# Table settings, and entertaining

## Table settings
- **Centerpieces** .... 363, 368, 369
- **Seasonal tables** .... 361-362
- **Serving**
  - After-dinner coffee .... 369
  - Buffet .... 371
  - Family-style .... 367
  - Informal dinner .... 366, 367
  - Tea .... 372
- **Setting the table**
  - Breakfast .... 364
  - Buffet .... 371
  - Formal dinner .... 365
  - Informal dinner .... 365
  - Tea .... 372
- **Table accessories**
  - China .... 360
  - Glassware .... 362
  - Linens .... 360

## Special meals
- **Buffets and casual dinners**
  - Before-the-Game Buffet .... 375
  - Card-table Buffet .... 375
  - Chopstick Dinner .... 375
  - Fireside Supper for 4 .... 375
  - Happy Birthday Dinner .... 375
  - Potluck with a Plan .... 375
  - Spaghetti Supper .... 375
- **Festive ways for holidays**
  - Christmas Eve Supper .... 378
  - Easter Dinner .... 378
  - February Favorites .... 378
  - Halloween Party .... 378
  - July 4th Porch Supper .... 378
  - New Year Hospitality .... 378
  - Thanksgiving Dinner .... 378
- **Lunches, brunches**
  - Card-party Luncheon .... 373
  - Curry Luncheon .... 373
  - Kitchen-counter Brunch .... 373
  - One-plate Club Luncheons .... 373

## Outdoor feasts
- "Queen-of-the-Day" Party .... 373
- Tray Brunch .... 373
- **Bring Your Own Steaks** .... 377
- **Eat-Anywhere Picnic** .... 377
- **Garden Fiesta** .... 377
- **Swimming Pool Special** .... 377

## Snacks and refreshments
- "Come on over for dessert" .... 376
- **Men's Choice Snack Bar** .... 376
- **Planned Refrigerator Raid** .... 376
- **Platter Party** .... 376
- **Special-occasion Coffee** .... 376
- **Summer Refreshment Plate** .... 376
- **Treats for In Between** .... 376

## Teas and receptions
- **Coffee-table Tea** .... 377
- **Open House (or House-warming)** .... 377
- **Reception at Home** .... 377
- **Sundown Social Hour** .... 377
- **The Traditional Tea** .... 376
Your table decorations are an invitation to pleasant eating.

Our table is all set for Thanksgiving!
Table settings

Half the fun of preparing a delicious meal lies in cooking up a pretty table setting as a background for serving. Gone are the days when only guests were treated to the prize linen, china, silver, and crystal, while the family faced the same old table—day in and day out.

Although extra-special efforts are an expression of your hospitality, you don’t have to serve a formal dinner to set a striking table. A soup-and-sandwich lunch for the family is equally deserving of a glamorous background. And there’s no getting around it—an imaginative table setting does make the food taste better.

Where to begin? A favorite set of place mats, a rustic wicker basket, garden flowers—any one could be your inspiration.

Mixing and matching hues leads to colorful, exciting settings. Don’t be timid about experimenting with color in china, glassware, and linens. This goes for combining styles, too. An occasional departure from the tried and true is a guaranteed pick-me-up for any meal. Homespun place mats with fine china, rough pottery and sterling silver—combinations like these are fun to develop, become a mark of your individuality.

Behind every table arrangement is this basic consideration—your family’s and guests’ convenience. Plan everything—from the way you place the salad fork to the way you serve dessert—with this thought in mind.

And be sure the table looks balanced, no matter how many are served. Naturally, there’s no problem with an even number. And with an odd number, you can use the serving dishes for balance, or place the center decoration at one end of the table, allowing an equal number of places on each side.

Selecting linens

The snowy white, linen tablecloth is a perennial favorite, but color, in every imaginable fabric, is more and more making its appearance on the table top. Almost every fabric on the market has been adapted at some time as a table covering—cotton, linen, and damask; appliqued and printed cottons and linen; lace, plastic, burlap, felt, organdy, chintz, and many others.

If you also like to use place mats, you'll find them in the same wonderful variety.

Breakfast gives you the chance to really indulge in sunny, cheerful colors. Glowing yellows and oranges are a natural complement to breakfast menus. Coarser linens and cloths are a good choice here.

Luncheons generally call for a daintier cover than either breakfast or dinner, although that’s not a hard, fast rule. Place mats, runners, or tablecloths of linen, lace, organdy, or silk lead to a delightful midday setting.

A damask cloth is still considered the “correct” covering for a dinner table. But embroidered linens, heavy cloths, colored linen, or place mats may be substituted if they’re appropriate with your dinnerware.

What’s the best size for a tablecloth? For an informal meal, the cloth should be large enough to cover the table and have a 12- to 15-inch overhang. The formal dinner cloth should have an 18-inch overhang.

If you’re serving buffet-style, you'll want an over-all cloth or runners. If you seat guests at bridge tables, use 45-inch cloths and 12-inch napkins.

Napkins may match the tablecloth, be of a major color that repeats the dominant note in the cloth, or be of a contrasting color. Dinner napkins should be 22 inches square—those for breakfast and luncheon are usually 12 inches.

If you fold them simply, either square or rectangular, the fold should be on the outside. To form a hexagon, turn under the corners of a square-folded napkin. There are also many ingenious ways to fold a napkin. With practice, you’ll master folding techniques, come up with a novel table touch.

Usually, you place the napkin in line with the silver, at left of the dinner fork. Or, it may be placed between the silver if no plate is in place, or on the service or luncheon plate if it looks better there.

China

A good place to begin your table setting adventure is with your dinnerware. A set of one-color dishes makes a smart, basic investment. Or choose a simply patterned set.
Spring-fresh setting

Here lemons and huckleberry leaves bedeck this moss-green cloth in a setting heralding the arrival of spring.

Or tumble fruits in a basket, nestle tulips or hyacinths in an old pewter pot—all make lovely springtime centerpieces.

The pattern of the oven-proof tableware picks up green, and a bit of yellow from the tablecloth and napkins, makes a pretty total effect.

Midsummer cooler

A refreshing lunch on a shady patio is a blessing on a hot summer day, doubly nice when the table setting is as attractive as this one.

The handsome accessories in wood, glass, pottery, beeswax, and stone repeat the many tones and textures of the landscape.

The feathery centerpiece arrangement is made of papyrus grass and assorted leaves, set against a background of toast, white, and cool green stripes. Pottery and sparkling tumblers echo these colors.
Match your serving pieces with your dish- es, or mix them for an interesting contrast in color and pattern. Salad and dessert plates may be of crystal or another china pattern appropriate in texture, color, and design. Service plates are always a part of truly formal occasions, but aren’t necessary for more informal table settings.

**Glassware**

The only rule to remember is: Key your glassware to the type of dinnerware and the occasion. If it’s buffet service, sturdy tum- blers or low goblets are in order since they’re informal in character and easy to carry. Dinner glassware usually means a footed tumbler of medium height. Very tall goblets are appropriate on formal tables only.

*Woodsy theme for a fall table*

Natural materials offer a wide variety of table setting possibilities. Here, the autumnal theme centers around a pine-cone owl, perched on a piece of driftwood. Golden yellow pompons flank the owl, add bright color note. Leaf pattern on china, amber goblets contribute to the theme.

*Festive setting for wintertime*

Smart plastic place mats of forest green, and deep-blue goblets and napkins (in a necktie knot) are the colorful props for the white bowls and green-trimmed plates. In matching hues, patio candles placed in center of table gleam like tree balls nestled in evergreen and holly.
Centerpieces

There’s no end to the list of materials that lend themselves to creative, imaginative centerpieces. Inspiration begins with even the most unlikely materials—a piece of driftwood, an everyday serving dish, a black wicker basket, top-of-the-season fruit, or a pretty flowerpot.

Begin by building up a whole collection of unusual articles that can be put to work in a unique table setting. Hardware and secondhand stores, the five-and-dime, auctions, the seashore—all are full of hidden treasures waiting to be discovered.

Candelabra, candlestick, flower bowls, and Lazy Susans, combined with a touch of greenery, fruit, a few flowers, or the food itself, provide many more possibilities.

Keep a whole fleet of little bowls on hand to load with masses of brilliant garden flowers in complementary tones, nestle around slim, lighted tapers. White or ivory candles are always good, but experiment with different shapes, sizes, and colors. Short, chunky candles or square blocks add a new note to candlelight dinners.

The not-so-lowly house plant is a wonderful centerpiece candidate, adds a green, growing touch to the table. A handsome container will enhance any plant, whether fern, flower, or herb. A small wooden or copper bucket, sporting a feathery fern or shiny-leafed plants, is a grand rustic touch for a patio lunch.

Holidays are a great source of centerpiece inspirations, provide you with a bundle of ideas—and instant color schemes. Green and white for St. Patrick’s Day; red, white, and pink for Valentine’s Day; black and orange for Halloween with a grinning pumpkin to reign over the festivities; red, white, and blue for July fourth; gold and green spring colors for Easter dinner or a May breakfast . . . these are just suggestions to start you on your way.

Whatever you use, keep it low so that guests can see each other across the table. Nothing is more annoying than carrying on a conversation with a voice that seems to come from a bowl of flowers.

Even though candles are used on the table more for decoration than for light, they are never used unless lighted, and generally only on tea, dinner, or buffet tables after dusk. Use 15- to 20-inch candles to keep flames comfortably above eye level.

Two saucepans, minus their handles, become an outstanding container for this garden grouping of daisies. Two tiers are held with clay. Daisies, cut in graduated lengths, are inserted in florist’s clay.

Instead of centering flowers and flanking them with candles, group the candlesticks in middle of table and arrange flowers at each end. It’s an attractive way to use short-stemmed garden roses.
Make sure the breakfast table looks as nice as for any other meal. Gay place mats, correct table setting, fresh centerpieces will make your family glad they got up!

Breakfast on a pretty table

Your breakfast setting logically varies with what you’re serving. In the drawing at the right, silver consists of fork and knife—could be for bacon and eggs; the dessert-size spoon is for cereal, the teaspoon for fruit. (Place the bowl for dry cereal above the plate; or if you’re having a hot cereal, serve it when folks are ready.)

Coffee spoon is on the saucer at the right of the cup. The butter spreader goes on the bread-and-butter plate as shown, or it’s placed at the left of the fork.

Dress up the breakfast table—
for company or just the family

Just-right setting for a hearty breakfast! Everything’s in readiness for the most important meal of the day. Vary your setting depending on the day’s menu.
Here’s how to set the table for a formal or informal dinner

Many of the rules for informal dinners are based on the more formal ones (now rare except perhaps in diplomatic circles). So we give rules for setting a formal dinner table.

A formal dinner would consist of these courses: 1-soup or other first course, 2-fish, 3-roast, 4-salad, 5-dessert, 6-after-dinner coffee. The drawing, bottom, shows how to set the table for this dinner.

Silver is placed in the order it will be used, from the outside in. Spoons and knives go at right; sharp knife edge faces plate. Bouillon spoon is at extreme right, then fish knife (used infrequently); next, dinner-size meat knife. Forks are at left of plate; from outside in: fish fork, meat fork, salad fork. Your table will be prettier if you limit the silver at each place to six pieces—three on each side of the plate.

Line up silver and plate about 1 inch from table edge. For comfort, allow 24 inches from plate center to next plate center.

Water and then wine glasses are placed left to right above knife and spoon. Coffee is served after dinner in the living room.

A more informal table setting, which today many people prefer, eliminates some of the formal customs—but your table can still look elegant. For an attractive table, have a neat, orderly arrangement of everything that’s needed for the meal.

In the drawing below, the forks are arranged at the left, the knives and spoons at the right, from the outside to the plate in order of use. (Here, the cocktail fork is brought in with the first course.)

Set the bread-and-butter plate to the left of the plate above the forks, spreader square on the plate. If coffee is to be served with the main course, the cups would be in place (handles out from the plates).

A guide to follow for informal service

An attractive, informal table setting provides for an orderly arrangement of everything needed, omits some formal customs which may be inconvenient.
**Appetizer** starts off the meal. Serve in crystal sherbet; place cocktail fork on crystal plate; set on china service plate. (Or cocktail fork may go at extreme right, outside knife and spoons.) Later, service plate is removed for main course.

**Soup** is usually served before main course in soup bowl or consomme cup. Place directly on service plate. Note position of soupspoon. (You may want to omit soup course, especially if serving appetizer.)

**Salad** may follow the meat course—remove the dinner plate and used silver. If the salad precedes the main course, place the salad fork to the left of the dinner fork. (Or serve the salad with the main course.)

**Meat course.** Remove the service plate; serve the main course on a large dinner plate. Dinner knife and fork are on the right and left; the bread-and-butter plate goes directly above the forks.

**Dessert.** Bring dessert fork or spoon in on dessert plate; guest should place the spoon on the right next to the plate, the fork on the left. Serve coffee with dessert at table or later in living room.
Tasty appetizer is a good beginning to a well-planned meal. Rich color, design of the china offers striking contrast to the simplicity of silver, crystal, and linens. Tuberous begonias make a lovely centerpiece.

Serving an informal dinner

Serve all dishes from the left, except beverages; serve them from the right. Never lift a glass from the table to refill it except at very informal meals when the water service is on the table. Take hold of goblets by the stem and tumblers close to the bottom. In passing dishes of food, offer them to guests from the left.

If salad is served with the main course, place it at the left or directly above the dinner plates. Hot beverages go on the right, just below the water glass.

Although, at informal dinners, bread-and-butter plates may be omitted, they are nice to use if you have them. Cover hot breads and buttered rolls with a napkin or piece of linen to keep them warm.

Before the dessert course is served, clear the table—start with the serving dishes, then remove dishes from each place. Don’t stack them—remove one at a time with your left hand, transfer it to the right, then pick up a second in your left hand.

If you need additional silver for the dessert course, place it at the right of the dessert plate, or serve it on the plate. Serve the coffee last. Have it with dessert at the table or later in the living room.

Family-style service

In line with today’s informal manner of living, the most popular way to serve is family style. Dinner plates, vegetables, and meat are placed in front of host. Salad plates, salad bowl go before the hostess.

Both host and hostess start serving as soon as everyone is seated. Since salad is easier to serve than the main course, it’s passed to the guests first.

For second helpings, meat and vegetable dishes can be passed around the table, but it’s easier to pass plate to host or hostess.

When the main course is finished, the hostess removes the large salad bowl and her own dinner plate. (A table-side teacart is handy for dishes, or they may be carried to the kitchen.)

Then she places the dessert service, plates and silver, on the table in front of her. As she serves the dessert, each guest passes his dinner plate and silver to her in exchange for dessert; then each passes his empty salad and butter plate.

A service tray holding coffee or tea should be placed directly above the hostess’ plate. She pours coffee, starts cream and sugar around the table. Ash trays are brought in after the dessert and coffee are served.
Seating your guests at the table

Today's more informal ways of entertaining often call for a table-setting and seating arrangement which varies from the conventional. To help you with those special occasions when you have guests for dinner, here are some illustrations showing time-tried tips, along with smart suggestions for less traditional seating arrangements.

No matter how you set your table or in what order you seat your guests, always plan for the convenience and pleasure of all. Your guests will be more comfortable, and you'll also feel more at ease.

Traditionally, seats for the host and hostess are at the ends or opposite sides of the table, with the hostess conveniently seated near the kitchen door.

In general, a lady guest of honor is always seated on the right of the host, with the gentleman guest of honor on the right of the hostess. If young children attend your party, it's best to seat the youngest child on the left of one parent, and the next oldest child to the left of his other parent.

At an informal dinner, the hostess indicates the places, seating the woman guest of honor first, then the other women; the man guest of honor and the other men.

If you wish, use place cards to help direct everyone to his place. However, separate husbands and wives for the evening and give them a different partner. At a teen-age date party, seat couples together.

Everyone stands behind his or her chair until hostess sits—the signal for everyone else to sit down from left side of the chair.

Centerpiece in the middle of table

For a conventional table setting, the centerpiece is in the middle of the table. Hostess sits at the end nearest the kitchen, host at the other end.

Hostess directs seating on each side. She seats the woman guest of honor to the right of the host, man guest of honor to her right. The others take their seats as directed.
Balanced arrangement

For a dramatic effect, you may decide to frame your table arrangement. Place centerpiece at end of table and balance it with a glamorous dessert or second centerpiece at other end.

The host will sit in the middle of the grouping on one side; the hostess will sit directly across from him.

Centerpiece at one end

If the table is set with the centerpiece at one end and the host sits facing it, the hostess takes her place at far left side, honored man guest to her right.

If there is no host, the hostess will sit at the head of the table, so she may serve her guests and keep conversation interesting and lively.

After-dinner coffee

When dessert is finished, you may invite your guests to have their after-dinner coffee in the living room. It's a pleasant change and helps to carry the dinner-table conversation into the living room.

On a large tray, place a coffee server filled with hot, black coffee, the creamer, sugar bowl, and demitasse cups and saucers (preferably not stacked), with a spoon on each saucer. Put tray on a convenient coffee table. Napkins, if any, should be cocktail size.

The word demitasse is French for a half cup and refers to either the cup itself or the cupful of coffee. The coffee served in demitasse cups is usually stronger than that served in regular cups. It's traditionally served piping hot and black, although there are some who prefer cream and sugar.

As hostess, you'll pour the coffee while your husband or a volunteer assistant passes the cups.

Guests are bound to ask for another cup, so it's smart to have enough for seconds, and even more. If you don't have two pots so one may replace the other, take the pot to kitchen for refilling.
Entertaining buffet style

Having a buffet? Whether it’s for 5 or 50, these pointers make it a perfect party

Buffet-style serving is fun! You, the hostess, can enjoy your party without shuttling back and forth to the kitchen; you’ll have time to chat with your guests, and they’ll relax and enjoy themselves.

Buffet serving is a natural when guests outnumber the places at your dining table. Set up card tables or small tray tables in the living room. Or let your guests eat lap-style from trays—place a stack of trays near the serving table.

If guests are to sit at the dining table or at card tables, have the places all set beforehand with linens, silver, glassware, and salt and pepper shakers.

For a buffet, you can go fancy and use your best china; or keep it casual with simple accessories. It’s all up to you.

There’s no hard-and-fast rule for setting a buffet. Most important: Arrange it attractively—no crowding; place serving dishes to make it easy for guests to help themselves. Often big dishes are placed in the center at each end of the buffet table. Include a serving fork or spoon alongside each food that’s offered.

If you’re serving a crowd, make twin arrangements of food, one on each side of the table. You’ll avoid traffic tie-ups; self-serving will move right along.

Decide exactly how many forks, spoons, plates and cups you’ll need and put out just that number. Food and tableware can go on dining table, sideboard, or both.

In the drawings, below, guests would begin by picking up plates and napkins. (Here, the napkins are stacked with the plates to save room on the table; but they might be arranged beside the plates or placed with the silver.) Guests would go around the table, helping themselves to meat, vegetable, relishes, salad, rolls, and silver. If you like, either you or your husband may serve the main dish to the guests.

Serving dessert . . .

Have dessert arranged on a side table; or clear buffet and arrange dessert, plates, and silver—let guests help themselves. Or pass a tray of desserts to guests seated at tray or card tables. Serve coffee with either the meal or dessert, or both. Usually any beverages go on buffet or a side table.

---

Buffet table set away from wall

---

Buffet table against the wall
Teatime—a delightful custom!

For an informal afternoon tea, pick a pleasant spot—in front of the fireplace or a shady corner of the porch or patio. Before guests arrive, set tea tray as shown, right; place on convenient table.

Just before serving, fill container with boiling water and teapot with freshly brewed tea. (You may want to use a concentrated brew.) Pour tea; then, as guests request, dilute with hot water, add sugar, cream (really milk), and lemon. Guests help themselves to simple snacks placed near by. (If forks or knives are needed, arrange on tray.)

A more formal tea usually honors someone—a speaker, a new neighbor, or perhaps some visiting club members.

Before the day of the tea, ask a friend to pour... or two friends, one at each end of the table. You’ll be free to make guests feel at home and replenish tea and food.

Gleaming silver, exquisite china, dainty food, and a pretty centerpiece will make a beautiful table. Suit the setting to the table, the room, the number of guests. You may want to serve from only one side of the table, or offer beverages at only one end.

Watch details—are cup handles parallel, plates and spoons the same distance from the table edge? Tea tray holds tea, hot water, cream, sugar, and lemon. Cups and saucers go near tray—at back and side. Spoons are next. Stack napkins between plates, or arrange near by. (Use plates large enough to hold cup, saucer plus a snack. Or you may use smaller plates and no saucers.)

Person pouring hands beverage to guests, who help themselves to other refreshments. They may eat standing or sit down.

A tea table set for many guests—When your tea is a big affair, it’s a good idea to set the tea table for “two-way travel.” Place similar plates of tea dainties on both sides of the table; offer a beverage at each end. Guests preferring coffee, punch, or chocolate take one side of the table, while tea fans take the other side.
Special meals

Party lunches and brunches

"Queen-of-the-Day" Party
A festive luncheon can honor bride-to-be or brand-new mother, or can say bon voyage. "Crown" the guest of honor with a flower lei, or present a corsage. For fun, choose a theme and ask guests to bring gifts all of a kind (for instance, gifts could be all blue, or all of plastic or paper, or all for the barbecue). Then decorate your table to match.
Since it's luncheon just for the ladies, here's your chance to go frilly and fancy:

Classic Chicken Divan
Cloverleaf Rolls  Spiced Peaches
Fresh or Thawed Frozen Berries  in Meringue Shells
Coffee  Salted Nuts  Candy Mints

Card-party Luncheon
The plan is to serve luncheon, then start the game immediately afterward. So, luncheon, though glamorous, should be easy to serve, to eat, and to clear away. For example:

Lobster Newburg, Pastry Petal Cups  Radish Roses
Marinated Artichoke Hearts
Date Cake  Lemon Sherbet  Coffee

Curry Luncheon
Curry and condiments, dessert and tea make the whole meal. Serve the curry and rice from a small table. (Indian touches for the table include paisley-print cloths, brass trays and containers, a centerpiece of wheat and fresh fruit.) Pass condiments, hot tea:

Curry of Shrimp or Chicken  Yellow Rice  Condiments
Thawed Frozen Pineapple  Hot Tea

One-plate Club Luncheons
When you serve a large group, you'll save on space, time, and budget by combining main course and dessert on the same plate. Then plan to pass tea or coffee. Three luncheons:

Macaroni and Cheese
Oven-browned Luncheon Meat Slices
Carrot Sticks  Olives  Warm Rolls
Frozen Cocktail Slices on Lettuce

Sliced Cold Corned Beef
Swiss Cheese  Buttered Swedish Rye
Coleslaw  Ripe Olives  Potato Chips
Baked Apple

Chicken Strata
Pickle Slices  Cranberry Sauce
Chilled Ambrosia in Paper Cups
Oatmeal Crisps

Tray Brunch
Each guest picks up a tray and helps herself to a fruit cup and coffee. Then serve eggs straight from the oven. Pass warm coffee cake and an assortment of jams and jellies.

Summer Ambrosia or
Thawed Frozen Melon Balls
Egg Cups, Piquant
Spicy Raisin Coffee cake
Jams  Jellies  Butter
Coffee and More Coffee

Kitchen-counter Brunch
Tell weekend guests breakfast is any time. Set out coffee maker, waffle baker, and pitcher of batter on the counter. Guests can make waffles and fry bacon, find juices in the refrigerator whenever they get hungry.

Apricot Nectar  Tomato Juice
Sour-cream Waffles
Pan-fried Canadian Bacon
Whipped Butter  Cherry Preserves
Hot Coffee
Buffets, casual dinners

Before-the-Game Buffet
You'll want to eat and be on your way on Big Game night. So plan to feature a hearty casserole, add rolls and refrigerated salad. A tray of dessert fruits doubles as centerpiece. (In a hurry? Carry dessert, munch at the half.)

<table>
<thead>
<tr>
<th>Blue-cheese Dunk</th>
</tr>
</thead>
<tbody>
<tr>
<td>Corn Chips</td>
</tr>
<tr>
<td>Carrot Sticks</td>
</tr>
<tr>
<td>Celery</td>
</tr>
<tr>
<td>Hamburger-Corn Casserole</td>
</tr>
<tr>
<td>Marinated Three-bean Salad</td>
</tr>
<tr>
<td>Rolls</td>
</tr>
<tr>
<td>Fruit</td>
</tr>
<tr>
<td>Molasses Cake Bars</td>
</tr>
<tr>
<td>Coffee</td>
</tr>
</tbody>
</table>

Card-table Buffet
After appetizers in living room, guests help themselves to main course, coffee, then find places at card tables. Omit centerpieces. For a party look, consider colorful paper tablecloths, contrasting napkins.

<table>
<thead>
<tr>
<th>Appetizer Juices</th>
<th>Cheese Puffs</th>
</tr>
</thead>
<tbody>
<tr>
<td>Baked Veal-and-Ham Birds</td>
<td>Browned Rice</td>
</tr>
<tr>
<td>Cranberry Relish Mold on Lettuce</td>
<td></td>
</tr>
<tr>
<td>Celery</td>
<td>Toasty Garlic Bread</td>
</tr>
<tr>
<td>Mincemeat Pie a la Mode</td>
<td>Coffee</td>
</tr>
</tbody>
</table>

Spaghetti Supper
Emphasize your supper theme with a Roman-striped tablecloth, a centerpiece of stubby white candles and white mums.

| Spaghetti with Parmesan Cheese |
| Chicken Cacciatora            |
| Italian Pickled Peppers       |
| Salad of Romaine, Red Onion, and Artichoke Hearts; Italian Dressing |
| Olives Radishes French Bread  |
| Tutti-frutti Tortoni          |

Make it a Roman holiday!
Treat company to fun and informality with an all-Italian supper featuring classic Chicken Cacciatora with spaghetti. Theme the table, too— with straw baskets or animals, candles in bottles, pottery.

Chopstick Dinner
Offer chopsticks, maybe even Japanese soup spoons. On table use bamboo mats or silky cloth, plain or flowery dishes, lacquer-ware. Create an Oriental flower arrangement.

| Cucumber Soup      |
| Chow-mein Noodles  |
| Chicken Almond     |
| Chinese Fried Rice |
| Raw Turnip Slices  |
| Carrot Zigzags     |
| Green Pepper Strips|
| Chilled Canned Mandarin Oranges |
| Coconut Macaroons  |
| Hot Green Tea      |

Happy Birthday Dinner
Dinner is special, with cake the star! Staging idea—center cake on platter, circle platter rim with low candles and flowers. Freeze scoops of ice cream ahead on cooky sheet.

| Tomato Toddie, Blue-cheese Bites |
| Roast Leg of Lamb Mint Sauce     |
| Carrots Green Beans Almond       |
| Grapefruit-Avocado Salad Rolls    |
| Birthday Cake a la Mode Coffee   |

Fireside Supper for 4
For an evening you've set aside to relax and talk with good friends, serve a simple supper on trays. Later, pass dessert and coffee, while Dad puts another log on the fire.

| Perfect Scalloped Oysters, Lemon Green Beans with Basil |
| Cauliflowerets Radishes                             |
| Pickle Relish Cups Bread Sticks                     |
| Lemon Cups Hot Coffee                               |

Potluck with a Plan
Everyone helps plan, then divvies up the cooking. Pick portable foods: Carry hot Chicken a la King in thermal bucket or picnic jug, rice in ring mold, cranberry sauce in unopened can. Peaches, marinated vegetables travel in covered bowls (add lettuce, cheese to salad at the last minute).

| Chicken a la King in Rice Ring                      |
| Spiced Peaches Cranberry Sauce                     |
| Blue Cheese-Vegetable Bowl Hot Brown-and-Serve Rolls|
| Maraschino Quick Cake or Gingerbread Coffee and Milk |


Snacks and refreshments

Treats for In Between

10 o'clock Supper: Stow everything in refrigerator (including batter). After movie, bake pancakes, heat topper; you’re ready!

Favorite Pancakes
Chicken a la King or Orange Sauce
Chilled Fruit Cup Coffee

Salad Snack: Try this for a warm-day refresher. Skip dishes; use paper plates, cups.

Sea-food Salad in Lettuce Cups
Cheese-bottom Biscuits
Iced Tea Lemon Slices

Men's Choice Snack Bar

Set out the makings on platters and trays, then it's every man for himself!

Sliced Corned Beef and Cheeses
Buttered Rye Bread Lettuce Mustard
Potato Salad Celery Sticks
Red-hot Apple Pie Big Coffee Pot

Planned Refrigerator Raid

Nice to come home to, after an energetic evening of skating or folk dancing:

Sliced Meat Loaf
(for make-your-own-sandwiches)
Sparkling Citrus Salad
Chocolate Refrigerator Cookies
(sliced, on cooky sheet, ready to bake)
Cold Milk Instant Coffee

Platter Party

Nothing to it! Spin the disks for entertainment; serve fix-it-yourself refreshments. Everybody creates his or her own Sub, takes a turn with the corn popper. For drama, serve pop on ice in gaily decked bucket.

Submarine Sandwiches
Popcorn Brownies
Assorted Bottled Drinks Milk

Summer Refreshment Plate

Set up a card table outdoors or on the porch. When you arrange trays, tuck in garden flowers on each plate; slip a nasturtium leaf or a grape leaf under the iced tea.

Teatime Sandwiches made with
Thin Rounds of
Steamed Brown Bread
Twenty-four Hour Salad on Lettuce
Iced Tea with Lemon Green Mints

"Come on over for dessert"

Invite a neighboring family for dessert. Youngsters rate tray tables in the family room; grownups relax in the living room.

Golden Layer Cake Ice Cream
Peanut Clusters Coffee Cocoa

Special-occasion Coffee

Coffeetime goes fancy when you want to introduce a visiting friend, welcome the new neighbor, celebrate a birthday. Bring out your prettiest napkins, cocktail picks, butter spreaders. Flowers: A single rose.

Chilled Melon Balls and Pineapple Chunks, Stuffed Prunes
Meat-ball Miniatures (chafing dish)
Cranberry Kuchen Hot Coffee

Teas and receptions

The Traditional Tea

A formal tea is gracious and leisurely. (See details of table arrangement, page 372.) To match the gleaming silver, candles, and flowers, offer dainty refreshments, easy to pick up and eat.

Sandwich Tray: Pinwheel, Ribbon, and Rolled Sandwiches
Cooky Tray: Creme-filled Cookies, Coffee Cornucopias, Coconut Kisses, Sandies rolled in tinted coconut
Lemon Slices Salted Nuts Mints
Tea Cream and Sugar Coffee
Coffee-table Tea

You bring everything in on a tray (see how to arrange tray, page 372), then serve from the coffee table—or outdoors on the porch, if you like. Put this down as a grand idea for after a shopping spree!

Petits Fours or Jigsaw Sandwiches
Hot Tea
Cream and Sugar Lemon Slices

Reception at Home

After a home wedding or a christening, serve a simple buffet. Guests gather for cutting of the cake (if a wedding reception) then help themselves to main course and beverage. Ask them to come back for cake (offer second plate for dessert).

Chicken Salad in Tomato Daisies, with Watercress Trim
Butter Flakes Spiced Peaches
White Cake Supreme
Quick Punch Hot Coffee

Open House

A punch party is a pleasant way to greet friends on Sunday afternoon. Offer punch, appetizers, cookies. Wreath punch bowl in garden flowers or greens. No punch bowl? Convert large china bowl, mixing bowl, ice bucket—or scoop out a watermelon half! Keep hot appetizers hot in chafing dish.

Fruit Punch
Small sandwiches of Deviled Ham
Crab Meat-Bacon Rolls
Sizzling Ripe Olives
Poppy-seed Pastries
Swedish Spritz Apricot Pastries
Chocolate Pinwheel Cookies

Sundown Social Hour

When the concert starts early, invite everyone for appetizers ahead; plan to have dinner after the performance. (No worry about spoiling your appetite for dinner!)

Cauliflowerets, Carrot Strips, and Radishes on Crushed Ice
Quick Cottage Dip
Appetizer Pie
Cocktail Wieners Walnut Snack
Tomato Toddy or Trader’s Punch

Outdoor feasts

Swimming Pool Special

When splash-time is over, hearty fare is in order! We vote for pizza straight from the oven—with plenty for seconds!

Wedges of Hot Pizza
Coleslaw in Paper Cups
Watermelon Popcorn
Chilled Bottled Drinks Coffee

Bring Your Own Steaks

Work and expense are divided, fun multiplied. Each family brings its own food and grill. All cook at once, then eat together.

Steaks or Hamburgers
Grilled Garlic Slices
Indian Roasting Ears
Sliced Tomatoes and Onions
Warm Peach Cobbler Coffee Milk

Eat-Anywhere Picnic

This is a grand meal to take along when you plan to hike a ways, can’t take a grill. Or tuck it in the car when you’re traveling. Stop at a roadside park, set everything out, and you’re ready to eat!

Oven-fried Chicken (chilled)
Hamburger Buns spread with Peanut Butter
Calico Salad Bowl Pickled Beets
Gingerbread
Milk and Cold Bottled Beverages

Garden Fiesta

Turn your garden into a Little Mexico for the evening. Hang gay-colored lanterns in the trees, stack Latin records on the phonograph. Go authentic with brightly striped cloth, centerpiece of flowers and gourds, pottery or Mexican glass dishes. Snip a “tin” decoration from foil pie plates. Serve:

Guacamole Crisp Tortillas
Tamales (canned or frozen)
Chili Con Carne Corn Chips
Blue Cheese-Vegetable Bowl
Caramel Custard Hot Coffee
Festive ways for holidays

New Year Hospitality
Invite friends for New Year's Eve, or to watch the big games on TV next day. Surprise them with cook-at-the-table refreshments, using your chafing dish or electric skillet. Your guests will enjoy the drama, and the delicious results!

- Zippy Cranberry Cooler
- Chicken Canapes
- Beef Stroganoff with Pilaf
- Pickled-beet Salad
- Pumpernickel Viennese Torte
- Coffee

February Favorites

Valentine Dessert Party: Make heart-shaped Individual Meringue Shells from pink-tinted meringue. Table might go pink, with red candles and carnations.

- Strawberry Sundaes in Pink Meringue Shells
- Pink and White Mints
- Hot Tea

Salute to Lincoln and Washington:
Especially for the youngsters, climax dinner on the birthday holidays with one of these:

- Lincoln Log
- Washington Pie
- Boston Cream Pie
- Cherry Pie Supreme

Easter Dinner
In keeping with the joyous spirit of Easter, make dinner traditional (with ham, Easter eggs, Hot Cross Buns); add fresh-as-Spring accents like: Spiced Peaches, Horseradish-Mustard Ring, fruit kabobs—of quartered orange slices (skewer fan-style), maraschino cherries, pineapple chunks.

- Tomato Bouillon
- Melba Toast
- Baked Ham with Honey-Orange Glaze
- Creamed Peas and New Potatoes
- Hot Cross Buns
- Whipped Butter
- Deviled Eggs on Shredded Lettuce
- Lemon Chiffon Pie
- Coffee

July 4th Porch Supper
Wrap tall jars or cans in red paper to make giant firecrackers. Fill with white glads or marguerites. Cover table with blue or peppermint-striped cloth, paper, or place mats. Favors: Gumdrops topped by tiny flags.

- Cold Flaked Salmon on Water Cress with Green Goddess Dressing
- Perfect Fried Chicken
- Herbed Roasting Ears
- Hard Rolls
- Fruit Plate: Watermelon Chunks, Blueberries, Pineapple Sherbet
- Pink Lemonade
- Coffee

Halloween Party
Make it a cookout. Or gather 'round the fireplace, or in any suitably spooky witches' den. Entertainment: Make jack-o'-lanterns.

- Hot Dog Shrieks (Spread buns with Garlic Butter)
- Baked Beans (Trapped in paper cups)
- Jack-O'-Lanterns (Oranges with faces)
- Mysterious Hollows (Doughnuts)
- Ghostly Popcorn (Dash with Parmesan)
- Witches' Brew (Chilled Cider)

Thanksgiving Dinner
This is the day to be traditional, with place cards made by the children, a harvest fruit centerpiece, turkey carved at table. (See picture, page 359.)

- Grapefruit Halves with Blueberries
- Roast Turkey
- Oyster Stuffing
- Mashed Potatoes
- Giblet Gravy
- Green Beans with Onion Rings
- Spiced Pears
- Jellied Cranberry Sauce
- Relishes
- Hot Rolls
- Pumpkin Pie
- Mints
- Coffee

Christmas Eve Supper
The tree is trimmed, the gifts carefully tucked away for Santa to find. Time for supper! (Sit where you can admire the tree.)

- Perfect Scalloped Oysters
- Ambrosia
- Stuffed Celery
- Hot Rolls
- Cottage Pudding with Cherry Sauce
- Coffee
- Milk