

Place Setting Meeting

ORDER OF SETTING -

Table cloth, place mat

Measure plate - rule of thumb 1" from table edge

Silverware - 1" from edge of table

Knife blade toward plate on right side

Spoon by knife on right side

Fork by plate - left side

Salad fork - to left of fork on left side of plate

Soup spoon - to right of teaspoon.

Work toward plate with silverware to use first

Napkin - fold like a book; to left of fork

Glass - at top of knife blade

Cup/saucer - to the right of glass; if no glass, place at knife blade

Salad Plate to left of folded napkin (left of plate)

Butter knife - on butter plate at the top of forks, with butter knife across top of plate; blade toward fork. **OR** at top of plate with blade facing plate.

**** be sure plates and glasses sparkle! No fingerprints on them and be sure dishes are clean.** You are setting this as if using at home, so be sure things are clean and shiny.

Keep your basic silverware and dishes simple in form and not too pronounced in pattern or color.

CENTERPIECES -

Short height - should be able to see across table when sitting down.

Not tall or drooping over food.

Do not use anything that will shed or be messy on the table cloth or table.

No stuffed animals. They have their place, but not on the table.

NOTE - your centerpiece can be tall if at a buffet table where no one is sitting down.

Place settings at tables - allow 30 inches from the center of one plate service to the center of the next.

No matter the degree of informality, always be sure that the table is attractive and immaculately clean - and always maintain an even rhythm of service.

For versatility and effective contrast, keep your basic flatware and dishes simple in form and not too pronounced in pattern and color.

This makes it easier to combine them without the fear of clashing, with varied linens, fruits, flowers and most importantly, varied foods.

You will find that changes in décor and accessories stimulate the appetite, as much as do changes in seasonings.

Examples –

Serve soups sometimes in covered soup bowls.

Serve salads on plates, in bowls or crescent –shaped bone plates which are made to fit at the side of the dinner plate.

Centerpieces-

Your centerpiece should carry out your theme.

Centerpieces should be low. Tall arrangements that obstruct the view discourage across the table conversation. There is nothing more distracting than dodging a floral centerpiece while trying to visit with your guest.

For the same reason, candles should be placed strategically. They should either be lower or higher than eye level in order to keep the flame from distracting the guests. Your centerpieces do not have to be costly. Sometimes simple is best. Whatever you do, do not overcrowd your table.

One of the most important things to remember – no matter what the decoration, it should be suitable in color and scale with the food served to enhance it.

Don't make your guest say "She went to a lot of trouble"
Rather, have them say "She had a lot of fun doing this."

MENU –

List food in sequence in which served, except for beverage, which is last.

*List important food first – e.g. Steak and Baked Potato

Items such as salad dressing, butter, cream, sugar are not listed.

Unless they make a unique contribution to the total meal –

Corn bread squares

Honey Butter

Space items in a symmetrical pattern, extra space between separate foods listed on the same line. Extra space between courses.

Try to coordinate your theme with your menu card

Variety of color in foods-

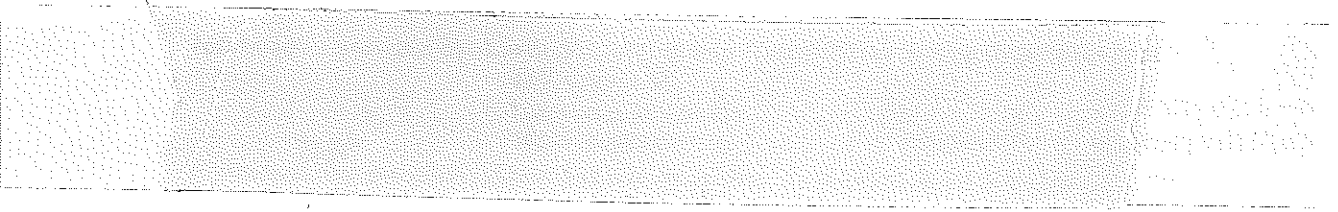
Flavor, texture, shape

Choose food that you like or can make (age appropriate).

Theme ideas –

1. Use fresh fruits and vegetables as decorations, keying color to the theme and season.
2. For warm and personal centerpieces, use items from a hobby, such as a rock or shell collection.
3. Arrange colorful maps and flags of destinations from a trip or for a bon voyage party.
4. Dress up Christmas cookie cutters with calico ribbon pasted to the sides. Hang cookie cutter on a mug holder stand. Extra cookie cutters can be used as napkin rings.
5. Use small brown paper bags with votive candles stuck into sand for a Mexican theme.
6. Use candles in stemmed glasses; different heights add to the attraction. Drip a little of the melting wax in the bottom of the glass and press candle down. Candles without perfume will blend best with your menu.
7. Italian pasta theme – have varying lengths of spaghetti tucked in a straw basket with floral centerpiece. Add Italy's tricolors: red, white, and green ribbons.

Overall suggestions:

1. Talk to the judge. Let her know what, how, and why you chose this place setting.
 2. Make sure your place setting is age appropriate.
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Place Setting Meeting

Place Settings-

Table linens – Place mats and table runners are preferred for less formal meals and are placed flush with the edge of the table.

If placemats are used, they should be about 15 inches deep.

For a formal dinner, the napkin can be placed in the center of plate unless the first course is to be served before the guests are seated.

Table Cloths – Table cloths should hang down on sides of table about 4 to 6 “. They should **NOT** touch the lap of the person sitting down.

Flat ware - Do not set any flatware that will not be used during the meal.
A salad fork is not used in an informal meal.

Cups – Handle is to extend to the right.

Salad or Dessert plates or bowl. Placed to the left of the forks and napkin, or at the tip of the fork. If salad or dessert is placed in a bowl, it should be eaten with a spoon. If served on a plate, it should be eaten with a fork.

Bread & butter plate – they are placed at the tip of the fork slightly to the left. When both salad and bread & butter plates are used, the salad plate is placed to the left and below the bread and butter plate.

Candles - Light the wick, blow out and sit in freezer for two + hours to get cold. This will keep the candles burning slower and less drips.

Menu discussions:

Select food that combines pleasingly.

Select foods in season when possible.

Avoid selecting too many foods that require a lot of last minute cooking.

Consider:

Color – don't repeat colors, avoid clashing colors.

Flavor – avoid conflicting flavors

Avoid too many dominating flavors (i.e. – kraut, garlic)

Don't have same food in several forms (i.e... potatoes, mashed and fried)

Texture – use a variety (crisp, chewy, tender, and grainy)

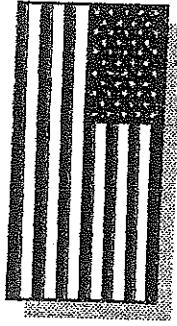
Temperature – avoid having foods that are all the same temperature

Size and shape – use a variety of shapes, avoid all round or all long.

Preparation methods – avoid repetition (i.e. all fried)

Information provided

Millennium Menu



Washington Chicken Breasts

White House Potatoes

20th Century Green Beans

Patriotic Blueberry Salad

American Strawberry Pie

Millennium Iced Tea

Country Brunch

Downhome Sausage

Country Scrambled Eggs

Amber's Hashbrowns

Grandma's Fruit Salad

Milk or Coffee

The "Wildcat" Dinner

Chicken Fingers

Company Hashbrowns

Green Beans

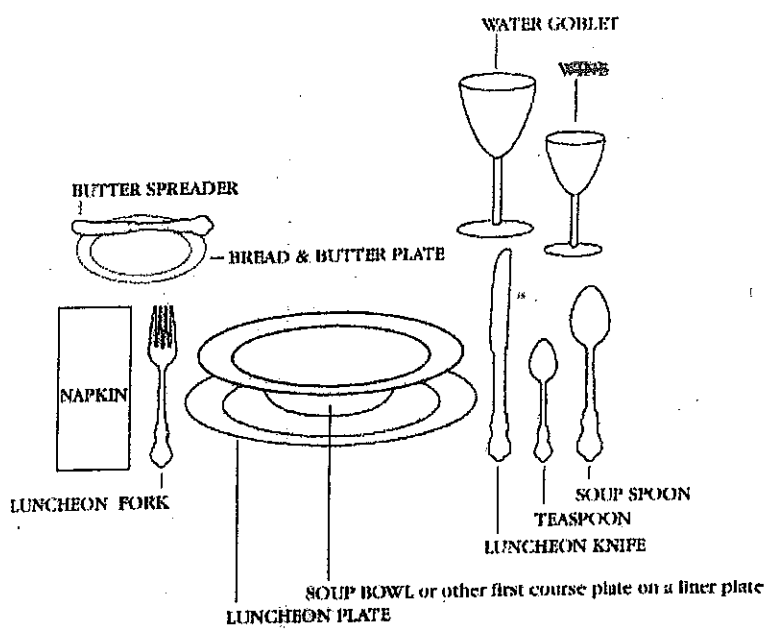
Bing Cherry Salad

Tea

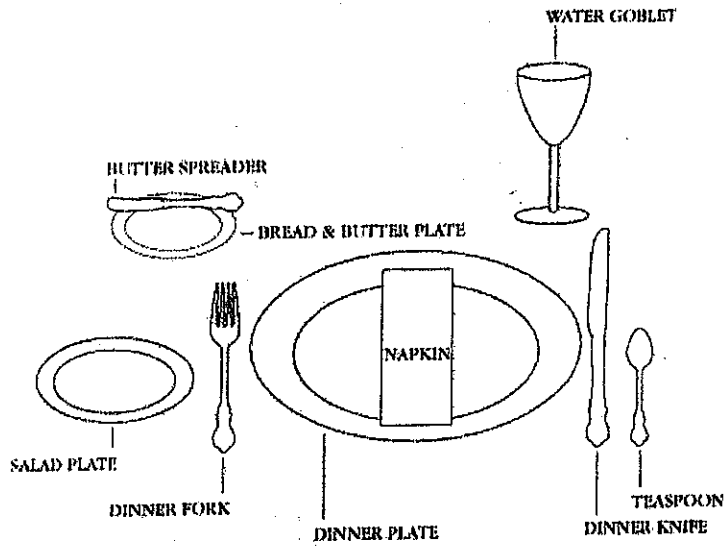
Chocolate Cheesecake



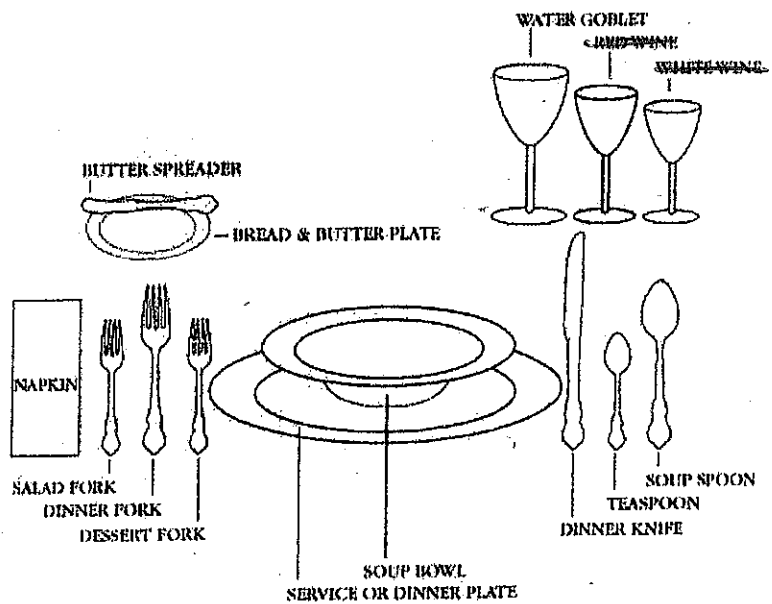
**Luncheon
Setting**



**Family Dinner
Setting**



**Formal Dinner
Setting**



Teaspoons are perfect for coffee, tea, desserts, cereal, and soups. You can never have too many of these spoons. They are considered part of the standard 5-piece place setting. (5-6" in length)

Place spoons are the most versatile piece of silver available. They can be used as serving pieces or as individual spoons. Many people call these tablespoons. These pieces are great for soups, desserts, entrees, and cereals. (6 ½ -7 ½" in length)

Luncheon knives are slightly smaller than the dinner knife and are used for meals and gatherings before dinner. Also, the luncheon knife can double as a youth or children's knife and can be used with the luncheon fork and five o'clock teaspoon. (7-8" in length)

Dinner knives are among the most versatile pieces in a silver service. Although it is called the "dinner" knife, it's also great for serving butter and/or spreading condiments. (8-9" in length)

Luncheon forks are slightly smaller than the dinner fork, generally feature straight tines, and are used for meals and gatherings before dinner. Also, the luncheon fork can double as a youth or children's fork and can be used with the luncheon knife and five o'clock teaspoon. (7-7 3/8" in length)

Dinner forks are part of the typical 5-piece place setting. Dinner forks are used for the entrée course at dinner. (7-8" in length)

Salad forks are used for the salad course served before dinner and are part of the typical 5-piece place setting. The salad fork can also be used for eating hors d'oeuvres, desserts, and other bite size foods. (6-7" in length)

Dessert forks are designed to look a lot like the salad fork. This piece is placed directly above the dinner plate or charger and is used for eating cakes, pies, and pastries that follow dinner. (5-6" in length)

Flat handle butter spreaders are used for spreading butter: Generally, these are used in addition to the typical 5-piece place setting. The butter spreader is placed on each individual bread and butter plate at the table. (5-6" in length)

Cocktail forks are individual forks used with the five-piece place setting. Their primary purpose is for eating appetizers and shrimp dishes. Generally, this piece has three short tines. (5-6" in length)

Lemon forks are generally the size of salad forks. These three-tined pieces have tines that point outward and are used to serve lemon wedges. (4-6" in length)

Footed cup & saucer sets are part of the typical 5-piece place setting. They are used for serving tea or coffee. The height and the style of the cup may vary greatly between manufacturers. The footed cup design has a small pedestal protruding from the bottom of the cup, this pedestal usually fits into an indentation in the saucer.

Flat cup & saucer sets are part of the typical 5-piece place setting. They also are used for serving tea or coffee. The height and the style of the cup may vary greatly between manufacturers. The flat cup design has a flat base, without a pedestal.

Dinner plates are a component of the typical 5-piece place setting. Used for serving, entrées, dinner plates are generally 9" to 11" in diameter and can feature either a rim or coupe (no rim) shape.

Salad plates are also a component of the typical 5-piece place setting. They resemble dinner plates and range in size from 6" to 8." These plates can be used for salads or desserts.

Bread & butter plates are the final component of a 5-piece place setting. These plates resemble salad plates and are used for serving bread, butter pats, and servings of whipped butter. They may also be used for desserts. Bread and butter plates are generally 5" to 7" in diameter.

Luncheon plates are typically 8" to 9" in diameter and are perfect for serving breakfast, lunch, sandwiches, snacks, and desserts.

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Coffee pots make a beautiful addition to any dinnerware service. Coffee pots are generally taller and more slender than tea pots.

Tea pots are generally shorter than coffee pots and can be used to serve hot water or used to steep tea. Many of our customers collect tea and coffee pots.