

Saturday, January 13, 2024 The Federated Church of Orland 709 1st Street, Orland, CA 95963

Introduction to the Event:

The ABA (Anything but Animals) Extravaganza focuses on the Food Fiesta, Creative Arts and Skills Event. 4-H youth members are provided the opportunity to display and communicate their skills in multiple categories. Both categories allow youth to express their talents, critical thinking, and verbal communication skills. For specific category information, please review the category information pages attached.

Food Fiesta Category - Members can choose a recipe to prepare with a place setting and present to a panel of evaluators. The two categories are Traditional Table Display Food Entry or Local Commodity Food Entry: Rice, Almonds, Beef, Walnuts, Olives, Dairy, Oranges or Honey. You can create a Main Dish, Side Dish, or Dessert. The member then, will set up their area within their chosen theme that highlights their dish.

Creative Arts & Skills Category - Members can submit <u>projects or skills</u> completed from 4-H ABA projects during the 2022-2023 and/or 2023-2024 program year. It is also a way to teach others about skills you have learned by making a display board or giving a demonstration about your ABA projects, such as archery, dummy roping, sewing, or any other projects that are anything but animals.

Who?

All 4-H'ers are encouraged to participate. This event meets the requirements outlined in the Glenn County 4-H Fair Exhibition Requirements for ABA Exhibitors for the 2023-2024 4-H program year.

UNIVERSITY OF CALIFORNIA Agriculture and Natural Resources

What?

This is an event for showmanship and communication! This event does not include livestock animals. However, the skills learned in all 4-H projects are universal. Entries can be individual or a two-member team display.





When?

Saturday, January 13, 2024, at 9:00 a.m.

Where?

The Federated Church of Orland, located at 709 1st St., Orland, CA 95963

How?





Register online at: <u>https://surveys.ucanr.edu/survey.cfm?surveynumber=41902</u>. Registration is due

on **Monday, January 8, 2024**. If you do not have computer access or need assistance registering for this event, please call the UCCE Office at (530) 865-1107. You can also register by scanning the QR Code.

Awards and Recognition:

Primary Members participating in the Creative Arts and Skills Category and Food Fiesta Category, will receive a participation certificate, positive feedback, and a ribbon. Ribbons and certificates for 1st -3rd place for Junior, Intermediate, and Senior age divisions will be awarded, and overall top three youth participants of the event. A medal will be awarded to each participant. Gold medals will be awarded to outstanding entries scoring 85% or above. Silver medals will be awarded to those with scores of 84.99% or below.

Where does it count in the Historical Record Book?

Participating in the Food Fiesta and Creative Arts & Skills Event can count in several places, depending on your involvement. If you did something at that event that meets the requirements in another area(s), you can record that as well, but that activity can only be counted in one category.

- PDR #2: Project Skill Activity, Exhibited at Food Fiesta and/or Creative Arts and Skills Category
- PDR #3: Event Attended
- PDR #6: Communication Skills, Evaluators' Interview during the event
- PDR #4: Leadership Development (Committee Chairperson or Committee Member)
- PDR #7: Honors and Recognitions

Where does it count in the Spark Achievement Book?

Participating in the Food Fiesta and Creative Arts & Skills Event can count in several places, depending on your involvement. If you did something at the event that meets the requirements in another area(s), you can record that as well, but that activity can only be counted in one category.

Spark Achievement Report

- Leadership Activity Serve on a 4-H committee at any level.
- Project Learning Activity Participate in a 4-H event or activity that demonstrates your project knowledge to an audience, judge, or evaluator.
- Project Learning Activity "Create a flyer, poster, video, or slideshow for a project skill that teaches the reader something you learned in a project."
- Project Learning Activity "Give a talk at any level about something you learned in your 4-H Project(s)."

(continued on next page)

Annual Activity Summary

- Leadership (Committee Chairperson or Committee Member)
- Event Attended
- Honors & Awards
- Project Skill

Food Fiesta Category

Categories for Food Fiesta:

• Traditional Table Display – Food Entry



ANYONE CAN PARTICIPATE IN THIS CATEGORY. Food entrants prepare a food dish for evaluation. The dish prepared should serve at least 6 people. The evaluator will taste your food entry at the time of evaluation. The recipe/food dish must be entered into one of the following categories: bread, salad, main dish, dessert, or other. You will also create a place setting for this food entry. You will create a nutritionally balanced menu but only prepare your featured dish. Both entries must include a proper place setting and a menu card (see diagram and menu card examples on next page.)

• Traditional Table Display – ABA Entry



Anything But Animals (ABA) table setting entrant can bring a full table display utilizing their 4-H project as a centerpiece. The <u>projects or skill</u> should be completed from 4-H ABA projects during the 2022-2023 and/or 2023-2024 program year. You will create a menu that goes along with the event or theme you are decorating your place setting with, and coordinating with your centerpiece. (No food entry necessary). You will follow the same table setting guidelines as the food entry. If you are entering your cake for cake decorating project only, you will enter in this category.

• Traditional Table Display - Local Commodity Food Entry



ANYONE CAN PARTICIPATE IN THIS CATEGORY. Entries are made with locally grown or produced items. Entries are evaluated on the incorporated use of the item in the dish. For example, if the item is a salad and almonds are the chosen commodity, but you've added slivered almonds only for texture and not as a primary ingredient, it would not rate as high as a handmade ravioli made with a locally made Ricotta cheese (which would be a main component of the dish, dairy commodity). **Primary members are ineligible for this category.**

- If a specific item is used (such as Ricotta), you must bring the packaging. Proudly display the purchase and usage of the product in your table setting.
- The local commodity category includes agricultural products and other raw materials that Glenn County is known for, such as rice, almonds, beef, walnuts, olives, dairy, oranges, or honey.



What to Prepare:

A dish that you consider a household or personal favorite. You will create a nutritionally balanced menu but only prepare your featured dish (see below). **Note:** If entering a decorated cake/cupcake, the decorating should be entered into the Creative Art & Skills Event.

Rules for Food Entries:

- The recipe should not be prepared exclusively from commercially prepared mixes.
- Food entries must be properly <u>pre-cooked</u> and kept at the proper temperature. This is for food safety reasons. There are plugs for crock pots but <u>no access to the oven or refrigerator</u>. Hot items will be kept separate and evaluated first.
- Make enough for several samples! Samples will be served for evaluation.
- Plan a balanced menu (including foods from MyPlate at: https://www.choosemyplate.gov/) that features the dish you have prepared. Consider color, smell, and texture when planning the menu. The recipe for the dish and the type of menu needs to be entered online. The menu could be a breakfast, lunch, dinner, picnic, or special occasion. For example: If entering a dessert, you would have a balanced menu listing your dish as the dessert. Show us that you know how to plan a well-balanced meal.
- You will be asked to set one place setting. Prepare the place setting for the entire meal, even though
 you may only be serving soup or a dessert. Bring your own utensils, serving fork or spoon. Be prepared
 to serve a sample of your dish to the evaluators. Do not serve the food until the evaluators reach you.
 The member should be prepared to answer questions about making the dish, their menu selection, and
 the nutritional balance of their meal.
- Youth will set up their display in a designated area. Parents/leaders are not allowed in the evaluation area to help set up your project. Parents will be allowed to take pictures once the member has set up.
- Members will serve their dishes to the evaluators during their evaluation time.

Rules for Traditional Table Display ABA Entries:

- A display card listing the theme of the table. For example: Birthday Party, Valentine's Day, etc., or any other theme of your choice. (Display card enclosed.)
- A place setting for one person. Bring your own dishes, flatware, tablecloth and/or mat, napkin, glasses, etc., for the place setting.
- The project exhibit: decorated cake, arts & crafts project, woodworking piece or mini-garden, etc., will serve as project entry for your table setting. It must be something that was made during the current club year & in your project. If you are using a tablecloth or runner, you must fold the item to fit in the space allowed.
- A menu should be included listing foods appropriate for the theme and occasion. The menu needs to be nutritionally balanced.



Menu Card:

Have fun creating the menu card to go with the theme of your place setting. Examples:

Appropriate Skill Level: Primary and Junior

SARA'S BIRTHDAY.
APPETIZER
Pizza Bites
MAN JUSH
Hacaroni and Cheese
DESSERT
Apple Crisp with almonds and
homernade whipped cream



Proper Place Setting:

The display will include the place setting for one person (using your own silverware or the tableware), with the prepared food item in an appropriate serving dish, and your display card listing the recipe and menu. The menu card will be placed where the place card is in the example.

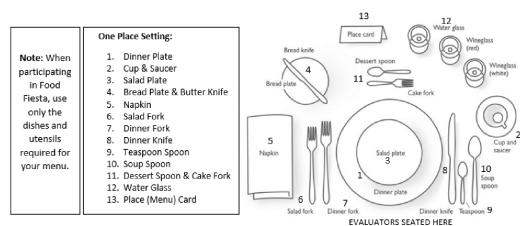
Table Setting Guide:

Although some 4-H manuals discuss table setting and show several pictures and illustrations, here are additional guidelines. The guidelines mentioned here are for complete and more formal table settings. Please refer to the table setting guide pictured on the next page.

- Allow 20" to 24" for each person's place. If place mats are used, they should be ½" from the edge of the table. Napkins, handles of silverware, and the edge of the large plate should be 1" from the edge of the table. The contestant should place the face setting as if setting for the evaluator to be seated at the table.
- Use only the utensils and dishes that are needed. The salad fork goes to the left of the dinner fork, if the salad is served first. The knife is placed to the right of the plate, with the cutting edge toward the plate. The teaspoon is put next to the knife. An easy rule to remember is: The utensil farthest from the plate is used first.
- The napkin goes on the side of the salad and dinner fork. The napkin may also be placed in a goblet or to the left of the fork.
- Put the goblet or glass about 1/2" above the tip of the knife. If more than one glass is used, place the second one to the right of the first glass.

Appropriate Skill Level: Intermediate and Senior

- The cup and saucer are placed to the right of the knife and about 3" in from the edge of the table. The teaspoon may be placed on the saucer parallel with the edge of the table, at right angles to it, or placed to the right of the knife.
- The bread-and-butter plate is placed just above the forks, with the butter knife parallel to the edge of the table, or at right angles to it.
- If a separate salad plate is used, place it on top of the dinner plate.
- A dessert utensil is placed directly above the dinner plate.



Creative Arts and Skills Category

Who can Enter Creative Arts and Skills?

Members can be enrolled in any Glenn County 4-H project but would display a skill learned, needed, or made in any county ABA project. To list a few, but not limited to:

- Arts & Crafts
- Baking
- Breadmaking
- Beginning 4-H
- Bicycles
- Bowling
- Dummy Roping
- Quilting
- Record Keeping
- Legos
- Scrapbooking
- Sewing
- Gardening
- Food & Nutrition

- Outdoor Adventures
- Vet Science I & II



Updated 12.21.2023



Glenn County 4-H Food Fiesta, Creative Arts & Skills Event Information 2023-2024

Creative Arts and Skills entries that are items (quilts, sewing items, etc.) must be made during the 2022-2023 and/or 2023-2024 program year. Display board entries must be a skill learned from any ABA project. All participants will be given a 24" wide space to display at the event. If your item is bigger, please indicate it on the entry form.

ABA PROJECT DISPLAY BOARD ENTRY



Display board entrants choose an item/topic they have made, created, or learned in an ABA 4-H project. Participants will create a display board describing or explaining the exhibit you made. (No food entry necessary.) Example: For a sewing project, you would create a display board with step-by-step instructions on how to make the project you created at a sewing meeting.

ABA PROJECT DEMONSTRATION ENTRY



Demonstration entrants choose an item/topic they have made, created, or learned in an ABA 4-H project as an exhibit. Participants will give a brief demonstration, showing the evaluators how the exhibit was prepared. <u>Example:</u> For a leathercraft project, you would show the evaluators how you stamped your design onto the piece of leather.

*Projects being demonstrated, do not have to be a finished product. Items entered in the Creative Arts and Skills Event may

still be a work in progress and can be used unfinished to show some of the steps.

How are you Evaluated?

Look for evaluation criteria under specific rules for each category and visit the Glenn County 4-H website to view each category rubric, at: <u>https://ceglenn.ucanr.edu/Glenn County 4-</u> <u>H Program 286/County Events/ABA Extravaganza/Food Fiesta Creative Arts - Skills Day/</u>. This is a showmanship event, be prepared to explain your entry.