

Emily Post Gives The Answers

Mrs. Post tells us her opinion on pertinent questions asked by some of THIS WEEK'S readers



SHOULD sympathy cards be acknowledged?

MRS. POST: Yes. But the one in deepest sorrow is not required to answer personally. If she is unable to write notes, someone could write for her across

her black-bordered visiting card, "Thanks for your kind sympathy" or "beautiful flowers."

TELEPHONE. What is the proper way for a maid to answer the telephone?

MRS. POST: "Mrs. Jones's house" or "apartment." "Mrs. Jones's residence" always has sounded pretentious and is, therefore, in bad taste.

When answering the home telephone yourself, is it better to say, "hello" or "Mrs. Brown speaking"? The first is usual and some people feel it is more friendly. Others think "Mrs. Brown speaking" is

more informative, causes less confusion.

MRS. POST: "Mrs. Brown speaking" is more efficient, but she may not always want to reveal who is speaking. Therefore, "hello" is still the correct answer.

WHICH PLATE? When relishes, pickles, celery, jams and cheeses are served with a dinner, should they be placed on the bread and butter plate, the salad plate or dinner plate?

MRS. POST: If they are to be eaten on the bread, place them on the bread and butter plate; if they are to be eaten with the meat, put them on the dinner plate; if they go with the salad, then put them on the salad plate.



WEEK-ENDER. When a girl is invited by a boy to spend a week end at his mother's house, may she accept?

MRS. POST: Yes, if she receives an invitation from his mother.

GREETER. When having a party at home, should the husband or wife greet the guests at the door?

MRS. POST: The husband.

STORK NOTES. Is it necessary, or even customary, for the parents to send near

relatives announcements of a new baby?

MRS. POST: The word necessary is perhaps overemphatic, but it is certainly customary for the father, the grandparents, or whoever may be present, to telephone the news immediately to members of both families and most intimate friends. Notifying others is entirely a question of personal inclination.

WHO SPEAKS FIRST? Should a girl meeting a boy say "hello" first, or is it the boy's duty to say "hello" to her?

MRS. POST: According to strait-laced principles of etiquette, the girl should speak to the boy first, but in this modern day of camaraderie, standing upon any such formalities would be absurd.

WHEN TO KNIT. Is it permissible for a woman to knit when guests are present?

MRS. POST: If she can do it without paying any attention to her work — but when only very intimate friends are present.

COURTESY. When a guest does not seem to appreciate anything done for him or does not thank his hostess properly, is there any way of making him see his lack of courtesy?

MRS. POST: Yes, of course, by never inviting him again!

NOTE: Mrs. Post cannot answer individual letters but she welcomes suggestions for topics to be discussed in a single paragraph in this column. Correspondence should be addressed to Mrs. Post, THIS WEEK, 420 Lexington Avenue, New York 17, N. Y. Letters cannot be acknowledged or returned.

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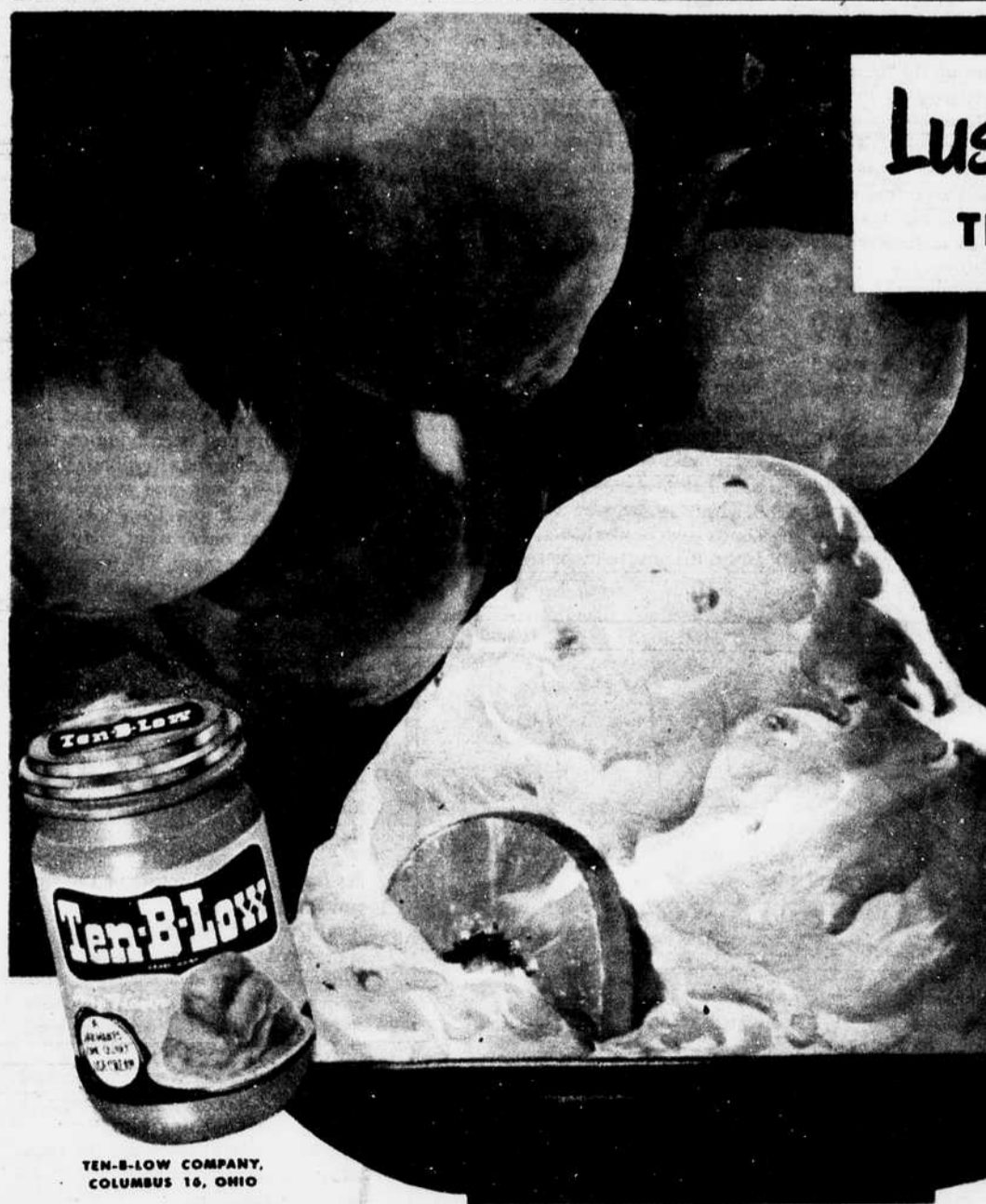
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