Buffet Service Makes Holiday Entertainment Easy

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Buffet Service Makes Holiday Entertainment Easy

By HELEN PASchal

IT IS THE week before Christmas and someone is stirring, stirring busily, all thru the house.

It is time to stir when one must entertain all those good friends and visiting relatives during the holidays and when there is absolutely not room to have a big dinner party in the house—and Christmas parties must be at home.

What can we do to solve this Christmas party puzzle? Why! Use the buffet luncheon service for our holiday entertainments!

This style of service is suitable for every kind of holiday affair from a little New Year watch party to a big Christmas wedding. It can be used for a few or many guests. It requires less table linen, less preparation and less confusion and crowding than a regular luncheon or dinner, and it eliminates the necessity of hiring small tables where there are many guests to be served.

In the buffet service the food is placed on an attractively decorated dining room table and the guests pass round the table and help themselves, or, at more formal parties, seat themselves about the house while the food is brought to them from the table by waitresses.

There are three distinct types of buffet luncheons: the formal, semi-formal and informal. The type of food served is practically the same for each type except that for the more formal occasions more elaborate foods may be used. The menu consists primarily of a hot dish, or a choice of hot dishes; a salad, rolls, or hot bread or sandwiches; a dessert with cakes and nuts, and coffee or hot chocolate or tea. A good rule to remember is that anything that is not solid and will be apt to run on the plate must be served in tumbler or paper cases.

For the hot dish, croquettes or meats may be used. The lighter meats such as veal, chicken, tuna, or sweetbreads usually prove more acceptable. A firm salad is desirable. Individual pies or gelatin desserts are good or boxes and sherbets may sometimes be served.

Serving. Laid evenly in curved rows and just above the four dishes are the forks for the guests to use in eating. Knives are never used unless the guests are seated at tables. Two piles of napkins opposite each other are between salad and hot dishes. A pile of serving plates stands to the left of each dish of food. Sandwiches and rolls are close to the centerpiece, between the rows of forks. The nuts and candies, an attractive part of the color scheme, surround the flowers.

When the guests have practically finished their food, the hostess clears the table for the dessert. The silver is brought from the serving table where it should have been placed before the first course was served. All dollys not necessary are removed. Two dishes of dessert are put on the table as before and the coffee urns and cups are brought in. The guests bring empty plates to the kitchen or the service table and help themselves to dessert, coffee, nuts and candy.

This menu with a yellow color scheme has been recommended for the occasion

<table>
<thead>
<tr>
<th>Table Set for Formal Buffet Luncheon</th>
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</thead>
<tbody>
<tr>
<td>The Main Dishes of Foods are Served from Table by Friends of the Hostess</td>
</tr>
<tr>
<td>by Miss Beth Bailey, associate professor of home economics and instructor in fancy cookery at Iowa State:</td>
</tr>
<tr>
<td><strong>New Year Watch Party Supper</strong></td>
</tr>
<tr>
<td>Chicken Salad</td>
</tr>
<tr>
<td>Pear Pickles</td>
</tr>
<tr>
<td>Apricot Charlotte Russe</td>
</tr>
<tr>
<td>Candy</td>
</tr>
</tbody>
</table>

The rolls baked at the last moment will supply a deliciously hot flavor to the meal. Directions for making the dishes are given at the end of the article.

The semi-formal service might well be used on Christmas night when old friends come to call or for a Christmas party where a dozen or more guests are present.

The table is set much as before, except that a friend of the hostess may be asked to serve the hot dish and salad and to the guests. Another friend may pour the coffee. Otherwise the guests help themselves as in the informal luncheon.

A menu suggested by Miss Bailey, with color scheme of green and rod follows:
Christmas Party
Ham or Chicken Mousse
Scalloped Potatoes
Perfection Salad
Bread and Butter Sandwiches
Ice Cream with Cherry Preserve Sauce
Fruit Cake
Turkish Delight and Turkish Mint Paste
Coffee
Nuts
Small Popcorn Balls as Favorites

The formal buffet luncheon is one of the best methods of serving the people who call on New Year's day or it may even be held for a Christmas or New Year wedding. A large number may be quite easily served, seated about the living room and dining room. Two friends of the hostess sit at either end of the table with the hot dishes and salad before them. Rolls are placed at the back of the table and nuts and candies as the more attractive foods, to the front. Two or more waitresses take care of the plates as the hostess fills them.

In this type a pile of warm plates, the silver, and napkins are placed on the serving table. A waitress carries a plate to the friend who is serving, sets it before her and returns for another plate while the first is being filled. She takes up the filled plate from the left with her left hand and places the empty one with her right. She carries the filled plate to the service table, puts the necessary silver on it, places a napkin under it and carries it to a guest. Meantime the waitress working with her replaces the next filled plate with an empty one, carries it to the service table and so on as before.

The friends serving may be so spaced as to be able to serve the people as rapidly as possible so that the service will not drag.

When each guest has her plate, the rolls are passed. Then two other waitresses come from the kitchen with water and glasses on a tray and supply the guests. When the rolls have been passed twice, the dishes of food may be removed to the kitchen. In rolling out water glasses, the waitress carries a folded napkin in her left hand to catch the drip from the pitcher.

When the guests are finished, the plates are carried to the kitchen two at a time.

Photograph by Edwin H. Brady

THE IOWA HOMEMAKER

The Art of Framing and Hanging Pictures

By JOANNA M. HANSEN, Professor of Home Economics

A PICTURE should first of all be worthy of a frame and a suitable simple frame, that will look well on the desk of a private room.

Quality rather than quantity should be considered in selecting pictures. It is far better to have but one fine picture rather than a number of mediocre prints.

Since modern color reproduction is such an improvement over color lithography of the past, pictures may be secured in colors very near the originals, as painted by the artist. These, if good reproductions, interpret the artist's idea to a fuller extent than can gray or brown prints, which are better adapted to architectural subjects.

The general public is just beginning to see the possibilities of using a rug or picture as a basis for the color scheme of an entire room. The hangings, upholstery, table scarfs, cushions or pieces of pottery may pick up a little of the color of a picture and repeat it so that a harmonious room may be secured. The color should however be used so that it is not at the expense of the quiet and repose of the room.

As to the framing of a picture, much may be said. The right frame repeats the middle tone of the picture in value or in dark and light. The frame may be soft in color like the middle tone. One accustomed to the use of oil paints may stain a natural wood frame with a mixture made of oil paint and turpentine. After the stain is rubbed and dry, the frame may be varnished also to secure a soft dull finish. Old frames, good in line and comparatively flat, may be sand papered and refinishing. Wide moldings are best for pictures having strong color or rather large objects in them. Narrow moldings are best for pictures with small details. Soft colors in moldings are necessary for pictures that are quiet or restful in subject.

Photos should be used rarely. For a small picture, or for one that appears too light for a frame, a mat may be used of the same color as the medium tone in the picture. White or bright colors should never be used since they are out of key with the print.
BUFFET LUNCHEON MAKES HOLIDAY ENTERTAINMENT EASY

and the dessert brought in on platters to the table. The same method of bringing plates from the service table is used as before. Coffee is brought in on a tray with a tray of cream and sugar following. Nuts and candies are passed twice. After the second passing all dishes and silver are removed from the table, the guests who have served leave their seats and the table is left with flowers and candies to decorate it.

Green and white, with mistletoe for a centerpiece makes a lovely color scheme for a formal party at the last of the holidays. The following menu has been suggested.

**Formal Buffet Luncheon**

- Chicken a la King on Toast
- Vegetable Salad of Green String Beans, Cabbage and French Dressing
- Nut Bread Sandwiches
- Mint Sherbet
- Round Cup Cakes with Coconut Frosting
- Green and White Gumdrops
- Nuts
- Coffee

The principle of the buffet luncheon has proven its popularity in cafeteria service. Home entertainment will find it just as successful and just as pleasing. Directions for making the dishes in the previous menus follow:

**Apricot Charlotte Russe**

1/2 package gelatine
1 cup sugar
1/2 cup cold water
1 cup apricot pulp
2 cups double cream
yolks of four eggs
Lady fingers

Scald the milk with part of the sugar, beat the egg yolks, add the rest of the sugar, and a few grains of salt. Pour the hot milk upon the eggs and sugar, mix thoroughly, return to the boiler and cook until the mixture thickens slightly. Add the softened gelatine and strain over the apricot puree (apricots pressed thru a sieve) and return the saucepan to the hot water to scald the apricots. Then remove from the fire and stir over ice water. While cool and beginning to thicken, fold in whipped cream. When stiff enough to hold its shape, turn into paper drinking cups lined with lady fingers. Three lady fingers standing from the top and candied pineapple on top make attractive individual servings.

**Lady Fingers**

6 eggs
juice of half a lemon
1 1/2 cups powdered sugar
1 cup flour
grating of lemon rind
Beat yolks of eggs well. Beat whites until stiff. Add sugar to yolks, beating, not stirring it in. Add whites. Sift in flour. Add lemon juice and rind. Press mixture through tube on baking sheet covered with paper, in portions an inch wide and five inches long. Dust with powdered sugar and bake from 10 to 15 minutes without browning. Remove from paper, brush the flat side of one with white of egg and press the underside of second stick upon the first.

**Ham Mousse**

Dissolve gelatine in hot water and add to ham, which has been pounded in a mortar. Season with cayenne, add cream beaten until stiff and turn into a mold, first dipped in cold water. Chill, remove from mold, garnish with parsley and serve with Epicurean sauce.

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BUFFET SERVICE MAKES HOLIDAY ENTERTAINMENT EASY
(Continued from page 19)

Epicurean Sauce

- 1/2 cup heavy cream
- 1 tbsp. vinegar
- 3 tbsp. mayonnaise
- 1 tsp. salt
- 1 tsp. grated horseradish root
- Few grains of cayenne

Beat cream stiff with Dover egg beater. Stir in the other ingredients.
The scalloped potatoes may be cooked and reheated at the last moment.

Perfection salad, moulded in individual forms, put on a pimento cut in poinsettia form, the whole placed on a lettuce leaf, is most attractive for the color scheme.

Turkish Delight and Turkish Paste are made from recipes given elsewhere in this issue.

MY CHRISTMAS PAINT SHOP
(Continued from page 6)

I was fortunate in finding a pretty oval-shaped box, about ten inches high and about eighteen inches across, at a men's clothing store. I painted it in dark brown so that she might use it with her brown traveling suit. I tied the cover on with a gay ribbon of bright orange repeating the orange in a soft lining of china silk.

There are many other things that may be painted and made into charming Christmas gifts. Did you ever think of painting tiny pill boxes and putting small powder puffs in them—a most useful gift for the fastidious high school or college girl.

Shoe trees, dress hangers and many other accessories may be transformed from their plain ordinary appearance to a work of art.

Some other things which I have made in my little paint shop are some lovely Christmas candles. Just the plain tallow candles which are in themselves very inexpensive can be made really beautiful by painting them with enamel paint in some pretty color, using some tiny little motif on them or perhaps dripping them with wax from another candle of contrasting color.

Making these gifts has been so fascinating that I fully intend to have another paint shop next year.

HOME ECONOMIC FELLOWSHIPS
By Eleanor Murray

For the first time the home economics division, this fall, has offered a fellowship in every department. The fellowship was in each case received by an Iowa State graduate. Miss Frances Newell who received the household science fellowship has taught in the high school at Meridian, Idaho, since her graduation.

Miss Lois Rath who received the household art fellowship had her teaching experience at Charles City and Waterloo. She has more recently been a club leader in the agricultural extension department.

Miss Ruth Spencer who has done commercial designing in Kansas City since her graduation received the applied art fellowship.

Miss Lydia Jacobson received the teacher's training fellowship. She has taught in the Emmetsburg junior and normal training high schools and in the high school at Clinton.