

Setting the Dining Table Tastefully

Simple Suggestions—Simplicity Preferable to Elaboration

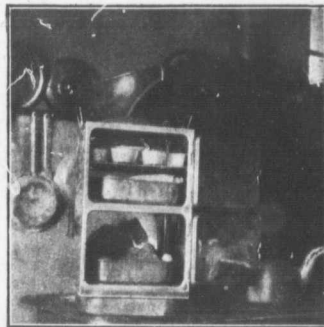
JUST "how" to set the dining table in good form, is sometimes somewhat of a problem when we are having company, and wish to have everything as nice as possible. Some people say that we should have our table just as attractive when the family is alone as when company comes. It seems but a natural trait of us women, however, to plan a few extra touches when visitors are being entertained. And after all we can derive a great deal of pleasure out of preparations for company, providing, of course, that we do not go to extremes.

One of the prime requisites in farm table appointments, is cleanliness. The linen, even if not of the best "Irish old bleach," should be immaculate. The better the quality of the linen, the better will be its gloss and appearance, and it seems wise to have at least one table cloth of the best linen we can afford. Firmness and firmness are desirable qualities in table linen. The appearance of the cloth depends to a large degree also on the way in which it is laundered. If ironed without folds, save one lengthwise, running exactly in the centre of the cloth, it will show up to

points which may prove of value to some of Our Women Folk.

Placing the Silver.

It is usually considered correct to place the silver, such as knives, forks, and spoons, about one-half inch in from the table edge. At the right of the plate the knives are placed with the cutting edge towards the plate, and at the left of the plate the forks are placed. These are usually placed in the order in which they are to be used. For instance, at dinner the largest knife would be placed on the outside and the butter knife next the plate. The same would be the ruling for forks. In our illustration of the dinner table, the small knife is placed on the outside, so in some cases, it is a matter of taste. If soup is to be served, the large spoon is placed at the outside of the knives as shown in the illustration. Had the large spoon been intended for pudding, it would have been placed nearest the plate, or if both soup and pudding were to be served, the dessert spoon could have been placed at the top of the plate. Just one fork is shown on this dining table, so we presume pie



The Steam Cooker Ready for Action.

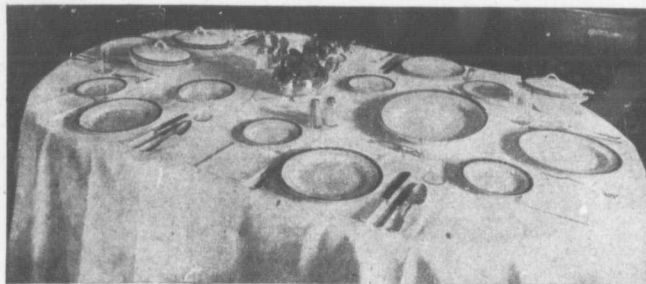
Steam Cooking and Canning A Labor and Fuel Saver

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WE are continually being told to save food, and are well supplied with suitable advice as to economical rationing. But I wonder if we are familiar with the most efficient method of cooking food, i.e., steaming?

For some months I have been testing an apparatus, the picture of which I am sending along for publication, and I have found it so satisfactory that I wish every housekeeper could procure one. It is an up-to-date steam cooker, and I am sure at first glance it recommends itself as an improvement on the old-fashioned cooker, which was very useful, but rather awkward. The doors and adjustable shelves of this cooker make it just as handy as an oven, while the copper bottom gives it durability. My primary reasons for securing this cooker were for the saving of fuel, and room on the stove-top. Now I find there are more important advantages. It assuredly saves fuel, as an entire meal for an ordinary-sized family can be cooked over one burner of any kind of stove, and it takes just enough fire to boil and keep boiling two quarts of water. It is very obvious that it saves room. This saving of room, particularly applies to coal oil stoves, as most people have plenty of space when using ranges. But when using coal oil or gasoline stoves, which I am glad to say are becoming so universal among our farm women, the space on top is limited, particularly if the oven is on. So much hot water is necessary in farm homes that at times the oil stoves are rather a handicap, but using this cooker leaves the other burners free. I have always known that steam-cooked food was more nourishing and more easily digested, but I did not know until this summer how appetizing it was. The

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A Simply Arranged Table, showing Some Details in Setting.

best advantage. If one has a large table cloth roll, similar to the smaller ones for centre pieces, tray cloths, etc., on which to roll the cloth after laundering, unnecessary folds may be avoided.

Round Table Popular.

The style of table most popular nowadays is the round one, and such a table certainly looks very attractive when set for a meal. One drawback to this style, however, is that when it has to be enlarged to accommodate several persons, it is then oval. It is rather difficult when this shape to prevent the table cloth from dragging on the floor at the corners. Owing to this fact, some people prefer the square table. In setting the table, the first necessity is the "silence" cloth, which may be made of soft flannel or double-faced cotton. This silence cloth should not be considered as "putting on style," for it is very practical. It saves the table top, prevents clatter of cutlery or dishes and adds much to the attractiveness of a table.

At the place of each individual the plate, napkins, (or serviettes), knives, forks, spoons, glasses, etc., go to make up what is called "the cover." Twenty or twenty-five inches of space between each person is considered the correct space to allow, so that they will have plenty of elbow room. While certain rules for setting a table have been formulated, some authorities differ on various points, and it is not the purpose of this article to set down any hard and fast rules with the idea in mind that they be strictly adhered to. Rather, we will mention a few simple

was not to be served for dessert. Teaspoons are not shown on this table and the proper place for them is sometimes a disputed point. Some people place them beside the soup spoon, others at the outside of the forks, and still others at the top of the plate. The water glass is placed at the tip of the knives and the bread and butter plate at the left.

As will be noted on this dining table, the meat platter is placed at one end and the vegetables at the other. If the housewife intends pouring tea at the table, some other member of the family might be commissioned to serve the vegetables. Bread, butter, salt, pepper, pickles, etc., should be arranged neatly on the table.

Luncheon Dollies Attractive.

We dropped into the home of a friend a few days ago and found her setting her dining table with luncheon dollies, instead of a table cover. It presented such an attractive appearance, that she completed the setting of the table, and as we had our camera along, we made use of it for the benefit of Our Women Folk. Some housewives

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A Unique and Attractive Table Set in Luncheon Style.