REGISTRATION DUE (mandatory): Monday, January 13, 2014 (No late entries accepted)
WHEN: Saturday, January 25, 2014
WHERE: Prairie Elementary School, 20981 Dersch Road, Anderson, CA
THEME: “A Taste of America”
COORDINATED BY: Golden Acres 4-H: Jean Harp (547-4751) and Kay Delaloza (604-7411)

SCHEDULE (Approximate times)
9 - 9:45 a.m.  Check-in and set up entries.  NO LATE ARRIVALS.
9:30 a.m.  Judges’ Orientation
10 - 11 a.m.  Judging begins in all categories.  All adults are to stay out of the judging area.  Each member is to sit by their food entry, serve each judge a sample, and answer any questions.  Members with multiple entries should watch for the judges as to which entry is judged first.  Members must remain with the entry, if feasible, until all judging is completed for that specific category.  Members with multiple entries may not be able to stay with each particular entry.  When members are dismissed from their final class, they are to go to the Foods Quiz area.  Following the completion of all judging, the foods will be open for viewing and picture taking.

Exceptions - Members are not to remain with their entries for Edible Centerpieces, Card Table Displays, or Decorated Cakes.  They go to the Foods Quiz area to take part in the fun activities, heading to a waiting area when they are finished.

Foods Quizzes - All members are invited to take part in this quiz to see how knowledgeable they are about foods and related subjects.  This quiz will be open at 10 a.m.  Bring a pencil and take the challenge!

11:30 a.m.  Buffet lunch is served after all judging is complete.  Each family attending is asked to bring an additional salad or main dish for 10 people.  Extra dishes are important so everyone attending (parents, siblings, etc.) will have enough to eat.  Members are also encouraged to use their “Favorite Foods Day” entries for this lunch.  Please do not eat your entry until the potluck begins.  Everyone will need to bring their own place setting (plates, cups, utensils, etc.).  Drinks will be provided.  During check-in your additional food dish can be kept cold/warm in the kitchen until lunch.

Noon  Awards Ceremony

NOTE:  Participants may not leave until the awards ceremony is complete if they wish to receive credit for attendance.

** IN ORDER TO USE THIS EVENT AS A FAIR QUALIFIER, MEMBERS MUST PARTICIPATE BY REGISTERING IN A CATEGORY (OBSERVATION ONLY DOES NOT QUALIFY). **

IMPORTANT INFORMATION

EVENT ELIGIBILITY:  This event is open to all 4-H members.  Please check the category rules for entry restrictions

RECIPES CARD:  A signed copy of the recipe must accompany each submitted entry form.  These will not be taken to the event.  Community leader must sign categories 6, 11 & 12.  Project leader must sign categories 1, 2, 3, 4, & 7.  No signature needed for categories 5, 8, 9, 10 & 13.

MENU CARD:  Prepare one for each entry except 8 & 13.  Type or neatly print on the sample menu card or make your own to fit your place setting.  Menus must be nutritionally balanced.  Circle your entered Favorite Food item.  Place the recipe for the entry on the back of the card.  Be sure to include your name, project, year in project, club and grade.  Bring to the event and set on table with place setting.  These will also be collected at the end of the event for a cookbook.

CARD TABLE DISPLAYS:  Formal and informal will be combined.  Please work with members ahead of time on their table settings and displays.  Each participant is responsible for setting up his or her own display(s).

UNIFORMS:  Uniforms are acceptable, but not required.  Clothing must be neat and clean.

PLEASE NOTE:  Adult leaders and parents will NOT be allowed in the competition area until all judging is completed.  There will be activities planned for parents in a separate room during the judging period.  All Stars, Junior/Teen Leaders and older members will be available to help younger members and answer questions following check-in.  Leaders and parents are to help fill out any required paperwork in advance.  Allow enough time if you have entries in more than one category.

FOOD PREPARATION:  Foods may be prepared using any source.  No food preparation will be allowed at the event.  They must be complete and ready for judging when brought in.  All foods must be prepared with fresh ingredients.  If presenting hot foods and prepared prior to the event day, properly refrigerate or freeze, then properly warm for presentation.  Pack dishes properly - hot dishes stay hot and cold stay cold.  Items may be kept in the facility refrigerator or oven upon request.  Cream pies are prohibited for health reasons.
VALLEY FAVORITE FOODS DAY - “A Taste of America”

AWARDS
Danish system of judging (blue, red and white ribbons) will be used. Medals awarded to top scoring entry in each category, each division. Primary participants will receive one participation pin. Entries will not be released until awards ceremony is completed.

GRADE DIVISIONS AND CARD COLORS
Primary (K-3): PINK  Junior (4-5): WHITE  Intermediate (6-8): YELLOW  Senior (9-12): GREEN

CATEGORIES

CATEGORY ELIGIBILITY, RULES & REQUIREMENTS
Category 1- 4  Members may compete in ONE of these categories. Open to Foods & Nutrition members only.
Category 5  Open to Cake Decorating members only.
Category 6  Open to Market Animal members only (poultry, rabbit, meat goat, beef, sheep & swine included)
Category 7  Open to Food Preservation members only.
Category 8  Open to any 4-H member, including vegetable gardening.
Category 9  Open to Home Arts/Furnishings, Creative Arts & Crafts, and Foods & Nutrition members.
Category 10  Open to Primary members only.
Category 11  Open to any 4-H member, does not satisfy fair requirement
Category 12  Open to any 4-H member, does not satisfy fair requirement
Category 13  Open to Foods & Nutrition and Food Preservation members only.

Category 1-4  Bring one complete place setting for the course being served. This includes: plate(s), napkin, place mat, utensils, and beverage glass(es). Members have the option of using paper, glass, pottery, wicker, plastic, etc. The place settings or centerpieces are expected to fit the theme. Be sure to bring an appropriate serving utensil for your food entry to serve the judge. Menu card MUST be nutritionally balanced. Small centerpieces and decorative touches are optional.

Category 5  Decorated cakes should follow the theme. All cakes will be judged for appearance only. Recipe method is not a consideration. Include a menu card showing use of cake. Cake forms may be used.

Category 6  Any 4-H member enrolled in a Market Animal project (beef, sheep, swine, meat goat, rabbit, or poultry) may enter a food item using meat from their market animal species. A nutritionally balanced menu card and recipe MUST be included along with a complete place setting. The place setting and menu are expected to fit the theme. Participation here DOES meet SDF Contract requirements. Entry in this division must have more than one step in the preparation process. Example: slice of ham (not acceptable) vs. casserole with broccoli, rice and ham (acceptable).

Category 7  Entrants prepare and serve a dish or bread using the food they have preserved. Bring a complete place setting for the course being served. Include menu card and recipe.

Category 8  Create a sculpture from foods like cheese, crackers, vegetables, nuts & fruits, and edible flowers. Creations may be on wicker, foam, paper plates, plastic, etc. Be sure the theme is followed and at least 5 fruits and/or vegetables are used. A card giving directions on how the centerpiece was assembled is required.

Category 9  Decorate a card table to illustrate “A Taste of America.” No food is to be placed on these tables! Entrants must furnish their own card table, tablecloth, or place mats, dishes, and utensils. Entries will be judged on overall appearance, color design, and texture coordination. Each display must have a menu card which will state whether it is a luncheon, breakfast, dinner, or party.

Category 10  Primary members should enter their item under this Primary category.
Category 11  Prepare your bread using the appropriate utensils and dishes for serving. You must include a menu card with your recipe. A place setting for your bread should follow the theme.

Category 12  Prepare your appetizer using the appropriate utensils and dishes for serving. You must include a menu card with your recipe. A place setting for your appetizer should follow the theme.

Category 13  You may want your cookbook to be spiral or loose leaf, allowing an addition each year. You may want to staple and make a new one each year. This category is to challenge your imagination and have fun at the same time. The cover, title, page and index will be judged on decoration, age appropriateness, how well presented, cleanliness, neatness, and the knowledge of the project. Content will be judged on category areas (main dish, salads, etc.) which may include recipes prepared in your cooking classes, recipes you’ve tried, or family recipes. Personalized comments on the recipes is part of the judging. The cookbook can be typed or handwritten (black or blue ink).