

2025 Southeastern Youth Fair Tablescaping Contest

- **Show Coordinator:** Amy Perryman (352) 318-9258 apultrasound@gmail.com
- **Show Committee** Shelley Sharp (512) 635-3543 /Jenni Cassidy (352)445-2396
Christina Taylor (352)817-5871
- **Important Dates:** Refer to the Calendar of Events for important dates
- **Location:** Extension Auditorium - South End

1. The SEYF General Rules & Regulations apply to this show.
2. Early pick-up of exhibits is not allowed. It is understood that all exhibits will remain on display for the entire Fair.
3. Exhibits and awards not picked up on the designated day and time will be forfeited and be returned to the SEYF.
4. The Southeastern Youth Fair will assume NO RESPONSIBILITY OR LIABILITY FOR THE DAMAGE OR LOSS OF ARTICLES EXHIBITED. Very limited supervision will be provided during fair hours.

THIS CONTEST IS LIMITED TO THE FIRST 10 ENTRIES!

Divisions:

- Sr, Int, Jr age divisions
- Team (2-4 people)

Contest Categories: Formal or Informal:

- Formal—themed place settings would include more than three pieces of flatware, along with china, tablecloth and/or mats and cloth napkins.
- Informal—themed place settings could be planned for indoors using any type of table cover, (tablecloth, paper) and any type of table service.

Theme:

Exhibitors may select a theme.

What is the occasion... a family dinner, a holiday, or lunch with friends?

Select a theme which fits the occasion.

Dress Code:

- Exhibitors should dress according to the theme and/or occasion of their table setting
- Clean, neat, safe, and dressed in appropriate attire
- Short sleeve or longer shirt that fits close to the arm
- Closed shoes
- Hair should be secured back away from the face and/or under a cap/hat
- Nothing that identifies yourself or your club/chapter

Setting Requirements:

- Setting for 4-6 (dinnerware, stemware or glasses, flatware)
- Table Covering
- Centerpiece
- Menu (4x6 or larger)
- Name placard (Theme, exhibitor's name, age division)
- Invitation fitting the type of event

Day of Contest Set-up

- Please arrive on time as check in will be begin on **Wednesday, February 19, 2025 at 5pm.**
- When you arrive, check-in at the registration table. You will be assigned an exhibitor number and a specific area to set up (taped to the floor). Areas are grouped by age divisions and categories.
- Each participant will be supplied a 60" round table to serve as many as 6 guests.
- All table settings must fit in a 8'x 8' space.
- Chairs may not be included in the display.
- You may begin setting up your table right away and **must be at your table ready for judging 10 minutes before your scheduled presentation interview judging time (starting at 6:00pm) which you will receive upon arrival at check in.** You will be given at least 30 minutes to set up your table.

Tablescape Judging

Exhibitors will present the table setting to the judge by inviting them to view their table, introduce themselves, share their menu, and tell them about their ideas and why they chose the particular theme. Youth should view themselves as a host and the judge as the guest. Youth should extend a welcome to the guest and present their ideas behind the theme, choice of menu, and possibly food preparation and food handling for the meal. Be prepared to answer questions the guest (judge) should have.

"On-Site" judging will take place on **Wednesday, February 19, 2025**, for 1st, 2nd and 3rd place winners.

Judging will be done by in-person presentation interview first. Juniors and Intermediates should expect at least 1-2 minutes and Seniors 3-5 minutes

After presentation interviews, all exhibitors and parents will exit the contest area, a secondary judge will evaluate the tablescapes **without** name placards.

Rules:

- NO GLITTER.
- Flameless candles only.
- No food or drinks, except fresh, uncut fruits/vegetables may be used in the centerpiece.
- Live flowers may be used for the centerpieces but can't be replenished during the fair week.
- No one is allowed in the setup area except participating exhibitors and committee members (No adults may assist with the setup).
- The Fair reserves the right to reject any table setting that is objectionable or unsuitable.
- At this time (depending on number of participants) tablescapes are to remain on display for the remainder of the fair and **MUST be picked up on Saturday, March 1st, from 10:30am-12:30pm.**

Awards

The Danish awards system will be used at all levels of competition. Blue ribbons will be awarded to competitors earning 90-100 points; red ribbons will be awarded to competitors earning 75-89 points; white ribbons will be awarded to competitors earning 74 points or less.

Overall Jr, Int, Sr and Team Age Division Prizes:	-Category Winners will receive Rosettes.
1st Place: \$150 or Gift Card	-All entries will receive a ribbon, based on Danish System
2nd Place: \$100 or Gift Card	
3rd Place: \$50 or Gift Card	

Awards will be presented at the awards ceremony on Monday February 24th, 2025 at 5pm

How to Create your Tablescape

Through participation in this contest, youth will learn valuable life skills in the areas of meal preparation – either formal or informal – meal etiquette, menu preparation, how to coordinate attire with menu and meal themes. Youth can use their imagination and creativity to create a welcoming and fun meal environment.

Table Setting Terms to Know

Centerpiece—décor you choose to put in the center of your table to tie your theme together
Cover—space needed for each person's dishes and contains the dinnerware and flatware for the meal being served

Dinnerware—plates and possibly bowls that will be used for eating

Flatware—knives, forks, spoons, and other eating utensils

Stemware or glassware—cups, goblets, glasses, cups, saucers, or mugs that you use to drink liquids in the meal

Table Appointments—any item used to set a table: tablecloth, placemats, dinnerware, glassware, flatware, centerpiece

Table Appointments

These include any item used to set a table: tablecloth, placemats, dinnerware, glassware, flatware, and centerpiece. Choose table appointments to fit the occasion and carry out the theme. Paper plates, plastic ware and paper napkins may be used for a picnic, but they would not be appropriate at a formal dinner. Flatware and dishware must be safe to eat from (i.e. no glitter, glue, chipped plates, or glassware, etc. is to be used on eating surfaces).

Table Covering

This is the background for the food and table appointments placed on it. It protects the table and makes for less noise. 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 the cover and each cover is set the same. A cover contains the dinnerware and flatware for the meal being served. When selecting your cover, include a dish for each course. Placement may vary according to how and when food is served.

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

table is not used at the event, placement may vary.

- Place knives and spoons on the right side, forks 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 a 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. Decorative and creative folds are encouraged. Placement of 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 glasses to the right of the 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 dessert plates or bowls may be placed at the top of the fork.

Centerpiece

The centerpiece should be coordinated with the table appointment and be appropriate for the occasion. The centerpiece should be visible to all as if the entire table was set and should not obstruct anyone's view of each other. You may select or make your centerpiece. However more points will be awarded for handcrafted items. Centerpiece candles are NOT to be lit. Points will be deducted for lit candles.

Menu

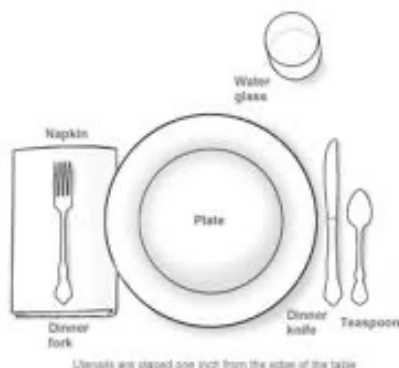
When planning a menu, first decide on the main dish, then select appropriate side dishes to complete the meal. Use My-Plate to plan nutritious meals. Participants are encouraged to develop interesting and creative menus. For example, you might name a food to fit your theme. Writing the Menu

Menus must be displayed on the table. Examples include an index card or paper, ceramic tile, chalkboard, etc. and be printed or typed by the participants. The menu can be decorated and/or propped.

- List foods in order in which they are served, list beverages last.
 - Foods that are served together should be grouped. Use single line spacing between food items and a double line spacing between courses.
 - Use CAPITALS at the beginning of all words except the a, an, and, or, for, to, with, or, on
 - When an item on the menu has food or sauce that goes with it, place them both on the same line with the main item to the left. Example-Braised Pork Chops Applesauce
 - When a food is commonly prepared in more than one way, avoid confusion by describing the method of cooking, such as: Roast Turkey or French-Fried Potatoes.
 - List each food except for butter, cream, sugar, or salad dressing, unless it is something special, such as Honey Butter or Poppy seed Dressing.
 - Plan the spacing and arrangement of the items on the menu so that the written menu is symmetrical (looks balanced).
 - Consider creativeness when choosing names of menu items (except for formal menus).
- Formal menus must use original names of items. Example - using Patriotic Punch for a 4th of July theme and Cherry Punch for a formal theme.

Setting Diagrams:

Informal Setting



Formal Setting

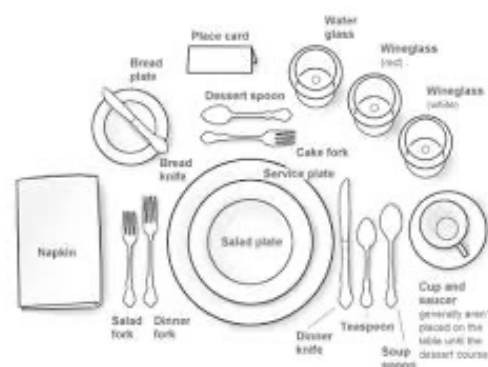


Table Setting Judging Checklist:

1. The flatware, plate, and napkin should be one inch from the edge of the table.
2. The plate is always in the center of the place setting.
3. The dinner fork is placed at the left of the plate.
4. If a salad fork is used, it is placed to the left of the plate.
5. Napkin is placed to the left of the fork, napkin may also go under a fork on top of the plate.
6. The knife is placed to the right of the plate with the sharp blade facing in towards the plate.
7. The teaspoon is placed to the right of the knife.
8. If a soup spoon is needed, it is placed to the right of the teaspoon.
9. The soup bowl may be placed on the dinner plate.
10. The drinking glass is placed at the tip of the knife.
11. If salad, bread and/or dessert plates or bowls are used, place at the top of the fork
12. The cup or mug is placed to the top right of the spoons.



(No lit candles)



2025 Southeastern Youth Fair Tablescaping Contest Judges Evaluation

Name: _____ Exhibitor Number: _____

Age Division: (Circle) Junior Intermediate Senior Category: (Circle) Casual Formal

<u>PRESENTATION INTERVIEW</u>	Superior	Excellent	Average	
Exhibitor was a good host/ hostess.				
Ideas behind theme, menu and tableware choices were explained.				
Exhibitor dressed to fit the theme, maintained eye contact and used a clear voice with good volume.				
Handcrafted items and attention to detail incorporated.				
Presentation showed originality and creativity. Theme was obvious and well used.				
<u>TABLE SERVICE</u>				
Tableware was correctly set. See checklist.				
Appropriate tableware was chosen for menu.				
Centerpiece was appropriate for theme and visible from all sides of table.				
Presentation showed originality and creativity. Theme was obvious and well used.				
<u>MENU</u>				
Menu was easy to read with correct spelling and appropriate placement on table.				
Foods complemented each other and fit the theme.				
Presentation showed originality and creativity. Theme was obvious and well used.				
Totals				

Table Setting Contest Score Sheet Checklist

- ☐ Flatware, plate and napkin should be one inch from the edge of the table.
- ☐ Dinner plate
- ☐ Dinner fork
- ☐ Salad fork
- ☐ Cloth napkin (placement may vary)
- ☐ Knife
- ☐ Teaspoon
- ☐ Soup spoon
- ☐ Soup bowl may be placed on the salad plate and/or service plate or above fork(s)
- ☐ Drinking glass is placed at the tip of the knife and/or above spoon if second glass is used 11. Salad, bread and/or dessert plate(s) — or bowl(s)
- ☐ Cup with saucer