

2018-19 FOOD SHOW ASSIGNMENTS

2018-19 FOOD SHOW COMMITTEE:

Calley Runnels, Chair
Marsha Blair
Kathy Carr

Audra Graves, Vice Chair
Kay Davis

REGISTRATION, AWARDS ASSEMBLY and RUNNERS:

District 2 4-H Council Members and County Delegates Assigned

TABULATION (tentative):

Tabulators will announce names at the awards ceremony. Tabulators should bring a pocket calculator and a stopwatch.

	<u>Junior</u>	<u>Intermediate</u>	<u>Senior</u>
<i>Main Dish</i>	Kathy Carr	Marsha Blair	Wendy Case
<i>Fruits & Vegetables</i>	Erin Snodgrass	Felice Acker	Julie Smith
<i>Breads & Cereals</i>	Amy Kress	Ronda White	Audra Graves
<i>Nutritious Snacks</i>	Katie Mangold	Kay Davis	Volunteer

TABULATOR and JUDGES ORIENTATION: Calley Runnels

PREPARATION ROOM: Ronda Alexander

SELLING RECIPE BOOK: Volunteers (Need one county who has willing volunteers)

PRINTED PROGRAM: Committee compile on work day

AWARDS PROGRAM SCRIPT: Melode Watson

ROOM FAVORS: Kathy Carr

PARTICIPANTS GIFTS AND WINNERS AWARDS: Ronda White & Felice Acker

JUDGES GIFTS: Ronda White & Felice Acker

ASSEMBLE RECIPE BOOKLETS: D-2 Office Staff

EDUCATIONAL EXHIBITS/DISPLAY/DEMONSTRATIONS: Volunteer

FACILITIES COORDINATOR: Marsha Blair

FOOD DISPLAYS/COMMONS AREA COORDINATORS: Marsha Blair

ALTERNATE TABULATOR/ JUDGES: Calley Runnels

COMMUNITY SERVICE ACTIVITY: Bottled water to be donated to fire departments in our district and/or canned goods to be donated to food banks in our district.

PLATES, SPOONS, FORKS, NAPKINS & BOTTLED WATER, FLAGS, RED BOX ETC: Committee pick- up at workday.

DISTRICT 2 4-H FOOD SHOW SCHEDULE OF ACTIVITIES

Thursday, November 8, 2018:

All contestant entry materials, Judges Nomination Form and Display Entries are due at 9:00 a.m. The Committee will meet to certify entries, assign judging categories and judging times, and select and assign judges. Agents and judges will be informed of their judging assignments and contestant interview times by mail. The program cover and listing of contestants will be completed.

Saturday, November 17, 2018:

- 8:00 a.m. Food Show Committee report to Levelland High School
- 8:20 a.m. All agents, 4-H Council and leader helpers report to Levelland High School.
Agents—Please note that you will report to the Food Show first (if you have an assignment) and move on to Nutrition Quiz Bowl when your job is finished at the Food Show.
- 8:30 a.m. Registration opens
- 8:30 a.m. Judges, Tabulators & Runners Orientation
- 9:00 a.m. Judging begins. Judging will be in the following order unless a contestant specifically requests an early or late judging time. The final judging schedule will be sent to County Agents on November 8 after 3:00 p.m..
- Cochran
 - Hockley
 - Lubbock
 - Lamb
 - Terry
 - Lynn
 - Hale
 - Crosby
 - Garza
 - Floyd
 - Swisher
 - Dawson
 - Yoakum
 - Bailey
 - Castro
 - Parmer
 - Gaines
 - Borden
 - Scurry
 - Mitchell
- 12:00 noon Lunch Break/Public Viewing of Food Show Dishes
- 1:00 p.m. Awards Assembly

15 minutes after Awards Assembly conclusion, all SENIOR first place winners meet with Calley Runnels to receive information for State Contest in Room 125.

2018-19 DISTRICT 2 4-H FOOD SHOW
Levelland High School
1400 Hickory (Alamo and Hickory)
November 17, 2018

INFORMATION AND GUIDELINES

What is your favorite restaurant entrée? Is it an appetizer like fried cheese sticks or a main dish like Chicken Alfredo? Maybe your favorite dish is a side dish like sweet potato fries or chips and salsa? Most Americans feel an evening out with family or friends qualifies for indulging in a few extra calories. However, the low nutritional value and high calorie and fat content of some of your “favorites” may shock you!

This year’s 4-H Food Show theme, **Restaurant Re-Creations**, challenges contestants to take their favorite dish and make it a healthy one! Contestants should find ways to “recreate” the taste by using alternate ingredients and cooking methods. Contestants should discuss in their food show interview the substitutions of ingredients utilized to acquire the same taste and quality as their favorite restaurant serves.

Objectives:

- Develop food preparation, safety, and nutrition skills.
- Provide leadership and public speaking opportunities.
- Learn about nutrients and the health benefits they provide to your body.
- Provide opportunities for participants to connect MyPlate and Dietary Guidelines to their daily lives.

Community Service Activity:

Please bring bottled water to be donated to fire departments in our district and/or canned goods to be donated to food banks in our district.

Eligibility:

Membership - the contestant must be 4-H members currently enrolled in a Texas 4-H Youth Development county program and actively participating in the Food and Nutrition Project

Age - Age divisions are determined by a participants age as of August 31 of the current 4-H year in accordance with what is stated in the current Texas 4-H Rules and Guidelines.

- **Junior** – 3rd grade to 5th grade
- **Intermediate** – 6th grade to 8th grade
- **Senior** – 9th grade to 12th grade

Certification:

An individual may participate in only one category at the District Food Show. Only one individual can be certified by their County Extension Agent as the top scoring individual in each of the four entry classes in the Junior, Intermediate, and Senior Division of the County 4-H Food Show for district participation. Each participant must exhibit in the same entry class at the county and district level. This is a total of twelve contestants from each county.

ALTERNATES:

An alternate is the second place individual in that particular category at the County Food Show. For an alternate to participate in the District Food Show, the Food Show Committee chair must be notified by 12:00 Noon, November 16th.

Alternate names will not be included in the Food Show Program. All substitutions must be approved by the county Extension agent in charge of the project area.

Required Entry Fee:

Each District 2 Food Show Participant will be required to pay a \$15.00 entry fee. This fee is transferable but is non-refundable. Entry materials will be processed according to 4-H Connect contest procedures. All entry fees are due on 4-H Connect by Tuesday, November 6, 2018. There will be no late entries allowed.

Required Entry Materials:

The following entry materials are required for each District 4-H Food Show contestant. Please enclose materials for each contestant in a plain manila folder (a total of twelve folders if you have twelve contestants). Please fill out the appropriate color coded bold identification label for each participant and glue or tape label on upper right hand corner of folder (folder positioned as it would be in a file drawer):

FOLDER

Sue Smith
Any County
Sr. Division
Nut. Snacks
Grade
Special judging time: _____
Quiz Bowl: Yes or No
Entry Materials (color coded)
<input type="checkbox"/> Recipe (4 copies) <input type="checkbox"/> Score Sheet (3 copies)
<input type="checkbox"/> Entered on 4-H Connect
<input type="checkbox"/> Recipe included in county packet & emailed to Food Show Chair

RECIPE

Name
Nutritious Snacks
Junior
County

All entry folders should contain the following materials; please do not paperclip or staple any of the entry materials listed below:

1. Four color coded copies of the recipe for the food entered.
2. Three color coded score sheets complete with Name, age division, entry class and name of food exhibited.
3. All entry forms SHOULD be color coded as follows:
 - SENIOR - White
 - INTERMEDIATE - Yellow
 - JUNIOR - Pink

Entry folders with the above contents should be submitted by **Thursday, November 8, 2018 by 9:00 AM** at the District Extension Office. **No entry materials will be accepted after 9:00 a.m.**

Recipe Selection:

- Recipes should be written in the standard recipe format using the included Recipe Submission Checklist as a guide.
- All four food categories may use ovens during food preparation. However, **FOR SENIOR CONTESTANTS**, oven time is limited to 75 minutes in all categories.
- No alcohol or ingredients containing alcohol may be used.
- When choosing a recipe, please keep in mind what ingredients will be available or in season for all levels of competition: county, district and state.
- *Special Notes:*
State qualifying food show contestants must enter the same recipe that they qualified with at the District level. The same recipe cannot be entered more than once to the State Food Show. At state, contestants will be assigned specific preparation facility times and preparation time limits based on number of entries and recipes. Depending on the number of entries and recipes, contestants may be limited to 2 to 2.5 hours in the facility; this time limit will include final cooking and/or baking of their dish. Oven time is limited to 75 minutes. Refer to #9 in state food show rules for more information on time limits. Contestants should keep these items in mind when selecting recipes at county and district levels.

Categories:

The final decision as to whether a dish qualifies in a category will be left entirely to the discretion of the County Extension Agent. Sauces, gravies and jellies are not dishes unless served with something else.

- **Main Dish** – Food classified as main dish usually contain a meat or meat alternate such as cheese, eggs, dry beans, or peas and peanut butter. They also may contain other foods. Dishes may include beef, veal, pork, variety meats, poultry, eggs, fish and shellfish. Other possible dishes include meat loaves, soufflés, omelets, soups and chowders.

- **Fruits & Vegetables** – Side dishes are foods that are usually served along with a main dish or as accompaniments to the main course. Foods in this category should be those in which the main ingredient is a fruit or a vegetable. Suggested dishes may include salads, cooked vegetables, cooked fruit, and combination vegetable dishes.

- **Breads & Cereals** – The foods in this category should contain foods made from wheat, oats, rice rye, barley, millet, quinoa and / or corn. Examples of entries for this category include quick breads such as muffins and biscuits, yeast breads, oatmeal and pasta.

- **Nutritious Snacks** – For this category, look for recipes high in nutrients which provide lasting energy to sustain an individual between meals. Examples of nutritious snacks include: red pepper hummus, oven roasted chickpeas, or oatmeal energy balls.

Garnishes:

Only edible garnishes are allowed. Participants will be asked to remove any other material besides a serving utensil, napkin, and edible garnish.

Food Preparation/Preparation Room Rules:

- **ALL FOOD DISPLAYED MUST BE PREPARED PRIOR TO THE FOOD SHOW.**
The Levelland High School Family & Consumer Sciences Food's lab will be available for limited preparation, such as garnishing, warming, melting cheese, etc. Food preparation will not be allowed.
- **All contestants must assume custody of all food, garnishes, and preparation items at the registration table and CANNOT be accompanied by anyone past this point!! All contestants must do final preparation on their own entry and it must be done in the preparation room!**
- Contestants will be allowed into the preparation area only at the time designated.
- **No parents will be allowed in the preparation room!** AGENTS, PLEASE INFORM ALL CONTESTANTS AND PARENTS OF CONTESTANTS THAT NO ONE BUT CONTESTANTS WILL BE ALLOWED IN THE PREPARATION ROOM AT DISTRICT FOOD SHOW.
- The preparation room will be open from 8:30 a.m. until 12:30 p.m. Contestants will be allowed in the preparation room no sooner than **15 MINUTES BEFORE THEIR JUDGING** time.
- Contestants must be at their judging room at least **5 MINUTES PRIOR TO JUDGING.** If contestants are not present for their designated time slot, they will be judged at the next available open slot.

Recipe Presentation and Judging:

Contestants will be judged on the basis of the enclosed score sheets for Senior, Intermediate and Junior categories.

PLEASE NOTE: Contestants may exhibit only garnished dish, serving utensil and a napkin. (Judging is based on appearance of the entry and how well it is garnished.) Contestants will be asked to remove any other materials. If needed to safely transport the dish, contestants should bring a serving tray. Serving trays will not be provided. **ONLY EDIBLE GARNISHES WILL BE ALLOWED.**

1. Introduction/Presentation

•All Ages: Each contestant will start with a presentation

- Seniors: Presentation time will be a maximum **four-minute presentation** to introduce themselves and their dish. You should describe your inspiration in choosing your recipe and how it relates to the theme, **Restaurant Re-Creations.**
- Juniors and Intermediates: Presentation time will be **two minutes.** You should describe your inspiration in choosing your recipe and how it relates to the theme, **Restaurant Re-Creations.**

2. Question and Answer

•All Ages: Judges will have the opportunity to spend up to **four minutes** for seniors and **six minutes** for juniors and intermediates to ask questions applicable to the attached score sheet. It includes but is not limited to basic nutrition, food safety, preparation, chronic disease prevention, age related nutrition, or other areas of health, as well as project experiences.

THE INTERVIEW

Seniors - **4 minute presentation, 4 minutes** for questions

Juniors & Intermediates - **2 minute presentation, 6 minutes** for questions.

Serving

- **ALL AGES:** At the conclusion of the question and answer interviews period the contestant will have one minute to serve the judges a portion of the dish. This will allow the judges to visually evaluate the dish prepared. Contestants are encouraged to practice proper food handling techniques when presenting food to the judges. Judges will not taste the food. The food should be presented in a serving dish with a serving utensil provided by the contestant. In addition, a napkin to lay serving utensil on is allowed. The dish should be presented to the judges as if it were about to be placed on a table for a family dinner. In some instances, it is not necessary to present to the judges the entire recipe. For example, if a recipe makes two loaves of bread, only one loaf needs to be presented for judging. Contestants should serve judges what they deem is an appropriate serving size for evaluation purposes. Paper goods for these servings will be provided by the food show committee. Contestants will serve one serving to the judging panel, not a serving to each individual judge. Fancy or elaborate placemats, linens, centerpieces, candles, etc., are not to be included with the dish as it is presented for judging interviews. Contestants should use only serving dishes and utensils appropriate and necessary to present and serve the dish to be judged. **NO GLOVES!!** Agents and leaders are encouraged to use discretion regarding this manner when counseling 4-H participants, members or contestants.

Upon completion of the interview, the contestant will leave the judging room and position his/her food on display tables in the commons area. Only 24 inches will be allowed for your food at the public viewing.

A tabulator in each judging room will immediately tabulate each contestant's score and present the first three placings to the judging panel for final approval after everyone has been judged. Tabulated scores will then be ranked and presented to the 4-H Food Show Committee.

Judges

Contestants will be judged by qualified individuals who have been nominated by county Extension agents and selected by the Food Show Committee. **AGENTS: PLEASE REMIND YOUR JUDGES THERE IS NO TASTING OF FOOD BY THE JUDGES AT THE DISTRICT 2 FOOD SHOW!!**

A Nomination form is enclosed. Please nominate only individuals who have previous food show judging experience and agreed to serve as judges and who will be present for judge's orientation promptly at 8:30 a.m. Judges will be notified of their selection by email after November 8, 2018.

A judging packet will be emailed to them.

A nomination form is expected from each county. Please please help us find judges from every county. We will need all the assistance we can get to keep this day running smoothly!! Making extra copies of the form and sending in additional nominees is encouraged and accepted!!! THANK you in advance!

EDUCATIONAL EXHIBITS AND DISPLAYS:

Educational Exhibits/Displays/Demonstrations can be set up by any 4-H'er, whether participating in the food show or not. These can be group projects or county entries. You must submit applications by 9:00 a.m. on **Thursday, November 8, 2018**. Each exhibitor/group/county must provide a table or easel. (Card tables will work great for an individual display.) These will not be judged. **Displays must be picked up by 1:30.**

STUDY THESE RESOURCES TO PREPARE FOR YOUR PRESENTATION & INTERVIEW QUESTIONS.

Participants are encouraged to use the following resources as a foundation to learning nutrition, food safety, and food preparation knowledge. Participants should not solely rely on these resources but seek other credible resources to expand their knowledge and expertise.

NUTRITION RESOURCES

MyPlate

<http://www.choosemyplate.gov/>

Food Safety

<http://www.fightbac.org/>

Dietary Guidelines for Americans

<http://health.gov/DietaryGuidelines/>

Preparation Principles & Function of Ingredients

<https://texas4-h.tamu.edu/wp-content/uploads/Preparation-Principles-and-Function-of-Ingredients.pdf>

Know Your Nutrients

https://texas4-h.tamu.edu/wp-content/uploads/Know-Your-Nutrients_FINAL.pdf

Nutrient Needs at a Glance

http://fcs.tamu.edu/food_and_nutrition/pdf/nutrient-needs-at-a-glance- E-589.pdf

THEME RESOURCES

Altering Recipes for Good Health

http://texas4-h.tamu.edu/wp-content/uploads/2015/09/healthy_food_Challenge_altering_recipes.pdf

Restaurant meals: How to make them healthier – Harvard Health

<https://www.health.harvard.edu/staying-healthy/restaurant-meals-how-to-make-them-healthier>

10 Tips: Eating Foods Away from Home / Choose MyPlate

<https://www.choosemyplate.gov/ten-tips-eating-foods-away-home>

Easy, Tasty, Healthy: Simple Ingredient Substitutions for Your Recipes

<https://www.ksre.k-state.edu/humannutrition/nutrition-topics/easytasty.html>

Now Serving: Recipe Makeovers!

<https://www.ksre.k-state.edu/humannutrition/nutrition-topics/easytasty-documents/NDSU.pdf>

Modifying a Recipe to be Healthier

<https://www.ksre.k-state.edu/humannutrition/nutrition-topics/easytasty-documents/Ohio.pdf>

RECIPE SUBMISSION CHECKLIST

Tips for Success

I.	Does Your Recipe Have All of These Parts?	Yes	No
a.	Name of Recipe	_____	_____
b.	Complete list of ingredients Size cans, number of packages, cans, etc. given EX: 10 oz. box chopped frozen spinach NOT Spinach, box of spinach or frozen spinach	_____	_____
c.	Description for combining all ingredients	_____	_____
II.	List of Ingredients		
a.	Ingredients are listed in order in which they are used	_____	_____
b.	Ingredients listed as they are measured, i.e. the word describing is in the correct place. EX: ¼ cup chopped onion, not ¼ cup onion chopped. EX: 1 green pepper, chopped, not 1 chopped green pepper	_____	_____
c.	Measurements given in common fractions i.e. ¼ cup, 2 tablespoons, 1 teaspoon	_____	_____
d.	All measurements are spelled out, not abbreviated. EX: cup, teaspoon, tablespoon, size can, etc. (i.e. 4-ounce can)	_____	_____
e.	Avoid brand names. Include complete description of ingredients, i.e. low-fat, packed in syrup, reduced fat, etc.	_____	_____
III.	Directions		
	I have.....		
a.	Used clear instructions for every step of combining and cooking the ingredients	_____	_____
b.	Used short, clear sentences	_____	_____
c.	Used the correct wording to describe combining and cooking processes	_____	_____
d.	Stated the size of pan	_____	_____
e.	Given temperature and cooking times	_____	_____
f.	Included the number of servings or how much the recipe would make	_____	_____

RECIPE EXAMPLE

4-H Shamrock Salad

6-ounce package lime gelatin	(not just 1 package lime gelatin)
2 cups boiling water	
1 cup lemon-lime soda	
8-ounce package cream cheese, softened	(not just 1 package/what kind? Low fat, Fat free, etc.)
½ teaspoon vanilla	
½ teaspoon lime juice	
6-ounce can mandarin oranges, drained	(always include size)
8-ounce can pineapple tidbits, drained	
2 cups green grapes, halved, seeded	(not just grapes also color/kind? Red, concord, green)
2 cups chopped celery	(not 2 cups celery chopped – you must chop the celery to measure it, so chopped must be written first)
½ cup chopped pecans	(are you measuring the pecans before or after chopping? The way it is written here indicates chopping first)
8-ounce carton frozen low-fat whipped Topping, thawed	(indicate low-fat, fat-free, etc.)
3-ounce package lime gelatin	
½ cups boiling water	

Dissolve the 6-ounce package lime gelatin in 2 cups boiling water. Stir in 1 cup lemon-lime soda. Combine this with cream cheese, vanilla, and lime juice in blender, and process until smooth. Pour blended mixture into bowl. Stir in all fruit, celery and pecans. Fold in three-fourths carton whipped topping. Pour into 13x9x2 inch pan. (Note size of pan is listed) Chill until firm; then cut whole pan into 8 equal sized portions.

In order to make the 4-H Shamrock gelatin Jigglers, dissolve the 3-ounce package lime gelatin in 1 ½ cups boiling water. Pour into shallow pan, 24x16x1 inches. Chill until set. Cookie cut the jiggler gelatin into 4-H Shamrock shapes. Serve salad squares on lettuce-lined plate. Top with 4-H Shamrocks. Garnish with remaining whipped topping. Chill until serving time. May add other garnishes to serving try for color variety. Yield 8 ½ cup servings. (Note number of servings is listed)

RECIPE BOOKLET- COUNTIES PLEASE READ!!! INSTRUCTIONS FOR THIS YEAR’S FOOD SHOW RECIPE BOOKLET:

We will compile a Recipe Booklet to sell at the District Food Show at \$5.00 per copy with the proceeds benefitting the EXCELL program. Each county is asked to EMAIL their 4-H recipe entries in ONE MICROSOFT WORD DOCUMENT. Please condense your recipes to as few pages as possible. Leave the entry information on the top right of each recipe (ie-name, age division, and category). The recipe booklet will be compiled by county. Recipes should be emailed to cjrunnels@tamu.edu in ONE Microsoft Word Document no later than 12 noon on Thursday, November 8, 2018. Recipes not received by the deadline will not be included in the D-2 Food Show Recipe Booklet.

	4-Her’s name Category Age division (ex Jr/Int/Sr) County
Recipe	Recipe Name
	4-Her’s name Category Age division (ex Jr/Int/Sr) Club/County
Recipe	Recipe Name

AWARDS PROGRAM:

The Awards Assembly will be conducted at 1:00 p.m. in the Commons Area. During the Awards Assembly, the tabulators will recognize all the contestants in their category and then present the top three winners (third, second, and then first). The top three winners in each category and each division will receive an award. All other participants will receive participation gifts. An official placing will be mailed to the county agent after the food show.

STATE FOOD SHOW PLANNING MEETING:

The four senior winners in each of the respective categories along with parents and agents will meet 15 minutes upon conclusion of the Awards Assembly in Classroom 125 for a State Food Show orientation.

DISTRICT 2 4-H FOOD SHOW
Judges Nomination Form

Directions: This form is provided for nomination of a **minimum of one adult leader and one experienced 'professional' judge for the 2018 District 2 4- H Food Show**. Please nominate only qualified leaders and professionals who have previous food show judging experience or previous judging orientation from the CEA, and who will provide constructive comments. Do not nominate those leaders who have other assigned duties at the Food Show. Please nominate more judges if you have qualified individuals!

'Professionals' can be defined as home economists, teachers, former agents, etc. who has had experience with kids, judging the Food Show, and/or 4-H program. **There is NO tasting of FOOD at the District 2 4-H Food Show!!**

'Adult Leaders' can be defined as former 4-H Food Show winners, project leaders, Tech students, etc. who have had experience with kids, contestant evaluation, and/or 4-H program.

Please contact these volunteers before nominating them to confirm their desire and availability to judge. We will be sending confirmation letters to them with a judging packet of materials before the show.

ADULT LEADER:		
NAME: _____		
ADDRESS: _____		
TELEPHONE: _____	Cell # _____	
PREVIOUS JUDGING EXPERIENCE:		
PREFERENCE: JR. _____	INTERMEDIATE _____	SENIOR _____
PROFESSIONAL:		
NAME: _____		
TITLE: _____		
ADDRESS: _____		
TELEPHONE: _____	Cell # _____	
PREVIOUS JUDGING EXPERIENCE:		

Name _____

County _____

Age Division _____

Food Category _____

Grade _____

Special Judging Time: _____

Quiz Bowl Participant: YES or NO

Entry Materials (color coded):

___Recipe (4 copies) Scoresheet (3 copies)

___Entered on 4-H Connect

___Recipe included in county packet &
emailed to food show chair

Name _____

County _____

Age Division _____

Food Category _____

Grade _____

Special Judging Time: _____

Quiz Bowl Participant: YES or NO

Entry Materials (color coded):

___Recipe (4 copies) Scoresheet (3 copies)

___Entered on 4-H Connect

___Recipe included in county packet &
emailed to food show chair

Name _____

County _____

Age Division _____

Food Category _____

Grade _____

Special Judging Time: _____

Quiz Bowl Participant: YES or NO

Entry Materials (color coded):

___Recipe (4 copies) Scoresheet (3 copies)

___Entered on 4-H Connect

___Recipe included in county packet &
emailed to food show chair

Name _____

County _____

Age Division _____

Food Category _____

Grade _____

Special Judging Time: _____

Quiz Bowl Participant: YES or NO

Entry Materials (color coded):

___Recipe (4 copies) Scoresheet (3 copies)

___Entered on 4-H Connect

___Recipe included in county packet &
emailed to food show chair

DISTRICT 2 4-H FOOD SHOW

Educational Exhibits/Displays/Demonstrations
(No limit for number of county entries)

NAME OR NAMES OF 4-H MEMBERS PROVIDING EXHIBIT/DISPLAY:

TITLE OF EXHIBIT/DISPLAY: (Exhibitor must provide own table or easel!)

Agent Signature: _____

County: _____

Please pick up after the Food Show Awards Program
Due November 8, 2018