1938

Help Yourself to Manners

Winnifred Cannon
Iowa State College

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

Part of the Home Economics Commons

Recommended Citation
Cannon, Winnifred (1938) "Help Yourself to Manners," The Iowa Homemaker: Vol. 18 : No. 4 , Article 11.
Available at: http://lib.dr.iastate.edu/homemaker/vol18/iss4/11

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.
Help Yourself to Manners
by Winnifred Cannon

I S EATING one of your weaker points? Much of your pleasure at the dinner table is dependent upon your technique. A few pointers for smooth eating may be welcome and will help you test your habits.

1. Unfold your napkin down in your lap.
   Flag waving is done only in bullfights.

2. Wait for the hostess to begin eating before you start.
   She planned enough food for you too.

3. Put your glass back on the table if you want to talk.
   You can talk OR drink, but you can't do BOTH.

4. Drink your soup or consomme directly from the cup.
   Don't be a "cup-cuddler."

5. Cut your salad with a knife if necessary.
   Don't waste energy and patience on something a fork won't penetrate.

6. Eat "gooeey" sandwiches and cakes with a fork.
   Food is for your mouth, not for your fingers.

7. Don't sop or spoon up the last bit of your gravy.
   If you're that hungry, keep it a secret.

8. Dry vegetable strips and shoe strings or potato chips may be eaten with your fingers.
   Chew quietly! There's no medal for the loudest cracker.

9. Take short asparagus tips in your fingers.
   Beware of drooping stalks.

10. Don't eat chicken with your fingers.
    Such barbarous practices belong to Nero and Henry the Eighth.

11. Spread jellies and jams on your bread with a knife.
    Forks were made for eating, not spreading.

12. A whole olive should never go in the mouth.
    The table is no place to choke.

13. Lemon slices are merely dropped in the tea.
    Balancing a tea cup is a full time job. No squeezing or poking!

14. Artichokes are taken in the fingers.
    Artichoke eating requires a technique all its own. Better check on your style before the situation arises.

15. Use the thumb and finger to take pits or bones from your mouth.
    Balancing them on silver is precarious.

16. Keep hands and arms off the table.
    Leave room for the dishes.

17. Let fallen silver remain where it lands.
    Better leave the silver upset than upset the table in retrieving it.

18. With tea, take lemon OR cream, never lemon AND cream.
    This is something everyone doesn't learn before college.

19. Take food that is served you and eat at least some of it.
    Your judgment isn't the last word in food preparation.

20. Leave your plate where it is when you are finished eating.
    You don't have to give it a shove to inform your hostess that you are through.

21. Finger bowls are for finger tips.
    You should have washed your hands before eating.

Armed with these rules plus a measure of self confidence, you will be able to defend your eating in the best of circles.