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Have a Happy New Year Party...

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Hospitality Is a Gentle Art . . .

By Ila Misbach

HOMES, as well as parlors, may vary in elaborateness from the rudest peasant’s two room hut, to the spacious palace of the prince, and yet either, or neither may embody hospitality. What is this much desired thing called hospitality? It is impos-
sible to say definitely “You must have this, that or the other,” yet none of us fail to sense its presence or its absence when we enter a home.

It may be the red and white checked table cloth, a geranium blooming in the window, the crackling flames in the fireplace, a white picket fence with a gate that swings easily and quietly, or perhaps the welcoming smile of the silvery-haired lady who lives there, which symbolizes to you the elusive spirit. Whatsoever it may be, it implies a joyous welcome and a genuine interest in the guest, with a desire to make his stay as comfortable and pleasant as possible.

Hospitality is no modern innovation. In fact, it probably reached its height during the Medieval Age when guests visited for long periods at a time, and strangers were always welcome. Yet we should not feel that because our times are limited, and our homes small and simply furnished that we need relinquish the pleasure of entertaining. In fact, simplicity and hospitality are inseparable. Failure is more often due to attitude than to an actual lack of necessities. Do not make the fatal mistake of apologizing, either vocally or mentally. A real joy in sharing with others, enthusiasm and innate friendliness are the secrets of success.

When a guest accepts our invitation he is bestowing a honor upon us. It is essential that not only the hostess, but her husband, children and home reflect the spirit of hospitality. The rooms should be as pretty and attentively arranged as possible, yet primness and extreme decorousness should be avoided. We do not wish them to fairly shriek, “We have our company manners on.”

Lights shining from the windows and porch, a smiling hostess at the door, with the host and children near at hand assure the guests immediately that they are indeed welcome.

The table appointments should be simple and attractive. Avoid loading the table with heavy, rich foods, in consideration for your guest who may be counting calories. The thoughtful hostess will not serve unusual foods with pronounced flavors unless she knows her guests enjoy them. Neither will she attempt to awe them by extravagant or sophisticated meals and service.

The guest should be made to feel perfectly at ease, and not fearful that he is being scrutinized because of his dress, manners or speech.

The hospitable host or hostess will take a real share in the conversation, but will not by any means monopolize it. Personal affairs of friends, domestic matters and money troubles are topics to be avoided. It is best to discuss a variety of light, interesting subjects, so that everyone may contribute and it will be boring none.

If the guest is to remain over night, the suggestion to retire should come from the family. The guest room should be thoughtfully provided with coat hangers, extra bedding, towels, drinking glass, magazines and books and similar details that will add much to the comfort of the occupant. The time of the family breakfast hour may be casually mentioned, with the suggestion that he sleep longer if he desires.

These are merely suggestions which must be modified to suit each situation.

The true success of the art lies in the kindliness and tact of the hostess. We need to practice the simple virtues of cheerfulness, honesty, generosity, natural grace, simplicity and charm. Having guests, whether they be close friends or passing strangers, becomes a pleasure to all concerned when company manners and everyday manners are the same.

Have a Happy New Year Party...

By Kathryn Soth

IT WON'T be long till we'll be welcoming another leap year. Did you ever stop to think just how New Year's Day happened? Most of us haven't thought about it at all for a good many years. We've spent our time planning how to celebrate it.

Ancient barbarians began the observance of New Year's Day by celebrating “the birth day of the sun” in mid-winter. Later, Christians celebrated the birthday of the Son at the same time of the year; and Christmas and New Year's were celebrated on the same day. Now we observe two holidays.

New Year's Day is celebrated in all kinds of ways. In China the rejoicings last a week or more; and many Chinese celebrate New Year's Day on two different dates in one year. The Scottish Highlanders drink the “hot pint” and visit their neighbors, bringing gifts and trying to put “first food” in each house. In Thessaly each mother gives sweets to her children on New Year's morning to assure them a sweet career during the year. In Germany they feast on New Year's eve, and go calling the next day.

The custom in our country is to watch the old year out and the new year in, and then to celebrate the next day with a big family dinner and visiting. Lots of us are thinking right now about “watch night” parties. Can't you remember, years ago on New Year's Eve, coaxing your mother to “please, let you stay up just this once!” You expected something big to happen at twelve, and you didn't want to miss it.

Are you planning a small dance, a bridge party, or some other kind of New Year's eve frolic? If you are, of course you'll want to serve refreshments.

For a dance, punch and wassers or ice cream and wafers is sufficient. You may serve sandwiches and salad, too. Toasted sandwiches with hot chocolate are delicious on a cold evening. Did you ever make sandwiches of ground-up goose or chicken, mixed with broth or gravy and toasted to a light brown? Goose or chicken is usually on hand during the holidays and can be put to good use this way. Your guests will appreciate them, too.

Something nice and hot served at about twelve o'clock will taste good on a cold (Continued on page 15)
All About Bulletins

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have a cupboard space with narrow shelves in which the material relating to one unit, or one topic in a unit may be stored. Some have made filing cases for bulletins that are of the same general size. Others have mounted or collected in a notebook or portfolio form all the materials pertaining to one subject.

A storage plan that permits ease of access and ease of handling, that invites use and that does not involve an unnecessary amount of rearranging and other labor after use promotes a freer and more voluntary use of such reference materials.

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Here Are the Answers

31. Twelve to sixty courses, each dish constituting a course.
32. Succotash.
33. A standard soup of the French.
34. Hungary.
35. A pudding made of whole grains, cooked in milk, sweetened and spiced.
36. Baked beans and brown bread.
37. Unbrowned bread eaten at the Passover.
38. Biscuits.
39. Small herring-like fishes found in the Mediterranean Sea.
40. A rich biscuit dough to which fruit has been added. It is baked and served as a pudding with sauce.
42. Flower buds of a prickly shrub cultivated in Europe. They are pickled and used in sauces.
43. Pot au Feu is a French clear soup.
44. France.
45. The cross is symbolic of the cross to which Jesus was nailed.
46. Placing on the table all the dishes of a service, and then taking them away again in order to carve or serve them.
47. Hard, spicy cookies, made especially for the holiday season in Germany.
48. Sauerkraut.
49. Crampefs and muffins.

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Conservative Conservatories

(Continued from page 2)

death of unhealthy conditions caused by over-watering, overfeeding or insects. The old soil should always be removed, the roots loosened, and the plant watered and kept in a cool, shady place until root action begins.

Plants may be propagated by cuttings or grown from seed. Stem cuttings from the upper parts of healthy plants are generally used and they grow best in coarse sand, properly drained, but still kept moist. This can be accomplished by placing the cuttings in a small flower-pot, with the drainage-hole corked, inside a larger pot filled with water. It is more difficult to grow plants from seed, but this may be done quite satisfactorily in a light, warm room with a south window, early in the spring.

Plants need special care in our homes in the winter. Have you wondered why they shed their leaves and why their buds do not open? Dry atmosphere is usually responsible. Increasing the humidity by vaporizing water over the radiators, or by spraying the plants on sunny days.

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