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The Junior-Senior Banquet

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YOU GIRLS who are looking forward to college next year, have you ever stopped to think what kind of a room you will live in? Oh, I don’t mean what hall or dormitory. Most of you already have your rooms engaged. What I mean is, do you have any idea what that room will look like? Do you expect it to look something like your own dainty bedroom at home?

You must remember that next year your bedroom is to be your living room, your library, your study room and your sleeping room; the place where you invite your friends to come to see you or to help you make way with one of those “wonderful boxes from home!” Your room at school is your home. Are you going to have it so much like a living room that you won’t want to sleep in it, or will it be so flabby and dainty and “bed-roomish” looking that your friends will be afraid they will miss things up when they drop in and curl up on your bed for a chat?

This question of what kind of a room are you going to live in is an important one, and one that must be thought about before you get to school.

As one walks down the hall and glances into one room after another it is noted that they are all built on somewhat the same plan. They each have the same kind of rugs, chairs, tables and cots, and as they are, seem quite uninteresting, but oh! the possibilities they have.

Here is the chance you have longed for. You can fix your room up to suit yourself, and to express yourself. You can make it more cheerful. Of days.

It is better if they are not for most girls wish to change their room from year to year. One of the most attractive rooms I ever saw had curtains of cream color trimmed in a contrasting color of bias tape, or rick rack. They may have ruffles at the sides with no valence at the top. There are so many ways to make them.

Your curtains need not be expensive. Another room had side drapes of lavender and pink plaid gingham, another of blue and white polka dotted percale. Creations of every color and design may be used, accenting some color in them by using pillows, or other decorative articles of plain material. Pillows are not only decorative, but if there are three or four, help to make the room seem more comfortable and cozy.

The senior banquet may be carried out in the table and dresser covers, in the lamp shades, or in the little touches here and there, as in a beautiful vase, or candlesticks.

What are you going to have to display your pictures and pennants and the pictures of all those good friends in your class? It is possible to have your room all decked out without having it cluttered with things in which your new friends will not be interested. So leave your pennants and the pictures of old high school friends at home. Oh, of course, it is perfectly permissible to have the picture of your “best beau” in a prominent place. The girls will be interested in him, especially if he is good looking.

Instead of the pictures and pennants, why not have a few beautiful pictures or motifs on your wall? There is nothing nicer for a college girl’s room than one of those beautifully framed creeds. “If” by Rudyard Kipling, or one very similar to that, by Elizabeth Lincoln Otis, called “An ‘If’ for Girls” make attractive hangings. It need not be either of these, but may be any one of the beautiful motifs you especially like. Such little things as these show your personality.

You have the whole summer vacation before you in which to plan your college room. Make it one of the most beautiful in your dormitory.

The Junior-Senior Banquet

By VIOLA JAMMER and PAULINE PEACOCK

The Junior-Senior banquet offers each year to some new group opportunity to display its skill as being hosts and hostesses.

There are so many things which tend to social success that it is difficult to know which are most worthy of mention. After all a banquet revolves itself about the question of food. The color scheme, carried out in flowers, place cards, men, and frocks worn by the hostesses, plays a prominent part in the success of the meal.

In planning a menu, one must know how many guests there will be and the type to be served, the date and the hour, the amount of money to be spent, the amount help needed to prepare the meal, and the supply of linen, dishes, and silver for serving.

It would be useless to give any such specified data. In fact, it is a great joy to be so innocent of the knowledge of all the combining high school colors, the amount of money you have to spend and the number of guests to be present. Every high school has its own way of financing this affair. Some home economics classes have charge, others are conducted by church organizations or hotels.

Depending upon how elaborate you intend to make this, the following may be helpful:

First course:
Soup, tart fruit cocktail, fish cocktail, or hors-d’oeuvre.

Second course:
Meat in cases, souffles, small Salad, or jellied meat.

Potatoes—croquettes, scalloped, sliced in rose shapes, stuffed, baked French style.

A second vegetable.

Jelly, conserve, celery, olives, radishes, hot breads.

Third course:
Salad of fruit or vegetable with some bread stuff.

Fourth course:
Gelatin—frozen, dessert, individual pudding, French pastry or pastry. Coffee, candies, nuts.

Avoid indecisive small side dishes.

Individual color combinations can be supplied to a pattern such as that. Meats and potatoes are less adaptable to color variety, but opportunity is practically unlimited in other foods. Natural color in vegetables and fruits help to carry it out. An ordinary, uninteresting meal may be made a “dainty dish to set before the king” if some of the simple, edible garnishes always to be had are used. Parsley, light or dark lettuce, nasturtium blossoms and leaves are some of the most inexpensive. In summer, grape, strawberry and currant leaves provide appropriate settings for fruits and berries. Garnishes should not suggest undue laboring or more elaborate cookery. The hostess must infuse the meal with that spirit of individuality which is so characteristic of this affair.
Picnic Preparations

By LOUISE EVANS DOOLE

APRIL SHOWERS may bring May flowers, but they also bring blanket parties and picnics. Tourists turn their cars into caravans; appetites become finicky and so mothers pack the roast beef, bread and fruit into a basket, place the salad in a jar and wrap the caserole of vegetables in a paper; then off they go to the woods to picnic. Young couples and gay parties build bonfires and roast steak and bacon over the coals. Their hostess, tired after the strenuous winter, social season, turns the bored luncheon or dinner party into a picnic, and everyone less you will have to bother with. But is gloriously happy and informa.

To set a menu hard and fast would put limitations upon the originality of the class. Meals are adaptable to all sorts of changes. Therefore, we will suggest only two typical menus. The first, which will be carried out in lavender and pink, is the least expensive. A three-course dinner may be arranged to include the salad with the main dish. In that way, the expense of a separate salad course and breadstuff may be eliminated. The last represents the type of menu when a meal is served in four courses.

Color combination—Pink and lavender.

**MENU**

Tomato Consomme
Croutons
Baked Ham, Southen Style
Glazed Sweet Potatoes
Perfection Salad
Grape Jelly
Hot Rolls
Strawberry Bavarian Cream
Lavendar Divinity
Nuts
Coffee

Color combination: Yellow and green. Flower: Jonquil.

**MENU**

Grapefruit Cocktail, Mint Leaf
Grilled Ham, Parsley
Buttered Asparagus
Hot Rolls
Kumquat Preserves
Head Lettuce, Thousand Island Dressing
Cheese Straws
Lemon Milk Sherbet

Little Cakes Decorated with Yellow Roses
Salted Nuts
Green and yellow Gumdrops
Coffee

Post in the kitchen a working plan for table service as it applies to each course and give the persons in charge written detail so that all anxiety may be relieved and peace of mind assured.

It was mentioned before that table decoration should be in keeping with the nature of the meal. The simple table decoration is more effective than a heavily laden and overcrowded table. Flowers with a heavy odor are disagreeable to some people. Bouquets should be low so that the guests may see across the table. Sometimes blossoms massed together form a centerpiece, but the delicacy that is secured by careful arrangement of a few blossoms or ferns is always in good taste. Such flowers as golden rods, field daisies, and similar wild flowers should appear but once, and then when freshly gathered. These are more suitable to a reception room or hall than for the dining room. In the early spring, tulips, primroses, crocuses, lilacs or valley lilies set in jardinières or vases of pretty colored ware make pleasing decoration. Narcissus with foliage, combined with maiden hair or other delicate ferns, the latter spreading over the plate. Sometimes, branches of pussy-willow, catkins, japonica, peach, apple and cherry blossom are successfully used by having branches or single stems of flowers in small vases placed here and there upon the table. Flower holders must be well proportioned to the type of flowers contained, that is, low for pansies, graceful dishes or baskets for roses.

Other decorations than flowers may be used. Candles in stem candlesticks and tined with tulle or in a candelabra, are thought to give a most delightful effect upon the table. If candles are used, there should be enough to light the room properly without the aid of gas or electricity, as this spoils the effect. Care needs be taken to place the candlesticks in such places as not to obstruct the view of any of the guests. With a flood of sunshine, candles are out of place. Candlesticks should be placed at the corner, at each corner, or in some definite balanced, symmetrical form.

Choclo bon bon dishes may be placed upon the table at equal distances from each other, the larger decorative pieces being in the center. China, silver and glass are in themselves highly decorative. Then the foods, tho they may not appear on the table before the guests are seated, if daintily set up and garnished, enhance the festive aspect of a dinner.

Crepe paper decorations are not used except for Hallowe'en or other feature parties.

In seating a large number of guests, place cards may be used. These are placed on the napkin or above the cover. Cards should be plain and small with the names printed or written. Napkins should be large and the same pattern as the cloth.

The plate, napkin, with such knives, forks and spoons as are necessary for that particular meal, make up the cover for each individual. Twenty inches of space is the least that should be allowed for each cover. A table five feet square affords ample space for eight to ten. A round table seven feet in diameter seats twelve, giving about twenty-five inches for each cover.

Do not let the little things become so important that the more essential ones are forgotten.

"Twill all be well; no need of care; Tho how it will, and when, and where, We cannot see, and can't declare."

A handy picnic kit.

(Continued on page 18)