

stemmed or tumbler shaped glasses. All liqueurs are equally agreeable when served at the temperature of the drawing-room, though many persons prefer green mint when it is poured into tiny glasses nearly filled with shaved ice. The bottles of liqueur and small glasses are arranged on a silver tray and carried after dinner into the drawing-room when the coffee is taken there.

The service of a dinner should proceed expeditiously—without haste, and yet without long pauses between the courses. When a dinner commences with oysters or clams two plates are laid at each cover, one, a deep plate, contains the shell fish laid on cracked ice, and this is set upon a second plate. If the dinner begins with soup each cover is laid with a flat plate, on which is folded a napkin holding a roll. These things the guests remove when they are seated and the servant then sets upon the first plates, second and deeper ones containing soup. At the conclusion of the soup course all the soup plates are removed, with the plates on which they have stood, and then warm plates for the fish are distributed. After this course a clean plate is placed before each guest before the serving of any course begins, and when the first three forks and knives laid at all the covers, have been used, fresh ones must very naturally be given with each plate. A question troubling many a hostess is whether the clean knives and forks should be put on the fresh plates as they are laid before the guests, or whether the plates should be distributed first and then the knives and forks laid on the cloth beside them. The first course is usually adopted in restaurants and at hotel tables, where rapid service is esteemed above noiseless and deliberate elegance. In a private house, where servants are well trained, one maid distributes the plates and in her rear comes another, to softly lay the knives and forks in their proper places. Even if one maid serves the dinner she can proceed thus with greater rapidity and silence than if required to set plate, knife and fork all down together. Plates for hot courses must needs be warmed, but hot plates that make one's fingers tingle are an inappropriate evidence of zeal. A well-trained servant presents the dishes at the left hand of every guest in turn, beginning the first course with the lady at the right of the host, and then passing in regular order from gentlemen to ladies as they are seated. After the