

Spring Fling Information

The following descriptions will help members understand what is expected in some of the more complex categories.

Favorite Food - This can be anything you want to make! Breakfast, lunch, dinner, desert, side dish, salad appetizer, breads, dips as long as it is made from scratch.

Primary Members-will exhibit a place setting only. No food is displayed.

Junior -will select and prepare one food item, presented at a place setting with recipe provided. (Written out)

Intermediate- will select and prepare one food item, presented at a place setting with recipe provided (written out) and will answer questions from the judge(s) about preparation of that food.

Senior -will do a complete meal menu which the member will have written out in advance(bring with you) Member then chooses one item from the menu to prepare and then present at a place setting with recipe provided (written out) and will answer questions from the judge(s)about preparation of that food.

Guidelines

1. Select your favorite recipe from any source. The recipe does not have to be a recipe in your project book. The recipe should not be prepared exclusively from commercial mixes.
2. Plan the place setting needed to attractively serve the food. Use only the dishes, flatware and glasses appropriate for serving your planned meal, which include your favorite food. No centerpieces are allowed. Name cards/small individual decorations are acceptable but not required. Be sure to bring a serving fork or spoon. You will have a 36 inch space on a table. Plan on using what you have at home-don't feel like you need to go out and buy new place settings Remember the container you prepare and serve your food in should be appropriate for your recipe.
3. Completely prepare the favorite food recipe at home. There will be no place to cook at spring fling. If you prepare a cold dish, keep it cold-if a hot dish, keep it hot. You can wrap your dish in newspaper and transport it in an ice chest or cardboard box. Refrigeration and holding over space will be provided for your entry at the event until the time for judging.
4. At spring fling, set up your display and include on the table the following items:
 - a. Prepared favorite food item in an appropriate serving dish
 - b. Place setting for one person
 - c. A Card listing complete recipe (juniors, intermediate & seniors)
 - d. A card listing the complete menu (seniors)
5. Exhibitors will cut and serve prepared food in the presence of judges. Exhibitors will need to bring paper Plates and forks to serve their food to the judges for tasting.
6. BRING CLEANUP SUPPLIES. Exhibitors are responsible for cleaning their own areas.
7. Entrants will be judged on personal grooming, clean nails, hair away from food, etc.

8. Report to the registration table and you will be assigned a place to set up. Your parents and friends will not be allowed in the set up area, so please come prepared to do your own setting up. Committee members will be on hand to help if necessary.

9. Wear something suitable for the theme of your display or dress appropriately.

Note: Because there is no longer an "official 4-H uniform" it is not a requirement. Dress nicely, Be neat and clean.

BEFORE YOU LEAVE HOME, CHECK THE LIST BELOW

Favorite food item

Place setting (placemat, dishes, silverware, etc.)

Box containing all the things you need. Keep your box under the table at your assigned area.

Potholders and trivet to protect the table if yours is a hot dish.

Appropriate serving utensil for your favorite food

Cleanup supplies

Paper plates and forks/spoons for serving your dish to the judges for tasting.

SKILLS JUDGING

This will be a variety of classes you will judge based on crafts, foods, cooking, cake decorating, wood working, photography, sewing etc..

You will be placing them on a score card from best to worst.

There will be a brief presentation on how to correctly judge the skills judging items.