

# TABLE SETTING GUIDE TO HELP HOMEMAKERS

### Bureau's Suggestions Have Informality of West As Keynote

Table setting is often a problem for housewives. Books of etiquette sometimes disagree sharply as to what's proper. Sometimes it's a matter of geography, too, with the East and West far apart. For Western homes, where informality is the rule, the Safeway Stores and Piggly Wiggly Homemakers' Bureau has prepared a guide. Here in outline form, are its main points:

Table linen should be spotless. Dollies, either linen or lace, are appropriate for informal luncheons and dinners. Colored linens are used only for luncheon and breakfast. For more formal service, completely cover the table, using linen or banquet cloth or an elaborate lace cloth. This is placed on the bare polished table and not over colored cloth.

**LINEN SHOULD MATCH**  
Napkins should match linen in color if not in material. Breakfast and luncheon napkins may be small, but dinner napkins should be from 18 to 20 inches square. They are placed to the left of the silver, or if the table is crowded, on the service plate. They may be folded in a triangle for breakfast or lunch, but are usually folded very simply for dinner. If folded in rectangular shape, place with open lower corner nearest the plate. Never stand a napkin on the table.

Table decorations should be kept simple. A centerpiece is always appropriate, but should be kept low, not obstructing the view across the table.

Candles have no place on the luncheon or tea table unless they are lighted and the room darkened by drawing the shades.

Silverware, whether plated or sterling, should be kept well polished and courses should not be included in the menu if the proper silver is not available. However, it is possible to substitute for various pieces.

The position of flat silver is, as a rule, one inch from the edge and vertical to the edge of the table, placing it in correct sequence as used, beginning from the outside and working towards the plate.

#### FOR INFORMAL DINNERS

For informal entertaining at home, not more than four or six pieces of silver (not counting the oyster fork) should be laid on the table at one time. Those generally consist of knife, fork, main fork and spoon. If necessary, additional pieces may be placed on the table before the course is served.

Knives are laid cutting edge toward the plate, next and to the right of the plate.

Spoons are placed next to the knife, bowls up and parallel with the knife. If soup is to be served, the bouillon, cream soup or large soup spoon is placed on the outside, and next to the teaspoon.

Forks are placed on the left of the salad plate, tines up. If salad is served Western style (before the main course) the dinner fork is placed next to the plate and then the salad fork. If the salad is to be served with the main course, or after the main course, the salad fork is put next to the plate.

#### PLACED ON PLATE

The cocktail fork or spoon is placed on the cocktail plate, parallel to the other silver on the table. Through popular usage a spoon may easily be substituted for a cocktail fork, unless serving fish.

Silver for the dessert may be brought in on the plate or laid on the table just before it is served.

The water glass on the table is placed above the tip of the dinner knife. If other glasses are used, they are placed to the right of the water glass or in a line slanting from the goblet to the right.

Bread and butter plates are placed above the tips of the forks, in line with the water glasses.

#### VARIETY OF WAYS

Bread and butter spreader may

## CHARMING BREAKFAST TABLE ARRANGEMENT



This breakfast table setting, arranged by the Safeway Stores and Piggly Wiggly Homemakers' Bureau, shows how simplicity of arrangement, flowers and effective selection of china may combine to make a happy beginning for the day.

be placed in a variety of ways, laid on the top or right side of the bread and butter plate with the blade toward the center of the plate or diagonally across the top of the plate.

Salt and pepper containers may

be placed at either end of the table within easy reach of the guests; if individual sets are used, they may be placed for each cover or between every two covers.

The cream and sugar bowl may be put on the table; the latter is

always filled with lump sugar if to be used for a hot beverage. If coffee is to be served only with or after the dessert course, the cups and saucers and creamer and sugar bowl are brought on with the course they are to accompany.

## Any Questions, Ladies? Experts Ready to Answer

"Kitcheneers" comprise a most inquisitive group.

This fact is aptly demonstrated by the thousands of letters Mrs. Julia Lee Wright receives each year at the Safeway Stores and Piggly Wiggly Homemakers' Bureau from Western women who are confronted by a wide variety of homemaker problems, following her courses in "Kitcheneering."

In order that questions which occur to homemakers while they are attending the "Kitcheneering" course may receive a prompt answer, Mrs. Freeman has arranged to have "question boxes" placed at the exits of the Torrance Theatre. Queries left there will be collected at the end of each "Kitcheneering" session and either answered from the stage or forwarded to the Homemakers' Bureau where a practical and complete reply will be provided.

It is the proud boast of the Homemakers' Bureau that it has never been "stumped" by any problem of homemaking, although some "kitcheneers" have required a month or more of research before a proper solution has been discovered.

### This 'Inventory' Keeps You Posted

It's a good idea, if you have a well-stocked cupboard of canned goods, to list the contents on a card, tack the card on the cupboard door or shelf and check off as the products are used. With this inventory one always can tell when the stock is running low, what's on hand and when to buy.

### Old Card Tables Given New Dress

Card tables may be rejuvenated by covering them with covers from old magazines. Pictures of flowers are best, but others may be used. Remove the old covers from the tables and paint the frame and legs. Trim the pictures carefully and arrange them to cover the top completely, saving especially attractive pictures for the center. A fan-like arrangement of the pictures can be used. Cement the pictures carefully to

the table with glue, or better still, rubber cement. Be sure to cover the entire back of each picture with the glue or cement and press each picture down firmly and smooth out all wrinkles. When the glue has dried thoroughly, apply at least eight successive coats of orange shellac, allowing plenty of time for each coat to dry. Orange shellac gives the pictures an antique effect.

Valuable prizes will be given away each day at the Kitcheneering Course at the Torrance Theatre, April 25, 26 and 27.

## The Softest, Fluffiest, Freshest Bread Westerners Can Buy - YET LOW IN COST

## There's no smoke or odor when you deep-fry with FORMAY!

ONE OF JULIA LEE WRIGHT'S COOKING SCHOOL DEMONSTRATIONS

Men love deep fried foods when they're done right. You'll find this new type shortening a real help.

For these French fried potatoes I have heated Formay to 395° F. There is not a hint of smoke. Not a trace of odor.

See how crispy-brown and greaseless my potatoes are. REALLY WHOLESOME.

I'll use this kettle of Formay over and over again for fritters, French fried onions, fish and so on. Formay, you see, is economical, for it does not carry the flavor of one fried food to another.

### Spinach! You Can Make Them Like It

Won't they eat spinach? This method, recommended by the Safeway and Piggly Wiggly Homemakers' Bureau, may change their minds.

First, remember that spinach is the only green vegetable which should not be cooked in plenty of water, only that which clings to it after washing.

The best way to wash spinach is to use two pans of water, washing well in one pan, then lifting it out, (remember, lift it; pouring the water out of the pan merely pours the sand back on the spinach again), and then washing in the second pan.

Spinach should not be cooked until it loses all its fresh, green color and delicate flavor.

**BELIEVE IT OR NOT ICING**  
This is marvelous!  
1 package cream cheese  
2 cups powdered sugar  
3/4 cup top milk  
1 teaspoon vanilla extract  
Mash cheese and work in the powdered sugar a little at a time. Add vanilla, and milk, until of the right consistency to spread.

## ... and all these other advantages, too

- \* Formay is the fastest-creaming shortening. Makes lighter, finer-grained cakes and fluffier biscuits!
- \* It gives you "springy" pastry dough for flaky-crusting pies.
- \* Formay keeps fresh without refrigeration.
- \* A really pure shortening.
- \* It is as easy to digest as butter.
- Formay - makes you a better cook

**BEST YET!**  
"We're always for the best of foods, in that we're never wrong. By eating lots of A-Y Bread, We're sure to get along."

**QUALITY**  
"Ingredients in A-Y Bread, Are just what we would use Baked just as we would do at home, No better could we choose."

**FRESH!**  
"It makes the finest golden toast. We know it's cash well-spent. For straight from ovens to the store. Fresh A-Y Bread is sent."

**MORE**  
"It's true, folks, though the price is low. Fresh A-Y tops all tests. You'll want to serve it every day. The West knows what is best."

Here's the bread that offers wholesome quality in such abundance homemakers enthusiastically champion it everywhere!

There's assured goodness in the superb flavor, the perfect texture of A-Y Bread; there's rare quality readily apparent in the careful baking of A-Y... in the delivery of fresh, golden brown A-Y loaves direct from warm ovens to your Safeway Store each day. Quality plus is provided by the pure ingredients of A-Y: highest grade flour, fresh compressed yeast, finest sugar and table salt, rich milk and pure shortening. Every comparison will prove A-Y to be the most exquisite, delicious bread you can serve.

Even so... A-Y is surprisingly low in cost. That's because sales expenses are minimized... because controlled distribution excludes waste production. Quality and low price... it's the perfect combination offered by A-Y Bread.

Sliced and Unsliced

# BREAD

See A-Y Bread demonstrated at Safeway Stores Cooking School Course in "Kitcheneering." Awarded the Homemakers' Bureau Seal of Approval through high-scoring tests (Ingredients and texture).