

Table Place Settings

ORDER OF SETTING

For the fair, we ask for just the main course setting. It is recommended to not stack your dinnerware, but know that is a big trend currently.

- Table cloth - should hang evenly on all sides of table. Recommended to hang down no more than 6" and not touch the floor.
- Place mat - should be about 15" deep
- Plate - place 1" from edge of table
- Silverware - 1" from edge of table
 - *Placement – Start with what you will use first and work towards the plate with remaining silverware.
- Knife – placed on the right side of the plate with the blade facing plate
- Spoon – placed on the right side of knife
- Soup spoon – placed on the right side of other spoon
- Fork – placed on the left side of the plate
- Salad fork – placed on the left side of the other fork
- Napkin – folded like a book and placed to left of fork & place mat.
 - *It is recommended to not place napkin on the plate even though this is the current trend.
- Glass – placed above the blade of the knife on right side of plate
- Cup/Saucer – placed to the right of glass
 - *If no glass – place above the blade of knife with handle extended to the right
- Salad Plate – placed above the forks on left side of plate
- Butter Plate – placed above the plate towards the left side
- Butter Knife – lay across butter plate with blade facing toward fork
 - *Can also be placed at top of plate with blade facing plate
- Steak Knife – Placed above the plate with blade facing your plate

Make sure-table setting is sparkling clean! There should be no fingerprints on any item located on your table. Ensure your Table cloth is not wrinkled.

CENTERPIECES –

- Goal – This should bring your theme together & be the main focal point
- Height - should be below eye level when sitting down
 - *no taller than 12 inches, nothing tall or dropping over food
- Do not use anything that will shed or be messy on the table
- Do not scatter items such as glitter over the table

- Animals are not meant to be on tables, this includes stuffed animals
- If using tall candles, there should be one on each side and not just in the middle
- Candles should be lit before coming to fair but DO NOT light during judging at the fair
- If you have fresh flowers they must be kept fresh during display
- Centerpieces do not have to be costly, sometimes simple is best
- Whatever you do, DO NOT overcrowd your table
- You want the judge to notice how much fun you had doing this project, rather than noticing the time and trouble you had to go thru in order to present the setting.

MENU

- Utilize your menu card to show off the theme
- Card size should be no bigger than 5x7 and no smaller than 4x5
- Keep the menu age appropriate
 - *Choose food you like and can prepare yourself
- Select foods that go together well and are in season for your theme
- Avoid foods that require last minute cooking
- Order of Menu on your card:
 1. Main Course
 2. Soup/Salad
 3. Dessert
 4. Drink
- Items such as salad dressings, cream, and sugar are not listed unless it is
 - Corn Bread Squares Honey Butter
- Capitalize first letter of all words EXCEPT
 - *prepositions, conjunctions, and articles
- Have fun with your menus
- Color - don't repeat colors, avoid clashing colors
- Flavor - avoid conflicting flavors, avoid too many dominating flavors
 - *Example: kraut and garlic
- Texture - use a variety
 - *Example: crisp, chewy, tender & grainy
- Temperature - avoid having foods that are all the same temperature
- Size & Shape - use a variety of shapes, avoid all round or all long
- Preparation methods - avoid repetition (all fried)