1935

Watch Your Knives and Forks

Catherine Cooper

Iowa State College

Follow this and additional works at: http://lib.dr.iastate.edu/homemaker

Part of the Home Economics Commons

Recommended Citation

Cooper, Catherine (1935) "Watch Your Knives and Forks," The Iowa Homemaker: Vol. 15 : No. 8 , Article 5.
Available at: http://lib.dr.iastate.edu/homemaker/vol15/iss8/5

This Article is brought to you for free and open access by the Student Publications at Iowa State University Digital Repository. It has been accepted for inclusion in The Iowa Homemaker by an authorized editor of Iowa State University Digital Repository. For more information, please contact digirep@iastate.edu.
IN order to be socially correct carry the etiquette weapons of good taste and common sense rather than Emily Post's new "Blue Book of Social Usage" around with you. Of course, don't forget to refer to this and other good etiquette books occasionally.

Etiquette and good manners should be conscious yet inconspicuous qualities of every individual. In company it is wise to observe others and their manners and then to remember to apply the few etiquette rules which are good everywhere. The rest will take care of itself.

In the minds of some there is a great deal of question regarding the formal and informal dinner. Don't mistake the meanings of the words "formal" and "informal." They are frequently misused. Formal is a synonym for ceremonial, and a formal party is always conducted according to rules of established codes of courtesy. Since everyone prefers the informal where relaxation is possible, the strictly formal affairs are dwindling in importance except perhaps at Washington, D. C.

DIFFERENCES between formal and informal dinners are noted in the type of dress, the manner in which the dinner is served and the general atmosphere. A formal dinner dress is the handsomest type of evening dress. The chief difference between a dinner dress and other evening dress is that the latter is designed for the greater freedom of movement in dancing. Hair ornaments, though they may be becoming, are not appropriate except at a formal dance. The informal dinner dress is just a modification of the formal one. It is usually low in front and high in back with sleeves, either elbow or full length.

At simple dinners almost any "dress-up dress" is wearable. It is never good taste to be overdressed, to be underdressed is not nearly so serious a mistake.

When an informal dinner is announced men do not offer their arms to the women, but the hostess and other women go into the dining room together just as they happen to come. At any dinner, formal or informal, the lady is seated at her escort's left and in being seated she steps to the left of her chair.

Gloves are proper at formal dinners and should be taken off at the table—entirely off. It is very bad taste to leave them on the arm, merely turning back the harts. Gloves are placed on the lap, and the napkin, folded once in half, across the lap, is laid on top of the gloves.

Formal dinners are either served individually from the kitchen or by waiter service, whereas the informal dinner is generally served more simply in family style.

More intimate conversation is permitted at the informal dinner. At the informal table the guests are permitted to smoke, but it is strictly taboo at the formal table.

THE COFFEE HOUR

Brings Friendly Relaxation

GIVEN: a flair for entertaining, a wish to be with friends and a desire to entertain them with as little effort as possible. Why not invite them to coffee hour, a nonpareil time for companionship and dessert? "Coffee" is now a delightful and very definite social institution. It is not as one might suppose, a mere matter of going to the telephone and giving an impromptu invitation to a friend or neighbor to come over for the evening. Indeed, the coffee hour invitation is quite as important as any party invitation.

How can one make a good cup of coffee? First of all, the coffee must be fresh. Buy it in reasonably small quantities—not more than a week's supply in advance. If bought in the bean, grind only as used. To 1 standard cup of water use 1 level standard tablespoon of ground coffee, regardless of the method.

If perfect coffee is your goal three things are necessary: a good coffee-making device, fresh coffee and accurate measurements. Always serve coffee as soon as made, if possible.

Charm and distinction to your refreshments may be shown with the following colorful strawberry pear dessert.

(Turn to page 15)