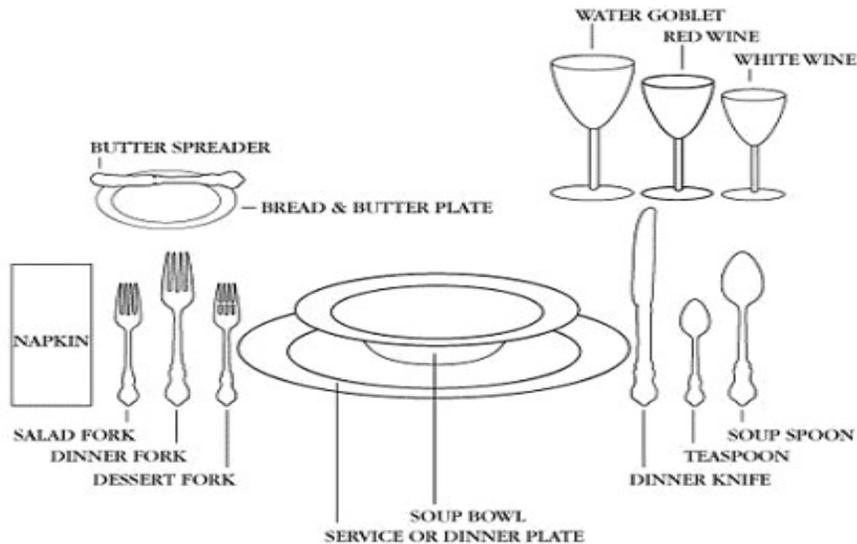


How To Place Your Dinnerware...



A normal place setting for Dinner would be:

Plate for dinner, a soup bowl, bread and butter plate, and a cup and saucer. Your silverware should include 1 dinner fork, 1 salad fork, 1 dessert fork, 1 knife, 1 teaspoon, 1 soup spoon, and a butter knife. The drinking glasses should consist of a water goblet, wine glasses one for red and one for white. Last your napkin.

Remember this is only a guideline and you can set your table any way you want it.

1. You should keep 20" between the place settings for comfort.
2. All dinnerware such as plates and silverware should be placed parallel to one another a 1" away from the table edge.
3. Forks always go on the left, and your knives and spoons always on the right. Your silverware always starts with the one you use first such as your salad fork then you work your way in as you use your silverware. If you are using a cocktail fork, that always stays on your right.
4. Your knife blade (Serrated Edge) points towards the plate.
5. The bread and butter plate is placed at the top of the dinner fork (fork closest to the plate). The butter knife goes across the plate or you lay it next to the plate.
6. The salad bowl goes in the middle of the plate. Salad usually gets served first.
7. The cup and saucer go next the spoons on the right of the plate.
8. The water goblet and wine glass are set at the top of the knife with the water goblet first then the wine glasses to the right of it.
9. The napkin is placed to the left side of the salad fork.

You can set your table to fit your personal preference. This is only a guide if you would like your dinner to be more formal like a wedding, or anniversary party.