1935

Dinner at Eight

Virginia Berry
Iowa State College

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

Part of the Home Economics Commons

Recommended Citation
Berry, Virginia (1935) "Dinner at Eight," The Iowa Homemaker: Vol. 15 : No. 7 , Article 2.
Available at: http://lib.dr.iastate.edu/homemaker/vol15/iss7/2

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.
Dinner at Eight

by Virginia Berry

It is seven-thirty. Sue Atwood is ready to help greet her guests. She is hostess for her sorority house on this particular evening, is giving a final touch to the table for the first formal house dinner of the season. The invitations to the boy friends of her sorority sisters went out some two weeks ago and, of course, there were no regrets.

Sue has planned her dinner well—neither too elaborate nor too simple—for a collegiate gathering. She stands back to survey her handiwork. The green and gold of the dining room is a perfect setting for the dinner planned in yellow, green and light violet.

A heavy white damask cloth covers the table. In the silver centerpiece are yellow roses and violet and white sweet peas. The light from the glowing candles is caught and reflected by the crystal prisms of the candelabra.

At each place Sue has placed the silver which is as simple as it is lovely in design. At the right of each place she has arranged the dinner fork and salad fork; at the left two knives, a teaspoon and soupspoon in the order of their use. Additional silver will be placed by the waiters as they serve the dinner.

As a thing of beauty is a crystal goblet stands at the tip of the knife ready to be filled just before dinner is announced.

Sue has decided to omit the bread and butter plates to simplify this first course it is cut very low and has narrow shoulder straps.

Satin grows more popular every day. Jeanette Ford's wardrobe includes a golden green satin which is extremely Grecian in line. A real American Beauty is the shade of Betty Kirkbride's evening dress which brings out her white fur wrap. With tucking running across the whole of her peach satin formal, Elizabeth Eaton is very much in style. Scouts say that Doris Kuhlmeier also has an elaborately tucked dress in gold satin. It has very long full sleeves, they say.

Individuality is certain to be expressed by Bettyjo Miendorf's clothes. Bettyjo is very interested in fashions. With a far east tunic silhouette in mind she designed the delicious burnt orange moire dress which she wears to formal dinners. She also has a hooded long black evening coat lined, hood and all, with the same orange moire.

Emily Moeller also has one of the long new monk style coats in velvet. She wears the coat with a dark blue novelty weave gown which has a gold band around the neck instead of the usual straps. The collar of Elinor Zoller's three-quarter length velvet coat wrap stands up all around in three sections.

Both Laura Maxwell and Mary Louise Brower are reported in possession of stunning white fur capes about elbow length with saucer collars, and Laura also has a matching fur muff.

Helen Patridge doesn't need to worry about evening gowns. Her dresses described her as a perfect setting for the dinner planned in green and gold.

Because Sue's guests are to number nearly twenty, she has decided to use small place cards just above the plates to add an extra note of color and to make sure that she has her guests seated in the most congenial arrangement.

The waiters now confer with Sue on last minute problems before the young hostess dashes off to take a last-minute look at herself in the mirror and set the full effect of her new dinner gown. A bit of powder smoothed on the end of her nose and Sue is ready to help greet her guests.

Eight o'clock. The guests are assembled, and dinner is announced. Sue remembered some of her mother's successful dinners, so the first course, pineapple juice cocktails with canapes, is served in the living room.

Then Tom, the guest of the house president, with all the charm of an experienced host, offers his arm to the house mother, and with the house president leads the group into the dining room. Sue and her guest enter last.

Dinner progresses with the waiters serving each course in Russian style from the kitchen. They have found that it is more convenient to both clear and serve from the left of each person. When necessary they place additional silver before serving a course.

Soup, meat and salad courses come and are cleared away. Then the waiters deftly crumb the table.

The waiters now confer with Sue on last minute problems before the young hostess dashes off to take a last-minute look at herself in the mirror and set the full effect of her new dinner gown. A bit of powder smoothed on the end of her nose and Sue is ready to help greet her guests.

Eight o'clock. The guests are assembled, and dinner is announced. Sue remembered some of her mother's successful dinners, so the first course, pineapple juice cocktails with canapes, is served in the living room.

Then Tom, the guest of the house president, with all the charm of an experienced host, offers his arm to the house mother, and with the house president leads the group into the dining room. Sue and her guest enter last.

Dinner progresses with the waiters serving each course in Russian style from the kitchen. They have found that it is more convenient to both clear and serve from the left of each person. When necessary they place additional silver before serving a course.

Soup, meat and salad courses come and are cleared away. Then the waiters deftly crumb the table.

Fingerbowls filled with tepid water into which a few rose petals have been dropped follow the removal of the dessert. Each bowl is placed on a plate covered with a small doily.

Then coffee in the living room before an open fire, pleasant banter over small cups of the fragrant liquid and for the color.

Sue knew her dinner had been a success. Here is her menu. chosen for simplicity in preparing and serving and for the colors.

Coffee

Wafers

Roast chicken

Creamed peas in timbales

Glazed sweet potatoes

Watercress salad

French dressing

Cheese crackers

Lemon sherbet

Coffee

Candies