

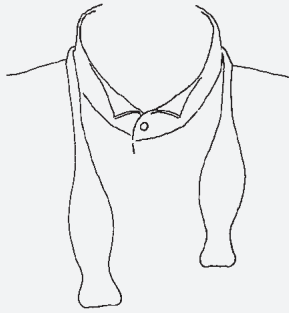
How to Tie a Bow Tie

Tying a bow tie is, essentially, like tying any other bow. A gentleman knows this, and he does not become frustrated if he fumbles the first few times he attempts the procedure. Instead, he gives himself enough practice at home when he does not have a pressing dinner date.

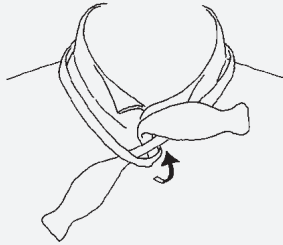
1. Adjust the length of the tie. (A shorter tie will result in a smaller bow. If the tie is left long, the end product has a fluffier, less-tailored look. Either look is perfectly acceptable, provided it is flattering to the gentleman wearing it.)



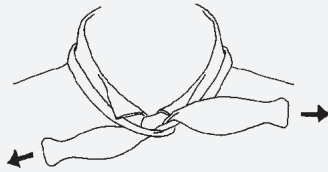
2. Put the tie around your neck. Leave one end hanging longer than the other.



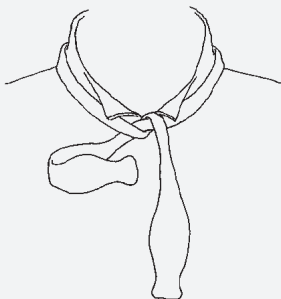
3. Bring the long end of the tie over the short end. Then pull it up from behind, just as if you were beginning a granny knot.



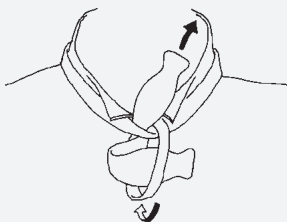
4. Tug securely on both ends.



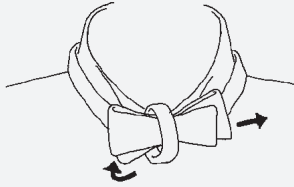
5. Fold the short end of the tie over to make a loop.



6. Bring the long end of the tie up, over, and around the middle of the entire package.



7. Fold the remaining part of the long end into a loop and stuff it through the opening behind the short end. (The loop of the long end must end up behind the flat part of the short end.)



8. Tug on the tie and twist it about until it takes on a neatly finished look. (This step may take some time, but do not give up. It really will work. Take care, however, to tug on both loops at the same time, just as if you were tightening your shoelaces. Otherwise, the bow will come undone.)



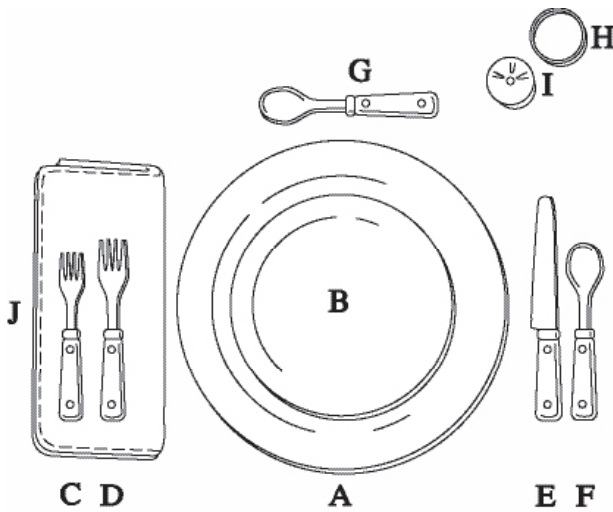
KNOWING WHAT TO LEAVE: A Trustworthy Guide to the Tip

Server in a midscale to upscale restaurant	15 to 20 percent for attentive service
Server in a casual restaurant, such as a diner or soda shop	15 to 20 percent for attentive service
Barista in a coffee bar	\$1
Wine steward in an upscale restaurant	20 percent of the cost of the wine
Host in an upscale restaurant	\$20 or more, depending on the extent, and attentiveness, of the service
Men's room attendant	\$3 or more, each visit
Valet parker	\$3 to \$5
Doorman	\$5 for assistance in hailing a cab
Cash register tip jar	\$1 or \$2
Bartender at a large social event	\$1 or \$2 per drink, if tip glass is provided
Bartender or server in a private home	Nothing, unless special assistance has been provided

HOW TO SET A DINNER TABLE

A gentleman knows how to set an elegant, if rudimentary, dinner table. The basic equipment is arranged in this manner:

When Salad is served as a First Course



A. Dinner Plate

B. Salad Plate

C. Salad Fork

D. Dinner Fork

E. Dinner Knife

F. Teaspoon

G. Dessert spoon*

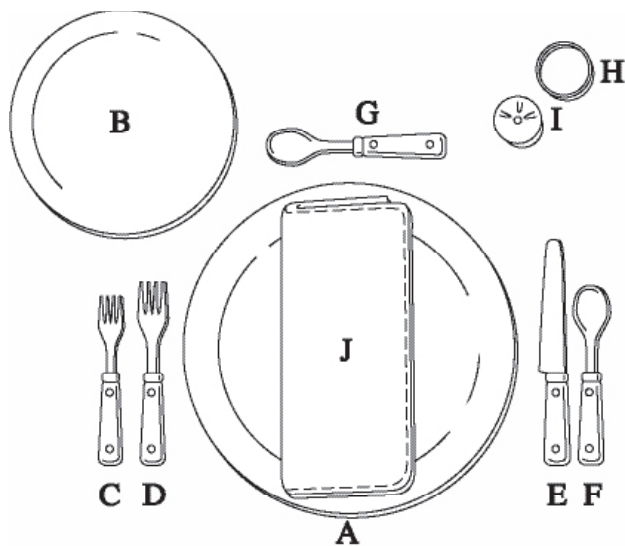
H. Water Glass

I. Wine Goblet

J. Napkin

** The dessert utensil can be a fork if appropriate.*

When Salad is Served along with the entrée



A. Dinner Plate

B. Salad Plate

C. Salad Fork

D. Dinner Fork

E. Dinner Knife

F. Teaspoon

G. Dessert spoon*

H. Water Glass

I. Wine Goblet

J. Napkin

**The dessert utensil can be a fork if appropriate.*

A GUIDE TO THE LANGUAGE OF THE DRESS CODE

If the Invitation Says . . .	A Gentleman Wears . . .
Black Tie	dinner clothes (tuxedo)
White Tie	evening clothes ("white tie and tails")
Black Tie Optional	a tuxedo or dark suit
Semiformal	a dark suit
Festive Informal	a suit and brightly colored tie
Cocktail Attire	a dark suit or dressy sports coat
Business Attire	a suit and tie
Business Casual	a sports coat; tie is optional
Casual Chic	a sports coat or sweater and slacks
Casual	jeans, slacks, or shorts