

# In-Person Participants

## 2024 Juneau County 4-H Foods Revue Guidelines

**March 10** (Sun.)

**Wonewoc Center School Gym**

(101 School Rd.--also Hwy. 33, Wonewoc)

**Doors open: 12:30 p.m.**

**Judging starts: 1 p.m.**

***Entries due: March 1 at 4:00 p.m.***

*The 2024 Foods Revue is being hosted by Wonewoc Badgers 4-H Club.  
Snow date: March 17*

**Below is a checklist of sorts that will help you think through your participation for the in-person event...**

☐ Choose a recipe. The categories are below:

Cloverbuds (Grades 5K-2)\*

- Snack
- Beverage
- No Bake Dessert

Grades 3-5

- Dessert
- Salad
- Macaroni and Cheese
- Sandwich (hot or cold)

Grades 6-8

- Quick Bread or Muffin
- Slow Cooker/Electric Pressure Cooker/Air Fryer Item
- Informal Meal Item

Grades 9 and over

- Yeasted Item
- International Item
- Formal Meal Item
- Slow Cooker/Electric Pressure Cooker/Air Fryer Item
- Charcuterie Board



Link to Online  
Entry Form

☐ Enter using the online **entry form due March 1 at 4:00 p.m.** It will ask you for your name, address, email etc. and will also ask you for your recipe so be ready to provide that when you fill that out. The link to the form will also be in Foods Revue email that will be sent out to all youth enrolled in Juneau County 4-H.

Entry form link:

<https://forms.gle/ToZr1TyNcFeQraC48>

- ❑ **On March 10** (the day of Foods Revue), judging will take place at the Wonewoc Center School Gym, 101 School Street (also Hwy. 33), Wonewoc. Doors will open you at 12:30 p.m. and you must be completely ready with your entry, place setting etc. at 1:00 p.m.

This is what you should bring:

1. Tablecloth and/or placemat that coordinates with your table setting theme
  2. Centerpiece that coordinates with your table setting theme (artificial or real)
  3. One place setting - dishes, napkin, and flatware that matches your menu needs. When you set this up at the event, the place setting should face the side of the table that the judge will be sitting at. So basically, the judge will be sitting as if they were your guest at a sit down meal ready to eat.
  4. Your prepared food using the recipe you submitted in the entry process, served attractively (only one needs to be plated). Bring enough extras for audience to sample after the event. These extra samples should not be at your place setting during judging.
  5. Menu card no larger than 8 ½ X 11 to go along with the prepared recipe that you entered. This would include side dishes, drinks, appetizer etc. These items should not be brought to the foods revue—only bring the prepared recipe item you submitted in the entry process. Keep in mind color combinations, texture combinations, hot/cold combinations, repetition of same foods as you prepare your “pretend” menu.
- ❑ You should bring samples of your dish; plan enough for at least 100 very small servings. Remember, the group only needs a taste. These should not be on the table when you are being judged. They are not part of your place setting.
- ❑ Youth should know and be able to do on their own:
- how to set a proper table and what each item is used for in which food groups the foods in their menu belong in on My Plate (<https://www.myplate.gov/>) +++Practice set up and review at home+++
  - be familiar with all of the foods in their menu, their ingredients, and how they are prepared (e.g., how much vegetable is required for one serving?)
- ❑ We encourage you to identify resources such as cookbooks, nutrition books, party and holiday books available from your local library, along with the 4-H project literature and additional handouts available from your club leader or the Extension Office to help you learn how to set an attractive table and how to make a noticeable and winning presentation. The more you know about your menu and serving, the better!

++++ Remember, if two people are close, the little “extras” count!++++

❑ The judge will be judging the members on:

- knowledge and use of table settings
- choosing and combining dishes, food, menu, color, and texture, My Plate (<https://www.myplate.gov/>) and nutrients
- contestant's goals, presentation, and achievements

**THERE WILL BE NO KITCHEN FACILITIES AVAILABLE FOR REFRIGERATION/HEATING/PREPPING.** Food must be pre-cooked. Judges will not be waiting on food to be cooked.

**NOTE:**

**Cloverbud participants (5K-2<sup>nd</sup> grade): Will have their own area to set up in and one adult can assist with set up if needed. Parents not allowed in area during interview judging.**

**All 3<sup>rd</sup> Grade and older participants: Adults will not be allowed in judging area during set-up and interview judging. There will be roped off section that adults will not be allowed beyond. Please pick out a recipe and place setting that your youth can manage (with practice at home) on their own without adult help.**

After everyone has been judged, contestants will be allowed to sample the prepared foods.

**\*For Cloverbuds (5K-2<sup>nd</sup> Grade):** You may bring your prepared recipe and serve it on a paper plate. You should have a menu card to show when you would serve this prepared recipe. Also, you should bring either a placemat or table covering of your choice. You should also bring enough small samples to share after judging is complete.

**Special Focus Ingredients for 2024:**

For recipes containing Wisconsin Fruit or Dairy, there will be special awards:

- Best Use of Wisconsin Fruit—sponsored by Juneau County Farm Bureau
- Best Use of Dairy—sponsored by Juneau County Dairy Promotion Board

This is only for our in-person participants. There is a place in the online entry form for you to let us know if you are entering a recipe with Wisconsin Fruit or Dairy.

