



HOME DIVISION 7

THEMED TABLE SETTINGS

COMPETITION RULES & INFORMATION

YOU **MUST pre-register** for this event by **March 1, 2024** by mailing in the completed application form to: PCFA-Table Settings, 118 Fairgrounds Road, East Palatka, FL 32131 or

by emailing to: Competition Coordinator-Vikki Miles at putfair@gmail.com

Setup of entries will be received on Friday March 15th between 11am and 2pm in the Fairgrounds EXPO HALL. There is NO FEE to enter.

1. Themes for this year are:
 - a. CLASS 23 A Florida Wedding Dinner
 - b. CLASS 24 Celebrate Cinco de Mayo
 - c. CLASS 25 Cowboy Birthday
 - d. CLASS 26 1950's FloridaYou may choose one theme and interpret it however you like for whatever meal you want if the theme is not specific. Please read instructions carefully. ONE entry per person.
2. Standard square card tables will be provided. Participants can take as long as necessary to set up their tables as long as it is finished by 2:00pm. Help is allowed to bring items into the Expo Hall but not to set up. You will have 30 minutes to bring in your items to the table. Once you start setting your table, you may not leave until you are finished. If you leave the table, you may not return to bring additional items or adjust anything. Your table will remain set up for the duration of the fair. Pick up will be Monday April 1st from 2pm-4pm.
3. The participant must bring linens, dishes, utensils, glassware, decorations, and centerpieces appropriate for their chosen theme. Each table must be covered with a tablecloth or other covering. **No candles may be lit.** LED lighting is permitted if battery operated. **No perishable food** or plants are allowed as décor. The participant must use the correct place settings for two (2) places only. All items must be clean. Chairs are not to be included in the display. All items for the display must be on the table.
4. Participants will bring a written plan of the occasion and a menu that is printed and framed and styled for the table. Menu must be part of the Table Setting Display. Food and drinks on the menu should fit with the theme chosen. Use only dishes, utensils and glassware that is needed for your menu. Example: If your menu does not include wine-do not use wine glasses. All carrying containers and packing materials need to be taken with you at the end of setup.
5. The Fair reserves the right to reject any table setting that is objectionable or unsuitable.
6. **Judging criteria** will include the following: **1. Total visual impact 2. Creativity and originality as related to the chosen theme 3. Correct placement of tableware and dishes 4. Menu appropriate for theme and dishes used** All judging will be done according to Emilypost.com/advice/table-settings-guides