

THE ART OF OF THE NAPKIN

Presented by:
Vicki Williamson
NGC Flower Show Judge
Royal Palm Garden Club
Ft. Myers FL

Reference Books:

Luigi's Language of Napkin Folding
By Luigi Spotorno

100 Classic Napkin Folds
By Rick Beech

web sites: YouTube, LifeBuzz, Martha Stewart, Napkin Origami

For a Special occasion or an everyday meal, food is enhanced and the atmosphere is set with a well dressed table. It says welcome to my table, lets share a meal and appreciate the efforts I have made for you!

Napkins are an interracial part of the setting and should be functional and descriptive. They make a thoughtful finishing touch to your table. You can create a fresh look and mood for your meal by changing the color and style of table linens.

There are hundreds of neat, elegant folds to enhance your table without going over the top. Even when you are "fast fooding" at home, weather it's a burger or a pizza it seems more palatable if you take the time to set the table and sit down together. Paper plates and napkins count!

In the Hospitality industry the waitstaff, with a few folds up their sleeve can influence the image of the establishment or entertain the guests.

Unexpected side note, for those who need to increase hand dexterity and co-ordination and keep their brain supple Napkin folding is a lovely therapy.

NAPKINS IN FLOWER SHOW DESIGN

TABLE DESIGN STYLES (Design types determined by Flower Show Schedule)

Functional Table Design: Table designed for two or more persons determined by the schedule. Table planned and set for actual food service. Convenience and sense of order must prevail. Completed floral design must be included.

TYPES: Buffet Table, Alfresco, Informal, Semi-informal, Table/Tray for one

Exhibition Table: Not meant to be functional. Created artistically to suggest the service of food. Minimal plant material must be used as needed for the overall design

TABLE APPOINTMENTS: Dishes, Beverage service, flatware, (plastic, wood, inexpensive) Table covering, Napkins, Candles, Decorative unit or plant material

Reference for Rules regarding NGC Flower Shows;
NGC HANDBOOK FOR FLOWER SHOWS Edition 2017

ELEMENTS OF DESIGN (Regardless the Art Form these Elements always apply)

BALANCE - Balance is the visual appearance of objects that are equal from side to side, top to bottom and front to back

CONTRAST - Placement of Unlike Characteristics of a single element together to emphasize their differences. Ex: large/small, dark/light

DOMINANCE - The emphasis or impact of one component over another

PROPORTION- The relationship between amount and quantity of one area to another

RHYTHM- The dominant visual movement throughout a design

SCALE: The size relationship of one individual object in a design to another

NAPKINS IN FLOWER SHOW DESIGN

ELEMENTS OF DESIGN (Regardless the Art Form these Elements always apply)

BALANCE - Balance is the visual appearance of objects that are equal from side to side, top
To bottom and front to back

CONTRAST - Placement of Unlike Characteristics of a single element together to emphasize
their differences. Ex: large/small, dark/light

DOMINANCE - The emphasis or impact of one component over another

PROPORTION- The relationship between amount and quantity of one area to another

RHYTHM- The dominant visual movement throughout a design

SCALE: The size relationship of one individual object in a design to another

TABLE DESIGN STYLES (Design types determined by Flower Show Schedule)

Functional Table Design: Table designed for two or more persons. Table planned and set for

actual food service. Completed floral design must be included.

TYPES: Buffet Table, Alfresco, Informal, Semi-informal, Table/Tray for one

Exhibition Table: Not meant to be functional. Created artistically to suggest the service of food.

Minimal plant material must be used as needed for the overall design

TABLE APPOINTMENTS: Dishes, Beverage service, flatware, (plastic, wood, inexpensive)

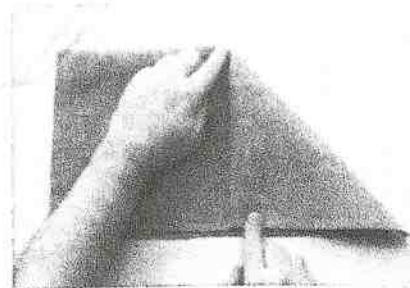
Table covering, Napkins, Candles, Decorative unit or plant material

Introduce the NGC HANDBOOK FOR FLOWER SHOWS

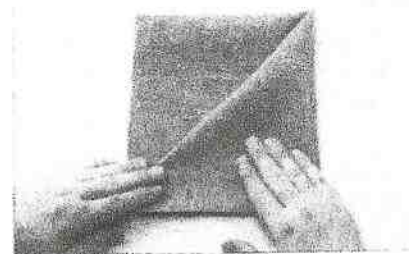
THE LAW OF A FLOWER SHOW SCHEDULE

Clown's hat

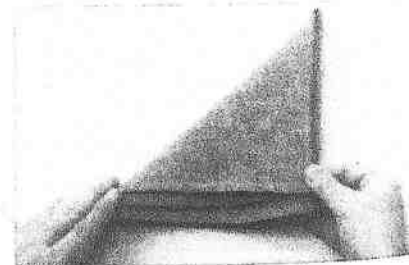
Tall clowns' hats look wonderful standing on plates along the length of a dinner table. Their unfussy silhouette works well when multiplied. Alternate napkins in two different tones to create a light and shade effect with these distinctive shapes.



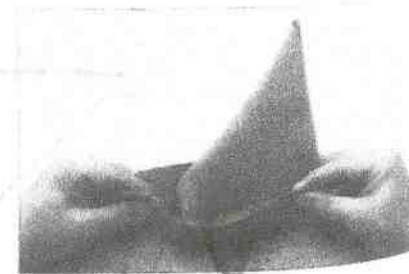
1 Fold the napkin in half top to bottom, then fold the top right-hand corner down so that the edges align at the bottom of the napkin.



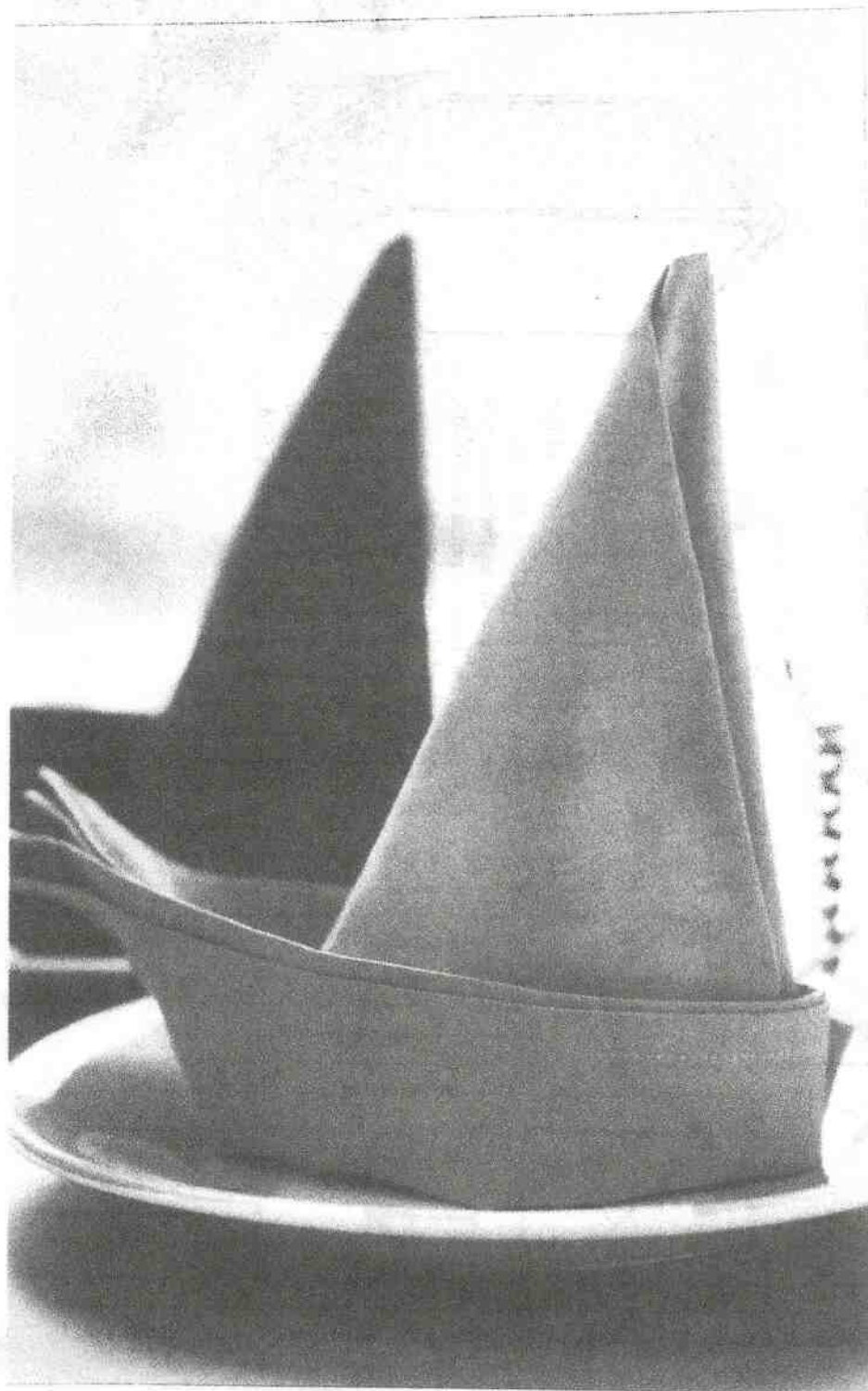
2 Fold the right-hand triangle over to the left along the centre line, again aligning the lower edges.

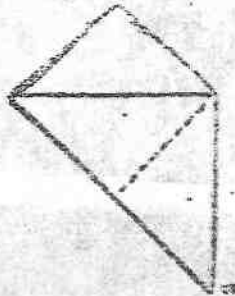
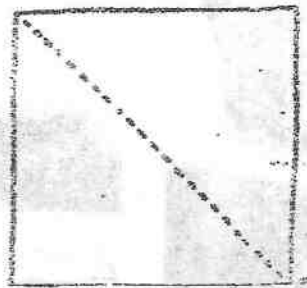


3 Bring the upper left-hand corner over to the lower right. Holding the side place your hand inside to open the "cone".



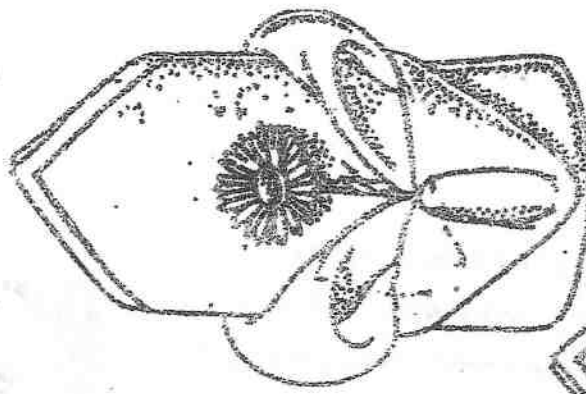
4 Carefully turn the lower edges out to create a "brim" around the hat. This also locks the folds together and creates a stable shape that will stand up.



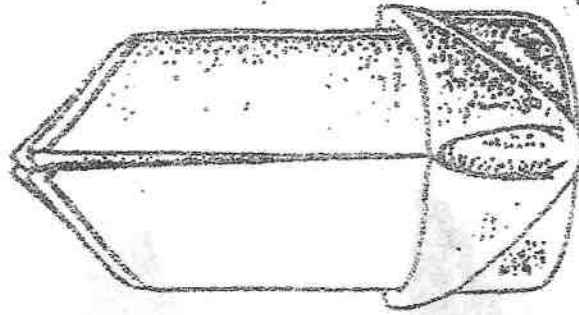


BISHOP'S HAT

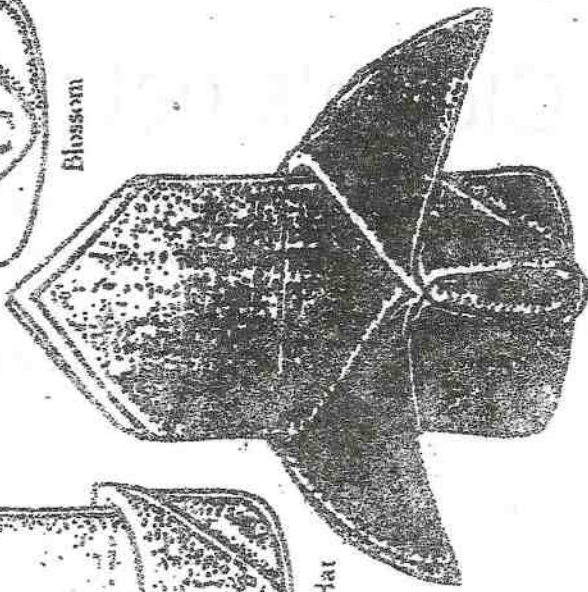
1. Fold the napkin in half diagonally to form a triangle.
2. Place the fold along the bottom edge.
3. Hold your finger at the center of the bottom edge as you fold the right and left corners up to the top corner.
4. Fold up the bottom point to the top point.
5. Fold the same point back to the bottom edge.
6. Turn the napkin over and fold the left side toward the center.
7. Fold the right side over the left side, tucking the point into the left fold. Stand the napkin up.



Blossom



Bishop's Hat

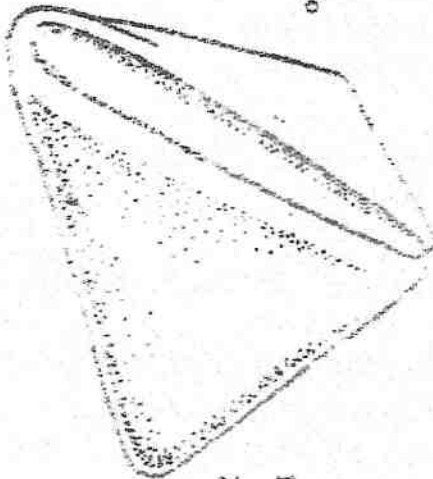


Butterfly

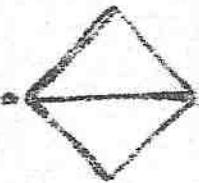
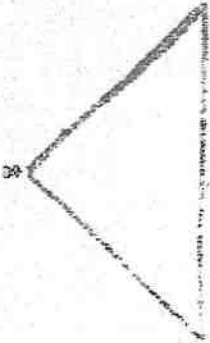
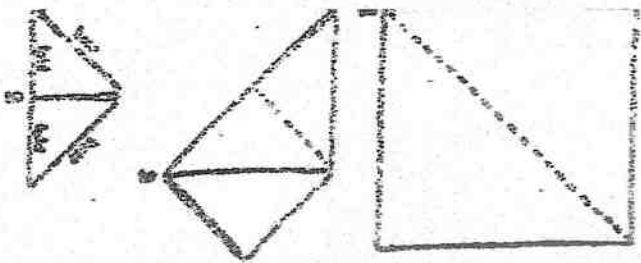
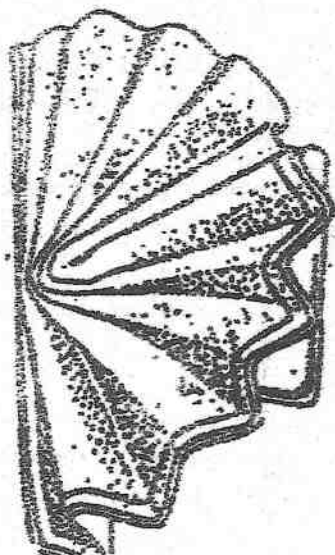
Blossom Variation

Butterfly Variation

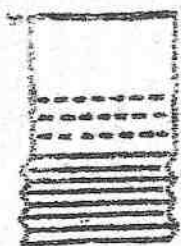
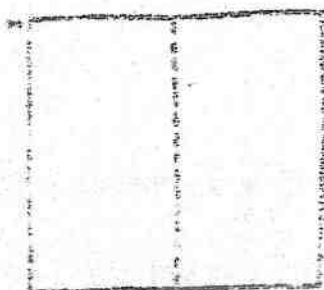
- CAVERN**
1. Fold the napkin in half diagonally to form a triangle.
 2. Place the folded edge at the top.



- WATERGATE FAN**
1. Fold the napkin in half to make a rectangle.
 2. Fold the napkin into one-inch accordion pleats leaving the last four inches unfolded.



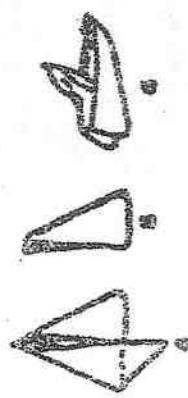
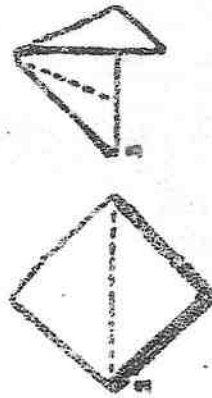
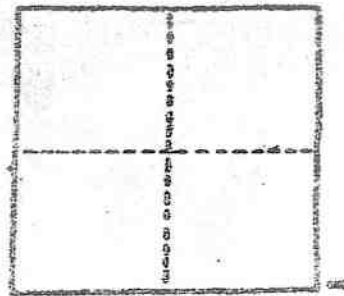
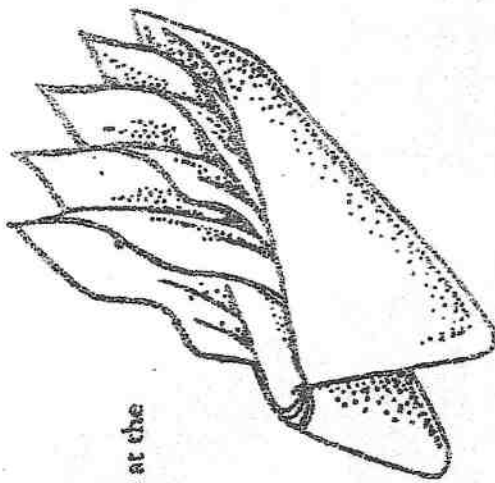
3. Fold down the right point to the bottom point.
4. Fold down the left point to the bottom point.
5. Fold the napkin in half by bringing the bottom point under the top point. To make it stand, lift the napkin at the center of the bottom edge so it rests on the two side edges.



3. Fold in half, with the pleats on the outside.
 4. Fold up the bottom left corner and tuck it into the pleats. Stand the napkin up so the pleats form a fan. *ocultala bajo el plegue.*
- Ponga la servilleta en pie, así que los pliegues formen un abanico.*

BIRD OF PARADISE

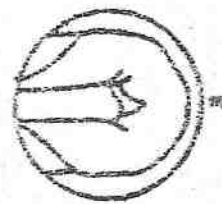
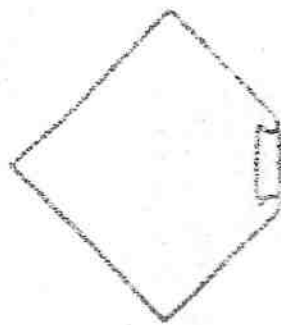
Fold the napkin in quarters. Place it so the free corners are at the bottom, then fold it in half diagonally on top.



3. Hold your finger on the top corner as you fold first the right side, then the left side, to the center.
4. Fold the lower points under the napkin.
5. Fold the triangle in half by bringing the left side under the right side. The center fold will open slightly.
6. Lay the napkin down so the corner points are on top. Holding the broad end of the napkin with one hand, pull up the four corner points to form petals.

SOAVE

1. Place the napkin flat on the table with one corner facing you. Starting at the bottom corner, roll up the napkin.



2. Hold your finger on the corner in the center of the completed roll.
3. Holding this end in place, fold the tube in half to catch the end securely and then place the tube in a glass.

