

TABLE LINENS

	<i>manufacturer</i>	<i>pattern</i>	<i>size</i>	<i>quantity</i>
TABLECLOTHS _____				

COCKTAIL NAPKINS _____				
LUNCHEON NAPKINS _____				
DINNER NAPKINS _____				
PLACE MATS _____				
OTHER LINENS _____				

Most TABLECLOTHS are made of linen or cotton (jacquard and damask refer to the weave or finish), and hang down no more than eight inches on all sides of the table. UNDERCLOTHS, TOPPERS, and RUNNERS vary widely in size, shape, and material. Before you register, measure your dining table (include height from floor); take the numbers with you. NAPKINS range in size from six inches square (cocktail napkins) to twenty inches square (luncheon) to twenty-four inches square (dinner). PLACE MATS range from thirteen by nineteen inches to fifteen or sixteen inches round. Choose a fabric that feels pleasant to the touch.

GLASSWARE



OLD-FASHIONED/LOWBALL



HIGHBALL/TUMBLER



CHAMPAGNE FLUTE



WINEGLASS

_____	_____	_____	_____
<i>manufacturer</i>			
_____	_____	_____	_____
<i>pattern /quantity</i>			
OTHER GLASSES _____			

GLASS is made from the melting together of sand, ashes, and ground limestone. Though usually translucent and colorless, glass can be tinted in its molten state with metallic oxides or pigments. Traditionally glass was handblown by craftsmen; today it is more often pressed into molds. TEMPERED GLASS has been treated to resist thermal or physical shock. CRYSTAL is simply glass with the addition of a small amount of red lead oxide, which lends brilliance and clarity. FULL-LEAD CRYSTAL (also known as lead crystal) is made with 24 percent red lead

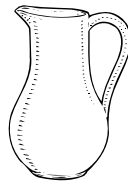
oxide. Full-lead crystal is often handblown, hand cut, and etched or engraved. Whatever the material, glasses come in a huge variety of shapes. The basic “wardrobe” is illustrated above; for more formal table settings, a red-wine glass (with a more globe-shaped bowl than that shown) and a water glass (a larger version of the standard wineglass) should be added. Couples who like to entertain should register for cocktail glasses as well. Sherry or liqueur glasses, though used infrequently nowadays, make a charming gift for the couple’s first anniversary.



TEAPOT

manufacturer

pattern / quantity



PITCHER



CREAMER



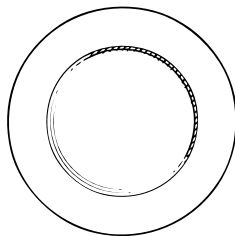
CUP AND SAUCER

CHINA

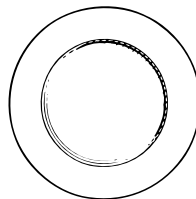
The classic approach is to register for a single china pattern. However, you might enjoy creating a more varied tablescape by combining different designs. Record your pattern choices here.



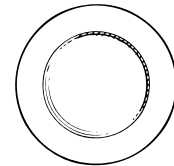
SUGAR BOWL



CHARGER



DINNER PLATE



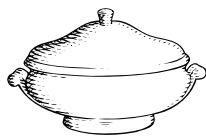
SALAD/DESSERT PLATE



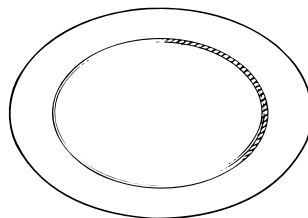
SOUP PLATE



CEREAL BOWL



COVERED VEGETABLE DISH



PLATTER



GRAVY BOAT

CHINA

EARTHENWARE is made of clay fired at low temperatures, making it fairly fragile and quite heavy. Majolica, faience, delftware, and slipware are all varieties of earthenware.

STONEWARE is made from fortified clay that is fired at high temperatures, rendering it very hard and sturdy. It is opaque, vitrified (fused like glass), and nonporous, and is generally oven and dishwasher safe.

PORCELAIN is composed of kaolin, or china clay, and pelltuntse, or china stone, making it fine grained and strong. It is fired at very high temperatures and is vitrified and nonporous.

BONE CHINA is porcelain to which bone ash has been added, giving it greater whiteness and translucency. Fired at high temperatures, bone china is thin, lightweight, and durable.

OTHER PIECES/NOTES

FLATWARE

STAINLESS STEEL is an alloy of steel, chromium, and nickel. The highest quality is 18/8; it has a steel base with 18 percent chrome for corrosion resistance and 8 percent nickel for luster. SILVER PLATE has a metal-alloy base (usually nickel silver, a mix of nickel, copper, and zinc; sometimes brass) and is coated with a thin layer of 100 percent silver by the process of electroplating. (The term *epns*—for “electroplate

on nickel silver”—identifies the base metal.) GOLD PLATE is made by the same electroplating process, but the base metal (usually sterling silver, a metal alloy, or stainless steel) is coated with a thin layer of 10-karat gold. STERLING SILVER pieces are made from silver with the addition of 7.5 percent of another metal, usually copper, for durability. “Sterling” should be stamped on the piece.



KNIFE



FORK



SALAD FORK



BUTTER KNIFE



DESSERT SPOON



TEASPOON



SOUP SPOON

quantity

manufacturer / pattern



ICED TEA/
SUNDAE SPOON



STEAK KNIFE



TABLESPOON



PIERCED
TABLESPOON



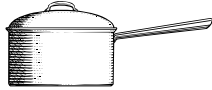
SALAD SERVERS



SALAD SERVERS



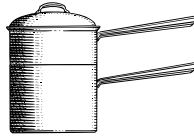
CAKE SERVER



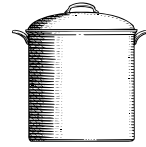
SAUCEPAN
1QT 2QT 4QT

manufacturer

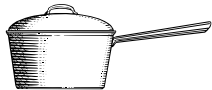
pattern/quantity



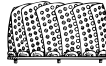
DOUBLE BOILER



STOCKPOT



FLARE-SIDED SAUCEPAN
1QT 2QT 4QT



STEAMER BASKET



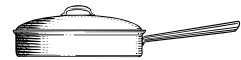
KETTLE

COOKWARE

POTS AND PANS



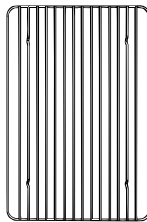
OVAL GRATIN DISH
10" 12" 16"



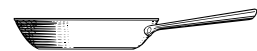
SAUTE PAN
3QT 5QT 7QT



SHALLOW ROASTING PAN
10"x14" 12"x16"



ROASTING RACK



SKILLET
8" 10" 12"



WOK



OMELET PAN
7" 8" 10"



DUTCH OVEN
2QT 4½QT 8¾QT

COOKWARE

COPPER is often considered the ultimate material for cookware. It is an excellent heat conductor. Copper reacts with acidic foods, so many pans are lined with tin or steel. It also tarnishes easily and must be polished regularly.

STAINLESS STEEL is durable and easy to clean but does not transmit heat well.

Pots with copper or aluminum bases have much better heat distribution.

ALUMINUM is durable and heats quickly, but if the metal is thin, the pan will warp easily and heat unevenly. It reacts with acidic foods.

ANODIZED ALUMINUM is a specially treated aluminum that is harder and denser than normal aluminum. It is nonreactive, lightweight, an excellent heat conductor, and easy to maintain.

CAST IRON has excellent heat transmission and is good for cooking at high temperatures. It is exceedingly strong and durable but reacts with acidic foods, is slow to heat, and is very heavy.

ENAMELED CAST IRON shares the characteristics of cast iron but is nonreactive. It is recommended for long, slow braising or simmering.

PLAIN STEEL, also known as mild steel, rolled steel, or untreated steel, is thin and strong and conducts heat well. It is ideal for woks and crepe pans.

BLACK, OR BLUE, STEEL is similar to plain steel, but because it is specially treated, its surface resists corrosion and absorbs heat better.

ENAMELED STEEL is also called porcelain enamel. It is light and conducts heat well. The enameled surface has a slight nonstick quality and is nonreactive. The best cookware is made with thick steel, three coats of enamel, and a stainless-steel rim to prevent chipping.

HEATPROOF GLASS, such as Pyrex, is not a good heat conductor; it is nonreactive with foods, but may chip or crack.

NONSTICK coating can be applied to any metal (most commonly aluminum).

BAKEWARE

Most bakeware is made from the same group of base materials and finishes as cookware. Professional bakers tend to prefer aluminum: INSULATED ALUMINUM, made from a sandwich of metal with an air filling, for cookies; and ANODIZED ALUMINUM for other baking projects.

manufacturer / description

BAKING STONE _____

BAKING SHEET _____

COOKIE SHEET _____

LOAF PAN _____

ROUND CAKE PAN _____

PIE PAN _____

MUFFIN TIN _____

COOLING RACK _____

MIXING BOWLS _____

APPLIANCES

manufacturer / description

JUICER _____

COFFEE MAKER _____

ESPRESSO/CAPPUCCINO MAKER _____

COFFEE GRINDER _____

TOASTER OVEN _____

BLENDER _____

FOOD PROCESSOR _____

HAND AND STANDING MIXERS _____

WAFFLE IRON _____

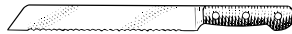
PASTA MAKER _____

UTENSILS



SHARPENING STEEL

manufacturer / quantity



BREAD KNIFE



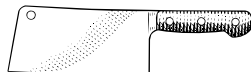
CHEF'S KNIFE



CARVING KNIFE



BONING KNIFE



CLEAVER



SPEARPOINT PARING KNIFE

KNIVES

KNIFE HANDLES should be sealed and seamless, made of wood impregnated with plastic or of molded polypropylene, and firmly riveted or bonded to the TANG (the extension of the blade). The tang itself should extend the entire length of the handle. KNIFE BLADES are made from carbon steel (for the sharpest edge) or stainless steel (not so sharp, but easier to care for). Whatever the metal, the blades are FORGED—hammered out of a thick piece of steel—or STAMPED—die cut from a sheet of steel. Cutting edges are FLAT GROUND (ground to a taper at point and edge, with a distinctive wedge shape); HOLLOW GROUND (with a slight concave curve in the sides of the blade—generally less long-lived than flat ground); or SERRATED (edged with teeth or scallops). Serrated knives hold their cutting edge longer than either flat or hollow ground; however, when they lose the edge, they cannot be sharpened again easily.

OTHER UTENSILS

manufacturer / description

CARVING FORK _____

KITCHEN SHEARS _____

SPATULAS _____

MEASURING SPOONS _____

MEASURING CUPS _____

BALLOON WHISK _____

SIFTER _____

ROLLING PIN _____

COLANDER _____

SALAD SPINNER _____

KITCHEN SCALE _____

KITCHEN TIMER _____

BED LINENS

specify quantity, size (T,F,Q,K), manufacturer, pattern, color

FITTED SHEETS _____

FLAT SHEETS _____

PILLOWCASES _____

BED PILLOWS _____

EUROPEAN PILLOWS _____

PILLOW SHAMS _____

DUVET _____

DUVET COVER _____

MATTRESS PAD _____

BLANKET _____

QUILT _____

BED SKIRT _____

Sheets and pillowcases are normally made of LINEN, COTTON, or a COTTON-POLYESTER BLEND. (New technology, in which a cotton shell is woven around a polyester core, has significantly improved the feel of blends.) The four principal varieties of cotton, in increasing order of fineness, are AMERICAN UPLAND (90 percent of the world's cotton crop), EGYPTIAN, PIMA, and SEA ISLAND (the finest). Any of the four can be woven into the five basic sheeting fabrics: FLANNEL (the napped finish is wonderful for cold nights), MUSLIN (a smooth, simple weave), OXFORD (soft, porous, and rather heavy; also used for shirts), PERCALE (finely combed, closely woven, easy to launder), or SATEEN (a smooth, lustrous, yet durable weave). Whichever fabric type you choose, pay attention to THREAD COUNT, the number of threads per square inch. The higher the count, the finer the quality of the sheet. A count of 200 is a good standard, but if you upgrade to 300, the difference will be notable. The label on your linens may also mention finish: MERCERIZED COTTON has been treated with alkalis for a distinctive sheen; SANFORIZED COTTON has been preshrunk; EASY-CARE and DURABLE PRESS finishes are mechanical or chemical treatments intended to reduce wrinkling. American bed linens come in standard sizes. (Any size variations are only noticeable in the depth of the "box" in a fitted sheet; many sheets are made to fit thicker mattresses, and need less tugging.) If you plan to choose linens outside the United States, make sure they conform to the following flat sheet sizes (don't even attempt to buy fitted sheets abroad): Twin, 66" x 96"; Full, 81" x 96"; Queen, 90" x 102"; King, 108" x 102".

