

## 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.

