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**Flower Arranging** ~ an art form in which the medium is plant material.

The designer organizes the Elements of Design according to the Principles of Design to attain the attributes of beauty, harmony, distinction, and expression.

**Elements of Design** ~ visual characteristics.

1. light
2. space
3. line
4. form
5. size
6. pattern
7. texture
8. color

**Principles of Design** ~ organization of the elements

1. balance
2. proportion
3. rhythm
4. contrast
5. dominance
6. scale

**Attributes** ~

1. beauty ~ appeal to observer
2. harmony ~ pleasing arrangement of elements
3. distinction ~ marked superiority in design, artistic concept, expression, Workmanship
4. expression ~ interprets to viewer an idea, emotion, mood, or story

When the designer has selected components (based on the elements or ingredients) for a floral design, the plan is put into play for organizing them (putting them together like baking a cake). The designer's goal is to achieve a design securely balanced, whose proportions and rhythm are pleasing, with some contrasts for interest, dominance of one or more elements for control, and all parts in appropriate scale. The design will then have been organized according to the Principles of Design.

## **GENERAL TABLE INFORMATION**

*(From the Handbook for Flower Shows 2007)*

All table classes must relate to the service of food. All components must be in good taste, consistent with an appropriate atmosphere for the service of food.

### **EXHIBITION**

1. An artistic arrangement of table components, within an allotted space, to provide a creative effect **without** consideration for functional placement. All components chosen must be suitable for use on a dining table.
2. Schedule may not specify table components or their numbers, but exhibit should include components appropriate to manner of dining, class title and/or occasion.
3. **Type II** may **not** include a decorative unit/s, but must include **some** plant material placed where needed to carry rhythm, repeat color/s and overall degree of formality.
  - a. Container/s or items substituting for containers, may be used, but they must not provide the receptacle for a completed design.
  - b. All plants, including container-grown plants, are not designs and therefore may be used.

### **TABLE COMPONENTS**

- A. **Appointments.** Items considered appropriate to dining: dishes, beverage service, serving pieces, table coverings, napkins. Mode and manner of dining will influence components selected.
- B. **Place Setting.** Items used to serve each individual diner. May include plate/s, cup, saucer, water glass, napkin/s, flatware (see G.). For Functional Table, selection may be either specified in schedule or of designer's choice. ***For Exhibition Table, selection is always designer's choice.***
- C. **Dishes.** Includes plates, cups, saucers, and serving pieces.
  1. May be of china, porcelain, stoneware, paper, plastic, metal and quality of all other components.
  2. Selection depends upon the degree of formality.
- D. **Place Plate.** Plate used by each individual diner.
  1. Place plate usually governs the selection of colors, patterns, and quality of all other components.
  2. Pattern and color must be coordinated with other table appointments.
- E. **Service Plate.** Also called "charger". A larger plate used under place plate for decorative use only. Food is never served directly on it.
- F. **Beverage Service.** For serving liquid refreshment; should coordinate with other appointments in degree of formality, color, and texture.

**G. Flatware.**

1. For the flower show, may be made of plastic, wood, inexpensive metal, etc
2. Use of expensive flatware in the flower show is strongly discouraged.

**H. Coverings.**

1. Include tablecloth, place-mats, underlays.
2. Quality and texture are determined by occasion and degree of formality.
3. Must be neatly pressed. Tablecloth may have one lengthwise center fold for rectangular tables, none for round.
4. Schedule may specify length of overhang for unity within class. Typically, 15" for semi-formal; runners may be shorter.
5. Place-mats and runners may be used alone or in combination with each other and/or over a tablecloth. Condition of table will influence exhibit's choice.
6. ***For Exhibition Tables, tablecloths may be simulated by pieces of fabric staged in a frame, niche, panel background and/or underlay.***

**I. Napkins**

1. Napkins are required for all **seated** Functional Table classes, but are optional for all other table classes.
2. May be of cloth or paper, as determined by degree of formality of table. cloth napkins are always appropriate, paper ones are suitable only for casual tables.
3. For each diner, one or more napkins may be used together for special effect on either Functional or Exhibition Tables. They may match, blend with, or be in contrast to the tablecloth.
4. They are placed where they best suit table design, possibly to the left of or on the place plate or decoratively arranged in a goblet or cup. These are all acceptable on a Functional Table.
5. Many interesting ways of folding napkins are possible and are acceptable, providing their unfolding is not awkward.
6. Sizes vary: dinner (15" to 18"); luncheon (12"); tea table (6" to 8").

**J. Decorative Unit.**

1. Floral design/s with or without candles and/or other accessories.
2. Components of decorative unit must be related to total table design in texture, color, quality and style.

**K. Candles.**

1. Permitted on all tables regardless of time of day or mode, but not mandatory on any, unless schedule requires them.
2. Wicks need not be charred and candles never burning during judging or hours of the show for safety reasons.
3. Must be in proper scale and not overcrowd or detract from other components.
4. Must be securely anchored, and placed where, if burning, would be neither hazardous nor annoying to the seated diner. If candles had been allowed to burn, the imagined flame should appear to be above or below eye level.

## EVALUATING YOUR DESIGN

*Develop the ability to evaluate your own designs honestly and unemotionally. Ask yourself a number of questions after a design is completed.*

Have I used anything in this design which would not be missed if it were removed?

Is there too much emphasis in any one area of the design due to placement of a dominant form, or dominance of a color because of placement or amounts?

Is there too much contrast of form, pattern, color or texture so that the overall impression is one of busyness or clutter?

Is there too little contrast, so that the overall feeling is one of too much sameness, dullness, monotony?

Is the design well-balanced, or is there an uncomfortable feeling that the whole thing may fall over at any minute?

Are proportions of both the areas and amounts pleasing?

Is the design rhythmic, with pleasing or exciting visual movement throughout, or is it static and uninteresting?

Is the rhythm disturbed or interrupted due to careless placement of components?

Is there an impression of depth, or does the design seem flat, with little incorporation of essential space?

*From Table Settings for All Seasons  
by June Wood and Deen Day Smith*

### **DESIGN SCALES OF POINTS** (*Handbook For Flower Shows, p. 303*)

This includes all designs and Exhibition Tables Type II

<b><u>Conformance</u></b> to all schedule requirements.....	20
<b><u>Design</u></b> .....	42
<b><u>Artistic Concept</u></b> .....	12
<b><u>Expression</u></b> .....	10
<b><u>Distinction</u></b> .....	16

**Total score 100**

**For information regarding niches (in your case the use of a trifold) see pages 38-39 in the Handbook.**