

The decoration of the table should be simple and low in design, and in the centre of the table. A small flower may also be placed at the right of each cover. Of course, the colors of the flowers must harmonize with the china, but otherwise individual taste should be exercised.

The illumination of the table is most important. If candles are used, they must be so arranged as not to interfere with the guests and the shades so placed that they will slip down as the candles burn. If candle light is insufficient, try if possible, to have the lights come from the side rather than from above.

The Cover—The place for each guest and the necessary plate, silver, glasses, knives and napkin is called the cover.

Arrangement for Cover—Allow twenty inches for every person. Place a ten-inch service plate, having decorations, right side up, in the centre of this space, and one and one-half inches from the edge of the table. Arrange knives, edges toward plate, in the order in which they will be needed, beginning at the right. At the right of the knives place soup spoon, bowl up; at the right of the soup spoon the oyster fork, with tines up; the other forks, with tines up, at the left of the plate, in the order in which they will be needed, beginning with the extreme left.

If there are too many courses to admit of all the silver being put on at once, extra silver may be placed at each cover just before serving the course requiring it.

The glasses for water should be placed just above the centre of the plate, to the right, the wine glasses to the right of the water glass, in the order in which they are to be used. Place the napkins either to the left of the forks, or over the service plate. They should be so folded as to hold a bread stick or dinner roll.

The name card is generally placed on top of the napkin or over the plate.

Serving the Formal Dinner—The dinner may be served from the butler's pantry, having each course arranged on individual plates, and placed by the waitress on the right side of the guest, with the right hand, and anything which is to be served with the courses passed with a tray to the left of the guest, and low enough and sufficiently near to the guest to be easily taken with the right hand. Served in this way there is less interruption to conversation.

Or each dish may be so arranged on a platter or serving dish on a tray that the guest may easily serve himself. Served in this way, the waitress places before each guest a plate before passing the courses.

At present the service plate is quite universally used; that is, the space in front of the guest is always occupied with a plate. When the waitress removes the course plate with the left hand, she places another plate with the right hand. In this way of serving, the tray, if used at all, is only used when the food is passed, not for removing dishes.

Removal of Courses—When every one has finished, the waitress removes one plate at a time, beginning with the hostess or with the guest at the right of the hostess.

Before the dessert, everything not needed for this course should be removed from the table; if there are crumbs, they should be carefully brushed with a napkin on to a plate or tray. After this is accomplished, place the dessert dishes from the right. While the dessert is being eaten, the finger bowls, filled one-third full of tepid water, with a slice of lemon or a geranium leaf or a flower in it, set