



# MINDING YOUR Manners

As children we're taught the basics of good table manners: to say please and thank you, not to speak with our mouths full and to ask to be excused from the table when the meal is over. However, there are a number of table manners faux pas that many of us continue to make.

## Some table manner do's

**Do** place your napkin on your lap as soon as you sit down to the table.

**Do** ask for something to be passed to you if it's more than an arm's length away.

**Do** wait for everyone at the table to be served before you begin eating.

**Do** leave a utensil on the floor if you accidentally drop it when in a restaurant. Signal the server for a replacement.

**Do** leave your empty plates for the server to collect when in a restaurant. Do not stack them.

## Some table manner don't's

**Don't** butter a whole slice of bread or roll. Take off a small piece and butter only that bite.

**Don't** rearrange the table setting, even if the table has not been set properly.

**Don't** leave your spoon in your cup after adding cream and sugar. Place the spoon on your saucer or on a paper napkin.

**Don't** take food out of your mouth with your hand. If you need to remove food, use your fork and place the discarded food discreetly on the plate.

**Don't** blow on hot food. Wait for it to cool before eating.

**And finally** when you have finished your meal, set your knife and fork parallel to one another diagonally across your plate with the handles pointing to four o'clock.



To learn more about table setting and table manners, look for *Elements of the Table – A Simple Guide for Hosts and Guests*, by

Lynn Rosen, Clarkson Potter Publishers. The book retails for

\$19.95 and can be found at major book-sellers. ❁



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