

Menu (to be used by youth participants 9 to 13) ages 14 and up will create own menu

Creamy Cucumber-Avocado Soup

Mixed Spring Greens with Champagne Poached Pears, Candied Walnuts, Goat Cheese and a Honey Vinaigrette Dressing Baked Ham

Scalloped Potatoes Asparagus Amandine

Three Seed Pan Tolls & Butter Citrus Iced tea and Water

(Add your own dessert- be creative)

**4-H Food Showdown and**

**Table Setting Event, April 13, 20XX**

**OSU Extension Office, 12:30 Set up for Table Setting Contest**

 **Guidelines for Table Setting Event– Registration due Date/Month**

Plan a formal table setting for one person using a given menu and prepare a menu card. Juniors will use the menu below. Senior 14 and up will make their own menu.

Plan and prepare a dessert to complement the menu. Only bring one serving to set with your table setting. Bring table setting and dessert to event to share with judges and participants.

Each person will gather all the necessary dishes, flatware, glassware and linen(s) for your table setting.

Have all appropriate plates, bowls, glasses, utensils for the meal. Youth 9 to 13 will use menu below. Youth 14 and up will create their own menu (please prepare a meal that would use a formal table setting). The menu card, printed on card stock, should be no larger than 5 ½” x 8 ½” and no smaller than 4” x 6”. Card should include complete menu. Make card decorative (pretty) and include with your table setting, stand will be provided. Table

space

approximately 24” x 24”. Participants may use place cards, small floral arrangements or other decora-

tive items that enhance the table setting. These are NOT required. Keep your setting proper and attractive yet simple.

Each person will also select and prepare a dessert to complement the menu. Youth should be creative and

make changes to improve any selected recipe or create their own. Bring one serving of the dessert. Bring a copy of your recipe to share with judges. The serving should be on the correct dish with place setting.

During the event each member will be interviewed individually about their table setting, menu and dessert

recipe. They should know the nutritive value of food in the menu, where it fits into MyPlate, and share why

they selected the dessert and table setting pieces and how they developed their dessert recipe. Youth should also be able to describe or answer questions about the table setting and its placement.

* **White**
* **Red**
* **Blue**
* Interview skills (includes dress)
* Dessert Choice

 **Judging Remarks**

* Table Setting
* Food Knowledge

**County Table Setting Event**

Name Club Age (age as of Month/Date/Year)

Registration sheet due April 5th (Below for judges)

Division

Junior 9 to 13 years of age

Seniors 14 to 18 years of age

**Grand Champion**

**Reserve Champion**

**(selected from Blue group only/with minimum of 10 participants)**