



Table Setting Badge

By Doreen Olson

“A carefully planned and well-prepared meal deserves an attractive setting. So, whether you are entertaining guests or feeding the family, set a table that beckons.”

-----1970's Betty Crocker Cook Book

“.....remember that you are just as much a hostess in your own family as though you were entertaining guests, and you owe it to them to have your daily meals nicely served and as attractive as you can make them.”

-----1940's Woman's Home Companion Cook Book

“Taste and the knowledge of how to do simple things smartly are nowhere more evident than in the dining room. Table setting is one of the most fertile fields in decoration and except for a few basic rules the world is yours.”

-----1940's Woman's Home Companion Cook Book

Otters: Do four requirements including the two starred.

*1. Learn what the following mean: buffet, formal, informal, place setting, and casual. Know the difference between soup and teaspoons, salad and dinner forks, soup and fruit/dessert bowls, salad and dinner plates, mugs and tea cups, glasses and goblets, dinner and luncheon napkins & table cloths, placemats and table runners.

*2. Do 2 complete table settings: table covering, centerpiece & place settings. If you do not have the items necessary to make the settings you want, you may go to a department store for ideas and then draw a detailed, colored picture of what you'd like. Your settings need to be from different categories: formal (wedding?), holiday (Thanksgiving?), special occasion (graduation?), business event (buffet or banquet?), children's party or outdoors, etc.

3. Make a list of all the things you can think of that a person could use for a centerpiece besides just flowers. Earn the Flower Arranging Badge or make a centerpiece with flowers. Make a centerpiece without flowers as well.

4. Discuss the advantages and disadvantages of the following: paper, plastic, natural fiber, and synthetic fiber table linens. Learn 2 new ways to fold table napkins. Discuss the advantages and disadvantages of round and rectangular tables.

5. Do a nice table setting for someone who has too many physical or economic challenges to be able to do it for herself.

6. Do the table setting for a themed party that helps other girls earn a badge, such as a doll party or a literary party.

7. Earn the Food Presentation Badge, the Chef Badge, the Garnishing Badge or the

Home Decorating Badge and discuss how table setting effects each.

Dolphins: Do five requirements including the two starred.

*1. Do Otter requirements 1 & 2.

*2 . Learn the following terms: stemware, stoneware, china, disposables, linen, damask, smorgasbord, cornucopia, brunch, teacart, doily, and sideboard.

3. Make a list of all the things you can think of that a person could use for a centerpiece besides just flowers. Earn the Flower Arranging Badge or make a centerpiece with flowers. Make a centerpiece without flowers as well.

4. Discuss the advantages and disadvantages of the following: paper, plastic, natural fiber, and synthetic fiber table linens. Learn 3 new ways to fold table napkins. Discuss the advantages and disadvantages of round and rectangular tables.

5. Do a nice table setting for someone who has too many physical or economic challenges to be able to do it for herself.

6. Discuss when it might be appropriate to use menus, place cards, or napkin rings. Learn how to make some simple but pretty menus, place cards, and napkin rings. Practice putting settings of flatware inside napkins for a buffet. Learn the difference between tapers, votives, and other candles. Why should a person not use scented candles on a dinner table? What safety measures should a person take when using lighted candles?

7. Help design and set tables for a charitable event.

8. Do the table setting for a themed party that helps other girls earn a badge, such as a doll party or a literary party.

9. Earn the Food Presentation Badge, the Chef Badge, the Garnishing Badge or the Home Decorating Badge and discuss how table setting effects each.

Butterflies: Do six requirements including the two starred.

*1. Do Dolphin requirements 1 & 2, but do 3 complete place settings.

*2 Learn the following terms: fruit spoon, dessert fork, oyster fork, salt cellar, butter knife, bread plate, charger, finger bowl, chafing-dish, condiments, casserole, relish, & cold cuts.

3. Make a list of all the things you can think of that a person could use for a centerpiece besides just flowers. Earn the Flower Arranging Badge or make a centerpiece with flowers. Make a centerpiece without flowers as well.

4. Discuss the advantages and disadvantages of the following: paper, plastic, natural fiber, and synthetic fiber table linens. Learn 4 new ways to fold table napkins. Discuss the advantages and disadvantages of round and rectangular tables.
5. Make sure you know the definitions of hostess and hospitality. For what occupations might a person need to know how to set an inviting table? How much do these occupations pay? Either briefly visit two different people working these occupations or shadow one person for half a day.
6. Discuss when it might be appropriate to use menus, place cards, or napkin rings. Learn how to make some simple but pretty menus, place cards, and napkin rings. Practice putting settings of flatware inside napkins for a buffet. Learn the difference between tapers, votives, and other candles. Why should a person not use scented candles on a dinner table? What safety measures should a person take when using lighted candles?
7. Do a nice table setting for someone who has too many physical or economic challenges to be able to do it for herself
8. Help design and set tables for a charitable event.
9. Do the table setting for a themed party that helps other girls earn a badge, such as a doll party or a literary party.
10. Earn the Food Presentation Badge, the Chef Badge, the Garnishing Badge or the Home Decorating Badge and discuss how table setting effects each.
- 11.. Practice writing descriptions of table settings. Write a description of a more formal setting as if you were reporting for a newspaper. Write another description of an informal table setting as if you were reporting for a small newsletter or as if you were writing to a relative.

Eagles: Do seven requirements including the two starred.

- *1. Do Butterfly requirements 1 & 2.
- *2. Discuss the advantages and disadvantages of paper, plastic, glass, enamel, pottery, and china dishes. Discuss the occasions for which a person would need the various items listed in the vocabulary lists. Discuss the impact of various colors & plate designs on a table setting.
3. Make a list of all the things you can think of that a person could use for a centerpiece besides just flowers. Earn the Flower Arranging Badge or make a centerpiece with flowers. Make a centerpiece without flowers.
4. Discuss the advantages and disadvantages of the following: paper, plastic, natural

fiber, and synthetic fiber table linens. Learn 5 new ways to fold table napkins. Discuss the advantages and disadvantages of round and rectangular tables.

5. Make sure you know the definitions of hostess and hospitality. For what occupations might a person need to know how to set an inviting table? How much do these occupations pay? Either briefly visit two different people working these occupations or shadow one person for half a day.
6. Discuss when it might be appropriate to use menus, place cards, or napkin rings. Learn how to make some simple but pretty menus, place cards, and napkin rings. Practice putting settings of flatware inside napkins for a buffet. Learn the difference between tapers, votives, and other candles. Why should a person not use scented candles on a dinner table? What safety measures should a person take when using lighted candles?
7. Help design and set tables for a charitable event.
8. Do a nice table setting for someone who has too many physical or economic challenges to be able to do it for herself.
9. Do the table setting for a themed party that helps other girls earn a badge, such as a doll party or a literary party.
10. Earn the Food Presentation Badge, the Chef Badge, the Garnishing Badge or the Home Decorating Badge and discuss how table setting affects each.
- 11.. Practice writing descriptions of table settings. Write a description of a more formal setting as if you were reporting for a newspaper. Write another description of an informal table setting as if you were reporting for a small newsletter or as if you were writing to a relative.