

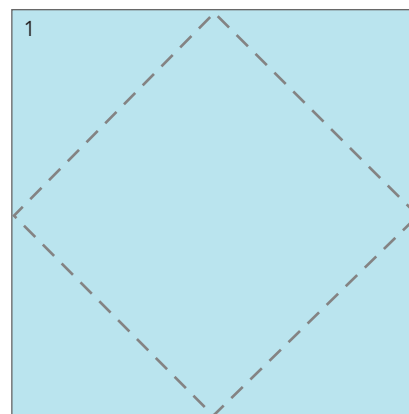
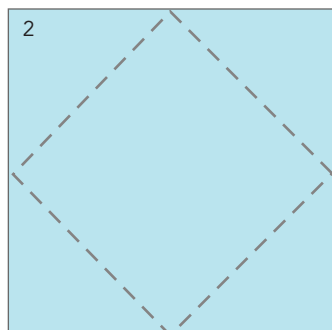
Napkin Folding Techniques

Idea 1: Fun and Functional

This folding technique works as a centerpiece for your table and can be used as a display for candies, condiments and dips. Once you or one of your friends masters this napkin fold, place a small dish of salsa or chip dip in the center for snacking while you fold.

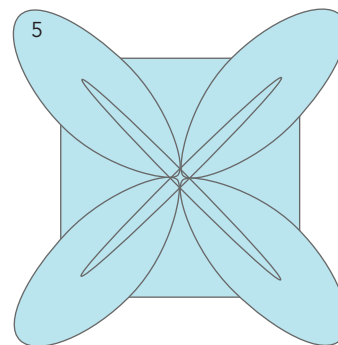
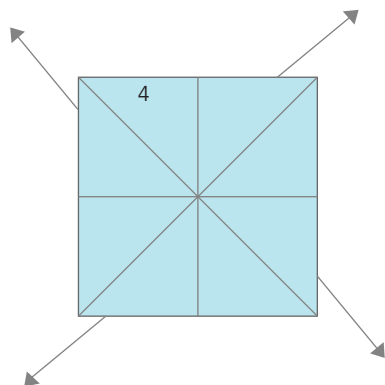


1. Lay a large linen napkin flat on the table. Fold each corner diagonally into the center of the napkin, creating a square.
2. Turn the napkin over and fold each corner diagonally into the center of the napkin again.



3. Firmly hold down the center of the napkin or have a friend hold it down for you.
4. Carefully reach under the napkin and pull out the folded corners to form outer petals.

5. You should finish with a floral/rose shaped napkin. Place a small dish or candies in the center to hold it down.

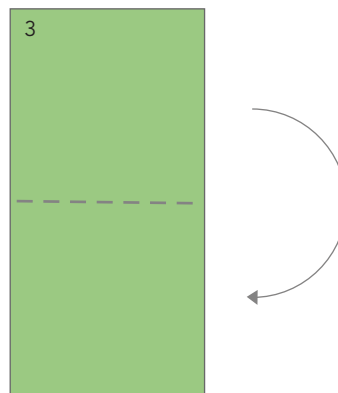
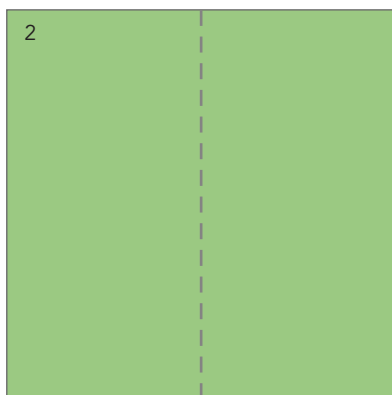


Idea 2: The Pocket

This idea works well with either paper or linen napkins and the pocket doubles as a utensil holder and a display for small decorations. Place utensils in the large pocket and a sprig of flowers, herbs, or holly in one of the smaller folds to add life to your table.

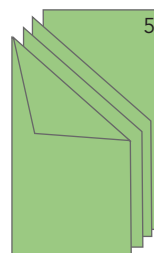
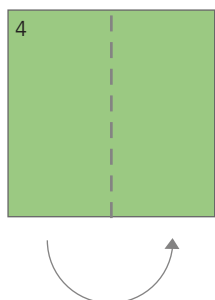


1. Start with a large square paper or linen napkin laid flat on a table.
2. Fold the napkin in half long-ways.
3. Fold the napkin in half top to bottom.



4. Fold in half again, left to right.

5. Make sure the loose edges of the napkin are at the top right and carefully fold each layer diagonally and under each other, leaving one large pocket in the back. You can also fold the corner of the first layer under, to create a straight line or leave it open.



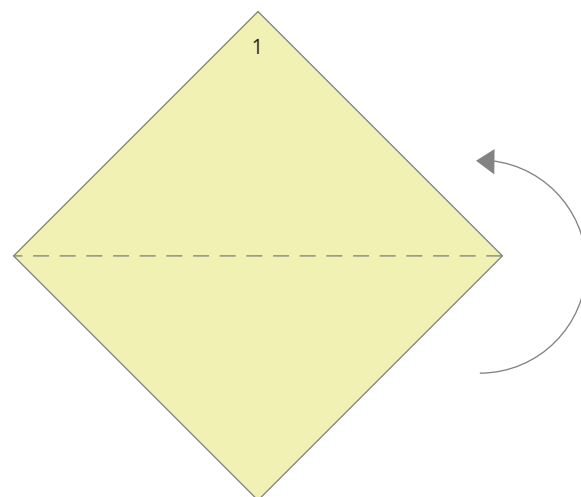
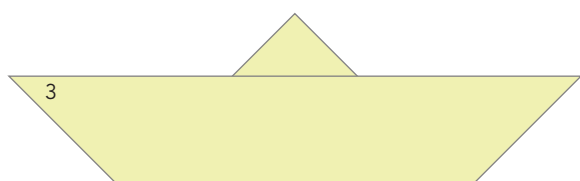
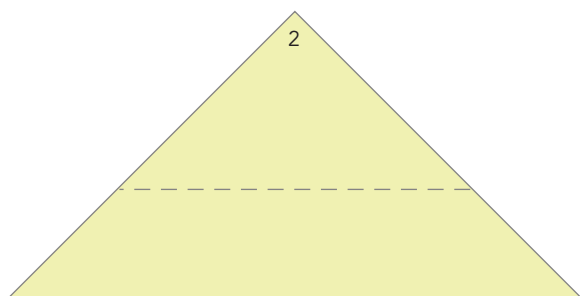
6. Place utensils in the back pocket and a sprig of decoration in the front pocket.

Idea 3: Trefoil Fold

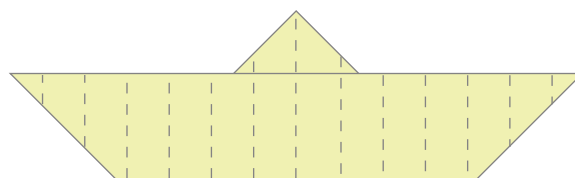
This fold utilizes a large napkin ring to hold it together at the base. It can be placed on or next to plates for decoration or inside a wine glass for added flair.



1. Place a large linen napkin flat on the table and fold the bottom corner to the tip corner to form a triangle.
2. Fold the bottom part of the napkin up, about two inches from the top. You'll see a small triangle peeking out of the top and the bottom will be a straight line.



3. Fold the napkin accordion-style left to right (over, under, and repeat) until the end.



4. Stick the napkin into a wide napkin ring with about an inch left at the bottom. Carefully open with your hands.

5. Lay the folded napkin in the center of a plate or place inside a wine glass and fan out.

