DATE: August 2015

TO: 4-H Table Setting Contest Contestants and Parents

FROM: Jan Williams, Extension Agent, 4-H Youth Development

SUBJECT: Table Setting Contest

Participants:

<table>
<thead>
<tr>
<th>Juniors</th>
<th>Intermediates</th>
<th>Seniors</th>
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<tbody>
<tr>
<td>Kailey G</td>
<td>Elizabeth B</td>
<td>Megan B</td>
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<tr>
<td>Liberty P</td>
<td>Sarah C</td>
<td>Miranda G</td>
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<tr>
<td>Cassandra T</td>
<td>Grace P</td>
<td>Hannah M</td>
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<tr>
<td>Katie W</td>
<td>Amanda S</td>
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<td>Tate D</td>
<td>Meg S</td>
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<td>Deja F</td>
<td>Brianna S</td>
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<td>Keira L</td>
<td>Lauren G</td>
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<td>Gretchen M</td>
<td>Grace P</td>
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<td>Carly S</td>
<td>Kendall S</td>
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<td>Malea S</td>
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<td>Zachary P</td>
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Table Setting Contest will be on Tuesday, August 18 for Juniors, Thursday, August 20 for Intermediates, and Saturday, August 22 for Seniors.

Thanks for participating in the Table Setting at fair. The format for the contest is as follows:

- You may set up your table setting any time between 9:00 and 10:30 am.
- Judging will begin at 10:30 am. If you have conflicts with other fair events, you do not have to be present for judging.
- You are not required to stay for comments, but are encouraged to do so.
- Please take down your table setting between 4:00 and 8:00 pm on the day after the contest.
- There is no assigned theme this year – be creative!

Attached you will find information about the contest. Additional information can be found in the 2014 Leader’s Guide to Food Contests, which is available online at http://extension.oregonstate.edu/clackamas/4h/fair and at the Extension office. If you have any questions, contact Karey Gibson, Superintendent, at 503-632-1454.

Table Setting Letter & Info.doc
Participants must be enrolled in the Foods and Nutrition project.

**Rules and Guidelines:**
1. Pre-registration for the contest is required.
2. When you arrive check in with the clerk for table assignment.
3. You will have up to 30 minutes to set up your display.
4. The judge will interview participants once they finish setting up.
5. Check the “Basic Table Setting Guide” for basic rules for table setting (included in the Leader’s Guide to Food & Nutrition Contests). You will need to be prepared to explain why you selected to do something a certain way.
6. Each contestant will have 15 x 25 inch space to work within. The table area will be marked. Practice at home to be sure you don’t exceed your space.
7. Centerpieces are acceptable if appropriate. If you use a centerpiece, “Centerpieces” in the Leader’s Guide to Foods & Nutrition Contests may be of help.
8. Plan a well-balanced menu that you would prepare. Menu should be appropriate for your skill level. Type or print menu on a 5 x 8 card or paper. Indicate your theme and your name on the card.
9. We suggest you label everything with your name. Valuable or sentimental items should not be included in the display.
10. Plan ahead. Know how your place setting will go together before you bring it to fair. If you assemble your exhibit for practice, you may want to take a picture of it or draw a sketch that will help you in assembling it at the event.
11. Only exhibitors will be allowed in contest area. You must set up on your own.
12. Remember to take your exhibit down during the time specified in the fair book. Please notify superintendent on duty or person sitting in office window before you remove.
13. **Have fun with this!** The idea is that it is fun to make a table artful and pleasant and that having meals at the table is a great way to spend time with family and friends.

**Scoring:**

Fits into allocated space of approximately 15” X 25”
- Items are placed inside of marked space. 20 points
- Total effect-coordination of originality and creativity, related to theme.

Menu on card
- Able to read at about 1 foot distance, correct use of capitals? 20 points
- Foods in correct order, as served?
- Creativity of menu design (prop may be used).

Food Choices are coordinated for color, style, texture, appearance 20 points
- Do flavors and colors of foods to be served complement each other?
- Are the foods suitable for the occasion and theme?
- Nutritional value as related to theme?

Placement of items convenient for use 20 points
- Are all items needed there and placed correctly?
- Is the centerpiece appropriate? (color, height, occasion, visible from all sides)
- Is the tablecloth or place mat appropriate? Clean and pressed?

Interview 20 points
- Knowledgeable & confident in explaining exhibit and responds to judge’s questions with good rationale for exhibit?
- Understands food safety as related to menu and theme?