

SETTING YOUR TABLE

Setting an attractive table can help your favorite food look as appealing as it tastes. Choose dishes, silverware, glasses, table covers and napkins that go well with your favorite food.

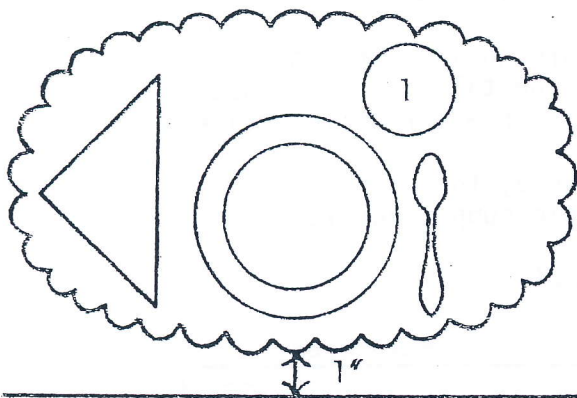
For example, you might serve a favorite salad in a simple pottery or wooden bowl on a placemat with a fork and a paper napkin.

Or you might serve a party dessert on a china plate with appropriate silverware, a table cloth and cloth napkin to match.

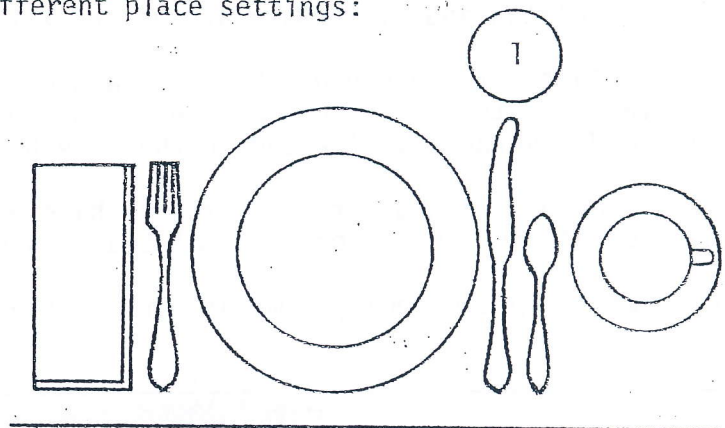
The way you place the knife, fork and spoon is a matter of tradition as well as convenience for the person using them. Cups, glasses, salad plates, dishes and napkins also have special positions in a place setting.

Place spoons in order of use from right to left. Place forks in order of use from left to right. Include serving spoons or forks with serving dishes.

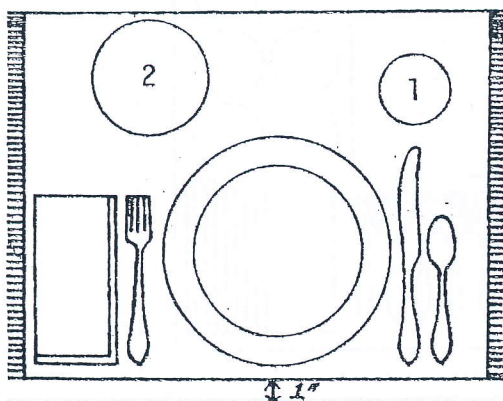
These diagrams show examples of different place settings:



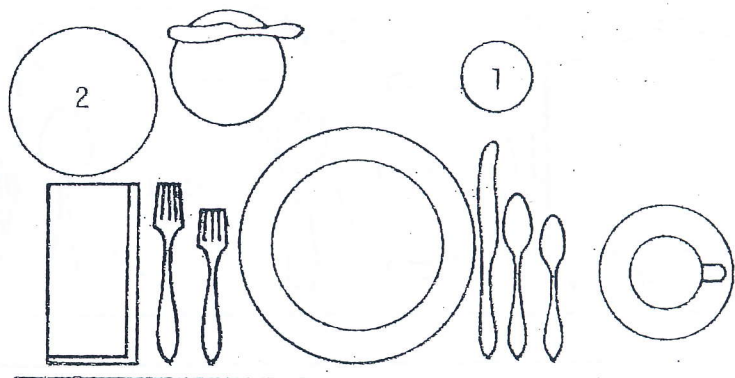
Lunch, snack or dessert



Breakfast



Dinner



Formal dinner

- 1 glass or goblet
- 2 salad bowl or plate

SETTING THE TABLE FOR A CROWD

If you are serving a complete, family-style meal, follow the same guidelines for the individual place settings, leaving enough elbow room between settings. Use only the dishes, silverware and glasses you need for the food you are serving. Include serving spoons or forks to use with serving dishes.

Set the main dish, vegetables, salad, bread and butter on the table conveniently located for passing the food from person to person.

Keep the centerpiece low, if you use one, so people can see each other across the table.

BUFFET

A buffet table should be set for convenience. Platters or dishes of food as well as plates and silverware are placed within easy reach.

Everyone starts at one end of the table and moves around it, serving themselves. Plates are placed at the beginning of the table; silverware, napkins and beverages at the end so that one hand is free for self-service.

A buffet may be planned for any size or shape of table, for using one or both sides of the table, for a formal tea or a picnic supper outside.

Here is an example of how you might set a buffet table:

