Place Setting with CBTV Live

Chapter 1 - Chapter 1
Place setting
- Hey everybody, it's Courtney from Creativebug, coming at you live like we always do on Tuesdays and Thursdays. But, today's Tuesday, and this Thursday we won't be joining you live because hopefully you'll all be enjoying and sharing a meal with somebody that you love and care for and are thankful for, because Thursday is Thanksgiving. Today's Tuesday, and this class came out, the duplicate stitch class with Marly Bird... The beloved Marly Bird. If you haven't checked it out yet, it's an awesome class. She goes over how to add this stitch that's basically like embroidery, but it mimics a knit stitch, and it allows you to add any monogram, so any letter of the alphabet, to an existing knitted project, which is great for all those last minute gift giving if you need to personalize a stocking or a hat or something like that. You can check out the duplicate stitch technique and best of all, with this class, comes the entire alphabet. So, if C is not the monogram that you need at the moment, you can check out the other ones. If you haven't done so yet, check out Marly Bird's class that came out today. In preparation for Thanksgiving, I thought it might be nice to show you the proper way to create a table place setting. This is something I have to look up every year because I'm like, which side does the fork go on, and which side does the knife go on? But I thought maybe if we did it together and you watched along with me that maybe it would stick in your head so you wouldn't have to look it up next year. This is just for a single place setting, but of course you're gonna do this for your entire table, and it never hurts to have this kind of information. I feel like these are the things that we're losing, these kind of formalities that I like, kind of a little nod to some of that tradition, and Thanksgiving is a good time for tradition, or creating new traditions. You're gonna start with your dinner plate, which I have here, and I think technically, this is supposed to be a little bit closer to the edge of the table, about three to four inches. We're gonna raise it up just a bit so you can see it on our overhead camera, and on top of that goes your salad plate. So, dinner plate, salad plate. If you're not serving salad, there's no reason to put the plate here, you can just eliminate it. I like doing, kind of an alternating but coordinating plate, so I've got two different grays, the top one with a pattern. Then, next to that goes our forks, and the closest to the plate, just about an inch away on the left side is your dinner fork, and then next to that is your salad fork. Again, if you're not doing salad, you just do not place the salad fork. So, the theory for creating a place setting is that you're kinda working from the outside in, so whatever you'd start eating with, that goes on the outside of your setting, so that's an easy way to remember. Salad first, and then your dinner, unless you're French and you eat salad after dinner, and that's fine. But, you still need to put a salad fork here. Next goes your knife, and this is handy. I always remember that the knife goes facing into my plate, one because I feel like that's more polite, but two, if you look at the back of the knife, the knife is always printed with the type of metal or the name of the company, or what have you. It's always on the back, so that's never facing up. That reminds you to always put your knife facing in. On the outside of that goes your soup spoon, and again, if you're not serving soup, no reason to put your soup spoon here, but this is a nice balanced setting, ready to go. Now for your napkin, you have a couple of options. I think traditionally, it's set to the left here, just like that. That is the formal way to do it, but if you have a very crowded Thanksgiving table, you could actually just place your forks on there and bring it in. I'm gonna show you a little fold when we're done doing our place setting on how to include a menu into your napkin, and actually this is something I've been thinking about. I

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think it'd be really fun to learn different ways to fold napkins, so if you think that would be fun, let us know in the comments 'cause we're doing this live, and we're always open to new ideas for live shoots. So, if you wanna see some napkin folding techniques before the holidays, let me know right in the comments. I'm gonna show you one way to do it in just a minute on how to include a menu. So, next we have our bread plate with a little butter knife, and this goes to the upper left of your place setting. Again, you could just do kind of a communal bread basket. Not everybody has to have a bread plate if you are tight on space, but I think it's another great way to add a little bit of color and texture. I'm using a vintage little gold plate here 'cause I think that looks really nice with what we've got going. Then, above your place, or your plate, rather, you've got your dessert fork and your dessert spoon or coffee spoon, and they actually are supposed to go this way, so the handle of the fork is pointing to the left and the handle of the spoon is pointing right. The reason is, when you clear away your dinner, these can just slide into place here. So, that's a way to remember how these go. I feel like doing this kind of creates muscle memory or something, and so then I'm more likely to remember how to do this next year and not have to look it up again. Alright, from there, we do our water glass. That goes to the right of our plate, and if your guest is having wine, then that goes just on the outside. So water here, wine to the side. This would be red wine, and if you're also doing white, you'd have a second wine glass here. If you're not doing any wine, you can just omit the wine glass. Some people also put the coffee cup right at the place setting from the beginning. You could, of course, have a dessert bar. Maybe your coffee goes somewhere else, but, properly it goes here, potentially with a saucer, depending on what kind of coffee ware you're using. That's your place setting, so you would just multiply this for your entire table, depending on how many guests you're gonna be having at your table. Then, I wanted to show you how to include a menu because this is a super quick and easy way to fold a napkin, and if you love this napkin, this is actually Liana Allday's class. This is three ways to sew napkins. I think Allie is gonna be posting a link for you to that class, and we're gonna show you some footage from that class, and I love this napkin. It's like a really pretty linen napkin, and she did a simple, kind of faux surged edge with this amazing neon thread. That's why I've chosen this one. If this is not your favorite type of napkin, she shows you two other ways to sew napkins, so check out that class. We also have an ombre napkin class on the site. You could check that out as well. So, to fold this for a menu, I've got it open. I'm gonna fold away from myself, so I've got an opening here at the top. I'm gonna fold this back down, and this is gonna create a pocket, and then I'm just gonna flip it over and fold the back sort of into thirds, depending on how large your menu's gonna be. So you can see, that creates a cute little pocket, and I happen to have a hand-written menu that can fit right inside. Then, you could put someone's name here. You could put a little fresh greenery. You could tie this with a ribbon. If you're making a formal place card, then the place card actually goes here at the top of the place setting, above your dessert spoon and fork. And last, you wanna think about your flowers and maybe your candles. We've got a lot of great ideas on Creativebug for different table scapes. We've showed some of those to you last week, and you can check that out on Creativebug. You can also make some beautiful paper flowers. This one's from Livia Cetti's class. These are wild rose and thistle centerpiece, and I love that because you could use this all year round, but it looks especially nice on our Thanksgiving table. And, because we're so thankful for you guys, we're also doing a Black Friday special, and it's available today. If you're not already a Creativebug subscriber or you've been wanting to check out our classes, we have over a thousand classes, we just did a tally. It's kind of amazing how much we've filmed in the last few years, and you can go check that out on our website, and it's three whole months for a dollar. So that's for new subscribers. You can check out all of our Creativebug

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classes, all of these live shoots in HD on our CBTV channel, and you can do that starting now, early Black Friday 'cause we're super thankful for you guys, and that is three months of Creativebug for a buck. We won't see you Thursday, have a great and happy Thanksgiving with your family and friends, and we'll see you next week.

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