

The Junior-Senior Banquet

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THE time of year is near at hand when the high school party, especially the junior senior banquet is of great interest to the high school boy and girl. In most of our smaller communities the junior senior banquet is perhaps the first party which makes any great impression upon the high school student, and since it seems to make such a deep impression and is so important, there is always a spirit of rivalry shown between the classes. Each junior class hopes to give a party which may surpass the one given the year before. At any rate the party should be carefully planned and carried out the best possible under the sometimes limited conditions which prevail.

If possible and convenient it is always desirable to hold the class party at the home of some member of the junior class, providing a home large enough to accommodate the necessary numbers is available. A home can do much in giving the party the proper atmosphere of hospitality (which lends much toward the success of the party). Otherwise, it is more difficult and the ingenuity of the student must be taxed to a greater extent. In most small communities any public halls or the church parlors are available and in that case the latter lends itself more readily. Often pieces of furniture and other articles of home equipment may be brought in to relieve the bareness of the room.

Invitations must be sent out to guests about two weeks before the date of the party. As a rule a party of this kind is quite informal so the invitations should be of the informal type. Quite frequently clever invitations can be designed by some junior boy or girl who may be gifted in drawing or in the use of water colors. If possible these make the most desirable invitations. In any case invitations may be written neatly or printed nicely. If the latter is necessary then small correspondence cards may be used. A reply to any invitation should be in the same form as the invitation, that is, an informal invitation demands an informal reply. The following form of invitation may be used

The Junior Class

Request the pleasure of your presence
at a banquet on
Thursday, June the Tenth
at Seven O'clock
Five Hundred Clark Street.

Decorations for the party are perhaps most difficult in many instances. If the party may be held in a home then only cut flowers are necessary. When wild flowers are available they may be used in profusion to advantage. Spring flowers can be obtained in colors which will carry out the class colors, if those colors are not too intense. Sometimes crepe paper may be used but usually at great expense to the class and the result is often far from attractive.

Color may be carried out successfully for the banquet table in the use of flow-

ers, candles, nut cups and place cards or menu cards. The menu card often may be substituted for the place card at banquets. The menu served may also help to carry out a desired color scheme.

The linen, china, silver and glassware should be as nice as the class can get to use, and the table should be set as neatly and carefully as possible. All this is important in making the banquet a success. Either one large table or many small ones may be used. It is usually more difficult to obtain balance when the use of one long narrow table is necessary, however, with careful planning it can be made very attractive. Those who give toasts are usually placed where they may be easily seen and heard in any part of the room. This table may be larger than other tables and the centerpiece more elaborate.

A purple and gold color scheme may be carried out in the following manner. Shades of purple and yellow may be combined to the best advantage. Yellow jonquils placed in low vases are used for the floral centerpieces. Lavender candles in glass candle sticks, tied with purple maline. The nut cups should be purple or lavender or a combination. The place cards and menu cards also carry out the color scheme, decorated in yellow and purple or lavender.

	Grapefruit	
Veal Cutlets	Stuffed Baked Potatoes	
	Buttered Asparagus Tips	
Hot Rolls	Orange Marmalade	
	Olives	
Ginger Ale Salad	Wafers	
Sponge Drops	Praline Ice Cream	
	Coffee	
	Nuts	Candies

The grapefruit is served in halves to bring out the yellow color. Sometimes small nosegays of pansies and violets, which carry out the lavender and purple are stuck in each grape fruit with the use of a toothpick.

The sponge drops may be iced with lavender icing. The candies may be in lavender and yellow and when placed in purple nut cups emphasize the color very well.

A yellow and green banquet may be carried out by using yellow daffodils for floral center pieces and yellow candles in glass candle sticks. Small yellow Japanese parasols, with names attached make very attractive place cards. Nut cups made to represent the daffodil add color to the table.

	Cantaloup balls	
Maryland chicken	Mashed potatoes	
	Buttered carrots	
Hot rolls	Marmalade	
	Olives	
Head lettuce	Thousand Island Dressing	
	Cheese straws	
Orange sherbet	White cake	
Nuts	Candies	
	Coffee	

Another suggestion is a banquet served in red and white, using red tulips or roses, red candles and red rose nut cups.

	Fresh strawberries	
Veal Birds	Mashed potatoes	
	Buttered Cauliflower	
Buttered rolls	Jelly currant	
	Olives	
Fresh tomato salad	Wafers	
	Ice cream	Angel cake
Nuts	Candies	
	Coffee	

The junior class usually selects sophomore girls or boys, sometimes both, to act as waitresses. If boys do the serving it is desirable for them to wear white crash coats, if they are available—otherwise all should dress as nearly alike as is practicable. Girls may wear white dresses or dark dresses with small white crepe paper ruffle with a band of black ribbon for a cap and small white aprons. It always is best to be uniform in dress.

The service carried out will vary somewhat depending much upon the conditions under which the banquet must be given. It is a better plan to serve a banquet of this sort simply and do it well than to attempt to serve it in an elaborate manner and fail to carry it out.

The cocktail in the menu suggested would be placed when the guests came to the table. The left hand or right hand service may be used but whether one or the other the service should be the same throughout the meal. The cocktail dishes may be removed two at one time to save time. Two filled plates are brought in and placed at the same time. Hot buttered rolls, marmalade and olives are offered from the left. The rolls may be offered a second time. When the plates from the main dinner have been removed place salads as in the second course. The dessert course is then served. The sugar and cream and nuts are offered from the left. If it is necessary to place more silver and such is usually the case, place from a tray or napkin. As a rule it is desirable to remove the dishes left from the dessert course before the toasts are given. In removing or placing dishes the operation must always be done as quietly as possible. Glasses are refilled between courses, before the new course is brought in. The glass is not removed from the table when being refilled, and care should be taken not to reach in front of any guest.

Last of all but most important, juniors must never forget for an instant that they are the hosts and hostesses and they are responsible for the pleasure of their guests. The hospitality they show will make their party a success or a failure. Often being ourselves and thinking only of the enjoyment of those about us is most trying.