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A Housewife’s Pride—Her Linen
By Helen Penrose

WHERE is the housewife who is not proud of her linen supply, be it large or small, old or new? It is hard to draw up a complete list of linen for the well-run home since the size of the family, its scale of living, the amount of entertaining done, laundry conveniences and personal preference influence set rules too much. It is important, then, to place the emphasis upon the choosing of our linen that we may have well equipped and charmingly appointed tables with the least trouble and the least expense no matter what the size of our linen closet be.

In purchasing linens for the table, the buyer should choose quality in accordance with the purpose for which the cloth will be used. For everyday use, coarse linens have become quite popular, but for entertaining, fine damask is considered the correct table covering, and may be bought by the yard or in complete units with the border on all four sides. The latter range in length from about one and one half square yards to two by four yards. Damask by the yard is sold in purchasing lengths for long tables. Tablecloths should be long enough to drape gracefully over the table and nearly touch the floor at the corners.

Sets in which the matching napkins are in a number ratio to the size of the tablecloth are very new. Thus if the tablecloth will accomodate eight, then eight napkins will be included in the set. However, since napkins receive constant laundering and hard usage, it is wise to include an extra dozen in your purchase. These may be used with other patterns in tablecloths, since it is not necessary for the patterns to match each other to be correct.

Quality and finish determine the life of the purchase. Good linen has considerable weight and should feel smooth, leathery and heavy, but the weight should not be due to sizing or dressing. If it is stiff and creases easily between the fingers it may contain dressing. This covers up the fuzz and irregularities in cheap linen which are noticeable after laundering.

THE old method of testing linen by moistening the finger and putting it under the material to see if it absorbs the moisture quickly is not always reliable. A better test is to put a drop of olive oil or glycerine on a sample of the material and press between two blotting papers. Linen becomes much more transparent than cotton.

The designs or patterns in damasks which one should choose depend upon the type or general character of the dining room, and upon the table accessories to be used. If the dining room is small, it is better to keep the patterns fairly small also. If the dishes are very ornamental, then the linen should be kept plain or small in design. On the other hand, if the china and silver are plain it may add interest to the setting if a figured tablecloth is used.

Damasks are now sold in white, off white, and a range of rainbow hues which are considered correct for even the most formal type of dinner. Pastel tints have aroused much interest and are usually fadeless, having been dyed in the yarn before weaving.

The hems on damask table cloths and napkins should be narrow, and hand-
sewn with an overhand stitch so that the hems will be neat and the cloth will launder well. Where a monogram is used on the tablecloth, it should be placed at one end so that it will hang over the edge of the table opposite the cutout to the dining room. Monograms on napkins may be placed in the center, in the corner or on the side, according to personal preference.

LINENS are very lasting and may be passed from generation to generation if the best of care is taken in keeping them in good condition. Linen should be laundered at home so that every precaution may be taken to keep it as lovely as when new. Plenty of sunlight in drying keeps white pieces from becoming yellowed or streaked.

By ironing and folding the linen immediately after laundering it may be conveniently stored and ready for future use. A high luster which is so desirable in table linen may be obtained by ironing from selvage to selvage, first on the right side, then on the wrong. Tablecloths should present as smooth and uncreased surface as possible so the fewer folds in the linen, the better.

An attractive appearance may be ob-

(Continued on page 15)

Give a Hen a Chance

No longer should one take a handful of corn on Saturday afternoon, walk out into the chicken yard and grab off the first fat hen that unwittingly takes the proffered food. This old fashioned method of killing our Sunday hen is now passé, according to Miss Bella Lewo, associate professor of foods and nutrition.

Instead, one now arises early and has a frisky game of tag with the Sunday hen before killing her! Few people realize that if a chicken is more or less tough at the Sunday dinner table it is because of a too gentle method of killing it. By giving the hen a healthy run around the chicken yard, the connective tissues are softened by the formation of lactic acid in the muscles of the fowl. The principle is similar to adding tomato juice, an acid, to improve the tenderness of swiss steak.

After one has "played" with the chicken for the proper length of time, he doesn't maliciously pick it up and wring its neck. No, indeed! Nowadays we must "debrain" our chickens! In the debraining process a certain nerve is stabbed, which causes the feathers to loosen, thereby enabling us to "dry pick" our chickens, thus doing away with the old process of scalping and picking.

Following this procedure the chicken should be placed on ice until Sunday morning, when it can be drawn and cooked.
Come and Take a Look
(Continued from page 9)
future farmers of America, and the 4-H club meetings and contests, are the chief outside activities; however, for they are sponsored as a part of the extension work of the college, and in that way have a very definite contact with the work which is being carried on here.

There is a festive spirit of a brief vacation in the air, but the background of it all is serious, as serious as all the work which has been done during the year. There is no time when all this work can be seen to better advantage, and no time when the Iowa State campus is as lovely as it is during this second week in May, when all the leaves are a fresh, new green, and everyone is anxious to welcome visitors and show them why Iowa State is such a wonderful place. The whole campus invites you to look at everything, and then, when you have seen the engineering shops, and have looked at the architects’ drawings, have been given golf tees you watched them make in the Chemistry Building, and have tasted the fancy ice creams of the Dairy Industry Department, be very sure to stop at the Home Economics open house, and eat one of the cherry pies made by the Omieron Nu girls, members of the senior women’s honorary society. Then you have seen Veihona at Iowa State College.

The Housewife’s Pride
(Continued from page 13)
tained by folding the cloth in half right side out, and ironing this center crease. Then the cloth may be opened and each selvage brought to the center crease on the wrong side and each crease at the sides ironed, making three longitudinal creases on the right side of the cloth.

Another method of folding is the fan fold in which the center crease is made as stated before, then the selvages are separated and brought to the center of the right side and the creases at the sides ironed in forming a fan fold.

After creases are pressed in, the cloth is lightly basted or pressed in folds for storing. Many housewives, however, prefer to roll tablecloths on heavy paper tubes instead of folding them.

Table napkins should be folded so that they may be opened and placed in correct position with as little notice as possible. Large size napkins are usually folded in thirds, first lengthwise then crosswise so that the result is a square.

Napkins which are from 22 to 27 inches in size may be folded in the conventional way; or if the square is too large to place on the table, it may be made into a shield shape or a six-sided figure by turning back two opposite corners.

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