

any reasonable demand may add yet another or lay the covers with only two apiece. The additional fourth fork would be for the fish and of a special shape, that is, shorter than the others, with three flat prongs and the third one on the left broader than the others. If the fish that is to be served can easily be disposed of without the use of the small silver knife at the right of the plate, then this last mentioned utensil should not be supplied.

Nearly touching the tips of the knife-blades stand four glasses—one a goblet, or tumbler, for water; one a small, very tapering, vase-like glass, for sherry; one, the conventional wine-glass, for claret, and one very tall or very flaring for champagne.

If sauterne or any still white wine is also to be served, to the list of glasses must be added one shaped like the one for claret and tinted a delicate green. If both still water and sparkling water are to be offered, the first mentioned should be served in stemmed goblets and the second in tumblers, and if whisky and water is to be offered to any of the male guests, there must be provided for this clear, thin glass tumblers, very much taller than those used for the mineral water, and perfect cylinders in shape or flaring slightly at their tops. On top of the napkin lies a small gilt-edged card, possibly with a tiny water-color decoration in the corner, and bearing across its length, in the hostess's handwriting, the name of the person for whom the seat is intended. Large dinners seem to require a long list of dishes—for eighteen persons, as many as ten or twelve or fourteen courses; for eight persons, eight or nine courses; six friends meeting round a hospitable board would be well satisfied with six courses. The order of a sumptuous dinner would follow this general routine: 1. Shell fish—small clams or oysters, one-half dozen for each person, laid in their shells on a bed of finely crushed ice. With these are offered red and black pepper, grated horseradish, small thin slices of buttered brown bread or tiny crisp biscuit and quarters of lemon. 2. Soup. 3. A course of hors d'œuvres, such as radishes, celery, olives, and salted almonds. 4. Fish, with potatoes and cucumbers, the latter dressed with oil and vinegar. 5. Mushrooms or sweetbreads. 6. Asparagus or artichokes. 7. Spring lamb, or roast, with a green vegetable. 8. Roman punch. 9. Game with salad.