

10. A second entree. 11. A rich pudding. 12. A frozen sweet. 13. Fresh and crystallized fruit, and bonbons. 14. Coffee and liqueurs.

Leaving out the third, fifth and tenth courses, a menu of proportions sufficiently dignified for a dinner of eight guests remains, while for a simple entertainment it would be enough to begin with soup, followed by fish, a roast, salad, ices, sweet-meats and coffee. Wines are a feature of the greatest importance in dinner-giving. For a dinner of more than eight persons, a white wine, sherry, claret, Burgundy and champagne are provided, one wine, preferably claret, for a small dinner.

White wine is drunk with the first course and sherry with the soup; champagne is offered with fish, and its glasses are replenished throughout the meal. Claret or Burgundy comes in with the game. Sherry and claret are usually decanted, and the cut crystal and silver bottles form part of the decorative furniture of the table. The temperature of these liquids must not be below sixty degrees, and many persons prefer their claret of the same temperature as the dining-room. White wines and Burgundy are best poured from their bottles and served cool but certainly not cold. When a very fine Burgundy is poured the bottles are laid on their sides, each one in its small individual basket, and for hours they are not disturbed in order that all the sediment may fall to the bottom, leaving the rich fluid exceedingly clear. The man or maid servant who pours this wine brings each bottle in its basket to the table and so handles the whole that the bottle may be jostled as little as possible. Champagne is never decanted, and must be poured while very cold—in fact, directly on leaving a bed of ice and salt in which the bottles, as a rule, are packed to their necks for a half hour before dinner. The buckets of salt and ice, holding the bottles of champagne, are placed conveniently in the pantry, and when this wine is to be poured the servant deftly pulls the cork and wraps a fringed white napkin spirally about the bottle, from neck to base. This napkin absorbs the moisture on the bottle's surface and prevents any dripping. An untrained servant should never be trusted to pour champagne. Liqueurs are served with the coffee, are decanted into cut or gilded glass bottles of special shape and drunk from very small