

THE TRUMPET SOUND

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Etiquette

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Quote

Etiquette is the fine tuning of education

Nadine Daber,

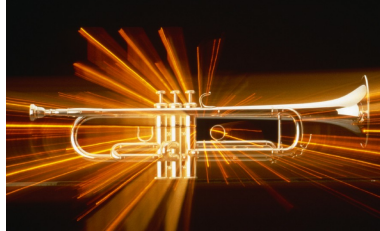
University of Michigan



FLAG CORNER:

The United States flag has four corners. Each corner is called a canton. The upper, left hand quarter nearest the staff (pole) is sometimes called the union and symbolizes the union of the fifty states.

On June 14, 1777, following the signing of the Declaration of Independence, the Continental Congress empowered the creation of the first flag with thirteen white stars on a field of blue symbolizing the union of the original thirteen states. Stars continued to be added as states were added. The fiftieth star was added when the state of Hawaii joined the union in 1959. There was then fifty stars for all fifty states **united for the cause of liberty.**



WHAT ARE YOU SETTING ON YOUR TABLE?

Eating from a to-go box that came from your favorite restaurant while sitting in front of the television, can seem quite appealing after a long and busy day; however, it is not near to what one would call glamorous. Although it probably seems like the easiest and quickest direction to take, how will this effect our children?

What kind of an example are we setting for them and how will it prepare them for their future? Could knowing the simple fundamentals of table protocol help children and teenagers throughout life and even when they are grown help them in the pursuit of a profession giving them opportunities for success?

They certainly will not learn dining etiquette and proper

table manners from to-go cartons and eating in front of the television. Moreover, even though days are filled with work and the shuffling of children to school and other activities, I've found that teaching them simple placement of the fork, spoon, and knife really doesn't require much time. It only takes seconds to remember that the fork goes on the left side of your plate and the spoon on the right side of your plate with the knife closest to your plate. It doesn't take much longer to introduce a salad fork when serving salad, or in the winter, a soup spoon may be served with a bowl of hearty, warm soup. Even a cold glass of iced tea



may be served on a hot, summer day remembering that an ice tea spoon is longer than a teaspoon.

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EVEN SMALL CHILDREN CAN LEARN MANNERS

Children are great imitators and can learn much from the example set by their parents. In fact, by the time a child is two and is walking and talking, they have already watched and learned from their parent's behavior the basic principles of polite and

respectful deportment. You will even begin to see a little and possibly a lot of yourself in their actions and responses to situations.

Consider also that table manners should be age appropriate. A two year old may not be able

to chew with their mouth closed and could be frustrating for both parent and child to expect behavior that he is not yet capable of. However, by the time he/she is between four and six, a child should be ready to understand and successfully

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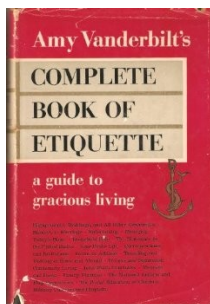
Amy Vanderbilt



Amy Vanderbilt (1908-1974) is one of the most well known authorities on the good taste of manners and etiquette. She took five years to research and write *Amy Vanderbilt's Complete Book of Etiquette* that has been called the "guide to gracious living". Her book, which has sold millions of copies has been revised periodically and was later renamed *Amy Vanderbilt's Etiquette*.

Vanderbilt hosted a television etiquette show from 1954–1960 titled *It's in Good Taste* as well as a radio show called *The Right Thing To Do*. She also served as an etiquette consultant for the US Department of State and other agencies and organizations. Well versed on etiquette? I should say so!

Original Book, 1952



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WHAT ARE YOU SETTING ON YOUR TABLE ...CONTINUE FROM PG 1

The hardest part may be finding the kitchen table underneath all the clutter. Books, newspapers, and sport equipment may have to be removed to unveil not only the table, but a place where families can share their day and acquaint themselves with



each other again. One might even add a tablecloth to remind each member of the family that they are important enough to get it out of the drawer. You could also include finishing touches such as a festive bouquet of flowers or candles. An attractive setting

will compel family members to come to the table.

Instead of meals on the go and drive thru windows, make an extra effort to have family meals at the table. You may actually get to know each other again

and at the same time, improve your dining etiquette. Take the time to invest in your family passing a heritage of good manners to the succeeding generation and come together to provide training necessary for the next special moment in time. Help prepare our families to run the race set before them, for in their later years to be in the upper echelons of business, one must be well-mannered.

"Manners are the happy way of doing things, each one a stroke of genius or of love",
Ralph Waldo Emerson.

- Lesa Hukill

EVEN SMALL CHILDREN CAN LEARN MANNERS, CONT. FROM PAGE 1

achieve basic good manners such as saying "please" and "thank you", and "pass the potatoes."

Amy Vanderbilt gives some great direction in her book,

The Amy Vanderbilt Complete Book of Etiquette, "If you wish your child to adhere to the basic law of manners, i.e., showing consideration for others, you must first show him consideration. Love and

respect are the best and most effective tools you can use for teaching manners." She also cautions that we must remember children have a fragile dignity and can be crushed by humiliation.

LAYERED SALAD MEANT TO BE SHARED

A layered salad is a very popular salad and can be enjoyed by small or large families. Just adjust portions to the number of your family. Also, use a large clear bowl so the layers of ingredients may be seen from the outside.

- 1 c. pinto beans or 16 oz. can refried beans
- 1 lb. hamburger meat
- 1 package taco seasoning mix
- 3 avocados - peeled, pitted, and crushed
- 1 8 oz sour cream
- 2 c. shredded romaine lettuce
- 1 c. shredded cheese
- 1 6 oz. can black olives, pitted and drained

2 tomatoes, chopped

1 16 oz. jar salsa

4 green onions, chopped

1 bell pepper, chopped

Cook beans the day before or overnight in crock pot; drain and cool. Brown hamburger meat, drain; add taco seasoning as directed, set aside to cool.

When cooled, spread beans across the bottom of a large, clear bowl and then a layer of meat.

Next layer, add avocado; then a layer of sour cream.

Add a layer of shredded romaine lettuce followed by a layer of chopped tomatoes, chopped green onions, chopped green pepper, and sliced olives. Sprinkle cheese on top.



Add salsa and/or favorite salad dressing (Catalina is usually preferred) when salad is served.

Serve with your favorite corn chips. If

salad is not served right away, refrigerate until time to eat!