

SETTING

and

SERVING

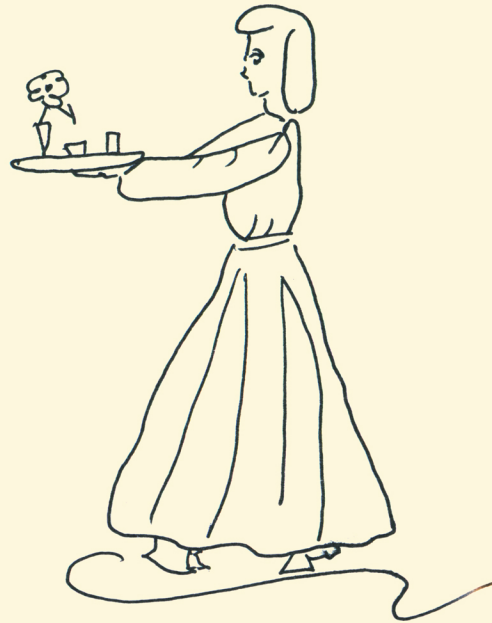
PREPARING A TRAY

Always use matching dishes which are neither too heavy or too large.

It is well to use a linen or cloth tray cover.

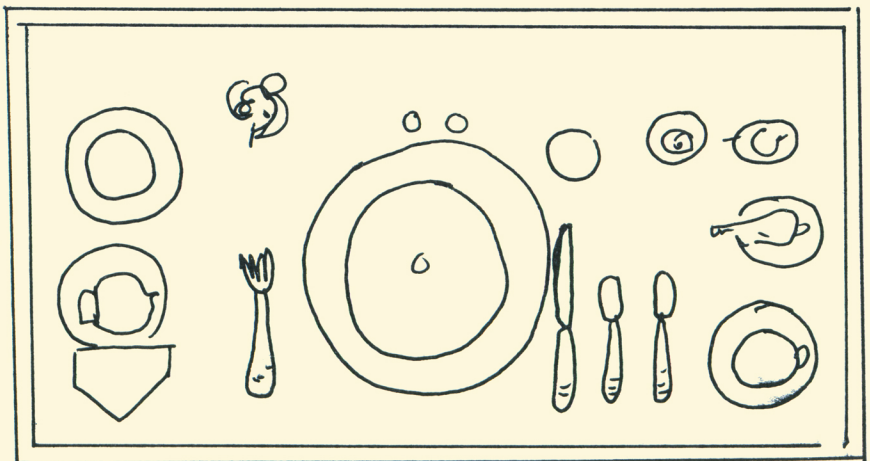
Arrange the tray so that it may be used with ease.

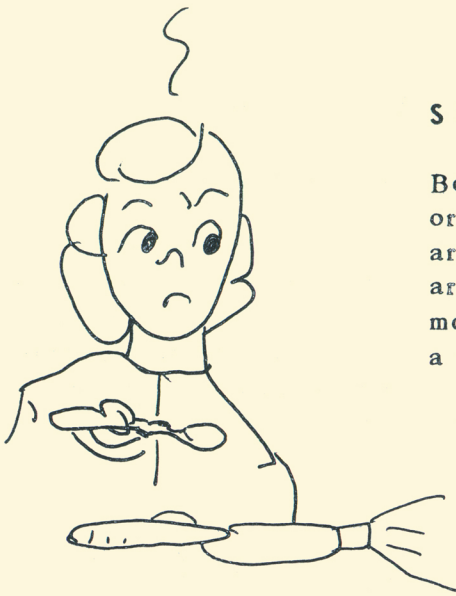
Besides watching the color of the food, dishes and the arrangement, the **TYPE OF FOOD** should be considered if a person is ill.



Ordinarily lighter foods in smaller portions very tastefully and carefully arranged will tempt a lagging appetite more than large portions of heavy or greasy foods.

CHECK THE TRAY for "essentials" before serving: salt, pepper, a glass of water, cream and sugar. When preparing the tray, plan ahead so that hot things will arrive **HOT** and cold things **COLD**.





S E R V I N G

Be aware of the needs of each guest or sister. See that serving dishes are refilled and that the beverages are available. Take care not to remove the serving dishes too soon, as a second serving may be desired.

If the service is to be FAMILY STYLE, the basic rule in choosing spoon or fork for most serving dishes is to use a fork for most meat and other large pieces of food. A spoon should be used

for vegetables and more "soupy" foods. Always use whichever is more convenient. Be sure that serving silver is put in serving dishes when they are placed on the table.

WHEN SERVING remove the used plate from the guest's left side with the left hand and set (still from the left side) the next course down immediately unless it's awkward because of circumstances. **DEXTERITY** is the rule!

NEVER STACK the dishes while removing the service. (There is an exception in daily community life at Mt. Carmel.)

DO NOT SCRAPE the dishes in the sight of the guests.

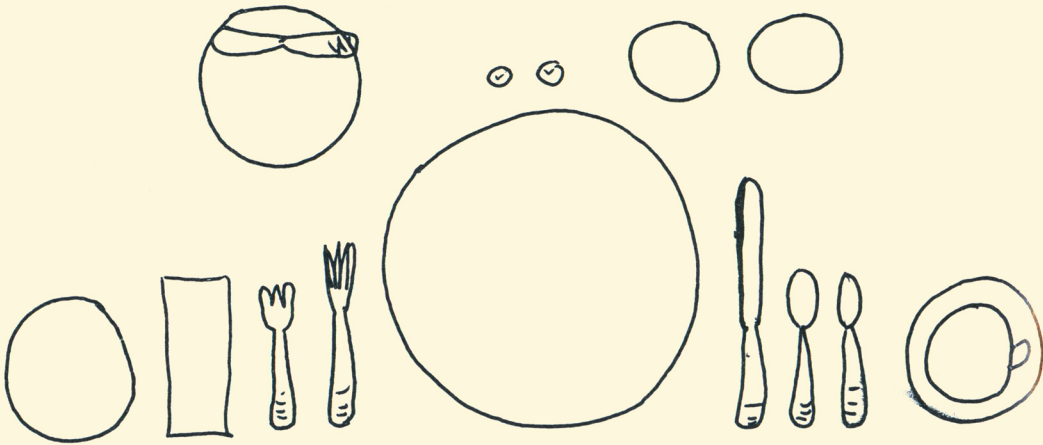
EVERYTHING but the beverage is **SERVED FROM THE LEFT** at a conveniently low level.

SERVE THE SUPERIOR of the house first and then the guest of honor unless the guest be a higher superior.



SPACE PLATES evenly allowing 22–24 inches for each service if possible. Lay the individual place settings directly opposite each other unless there is an uneven number of guests.

Use only **SILVER NECESSARY** for the menu to be served. Lay the silver parallel to each other with the base of the handles in a straight line, one inch from the edge of the table. Place the silver so that the piece to be used next is on the outside, close enough together to give the appearance of unity. Knives are to the right with the cutting edge to the inside.



Place the **WATER GLASS** above the tip of the knife.

The **BREAD AND BUTTER PLATE** should be above the tip of the fork with the butter spreader parallel to the edge of the table.

The **SALAD PLATE** is to the left of the fork one inch from the table edge.

The **NAPKIN** is folded and laid across the service plate or to the left of the fork with the open edge either to the right or the left.

INDIVIDUAL SALT and **PEPPER** may be placed above the plate or between two place settings with the salt to the right.

CORRECT TABLE SETTINGS



provide pleasant background for both formal and informal meals. Even for everyday, color and arrangement should be planned, while feast days should be given special consideration.

If TABLECLOTHS are used, they should overhang 10-15 inches, but if the table is

exceptionally long, the cloth should have a longer drop. All cloths should be placed with the center fold in the center and opposite edges of the cloth at an equal distance from the floor. A white cloth is always in good taste. Place mats may be even with the table edge or one inch from the table edge.

WHEN DECORATING FOR FEAST DAYS

It is better to have a few decorations rather than too many. Likewise, few and subdued colors are better than a riot of carnival colors.

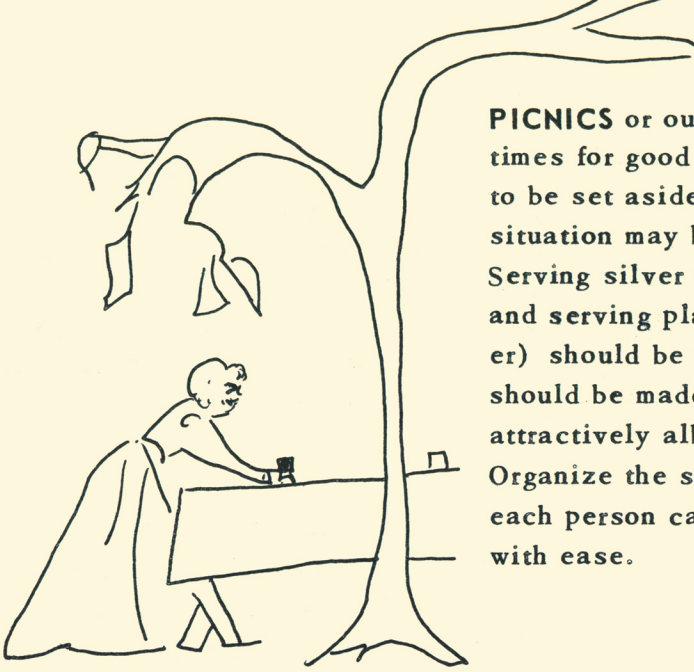
A FLORAL CENTERPIECE

tastefully arranged is usually suitable but should not be more than twelve inches high so that those seated may see each other.



CANDLES must be used for formal dinners and may be used at other times. They should be high enough to keep the light out of the eyes and should always be lighted if on the table.





PICNICS or outings are not times for good serving rules to be set aside although the situation may be quite informal. Serving silver (perhaps plastic) and serving plates (may be paper) should be used. An effort should be made to prepare food attractively albeit casually. Organize the service so that each person can fill her plate with ease.

Have a good time and don't forget the salt and pepper and the can opener.

Just in case your next assignment might be to prepare a **T E A** . . . or a **B U F F E T** for a hundred people or for a Sunday night supper here are a few points to remember.

Plates, silver and napkins should be first. The food follows in order to the dessert. Beverages, cups and saucers are usually last. You can have a double service by using both sides of the table. Vary the arrangement from the very simple to the elegant.

If you have any fear or question about serving, remember **SIMPLICITY** in setting, **CHARITY** in serving and **HUMILITY** in graciously smoothing over mistakes ... yours and those of others.

