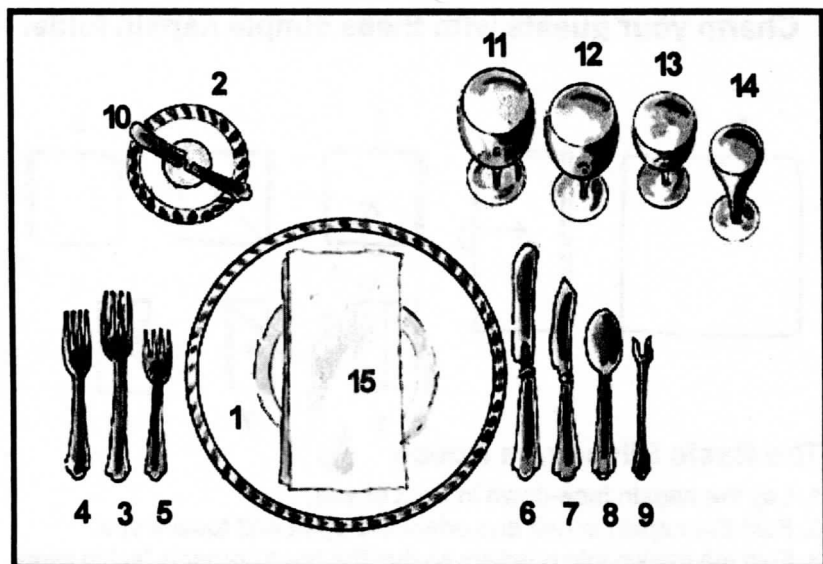


FORMAL TABLE SETTING



The one rule for a formal table is for everything to be geometrically spaced: the centerpiece at the exact center; the place settings at equal distances; the utensils balanced. The placement of utensils is guided by the menu, using them from "outside in" order.

- 1 Service plate: *large plate, also called a charger, serves as an underplate for several courses which precede the entrée.*
- 2 Butter plate: *placed above forks.*
- 3 Dinner fork: *the largest of forks, other forks are placed next to dinner fork according to when they are used.*
- 4 Fish fork
- 5 Salad fork
- 6 Dinner knife: *large dinner knife is placed to the right of plate, salad knife would go left of dinner knife.*
- 7 Fish knife
- 8 Soup or fruit spoon: *is placed right of the knives if served as first course.*
- 9 Oyster fork: *is only fork placed on right of plate.*
- 10 Butter knife: *is placed diagonally on top of butter plate, handle on the right and blade down.*
- 11 Water goblet
- 12 Champagne flute
- 13 Red wine glass
- 14 White wine glass
- 15 Napkin