

serve the fish and carve the joint and game. A white cloth and centrepiece of flowers, four candles or dinner lamps, one decanter of red wine and two or four small crystal or silver platters, containing bonbons, olives, salted nuts and celery, are the proper furnishings for a board set for a party of six or eight persons. The covers for a simple dinner are, with the exception of fewer wine glasses, arranged as for a fashionable and formal banquet.

If the first course consists of oysters or clams, these should be ready set on the table. If the dinner begins with soup, the hostess should find, when the company enter, the filled and covered tureen and a pile of warm soup plates at her place. So soon as everyone is seated the maid removes the tureen cover and passes the plates of soup and properly removes the tureen when the last plate has been filled and passed. The first is given to the lady seated on the host's right hand, then to the other ladies, in the order in which they are seated, before the gentlemen are served. A well-instructed waitress does not remove the plates of any course until she sees that every guest has quite finished. The fish and fish plates are set before the master of the house and when each guest has received a portion the waitress passes on her tray a dish of potatoes. If cucumbers are to be eaten with the fish, a small glass saucer should be laid at the left of every cover, and then the maid passes to each guest a glass bowl, in which the cucumber has been prepared.

The master of the house, at a dinner of the simpler sort, carves the roast, and the maid, having deposited the plates containing the meat before each guest, passes the vegetables. The dishes of vegetables never look well on the table. When everyone has had a helping these dishes should be covered, placed on the sideboard and perhaps passed again before the meat course is finished. The roast is, however, left before the carver, if it is his desire to invite the guests to a second helping of meat.

When a frozen punch is served between the roast and salad, the small glass cups, from which it is eaten, are filled in the pantry, each one is set on a dessert plate, on which is laid a teaspoon. If game follows the punch it should be carved by the master of the house and the salad passed by the waitress, so that each guest helps himself directly from the