



NEW FOR 2024 IN THE SENIOR/ADULT HOMEMAKING DEPARTMENT

WHAT: Charcuterie Boards!

WHEN: Wednesday, August 14. Check-in by 5:45 p.m. for judging at 6:00

WHERE: in the Homemaking Department in the Exhibit Hall

WHO: Anyone who is a resident of Harrisonburg or Rockingham County or one of its Towns and is over the age of 20.

HOW: These guidelines/rules must be followed:

- There are no limitations as to what the boards contain. Boards can have a variety of elements depending on the theme you choose (meat, cheese, fruits, nuts, breads, vegetables, candy, etc.). You do not need to use traditional charcuterie board ingredients. You're welcome to create with chocolates, cookies, pancakes, pickled items, bread, butter...the options are endless! Showcase your heritage, be patriotic, make a grazing cup, a dessert board, a holiday-themed board, the ideas are limitless!!
- Boards will be judged on creativity, originality, and **the 3-3-3 approach**. * Only 1 entry per competitor.
- Boards should be less than a 40" perimeter. Our space is very limited. (that's a 10x10" square or a 12.75" circle)
- Bring your board to the Fair Homemaking Department on Wednesday, August 14, 2024 by 5:45 p.m. for judging at 6:00 p.m. It must be Prepared, Ready for display and covered with plastic wrap.
- After judging, you will take your board home! Pre-registration is NOT required for this competition.

We are excited about offering this new and trendy competition and are grateful to Hank's Grill & Catering for their sponsorship.

"A Charcuterie Board is an appetizer typically served on a wooden board or stone slab and eaten straight from the board itself. By definition, it features a selection of preserved foods, especially cured meats, as well as cheese and crackers or bread. Other components are often included to complement the flavors and textures of these foods. Examples include fresh or dried fruits, olives, nuts, pickled or fresh vegetables, and often spreads, mustards, oils, fruit preserves, and even chocolates."

***The "3-3-3 approach"** means incorporating 3 types of whatever elements you choose. This guideline helps to ensure a balanced and visually appealing assortment of flavors and textures on the board. (examples: *a.* 3 meats, 3 cheeses, 3 accompaniments, 3 bread/crackers; *b.* 3 chocolates, 3 fruits, 3 nuts; 3 spreads)