

Table Toppers Contest Entry Form – Due June 22, 2021

Contest Date: June 29, 2021

Time: Set up from 3:00 p.m. – 3:30 p.m. Judging from 3:30 p.m. – 5:30 p.m.

Where: Nebraska Extension Douglas – Sarpy Counties 8015 West Center Road

Do you like to cook and create meals? Do you like to bake and prepare delicious desserts or breads? Then this fun contest is for you! 4-H youth will be inspired while they learn to pick a theme, plan a nutritious menu and learn table setting skills.

Guidelines are listed on page two of this entry form. For more specific information about this contest, please see the Preparing for the Table Toppers Contest Manual which is available at this link <https://extension.unl.edu/statewide/douglas-sarpy/4-h-resources/> or contact Mirissa Scholting at mscholting2@unl.edu or 402-444-4306.

- Set up will be from 3:00 – 3:30 p.m. (Don't forget your card table)
- Parents are not allowed in the auditorium during set up.
- Interview Judging Starts at 3:30 p.m.
- Youth should bring quiet activities to do while the other 4-H contestants' interview judge.
- Families can view all the tables/take pictures after the judging of all the tables is complete.
- Ribbons will be awarded soon after the judging is complete.
- Classes will be split by ages (see registration form below).
- The Table Toppers contest is open to 4-H members ages 5 - 18 year olds.

2021 Table Toppers Entry Form Due June 22, 2021

NAME: _____ 4-H AGE: _____

ADDRESS: _____

PHONE: _____ EMAIL ADDRESS (PARENT OR GUARDIAN): _____

4-H age is determined by how old the youth was on Dec. 31, 2020

Please check which class category the 4-H member is to be entered in:

CLASS 999 Clover Kids – ages 5-7

CLASS 901 Junior – ages 8-10

CLASS 902 Intermediate – ages 11-13

CLASS 903 Senior – ages 14-18

Return entry form:

Mail - Nebraska Extension Douglas-Sarpy Counties; Mirissa Scholting 8015 West Center Rd
Omaha, Ne 68124

Email-Mirissa Scholting at mscholting2@unl.edu

4-H Table Toppers Contest Guidelines

Parents, while your guidance is important, please try and remember that this is your child's project - Thank you!

1. Select a theme, like "Holiday Meal," or "Summer Picnic"
2. Plan a well-balanced and colorful menu around the selected theme. **No buffet menus.** Menu should be age appropriate for the child participating. Prepare the entire menu at home to learn food preparation and time management skills.
3. **A baked food item from your menu must be brought for the judge to taste.** Please refer to the Food and Nutrition section of the fairbook for acceptable choices. You may choose from Division 401 - Cooking 101, Division 414 - Miscellaneous Foods, Division 410 – Cooking 201, Division 411 – Cooking 301, or Division 412 – Cooking 401. Please think **FOOD SAFETY!** Items that require refrigeration or heating will not be accepted. Food preservation items are also not accepted as your food entry. See the guideline in the Food and Nutrition section of the fairbook for additional food safety rules.
4. Select table decorations **and table setting for one.** Practice setting the table on a card table. Plate, utensils, cup, napkin etc.
5. Plan a centerpiece to match your theme. Any candles used on the table should not be lit during the contest.
6. Write, or type your menu (Using My Plate information as a guide)
7. Make **one copy of the recipe** for your featured food item. A 3x5 or 4x6 recipe card is preferred but it may be presented on a larger piece if needed. Please allow your child to do this step. This is to be placed on the table for the judge to view.
8. 4-H contestants need to be prepared to:
 - Introduce themselves to the judge, as well as explain why their chose their theme and menu.
 - Be prepared to answer questions about meal preparation, time management, and food preparation as it relates to your chosen menu.
 - Have your child practice preparing the entire meal.
 - Relax and have fun with this!
9. Wear the outfit that you would wear if you were hosting the event, or a fun costume that reflects your theme.
10. Checklist: You must supply your own card table, table covering (place mat or table cloth), centerpiece, table setting (plate, cup, eating utensils, etc.), menu and recipe of selected baked item.
11. The table must be standard size square or round table. No additional side tables will be permitted.
12. ***Please note: These details are subject to change due to COVID-19 restrictions.**