

TABLE SETTING AND SERVICE

WHEN setting the table for luncheon or dinner, lay a plate for each person served. At the right of each plate place an oyster fork, soup spoon and knives in the order they are to be used, the one first used farthest from the plate. At the left of the plate lay the forks in the order used, the one farthest from the plate to be used first. Always have the tines of the forks and the bowls of the spoons turned upward and the cutting edges of the knives turned toward the plate.

Place a napkin, folded, at the left of the fork; or when soup is served, the napkin may be folded and placed on the plate with a roll or small piece of bread partly folded within it. Set the glass for water above the knife.