

SCORE CARD FOR COUNTRY CURED HAM

Exhibitor _____		I.D. # _____
	Possible	Your Score
Eye Appeal	5	_____
Outside Color	5	_____
Smoothness of Skin	5	_____
Fitting	5	_____
Trim	10	_____
Firmness	10	_____
Meatiness	25	_____
Aroma	35	_____
Total	100	<input type="text"/>

Placing: Blue Red White

SCORE CARD FOR COUNTRY CURED HAM

Exhibitor _____		I.D. # _____
	Possible	Your Score
Eye Appeal	5	_____
Outside Color	5	_____
Smoothness of Skin	5	_____
Fitting	5	_____
Trim	10	_____
Firmness	10	_____
Meatiness	25	_____
Aroma	35	_____
Total	100	<input type="text"/>

Placing: Blue Red White

JUDGING COUNTRY CURED HAMS

General Consideration: The judging is to be based upon excellence of the exhibit. The various styles in trim, color, and cure will be judged according to their excellence. No particular style will be given preference.

Eye Appeal (10): Encompasses the general appearance of the ham including symmetry and conformation. Evaluation of this factor is directed toward a composite impression.

Outside Color (10): Brightness and uniformity of color are desirable. Hams that are dull colored and /or not uniform in color will not receive a perfect score.

Smoothness (skin 5): It is desirable for hams to have a smooth, uncreased and unwrinkled skin.

Fitting (10): Hams should be free of excessive mold, salt and other undesirable residues. Paprika, pepper and other ingredients are acceptable if applied uniformly.

Trim (10): Excellence of workmanship is the principle consideration. All trimming should be deliberate and beveled to give a smooth appearance. It is preferable that all trimming be completed long before showing so there is not indication of fresh cuts.

Firmness (10): A uniform firmness indicates that the ham has achieved the end point in curing compatible with high degree of flavor development and freedom from spoilage. Overly soft and overly firm hams will be scored down.

Meatiness (15): A high proportion of meat to waste is desirable. The ham should have a high proportion of center cuts. Exceptional loss due to excessive fat and /or bone will be discounted. However, a minimum fat content is necessary for desirable palatability characteristics.

Aroma (30): The aroma, is determined by probes, taken from various locations in the ham, must indicate that the ham will have the aromatic and mellow flavor associated with aged country hams. Any odor suggestive of spoilage or other off condition will be disqualification.

JUDGING COUNTRY CURED HAMS

General Consideration: The judging is to be based upon excellence of the exhibit. The various styles in trim, color, and cure will be judged according to their excellence. No particular style will be given preference.

Eye Appeal (10): Encompasses the general appearance of the ham including symmetry and conformation. Evaluation of this factor is directed toward a composite impression.

Outside Color (10): Brightness and uniformity of color are desirable. Hams that are dull colored and /or not uniform in color will not receive a perfect score.

Smoothness (skin 5): It is desirable for hams to have a smooth, uncreased and unwrinkled skin.

Fitting (10): Hams should be free of excessive mold, salt and other undesirable residues. Paprika, pepper and other ingredients are acceptable if applied uniformly.

Trim (10): Excellence of workmanship is the principle consideration. All trimming should be deliberate and beveled to give a smooth appearance. It is preferable that all trimming be completed long before showing so there is not indication of fresh cuts.

Firmness (10): A uniform firmness indicates that the ham has achieved the end point in curing compatible with high degree of flavor development and freedom from spoilage. Overly soft and overly firm hams will be scored down.

Meatiness (15): A high proportion of meat to waste is desirable. The ham should have a high proportion of center cuts. Exceptional loss due to excessive fat and /or bone will be discounted. However, a minimum fat content is necessary for desirable palatability characteristics.

Aroma (30): The aroma, is determined by probes, taken from various locations in the ham, must indicate that the ham will have the aromatic and mellow flavor associated with aged country hams. Any odor suggestive of spoilage or other off condition will be disqualification.