing appearance and colour
- Manageable size and shape for the age range of the child
- Durable fabric and trim securely stitched
- Safe, with no buttons, eyes, pins, etc. that can be pulled off
- No sharp edges
- Easily cleaned

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**13. Collections (includes pictures, stamps, coins, insects, butterflies, etc.)**

- Collection has a central theme with a variety of quality items
- Articles neatly and accurately mounted and labelled
- Collection easily seen
- Glass, if used, should not interfere with viewing or flatten articles
- Framing appropriate to collection when used

**14. Photography**

When judging each class confirm the Fair Prize Book rules for the following:

-Size of photo e.g. 4X 6 (102mm x 152mm), -number of photos, -mounted or unmounted, -title of caption, -color or black and white, -if digital enhancements are allowed & mounted and framed

| Criteria              | Points | Judging Standard                                                                                                                                                                                                                                                                                                                                      |
|-----------------------|--------|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| Composition           | 50     | -proper exposure-focus, sharpness, detail, depth of field, brightness and contrast<br>Camera angle /choice of viewpoints<br>Balance, placement of primary and secondary subjects<br>Follow the rule of thirds<br>Background simple, draws the eye to the subject<br>Good rhythm of color and design<br>Creative use of color<br>Does it tell a story? |
| Impact and Creativity | 25     | Does it catch your attention? Originality<br>Subject matter -does it tell a story, convey emotion?<br>Appropriateness to theme<br>Use of imaginative thought<br>Overall artistic impression                                                                                                                                                           |
| Light/ Color          | 15     | -effective use of light as it relates to subject<br>Does it provide shape and texture?<br>Enhances the subject and message<br>Shadows<br>Color balance-the effective use of colors and tones                                                                                                                                                          |
| Presentation          | 10     | Does the size and color of mounting or matting (if requested) meet the requirements of the Fair Prize book?<br>Mounts should be clean and neatly cut<br>Quality of printing -prints should not be streaked or blemished<br>Post processing / digital enhancements -appropriate for image                                                              |

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**15. Woodworking**

Woodworking includes the following categories:

**Wood carving:** done by hand; one piece of wood - pared softwood is formed to designed shape.

**Wood Turning** shaped wood is formed to desired shape as it rotates on a lathe.

**Wood Building:** shape is constructed, cut with machine or hand tool with wood pieces by nailing and/or gluing.

**Diamond Willow:** diamond willow is used (formed in nature) as an integral part of an article.

**Wood Burning (Pyrography):** design appropriate for project, material and use, balance, harmony at first impression, shading and texture are appropriate for design, shows imaginative use of technique for article, neatness, good technique.

| Criteria                 | Points | Judging Standard                                                                                                                                                                                                                                                                     |
|--------------------------|--------|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| Appearance               | 25     | -Attracts attention<br>-well proportioned<br>- Accurate dimensions                                                                                                                                                                                                                   |
| Color, Material & Design | 25     | -Suitability of wood used for the project<br>-choice of material used suited to article (texture, weight, care required)                                                                                                                                                             |
| Workmanship              | 50     | - work finished properly e.g. screw nail holes filled (if applicable)<br>-Joins, if any, smooth and secure<br>- Smooth finish, no obvious errors, gouges or cracks<br>- appropriately finished<br>-if scroll saw used, pattern should be consistent (does not apply to wood carving) |

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**Acknowledgements**

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The manual was adapted from: Judging Standards for Foods, Sewing & Handicrafts, Alberta Agriculture and Forestry.

**Reference Sources-**

- O.A.A.S. -Ontario Association of Agriculture Societies -Agriculture & Horticulture Judging Standards