

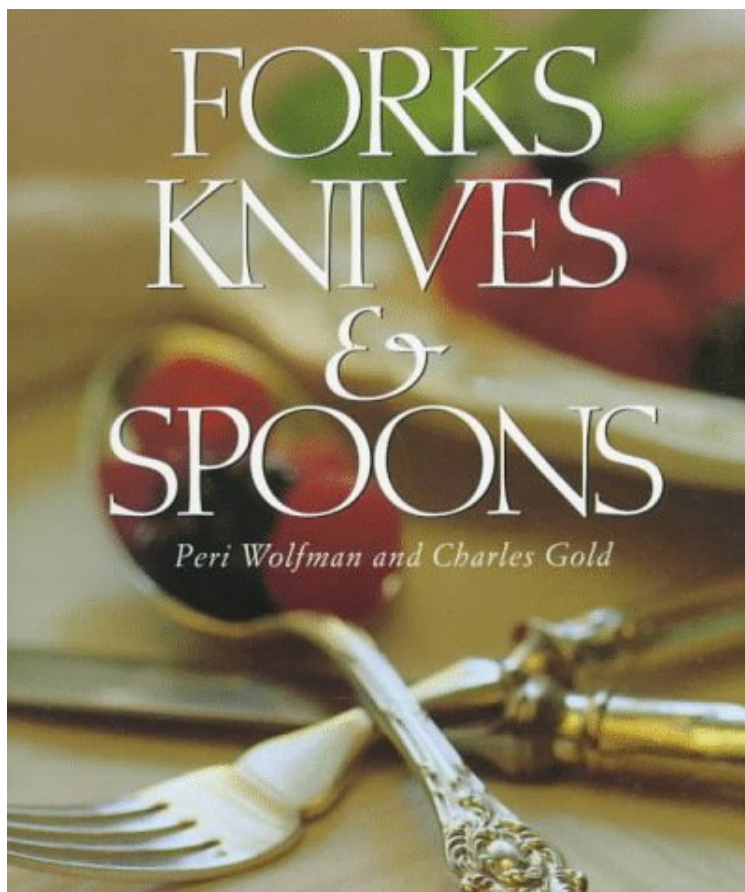
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Peri Wolfman, Charles Gold

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(Ebook pdf) Forks, Knives and Spoons

Forks, Knives and Spoons

Peri Wolfman, Charles Gold : Forks, Knives and Spoons before purchasing it in order to gage whether or not it would be worth my time, and all praised Forks, Knives and Spoons:

5 of 5 people found the following review helpful. One of the first pages I looked at when I ...By E. DennisOne 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.3 of 3 people found the following review helpful. An Appealing Reference BookBy The Silk PurseThis 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.0 of 0 people found the following review helpful. Perfect giftBy AmyThis book was purchased as a birthday gift for a friend who collects silverware.

The illustrations/photos are artful, the information useful and the recipes seem uncomplicated. The recipient of this gift loved every page .

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.

"It is our pleasure to share with you not only what we have learned of the history and evolution of antique cutlery, but also the way our collected cutlery fits the foods we eat today. Our favorite tables are set with unmatched cutlery -- a silver dinner fork and knife, a Victorian bone-handled fish fork and knife, and an oversized English dessert spoon -- and a meal to match it all." From the Inside Flap

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