



Division V - ADULT – TABLE SETTING

CHAIRMAN: ANDREA WELCH

RULES

1. Pre-register at the County Extension Office, 2536 N. McConnell Ave, Fayetteville, AR 72704 before August 1st.
2. Participation is limited to the first 10 registrants.
3. Exhibits must be placed by individuals. One award will be given for each exhibit.
4. Each exhibit must have a theme (birthday, holiday, football party, etc.) and a balanced menu. Menu and theme may be written or typed on a card or paper at least 5"x7" in a picture frame.
5. All items to be used for table setting and arrangements are to be brought and set up at one time. Tape down any lightweight items.
6. The fair will furnish a 24"x24" table for each participant. Only one place setting will be allowed on each table. Participants are required to furnish their own tablecloths, mats, china, flatware, etc.
7. Participants will be the ONLY persons allowed in the table setting area.
8. All acceptable exhibits will be given ribbons and cash awards as follows: Blue - \$3.00, Red - \$2.00, White - \$1.00. Grand Champion \$5.00 additional premium.
9. All exhibits will be placed in a fenced-in area. However, the Fair Association cannot be held responsible for any loss or damages to property.

TABLE SETTING SCORECARD

| | POINTS | SCORE |
|--|---------------|--------------|
| SUITABILITY OF MENU FOR A BALANCED MEAL..... | 15 | _____ |
| Does meal have meat, fruit, vegetable, bread, etc.. | | |
| SUITABILITY OF CENTERPIECE IN HEIGHT AND DESIGN | | |
| WITH THE THEME AND COLORS AND TEXTURE OF | | |
| TABLECLOTH OR MAT..... | 15 | _____ |
| SUITABILITY OF CHINA, GLASSWARE, AND FLATWARE | | |
| FOR USE TOGETHER..... | 10 | _____ |

| | | |
|--|------------|--------------|
| APPROPRIATELY SET ACCORDING TO MENU..... | 15 | _____ |
| Necessary flatware, dinnerware and glassware on table | | |
| SUITABILITY OF DINNERWARE, GLASSWARE AND FLATWARE TO MENUE..... | 10 | _____ |
| APPROPRIATE PLACEMENT OF DINNERWARE BETWEEN GLASSWARE AND PLACEMENT OF NAPKIN BASIC FOLD SUITABLE FOR FAMILY MEALS AND PARTIES..... | 10 | _____ |
| SUITABILITY OF MEAL PLAN ACCORDING TO FLAVOR, APPEARANCE, TASTE, TEXTURE, AND TEMPERATURE..... | 15 | _____ |
| OVERALL APPEARANCE OF THE TABLE SETTING..... | 10 | _____ |
| TOTAL..... | 100 | _____ |

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