

# **FOODS AND NUTRITION COMMITTEE MEETING**

## **MARCH 11, 2020**

Meeting called to order at 7:20pm at library

(Delay in calling to order and location was due to the UWEX being locked)

Members present: Debbie Meyers, Pat Sleiter, Haley Jorden, and Jessica Arnsmeier

Minutes of last meeting were not available because they were at the office.

All present voted in favor of Debbie being reimbursed for cake workshop expenses.

### **Old Business**

Discussion of the foods workshop held at St Victors centered on what worked that night and what needs to be changed. It was noted that more accommodations are needed for those special needs members who attend these workshops. More adults from the committee helping with the workshop would be helpful. The members were divided into work areas by grades which is helpful. We should simplify the menu so it is not so over whelming for the members and prepare less food. It was noted that more educational activities are needed at the workshop and more attention to some of the basics of food preparation would benefit the members.

Cloverbud cake decorating workshop was very well attended. It was decided that another year we should have fewer choices of decorating scenes and fewer choices of candies etc. for the members to choose from. We also have to be certain everyone washes their hands before beginning and that no eating takes place during the workshop. We may have a group meeting before the decorating begins to get everyone on the same page. Pat wondered why our committee pays all of the expenses for this workshop. We thought that the members might be charged some small amount. Debbie will check with the Cloverbud Committee about this possibility. It is guessed that if each member paid \$2.00 that would be less than half of the cost of the cupcakes, cookies and supplies.

Cake decorating for older youth needs more adults to help with it so there can be fewer members with each adult and the members receive more attention. It was suggested that certain techniques could be better demonstrated on Styrofoam rather than on cake. We will plan to use one layer cakes and have them prefrosted to allow more time for the members to work on their actual decorating.

### **New Business**

The cake revue on March 28<sup>th</sup> will have to have some changes due to the Coronavirus and University regulations. We will break the members into 2 groups by grade level so as to not exceed the 50 person limit set by the University. Each member will be allowed to bring 1 adult with him/her. We will plan for one group from 1 to 2pm and a 2<sup>nd</sup> group from 2:30 to 3:30pm. This means we will have to have 1 gift for each group for best of show, and judges choice. Gifts for this event and for the foods revue are being chosen by Pat, Jessica, and Darlynnne. They will get together sometime before the event to be certain everything is covered.

**Please note this has changed now due to the postponement of the event.**

Fair Cake decorating

We will continue having 12 cakes for only 4-H members 3<sup>rd</sup> grade and up. Members may bring a picture of the cake they might like to duplicate and no supplies. The committee will provide all cakes, frosting, tubes and tips, and some candies to be used. Members will receive a name tag and place mat for their area. No adults will be allowed in the area while decorating is going on. Committee members will be sure the cakes make it to the tent for auctioning. Jessica has made thank-you notes that each decorator can complete and give/send to their buyer. The event will receive more advertising at the fair in hopes of bringing in more possible buyers

Next meeting will be on May 5 at 7pm at Justice Center.

Meeting Adjourned at 9pm.