

The temperature of the dining-room should not be allowed to rise above seventy-five degrees, nor permitted to fall below seventy; and the room should be kept always well ventilated, in order that the air may be always sweet and free of odors from the kitchen. Even in the coldest weather one window at least may well be kept open an inch at top and bottom, until the guests enter. A dining-room heats only too rapidly from the lights, foods and human occupants, and even a sumptuous feast is robbed of all its charm when eaten in a hot, exhaustive atmosphere. If, by chance, an unoccupied room opens into the dining-room, continuous ventilation, without draughts, may be secured by opening the windows in the vacant chamber and shielding the doorway between the two rooms with screens. Gas jets or electric lights swinging above the centre of the table are a tasteless, tactless means of illuminating a dining-room. As a matter of fact, saving and excepting the table and its immediate environs, the room in which a truly enjoyable feast is served must not be lighted at all. The light should be concentrated and so directed, that, while every part of the cloth is in radiant vision, the guests' eyes are at the same time shaded from any painful glare and the buffets, side-table and pantry door thrown into agreeable shadow. Candles or small lamps, with the flame well shaded, produce the softest, steadiest, most comfortable and most becoming light. Incomprehensible as it may sound, there are hostesses who, in obedience to the behests of fashion, provide gorgeous candelabra or lamps for their table, yet continue to drown out and neutralize the glow from them by turning on the fierce hard light of the gas or electric chandelier. This is simply to convert a fashion, that really originated in sense and comfort, into a perfect absurdity, and to rob the entertainment of just the refinement and picturesqueness that alone give the private dinner an advantage over a blazing feast spread in some hotel restaurant. Whether lamps or candles are used, they should be lighted at least three minutes before the dinner is announced, in order to make sure that they are in good condition and will burn freely and clearly until the dinner is finished. Candles are far more popular than lamps, because they give quite as soft and steady a light, with less heat. Rose red, white, pale yellow, and