a table of twelve persons, six sticks or two candelabra, each with three or four branches, will be required. Decanters of wine, salt-cellars, pepper-boxes, compotiers of bonbons, and

platters of salted nuts are then located.

Individual salt-cellars and pepper-boxes are not often on dinner tables, but large ones stand, one of each, side by side, somewhere near the four corners of the table. The trays or compotiers of silver, porcelain, or crystal, holding the nuts and sweets, are set between the candlesticks, or a little outside the circle of the candlesticks, toward the edge of the table.

Whatever plan of laying a table is followed, care must be taken that one side exactly matches and balances the other in the number and placing of the various articles, in order to give it a tidy and finished appearance. Care should also be taken not to litter the board with useless objects or dishes that properly belong on the sideboard. Butter is not served at a ceremonious dinner; in fact, at the modern well-appointed family dinner table it does not appear. Celery, radishes, olives, horseradish, mustard, or any other relish or special seasoning, is passed from time to time by the servant; so also are bread and water. Therefore, carafes and menues, favors, individual bouquets of flowers, and groups of handsome but useless spoons have wisely been banished as clumsy and meaningless.

The requirements in the arrangement of a dinner cover are as follows: The plate should be so placed that if it is decorated, the fruit or flowers of the decoration will be in a natural position to the eye of the person seated before it; or so that if it is adorned with a monogram or crest, this will be right side up to the view of the sitter. On the plate is placed a large white dinner napkin, folded and ironed square, with the monogram corner showing, and with a dinner roll or a square of bread laid between the folds. left of the plate three silver forks are laid close together, the points of the prongs turned up. To the right of the plate lie two large silver-handled, steel-bladed knives and one small silver knife, their sharp edges turned toward the plate. Beside the silver knife is laid a soup spoon, with its bowl turned up, and next to the soup spoon lies the oyster fork. Though three forks only are as a rule laid at the left of the plate, a hostess whose supply of silver is equal to almost