

*Planning to register? In this excerpt from our newest magazine, **Blueprint**, you can bone up on bone china, view chic glassware and flatware picks, and learn top tips for setting an elegant table.*

*Blueprint*

ISSUE No. 7

# Handbook

SOURCES, SERVICE, STYLES & SECRETS

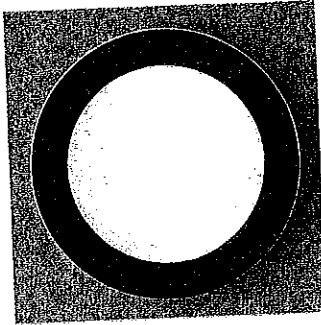
» THE GUIDE TO SETTING THE TABLE

1-2-3-punch!

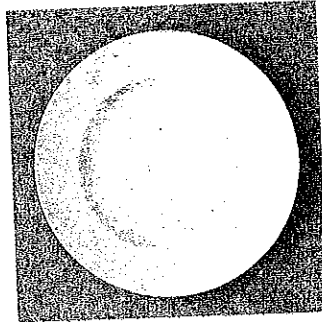


STEP 1 No. 1  
**SETTING THE STAGE**

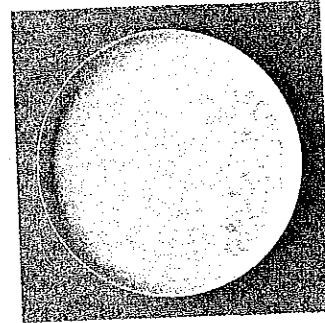
As if putting meals on the table wasn't enough to worry about, deciding what to serve them on (and in) can be even more overwhelming. From Wedgwood to water glasses, we've cooked up a table-setting guide to make it go down easy—with tips on cleaning and finding replacements, too. The appetizer: These dinner plates, which are sturdy enough for daily use (and dishwashers) but elegant enough to stand out on formal occasions. **TEXT BY JENNIFER JONES**



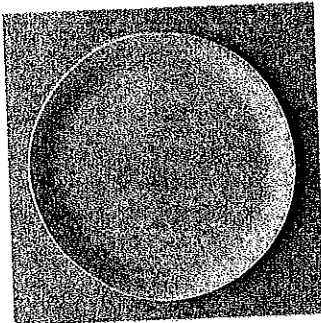
**ARZBERG "TRIC RED"** This porcelain plate's bold band can easily skew fun or fancy, depending on the setting. \$23 each, [gumps.com](http://gumps.com)



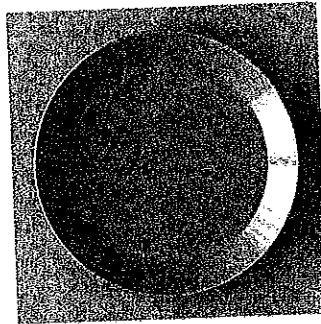
**WEDGWOOD "WHITE"** Meet the *ne plus ultra* of pristine bone china (and a stately foil for take-out). \$25 each, [placesettings.com](http://placesettings.com)



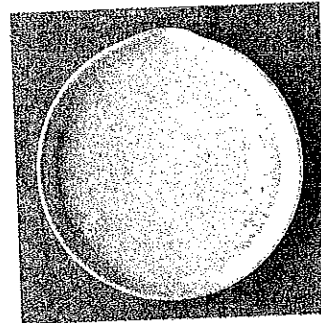
**MUD AUSTRALIA "FLARED"** This unadorned Limoges porcelain comes in six subtle-yet-stunning shades. \$42 each, [vivionline.com](http://vivionline.com)



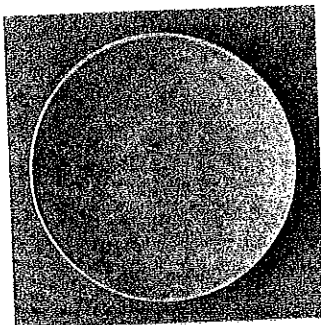
**GARGANTUA "SANDSTONE"** The porcelain is thin, elegant, understated—and, naturally, French. \$48 each, [roseandradish.com](http://roseandradish.com)



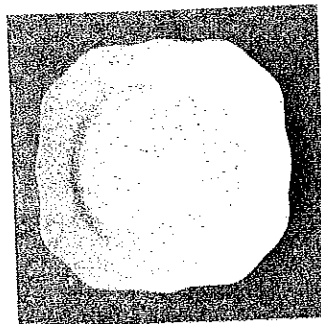
**IITTALA "TEEMA"** The deep-dish shape of this stoneware piece will help you mind your peas and cukes. \$24 each, [blisshome.com](http://blisshome.com)



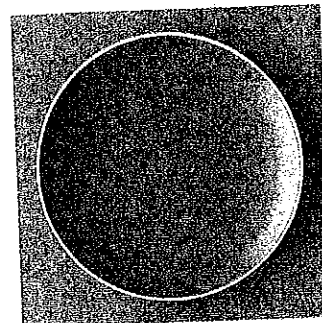
**SIMON PEARCE "BROOKFIELD"** Rest flatware on the rim's artful dip during epic meals (or 30 Rock marathons). \$37 each, [simonpearce.com](http://simonpearce.com)



**POTLUCK STUDIOS "FARE CLASSIC"** Wake up with earthenware in a "Good Day, Sunshine" hue. \$54 each, [lavenderfieldsonline.com](http://lavenderfieldsonline.com)



**ROSANNA "WHITE"** Flirty scalloped edges make this porcelain number anything but square. \$50 for four, [rosannainc.com](http://rosannainc.com)



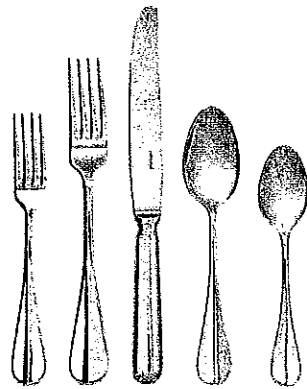
**HEATH CERAMICS "COUPE"** Edith Heath's slim stoneware design has been going strong since 1948. \$32 each, [heathceramics.com](http://heathceramics.com)

COVER PHOTOGRAPHY AND THIS PAGE: JOHNNY MILLER

STEP | No. 2

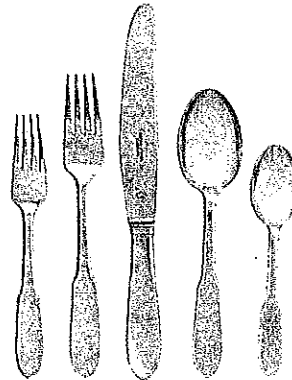
FINDING THE RIGHT FLATWARE

Utensils have it tough: In addition to enduring extreme conditions—frozen yogurt, scalding soup—they must look (and feel) good. What makes the cut, then? These five-piece stainless steel sets are durable, easy to care for, and brilliant, thanks to their 18/8 or 18/10 rating (the preferred ratios of chromium to nickel for resilience and optimum shine).

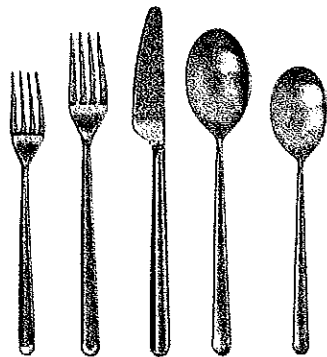


**SAMBONET "BAGUETTE"** A traditional favorite since the 1930s, this hollow-handled set features exaggerated (yet well-balanced) curves. \$27, [125west.com](http://125west.com)

*Classic*

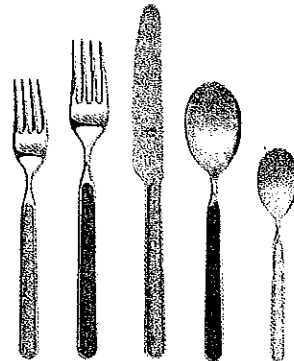


**GEORG JENSEN "MITRA"** The silversmith's first stainless pieces—born of a WWII sterling shortage—don't ration style. \$120, [homeclick.com](http://homeclick.com)

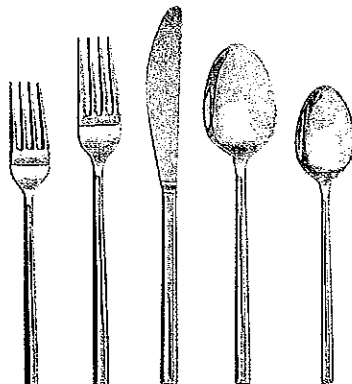


**CRATE AND BARREL "MERET"** This model's scratch-resistant finish is the golden (meal) ticket to a distinctive table setting. \$65, [crateandbarrel.com](http://crateandbarrel.com)

*Unexpected*

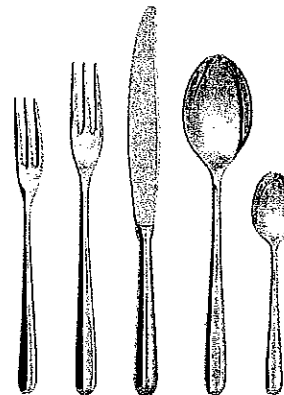


**MEPRA "FANTASIA MILLENNIUM"** Sold in 18 mix-and-match colors, this flatware's nylon-glass handles won't chip, crack, or fade. \$52, [lekkerhome.com](http://lekkerhome.com)



**POTTERY BARN "LUNA"** The squared handles of this polished set evoke the casual charm of chopsticks (but require much less effort). \$45, [potterybarn.com](http://potterybarn.com)

*Modern*

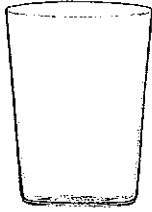


**ALESSI "CACCIA"** Three-pronged forks, a weighty feel, and an impeccable Italian design pedigree set this style apart. \$29, [momastore.org](http://momastore.org)

STEP | No. 3

MAKING PASSES AT GLASSES

Sure, you can cram your cupboards with special vessels for beer, Champagne, etc. But instead of a glass for every purpose, how about an all-purpose glass? Do like the Italians and sip vino from your water cup (top row), or let your H<sub>2</sub>O shine like wine in a goblet (bottom). They work for margaritas and other cocktails, too—we promise (*hiccup*).



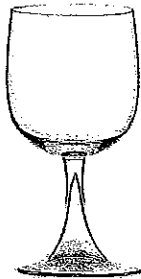
**MARTHA STEWART COLLECTION "HADLEY"** Martha's favorite glasses are sturdy yet super thin. \$20 for four, [macys.com](http://macys.com)



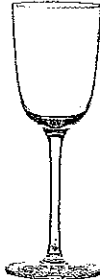
**REIJMYRE TUMBLER** This Swedish model feels substantial in the hand and puts your potables on a pedestal. \$39, [clearlyfirst.com](http://clearlyfirst.com)



**IKEA "REKO"** At 4 inches tall, this stackable style is short, sweet, and cheap—in a good way! \$2 for six, [ikea.com](http://ikea.com) for stores



**ARMANI CASA "ADIGE"** Made of handblown Murano glass, this stemware has dramatic curves. \$105, Armani Casa, 212-334-1271



**NOUVEL STUDIO "SIMPLE"** Traditional craftsmanship meets slim, refined lines in this trend-resistant piece. \$20, [barkshop.com](http://barkshop.com)

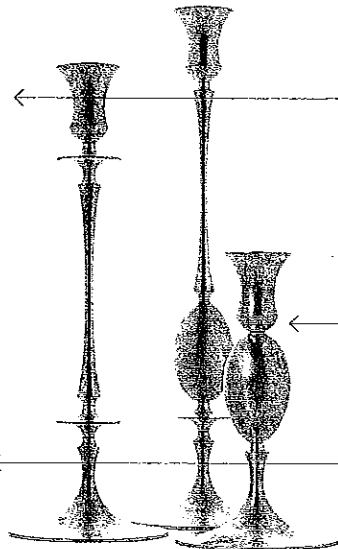
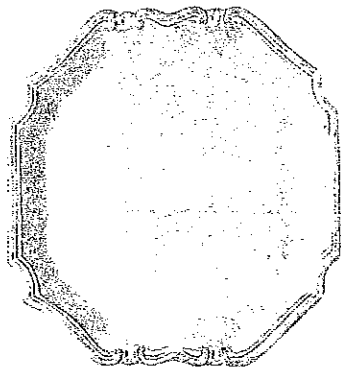
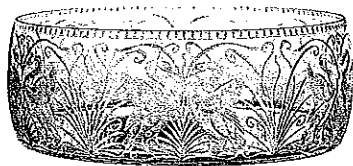


**TSE TSE "TIPSY" WINE GLASS** A thicker stem makes a solid base for this seamless style. \$45, MC & Co., 718-388-3551

STEP | No. 4

FINDING YOUR CENTER

Even an elegantly set table needs an eye-catching accessory or two. Here are a few ways to elevate your spread.



A more modern iteration of old-fashioned cut-crystal bowls, Artel's hand-engraved, mouthblown, jaw-dropping heirloom could act as a centerpiece for floating flowers or a server for salads. "Swan Kirschner" bowl, \$745, Artful Hand Gallery, 617-262-9601

Ted Muehling's striking silver-plated candlesticks were inspired by Biedermeier designs he snagged at a flea market. Ted Muehling candlesticks, \$468 to \$780, 212-431-3825

This delicate but rustic ceramic platter from Astier de Villatte is full-on French country. "Regence" plate, \$68, Sue Fisher King, 888-811-7276

JOHNNY MILLER

STEP | No. 5  
HOW TO SPEAK CHINA

**BONE CHINA:** The most durable and purest white of all ceramics, made of clay and bone ash. Expensive.

**CERAMIC:** Any tableware made from clay or sand that's been fired or baked.

**CHINA:** A general term used to describe all dinnerware.

**EARTHENWARE:** A porous

terra-cotta material fired at lower temperatures; most affordable (and least durable).

**PORCELAIN:** The clay-and-mineral pieces are very thin (even see-through), but also chip-resistant. Most expensive.

**STONEWARE:** Handmade from dense clay, resulting in unique textures.

STEP | No. 6  
HOW TO STORE STUFF

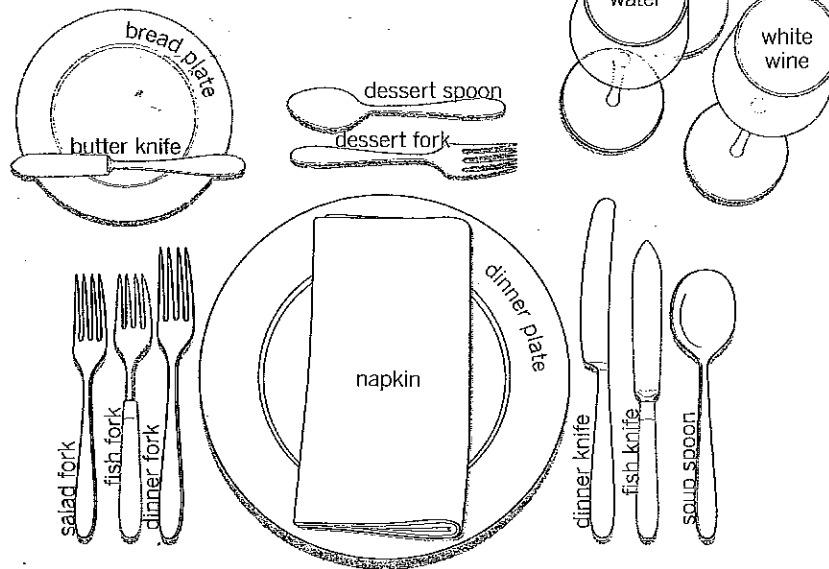
Proper storage is key to keeping everything in tip-top shape. Never stack dishes without dividers between them—even if you simply use paper towels or napkins as a buffer. Keep silver in a felt-lined tray, chest, or tarnish-proof bag. Store wine glasses upright (hanging them upside down can put stress on delicate stems) with space between each to avoid chipping the rims.

Give guests some *elbow room*. Allow at least 24 INCHES per place setting.

STEP | No. 7  
READY, SET, GO!

— Every day — Formal Entertaining

- dinner plate  napkin  salad fork  dinner fork
- dinner knife  soup spoon  water glass  bread plate
- butter knife  dessert spoon  dessert fork
- red wine goblet  white wine goblet  fish fork  fish knife



STEP | No. 10  
CLEANUP DUTY

**DISHES:** Plain porcelain, bone china, and stoneware can usually go in the dishwasher (just be sure not to crowd it), but styles with delicately painted details and metal bands call for hand-washing with a soft sponge and air drying. Check manufacturer's instructions for earthenware.

**GLASSES:** Everyday glasses are safe for the dishwasher, but crystal should be hand-washed with a mild detergent and lukewarm water.

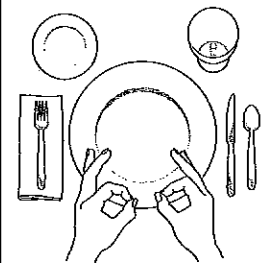
Never soak stemware that has metal accents; it could tarnish. Dry with a soft cotton cloth.

**FLATWARE:** Stainless items can be machine washed, but detergents with lemon or chloride can dull or pit them. Some sterling silverware can go in a delicate dishwasher cycle (but never alongside stainless items, which can scratch them). Otherwise, wash silver by hand with gentle dish soap and dry immediately.

STEP | No. 8  
A SEPARATE PIECE

Whoever said it isn't a party until something gets broken clearly doesn't collect Baccarat champagne flutes. But there's no need to cry over smashed stemware—even the heirloom stuff. Sites like [chinareplacements.com](http://chinareplacements.com), [patternfinders.com](http://patternfinders.com), and [mytableware.com](http://mytableware.com) sell individual pieces of hard-to-find or discontinued designs. Search by manufacturer and pattern or sign up to be notified when your gravy boat comes in.

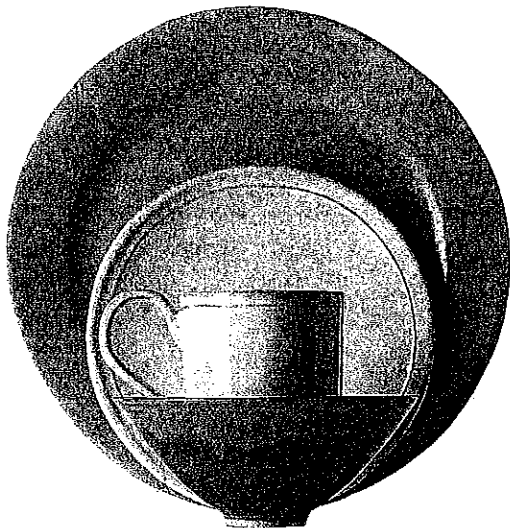
STEP | No. 9  
PARDON MY REACH



Listen up, bread-plate poacher: Before you go grabbing for another dinner guest's hot cross buns, check your directions with this trick. Make an OK signal with each hand (as shown): The right hand's lower-case "d" tells you to reach to that side for your drink, and the left hand's "b" shows where your bread is buttered.

STEP | No. 11  
**MIXING AND MATCHING**

Putting out a complete, single-style set of china is bound to make your home look more like a hotel restaurant. Create a distinctive table setting with *real* personality by blending items culled from a wide variety of sources. Here are three easy lessons on combining a stellar plate with several satellite dishes—and ending up with universal appeal.

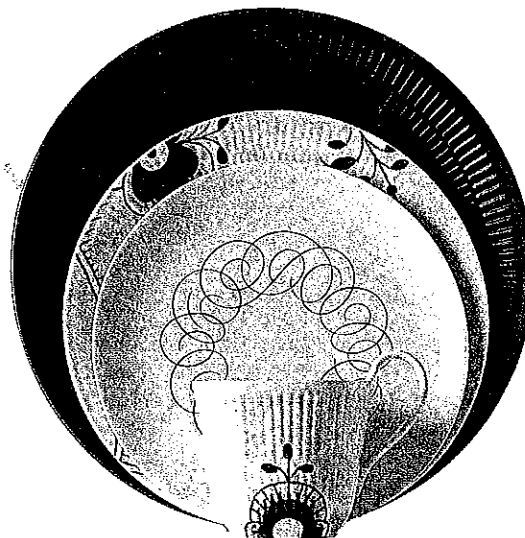


**GOING NATURAL**

Dinnerware with an organic, handmade feel is ripe for reshuffling, and with a lot of stoneware and earthenware up for grabs today, potential pairings are plentiful. For best results, stay within one color family, or stick to nature-derived hues like oatmeal, green, and brown. Choose one chunky piece—a dinner or bread plate—and balance it with at least two thinner items so the effect isn't heavy and Hulk-worthy. Back to front: Joan Platt dinner plate, \$70, La Mesa of Santa Fe, 505-984-1688. Astier de Villatte "Simple" side plate, \$54, Sue Fisher King, 888-811-7276. Christiane Perrochon bowl in Mustard, \$110, Takashimaya, 212-350-0100. Astier de Villatte "Simple" mug, \$88, Sue Fisher King, 888-811-7276

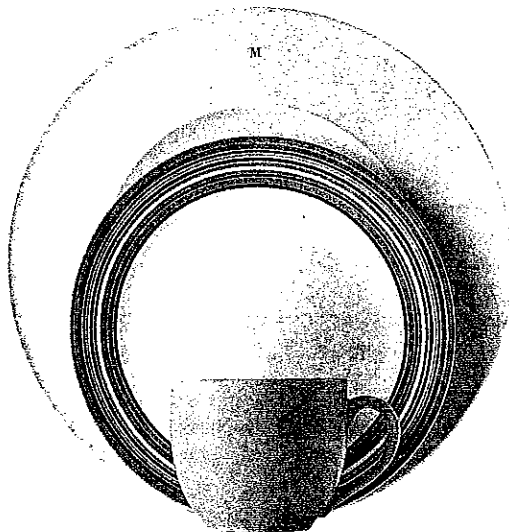
**PILING ON PATTERNS**

Banish the image of clashing paisleys and plaids: Done right, layering mismatched patterns can yield dramatic, harmonious results. The key is to pick pieces in the same colors. Include one solid piece, and draw from large and small designs, which will make the variety look planned, not haphazard. Also make sure at least one item has a fair amount of "white space" (even if it's not actually white). Back to front: Royal Copenhagen "Black Fluted Mega" solid dinner plate, \$70, [fuzsu.com](http://fuzsu.com). Royal Copenhagen "Black Fluted Mega No. 2" dinner plate, \$88, [fforn.com](http://fforn.com). Rosenthal "Continental Script" salad plate, \$12, [replacements.com](http://replacements.com). Royal Copenhagen "Mega Cup High Handle" mug, \$120, [fforn.com](http://fforn.com)



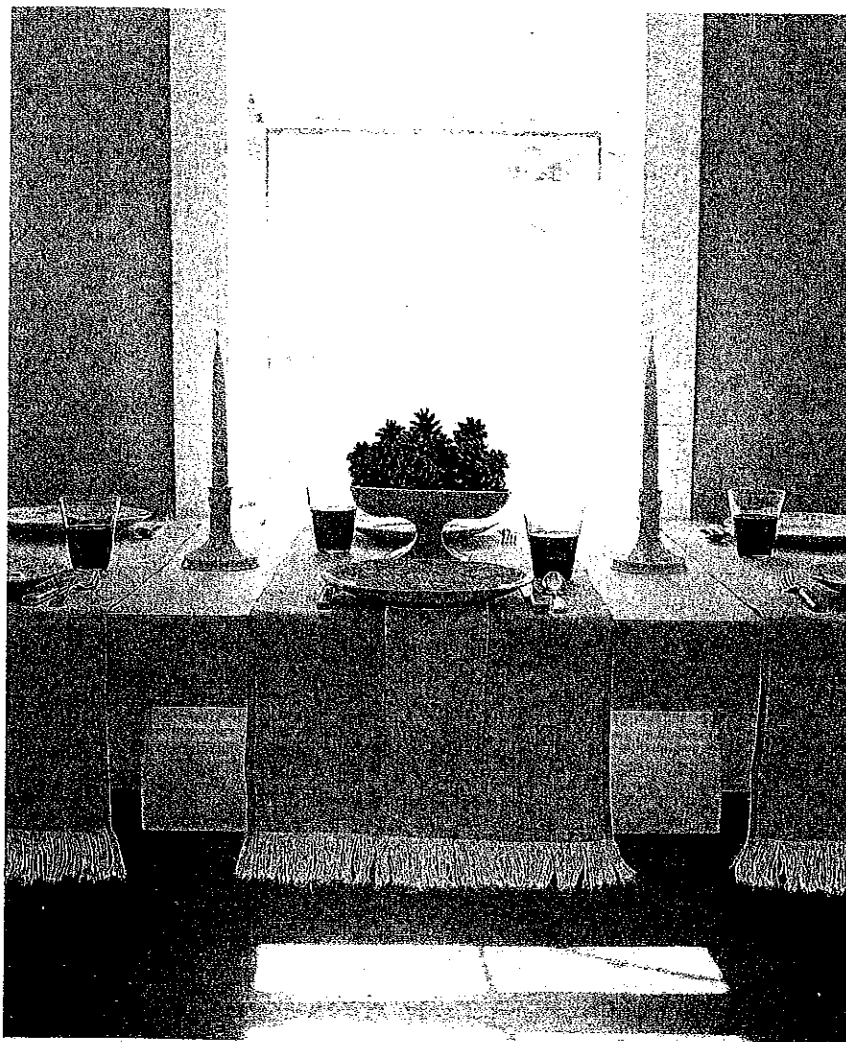
**ACTING CASUAL**

Truly formal plates can come out of the china closet more often when accessorized with playful (but not over-the-top) everyday items. We added a low-key striped salad dish and a simple mug to a clean, monogrammed dinner plate, all of which pick up the same understated shade of blue. This arrangement would also work with other design schemes (like polka dots), but remember to limit yourself to one pattern at a time so it doesn't look like you're clowning around. Back to front: "Urania" dinner plate, \$80, [mossonline.com](http://mossonline.com). Iittala "Origo" beige striped salad plate, \$22, [funnishgifts.com](http://funnishgifts.com). "Colorwave" cup in Sky, \$12, [noritake.com](http://noritake.com)



STEP | No. 12  
**LINENS & THINGS**

Tablecloths and runners may be backdrops for the main attractions, yet they're essential to the drama of a well-laid scheme. Just think about the mood created by a red-checked vinyl cloth versus a clean, white linen. Convinced? Here are some go-to sources for ready-to-spread tablecloths, plus an easy way to ramp up that ho-hum runner.



**CLOTH BOUND**

It's a good idea to have a few different tablecloths on hand to cover (sorry!) all types of events. Keep a solid white one around for formal affairs; we like Williams Sonoma for its hemstitch styles and monogramming ([williams-sonoma.com](http://williams-sonoma.com)). A color, stripe, or floral is perfect for more casual gatherings: Cath Kidston can't be beat for whimsical prints, plus napkins in sweet blues, pinks, and greens ([cathkidston.co.uk](http://cathkidston.co.uk)), while Crate and Barrel offers reasonably priced cotton-blend solids ([crateandbarrel.com](http://crateandbarrel.com)). The four most common shapes and sizes of tablecloths are 54 inches square, 70 inches round, and rectangles in 60 inches by 90 inches or 70 inches by 108 inches. Bear in mind that a tablecloth should hang at least 12 to 15 inches off each edge. If you're looking for something bigger than a standard size, try [libeco.com](http://libeco.com), which lists retailers for its high-end, signature-striped, larger-than-average Belgian linens.

CREATED BY PAGE  
MARCHESE NORMAN,  
SHIRA SAVADA, AND  
LISA THÉ

**FRINGE WITH BENEFITS**

To make perpendicular table runners like the ones above, follow these steps:

1. Purchase two yards of a loose-weave linen fabric for each runner, and cut it to the desired length, adding two inches at either end for fraying.
2. Trim fabric to the desired width (at least 26 inches; enough space for a place setting, plus allowance for hems).
3. Sew a line across the runner, two inches from each end.
4. Pull out individual strands (right) from one side of the runner to the other up to the sewn lines (far right).
5. Fold over each long side  $\frac{1}{2}$  inch and iron. Fold over another  $\frac{1}{2}$  inch and stitch hems.

