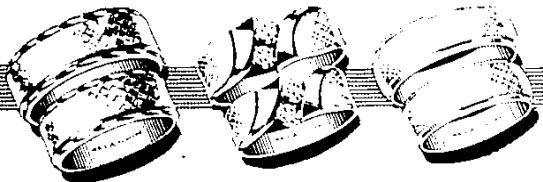




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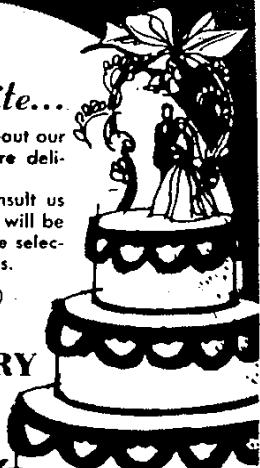
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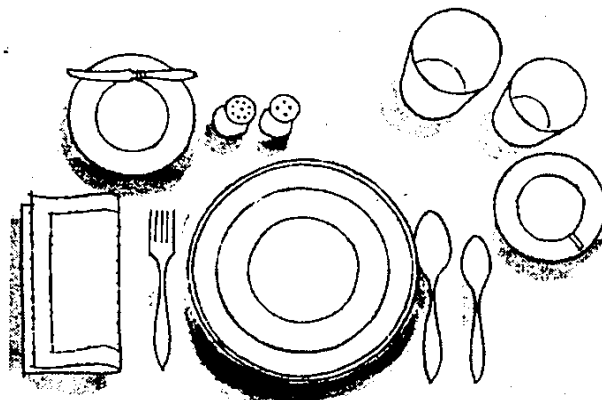
Robert H. Bergstrom, C.P.C.U.
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How To Set Your Table Correctly

Even if you've been setting tables for years, a quick review of
the basics is useful. China and silver are placed about one inch
from the table edge, with settings paced about 15 inches apart for
comfort and convenience.

Forks go on the left, knives and spoons on the right, all from the
outside in, in order of use. Oyster forks go to the extreme right.



Breakfast

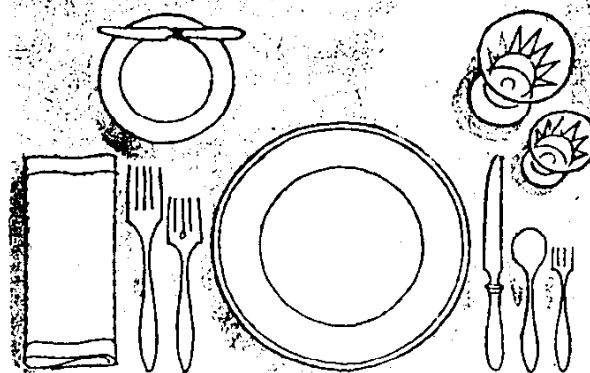
The butter knife goes across the top or vertically on the side of
the butter place. All knife blades face inward.

WATER GOBLETS are placed at the tip of the knife. Wine or
champagne glasses are placed diagonally to the right of the wa-
ter goblets. Dessert silver comes in with the dessert or may be
placed horizontally above the dinner plate.

Cups and saucers are brought in with dessert and placed to the
right of the outside teaspoon. Napkins are placed at the extreme
left, on the service plate, or, except for very formal dinners,
folded in some novel fashion.

Service plates, used for very formal dinners, are in place when
guests are seated and remain until replaced by the dinner plate.
No food is ever placed on a service plate.

Main course, salad and dessert courses follow in succession on
their own plates, with the place at no time left bare. Finger



Informal Dinner

bowls, if used, are brought in on the dessert plate with a doily
under it, and are removed by the guest before dessert.

Tablecloths should have only one center fold and should therefore
be stored rolled, not folded. A 15 inch overhang on a cloth makes
a pretty line.

Centerpieces should be low, and candles high. A variety of
cloths, place mats or napkins, as well as centerpieces will help
make your table look new each time, and will add to your dining
pleasure.