

Foods Revue Guidelines



I. General

1. Parent or leader may help carry in the exhibitor's materials, but actual set-up is exhibitor's responsibility.
2. All blue ribbon winners will be on display at the Monroe County Fair.
3. The Monroe County 4-H Foods Revue is judged faced-to-face. All entries will be judged using the Danish System.
4. Listening by all exhibitors on comments from the judge is encouraged.

II. Product Exhibit (see appropriate guideline for age and year in projects groupings)

1. Make only one food item. Optional: samples of product may be left for tasting following the Foods Revue.
2. Food selected must be appropriate to 4-H member's age and current project.
3. Print or type the menu on an **8 1/2 x 11 sheet of paper, 3 x 5" card or other creative materials**. Put name on back of card.
4. Print or type the food recipe on an **8 1/2 x 11 sheet of paper, 3 x 5" card or other creative materials**. Put name on back of card. Submit a copy of the recipe to the UW Extension Office by entry deadline.
5. Recipe and menu cards must be displayed with exhibit.
6. Each exhibitor will have a table surface of approximately 30" x 24" on which to have their place setting and centerpiece. (tables are provided).
7. Table setting must be on a placemat or a tablecloth (folded to 30" x 24").
8. Silk or fresh flowers, natural seasonal arrangements, or other items appropriate to the menu, may be used as centerpieces.
9. Provide the table service you will need; the dishes, flatware, table covering, and the centerpiece that will make an attractive setting for your food and fit the menu. If the menu is for a fancy sit-down dinner, reflect that theme. If your menu is for a picnic, paper ware is acceptable, and a fancy table service is not.

III. Other Exhibits (members may choose to exhibit a poster or mini-booth)

Posters: (in place of a mini-booth)

1. Poster size—Must be on 14" x 22" piece of tag board.
2. Create your own food idea (nutrition, preparation, safety, buy-man-ship, dairy promotion) Your theme, you can create your own title.
3. Poster should have a title or heading.
4. Posters can be hand drawn, painted, magazine pictures, or photos.
5. Be creative and original.



Mini-Booth: (in place of poster)

1. Size—no larger than 14" x 32" Do not use perishable foods as part of display.
2. Mini-booth can show ways of teaching one of the following ideas: buying, food safety, food preparation, consumer concern; food science related to dairy foods).
3. Must be neat, organized and theme easily identified.





2026 Foods Revue

Wed., July 15th - 6:30 p.m. Registration, 7 p.m. Judging
 Location: Leon Community Center, Leon, WI

Complete place setting includes: silverware, napkin, placemat, drink ware, plate/bowl. *Creative Chef: Even Years: Beef or chicken, sour cream, butter, cheese, apples, peas, onions, parsley, pasta, cranberries, sunflower seeds, cucumbers, vinegar of choice, mushrooms, tomatoes.

Group	Class	Lot	Food Item	What to bring
Kindergarten	A0	1	K-Nutritious Drink (must include at least 3 ingredients)	Placemat, serving glass, plate, napkin, 3 X 5 recipe card
Grade 1	A1	1	1st-Vegetable Snack-Raw	Same as above
Grade 2	A2	1	2nd-Fruit Snack-Raw	Same as above
Grade 3	A	1	Hot or cold sandwich	Bring complete place setting, 3 X 5 recipe card, menu
Grade 4	B	1	Appetizer (no raw vegetables, fruit, and/ or dips)	Bring complete place setting, 3 X 5 recipe card, menu
Grade 5	C	1	Cold salad (vegetable, fruit, gelatin, pasta)-bring entire item as you would serve it, judge may ask for an individual serving	Bring entire item as you would serve it, judge may ask for an individual serving. Bring complete place setting, 3 X 5 recipe card, menu
Grade 6	D	1	Yeast or quick bread or muffins from scratch	Complete place setting, 3 X 5 recipe card, complete menu for meal, centerpiece
Grade 7	E	1	Soup or stew-1 serving	Complete place setting, 3 X 5 recipe card, complete menu for meal, centerpiece
Grade 8	F	1	Dessert-1 serving	Complete place setting, 3 X 5 recipe card, complete menu for meal, centerpiece
Grade 9	G	1	Main dish-1 serving	Complete place setting, 3 X 5 recipe card, complete menu for meal, centerpiece
Grade 10	H	1	Traditional Holiday food (Valentine's Day, Thanksgiving, St. Patrick's Day, etc.)	Complete place setting, 3 X 5 recipe card, complete menu for meal, centerpiece
Grade 11-13	I	1 2 3	*Creative Chef - 1 item Formal Meal - 2 items Nutritionist	Complete place setting, 3 X 5 recipe card, complete menu for meal, centerpiece *Creative chef-List of ingredients to be used within your prepared item and the rest of your menu. Provide all recipes of your menu, plus prepare one item for face-to-face judging. Nutritionist-Create meal plan for 1 week for yourself, include information on age, weight and gender.
Grades 3-5 Grades 6-8 Grades 9-13	J K L	1	Food Poster (see previous page for details)	Food Poster
Grades 3-5 Grades 6-8 Grades 9-13	M N O	1	Mini-Booth (see previous page for details)	Mini-Booth



2026 Monroe County 4-H Foods Revue, July 15, 2026



REGISTRATION FORM

Registration 6:30 p.m. Judging 7:00 p.m.
Contest entry with recipe due by: Monday, July 6, 2026

Name: _____ Grade: _____ Club: _____

Address: _____ City: _____ Zip: _____

Phone #: _____ Email: _____

Cloverbud/Explorer:

Nutritious Drink (Kindergarten): _____

Vegetable Snack (1st Grade): _____

Fruit Snack (2nd Grade): _____

Grades 3 - 13

Using the Food Revue class/lot description, enter class. **Enclose recipe with entry!**

Foods Revue Class: _____ Lot: _____

Poster (14" x 22") Class: _____ **OR** Mini-booth (14" x 32") Class: _____

_____ Yes, I would like information on menu planning, writing, and table settings.

_____ No, I have the information from last year.

2ND ENTRY FORM

Name: _____ Grade: _____ Club: _____

Address: _____ City: _____ Zip: _____

Phone #: _____ Email: _____

Cloverbud/Explorer:

Nutritious Drink (Kindergarten): _____

Vegetable Snack (1st Grade): _____

Fruit Snack (2nd Grade): _____

Grades 3 - 13

Using the Food Revue class/lot description, enter class. **Enclose recipe with entry!**

Foods Revue Class: _____ Lot: _____

Poster (14" x 22") Class: _____ **OR** Mini-booth (14" x 32") Class: _____

_____ Yes, I would like information on menu planning, writing, and table settings.

_____ No, I have the information from last year.