1928

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Recommended Citation

Shilling, Ida M. (1928) "Simple Table Service for the Home," The Iowa Homemaker: Vol. 8 : No. 2 , Article 3.
Available at: http://lib.dr.iastate.edu/homemaker/vol8/iss2/3
Simple Table Service for the Home

By Ida M. Shilling

Written for Better Homes of America Campaign in Ames, Joanna M. Hansen, Chairman.

We are living in a time of high pressure, and many things that help make life more livable are apt to be crowded out. The dining table is the center of the social life of the home. Because of our high pressure living and the many different interests each member of the family has, the only time when all can be at home is at dinner.

The dinner hour should be more than an hour for eating. It should be the time when the family gets an opportunity to enjoy each other, to compare notes on the day's happenings, to exchange ideas, and to have a happy time. There should be a feeling of leisure and good fellowship, which depends most upon the homemaker. When the members of a family become too busy and are no longer interested in each other, there is no real home left.

It is possible to make the dinner hour so pleasant, that only an unavoidable event will keep a member of the family away.

The housewife may say that the table must be attractive and she hasn't anything with which to make it so. It is true that the table should be attractive, it is discouraging when there is little money, but many beautiful effects may be obtained at small expense.

Table furnishings: The table itself, will determine the kind of covering that can be used best upon it. If it has a polished top, then you are unrestricted in regard to your linens. Doilies are used much now, and they are economical in that they are kept clean with less effort, and a worn one may be replaced easily. These doilies may cost as little or as much as you can afford. The chief thing to be considered is that only clean ones be used. The next thing of almost as much importance is that they be placed on the table with the threads of the material going in the same direction. If your table top is hopeless, then you will need to use lunch cloths or table cloths. A lunch cloth may be used for breakfast or lunch, but is not so attractive for the dinner table. Very inexpensive lunch cloths may be purchased. They are durable, and launder beautifully.

For the dinner table, the table cloth is the most favored. This should be clean and well ironed, with its creases running the length of the table. It should be as carefully placed and smoothed as any other covering. When the table is completely covered with a cloth, there should be a silence cloth or pad under the cover. Whatever your means can afford, whether it be the finest of damask and Italian linens, or even a heavy cotton, if it be clean and carefully ironed and then placed on straight, the table will have the first thing it needs to be attractive.

Silver—Does it bother you that you cannot afford sterling for your silver? Women enjoy this so much, but there is such lovely plated ware to be had at much less cost, that your table will not suffer in appearance, in any way that really counts. Have the silver clean and place it carefully upon the table, all at right angles to its edge and an inch from it. Silver allowed to wander off at any angle, will spoil the looks of any table, no matter how expensive the linen and silver may be.

Dishes—Use a little care and thought in selecting dishes if you are buying new ones. You undoubtedly have a hankering for the lovely English and French china, or the beautiful Lenox made in our own country. However, many of us cannot afford these.

Shall we allow ourselves to lose a chance of having an attractive table, because of this? There are many kinds of dishes of lovely color and design that can be purchased at a very moderate price. It may take a little shopping and some thought, but it is possible.

Decoration—Go slow on decorations for the simple table service. A center piece with flowers or foliage, or a low fern is enough. The center piece should be low enough to see over, without discomfort. Attractive bouquets may be had for the gathering, if you are able to see the beauty of clover, or alfalfa, of wild flowers, and even weeds. Apple blossoms add much to the appearance of any table. Do not use too many flowers in your bowl for it must not look crowded. Nothing else is needed, though more might be used. Candles for dinner give a mellow beautiful light, should you want to surprise your family, immaculate linen, however cheap, clean silver, shining dishes and sparkling water glasses, free from finger marks and flat, carefully placed on the table, will always make a restful and beautiful picture.

Setting the table—The forks are placed at the left of the plate, in the order of their use from the extreme left in toward the plate. The knife and spoons are placed at the right, the knife next to the plate, and the spoons placed in the order of their use, from the extreme right, in toward the knife. The glass is placed at the tip of the knife, and the bread and butter plate at the tip of the fork nearest the plate. The silver should be an inch or less from the edge of the table and should be at right angles to it. The napkin may be placed to the left of the plate.

Planning of Menu—Simple menus should be the rule. Have fewer kinds of foods for the meal and more of each kind. Get variety by having different things from day to day. Always have plenty of green foods. These serve more than one purpose. Green vegetables furnish the body with necessary nutrients. They also make the table look attractive. Fewer kinds of foods take less work to prepare. Cook the food so that it is attractive and appetizing, not soupy looking or discolored.

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but cook it so that the family will want to eat it. It does not require elaborate methods to prepare simple, attractive and wholesome food. The morale of the family is raised when good, well selected meals are carefully served.

Service—The kind of menu planned will determine the service, in part at least. The housewife should adopt a service that will make it unnecessary for her to leave the table during the meal, except for just a moment or two.

A serving table or a table to her right, can hold extra dishes and silver, and when possible, the dessert, in order that she may stay seated. The food should be served at the table by the man of the family; a pitcher of water and the bread may be placed near some other member of the family, so there will not be any necessity for anyone to rise until it is time to remove the soiled dishes, before the dessert is served. The dessert may or may not be served at the table. If it is of the kind that can be placed on the serving table before serving the meal, then it can easily be placed in front of each person, or passed. A tea-wagon is most helpful to the woman who has no help in serving. This can be wheeled in with the extra dishes, silver, and food, and be taken out with the soiled dishes. A woman tired with preparing an elaborate meal and serving it does not make an interesting table companion for either the family, or guests, if there are any.

Simple food well selected in regard to body needs, for each member of the family, wholesomely and appetizingly prepared, served attractively on a clean, well arranged table, will do much to build up a good and happy home life.

What the Warm Day Waffle Will Wear

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1½ cups flour
3/4 tsp. ginger
3/4 tsp. soda
1 tsp. baking powder
½ cup melted butter

Beat eggs until light, add sugar, melted butter, molasses, sour milk and dry ingredients which have been sifted together twice. Beat until smooth and bake on waffle iron. Serve with sliced