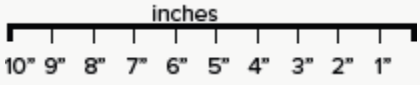
















Types of Flatware and Their Uses

Now that you understand the quality and weight of flatware, the next step in choosing them is to learn the types of flatware and their uses. There are various sizes and styles of spoons, forks, and knives; and the chart below will guide you through each type that we have available.

Style	Description	
Teaspoon	<p>The classic teaspoon is part of most traditional place settings. It is used for a wide variety of items, from coffee and tea to desserts, cereal, and soup. It is what most people envision when they think of a spoon.</p>	
Dessert Spoon	<p>A dessert spoon is similar in size and shape to a soup spoon (often larger than a teaspoon, too). It has a wide, deep, oval-shaped bowl.</p>	
Tablespoon	<p>A tablespoon resembles a traditional teaspoon in shape but is much larger. Tablespoons are mainly used as serving utensils for bowls placed in the middle of the table.</p>	
Soup Spoon	<p>A soup spoon has a wider and deeper oval-shaped bowl than a tablespoon, so it can hold more liquid. It has a similar overall shape.</p>	

<p>Demitasse Spoon</p>	<p>A demitasse spoon is similar in shape to a standard teaspoon but generally has a longer handle and a slightly smaller bowl. It is designed to stir coffee drinks served in small quantities, such as espresso or cappuccino.</p>	
<p>Bouillon Spoon</p>	<p>A bouillon spoon is another type of soup spoon. Bouillon spoons are generally smaller than a regular soup spoon and have a round bowl.</p>	
<p>Iced Tea Spoon / Soda Spoon</p>	<p>This spoon generally has a long, thin handle and a small, oval-shaped bowl. It's great for stirring tall drinks, milkshakes, and root beer floats.</p>	
<p>Grapefruit Spoon / Citrus Spoon</p>	<p>A grapefruit spoon is similar in design to a teaspoon but features an elongated bowl and a rigid serrated edge to easily separate the fruit from the rind. This spoon can also be used for other fruits such as oranges and melons.</p>	
<p>Dinner Fork</p>	<p>The all-purpose dinner fork is part of almost all traditional place settings. It is usually used for the main course. In many casual or quick-serve restaurants, this may be the only fork used. Most dinner forks have four tines, but some</p>	

	only have three, depending on the pattern.	
Cocktail / Oyster Fork	This small fork is suitable for small appetizers like cheese cubes, olives, and oysters.	
Dessert Fork	A dessert fork and a salad fork are sometimes used interchangeably, even though true dessert forks are slightly smaller and thinner than salad forks. It is mainly used for eating desserts like cake or pie.	
Salad Fork	A salad fork is smaller than a traditional dinner fork and is most often used for eating salads or smaller items such as sliced fruit. It may also be used as a dessert fork, even though a true dessert fork is even smaller and more thinly built.	
European Dinner Fork	A European dinner fork is generally larger and heavier than a traditional dinner fork. It is usually used during formal occasions and can be found in many higher-end restaurants.	
Snail Fork	A snail fork traditionally features two long, pointed tines and is used to gently pry the meat from the snail shell.	

European Dinner Knife	<p>A European dinner knife is nearly a third larger and heavier than a traditional dinner knife. It is most often used in formal occasions and is found in many higher-end restaurants.</p>	
Dinner Knife	<p>A dinner knife traditionally has a rounded tip and slightly longer blade than the butter knife. It is used for cutting slightly rougher foods such as vegetables and soft meats and is one of the more common pieces of flatware on the dinner table.</p>	
Butter Knife	<p>A butter knife typically has a dull edge with a rounded point. This design makes it suitable for spreading jam or butter onto soft foods like rolls, muffins, or toast.</p>	
Butter Spreader	<p>A butter spreader is typically the smallest knife in a set of flatware and features a rounded tip and flat blade. It is used to spread butter, jelly, and other toppings.</p>	