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The Thanksgiving Table

By ELIZABETH PETERSON

Why not add that original touch to your Thanksgiving dinner? It is your own you know, and it is your privilege to make it as attractive and original as possible. This holiday has undoubtedly been anticipated for a long time by various relatives or friends so they will be prepared for unusual festivity. Let's make the table gay with the rich colors of fall! So we will call upon the pumpkins, fruits, nuts, squashes, oak leaves, pine needles and bitter sweet, the spoils of the harvest season, to give color to our Thanksgiving table.

Each member of the family cannot help but catch the spirit of the holiday season, so that it will not be difficult to enlist their services in assembling and making the decorations for the table. Small brothers and sisters will gladly gather oak leaves and pine needles and cones from a nearby woods.

Then a basket with a high handle will be filled with grapes, oranges, bananas, pears, rosy-cheeked apples and nuts, many of which brother has had great fun in gathering in the fall. This will be placed on a bed of reddish-brown oak leaves. The handle will be wound with the pine needles and cones. Some will be scattered in and around the basket giving the centerpiece a festive as well as an artistic air. Orange candel candles on either side of the centerpiece will lend color and dignity. If the Thanksgiving dinner is to be at night nothing can add more to the beauty of the affair than the warm, soft glow of candle light.

There are numerous other decorations that are effective for a Thanksgiving centerpiece. A pumpkin or squash hollowed out and filled with fruit and vegetables is both colorful and decorative. A basket or bowl of chrysanthemums, calendulas or bitter-sweet with candles gives a very attractive centerpiece. These colors and decorations may be easily carried out in the nut cups and place cards.

Mother or sister will enjoy making their own nut cups. They will be much less expensive as well as more original than those bought at the art shop. It will take only a small amount of colored crepe paper to fashion oak leaves which can be pasted together and placed around a small paper cup. These plain paper cups cost only a few cents a dozen. They could be made also, but as they are so inexpensive time may be saved by buying them. Small colored candies mixed with the nuts make the nut cup more cheerful as well as helping to carry out the color scheme.

The place cards should be very simple. Plain white would be sufficient but if there is any decoration it should be small and in keeping with the other decorations.

The food plays a very important part in the decoration and color scheme. The red in the cranberries, the brown of the turkey, the yellow of the sweet potatoes and the green and red peppers all contribute to our Thanksgiving color scheme. A clever way of carrying out color in a cocktail is to serve it in a basket made from an orange. Cut the orange in half and carefully remove the pulp. This will form the cup portion of the basket. A fine wire wrapped with orange crepe paper makes an effective handle. The pulp will be used for a part of the cocktail, together with grapefruit, grapes and bananas.

The dessert offers an unlimited means of adding color. Pumpkin pie with whipped cream, orange ice or sherbet, ice cream introduced by fruit syrups, and jello with colored fruits help to make effective color schemes.

Table linen, china and silverware contribute more than three-fourths to the attractiveness of the table. The linen should be the finest the housewife can afford, and of course it will be immaculate. The silverware which has been polished the day before, by small brother or sister, will shine brightly, reflecting the candle light. In selecting the color scheme to be used, decoration of the china should be kept in mind so that there will be no clashing of food with china.

In planning the Thanksgiving dinner the number of people and the kind of food, the cost and the amount of time that can be spent in preparation should be thoughtfully considered. Avoid overloading the table with too many decorations, also avoid that cluttered look which takes away rather than adds to the beauty.

After all, simplicity is the keynote of effective table decoration. For it is to give thanks that we set aside this day after the harvest season, for feasting and festivity.