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Golden Rule Table Etiquette

By Frances Thomas

The word etiquette originated from the French. In the reign of Louis XIV, after the erection of the famous palace of Versailles, an old Scotch gardener was given the task of laying out the grounds of the palace. His first task was to lay out walks and grow grass on the grounds. This seemed almost impossible, for the nobles insisted upon walking when and where they chose, tramping out the tender sprouts of grass. Finally the old Scotchman became angry, and appealed to the king. The king instructed him to erect signs about the grounds which read, "Keep Within the Etiquettes," meaning in French "keep within the paths." Gradually the term "etiquette" grew to mean "Keep within the correct usage." This meaning has clung through the years and is used as the term for technique of human conduct.

To the average person, table etiquette is very important. Although it may seem unfair, many worthy people have lost fine positions because they lacked the right table manners. Example after example has been cited where one sip of soup out of the end of a spoon ruined the prospects of a fine position for a young teacher. Hence it is wise to know the simple rules of table etiquette.

Back in the days of uncivilized man, table etiquette was unnecessary and unheard of. The savages did not enjoy eating together, for they knew that if one of their neighbors wished their food and was strong enough to take it from them, they would go hungry. If they were eating and saw someone approaching, they ran to hide, instead of inviting the visitor to take part in the meal.

Undoubtedly, the first table was a flat rock or log with a stump or small stone for a chair. Table cloths were unknown for hundreds of years. For many years after their introduction into society, it was proper to wipe one's hands on the edge of the table cloth, since napkins were as yet unknown.

The first silver used was a crude knife with a sharp end, which was gradually rounded into our knife of today. It was correct for many years to carry one's silver to the house of the host in one's belt, and when one finished eating, to wipe the soiled implement on the table cloth and return it to the belt. The two prong fork originated in Italy and was introduced into Europe by an Englishman. The poor man was ridiculed and scoffed at for years, even on the stage, until some sensible people took up his hobby of eating with a fork and quieted the criticism.

There are many etiquette books on the market, but many of them deal mainly with formal table etiquette and the reader is still ignorant of the general rules of conduct for every day life. Not many of them give the correct way to seat one's self at the table, nor how one can choose his silverware when he is seated.

When one has accepted an invitation to a meal, his first obligation is to be there on time. Ten minutes before the hour set is a safe time to arrive. Then the hostess may greet you and return to the kitchen to finish her last touches on the meal.

Stand behind the chair until the hostess is seated, then sit down from the left side of the chair. The napkin is unfolded to just half its entire size under the table, and laid in the lap. The hostess picks up her silver first and begins eating. Usually the guests do not begin eating until everyone is served.

One begins to eat with the silver implement on the extreme outside of the plate, gradually working in toward the plate. It is wise to watch the hostess for the cue. Soup is always eaten with a spoon, preferably a soup spoon, and is dipped away from the individual. It is always taken from the side of the spoon.

Use a fork rather than a spoon whenever possible. Buttered vegetables are eaten with a fork and creamed vegetables with a spoon. It is correct to eat brick ice cream with a fork. If the cake frosting is sticky or soft, it is best to eat it with a fork. An ice served with the meat course is also eaten with a fork.

Cut all meat from the bone with the knife. Unless one is in the privacy of his own home, it is improper to pick up a chicken bone and gnaw off the meat. Cut only one bite at a time.

It is permissible to dissolve sugar in a beverage with the aid of a spoon, but the implement must be left in the saucer after taking it from the cup.

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For Your Bookshelf
If winter comes—and it surely will, many a pre-school child will be spending long, tiresome days for want of something interesting to do. Why not acknowledge this fact, you mothers, and prepare to make those days interesting as well as educational for your child? This task is not as difficult as it would at first seem, for many helpful books are being published on the subject.

Charlotte G. Garrison, instructor in the department of kindergarten and first grade education at the Teachers' College, Columbia University, has recently put into circulation, “Permanent Play Materials for Young Children.” It is filled with illustrations and is extremely readable.

This book by Miss Garrison is to be included in a group of ten books presented by the Rockefeller Foundation to each of 17 women who were at Iowa State College in September for a Child Care and Training Short Course. They are planning to use these books in discussion groups of homemakers over the state this winter.

One of the interesting features of the book is a group of charts showing the relation between the choice of playthings of boys and girls in kindergarten and first grade. For example, the first chart showed that clay was the most popular play material for both boys and girls, with slightly more girls choosing it than boys.

The author, wishing to make the book as valuable as possible to mothers, has included a list of companies where the play materials she recommends may be purchased.

The newest book on Home Economics teaching methods which is now available to Home Economics teachers, students and supervisors is one just published and is written by Clara M. Brown, associate professor of Home Economics at the University of Minnesota, and Alice M. Haley, formerly Minnesota state supervisor of Home Economics. “Teaching of Home Economics,” is the subject.

The book is being used extensively by methods classes at Iowa State College and is recommended by Cora B. Miller, professor of Vocational Education at Iowa State College.

The subject is taken up from both the general and the specific viewpoint. Definite help is given on many of the problems confronting the teacher of homemaking. It seems a book which is worthwhile in preparing for teaching as well as one which would be of infinite help to one who is actually teaching.

The Golden Rule of Etiquette
(Continued from page 3)

Bread is always broken into small pieces before buttering it. If there are no bread and butter plates, it is laid on the dinner plate. A small piece of bread may be used to push the food on the knife.

Bread, olives, nuts, radishes, small pickles, celery, candy and crystallized fruit are eaten with the fingers.

If finger bowls are used, dip the fingers of one hand into the water at a time and wipe them on the napkin.

When the hostess rises, lay the napkin only partially folded beside the plate. A guest who is staying for several consecutive meals should fold her napkin as it was at first:

One should remain an hour or so after the meal. The host and hostess should be thanked for their hospitality upon leaving. A dinner call should be made within two weeks, or, if this is impossible, a note of appreciation should be written to the hostess.

In table etiquette, as in all forms of etiquette, if one followed the Golden Rule, he could not go wrong. “Do unto others as you would have others do unto you.”

We All Go to School
(Continued from page 2)

requirements, do excellent work in school and seem to enjoy life as much, if not more, than some of their friends of means, of whom very little is expected.

I do not feel that I am getting my college training at the expense of my children. It is by their cheerful and intelligent cooperation that I can go to school again, and, if it comes about that I may be placed in a position where I earn a salary which will make possible the training I want for my children, they will have made it possible and I will always be glad I put myself and them on this schedule of close planning.

As for myself, it has meant a change in attitude. I must put the old life in the background, keep my mind off the regrets and frustrated plans just in the past. I meet many interesting people and enjoy the association with younger students. I believe I am able to apply what I learn more practically.