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Make It Simple

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If He Comments
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are served in tiny paper or pastry cases, or in very small individual portions, for they are only appetizers.

In recent years cocktails of sea foods, fruits, fruit juices, melons, mushrooms and vegetable juices have been our most popular hors d’oeuvres. Raw oysters and clams are served on the deep half of the shell in broken ice, often with a highly seasoned sauce covering them. A similar sauce may also be used with crabmeat, shrimp and mushrooms.

The service for hors d’oeuvres is quite simple. The cocktails may be served either at the table or in the drawing or living room immediately preceding the dinner. Canapes should be arranged on individual plates and placed on the service plates just before the guests are seated. The others suggest their own service. They may also be arranged on a compartment dish or platter and served as a main dish at an informal supper. If a fork is necessary, use a breakfast, salad or pastry fork, placing it at the extreme left of the service plate. Simple canapes may be eaten with the fingers.

In serving hors d’oeuvres, whether hot or cold, three things are essential: smallness in size, neatness and quaintness in appearance, and piquancy in favor.

So you see hors d’oeuvres need not be as foreign to our dinners as their name suggests, and nearly everyone’s dinner party would be improved by even the simplest of them. Try one at your next and see if it doesn’t add to the success of the dinner party.

Make It Simple
By Thelma Carlson

DURING the afternoon chat the conversation drifted off to pictures.

Now this was one of my favorite subjects, and soon I took my friend to my room to show her a painting I was very fond of.

“What a beautiful frame,” she exclaimed.

This woman had failed to see the picture because she was interested in the frame. This was one of the ways she had learned to judge pictures.

Yet we find people everywhere choosing frames that are beautiful with the thought that they are adding to the interest of the picture, while in reality they are doing much to detract from the picture and making it less interesting.

The frames we use have three functions. One function is to hold the picture in place. Another is to demark it slightly from the wall, but at the same time, to relate it to the wall. The third is to make a transition from the wall to the picture. So you see it is very important to consider both the wall and the picture in the choice of the frame.

Color is one of the best ways to make an easy transition from the wall to the picture. A color that blends with the wall and the picture is good. We must not allow our frames to appear gaudy against the wall.

One way to make the frame and the picture seem related is to have the frame the size that seems in proportion with the picture. When we have a picture of a single large object it must have a stronger frame than a picture with small more delicate objects. Pictures in which there are strong violent motions of water, trees, or animals require stronger frames than pictures of quiet, peaceful scenes. The name is true of strong colors.

The frame should be simple. Carving or color designs that are elaborate will detract from the picture. Let the frame always be a part of the picture so that people looking at it will not be conscious of the frame. It will then be a beautiful picture and not a picture with a beautiful frame.

There is a greater difference between evaporated milk and sweetened condensed milk than most people realize. Evaporated milk is milk from which 70-88 percent of the water has been removed and nothing added, while sweetened condensed milk is that to which in addition to evaporation about eighteen percent by weight of sugar or has been added. Both can be modified for use in cookery and likewise can be adapted to the use of infants.