

TABLE SETTING CONTEST RULES

1. Open to all Idaho County 4-H members
2. Plan a well balanced menu and type or print on small card.
3. Plan an attractive table setting for the menu. The place setting should be for two people and would include appropriate table cover and/or place mats, dishes, napkins, centerpiece, etc., that would be needed for the menu you have planned. (Do not include the serving dishes, utensils, etc. for actual serving of the food. Table cover is not required if place mats are used.)
4. Ribbons and premium monies will be awarded to all participants according to age divisions.
5. Any special instructions or explanations you think would be helpful to the judges may be printed on the reverse side of the menu card. Be sure to include name and age division on this side of the card.
6. Provide your own card table.
7. Only participants will be allowed in the room during set-up time. Judging will begin after all table settings are displayed. No participants will be allowed in the room during judging.
8. Table setting will be judged on the following criteria:
 - 1) Menu – (25 points)
 - Nutritionally balanced
 - Appropriate
 - Appetizing
 - Color, texture, shape, etc.
 - 2) Setting – (25 points)
 - Appropriate to menu
 - Correctly arranged
 - Coordinated in color, texture, design, etc.
 - 3) Originality – (50 points)
 - Theme
 - Appropriate
 - Attractive
 - Color coordinating
 - Creativity

NOTE: This contest, which was developed by our Idaho County Leaders, is designed to develop creativity in our county's youth. Therefore, it is important we allow each 4-H'er to use their own imagination in developing their own individual table setting.

JUDGING TABLE SETTING **(Suggested Guidelines Only)**

GENERAL APPEARANCE:

Settings:

Equal distance apart.

Exactly opposite each other if there are an even number at the table.

Plate directly in front of chair.

Table not crowded.

Table well balanced – rather, even distribution of dishes and spoons.

Clean cloth; shining silverware, glassware, and dishes.

TABLE COVER:

Tablecloth (appropriate for breakfast, lunch, dinner, supper & selected theme.)

Clean and ironed.

Laid smoothly and evenly.

An equal distance over edge on all sides.

Harmonize with dishes in color and texture.

Good design suited to occasion or selected theme.

Place Mats

Appropriate for breakfast, luncheon or supper.

Napkins

Folded in suitable style (if square or oblong, placed at left of fork with open corner at lower right.)

INDIVIDUAL SETTINGS:

Suited to menu and theme.

Compactly grouped, but not crowded – 24 to 30 inches for each.

Silver, napkins, plate, one inch from edge of table.

Silver placed in order in which it is to be used, beginning farthest from plate.

Knives and spoons at right of plate except in case of butter spreader.

Cutting edge of knife toward plate but not under edge of plate.

Forks at left of plate, tines up, not under edge of plate.

Plate placed at center of setting, salad plate above fork, if used. If both salad plate and bread and butter plate are used, salad plate is above napkin and bread and butter plate above fork.

Water glass lined up at tip of knife – or a little to the right or left.

Cup and saucer, if used, to right of service, handle turned convenient to use.

Salt and pepper shakers conveniently placed at ends or between settings.

TABLE DECORATIONS:

Suited in color and arrangement to occasion and table setup.

Original and attractive.

MENU:

Nutritionally balanced.

Utilizing principles of color, texture, shape, etc.

Appetizing.