

## FOODS AND NUTRITION COMMITTEE MEETING TUESDAY JANUARY 8, 2019

Meeting called to order by Chair, Debbie Meyers at 6pm.

Members present were Pat Sleiter, Debbie Meyers, Roxanne Paul  
absent were Jessica Arnsmeyer, and DarLynn Schneider.

Sharon Blohowiak has left the committee for personal reasons

The agenda began with the choosing of judges for the events this committee sponsors.

Christi Ringelsetter was chosen for the Cake Revue

Ellie Lynch was chosen as the 2<sup>nd</sup> choice

Ellie Lynch was chosen for the Foods Revue

Kim Corbin was chosen for the Fair

The workshop for foods called Master Chef was discussed. The place to hold the workshop was discussed with St. Victor's School being the best choice because of its central location. Pat will check on the availability of it. (Pat secured the school for use the next day) The workshop will be held from 9am to noon on February 2. It was decided that the theme of this would be breakfast and brunch foods. We will try to incorporate as many dishes as possible that are ones that can be exhibited in the foods revue or at the fair. Some possibilities are pancakes from scratch, several kinds of muffins, sticky bottom cinnamon rolls, egg bake, and breakfast pizza. Fresh fruit and fresh squeezed orange juice may also be done.

Pat will do the planning and grocery shopping for this event.

Cake decorating for Cloverbuds and Explorers will be held at the Justice Center on March 16 from 10 to 11:30. The members will be decorating a cupcake and cookie learning the basic techniques of spreading and smoothing frosting. The 6 year olds will use M&M's to make a design and the 7 year olds will use marshmallows. Debbie will purchase needed item. We will try to secure enough adults so each group of members working at a table will only be 3 or 4.

Intermediate and advanced cake decorating will be held at the Justice Center on March 23 from 10 to 11:30. Members will be frosting a 2 layer 3" cake and then decorating it with basket weave, roses and other flowers, leaves, vines, and edge trim. Sufficient decorators should be available so groups can be small and decorators can showcase their specialty. Also planned is some work with fondant for those who are interested.

The Foods Revue will be held on February 23 at 1pm at the Justice Center.

The Cake Revue will be held on March 30 at 1pm at the Justice Center.

The gifts given for these events will be in each class and also a people's choice gift. The committee will keep their eyes open for items that could be used and purchase if possible. We will let other committee members know of such purchases by e-mail. Debbie has some items such as a 3 layer pan set for cakes and muffin tins and mini muffin pans that will be used if possible. We will also put together baskets of smaller kitchen items as gifts for each class.

The exhibits for each event will be the same as last year with these exceptions:

Foods Revue;

Level B # 6 Baked Pasta Whole dish will be brought and one piece will be taken as exhibit

Level C # 7 Homemade Soup, hot or cold

Level D #10 Home made pizza, including crust

Level D #13 Any dish prepared with a pressure cooker.

Fair exhibits

Grades 3-4 #2 sugar cookie, any shape, no frosting, 3 cookies

#3 Fruit muffin, any kind, 3 muffins

Grades 5-6 #6 pineapple upside down cake, made from scratch

Grades 7-9 #7 fruit crisp, entire pan exhibited

#9 sticky bottom rolls, entire pan brought turned out on a plate or tray

Grades 10 and up #10 Angel food or sponge cake from scratch, entire cake brought

Food Preservation-- move #9 to educational exhibits.

Meeting was adjourned at 7:45.