

**UW-Madison Division of Extension
Grant County**

Youth & Agriculture Center
916 E. Elm St., Suite A
Lancaster, WI 53813
Phone (608) 723-2125
FAX (608) 723-4315

<http://grant.extension.wisc.edu>



Extension

UNIVERSITY OF WISCONSIN-MADISON
GRANT COUNTY

Bev Doll

Human Development &
Relationships Educator

Charisse Orth

4-H Program Educator

Jenny Dixon

Administrative Assistant

Lori Vesperman

Administrative Assistant

DATE: May 29, 2026

TO: Foods and Nutrition Members & Cloverbud Members

FROM: Charisse Orth, 4-H Program Educator

RE: Grant County Fair Foods Revue, Tuesday,
July 7, 6:00 p.m.

The Grant County **4-H Foods Revue** will be held Tuesday, July 7, at the Youth & Ag Center in Lancaster with judging beginning promptly at **6:00 pm**. Please plan to have your exhibits ready for judging prior to 6:00 pm, doors will be open by 5:00 pm.

Foods Revue is the opportunity for members who are enrolled in foods and nutrition projects to exhibit for fair premiums. Decorated cakes are not judged during the fair week.

Cloverbud members are also invited to participate in Foods Revue.

Foods Revue provides the opportunity for youth to practice important skills in planning, preparing, and serving nutritious meals and achieving optimal health and well-being. Foods Revue entries will be presented at the Grant County Fair via picture/display that will be prepared by our office staff. This will qualify those exhibits for fair premiums without re-exhibiting displays.

We have enclosed the class listing, informational sheets, and entry form for you to complete and return to the Extension Office by the deadline of 4:00 pm on Wednesday, June 10. The \$4 entry fee needs to be included. The \$4.00 fee can be cash, check or the record book completion coupon or new member coupon sponsored by the 4-H Leaders' Association. The \$4.00 coupons were dispersed to your club leader if you completed a record book for the 2024-2025 4-H year or are a new 4-H member. **The entry form and fee deadline is 4:00 pm on Wednesday, June 10.** Mailed entries need to be postmarked no later than June 10.

-over-

Reminder: The Cloverbud division was added to the Foods Revue recently. The fairbook can be found at: <https://funonforty.co.grant.wi.gov/index.php/fairbook/> Foods Revue pages for youth 3rd grade and older can be found in Department 25 - Foods Revue. Cloverbuds (5K - 2nd grade) can be found in Department 17 - Cloverbuds, under pre-fair events.

We will be starting promptly at 6:00 pm. We would like you to register and be set-up at least 15 minutes before you are to be judged, this is to ensure that the judge is not waiting, and we are being respectful of their time. Youth will be expected to set up their own exhibits although parents may be present.

Remember, youth will be judged on their own grooming and appropriateness of their clothing to their theme. Tablecloths and placemats should be neatly pressed. We will be using the Danish judging system which allows the judge a limited number of blue (1st), red (2nd) and white (3rd) ribbons.

Several special awards will be given at Foods Revue - five Peer Choice Awards, which each exhibitor votes for, and the Special Merit Award for Best Foods Revue entry, chosen by the judges. The Peer Choice Awards are sponsored by Laura Orth, Pampered Chef.

The Grant County Cattlemen will be presenting a special award for an outstanding exhibit using beef. The food prepared must have beef as an ingredient in order to be considered for this extra award. Members are not required to include beef in their prepared foods.

Enclosed are informational sheets for you to use in preparing for Foods Revue. Call the Extension Office at 608-723-2125 with any questions.

Enclosures

cc: Foods Committee

Foods Revue Registration Information

The 4-H Foods Revue will be held on Tuesday, July 7, 6:00 pm, Youth & Ag Center, Lancaster. Members will have the opportunity to enter the Foods Revue by using this form and returning it to the Extension Office by the deadline of Wednesday, June 10 by 4:00 pm or sending it to the Grant County Extension Office postmarked by June 10. The \$4 entry fee should be enclosed, unless already paid with entries for the Communication Arts Day. If you received a 4-H coupon, please submit the coupon with the entry blank.

Deadline: Wednesday, June 10 by 4:00 pm with payment.

Members must be present when their exhibit is judged and should be prepared to discuss their exhibit with the judge. Scheduling information will be emailed to exhibitors after the registration deadline.

The list of classes and lots can be obtained from the Grant County Fair website at <https://funonforty.co.grant.wi.gov/>. All classes are determined by grade as of January 1, 2026.

- Cloverbud Division can be found in Department 17-Cloverbuds under Pre-Fair Events
- Members 3rd Grade and older can be found in Department 25 – Foods Revue

Several Foods Revue awards are available:

- Peer Choice Awards - Foods project members will have the opportunity to vote on the outstanding food, project, or table display in each grade range. Laura Orth, Pampered Chef, sponsors this award.
- A special merit ribbon for the Best Foods Revue Display.
- Any exhibitor that includes beef in a food exhibit will be eligible for the outstanding beef exhibit award sponsored by the Grant County Cattlemen. Members are not required to include beef in their prepared food.

ENTRY BLANK GRANT COUNTY FAIR, LANCASTER, WI Foods Revue – July 7, 2026

Exhibitor Season Ticket.....\$4.00

1. Before making entry, read rules governing Foods Revue carefully.
2. Remittance covering exhibitor’s entry fee must accompany entry blanks. Must be postmarked **NOT LATER** than June 10, 2026 or dropped off at the Grant County Extension Office by June 10 by 4:00 pm.
3. Make all checks payable to: Grant County Fair.
4. Mail entries to: Grant County Extension, 916 East Elm Street, Suite A, Lancaster, WI 53813.
5. USE A SEPARATE ENTRY BLANK FOR EACH EXHIBITOR (Member).

Exhibitor (Print) _____

Class	Lot No.	Entries - Use Wording of List

Email Address _____

Address _____

City _____ Exhibitor’s Entry Fee \$4.00

Phone # _____ Total amt. enclosed _____

Grade (as of January 1, 2026) _____

Club _____

Parents’ Name _____

For a Team Only: Name of Team Member: _____

Team Member Phone #: _____

FOODS REVUE

(Individual or Team)

SUPERINTENDENT

Ione Meoska

ASSISTANT SUPERINTENDENT

Amy Linneman, Dyan McLaughlen

1. Any member enrolled in a Foods and Nutrition project may enter.
2. A \$4.00 entry fee is required with the entry blank, unless exhibitor has paid previously (Clothing Revue, Demonstration Contest, Speaking Contest, Dance Contest or Music Contest).
3. Each participant will set up her or his own entry and will answer questions during judging pertaining to her/his project.
4. Food display shall consist of a sample of the favorite food, the recipe, a place setting, and centerpiece. Project displays will have sufficient equipment and visuals to teach an idea.
5. Decorated entries judged on decoration only, may be on form.
6. Specific requirements will be sent to exhibitor and are available on 4-H website <http://grant.extension.wisc.edu>
7. No more than 4 entries may be made by one exhibitor, one per lot number.
8. Project displays you may refer to project books for ideas.

SUE FINLEY AWARD

Beef awards will be awarded to the top beef recipes in each class.

PEER CHOICE AWARD

Peer choice award will be voted on at foods revue.

PREMIUMS

Blue	Red	White	Pink
\$3.00	\$2.75	\$2.50	\$2.25

CLASS 9 - OPEN TO MEMBERS GRADES 3-5

Lot No.

1. Food display for snack
2. Food display for light lunch
3. Project display using information from choosemyplate.gov
4. Food display for child's party
5. Food display patriotic themed
6. Project display of food science experiment
7. Project display of unit pricing comparison (3 different brands of same food product)
8. Project display on food safety
9. Project display analyzing or creating a food commercial or advertisement
10. Creative centerpiece with table cover
11. Fruit or vegetable display - 3 or more different fruits or vegetables
12. Decorated cookies or cupcakes - 3
13. Decorated cookies or cupcakes (Patriotic themed) - 3
14. Decorated gingerbread house
15. Charcuterie board displaying the following foods: meats, cheeses, vegetables, and crackers
16. Charcuterie board patriotic themed

CLASS 10 - OPEN TO MEMBERS GRADES 6-7

Lot No.

17. Food display for lunch or supper (not formal)
18. Food display for lunch or supper (Patriotic themed)
19. Project display using information from choosemyplate.gov
20. Food display of hors d'oeuvres - 3 different kinds
21. Food display for breakfast
22. Project display of comparison of 2 food items - one item from scratch and one commercial item
23. Project display on food safety
24. Project display of food science experiment

25. Complete table setting, at least 4 placings, for informal family lunch, menu required, but no food sample required with creative centerpiece - will have 8-foot banquet table to work with
26. Complete table setting, at least 4 placings, for informal family lunch, menu required, but no food sample required with creative centerpiece - will have 8-foot banquet table to work with (Patriotic themed)
27. Creative centerpiece with table cover
28. Fruit or vegetable display - 3 or more different fruits or vegetables
29. Decorated cake using at least one decorating tip
30. Decorated cake using at least one decorating tip (Patriotic themed)
31. Decorated gingerbread house
32. Team - 2 exhibitors - food display for a brunch
33. Decorated cupcake - 3
34. Decorated cupcake (Patriotic themed) - 3
35. Charcuterie board displaying the following foods: meats, cheeses, vegetables, and crackers
36. Charcuterie board patriotic themed

CLASS 11 - OPEN TO MEMBER GRADES 8-9

Lot No.

37. Food display for dinner or a party - individual (may be formal)
38. Food display for dinner or a party - individual (Patriotic themed)
39. Project display using information from choosemyplate.gov
40. Food display of hors d'oeuvres - 3 different kinds
41. Food display of special diet menu for one day - a diet with a reason (i.e. diabetic, weight loss, weight gain, low-fat, etc.)
42. Food display for lunch - small appliance, including instant pot
43. Food display for tailgate party
44. Project display teaching table setting (i.e. napkin folding, place setting, etc.)
45. Project display of food science experiment
46. Project display on food safety
47. Complete table setting, at least 4 placings, for family supper or family party, menu required, but no food sample required with creative centerpiece - will have 8-foot banquet table to work with
48. Complete table setting, at least 4 placings, for family supper or family party, menu required, but no food sample required with creative centerpiece - will have 8-foot banquet table to work with (Patriotic themed)
49. Creative centerpiece with table cover
50. Fruit or vegetable display - 3 or more different fruits or vegetables
51. Decorated cake using two or more decorating tips
52. Decorated cake using two or more decorating tips (Patriotic themed)
53. Decorated gingerbread house
54. Double crust pie, using ready-made crust, filling, topping
55. Single crust pie, using ready-made crust, filling, topping
56. Team - 2 exhibitors - food display for a brunch
57. Decorated cupcake - 3
58. Decorated cupcake (Patriotic themed) - 3
59. Charcuterie board displaying the following foods: meats, cheeses, vegetables, and crackers
60. Charcuterie board patriotic themed

CLASS 12 - OPEN TO MEMBERS GRADE 10 AND OVER

Lot No.

61. Food display for formal dinner
62. Food display patriotic themed
63. Project display using information from choosemyplate.gov
64. Food display of special diet menu for one day - a diet with a reason (i.e. low cholesterol, low sodium, diabetic, etc.)
65. International food display for family dinner
66. Food display for dinner - small appliance, including instant pot
67. Project display on food safety
68. Food display of hors d'oeuvres - 3 different kinds
69. Food display for tailgate party
70. Project display teaching a general concept in foods and nutrition (games, visual, etc.)
71. Project display of food science experiment

72. Complete table setting, at least 4 placings, for formal dinner or formal party, menu required, but no food sample required with creative centerpiece - will have 8-foot banquet table to work with
73. Complete table setting, at least 4 placings, for formal dinner or formal party, menu required, but no food sample required with creative centerpiece - will have 8-foot banquet table to work with (Patriotic themed)
74. Creative centerpiece with table cover
75. Fruit or vegetable display - 3 or more different fruits or vegetables
76. Decorated cake using at least three or more decorating tips
77. Decorated cake using at least three or more decorating tips (Patriotic themed)
78. Decorated gingerbread house
79. Double crust pie, from scratch
80. Single crust pie, from scratch
81. Team - 2 exhibitors - food display for a brunch
82. Decorated cupcake – 3
83. Decorated cupcake (Patriotic themed) – 3
84. Charcuterie board displaying the following foods: meats, cheeses, vegetables, and crackers
85. Charcuterie board patriotic themed

CLASS 7 – FOODS REVUE

(Grades 5K – 2)
SUPERINTENDENTS
4-H Program Educator

1. Any member enrolled in a Foods and Nutrition project may enter.
2. A \$4.00 entry fee is required with the entry blank, unless exhibitor has paid previously (Clothing Revue, Demonstration Contest, Speaking Contest, Dance Contest or Music Contest).
3. Each participant will set up her or his own entry and will answer questions during judging pertaining to her/his project.
4. Food display shall consist of a sample of the favorite food, the recipe, a place setting, and centerpiece. Project displays will have sufficient equipment and visuals to teach an idea.
5. Decorated entries judged on decoration only, may be on form.
6. Specific requirements will be sent to exhibitor and are available on 4-H website <http://grant.extension.wisc.edu>
7. No more than 4 entries may be made by one exhibitor, one per lot number.
8. Project displays you may refer to project books for ideas.

PREMIUMS

RIBBON - \$1.50 for each exhibit.

Lot No.

1. Food display for snack
2. Project display using information from choosemyplate.gov
3. Food display for child's party
4. Project display for food science experiment
5. Creative centerpiece with table cover
6. Fruit or vegetable display – 3 or more different fruits or vegetables
7. Decorated cookies or cupcakes – 3
8. Decorated gingerbread house

EXPLORING

SUPERINTENDENTS
Laura Chaffee, Bill Krantz

Judging - 9:00 a.m. Saturday

THIS DEPARTMENT IS CONFERENCE JUDGED. EXHIBITORS
MUST BE ON HAND FOR JUDGING ON SATURDAY.
See chart for details.

Exhibitors will be mailed a schedule.

No Exhibitor May Enter Both Open and Junior Classes

First Year 4-H Members in Grades 3, 4 and 5

**Exploring projects must be in place by 6:00 p.m. on Thursday.
Except - Foods & Floral, which must be brought in at time
of judging on Saturday.**

PREMIUMS

RIBBON - \$1.50 for each exhibit. Exhibitors will be awarded participation ribbons and premiums **only if they participate in the conference judging Saturday morning**. The judge will discuss individual entries with the exhibitor and provide feedback to the exhibitor as to the project and exhibit.

CLASS 8 - EXPLORING PROJECT

Open to exhibitors enrolled in the 4-H exploring project. **Exhibitors are limited to one entry per entry number and six entries over all.**

Lot No.

1. ANIMAL PROJECTS - Poster (14" x 22") promoting a particular livestock product such as dairy, meats, eggs, etc.
2. ANIMAL PROJECTS - Poster (14" x 22") showing breeds of any species of livestock.

NOT OPEN TO EXHIBITORS IN DEPARTMENT 14.

3. PLANT AND SOIL SCIENCE - A tray or box (12" x 12" or smaller) of vegetables, fruits and/or field crops which the member has helped to grow.

NOT OPEN TO EXHIBITORS IN DEPARTMENT 15.

4. FLOWERS AND HOUSE PLANTS - An arrangement of cut flowers or a house plant that has been under the member's care. Cut flowers due at time of judging.
5. Terrarium (all types & kinds)

NOT OPEN TO EXHIBITORS IN DEPARTMENT 16.

6. NATURAL SCIENCES - Booklet (8-1/2" x 11"), or poster (11" x 14"), or case or box (10" x 12") of any wildlife photos, collections, drawings or descriptions of natural science project exploration of the exhibitor.

Exhibitors in entries 6-12 must not be exhibiting a similar project in Department 18.

NOT OPEN TO EXHIBITORS IN DEPARTMENT 18.

7. ARTS AND CRAFTS - Poster (14" x 22"), on any aspect of 4-H.
8. ARTS AND CRAFTS - Poster (14" x 22"), on "Giving Them Our Best".
9. ARTS AND CRAFTS - Any drawing and painting project.
10. ARTS AND CRAFTS - Any ceramic project.
11. ARTS AND CRAFTS - Any leather project.
12. ARTS AND CRAFTS - Any stitchery.
13. ARTS AND CRAFTS - Treasures from throwaways.
14. ARTS AND CRAFTS - Any other arts and crafts project.

GUIDELINES FOR FOODS REVUE DISPLAYS

Food Display includes:

- Menu - a complete menu for a specific meal. Indicate which meal of the day you have planned. Be sure the menu is written in correct form, nutritionally balanced and has a good variety of colors, textures and shapes.
- One serving of only one food on menu. The serving should be placed on the table as a part of the actual table setting. Judge will not be tasting food.
- Recipe of the one food displayed
- Table setting - dishes, flatware and napkin (only one set is necessary). Each participant must bring his or her own equipment and utensils necessary for the exhibit. Exhibitor will have half of an 8-foot table to work with.
- Centerpiece - appropriate size and type for the setting and menu
- Tablecloth or placemat - appropriate background for setting

Project Display should:

- Teach an idea; perhaps from project book
- Show comparisons of good and bad or acceptable and non-acceptable, etc.
- Be attractive visually - using color and/or motion for attention-getting
- Be set up by exhibitors without help from adults - exhibitor will have half of an 8-foot table to work with.
- Food is not necessary, but may be used

Complete Table Setting or Buffet Table includes:

- Menu - a complete menu for a specific meal on a 3" x 5" card
- Table setting - dishes, napkins and flatware for at least four settings
- Centerpiece - appropriate size and type for setting and menu
- Tablecloth or placemats – exhibitor will have entire 8-foot banquet table to work with
- No food should be included in display

Centerpiece includes:

- Tablecloth or placemat - exhibitor will have half of an 8-foot table to work with
- Centerpiece creatively designed by exhibitor
- Cannot be included in any other entry

Relish Tray includes:

- Tablecloth or placemat - exhibitor will have half of an 8-foot table to work with
- Creative display with three or more different vegetables

Hors d'oeuvres includes:

- Event title with list of foods to be served
- Tablecloth or placemat - exhibitor will have half of an 8-foot table to work with
- Recipes for each food
- Centerpiece creatively designed by exhibitor

Decorated Item:

- Tablecloth or placemat - exhibitor will have half of an 8-foot table to work with
- Cookies/Cupcakes – display with three cupcakes or three cookies

The judge may ask questions related to:

- * Why choices were made - about food, dishes, menu, color and texture combinations.
- * Nutritional value of the foods.
- * Preparation - time, difficulty, experience.
- * What was learned while preparing the exhibit?
- * Appearance of display - neatness, coordination, and organization of display.

Planning Meals

The first thing to think about in planning meals is the nutritional value.

- Do the meals include healthy foods? Go to www.MyPlate.gov for more information.
- Are the servings sizes appropriate?
- Are extra fats and sugars avoided?

The next thing to think about in planning meals is appetite appeal.

- Check color combinations. Avoid all one-color meals.
- Check textures. Combine different textures, such as crisp, dry, moist or creamy.
- Check flavor. Blend for variety and pleasing combinations.
- Check temperatures. The old rule of one hot dish or one cold dish with every meal is a good one, as it provides variety.
- Check variety. Avoid repetition of the same flavor in one meal. Tomato juice followed by spaghetti and tomatoes or orange salads followed by orange sherbet are common types of errors.

Meal planning is important because:

- It insures good nutrition.
- It helps stretch the food budget.
- It insures variety in our meals.
- It can save time and energy.

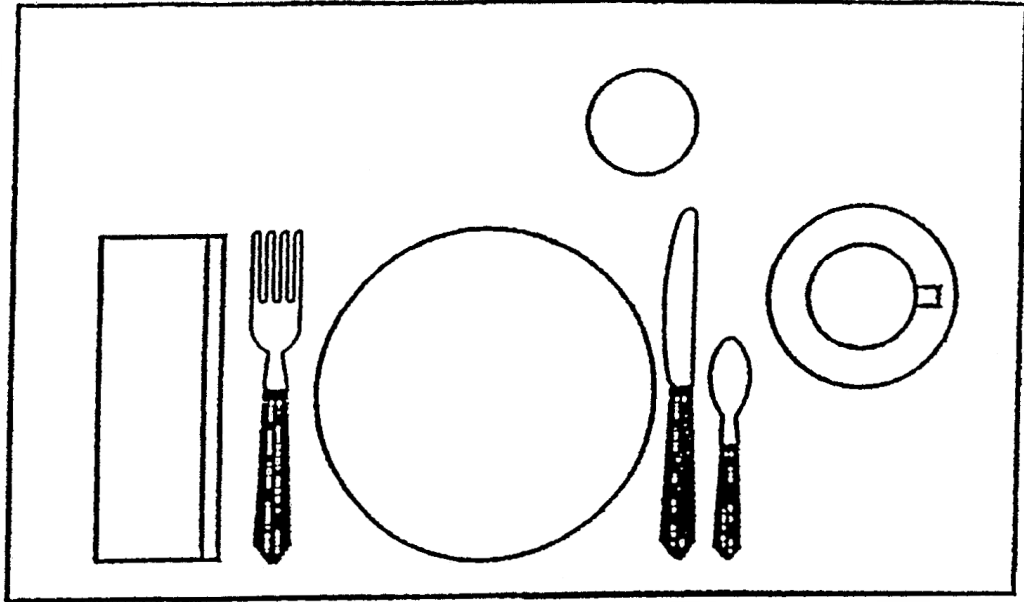
Writing a menu

- Use a 3"x5" card.
- Center the food name.
- List in this order:
 - Main dish
 - Main dish accompaniments
 - Vegetable
 - Salad
 - Bread
 - Dessert
 - Beverages

Roast Beef
Mashed Potatoes with Gravy
Corn on the Cob
Molded Strawberry Salad
Rolls Butter
Apple Crisp
Milk

Setting a Casual Table

Usually, most families set the table very simply for everyday and casual meals. Just as with special occasions, a nicely set table makes food look more attractive and appealing. Using casual, but appropriate place settings for every day will prepare you for special times when you'll have more formal settings with more choices. Nutritionists think that even people who live alone, such as elderly people, will eat better and more healthy if they set the table and make meal time feel more special.



Dishes: Set lunch or dinner plates 1 inch in from the edge of the table. If you're using placemats, place the mat 1 inch in from or even with the edge of the table and place dishes and flatware about $\frac{1}{2}$ inch from the edge of the placemat.

Flatware: Set all the flatware you need for the meal (except, sometimes the dessert fork or spoon) in advance. All dishes and flatware set need to be washed after the meal. Even if you don't use a piece, it's still handled or can get food on it. Place flatware one inch from the edge of the mat or table, even with the plate.

Fork - is placed to the left of the plate, with the tines (points) pointing away from the diner.

Knife - is placed to the right of the plate, blade facing the plate.

Spoon - a teaspoon is placed to the right of the knife, bowls facing up and ready to use.

Glassware: A beverage glass for water or milk is placed just above the knife tip at the right of the plate. If you're serving a second beverage, the glass or cup and saucer is placed to the right and little below the first water glass.

Napkins: Traditionally, a folded napkin is placed to the left of the plate and fork. The fold faces away from the plate with the open corners at the bottom, toward the plate. The napkin can then be picked up, unfolded, and placed on your lap with one motion of your left hand.

Judging the Place Settings

An attractive table stimulates the appetite. It also sets a pleasant background for any meal, as well as helps create a good atmosphere for family conversation. Use this guide to discuss and evaluate table settings for various situations and menus.

COLOR: Color relationship between dishes, glassware, tablecloth or mat, napkins and eating utensils. Colors can create a pleasant background for food choices.

- Will the colors form a pleasing background for the food?
- Are there too many colors so that you have a feeling of confusion?
- Does the placemat emphasize the color of the dishes and glasses?
- Is there a repetition of color in cloth, napkin, dishes, and glassware to create unity?

TEXTURE: Good texture relationship between dishes, glassware, and fabrics (or paper).

- Is fine china combined with textures that complement the elegant beauty or is it used with rough, course cloth?
- Is pottery combined with suitable material, or does it seem too fine or too heavy?
- Is the glass too heavy to be used with fine china or too delicate to be used with pottery?

DESIGN: Design of each article contributes to the total design of the setting.

- Is there too much design in the setting?
- Does the shape and weight of the glass relate to the tablecloth or placemat and the dishes? If there is decoration on the dishes and the glassware, is it related?

FUNCTION: Choice of table setting is appropriate to the menu.

- Is the choice of dinnerware, flatware and table coverings appropriate for the menu?
- Are *number* of pieces appropriate for style of service - picnic, buffet, etc?
- Ease of care: Will material launder well, if needed?
- What are the implications of the environment?
- How costly was it?
- Attractiveness and function must be balanced.