

Interview: Kathleen Jones – May 2021



For the winter season we launched a four-part series exploring the art of the table with Kathleen Jones of Etiquette & Decorum. Watch all our interviews here – we covered cutlery, linens, laying the table and how to serve tea & coffee!

We also sat down with Kathleen to hear about how she started her business, why the subject of etiquette is a lot more fun than it might sound and some tips for creating the perfect tablescape and dinner party.

What inspired you to start your company?

I started my business in 2017, based in Monaco. It was a combination of elements that incited me to dare to pursue a different professional path: my childhood in Monaco - where a typically a class has on average 10 different nationalities amongst its pupils; my young adulthood in London - where so many different cultures are present; and my professional years in the Oil and Gas trading industry - where the business approach varies so much from country to country. And my mother - who passed on her appreciation for history and gracious entertaining. We often smile about it now!

My vision was to provide 'à la carte' and bespoke personal and professional development programs based on Finishing School topics and on the idea of a 'Savoir-vivre for all' in the modern age. I focus on International Etiquette, Cross-cultural Communication and Soft Skills, which are not quantifiable so it can be difficult to explain.

What does etiquette mean to you?

People often have a narrow-minded idea of etiquette and think that it's antiquated and are surprised at how it's not only about how to hold your knife and fork! I always remind people that, people connect with people and people do business with people, so communication is the key. What I teach is about allowing us to feel at ease in most circumstances whether it's meeting our future mother in law, or the new big boss. Therefore communication is the key, I like to think of teaching 'Etiquette' as teaching an 'International Communication Code.'



How do you approach dressing a table?

It starts with my love for colour and surprise - whether it's a themed book gently set for each guest or bringing natural elements in because it's simply beautiful!

Table dressing is fun and people are always amazed at how much they can do with what they have at home. Sometimes it's just a question of opening your eyes and really seeing the objects you have on top of that old cupboard.

Napkins are a good accessory to play with, it is now very much a fashion item to add to your table. I like to compare table dressing to fashion and consider it as the 'table couture' of a meal. I also love to mix and match, which comes in handy when you don't have twenty-four of the same plates, and I apply it to most things I do; I find it both comforting and fun.

When I am dressing a table for an event I sit at the table and 'feel the table' - the space, the height, the colours; I think of what people will see but also of what they shouldn't see!

I often say to my clients: "make the effort, use your pretty plates and simply live the moment"! This also applies if you are eating alone, even when you are just having a bowl of soup because soup always tastes better in a pretty bowl!



You talk about the 'Art of Living', can you explain what that means to you?

To me, the 'Art of Living' is simply the appreciation of all the little moments that form our day. It's the idea of living 'well' - which actually has nothing to do with money or status, rather with education, kindness, empathy, awareness, intelligence... and good taste!

What are your top three tips when planning a dinner party?

Smile, prepare and enjoy!

Given the current global situation, Kathleen now provides her courses online, both for groups or one-on-one tuitions, with the same informative and fun approach but from behind her computer screen!

Kathleen is kindly offering a special 15% discount to our followers for courses booked prior to 5 March 2021 - simply quote "Friends of Limonsier" when booking online or via email at info@etiquetteanddecorum.com.