

occupations, such as wiping glasses, trimming candles, and waiting in the parlour, seem more suitable for women.

Some women servants, it is true, never learn to wait at table well; but, then, others are very expert at it. Short people are generally the most nimble, but it is desirable that the servant who waits at table be tall, for the convenience of setting on and taking off dishes; and it requires long arms to carry heavy mahogany trays. Practice is as necessary to good waiting as it is in any of the higher domestic occupations. The mistress, therefore, should require the same particularity in preparing the table, arranging the sideboard, and waiting at dinner, when her family dines alone, as she requires when there are visitors; because, in the latter case, an increase in number gives sufficient additional trouble to a servant, without her being thrown into confusion by having to do what she may have forgotten, from being out of practice.

There is one item of expenditure in housekeeping which should not be too narrowly restricted, and that is the washing of table-cloths and napkins. The fineness is not so much a matter of consideration with me: neither should I desire a clean table-cloth every day, merely for the sake of the change; but, if at all soiled, I would rather not see it on the table again. It is a very neat practice to spread a napkin on the centre of the table, large or small according to the size of the latter, and to remove it with the meat. In Italy this napkin is clean every day, and I have seen it folded in a three-cornered shape, and then crimped at the edges with the thumb and finger, which, when the napkin was spread out, gave it a pretty appearance. It is also a neat practice to place the dessert on the table cloth, and a convenient one too, where there are few servants, because the cloth saves the table; and rubbing spots out of dining tables, day after day, seems waste of labour. But the cloth must be preserved from gravy spots, or it will disgrace the dessert. A baize between two cloths is sometimes used, and this, being rolled up with the upper cloth and removed with the dinner, leaves the under cloth for the dessert. A table cloth *once folded* may be laid over the one which is spread, and then removed with the dinner. A table cloth press is a convenience.

The fitting up of the pantry must, in a great measure, be