

Dining Customs

Mrs. Riley: OK, so we start by putting the _____ in the center of the _____ plate, like this...

Ming: All right. _____ what?

Mrs. Riley: Well, let's put the glasses out.

Ming: Like this?

Mrs. Riley: _____. Now, this little plate here is for bread. You put it _____ the dinner plate to the left.

And this is a special _____ for butter. Lay it across the top of the bread plate.

Ming: All right. What's next?

Mrs. Riley: Silverware.

Ming: _____?

Mrs. Riley: Silverware. Knives, _____, and spoons. There are different ones for each course. Are you serving a salad?

Ming: Yes.

Mrs. Riley: And soup?

Ming: Yes.

Mrs. Riley: OK. Take this dinner knife and put it to the _____ of the dinner plate. Then put the soup _____ to the right of the knife. Good.

Now, to the left of the plate, first put this big fork. That's the dinner fork. And put this _____ fork to the left of that. It's for _____. OK. Now, what are you serving for dessert?

Ming: Chocolate cake.

Mrs. Riley: Then you need a dessert fork. Put it _____ the dinner plate, with the _____ pointing to the left. And _____ put this small spoon, for coffee, above it, with the _____ pointing to the right.

Ming: All these knives and forks! How do people know which ones to use?

Mrs. Riley: _____, it's quite simple. You always use the utensil that's on the outside, and you serve the food in the same order. So, for example, you'll serve your soup first, your salad _____, your main course third, and the dessert last. _____?

Ming: Yes. It's really quite logical. Thanks, Mrs. Riley. You've been a great _____!

Mrs. Riley: You're welcome.

