

THE REAL HOME-KEEPER

on a doily on a plate, may be placed in front of and above the dessert plate. When the dessert plate is removed, the finger bowl is moved into the space. If fruit follows the dessert, the guest removes the finger bowl and doily from the plate and uses that plate for the fruit. If coffee is served in the dining-room, the finger bowls are not placed until after the coffee, but coffee is usually served in the drawing-room.

Order of Service—The guests on the right of the host and hostess are served first in the first course, in the second course the guests on the left, in the third course the second guest on the right of the host and hostess, and so on in rotation, so that no guest is served twice first. Some hostesses insist upon being served first. If the different courses are passed rather than served from the butler's pantry, this may be a good plan, but otherwise there seems to be no reason for it.

MENU FOR A FORMAL DINNER

First Course		
Oysters or Clams in Shells		Brown Bread Sandwiches
Second Course		
Consomme		Croutons
Third Course		
Broiled Trout	Cucumbers	Maitre d'Hotel Butter
Fourth Course		
Croquettes or Sweetbreads		
Fifth Course		
Saddle of Mutton, Currant Jelly		Potatoes
Peas in Fontage Cups		
Sixth Course		
Punch		
Seventh Course		
Broiled Quail and Chestnut Puree		Tomato Salad
Eighth Course		
Bombe Glace		Sponge Cake
Ninth Course		
Fruit and Bonbons		
Tenth Course		
Coffee (Black)		

Salted almonds and bonbons to be on the table all the time. Celery to be passed with oysters. Radishes or olives to be passed with fish course.

WHEN AND HOW TO SERVE WINES

Sauterne, slightly cold, with oysters.
Sherry, slightly cold, with soup.
Rhine Wine, not very cold, with fish.
Claret, slightly cold, with entrees.
Champagne, very cold, with poultry and meat.
Burgundy and Champagne, with salads.
Burgundy, a little warm, with game.
Port Wine or Madeira, temperature of wine cellar, with desserts.
Cordials and Brandies, with coffee.