

# 10-Minute Batch-Folding Sheet

Master crisp, elegant napkin folds for your next dinner party.

Prep, fold, and beautifully style crisp linen napkins for an eight-person table using a streamlined batch-processing method. Transitioning to an assembly-line approach dramatically reduces your prep time.

## ● Key Specs & Timing

**20 in**

linen squares for structural folds

**7 oz/yd**

minimum heavyweight linen thickness

**4x8 in**

menu size for standard pockets

**3 mins**

starch and damp ironing prep

**5 mins**

batch-folding sequence execution

**2 mins**

inserting menus and aromatic herbs



### *Starch, then iron damp*

*Apply heat while the fabric retains slight moisture from the liquid starch spray. Active steam relaxes stubborn natural fibers to lock in razor-sharp creases permanently.*

## ● The Batch-Folding Sequence

- 1 Pretty side down first** Square corners to your torso and sweep palms across the fabric to push out trapped air.
- 2 Batch the first fold** Perform step 1 on all, then 2. Correct any edge sitting a quarter-inch higher immediately.
- 3 Create the deep pocket** Fold the bottom edge up exactly two-thirds to establish a solid foundation for heavy cardstock.
- 4 Lock the side creases** Fold left and right thirds tightly behind the center panel; press firmly on vertical seams.
- 5 Flip and style pocket** Handle by outer edges to flip over. The finished pocket holds the menu and herbs.

## ● Fabric & Insert Selection

Find your row: **Your styling elements**

| Your styling elements      | Your pick               | Why                                 |
|----------------------------|-------------------------|-------------------------------------|
| 100% natural linen         | Flat, secure folds      | Natural memory holds sharp creases  |
| Synthetic blends           | Spring open prematurely | Lack natural memory for creases     |
| Woody herbs like rosemary  | Hold up beautifully     | Won't wilt during a long dinner     |
| Delicate greens like basil | Bruise and look tired   | Too fragile for stiff linen pockets |

## ● Pressing Station Setup

- ☐ Fill a spray bottle with liquid starch for even misting.
- ☐ Set your steam iron to its highest linen heat setting.
- ☐ Clear a wide, flat pressing surface for the entire square.
- ☐ Lay a heat-resistant pressing mat over your dining table.
- ☐ Ensure your station supports ironing multiple napkins side by side.

## ● Party Prep Notes

Carry your finished napkins stacked flat on a tray to preserve those sharp creases!