

bon-bons or cake for each table, and there should be a waiter, male or female, for every eight or ten guests. A separate table is reserved for the bridal party, at which the bride and bridegroom sit side by side. Such a breakfast begins with fruit, followed by bouillon in cups, fish or crustaceans in fancy form, an entree, game and salad, concluding with ices, cakes, bon-bons and coffee.

A simple breakfast may consist of bouillon or creamed oysters, game or cold chicken, with salad, ices, cake, and lemonade.

An afternoon wedding is followed by a reception. The refreshments are served as at an ordinary "tea" from a large table, tastefully arranged with flowers, lights, bon-bons, cakes, etc., a single color usually predominating. The guests serve themselves and each other, although there may be servants in attendance.

The refreshments may be of the simplest if one so desires.

Offered at about the hour for afternoon tea, few care for anything more than a cup of tea and a sandwich, or an ice and a bit of cake. Some prefer chocolate, and young-folks are fond of bon-bons. These, with a bowl of lemonade on a table readily accessible, are all that need be provided.

At an evening wedding the refreshments should be more elaborate. Between ten and eleven p. m. is a hungry time, when a good supper is appreciated, though bouillon, one hot entree, ices and cakes, with lemonade and mineral waters, may amply suffice.

When light refreshments are served without ceremony, various kinds of sandwiches, daintily cut and rolled, are made to replace the meats and salads; but ices, cake, coffee, chocolate or punch, should be provided in any event.