



Cheyenne County 4-H TABLE SETTING CONTEST

Thursday, July 16, 2020

Cheyenne County Fairgrounds

Tables must be set up by 10:30 a.m.



Table Setting Information

- * Participants must provide their own card table and set their table without any assistance.
- * Prepared food on any of the dishes will not be allowed. (Fresh, uncut fruits or vegetables may be used in the centerpiece only if they add to the overall design.)
- * Table setting must be according to 4-H guidelines (Road to Good Cooking or Fast Foods) Overall setting must show coordination of dishes, glassware, flatware, linens, and centerpiece. Creativity must meet the basic table setting criteria: i.e. proper flatware placement, etc.
- * Table must be set for two.
- * Napkin folding is optional for all 4-H members. Senior division only may use variety in napkin placement.
- * Suggested, but not required, the tablecloths should have equal overhang on all sides.
- * Exhibitor is encouraged to arrange his/her own centerpiece. First and second year participants are encouraged to prepare informal displays (probably no crystal or china) paper plates are acceptable if appropriate for meal.

A 3" x 5" card must be on the table with the following information on it:

1. Age
2. Number of times in contest
3. Did you arrange your own centerpiece?
4. Breakfast, lunch, dinner, special occasion?

Category	Possible Points
1. Fundamental Principles A. Is the table correctly set? B. Is the tablecloth or place mat appropriate? Clean and pressed? C. Are the dishes and silverware appropriate? D. Is the centerpiece appropriate? Color, height, occasion, visible from all sides?	50
2. Overall Appearance A. Total effect– Coordination of originality and creativity	20
3. Menu A. Followed writing guidelines- Correct spelling, use of capital letters. and foods in correct order as served. B. Do food preparation type & variety of foods to be served compliment each other? C. Are the foods suitable for the occasion and theme?	20
4. Interview A. Knowledge of menu B. Reason for selecting theme and menu	10

REGISTRATION DEADLINE—Tuesday, July 7

Name: _____

Age on Jan 1, 2020 _____

Address: _____

City: _____ Zip Code: _____

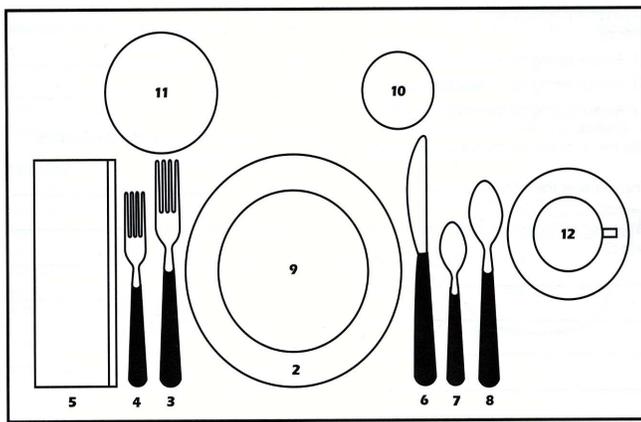
Please Circle: Junior (Ages 8-10) Intermediate (Ages 11, 12, 13) Senior (Ages 14 & Up)

Return to :
 Nebraska Extension - Cheyenne County
 920 Jackson St , PO Box 356, Sidney, NE 69162
 308.254.4455
<https://extension.unl.edu/statewide/cheyenne/fair-information/>

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This can be used for setting a formal table as well as an informal one. Only the utensils for the meal need to be placed on the table.

- * The silver, plate and napkin should be one inch from the edge of the table.
- * The plate is always in the center of the placing.
- * The dinner fork is placed at the left of the plate.
- * If a salad fork is used, it is placed to the left of the dinner fork.
- * The napkin goes to the left of the fork and is placed with the fold on the left. The napkin may also go under a fork or on top of the plate.
- * The knife goes to the right of the plate with the sharp blade facing the plate.
- * The teaspoon is placed to the right of the knife.
- * If a soup spoon is needed, it is placed to the right of the teaspoon.
- * The soup bowl may be placed on the dinner plate.
- * The glass is placed at the tip of the knife.
- * If a salad or bread plate is used, place it at the left, just above the tip of the fork.
- * The cup or mug is placed to the right of the spoons, up from the table edge.
- * Note: Only the utensils needed are placed on the table.

Guidelines for Menu Writing

1. The menu should be displayed on a 4" x 6" card or larger, printed or typed by the participant. You may decorate and/or prop up the menu.
2. List the foods in the order in which they are served. Every menu will not include all the foods listed. Use single line spacing between food items and double line spacing between courses. Foods should be grouped by courses.
3. Use CAPITALS at the beginning of all words except articles, conjunctions, & prepositions. Correct spelling is important. Example: Cream of Mushroom Soup.
4. When an item on the menu has an accompaniment: Place the main item to the left and the accompaniment to the right or you may center the main item & write the accompanying item underneath.

Braised Pork Chops Applesauce

Braised Pork Chops
Applesauce

5. If the main dish has 2 or more accompaniments, center the main dish and space the accompaniments on the same line on either side OR write them on the line below. Examples:
Sesame Seed Wafers Tomato Bouillon
Saltines

Chicken Soup
Ry-krisp Saltines

6. Items such as butter, cream, sugar or salad dressing are not written on menus unless they are special in some way. Example:
Crusty Rolls Whipped Butter
7. List beverages last.

Plan the spacing and arrangement of the items on the menu so that the written menu is symmetrical.