**Table Setting Contest**

**Eligibility**

Open to anyone. Age divisions are as follows: Junior Grangers (age 5-14), Youth (age 14-35), Adult (over 35). This contest is for individuals only, not groups.

**Contest**

Participants will demonstrate their ability to properly set a table for two guests at a meal/event. For the Table Setting Contest, two place setting are to be displayed. Tablecloth or placemats as desired, dinnerware, stemware, flatware, centerpiece and menu are to be included as needed for the menu. DO NOT PREPARE THE FOOD.

Choose table appointments to fit the occasion and carry out the theme. Paper plates, plasticware, and paper napkins may be appropriate for a picnic but they would not be appropriate for a formal dinner. Flatware and dishware must be safe to eat from i.e., no glitter, glue, etc. is to be used on eating surfaces.

Each contestant should use his/her creative juices for this contest! The theme this year will be to set a **Holiday Table**. You may choose any holiday you wish.

**Contest Rules:**

* You must use a card table or similar table no larger than 48” square or diameter.
* Menus for the meal must be included and displayed appropriately**.** If entrant is under age 21, no alcohol shall be included in the menu.

• Table must be properly set and decorated in keeping with the theme. Use only dishes that are needed for the foods on the recipe (ie: if soup is served, you must have a soup spoon and bowl).

**Entering and Deadline**Send 3 photos of your place setting– one overallimage and two close ups as desired to show your entry to  
 Barbara Giguere at [barbara@dragonbrookyarns.com](mailto:barbara@dragonbrookyarns.com)   
include a copy of the entry form and score sheet with your photos,  
Entries due April 15, 2021

**Awards**$20 first place, $15 second place, $10 first place

**Guidelines**

These are not rules, but rather helpful suggestions that explain how a table is properly set. It will be especially helpful for Juniors and younger Youth who do not have experience setting a “formal” table.

Placemats and/or tablecloths may be used. Sometimes the table is left bare. Choose a covering which is appropriate for the occasion and the other table appointments. You may match or blend colors and textures in the dishes — or use something quite different for contrast.

Place Setting — Allow at least 20 inches for each person's dishes. This is called a cover and each cover is set exactly the same. A cover contains the dinnerware and flatware for the meal served.

• Put the plate, china, pottery paper, glass, etc., in the center of the cover about one inch from the edge of the table.

• Place the knives and spoons on the right side, the forks (silver, plastic, etc.) on the left about one inch from the plate and one inch from the edge of the table. Turn the cutting edge of the knife towards the plate. If there is more than one piece in each cover, such as one dinner fork and a salad fork or one teaspoon and a soup spoon, place the one that will be used first outside the other.

• Napkins folded into oblongs are placed next to the forks with the fold to the left so it opens like book. Decorative and creative folds are encouraged. Placement of the napkin may vary.

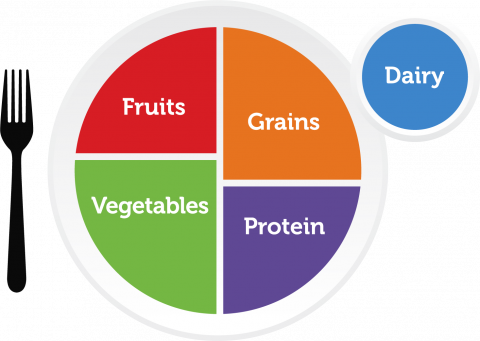
• The first beverage glass is placed about one inch above the tip of the knife. If serving more than one beverage, place additional glass(es) to the right of first glass in order served.

• If coffee or tea is served, the cup is placed on the saucer and set to the right of the spoon. Have the handle pointing to the right.

• Salad, bread and/or dessert plate(s) — or bowl(s) — may be placed at the top of the fork(s).

• When selecting your cover, include a dish for each course. Placement may vary according to how and when food is served.

Centerpiece — The centerpiece should be coordinated with the table appointment and be appropriate for the occasion. The centerpiece should be visible to all and should not obstruct anyone's view of each other.

Menu — When planning a menu, first decide on the main dish. Select appropriate vegetables, appetizer, soup or salad. Add a bread, dessert and beverage, if desired. You can use MyPlate to plan nutritious meals. Participants are encouraged to develop interesting and creative menus. For example, you might name a food to fit your theme. Visit www.choosemyplate.gov for more information.

## **Common Errors in Menu Planning**

COLOR

* Too many foods of same color
* No contrast or variation
* Clashing or unpleasant color scheme

TEXTURE

* Too many soft foods
* Too many chewy foods
* Too many crispy or crunchy foods
* Lack of variety in texture

SIZE

* Too many mixtures
* Too many small pieces of the same size and shape
* Too many similar shapes
* Lack of variety in shape

PREPARATION AND TYPE OF FOOD

* No main dish
* More than one main dish
* Too many foods prepared in the same way, such as fried foods, creamed food, or foods with sauces
* Too many starchy foods
* Same fruit or vegetable more than once
* Too many high protein foods

NUTRITION

* Too many foods from one food group
* Missing food groups
* Contain a variety of foods not meeting the nutritional needs of those for whom it is planned

TEMPERATURE

* Too many foods of the same temperature
* Not enough time allotted for preparation
* Need to keep hot foods hot and cold foods cold
* Food not stored at safe temperature (special consideration needed for picnics)

FLAVOR

* All bland flavor
* Too many strong flavors
* Repetition of food or flavor
* No tart or acid-flavor
* Too many sweet or too many sour foods

# Writing the Menu

The menu should be displayed on any medium of choice (card, ceramic tile, chalkboard, etc.) printed or typed by the exhibitor. The menu may be decorated and/or propped up. The following guidelines are suggested when writing or planning a menu:

* Menus should be written in symmetrical arrangement on the page with the foods listed in the order they are served. (Every menu will not include

all the foods listed here.)

Appetizer

Main Dish

Starchy Vegetable

Other Vegetables

Salad

Bread

Dessert

Beverage

* Foods should be grouped by courses. Extra spacing should be allowed between courses.

* The beverage(s) should be listed last.

* The following is an example of how a three-course meal is properly written:

*French Onion Soup*

*Whole Wheat Wafers*

*Celery Sticks Assorted Olives*

*Prime Rib of Roast Beef au Jus*

*Potato Soufflé*

*Asparagus with Hollandaise Sauce*

*Mixed Green Salad*

*Hot Rolls Whipped Butter*

*Lemon Ice*

*Coffee Hot Tea*

**TABLE SETTING CONTEST**

# ENTRY FORM and SCORE SHEET

Name: Grange:   
  
Address:\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

email:\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Age and Division: \_\_\_\_\_\_\_\_\_Junior Youth Adult

|  |  |  |  |
| --- | --- | --- | --- |
| **CATEGORIES** | **POINTS POSSIBLE** | **POINTS**  **AWARDED** | **COMMENTS** |
| **Table Service**  Table is correctly set  Appointments are properly placed  Dishes and silverware are appropriate  Centerpiece is appropriate (color, height, occasion, visible from all sides) and in proportion to décor and setting  Tablecloth or place mat is clean and pressed | **50** |  |  |
| **Overall Design & Total Effect:**  Colors and textures of dishes, utensils and mats, napkins coordinate  Imagination and creativity is expressed relevant to the chosen theme | **25** |  |  |
| **Menu:**  A menu is provided and contains correct spelling, grammar and food is listed in the  correct order as served  Food preparation, type and variety complement each other  Food is suitable for the occasion and theme  Food is of nutritional balance and value | **25** |  |  |
|  |  |  |  |
| **TOTAL** | **100** |  |  |