

Art week 15

Setting the table for a feast

Plan and realise an Easter-themed table setting. You can set the table for breakfast, afternoon coffee or dinner. Pay attention to the setting's functionality and aesthetics. You can let go and use your imagination freely. Think of what colour tablecloth you will use. What colour goes well with the plates, ornamental objects, napkins, and Easter-themed decoration. What kinds of plates are needed for each course? What colour serviettes will you choose, and how will you fold them? What kinds of decorations could be added to the setting? Decorations can be made from natural materials, amongst other things. You can go outside, and see what kinds of ornamental objects can be found in nature, for example, catkins, buds on tree branches, nice stones, etc. You can also grow some grass. You may, perhaps, have some old cherished family Easter decorations that you can use. You can also craft some new decorations.

On the internet, you can find lots of examples by Googling 'Easter crafts.' You can colour in Easter eggs with the instructions below or decorate them some other way. Flowers always suit festive table settings, as do candles. You can also consider whether will you make the diners some artistic name cards. You can also add a nice greeting to the individual diners on to the name cards. Once it's ready, take a picture of your table setting.

DESIGN
PERIOD
12-14years

There are many videos available of different ways to fold and place napkins. Below are a few: [LINK](#), [LINK](#)

Instructions for colouring in eggs:

Golden: Add a tbsp of vinegar and 2 tbsp of turmeric to a litre of water. Boil the eggs for 10 minutes.

Stripy: Wrap rubber bands around the eggs. Add 1 piece of red cabbage and 1 tbsp of vinegar to boiling water. Boil the eggs for 7 minutes and allow it to cool down in the water. Only then, should you remove the rubber bands.

More instructions for colouring in eggs: [LINK](#), [LINK](#)



Picture: Arja Rantala



What you need

Different plates, tablecloths, napkins, ornamental objects and decorations that can be used for your table-setting. In addition to this, different kinds of materials and natural materials to be used to craft decorations and name cards.

Goal

The goal is to learn about service design, interior design, and the basics of table-setting.



Pictures: Valpuri Grönholm

Background information

Setting the table is one of the tasks that precedes dining. It is an activity where you set the dining utensils in a practical and aesthetically pleasing manner, so that dining would be more pleasant and easy. The items that need to be set are plates, utensils, glasses, serving plates and utensils, as well as napkins. In addition to this, we can use a tablecloth, vases with flowers, candles, and other decorations to increase the festiveness of the setting.

Below are videos by the Marthas from which you can see the correct way to set different eating utensils, plates and glasses. [LINK](#)
You can find more information on the topic by searching online for 'Festive table settings'