

Creative Colorado Table Setting/Scaping 2020

Competition Categories and Guidelines

Entrants can create freestyle Tablescares, or they can create formal or informal Table settings.

All entrants who chose to enter the Tablescaping category (freestyle) will be judged on the freestyle criteria below.

All entrants in the two Tablesetting categories (formal or informal) will be judged on specific criteria, including the placement of tableware, flatware, and glassware as outlined below.

A. Freestyle Tablescares

Freestyle tablescare designs generally have the fewest specific rules. In fact, with freestyle, the sky's the limit, as they say, **provided that:**

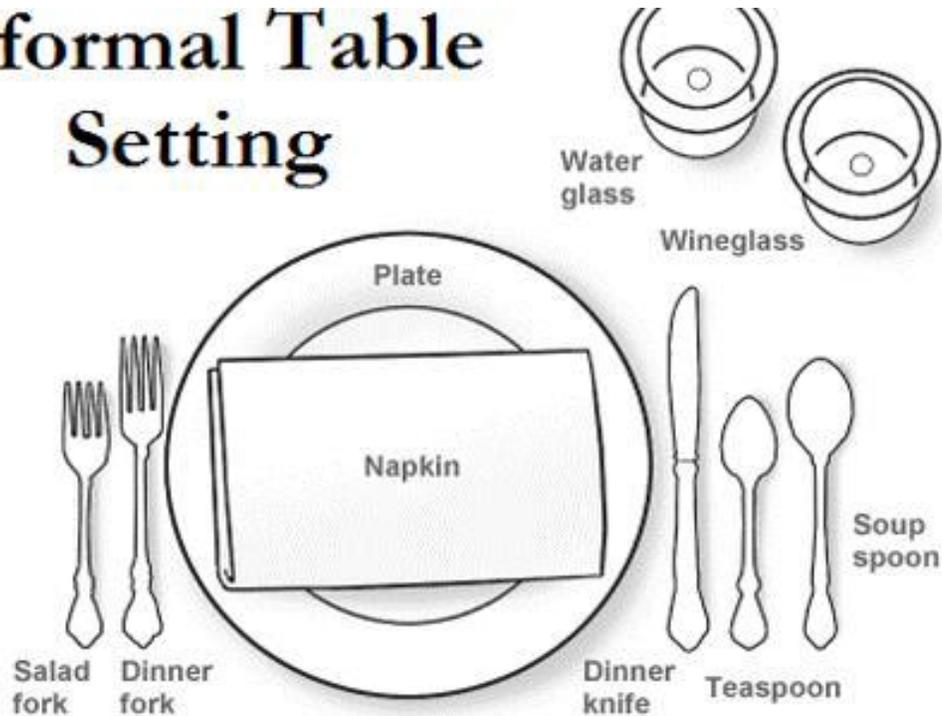
- the general guidelines, rules, and policies for the show are followed,
- the Tablescaping dinnerware, flatware, glassware correspond to the menu,
- the menu, Tablecaping style, and centerpiece (if used) are consistent with the theme: *Amazing Women, Then and Now: Celebrating 100 Years of Women's Right to Vote*. (There is no height restriction for centerpiece.)

B. Informal Tablesettings

Informally-styled tablesettings are judged on creativity over rules, as long as:

- the **general guidelines, rules, and policies for the show are followed,**
- the tablesetting dinnerware, flatware, glassware correspond to the menu,
- the menu, tablesetting, and centerpiece (if used) are consistent with the contest theme: *Amazing Women, Then and Now: Celebrating 100 Years of Women's Right to Vote*. (There is no height restriction for the centerpiece.)
- mats or runners may be used in place of or in addition to a tablecloth
- napkins may be creatively folded in any way that makes sense to the exhibitor
- **at least 3 courses** are included in the menu (for example, soup or salad, entree, dessert),
- the table is set up in accordance with standard practice for "informal" meals: knives and spoons go to the right of the plate, forks to the left. See diagram.

Informal Table Setting



Utensils are placed one inch from the edge of the table

C. Formal Settings

Formal tables are often exquisite and actually preferred for special occasions like weddings, banquets, and holiday dining; for this reason, they include specific elements and follow specific rules. However in judging formal settings, **originality and creativity, and reflection of the theme:** *Amazing Women, Then and Now: Celebrating 100 Years of Women's Right to Vote* are also considered to be important elements.

Tablecloth and Napkins

- Use a tablecloth (rather than table runner or placemats)
- Napkins should be **folded in squares or rectangles**
- Napkins should be placed **to the left of the fork** or **on the empty dinner plate**.

Centerpieces and Candlesticks

- Centerpieces, including candlesticks, cannot rise more than 30" above the surface of the table.

Flatware Placement:

- Set flatware one inch from the edge of the table in a straight line as shown in the diagram,
- Flatware should be included for each course and arranged according to its order of use. That is, utensils to be **used first** at the imaginary dinner pieces of flatware should be arranged on either side of the dinner plate,
- Forks, should be **placed at the outermost position**, and no more than three except for cocktail forks, should be placed on the left side with the prongs up. A cocktail fork, if needed, should be placed on the plate or at the extreme right,
- Knives and spoons are placed on the right side. Knife blades should be turned toward the plate. Soup spoons should be placed on the outside of the knife and teaspoon,
- Dessert utensils (fork and teaspoon) are to be set above the main plate, horizontally. The bowl of the spoon faces left. The fork should be below the spoon with the tines facing right,
- Bread knives or spreaders are not required, but if included, they should lay across the butter plate.
- If chopsticks are used for an Asian dinner menu, the American flatware should also be used. Asian soupspoons may set above the chopsticks.

Dinnerware Placement:

- A charger (a service plate that serves as a base for soup bowls, salad plates and for the main course) may be used. It should be set about one inch from the table's edge,
- Bread and butter plates are set above the outside fork. If needed, a salad plate is set to the left of the forks, or on top of the dinner plate,
- Cups and saucers are set to the right of the knives and spoons. The handles of the cups should be turned to the right.

Glassware Placement:

- Glasses of any kind wine, water, juice, iced tea are set at the top right of the dinner plate, above the knives and spoons,
- Glasses for different kinds of wine may be included. If only one type of glass is available, it is considered correct regardless of the type of wine listed in the menu,
- Glasses may be set at a 45-degree angle from the water goblet, in a straight line or a triangle formation.

Formal Table Setting

