

IF YOU'RE FORTUNATE ENOUGH TO BE A GUEST FOR DINNER, HERE ARE SOME CONSIDERATIONS:



- **In a private home**, a gift of wine, champagne, flowers, or sweets are customary and expected.
- **It's best to ask** where your position is to be at the table—don't assume your location.
- **Hands and elbows** are not to be rested on the table while settings are present.
- **Sit up, shoulders back**, keeping the legs of your chair intact with the floor at all times.
- **You should make every arrangement** not to leave the table once dinner begins, but if you must, your napkin is to be placed upon the chair.
- **Napkins are to be unfolded**—one time, and placed onto the lap (napkin ring should be moved to the top left of the setting—at approximately 11 o'clock—and outside of the first utensil).
- **Napkins are to be used** to “blot” rather than to “wipe.”
- **If unfamiliar, remember** that silverware is arranged from the outside of the place setting, and utilized as each course is completed; begin from the extremes and work inward. This concept does have a couple of caveats; there may be a seafood or oyster fork adjacent to the soup spoon, with a dessert fork and spoon above your service plate, which will have a salad plate and soup bowl on top.
- **When the sorbet is served for cleansing** the palate, a spoon will accompany the dish.
- **When dessert arrives**, move the fork to the left and spoon to the right of the new placement.
- **Stemware**—preferably crystal—will be arranged as follows: water goblet, champagne flute, tulip or coupe, red wine, white wine glasses, and finally copita for sherry or port.
- **Refrain from beginning**, until the host or hostess initiates dinner by lifting their fork.
- **Chew, swallow, and never sip a liquid** with food in your mouth—refrain from speaking while your mouth is full.
- **Soup, broth, consommé, or bisque** is to be spooned with the action moving away from you.
- **Bring the half-filled spoon to you**; don't drop your head to the bowl.
- **Drinking consommé from a bowl**, (only if it has two handles) is allowed.
- **Break bread by hand** and never cut it with a knife.
- **The small rounded knife**—close to the smallest plate or lying at its edge is for buttering only; you should only put the spread upon the piece you take—each time.
- **Don't season your food** before tasting it—and even then, use restraint.
- **A fork is to be held** in the left hand, tines down, with the appropriate knife in the right hand so you may cut or assist creating small portions, (only make three or fewer morsels at any one attempt) and once accomplished, your knife should retreat to the knife holder on the table or at a 12 o'clock-4 o'clock position with handle positioned closest to you, and the blade facing inward.
- **It's fine to use either hand** when using the fork to present food from the plate.
- **Spoons are always placed aside**, not within the plate, bowl, or cup.
- **Pass to the right**, and be sure to initiate regardless of your interest in the selection served; also, be sure to always pass with handles towards the person receiving.
- **Don't reach** over, under, or around anything or person.
- **When you complete your meal**, the proper position of your fork and knife is in the center of the plate, placed together—blade inward.
- **Never, never, never**, attempt to stack, arrange or push place settings, dishes, or glasses from their intended position.
- **Upon retiring** from the dining room, neatly fold your napkin and place it to the right of the setting and graciously thank your host or hostess for an outstanding and memorable meal. ★