

After dishes have been passed that are required no more, such as vegetables, hot sauces, etc., the dishes containing them may be set upon the side board, ready to be taken away.

Jellies and sauces, when not to be eaten as a dessert, should be helped on the dinner-plate, not on a small side dish as was the former usage.

If a dish be on the table, some parts of which are preferred to others, according to the taste of the individuals, all should have the opportunity of choice. The host will simply ask each one if he has any preference for a particular part; if he replies in the negative, you are not to repeat the question, nor insist that he must have a preference.

Do not attempt to eulogize your dishes, or apologize that you cannot recommend them,—this is extreme bad taste; as also is the vaunting of the excellence of your wines, etc., etc.

Do not insist upon your guests partaking of particular dishes. Do not ask persons more than once, and never force a supply upon their plates. It is ill-bred, though common, to press any one to eat; and moreover, it is a great annoyance to many.

In winter, plates should always be warmed, but not made hot. Two kinds of animal food, or two kinds of dessert, should not be eaten off of one plate, and there should never be more than two kinds of vegetables with one course. Asparagus, green corn, cauliflower and raw tomatoes, comprise one course in place of a salad. All meats should be cut across the grain in very thin slices. Fish, at dinner, should be baked or boiled, never fried or broiled. Baked ham may be used in every course after fish, sliced thin and handed after the regular course is disposed of.

The hostess should retain her plate, knife and fork, until her guests have finished.

The crumb-brush is not used, until the preparation for bringing in the dessert; then all the glasses are removed, except the flowers, the water-tumblers, and the glass of wine which the guest wishes to retain with his dessert. The dessert plate containing the finger-bowl, also a dessert knife and fork, should then be set before each guest, who at once removed the finger-bowl and its doily, and the knife and fork to the table, leaving the plate ready to be used for any dessert chosen.

Finely sifted sugar should always be placed upon the table to be used with puddings, pies, fruit, etc., and if cream is required, let it stand by the dish it is to be served with.

To lay a dessert for a small entertainment, and a few guests outside of the