

# Spirits & Brewing—Cordials

LEVEL (check one):  NOVICE  OPEN | ENTRANT #: \_\_\_\_\_ ENTRY #: \_\_\_\_\_ | JUDGE: 1..2..3

BRIEF DESCRIPTION OF ENTRY: \_\_\_\_\_

**Please use the following numeric judging scale (choice of higher or lower number within each of the five “levels” is dependent upon judge’s evaluation of entry for each of the criteria [see pp 17–18 of *Judges’ Certification Handbook*]):**

- 1–2 Falls well (or considerably) below judge’s concept of “average for Atenveldt” for criterion evaluated.
- 3–4 Falls slightly below judge’s concept of “average for Atenveldt” for criterion evaluated.
- 5–6 Meets judge’s concept of “average for Atenveldt” for the criterion evaluated.
- 7–8 Exceeds judge’s concept of “average for Atenveldt” for criterion evaluated.
- 9–10 Greatly exceeds judge’s concept of “average for Atenveldt” (i.e., ranks “very high”) for criterion evaluated.

## DOCUMENTATION:

Circle Score Given: 1 2 3 4 5 6 7 8 9 10

*Includes complete information relating to the pre-17<sup>th</sup> century example(s) used for the entry as well as other information pertinent to the entry for use by judges.* Lists and dates when types of materials, techniques, and tools were available to be used. Have drawings, pictures, and diagrams been included? Have ingredients and recipes been included? Did the entrant cite examples, list sources, is a bibliography included?

**Judge’s comments:**

## COMPLEXITY &/OR DIFFICULTY:

Circle Score Given: 1 2 3 4 5 6 7 8 9 10

*Assessment of the scope, ambition, and difficulty of the entry.* Did the entrant develop it from a period recipe, use a modern translation, or is this an original work? Were tools and ingredients purchased or handmade? Is there difficulty of execution of the techniques and timing used in conjunction with the ingredients and tools chosen?

**Judge’s comments:**

## WORKMANSHIP:

Circle Score Given: 1 2 3 4 5 6 7 8 9 10

*The skills used and the resulting quality of work in producing the entry.* Have the ingredients and techniques used produced a recognizable product? Are the techniques and ingredients used appropriate to the period of the item? Is it properly bottled? Was it aged and finished properly? Are the color and any remaining sediment appropriate to the end results?

**Judge’s comments:**

**ÆSTHETIC QUALITIES:**

Circle Score Given: 1 2 3 4 5 6 7 8 9 10

*The overall aesthetic effect and appeal of the entry, as perceived by the judges.* Is the product finished properly? Is it attractively presented? Does it look, smell and taste the way it should? Is the color pleasing? Is there an unpleasant aftertaste or other off flavors? Is the overall effect pleasing? Would you drink more or serve this to guests (if given the opportunity)?

**Judge's comments:**

**AUTHENTICITY:**

Circle Score Given: 1 2 3 4 5 6 7 8 9 10

*How closely the entrant followed pre-17<sup>th</sup> century techniques and how nearly the entrant achieved a piece that would not have been out of place in a pre-17<sup>th</sup> century cultural setting.* To what degree has the entrant gone to use period tools, materials, and process to make the entry? If modern substitutes were used did the entrant explain why? Did it give the appearance and impression of period work?

**Judge's comments:**

**CREATIVITY:**

Circle Score Given: 1 2 3 4 5 6 7 8 9 10

*The extent of the entrant's adaptation of materials, tools, methods, processes, etc., in production of the entry, and the entrant's effort to produce a unique entry.* Is the entry creative? Did the entrant make an exact copy of a period piece? Did the entrant base an original work on a period piece? How much did the entrant's piece differ from the original?

**Judge's comments:**

**TOTAL SCORE** (maximum possible = 60):

Judge's SCA Signature: \_\_\_\_\_

Judge's SCA Name (please print): \_\_\_\_\_