

folded napkins (ironed without starch), with pieces of bread three or four inches long, placed between the folds, but not to completely conceal it, are laid on each plate. An ornamental centre-piece, or a vase filled with a few rare flowers, is put on the centre of the table, in place of the large table-castor, which has gone into disuse, and is rarely seen now on well-appointed tables. A few choice flowers make a charming variety in the appearance of even the most simply laid table, and a pleasing variety at table is quite as essential to the enjoyment of the repast as is a good choice of dishes, for the eye in fact should be gratified as much as the palate.

All dishes should be arranged in harmony with the decorations of the flowers, such as covers, relishes, confectionary, and small sweets. Garnishing of dishes has also a great deal to do with the appearance of a dinner-table, each dish garnished sufficiently to be in good taste without looking absurd.

Beside each plate should be laid as many knives, forks, and spoons as will be required for the several courses, unless the hostess prefers to have them brought on with each change. A glass of water, and when wine is served glasses for it, and individual salt-cellars may be placed at every plate. Water-bottles are now much in vogue with corresponding tumblers to cover them; these, accompanied with dishes of broken ice, may be arranged in suitable places. When butter is served a special knife is used, and that, with all other required service, may be left to the judgment and taste of the hostess, in the proper placing of the various aids to her guests' comfort.

The dessert plates should be set ready, each with a doily and a finger-glass partly filled with water, in which is dropped a slice of lemon; these, with extra knives, forks and spoons, should be on the side-board ready to be placed by the guest, between the courses when required.

If preferred, the "dinner" may all be served from the side-table, thus relieving the host from the task of carving. A plate is set before each guest, and the dish carved is presented by the waiter on the left-hand side of each guest. At the end of each course the plates give way for those of the next. If not served from the side-table, the dishes are brought in ready carved, and placed before the host and hostess, then served and placed upon the waiter's salver, to be laid by that attendant before the guest.

Soup and fish being the first course, plates of soup are usually placed on the table before the dinner is announced; or if the hostess wishes the soup served at the table, the soup-tureen, containing hot soup, and the warm soup-plates are placed before the seat of the hostess. Soup and fish being disposed of, then come the joints or roasts, *entrees* (made dishes), poultry, etc., also relishes.