

Which fork to use? — start on the outside and move to the inside

As we enter the holiday season and parties are in full swing, I thought some of you might appreciate a little help with place settings. I often have people tell me they have trouble in fine dining restaurants because they don't know which glass to use or which utensil. And I know that there are lots of children out there (including my own) that could use a little more practice setting the table correctly.

Now, the diagram shown below is about as formal as it gets. You can make adaptations based on the menu at your meal. But the fundamental rules and placement remain the same. The number one rule is that you eat from the outside in. Meaning that the utensils

and glassware that will be needed for the first course are always on the outside of the place setting and as the meal progresses, you continue towards the centre. So, if you are at a restaurant or banquet hall, eating a pre-arranged meal (like most company Christmas parties), just start with the cutlery at the outer most edge of your place setting and when you are done that course, leave that cutlery on top of your plate. When the next course comes, move to the next set of cutlery inside.

Your glassware is on your right—above your knife and your bread and butter plate is on your left, either beside or above your fork, so kindly leave mine alone!

Most place settings that you encounter will be simpler: they

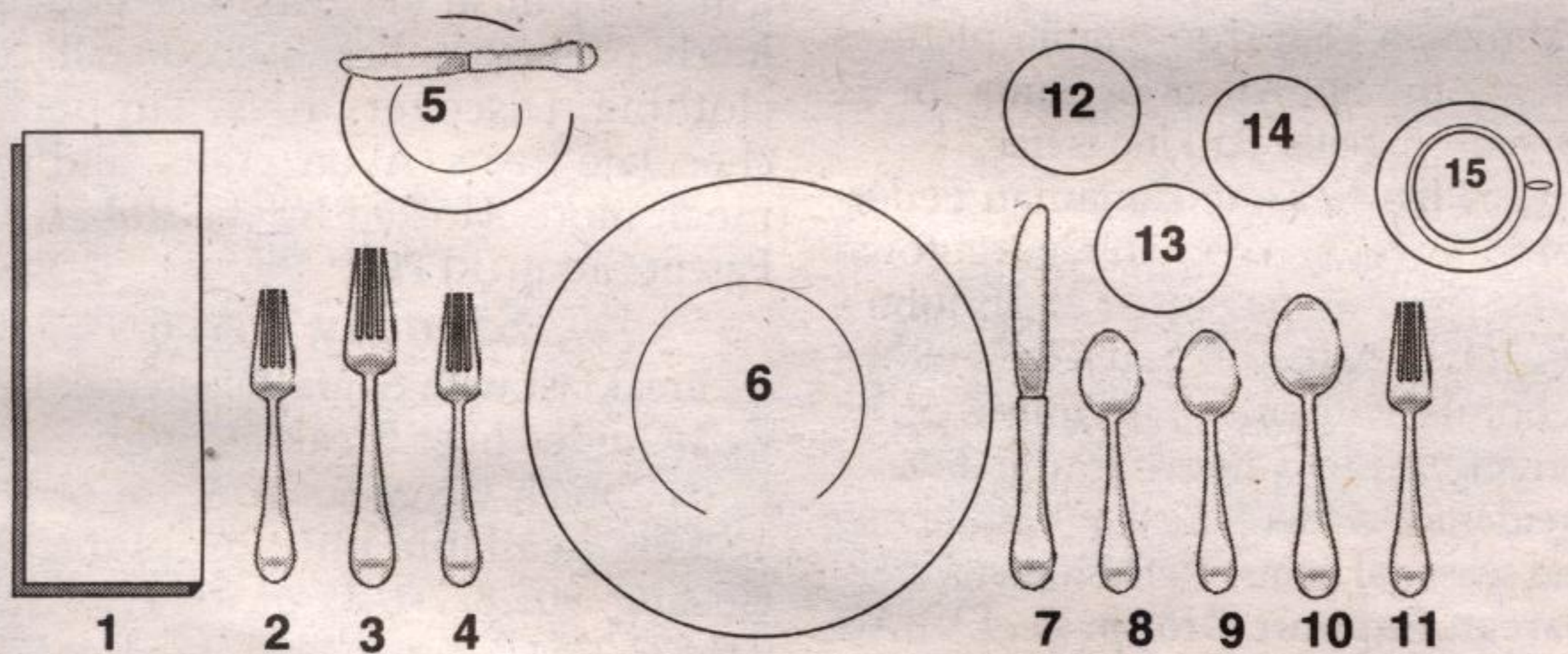
What's cookin'?

Lori Gysel
Gerry Kentner



will only have one teaspoon (or perhaps none because they may bring one for your coffee/tea when the time comes) and usually there is no cocktail fork, as that is only served when you order a dish requiring one. Lots of restaurants do not provide a butter spreader on each bread and butter plate and you are likely to only have one wine glass, the one required for the beverage you order. So you see, it's getting easier already!

Proper place setting



1. Napkin
2. Salad fork
3. Dinner fork
4. Dessert fork
5. Bread and butter plate with spreader
6. Dinner plate
7. Dinner knife
8. Teaspoon
9. Teaspoon
10. Soup spoon
11. Cocktail fork
12. Water glass
13. Red wine glass
14. White wine glass
15. Coffee cup and saucer

While we are at it, let's touch on a couple of other meal-time etiquette points:

1. Do not start eating until everyone at your table has been served.

2. When you are finished eating, place your cutlery neatly together across the plate.

3. If you are helping yourself to any condiments on the table such as butter, horseradish, cranberry jelly, sugar from the sugar bowl, use the servingware provided to serve yourself onto your plate—but do not use it to touch your food! For example, take the butter from the serving dish with the

butter knife and put some butter on your plate. Then use your own knife to spread it on your bread. Use the sugar spoon in the sugar bowl to put sugar in your coffee, but then use your own spoon to stir it with—not the communal spoon!

4. If you are still confused about which glass, plate, utensil to use, sit back and wait for your host to start first and follow them.

5. Do not expect to be served any part of the next course until everyone at your table has completed the current course.

Have fun and keep cooking!

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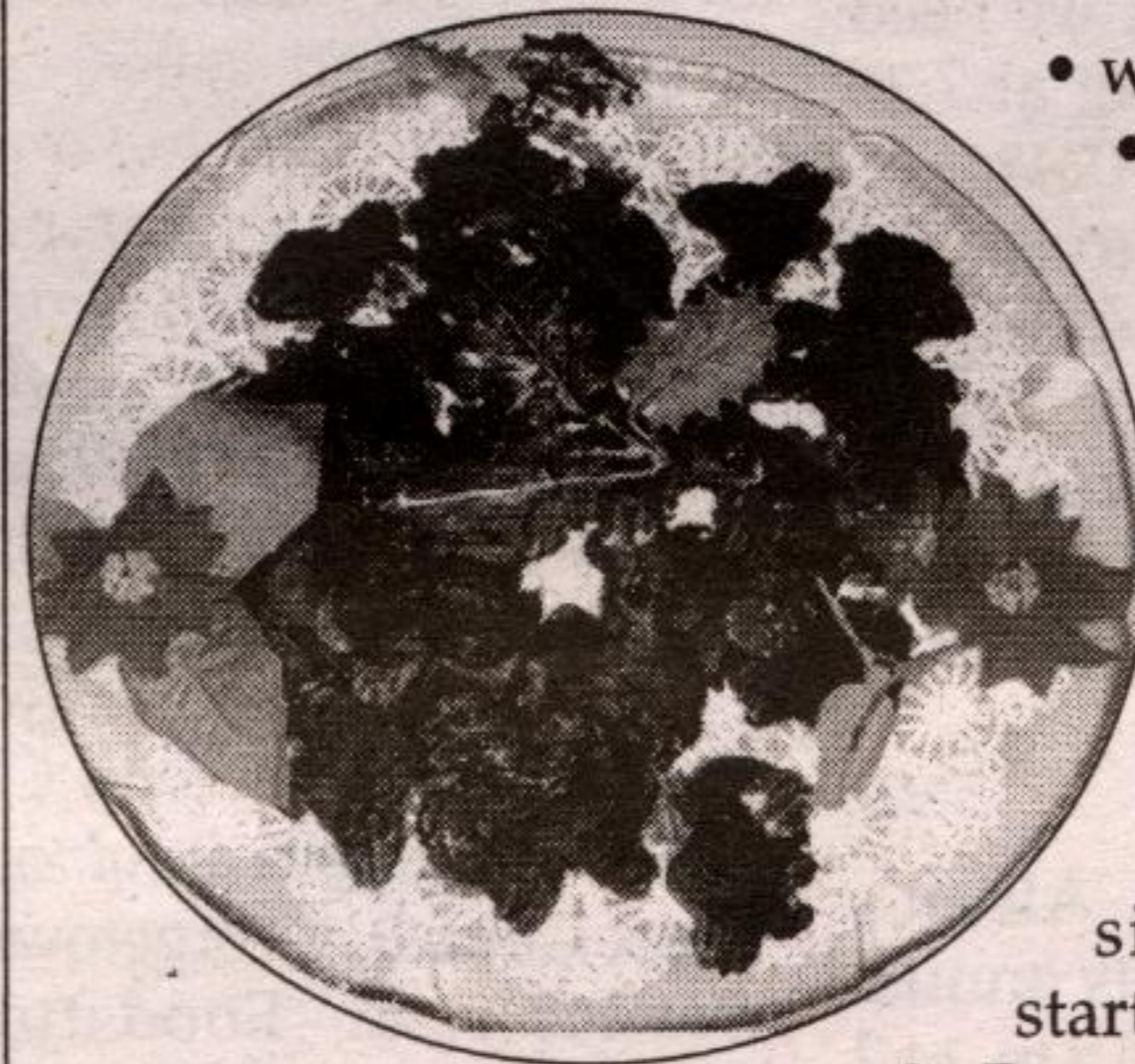
Simply Turtles

Ingredients

- whole pecans
- caramels
- melting chocolate

Method

1. Place four whole pecans on parchment paper. Place two caramels on top of pecans.
2. Place in preheated 350 F. degree oven for four to six minutes until caramel starts to melt.
3. Remove from oven and press



caramel down a bit.

4. When cool, dip or brush melted chocolate onto turtles.
5. Allow chocolate to set before eating.

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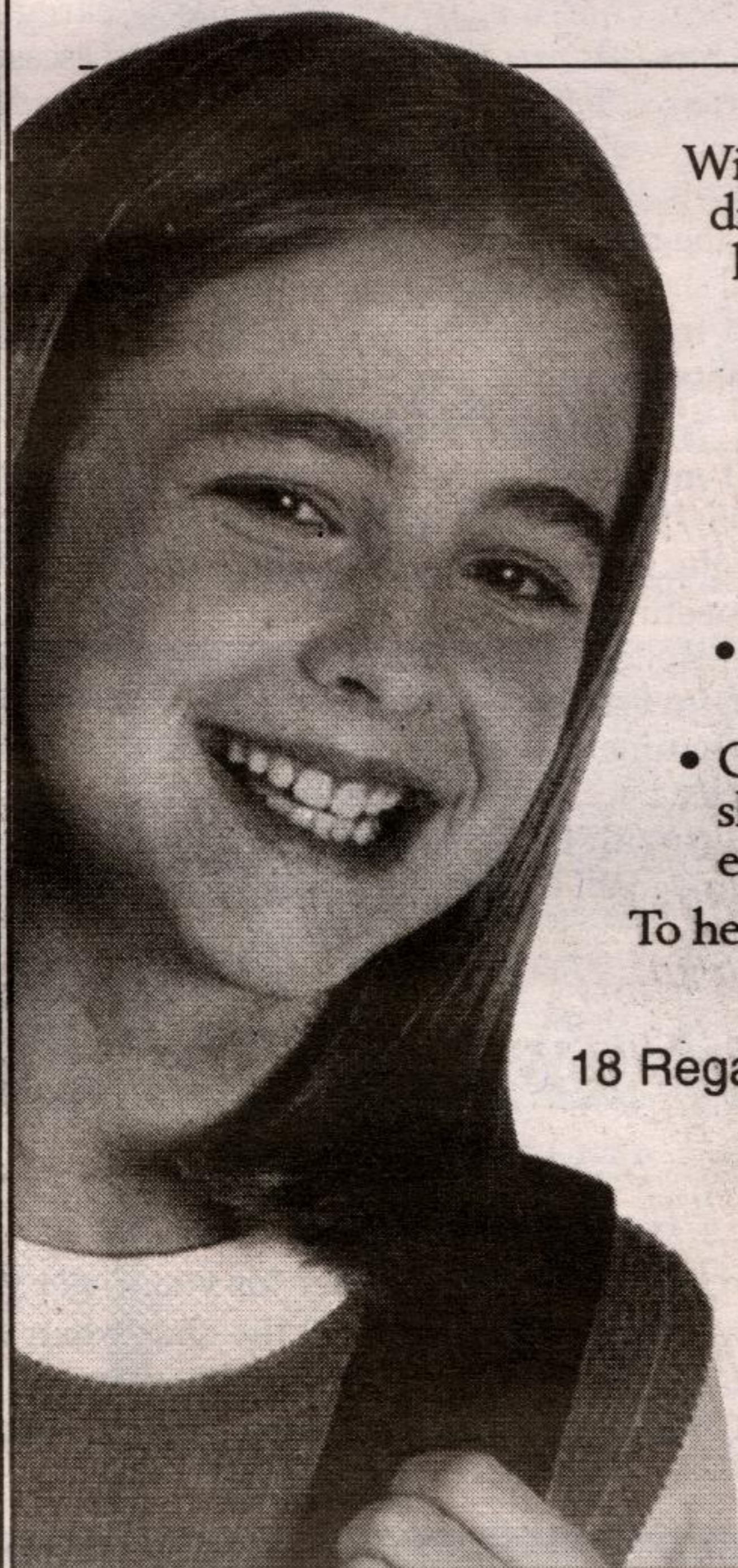
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