



Division V V-JUNIOR – TABLE SETTING

CHAIRMAN: DONNA EULENFELD

COMMITTEE: Jacqueline Eulenfeld

RULES

Register at the County Extension Office, 2536 N. McConnell Ave, Fayetteville, AR 72704 before August 1st.

- 1. Participation is limited to the first 30 registrants. Information sheet may be picked up at Extension office.**
- 2. Exhibits must be placed by individuals or a group. However, no more than one award or one ribbon will be given for each exhibit.**
- 3. Each exhibit must have a theme (birthday, holiday, football party, etc.) and a suitable menu. Menu and theme may be written or typed on a card or paper at least 5"x7" in a picture frame.**
- 4. 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.**
- 5. 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.**
- 6. Participants will be the ONLY persons allowed in the table setting area.**
- 7. No coaching of participants by adults or other youth will be permitted during the time that they exhibit is being set up or judged – PARTICIPANTS WILL BE DISQUALIFIED.**
- 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.**
- 10. The following scorechart will be used: Champions will be selected in each category: (A) Formal Meal/Reception (B) Party Settings (C) General Settings. A grand champion will be selected and the 4-H Leaders award will be presented.**
- 11. Category Definitions: a formal setting is any dinner where china and crystal are used. Examples: weddings, banquets, fundraisers. A party setting is any event where people are invited and an invitation is sent. Examples: birthday parties, New years, Halloween. A general setting is any time daily ware or paper ware is used. Examples: picnics, sleepovers, campouts**

- 12. All party category entries must have a party invitation telling what, where & when.
- 13. Participants wanting to enter more than one category may do so on the Friday before entries are set up. Participants must contact Extension Office on the Friday before entries are set up. If spots are still available, participants may register to enter a second category.

SCORE CHART FOR TABLE SETTING

	POINTS	SCORE
1. Appropriate of color and texture of tablecloth or mat to theme.....	10	_____
2. Suitability of centerpiece in height and design with the theme.....	10	_____
3. Suitability of china, glassware and flatware for use together.....	15	_____
4. Appropriately set according to menu (necessary flatware, dinnerware, and glassware on table).....	15	_____
5. Appropriate placement of dinnerware between glassware on table	10	_____
6. Suitability of dinnerware, glassware and flatware to menu.....	10	_____
7. Appropriateness of napkin basic fold suitable for family meals and parties.....	10	_____
8. Suitability of meal plan according to flavor, appearance, taste, texture and temperature.....	10	_____
9. Overall appearance of table and balanced menu.....	10	_____
TOTAL.....	100	_____

SCORE CHART FOR PARTY SETTING

	POSSIBLE POINTS	YOUR SCORE
1. Appropriateness of color and texture of tablecloth or mat to theme.....	10	_____
2. Suitability of centerpiece in height and design with the theme.....	10	_____

3. Do all design elements relate? (invitation, table cloth/ placement, tableware).....	10	_____
4. Appropriately set according to menu (necessary flatware, dinnerware, and glassware on table).....	15	_____
5. Does invitation tell What, Where , When ?.....	10	_____
6. Do party goers know what to bring and what time even concludes?.....	5	_____
7. Appropriateness of napkin placement and folding.....	10	_____
8. Suitability of meal plan according to flavor, appearance, taste, texture and temperature.....	10	_____
9. Suitability of menu to theme of meal.....	10	_____
10. Overall appearance of the table.....	10	_____
TOTAL.....	100	_____

###