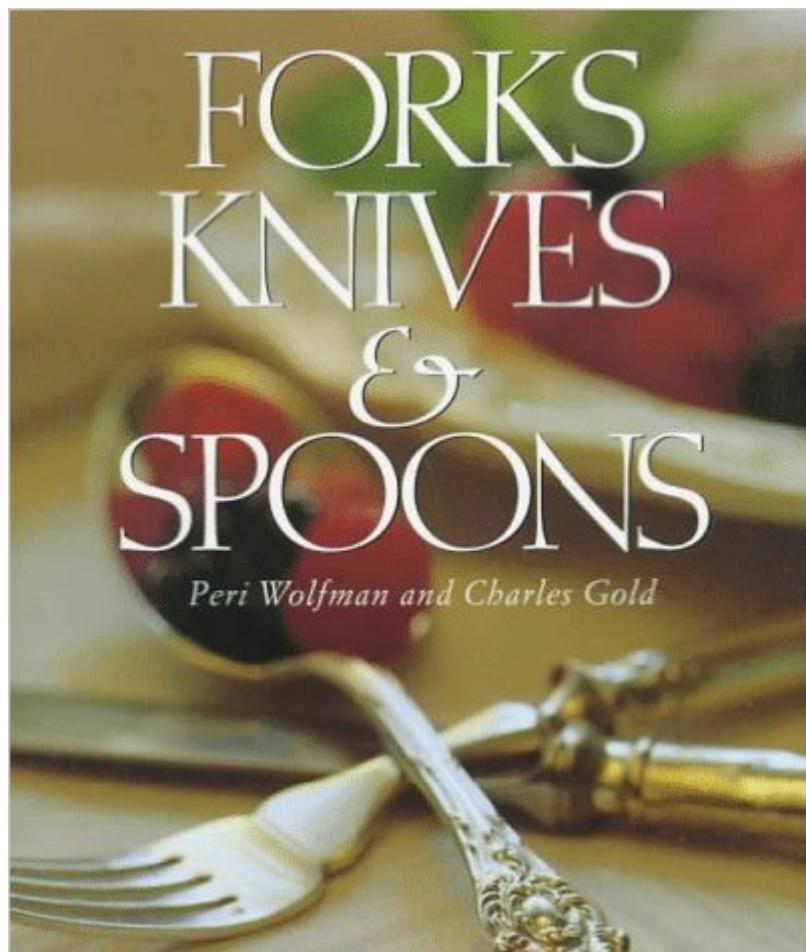


The book was found

Forks, Knives And Spoons



Synopsis

From Peri Wolfman and Charles Gold -- authors of the best-selling *The Perfect Setting* -- comes the book that showcases one of today's favorite collectibles, vintage Forks, Knives & Spoons. Part of the fun in collecting is the search for new and unusual pieces, and Peri and Charley have amassed delicate coin silver tea spoons, bone-handled knives with rusted steel blades, wood-handled forks with decorative rivets, and picnic ware with bright Bakelite handles. They share the history behind the countless unusual serving pieces -- baked-potato forks, bread knives, and olive spoons among them -- that date to Victorian times, and they identify the 29 place setting pieces still in manufacture today. The resource section offers advice on the care, cleaning, and storage of silver, steel, Bakelite, bone, and more. There are also names and addresses of some of the best places to shop for old silver and tableware. Charley's photographs capture the matte beauty of old steel, the warm gleam of silver, the glow of bone, and they offer inspiration for table settings. But the book's biggest bonus is the more than 35 recipes that are tasty ideas for putting your old finds to new use. In *Forks, Knives & Spoons*, Peri Wolfman and Charles Gold have created a book that both collectors and cooks are bound to relish.

Book Information

Hardcover: 144 pages

Publisher: Clarkson Potter; 1 edition (October 11, 1994)

Language: English

ISBN-10: 0517588285

ISBN-13: 978-0517588284

Product Dimensions: 0.8 x 8 x 9.5 inches

Shipping Weight: 1.4 pounds

Average Customer Review: 4.4 out of 5 stars [See all reviews](#) (8 customer reviews)

Best Sellers Rank: #790,752 in Books (See Top 100 in Books) #60 in Books > Crafts, Hobbies & Home > Antiques & Collectibles > Houseware & Dining > Kitchenware

Customer Reviews

This is a fabulous photo, caption, and appendix compendium for people interested in the many varieties of flatware designed for specific use. Of particular interest to me are the double-page spreads illustrating the different kinds of forks, spoons, and knives, so that one can get a sense of relative size and shape. The down side (yes, I know this would be an up side for some readers) is that the book is cluttered with recipes, making it hard to find information relating to the cutlery. I'd be

much happier the food photos run with just captions, amidst appendix material used as body text, with an appendix of recipes, than the other way round. If I want to buy a cookbook, I'll buy a cookbook.

One of the first pages I looked at when I received the book showed three spoons; the authors said they were 1860s English spoons. They weren't English or 1860s. Two of them were Wallace Silversmiths Lucerne, first made in 1896. I own some pieces in that pattern, so I recognized it immediately. The middle one, whose pattern I'm not sure about, was upside down and had "Sterling" stamped on the back - English flatware doesn't have the word "sterling" on it (the English use a lion passant). I mean, really. Not a very inspiring start.

Very limited utility and reliability as a reference tool. Appalling mis-labeled example of a dessert spoon -- shown as being larger than the adjacent table spoon. Some clever photos (flatware standing in sand in a garden urn) but basic image recycled excessively to maintain first use appeal. Notion that proliferation of table pieces stems from Imperial Britain is not well founded -- America had far, far more table silver pattern variations than Britain.

This is the 3rd copy of this charming book I have bought over the past few years. This last was for a customer who adores buying old flatware but often can't identify what it was used for. She was delighted. The photographs are excellent and reflect the author's love of the subject. It is easy to find the sardine fork or potato fork you are looking for and the recipes are an added bonus.

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