

# DEPARTMENT B-25 -- FOOD AND NUTRITION CLASS C - FAVORITE FOODS REVUE

Sunday, May 2

4:00 p.m.

Location: Lafayette Town Hall

Superintendent – Kim Syverson

- ⇒ Members may enter only 1 level and 1 premium number.
- ⇒ Exhibits will be conference judged and uniform premiums awarded.
- ⇒ Ribbons will be awarded at the judge's discretion.
- ⇒ Awards of Excellence will be awarded.
- ⇒ Participants must register with the Chippewa County Extension Office by April 21 to exhibit (<https://forms.gle/WNXAR5Pivn5fe5nm9>) and must register with the Northern Wisconsin State Fair Entry Department by June deadline to receive premiums.

## Open to members enrolled in the 4-H Cloverbud Project

- Exhibitors should display food on plate and may include place setting. A copy of the recipe must be displayed.

### Prem. No.

1. Brownies with mix, unfrosted (3)
2. Brownies without mix, unfrosted (3)
3. Peanut Butter cookies with mix (3)
4. Nutritious beverage that fits food plan
5. Simple main dish or sandwiches

## Open to members enrolled in Foods & Nutrition Project

### (Grade 3-4)

- Entries must be from food on your menu. The menu for the meal, the recipe, and a list of all equipment used must be displayed. The display may include place setting.
- Be prepared to explain to the judge how the equipment is used in preparing food.

### Prem. No.

10. Salads and relishes
11. Sandwiches or simple main dish
12. Desserts (not cookies or bars)
13. Nutritious beverage that fits food plan

## Open to members enrolled in Foods & Nutrition Project

### (Grades 5-6)

- Entries must include one prepared food, (recipe and menu for meal must be displayed), placemat or cloth, place setting, serving pieces, and centerpiece. Must be as attractive and complimentary as possible.
- Be prepared to explain reasons for planning your menu (texture, color, etc.) and to answer nutritional questions regarding My Plate.

### Prem. No.

14. Salads and relishes
15. Main dishes
16. Desserts (not cookies or bars)
17. Nutritious beverage that fits food plan

## Open to members enrolled in Foods & Nutrition Project (Grades 7-9)

- Entries must include one prepared food, (recipe and menu for entire day must be displayed), place setting, serving pieces for food, and centerpiece. Must be as attractive and complimentary as possible.
- Members should try to carry international theme through centerpiece, place setting, and food as much as possible.
- Be prepared to explain reasons for planning your menu (texture, color, etc.) and to answer nutritional questions regarding My Plate.

### Prem. No.

18. Salads and relishes
19. Main dishes
20. Desserts (not cookies or bars)
21. Nutritious beverage that fits food plan

## Open to members enrolled in Foods & Nutrition Project (Grades 10-13)

- Entries must include one prepared food, (recipe and menu for entire day must be displayed), place setting, serving pieces for food, and centerpiece. Must be as attractive and complimentary as possible.
- Members should try to carry international theme through centerpiece, place setting, and food as much as possible.
- Be prepared to explain reasons for planning your menu (texture, color, etc.) and to answer nutritional questions regarding My Plate.

### Prem. No.

18. Salads and relishes
19. Main dishes
20. Desserts (not cookies or bars)
21. Nutritious beverage that fits food plan

**Open to members enrolled in Food Preservation Project  
(Grades 3-8)**

- Entries must include one home preserved ingredient, recipe included, placemat or cloth, place setting, and a jar of the canned item used in the recipe.
- Be prepared to answer questions on preservation procedures and nutrition.

***Prem. No.***

21. Salads and relishes
22. Main dishes
23. Desserts (not cookies or bars)
24. Nutritious beverage that fits food plan

**Open to members enrolled in Food Preservation Project  
(Grades 9-13)**

- Entries must include one home preserved ingredient, (recipe and menu for a day displayed), placemat or cloth, place setting, and a jar of the canned item used in the recipe. Food must have been preserved by member. Include explanation of preservation technique.
- Be prepared to answer questions on preservation procedures and nutrition.

***Prem. No.***

25. Salads and relishes
26. Main dishes
27. Desserts (not cookies or bars)
28. Nutritious beverage that fits food plan

## 2021 Judging Schedule

Due to UW-Madison Division of Extension guidance, the following judging schedule has been created to promote a safe event. The schedule is subject to change with the number of entries received. Please plan your food accordingly. Kitchen access will be limited.

4:00-4:45 PM	Cloverbuds
5:00-5:45 PM	Grades 3-5
6:00-6:45 PM	Grades 6-8
7:00-7:45 PM	Grades 9 and up

