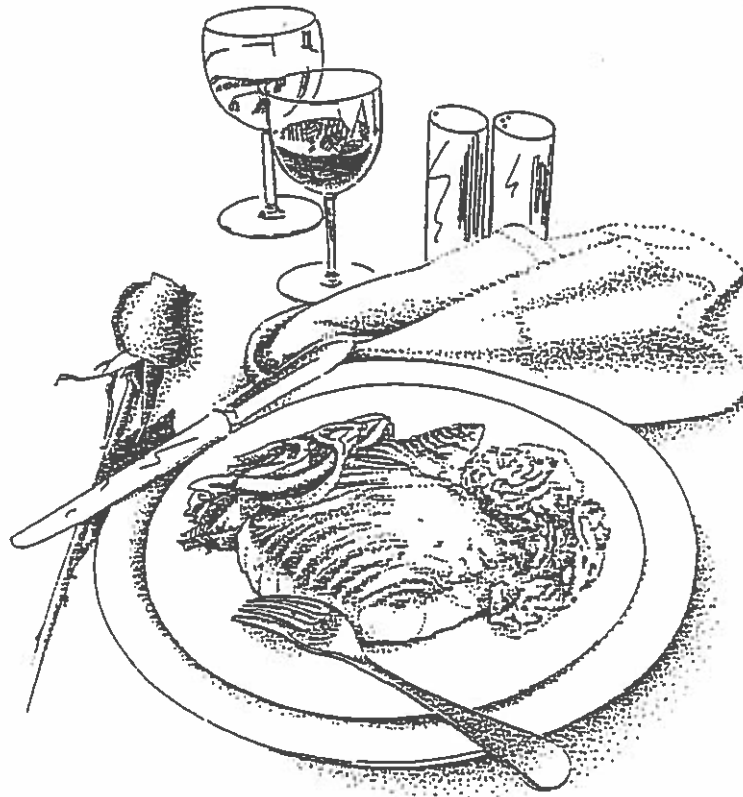


Favorite Foods Day

Table Settings

Emerald Star Project by Crystal Stone

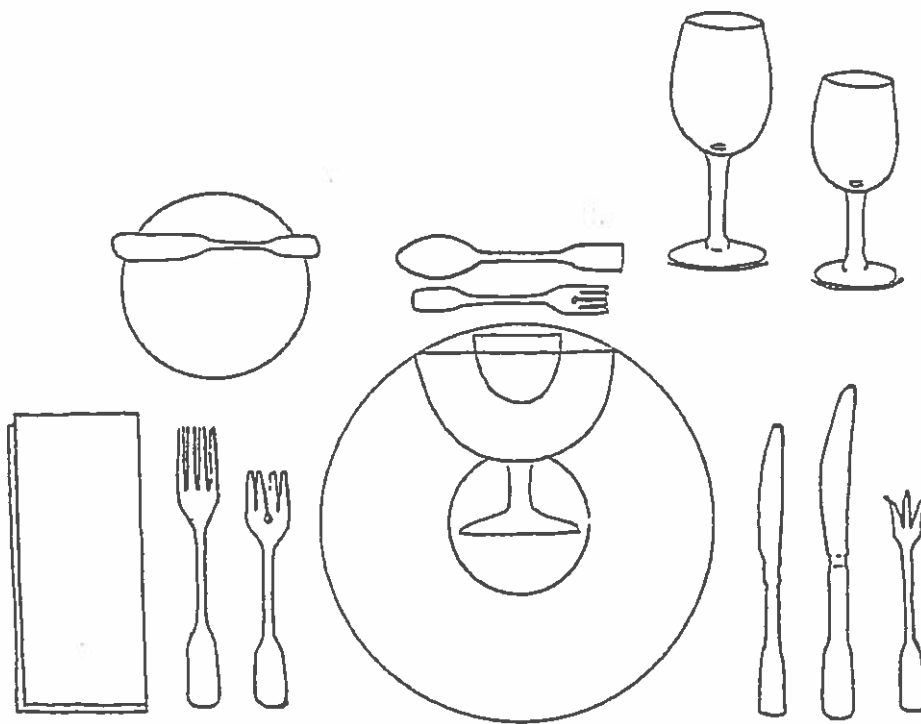
"Helpful Material For Those Entering
'Favorite Foods Day' in February"



The Logistics of Table Setting

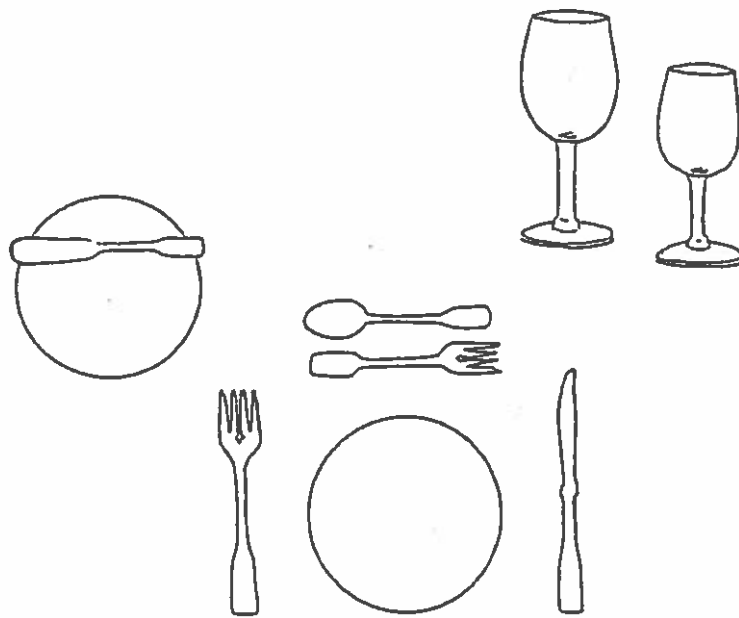
Every table, no matter how informal, should be laid with care and attention to detail. The flatware is placed one inch or so from the edge of the table at place settings that are equidistant from one another on a table. The napkin may be placed on the place plate, unless the first course is in place, in which case it is to the left of the forks—but it should not obscure them, nor should the silver be obscured by the plate.

The table is set with whatever silver will be needed for the meal. Traditionally, that needed first is placed farthest right and left of the plate. The forks are usually two, for meat and salad; occasionally one more for the appetizer, but never more than three beside the plate at once. The dessert fork, when part of the setting, is placed above the plate. The salad fork is placed inside the meat fork, unless the salad is served as a first course, in which case it is the first fork in the setting. The knives are usually limited to two—one for the appetizer, if any, and one for the meat. If salad is to be served with cheese, a salad knife is needed. Spoons for soup are on the table, to the right of the knives.



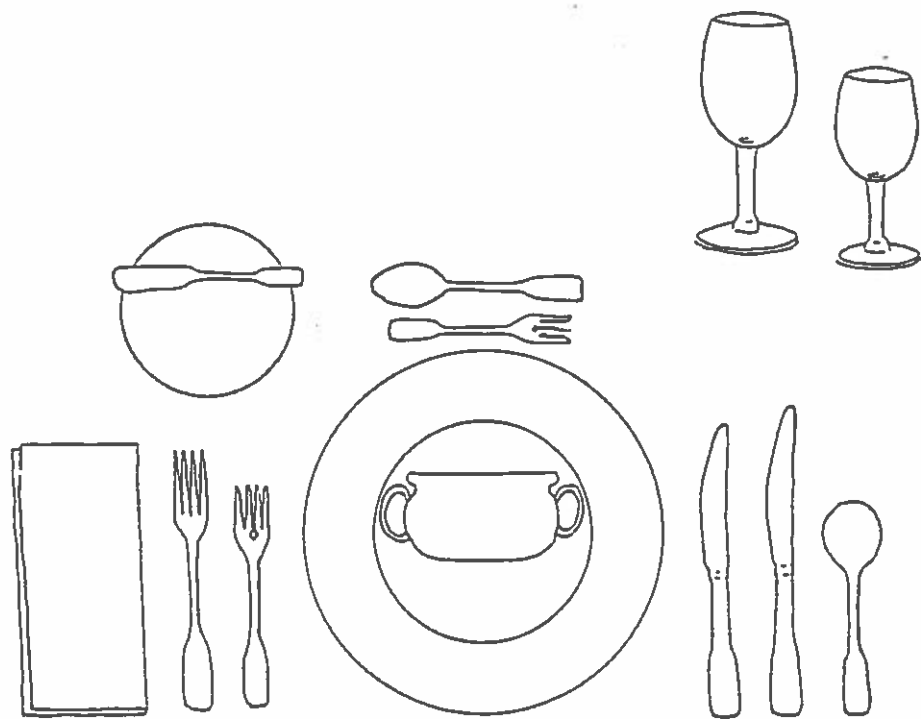
APPETIZER

The appetizer is usually in place when the guest is seated. if not, the dinner napkin is on the place plate instead of to the left of the forks as shown. The seafood fork is shown in one of the three accepted ways of placing it.



SALAD

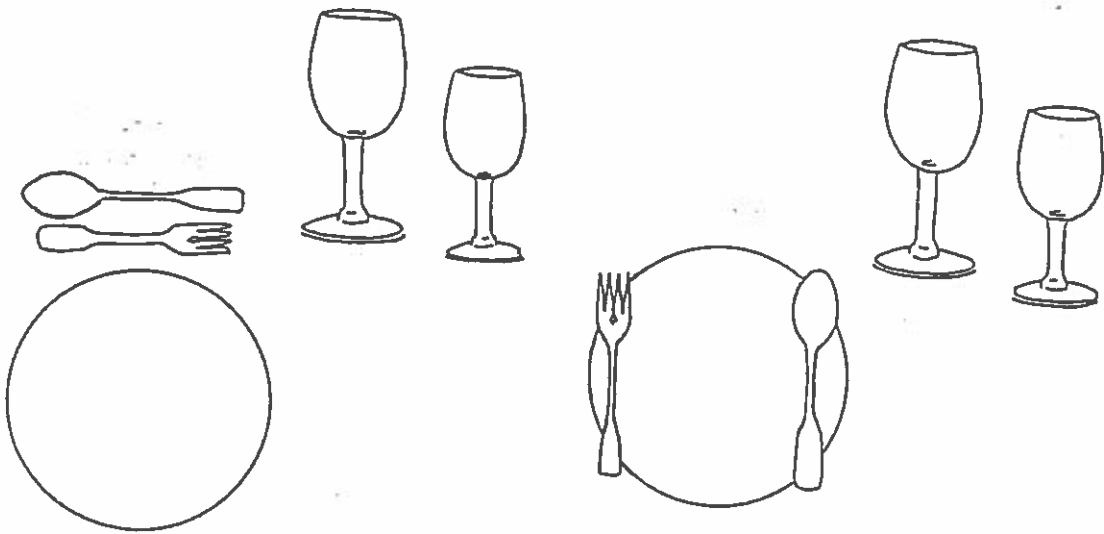
The knife is optional, depending on whether or not cheese will be served with the salad. (Some people like a knife, however, to use in cutting overly large lettuce leaves.)

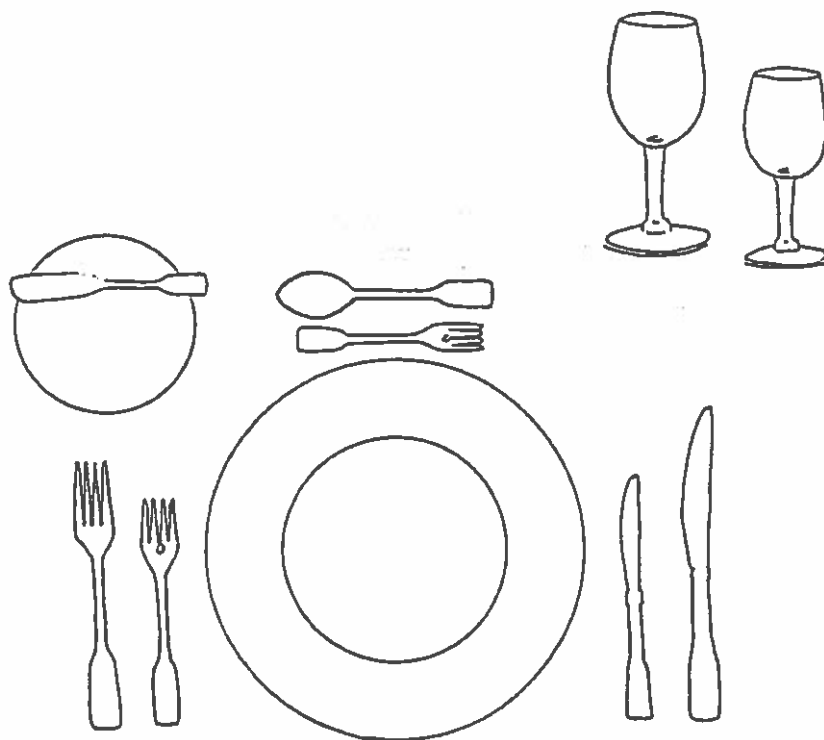


SOUP

The soup may be served in either the traditional flat soup plate or in a creamed soup cup.

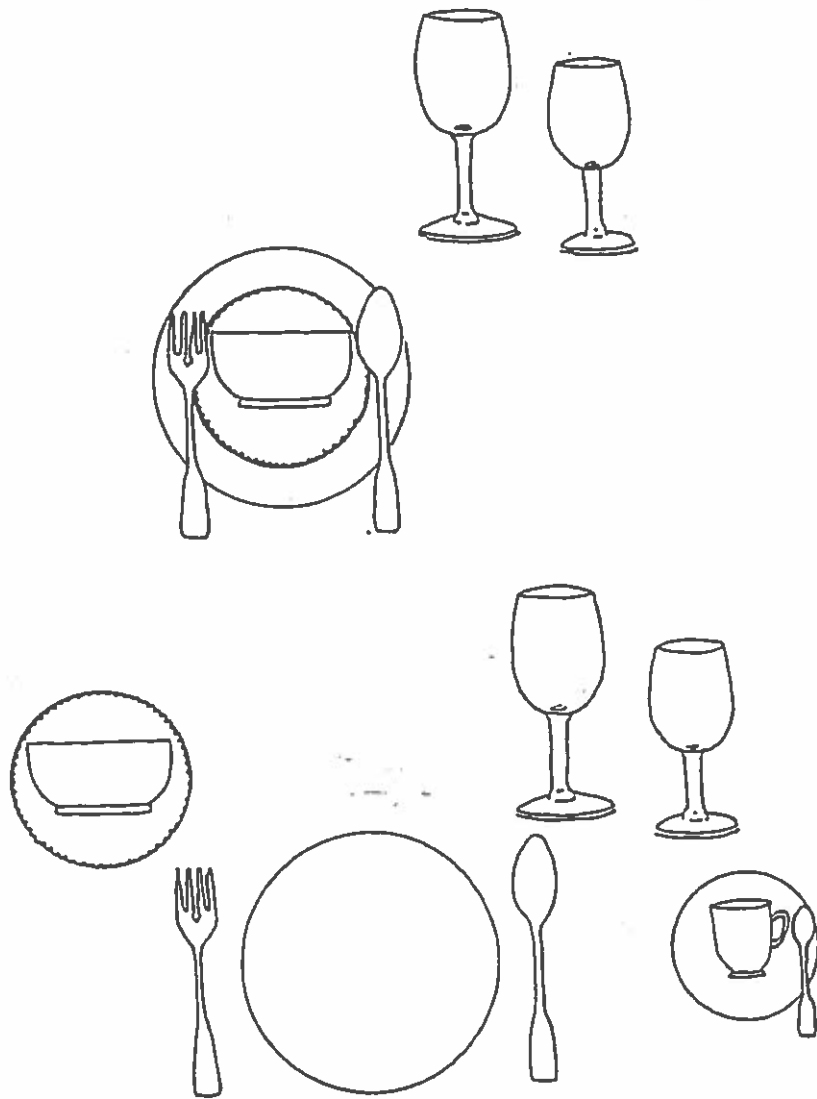
DESSERT





ENTREE

The table at the beginning of the entree course.



FINGER BOWL AND DEMITASSE:

If there are finger bowls (a vanishing custom) the dessert service is placed before the guest this way: finger bowl on doily and/or small plate, flanked by dessert fork and spoon on dessert plate.