

Home Arts

ENTER ONLINE: <https://cmsf.fairwire.com/> BY: TUESDAY, JUNE 2
\$7 REGISTRATION FEE PER EXHIBITOR NO ENTRY FEE

PHYSICAL ENTRIES RECEIVED:

CLOTHING & TEXTILES

NEW - @ The Monday Club: THURSDAY, JUNE 11, 2:00 pm TO 6:00 pm
@ Fairgrounds: FRIDAY, JUNE 19, 2:00 pm TO 6:00 pm AND
SATURDAY, JUNE 20, 9:00 am TO 2:00 pm

BAKED GOODS & CONFECTIONS AND PRESERVED FOODS

NEW - SUNDAY, JULY 12, 9:00 am TO 2:00 pm

TABLE SETTINGS

NEW - TUESDAY, JULY 14, 9:00 am TO 11:00 am

PHYSICAL ENTRIES RELEASED: TUESDAY, JULY 28, 9:00 am TO 6:00 pm

Exhibitor Credential – See Credential page of this handbook, page 6.

Awards

(Awards allocated at Judge's Discretion)

*Best of Show Adult

**Best of Show: Baked Good/Confections /Preserved Food, Professional & Amateur Decorated Cake, Quilt,
Weaving, Clothing & Textiles (not quilt or weaving)**

Judges Awards • Coordinators Award

First Time Exhibitor and Sampler Award for Needlework - Special Awards for Theme Division

DEPARTMENT RULES

1. All entries must be entered online by Tuesday, June 2.
2. Exhibitors must be residents of San Luis Obispo County.
3. Entries must be the actual handiwork of the exhibitor or canned and packaged by the exhibitor. Entries must be home prepared within one (1) year of the opening date of the Fair. Items may not have been exhibited at any other Fair.
4. All exhibitors must be amateurs, except for Decorated Cakes Professional Classes. An Amateur is a person who engages in an event or activity as a pastime rather than a profession.
5. All perishable food entries become the property of the Fair upon submission for judging. Only prize-winning baked goods will be displayed. Submit all baked goods on disposable plates. All Preserved Foods being considered for premiums will be opened. The Fair Management will dispose of those items following the Fair in the interest of public health and safety. Note, there is no refrigeration, therefore entries requiring refrigeration will not be accepted.
6. Articles which are objectionable, stained, soiled, damaged or broken will not be accepted for judging.
7. Christmas/Holiday items must be entered in Arts and Crafts Department, Holiday Decorations Division, unless otherwise specified.
8. **Pictures and articles to be hung must be wired, ready to hang from hooks. Please, no sawtooth hangers, masking tape, string, pop-top rings, etc. Improperly wired entries will not be accepted. Articles to be electrically lighted must be accompanied by a new extension cord, 3-prong, 10-gauge wire, 15' cord. Exhibitors entering "free-hanging" articles must provide their own hanging equipment and/or contact the Program Coordinator prior to delivery date.**
9. The Fair Management reserves the right to limit entries to facilities available and disqualify any work deemed inappropriate.
10. Reasonable precaution will be taken in protection of exhibits. The 16th District Agricultural Association (California Mid-State Fair) will not be responsible for loss or damage, whatsoever the cause. The exhibitor must arrange for insurance if it is desired. Furthermore, the California Mid-State Fair will not be responsible for accidents or loss that may occur to any of the exhibitors or exhibits at the show and the exhibitors shall hold Fair Management harmless and indemnify it against any legal proceedings arising from such accident or loss. Presentation of entry form shall be deemed acceptance of this rule.
11. Fair Management, Show Coordinators or Judges reserve the right to combine classes in divisions with less than five (5) entries and three (3) exhibitors, as well as, create classes from an Any Other Variety Class when a specific varieties' entries are in excess of three (3). These changes will be noted, and adjustments will be made for the following year. These procedures are intended to maintain industry standards and accommodate changing trends and varieties.
12. No Recipe Cards
13. All exhibits must remain on the Fairgrounds until 9:00 am on Tuesday, July 28. Exhibits not claimed by 6:00 pm that day will become property of the California Mid-State Fair and only kept 15 days from pickup date.
14. Small size entries (less than the size of an apple) are vulnerable to theft or damage.

THEME DIVISIONS
BACK TO THE 80's

CLOTHING AND TEXTILE ENTRIES RECEIVED:

NEW - @ The Monday Club: THURSDAY, JUNE 11, 2:00 pm TO 6:00 pm

@ Fairgrounds: FRIDAY, JUNE 19, 2:00 pm TO 6:00 pm AND SATURDAY, JUNE 20, 9:00 am TO 2:00 pm

BAKED GOODS AND PRESERVED FOOD ENTRIES RECEIVED:

NEW - SUNDAY, JULY 12, 9:00 am TO 2:00 pm

DANISH SYSTEM OF JUDGING

Special Themed Awards

No Premium or Sweepstakes

Each exhibitor is limited to One (1) Entry Per Class. No Double Entry

DIVISION 196 – HOME ARTS THEME ITEMS BAKED GOODS

Class

1. Cupcakes – “Totally Rad Neon”
2. German Chocolate or Carrot Cake
3. Pineapple Upside Down Cake

DIVISION 197 – HOME ARTS THEME ITEMS PRESERVED FOODS

Class

1. Classic Grape Jelly
2. Mixed Fruit Cocktail

DIVISION 198 – HOME ARTS THEME ITEMS CLOTHING

Class

1. 80's Accessories: scrunchy, leg warmers, headband, etc.
2. 80's Themed Pillow
3. Any Item with Shoulder Pads (Not Sports Related)

OPEN DIVISIONS 200 –223

Each exhibitor is limited to Two (2) Entries Per Class

PHYSICAL ENTRIES RECEIVED:

NEW - @ The Monday Club: THURSDAY, JUNE 11, 2:00 pm TO 6:00 pm

@ Fairgrounds: FRIDAY, JUNE 19, 2:00 pm TO 6:00 pm AND SATURDAY, JUNE 20, 9:00 am TO 2:00 pm

American System of Judging

CLOTHING & TEXTILES

Entries in classes for knitted articles must be hand knitted. All entries must be clean and pressed. Please do not submit stained or torn items. Clothing items must be submitted on hangers. Hangers will not be returned. All hanging articles must be ready to hang. Pictures must be framed, stretched or mounted and prepared for hanging (please see Department Rule #8 on page 46). All sewing projects must be sewn by the entrant. No manufactured altered clothing will be accepted.

Ribbons 1st - 3rd

Premiums Offered per Class

1 st	2 nd	3 rd
\$6	\$4	\$2

Sweepstakes

1 st	2 nd	3 rd
\$20	\$15	\$10

CROCHET

DIVISION 200 - CROCHET ARTICLES

HAND KNITTING

DIVISION 201 - KNITTED ARTICLES

Class

1. Adult Sweater
2. Adult, Any Item, Please Specify
3. Afghan, 36" X 48" or Smaller
4. Afghan, Size 36" X 48" to 60" X 45"
5. Afghan, Size 60" X 45" to 72" X 52"
6. Bag
7. Bedspread
8. Child Sweater
9. Child, Any Item, Please Specify
10. Christening Outfit
11. Christmas Item
12. Christmas Stocking
13. Coasters
14. Doily
15. Dolls
16. Dresser Scarf
17. Hat
18. Household Item
19. Infant Set, 3-Piece Set
20. Infant, Any Other Item, Please Specify
21. Key Fob
22. Large Animal
23. Pillow
24. Place Mat, Set of 2 or more
25. Potholder
26. Scarf
27. Slippers or Socks, 1 Pair
28. Small Animal
29. Table Piece
30. Tablecloth

31. Toy – No Dolls
32. Wearable Item
33. Any Kits, Patterns or Woobles
34. New Beginner Exhibitor, Any Item
35. Any Other Item, Please Specify

***Divisions 202-206-Please also bring a photo of item upon entry drop-off.**

SEWING

DIVISION 202 - CHILDREN'S WEARING APPAREL

Class

1. Christening Outfit
2. Clothes - Casual
3. Costume
4. Dressy Clothes
5. Hair Accessories
6. Sleepwear
7. Any Other Item, Please Specify

DIVISION 203 - MEN'S WEARING APPAREL

Class

1. Accessories
2. Costumes
3. Outfit, Two or More Pieces
4. Single Item

DIVISION 204 - WOMEN'S WEARING APPAREL

Class

1. Accessories
2. Blouse
3. Coat or Jacket
4. Costumes
5. Dress, Casual
6. Dress, Party
7. Outfit, 2 or More Pieces
8. Sleepwear
9. Wedding Dress
10. Any Other Item, Please Specify

DIVISION 205 - SPECIALTY ITEMS

Class

1. Accessories
2. Apron
3. Handbag
4. Handmade Clothing for Doll or Stuffed Animal Under 6"
5. Handmade Clothing for Doll or Stuffed Animal Over 6"
6. Hat
7. Key Fobs
8. Tied Blankets
9. Wallets

DIVISION 206 - HOUSEHOLD ITEMS

Class

1. Coasters
2. Key Fobs
3. Pillow - Single
4. Pillow Pocket
5. Placemats (Set of 2)
6. Potholders, 1 Pair
7. Table Runner
8. Any Other Household Item, Please Specify

NEEDLEWORK

Each exhibitor is limited to Two (2) Entries Per Class
FIRST TIME EXHIBITOR AWARD
SAMPLER AWARD

DIVISION 207 – NEEDLEWORK
DIVISION 208 – NEEDLEWORK – FIRST TIMER ONLY

Class

1. Counted Canvas
2. Counted Cross Stitch
3. Embroidered Clothing and Accessories
4. Painted Canvas
5. Ribbon Embroidery
6. Sampler
7. Stamped Embroidery
8. Surface Embroidery, including Crewel Work, goldwork and stumpwork
9. White Work, including Hardanger and Blackwork
10. Any Holiday Theme
11. Any Other Item, Please Specify

WEAVING

Please state the number of shafts and type of loom used

DIVISION 209 – TWO SHAFT LOOM
DIVISION 210 – MULTIPLE SHAFT LOOM
DIVISION 211 – COMPUTER OR ELECTRIC ASSISTED LOOM (E-LIFT)

Class

1. Fair Theme
2. Garments (At least 50% hand woven fabric required)
3. Household Accessories (blankets, bath towels, pillows and throws)
4. Kitchen Textiles, Please Specify
5. Off Loom Weaving
6. Original Pattern/Design
7. Rugs
8. Scarfs/Shawls
9. Tapestries/wall Hangings
10. Woven Felted
11. Yardage (State intended use)

SPINNING

Yarn must be entered as a skein. Each skein must be a minimum of 20 yards and be tied in 4 places. Each skein must be accompanied by a sample of the fleece, fiber or roving/sliver and a statement of intended use.

DIVISION 212 – DROP/SUPPORT/HANDHELD
DIVISION 213 – SPINNING WHEELS
DIVISION 214 – ELECTRIC SPINNING DEVICES

Class

1. Accessories
2. Article of Clothing - Crocheted
3. Article of Clothing - Hand Woven
4. Article of Clothing - Knitted
5. Novelty or Art Yarn, 50 % Spun
6. Original Pattern and Design
7. Skein, 100 % Sheep wool, 2 or More Ply
8. Skein, All Other Animal fiber or Animal Fiber Blend, Includes Silk, 2 or More Ply
9. Skein, Animal Fiber and Plant Fiber or Synthetic Fiber Blend, Any Ply
10. Skein, Plant or Cellulose Fiber or a Blend of 2 or More Ply
11. Skein, Single Ply, Any Fiber

QUILTS

Ribbons 1 st - 3 rd		
<u>Premiums Offered per Class</u>		
1 st	2 nd	3 rd
\$10	\$8	\$6

Must have completed within one (1) year of Fair opening date and not exhibited at any other Fair. All quilts must be completed. Binding may be machine stitched on one side but must be hand finished on the back. Entire quilt may not be displayed due to space restrictions. **All entries must have a 4" hanging sleeve (rod pocket) attached to backing of quilt to facilitate hanging.**

SMALL QUILTS

(Less Than 60" Long)

DIVISION 215 - HAND QUILTED

DIVISION 216 - MACHINE QUILTED (Home Sewing Machine)

DIVISION 217 - PROFESSIONALLY MACHINE QUILTED

Class

1. Combination of Pieced & Appliquéd
2. Hand Embroidered Quilt
3. Machine Embroidered Appliquéd Quilt
4. Machine Embroidered Quilt
5. Made from Pre-Printed Panel
6. Miniature Quilt, Not to Exceed 10" X 24"
7. Original Design
8. Small - Baby or Lap Quilt under 60"
9. Table Runner or Topper
10. Wall Hanging
11. Any of the Above Embellished with Ribbon, Beads, Buttons, Doilies, etc.
12. Any Other Small Quilt, Please Specify

MEDIUM QUILTS

(61" to 83" Long)

DIVISION 218 - HAND QUILTED

DIVISION 219 - MACHINE QUILTED

(Home Sewing Machine)

DIVISION 220 - PROFESSIONALLY MACHINE QUILTED

LARGE QUILTS

(Not to Exceed 120" x 120")

DIVISION 221 - HAND QUILTED

DIVISION 222 - MACHINE QUILTED

(Home Sewing Machine)

DIVISION 223- PROFESSIONALLY MACHINE QUILTED

Class

1. Combination of Pieced and Appliquéd
2. Fusible Applique
3. Hand Appliquéd
4. Hand Embroidered
5. Hand Pieced
6. Machine Appliquéd
7. Machine Embroidered
8. Machine Pieced
9. Memory or T-shirt Quilt
10. Original Design
11. Any of the Above Embellished with Ribbons, Beads, Buttons, Doilies, etc.

OPEN DIVISIONS 224 – 236
ONE (1) ENTRY PER CLASS (Unless specified)

PHYSICAL ENTRIES RECEIVED:

NEW – SUNDAY, JULY 12, 9:00 am TO 2:00 pm

American System of Judging

ENTRIES MUST BE ON STURDY PLATE OR IN STURDY BOX

BAKED GOODS & CONFECTIONS

Ribbons 1 st – 3 rd		
<u>Premiums Offered per Class</u>		
1 st	2 nd	3 rd
\$6	\$4	\$2

<u>Sweepstakes</u>		
1 st	2 nd	3 rd
\$20	\$15	\$10

NOTE: Recipes Not required. No Cards
No items requiring refrigeration will be accepted.

DIVISION 224 - BREADS

(½ of Standard Loaf)

Class

1. Artisan
2. Baguette
3. Challah
4. Cinnamon
5. Corn
6. French, Sweet or Sour
7. Monkey
8. Pretzels, Soft
9. Rye
10. Soda
11. Sourdough
12. Specialty
13. Wheat
14. White or Potato
15. Any Other Variety, Please Specify

DIVISION 225 - BREAD MACHINE BREADS

(½ of Standard Loaf)

Class

1. Savory
2. Sweet
3. White
4. Any Other Variety, Please Specify

DIVISION 226 - BREADS SWEET

(Baking Powder/Soda, ½ of Standard Loaf)

Class

1. Apple
2. Apricot
3. Banana
4. Banana Nut
5. Berry
6. Nut
7. Pumpkin
8. Zucchini
9. Any Other Variety, Please Specify

DIVISION 227 - SPECIALTY BREADS

(Coffee Cake & Tea Ring, 1 Each)

Class

1. Cinnamon Rolls (6)
2. Coffee Cake
3. Kringle
4. Any Other Variety, Please Specify

DIVISION 228 - BISCUITS AND ROLLS

(6 Biscuits or Rolls)

Class

1. Baking Powder Biscuits
2. Biscuits, Any Other, Please Specify
3. Butter Horns
4. Buttermilk Biscuits
5. Rolls, Any Other, Please Specify
6. Scones

DIVISION 229 - MUFFINS

(6 Muffins)

Class

1. Apple
2. Apricot
3. Banana
4. Banana Nut
5. Blueberry
6. Chocolate
7. Cinnamon
8. Corn
9. Poppy Seed
10. Strawberry
11. Any Other Variety, Without Nuts, Please Specify
12. Any Other Variety, With Nuts, Please Specify

DIVISION 230 - LAYER CAKES

Filling to be the same as the Frosting (1/2)

Class

1. Carrot
2. Chocolate
3. Spice
4. Vanilla
5. White
6. Yellow
7. Any Other Variety, Please Specify

DIVISION 231 - CAKES OTHER THAN LAYER

Bundt, Loaf, Tube, Sheet-Frosted or Unfrosted -No Cheesecakes
(1/2)

Class

1. Angel Food
2. Bundt
3. Carrot
4. Chocolate
5. Upside Down
6. Any Other Variety, Please Specify

DIVISION 232 - CUPCAKES

(6 Cupcakes)

Class

1. Chocolate
2. Lemon
3. White
4. Any Other Variety, Please Specify

DIVISION 233 - BAKING FROM A BOX

1 standard loaf or 6 muffins. 6 cookies, 1 cake

Recipes to use prepared mix and then enhanced. Box top or label of mix used **MUST** be attached. No Recipe Cards

Class

1. Original Recipe Using Cake Mix
2. Original Recipe Using Any Box Mix, Please Specify

DIVISION 234 - COOKIES/BARS

Each exhibitor is limited to One (1) Entry Per Class
(6 Cookies or Bars)

Class

1. Biscotti
2. Brownie
3. Brownie W/Nuts
4. Chocolate
5. Chocolate Chip
6. Chocolate Chip, Nuts
7. Coconut
8. Fruit or Nut
9. Gingersnaps
10. Lemon
11. Macaroons
12. Molasses
13. Oatmeal, Chocolate chip
14. Oatmeal, Plain
15. Oatmeal, Raisins & Nuts
16. Peanut Butter
17. Peanut Butter, Combo
18. Persimmon
19. Shortbread
20. Snickerdoodles
21. Sugar
22. Thumbprints
23. Any Other Variety, Please Specify

DIVISION 235 - PIES & PASTRIES

For Pumpkin Pie, See Featured Contests, Page 24

Each exhibitor is limited to One (1) Entry Per Class
No Crème, Meringue Pies
(One Pie or Three Pastries)

Class

1. Apple
2. Apple Faux
3. Apricot
4. Boysenberry
5. Cherry
6. Nut
7. Olallieberry
8. Peach
9. Pastries
10. Pies, Berry, Any Other Variety, Please Specify
11. Pies, Fruit, Any Other Please Specify
12. Pies, Any Other, Please Specify. No Creme, Meringue
13. Tarts (6)
14. Turnovers (6)
15. Any Other Variety, Please Specify

NOTE: Pie pans **WILL NOT** be returned to exhibitor.

JUDGES HINT: If submitting pie entry in a disposable aluminum pie tin, place tin on cookie sheet during baking to help crust cook thoroughly.

DIVISION 236 - CONFECTIONS
(1/2 Pound)

Class

1. Brittle
2. Candied Apples
3. Candied Nuts
4. Caramels
5. Divinity
6. Fudge
7. Popcorn Balls
8. Rocky Road
9. Toffee
10. Truffles
11. Any Other Variety, With Nuts, Please Specify
12. Any Other Variety, Without Nuts, Please Specify

DECORATED CAKES

For Decorated Cakes, See Featured Contests, Page 24

OPEN DIVISIONS 239 – 248
TWO (2) ENTRIES PER CLASS

PHYSICAL ENTRIES RECEIVED:

NEW – SUNDAY, JULY 12, 9:00 am TO 2:00 pm
American System of Judging

PRESERVED FOODS

Each exhibitor is limited to one (1) entry per class

Ribbons 1 st - 3 rd		
<u>Premiums Offered per Class</u>		
1 st	2 nd	3 rd
\$6	\$4	\$2
<u>Sweepstakes</u>		
1 st	2 nd	3 rd
\$20	\$15	\$10

All entries must be accurately labeled with the name of the product, method of pack, and date of pack. If not labeled correctly, entry will not be judged. Use of a standard jar is required, which is a container specifically or specially designed for canning purposes. A jar ring must accompany each jar. Jar rings must be clean and free of rust. No paraffin seals. All canning must be in sealed jars

Non-Acid Foods: All vegetables, meats, poultry and fish must be canned under pressure. Low-Acid Foods, such as figs, should be made more acidic by adding lemon juice, as directed in the University Agricultural Extension Service leaflet, "Home Canning of Fruits." Tomatoes and fruits (not including their juices) must be processed in a boiling water bath..

DIVISION 239 - CANNED OR BOTTLED JUICES

Glass Container (1/2 Pint or Pint)

Class

1. Fruit, Any Variety
2. Vegetable, Any Variety

DIVISION 240 - CANNED FRUIT

Glass Container (1/2 Pint or Pint)

Class

1. Applesauce
2. Apricot
3. Any Berry – Please Specify
4. Cherries
5. Fruit Cocktail
6. Peaches
7. Pears
8. Plums
9. Any Other Variety, Please Specify

DIVISION 241 - CANNED VEGETABLES

Glass Container (1/2 Pint or Pint)

Class

1. Beans
2. Beets
3. Carrots
4. Corn
5. Pease
6. Tomatoes
7. Any Other Variety, Please Specify

DIVISION 242 - JAMS

(1/4 Pint or 1/2 Pint)

Class

1. Apricot
2. Blackberry
3. Boysenberry
4. Cherry
5. Mixed Fruit, Please Specify
6. Olallieberry
7. Peach
8. Persimmon
9. Plum
10. Raspberry
11. Strawberry
12. Syrup/Sauce
13. Any Other Variety, Please Specify

DIVISION 243 - JELLIES

(1/4 Pint or 1/2 Pint)

Class

1. Blackberry
2. Boysenberry
3. Cactus Pear
4. Cherry
5. Elderberry
6. Grape
7. Pomegranate
8. Raspberry
9. Strawberry
10. Mixed Fruit, Please Specify
11. Any Other Variety, Please Specify

DIVISION 244 - MARMALADES, BUTTER & CONSERVES

(1/4 Pint or 1/2 Pint)

Class

1. Butter, Apple
2. Butter, Apricot, Peach or Pear
3. Butter, Plum
4. Conserves, Any Variety
5. Marmalade, Orange
6. Marmalade, Any Other
7. Any Other Variety, Please Specify

DIVISION 245- PRESERVES

(1/4 Pint or 1/2 Pint)

Class

1. Apricot
2. Blackberry
3. Boysenberry
4. Cherry
5. Mixed Fruits, Please Specify
6. Peach
7. Pear
8. Plum
9. Strawberry
10. Tomato
11. Any Other Variety, Please Specify

DIVISION 246 - GOURMET FOODS

Glass Container (1/2 Pint or Pint)

For Salsa, See Featured Contests, Page 24

Class

1. Baby Carrots, Pickled
2. BBQ Sauce
3. Beets, Pickled
4. Bread & Butter Pickles
5. Cheese
6. Chocolate Topping
7. Condiments
8. Dill, Pickles
9. Fruit Liqueur, Any Variety, Please Specify
10. Fruit Topping
11. Garden Mix
12. Green Tomato, Pickles
13. Honey
14. Honey Butter
15. Infused Honey
16. Non-Fruit Liqueur, Any Variety, Please Specify
17. Olives
18. Relish
19. Rind
20. Spaghetti Sauce
21. Strawberry Topping
22. Syrup, Please Specify
23. Vinegar
24. Zucchini
25. Any Other Gourmet food, Please Specify
26. Any Other Pickled Food, Please Specify
27. Any Other Vegetable, Please Specify

DIVISION 247 – EXTRACTS

Glass bottles with tightly fitted lid (2 or 4 Ounces in size)

Class

1. Vanilla Single Fold
2. Vanilla Double Fold
3. Flavored Extracts, Please Specify

DIVISION 248 - DRIED FOODS

Must be in a jar similar to Preserved Food (1/2 Pint)

Class

1. Apples
2. Apricots
3. Bananas
4. Beef Jerky
5. Carrots
6. Figs
7. Fruit Leather
8. Peaches
9. Pears
10. Pineapple
11. Prunes
12. Raisins
13. Tomatoes
14. Fruit, Any Other, Please Specify
15. Vegetable, Any Other, Please Specify

TABLE SETTING

PHYSICAL ENTRIES RECEIVED:

NEW - TUESDAY, JULY 14, 9:00 am TO 11:00 am

Not Eligible for Sweepstakes

Ribbons 1st – 5th

Premiums Offered per Class

1 st	2 nd	3 rd	4 th	5 th
\$25	\$20	\$15	\$10	\$5

- Adult entries only. Only exhibitors entered may assist with setup. Limited space available, will base on registration date. One Entry Per Show. Tables 3' X 4' will be furnished. Tables are to be set for 2 people.
- The menu **MUST** be furnished for display on the table.
- Glasses/beverage containers, dinnerware and flatware should be set for all courses represented on the menu.
- Steak/Serrated knives will be removed after judging and returned on entry pick up day.
- Decorative food items that will spoil or melt may not be used.
- Centerpieces must be freestanding on table. Exhibitor must provide tablecloth
- Menu and Dishes should match.

Follow the correct placement of all components in the setting, as well as size and placement of linens. Correct procedures can be found in meal management textbooks and specialty books on table settings. For informal dining, napkins can be arranged in "fun" ways but cannot deter from the overall effect of the table. Your dinnerware and flatware must match the menu. See example below of proper place setting.

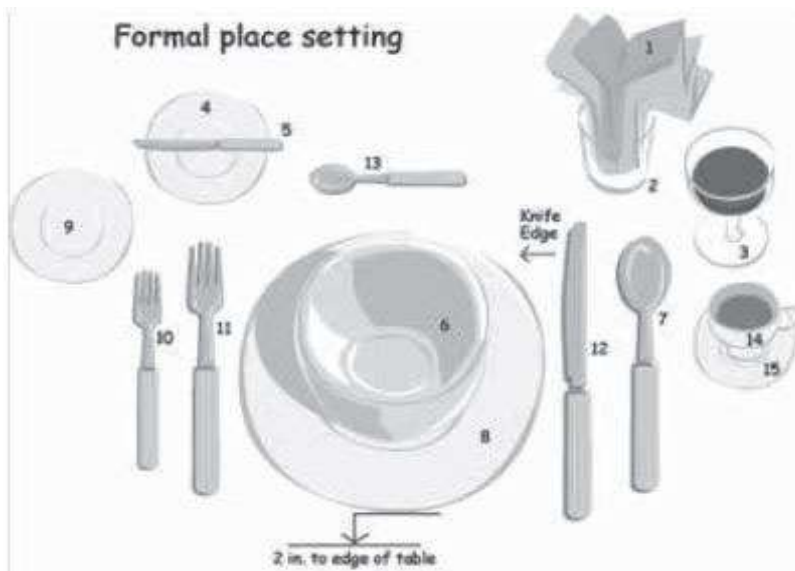
Scorecard for Table Settings

Overall Execution		20%
Proper Placement of Materials	10%	
General Effect	10%	
Appointments (Equipment & Use of Materials)		40%
Appropriateness of Materials (China, Glass, Flatware, Linen, Centerpieces, Etc.)	30%	
Ease of Use of Materials	10%	
Originality & Artistic Arrangement		40%
Novelty & Imagination	10%	
Continuity of Theme	10%	
Artistic Perfection	10%	
Proper Harmony & Color Contrast	10%	
Total		100%

DIVISION 249 – TABLE SETTINGS

Class

1. Family Game Night - Board Game Inspired
2. 80's Throwback



1	NAPKIN
2	WATER GLASS
3	WINE GLASS
4	BREAD PLATE
5	BREAD KNIFE
6	SOUP BOWL
7	SOUP SPOON
8	DINNER PLATE
9	SALAD PLATE
10	SALAD FORK
11	DINNER FORK
12	DINNER KNIFE
13	DESSERT SPOON
14	COFFEE CUP
15	SAUCER