

**Black Platinum** The delicately carved acanthus leaf motif of the Winthrop Shape is cleanly delineated by a black line. It is this striking treatment which gives excitement to Black Platinum and at the same time makes it completely compatible with any interior color decor. Widely imitated but never equalled because of the clarity of its contours, Black Platinum is the quintessence of elegant simplicity. The Winthrop Shape combines bridge-type truss construction with refined welt-edge design for great strength, has a handsome wide rim to dramatize the presentation of foods.

**A Hospitality Open Stock Pattern**



SYRACUSE CHINA®

WN-1



## Black Platinum

Hospitality Open Stock Pattern

### Winthrop Shape

Specify Winthrop Shape unless otherwise indicated.

Suggested item usages, below, are intended solely as a guide to versatility.

All items shown are available from open stock unless identified with asterisk.

Asterisk items will be produced on custom order basis. Capacities given are brimful.

This product surpasses Federal specifications for Vitreous China relative to porosity and U.S.F.D.A. standards for control of lead and cadmium release.

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### Tabletop Options

Winthrop, Essex and Kent shapes have gracefully scalloped contours as a harmonious family characteristic. Select from the wide variety of these shapes and items to create a smart, practical and merchandiseable table service for your specialties . . . on custom order basis in case of items not shown here.

### Coordinated Ovenware

The Casablanca™ Pattern is recommended as a coordinated service in Gibraltar™ Cook 'n Serve China.



**Cup, Tea-Essex**  
Low cup for coffee, tea service.  
7½ oz. cap. (214 ml)



**Cup, Tea**  
Low cup for coffee, tea service.  
8½ oz. cap. (244 ml)



**Cup, Tea-Kent**  
High cup for tea, coffee, hot chocolate service.  
7½ oz. cap. (214 ml)



**Saucer, Tea**  
5½" O.D.  
(14.3 cm)



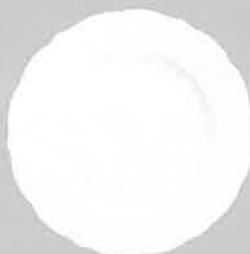
**Bowl, Grapefruit, #6**  
For small pot pie, dessert, salad, cereal, soup, fruit service.  
11½ oz. cap. (374 ml)  
6½" O.D. (16.5 cm)



**Fruit, #3½**  
For vegetables, pudding, cottage cheese, jello, fruit service.  
4½ oz. cap. (141 ml)  
4¾" O.D. (12.1 cm)



**Bouillon, Unhid.**  
For package sugar, package condiments, custard, bouillon service.  
8 oz. cap. (248 ml)



**Plate, #10**  
For large dinner plate service; use as service plate or as very large salad underliner.  
10½" O.D. (27.0 cm)



**Plate, #8**  
For regular dinner plate service, use as large underliner.  
9½" O.D. (25.1 cm)



**Plate, #7**  
For luncheon or small dinner plate service, large underliner.  
9¼" O.D. (23.2 cm)



**Plate, #6 (\*)**  
For breakfasts, pastries, sandwich or tea service; medium underliner.  
8½" O.D.  
(21.0 cm)



**Plate, #5**  
For salad, pie, sandwich, cake, dessert; use as soup underliner.  
7¾" O.D.  
(18.7 cm)



**Plate, #4**  
For pie, cake, dessert, salad; use as soup underliner.  
6½" O.D.  
(16.5 cm)



**Plate, #3**  
For bread and butter, dessert service; sherbet or dessert underliner.  
5½" O.D.  
(14.0 cm)



**Dish, #8**  
For pasta, fish, lobster tail, roast beef, steak or chops platter service.  
11¼" O.D. (29.8 cm)



**Dish, #7**  
For chops, fish, sandwiches, strip steaks, fries-and-burger, etc. platter service.  
9¾" O.D. (25.1 cm)



**The Great Plate, Large**  
Create memorable dining experiences for guests with today's most advanced, most beautiful entree service ware. Control portions and menu prices.  
12½" O.D. (30.8 cm)



**The Great Plate, Medium**  
For today's most impressive presentations of breakfast, luncheon, dinner and dessert dishes. Omelets, sandwiches, steaks, fish, fowl, crepes can be served with all the trimmings. Reduces need for side dishes.  
11" O.D. (28 cm)



**The Great Plate, Small**  
For chops, fish, strip steaks, sandwiches, fries-and-burger service. Use for a la carte salad service, appetizers.  
9¾" O.D. (23.8 cm)

**Palm Beach** Understated elegance in every meticulous detail! Devoid of ostentation, Palm Beach presents a superbly burnished gold line, over glaze, at the rim of dramatic modern chinaware forms. Eminently tasteful, Palm Beach is suited for the most lavish, ornate decor or for the more casual, contemporary themes in vogue today. Created in Syracuse China's Syralite® Alumina Body, the American Shape is representative of finest contemporary design . . . completely practical, as durable as heavier conventional chinaware, yet free of overly-architectural modeling! With gently sloped rimless configuration, the American Shape stacks well, provides maximum useful service area.

**A Hospitality Open Stock Pattern**



SYRACUSE CHINA®

AM-6



## Palm Beach

Hospitality Open Stock Pattern

## American Shape

Syralite® Alumina Body Chinaware

Specify American Shape unless otherwise indicated

Suggested item usages, below, are intended solely as a guide to versatility.

All items shown are available from open stock unless identified with asterisk.

Asterisk items will be produced on custom order basis. Capacities given are brimful.

This product surpasses Federal specifications for Vitrified China relative to porosity and U.S.F.D.A. standards for control of lead and cadmium release.

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## Coordinated Ovenware

The Casablanca™ Pattern is recommended as a coordinated service in Gibraltar™ Cook 'n Serve China.

PERK-  
TEA BOWL



See also "101 Great Menu Ideas for Great Plates" brochure.



**Palomino™** Golden warm as the sun danced earth, this casual pattern is framed from well to rim by harmoniously blended bandings of Russet Brown, Burnt Orange, Mustard Yellow and Nugget Gold and is mellowed by black-flecked Champagne glaze. At ease in surroundings that are simple, natural and comfortable, Palomino is equally at home in more contemporary, spirited and urbane settings. Palomino coordinates beautifully with the Golden Maize™ pattern in Gibraltar™ ovenware. The Econorim Shape stacks well, has a sculptured rim and refined rolled edge which contributes to remarkable durability in service.

**A Hospitality Open Stock Pattern**



SYRACUSE CHINA®

EQ-4 REV.



## Palomino™

Hospitality Open Stock Pattern

### Econorm Shape

Specify Econorm Shape unless otherwise indicated

Suggested item usages, below, are intended solely as a guide to versatility.

All items shown are available from open stock unless identified with asterisk.

Asterisk items will be produced on custom order basis. Capacities given are brimful.

This product surpasses Federal specifications for Vitrified China relative to porosity and U.S.F.D.A. standards for control of lead and cadmium release.

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### Coordinated Ovenware

The Golden Maize™ Pattern is recommended as a coordinated service in Gibraltar™ Cook 'n Serve China.



#### Newport Cup

High Cup for coffee, tea, hot chocolate service. Use with or without saucer.

8½ oz. cap. (259 ml)



#### Cup, Tea-Ideal

High cup for tea, coffee, hot chocolate service.

7½ oz. cap. (211 ml)



#### Saucer, Tea, Sm.

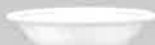
5½" O.D. (13.7 cm)



#### Bouillon, Unhld.

For package sugar, package condiments, custard, bouillon service.

7½ oz. cap. (222 ml)



#### Grapefruit, Sm.

For small pot pie, chili, dessert, salad, soup, cereal, fruit service.

10½ oz. cap. (307 ml)

6" O.D. (15.2 cm)



#### Fruit, "A"

For vegetables, pudding, cottage cheese, fruit service.

4½ oz. cap. (141 ml)

4¾" O.D. (11.7 cm)



#### Nappy, Oatmeal

For large soup, pot pie, chili, chowder, cereal, a la carte salad service.

18 oz. cap. (532 ml)

6" O.D. (15.2 cm)



#### Plate, "J"

For regular dinner plate service; use as large underliner.

9½" O.D. (24.1 cm)



#### Plate, "I"

For luncheon or small dinner plate service; use as large underliner.

9" O.D. (22.9 cm)



#### Plate, "F"

For salad, cake, pie, sandwich, dessert service; use as soup underliner.

7¼" O.D. (18.4 cm)



#### Plate, "D"

For pie, cake, dessert, salad service; use as soup underliner.

6¾" O.D. (16.2 cm)



#### Plate, "C"

For bread and butter, dessert service; sherbet or dessert underliner.

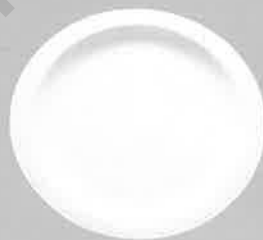
5½" O.D. (14.0 cm)



#### The Great Plate, Large

For dramatic entree presentations . . . whole fowl or lobster, surf 'n' turf, pasta, steaks, roast beef with garnishes and other foods.

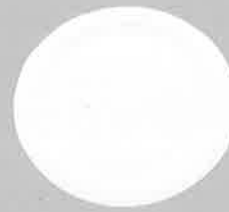
12½" O.D. (30.8 cm)



#### The Great Plate, Medium

For today's most impressive presentations of breakfast, luncheon, dinner and dessert dishes. Omelets, sandwiches, steaks, fish, fowl, crepes served with all the trimmings. Reduces the need for side dishes.

11¼" O.D. (28.1 cm)



#### The Great Plate, Small

For chops, fish, strip steaks, sandwiches, fries-and-burger service. Use for a la carte salad service, appetizers.

9¾" O.D. (24.4 cm)

See also "101 Great Menu Ideas for Great Plates" brochure.



**Classic Bronze** The classic Egg and Dart motif sculptured in the narrow rim surmounts the rich golden bronze design which is meticulously presented within the verges of the individual shapes. The overall effect is one of very decorative, rather formal appearance. Yet the warmth of the decoration makes Classic Bronze entirely appropriate for more informal dining atmospheres as well. The Econorm Shape contributes well-engineered durability with a narrow rim, provides excellent usable service area.

A Hospitality Open Stock Pattern



SYRACUSE CHINA®

EC-3



## Classic Bronze

Hospitality Open Stock Pattern

## Econorim Shape

Specify Econorim Shape unless otherwise indicated

Suggested item usages, below, are intended solely as a guide to versatility.

All items shown are available from open stock unless identified with asterisk.

Asterisk items will be produced on custom order basis. Capacities given are brimful.

This product surpasses Federal specifications for Vitrified China relative to porosity and U.S.F.D.A. standards for control of lead and cadmium release.

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## Coordinated Ovenware

The Golden Maize™ Pattern is recommended as a coordinated service in Gibraltar™ Cook 'n Serve China.



**Cup, Tea-Copley**  
Low cup for tea, coffee service.  
8 1/4 oz. cap. (244 ml)



**Cup, Tea-Ideal**  
High cup for tea, coffee, hot chocolate service.  
7 1/4 oz. cap. (211 ml)



**Saucer, Tea, Sm.**  
5 1/2" O.D. (13.7 cm)



**Bouillon, Unhld.**  
For package sugar, package condiments, custard, bouillon service.  
7 1/2 oz. cap. (222 ml)



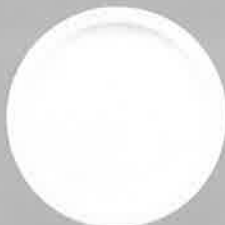
**Nappy, Oatmeal**  
For large soup, pot pie, chili, chowder, cereal, a la carte salad service.  
18 oz. cap. (532 ml)  
6" O.D. (15.2 cm)



**Grapefruit, Sm.**  
For small pot pie, chili, dessert, salad, soup, cereal, fruit service.  
10 1/4 oz. cap. (307 ml)  
6" O.D. (15.2 cm)



**Fruit, "A"**  
For vegetables, pudding, collage, cheese, jello, fruit service.  
4 1/4 oz. cap. (141 ml)  
4 1/4" O.D. (11.7 cm)



**Plate, "J"**  
For regular dinner plate service; use as service plate or as large salad underliner.  
9 1/2" O.D. (24.1 cm)



**Plate, "I"**  
For luncheon or small dinner plate service; large underliner.  
9" O.D. (22.9 cm)



**Plate, "H"**  
For breakfasts, pastries, sandwich or tea service; medium underliner.  
8 1/4" O.D. (21.0 cm)



**Plate, "F"**  
For salad, pie, cake, sandwich, dessert, use as soup underliner.  
7 1/4" O.D. (18.4 cm)



**Plate, "D"**  
For pie, cake, dessert, salad; use as soup underliner.  
6 1/2" O.D. (16.2 cm)



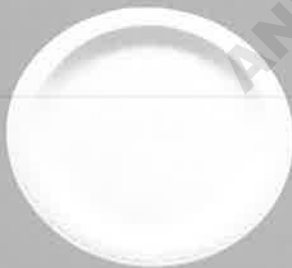
**Plate, "C"**  
For bread and butter, dessert service; sherbet or dessert underliner.  
5 1/2" O.D. (14.0 cm)



**Dish, "I"**  
For pasta, fish, fowl, lobster, roast beef, steak or chops platter service.  
11 1/2" O.D. (29.2 cm)



**Dish, "G"**  
For chops, fish, sandwiches, strip steaks, fries-and-burger platter service.  
9 3/4" O.D. (24.8 cm)



**The Great Plate, Large**  
For dramatic entree presentations, whole fowl or lobster, surf 'n' turf, pasta, steaks, roast beef with garnishes and other foods.  
12 1/4" O.D. (30.8 cm)



**The Great Plate, Medium**  
For today's most impressive presentations of breakfast, luncheon, dinner and dessert dishes. Omelets, sandwiches, steaks, fish, fowl, crepes served with all the trimmings. Reduces the need for side dishes.  
11 1/4" O.D. (28.1 cm)



**The Great Plate, Small**  
For chops, fish, strip steaks, sandwiches, fries-and-burger service. Use for a la carte salad service, appetizers.  
9 1/4" O.D. (24.4 cm)

See also "101 Great Menu Ideas for Great Plates" brochure.



**Strawberry Hill** This completely warm-hearted pattern is indebted to the artisans of the Orient for its decorative blossom and branch theme and for its rich crimson hue . . . both typical of Chinese culture during the period when Clipper ship traffic flourished. Strawberry Hill is appropriate wherever hosts seek to create an intimate, informal atmosphere. The Essex Shape provides skillfully-engineered durability with subtle welt-edge treatment of the scalloped contours; the gently sloped rimless shape contributes fine stacking qualities as well as maximum useful food surface.

**A Hospitality Open Stock Pattern**



SYRACUSE CHINA®

ES-3



# Strawberry Hill

Hospitality Open Stock Pattern

## Essex Shape

Specify Essex Shape unless otherwise indicated

Suggested item usages, below, are intended solely as a guide to versatility.

All items shown are available from open stock unless identified with asterisk.

Asterisk items will be produced on custom order basis. Capacities given are brimful.

This product surpasses Federal specifications for Vitrified China relative to porosity and U.S.F.D.A. standards for control of lead and cadmium release.

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## Tabletop Options

Essex, Kent and Winthrop shapes have gracefully scalloped contours as a harmonious family characteristic. We suggest you ask the Syracuse China Customer Service Dept. to determine feasibility of ordering Strawberry Hill's distinctive pattern applied to specialty items in this family on a custom basis.

## Coordinated Ovenware

The Casablanca™ Pattern is recommended as a coordinated service in Gibraltar™ Cook 'n Serve China.



**Cup, Tea-Kent**  
High cup for coffee, tea, hot chocolate service.  
7 1/2 oz. cap. (214 ml)



**Cup, Tea**  
Low cup for coffee, tea service.  
7 1/2 oz. cap. (214 ml)



**Saucer, Tea-Winthrop**  
5 1/4" O.D. (14.3 cm)



**Bouillon, Unhld.**  
For package sugar, package condiments, custard, bouillon service.  
7 1/2 oz. cap. (222 ml)



**Chinese Tea Cup "Crimson Blossom" Pattern**  
This tea cup provides an authentic touch to increasingly popular Oriental menu merchandising.  
4 oz. cap. (136.7 ml)



**Plate, Rim-Deep, #7-Winthrop (\*)**  
For pasta, chowder, chili, oyster, salad service.  
9 1/4" O.D. (23.5 cm)  
12 1/2 oz. cap. (381 ml)



**Bowl, Grapefruit, #6-Winthrop**  
For small pot pie, dessert, salad, soup, cereal, fruit service.  
11 1/4 oz. cap. (374 ml)  
8 1/2" O.D. (16.5 cm)



**Fruit, #3 1/2-Winthrop**  
For vegetables, fruit, pudding, cottage cheese service.  
4 3/4" O.D. (12.1 cm)  
4 oz. cap. (141 ml)



**Plate, #8**  
For regular dinner plate service; use as large underliner.  
10" O.D. (25.4 cm)



**Plate, #7**  
For luncheon or small dinner plate service; large underliner.  
9 1/4" O.D. (23.5 cm)



**Plate, #5**  
For salad, pie, sandwich, cake, dessert; use as soup underliner.  
7 1/2" O.D. (19.1 cm)



**Plate, #4**  
For pie, cake, dessert, salad; use as soup underliner.  
6 1/2" O.D. (16.5 cm)



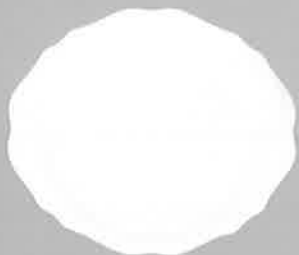
**Plate, #3**  
For bread and butter, dessert service; sherbet or dessert underliner.  
5 1/2" O.D. (14.0 cm)



**Dish, #8-Winthrop**  
For pasta, fish, lobster tail, roast beef, steak or chops platter service.  
11 1/4" O.D. (29.8 cm)



**Dish, #7-Winthrop**  
For chops, fish, sandwiches, strip steaks, fries-and-burger, etc. platter service.  
9 1/4" O.D. (25.1 cm)



**The Great Plate, Large-Winthrop**  
Create memorable dining experiences for guests with today's most advanced, most beautiful entree service ware. Control portions and menu prices.  
12 1/4" O.D. (30.8 cm)



**The Great Plate, Medium-Winthrop**  
For today's most impressive presentations of breakfast, luncheon, dinner and dessert dishes. Omelets, sandwiches, steaks, fish, fowl, crepes can be served with all the trimmings. Reduces need for side dishes.  
11" O.D. (28 cm)



**The Great Plate, Small-Winthrop**  
For chops, fish, strip steaks, sandwiches, fries-and-burger service. Use for a la carte salad service, appetizers.  
9 3/4" O.D. (23.8 cm)

See also "101 Great Menu Ideas for Great Plates" brochure.

**Black Lace** A very decorative black on white treatment which blends with any interior color scheme and a wide variety of atmospheres. The delicate interplay of lines establishes dimensional movement . . . surmounted by the fleur-de-lis motif which imparts to the pattern its satisfying sense of stability. The Essex Shape contributes maximum useful service area, the durability of skillfully welted-edges, and superbly scalloped contours which dramatize food presentations.

**A Hospitality Open Stock Pattern**



SYRACUSE CHINA®

ES-2





## Black Lace

Hospitality Open Stock Pattern

## Essex Shape

Specify Essex Shape unless otherwise indicated

Suggested item usages, below, are intended solely as a guide to versatility.

All items shown are available from open stock unless identified with asterisk.

Asterisk items will be produced on custom order basis. Capacities given are brimful.

This product surpasses Federal specifications for Vitrified China relative to porosity and U.S.F.D.A. standards for control of lead and cadmium release.

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## Coordinated Ovenware

The Casablanca™ Pattern is recommended as a coordinated service in Gibraltar™ Cook 'n Serve China.



**Cup, Tea-Winthrop**  
Low cup for coffee, tea service.  
8 1/4 oz. cap. (244 ml)



**Cup, Tea-Roanoke**  
High cup for coffee, tea, hot chocolate service.  
7 oz. cap. (229 ml)



**Cup, Tea-Kent**  
High cup for coffee, tea, hot chocolate service.  
7 1/4 oz. cap. (214 ml)



**Saucer, Tea-Winthrop**  
5 1/2" O.D. (14.3 cm)



**Cup, Tea (\*)**  
Low cup for coffee, tea service.  
7 1/4 oz. cap. (214 ml)



**Cup, A.D.-Winthrop (\*)**  
For after dinner coffee service.  
3 1/2 oz. cap. (115 ml)



**Saucer, A.D.-Winthrop (\*)**  
For cup, A.D.  
4 1/4" O.D. (12.1 cm)



**Bouillon, Unhid.-Winthrop**  
For package sugar, package condiments, custard or bouillon service.  
8 oz. cap. (248 ml)



**Bowl, Grapefruit, #6-Winthrop**  
For small pot pie, dessert, salad, soup, cereal, fruit service.  
11 1/4 oz. cap. (374 ml)  
6 1/2" O.D. (16.5 cm)



**Fruit, #3 1/2-Winthrop**  
For vegetables, fruit, pudding, cottage cheese, jello service.  
4 1/4" O.D. (12.1 cm)  
4 oz. cap. (141 ml)



**Plate, Rim Deep, #7-Winthrop (\*)**  
For pasta, chowder, chili, oyster, salad service.  
9 1/4" O.D. (23.5 cm)  
12 1/2 oz. cap. (381 ml)



**Cream, Hld., 3 1/2-Winthrop (\*)**  
For individual or small family service of cream or syrup.  
3 oz. cap. (107 ml)



**Plate, #8**  
For regular dinner plate service; use as large underliner.  
10" O.D. (25.4 cm)



**Plate, #7**  
For luncheon or small dinner plate service; large underliner.  
9 1/4" O.D. (23.5 cm)



**Plate, #5**  
For salad, pie, sandwich, cake, dessert; use as soup underliner.  
7 1/2" O.D. (19.1 cm)



**Plate, #4**  
For pie, cake, dessert, salad; use as soup underliner.  
6 1/2" O.D. (16.5 cm)



**Plate, #3**  
For bread and butter, dessert service; sherbet or dessert underliner.  
5 1/2" O.D. (14.0 cm)



**Dish, #8-Winthrop**  
For pasta, fish, lobster, tail, roast beef, steak or chops platter service.  
11 1/4" O.D. (29.8 cm)



**Dish, #7-Winthrop**  
For chops, fish, sandwich, strip steak, fries-and-burger etc., platter service.  
9 1/4" O.D. (25.1 cm)



**The Great Plate, Large-Winthrop**  
Create memorable dining experiences for guests with today's most advanced, most beautiful entree service ware. Control portions and menu prices.  
12 1/2" O.D. (30.8 cm)



**The Great Plate, Medium-Winthrop**  
For today's most impressive presentations of breakfast, luncheon, dinner and dessert dishes . . . omelets, sandwiches, steaks, fish, fowl, crepes. Reduces the need for side dishes.  
11" O.D. (28 cm)



**The Great Plate, Small-Winthrop**  
For chops, fish, strip steaks, sandwiches, fries-and-burger service. Use for a la carte salad service, appetizers.  
9 1/4" O.D. (23.8 cm)

See also "101 Great Menu Ideas for Great Plates" brochure.

**Americana** In the inspiring tradition of 1776, Americana achieves a contemporary interpretation of antique colonial engraving with its handcrafted appearance and its uniquely individual treatments for each item in the pattern's service. The graceful edge contours remind us of early English and American pewter while the Cantonese Blue color is descended from ware brought back to America from the Orient by intrepid Clipper ship captains. A gracious and hearty pattern, Americana will enhance a wide range of atmospheres where conviviality is the aim of the host! The Essex Shape contributes durability and food-dramatizing beauty.

A Hospitality Open Stock Pattern



SYRACUSE CHINA®

ES-1



## Americana

Hospitality Open Stock Pattern

### Essex Shape

Specify Essex Shape unless otherwise indicated

Suggested item usages, below, are intended solely as a guide to versatility.

All items shown are available from open stock unless identified with asterisk.

Asterisk items will be produced on custom order basis. Capacities given are brimful.

### Tabletop Options

Winthrop, Essex and Kent Shapes have gracefully scalloped contours as a harmonious family characteristic. To create a distinctive "Americana" service, to merchandise house specialties, we suggest you ask the Syracuse China Customer Service Dept. to determine feasibility of ordering Americana's unique hand engraving appearance applied, on a custom basis, to items in this family.

### Coordinated Ovenware

The Casablanca™ Pattern is recommended as a coordinated service in Gibraltar™ Cook 'n Serve China.

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**Cup, Tea-Kent**  
High cup for coffee, tea service.  
7½ oz. cap. (214 ml)



**Cup, Tea**  
Low cup for coffee, tea service.  
7½ oz. cap. (214 ml)



**Newport Cup**  
For coffee, tea, hot chocolate service.  
8½ oz. cap. (259 ml)



**Saucer, Tea-Winthrop**  
5½" O.D. (14.3 cm)



**Bowl, Grapefruit, #6-Winthrop**  
For small pot pie, dessert, salad, cereal, soup, fruit service.  
11¼ oz. cap. (374 ml)  
6¼" O.D. (16.5 cm)



**Fruit, #3½**  
For vegetables, pudding, cottage cheese, jello, fruit service.  
4¼ oz. cap. (126 ml)  
4¼" O.D. (12.1 cm)



**Bouillon, Unhld.**  
For package sugar, package condiments, custard, bouillon service.  
7½ oz. cap. (222 ml)



**Plate, #8**  
For regular dinner plate service; use as large underliner.  
10" O.D. (25.4 cm)



**Plate, #7**  
For luncheon or small dinner plate service; large underliner.  
9¼" O.D. (23.5 cm)



**Plate, #5**  
For salad, pie, sandwich, cake, dessert; use as soup underliner.  
7½" O.D. (19.1 cm)



**Plate, #4**  
For pie, cake, dessert, salad; use as soup underliner.  
6½" O.D. (16.5 cm)



**Plate, #3**  
For bread and butter, dessert service; sherbet or dessert underliner.  
5½" O.D. (14.0 cm)

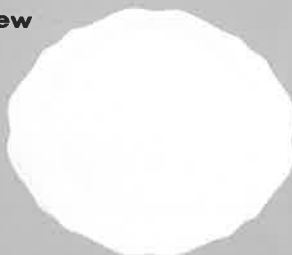


**Dish, #8-Winthrop**  
For pasta, fish, lobster tail, roast beef, steak or chops platter service.  
11¼" O.D. (29.8 cm)



**Dish, #7-Winthrop**  
For chops, fish, sandwiches, strip steaks, fries-and-burger, etc. platter service.  
9¾" O.D. (25.1 cm)

### New



**The Great Plate, Large-Winthrop**  
Create memorable dining experiences for guests with today's most advanced, most beautiful entree service ware. Control portions and menu prices.  
12¼" O.D. (30.8 cm)



**The Great Plate, Medium-Winthrop**  
For today's most impressive presentations of breakfast, luncheon, dinner and dessert dishes. Omelets, sandwiches, steaks, fish, fowl, crepes can be served with all the trimmings. Reduces need for side dishes.  
11" O.D. (28 cm)



**The Great Plate, Small-Winthrop**  
For chops, fish, strip steaks, sandwiches, fries-and-burger service. Use for a la carte salad service, appetizers.  
9¾" O.D. (23.8 cm)

See also "101 Great Menu Ideas for Great Plates" brochure.



**Beauval™** A fluent Tyrolean Brown floral theme, in the manner of a traditional hand-painted provincial design whose variations may be found across Europe, is captured in the liquid warmth of black-flecked champagne glaze. The appearance of hand-brushed strokes assure this pattern a welcome home in the rapidly growing market for ethnic menus and motifs; Beauval has equal appeal in the huge market for casual, comfortable and relaxed tabletop appointments. The gracefully sculptured narrow-rim Kent shape and coordinated scalloped rim items have durable welt-edge construction and provide generous surface areas for food presentations.

**A Hospitality Open Stock Pattern**



SYRACUSE CHINA®

KN-2



## Beauval™

Hospitality Open Stock Pattern

### Kent Shape

Specify Kent Shape unless otherwise indicated.

Suggested item usages, below, are intended solely as a guide to versatility.

All items shown are available from open stock unless identified with asterisk.

Asterisk items will be produced on custom order basis. Capacities given are brimful.

This product surpasses Federal specifications for Vitrified China relative to porosity and U.S.F.D.A. standards for control of lead and cadmium release.

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### Tabletop Options

Winthrop, Essex and Kent shapes have gracefully scalloped contours as a harmonious family characteristic. Select from the wide variety of these shapes and items to create a merchandisable personality for your specialties . . . on custom order basis in case of items not shown here.

### Coordinated Ovenware

The Golden Maize™ Pattern is recommended as a coordinated service in Gibraltar™ Cook 'n Serve China.



**Cup, Tea-Winthrop**  
Low cup for coffee, tea service.  
**8 oz. cap. (248 ml)**



**Saucer, Tea-Winthrop**  
**5 1/2" O.D. (14.3 cm)**



**Newport Cup**  
For coffee, tea, hot chocolate service.  
**8 oz. cap. (240 ml)**



**Bouillon, Unhld.-Essex**  
For package sugar, package condiments, custard, bouillon service.  
**8 oz. cap. (248 ml)**



**Bowl, Grapefruit, #6-Winthrop**  
For small pot pie, chili, dessert, salad, soup, cereal, fruit service.  
**11 1/4 oz. cap. (374 ml)**  
**6 1/2" O.D. (16.5 cm)**



**Fruit, #3 1/2-Winthrop**  
For vegetables, pudding, cottage cheese, jello, fruit service.  
**4 oz. cap. (141 ml)**  
**4 3/4" O.D. (12.1 cm)**



**Nappy, Oatmeal-Rolled Edge**  
For large soup, pot shown, chili, chowder, oatmeal service.  
**18 oz. cap. (532 ml)**  
**5 1/4" O.D. (14.9 cm)**



**Plate, #10**  
For large dinner plate service; use as service plate or as very large salad underliner.  
**10 1/2" O.D. (26.4 cm)**



**Plate, #8**  
For regular dinner plate service; use as large underliner.  
**9 1/2" O.D. (24.1 cm)**



**Plate, #7**  
For luncheon, breakfast, pastries, sandwich or tea service; medium underliner.  
**9" O.D. (22.9 cm)**



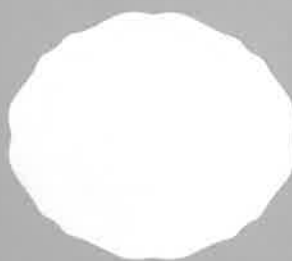
**Plate, #5**  
For salad, pie, cake, dessert service; use as soup underliner.  
**7 1/4" O.D. (18.4 cm)**



**Plate, #4**  
For pie, cake, dessert, salad; use as soup underliner.  
**6 1/2" O.D. (16.5 cm)**



**Plate, #3**  
For bread and butter, dessert service; sherbet or dessert underliner.  
**5 1/2" O.D. (14.0 cm)**



**The Great Plate, Large-Winthrop**  
Create memorable dining experiences for guests with today's most advanced, most beautiful entrée service ware. Control portions and menu prices.  
**12 1/2" O.D. (30.8 cm)**



**The Great Plate, Medium-Winthrop**  
For today's most impressive presentations of breakfast, luncheon, dinner and dessert dishes. Omelets, sandwiches, steaks, fish, fowl, crepes can be served with all the trimmings. Reduces need for side dishes.  
**11" O.D. (28 cm)**



**The Great Plate, Small-Winthrop**  
For chops, fish, strip steaks, sandwiches, fries-and-burger service. Use for a la carte salad service, appetizers.  
**9 3/4" O.D. (23.8 cm)**

**Dawn** The superb proportions of individual shapes and the uniquely defined contours of the Winthrop Shape make their own powerful statement in the Dawn pattern. Here the ageless grace of the ancient acanthus leaf motif is given eloquent expression. Dawn achieves an elegant softness . . . the sure touch of excellence . . . which will complement a contemporary interior or be very compatible with any period decor. The well-refined Winthrop Shape embodies subtle achievements in structural engineering which give this shape excellent durability as well as a dramatic presentation platform for foods.

**A Hospitality Open Stock Pattern**



SYRACUSE CHINA®

WN-2





## Dawn

Hospitality Open Stock Pattern

### Winthrop Shape

Specify Winthrop Shape unless otherwise indicated

Suggested item usages, below, are intended solely as a guide to versatility.

All items shown are available from open stock unless identified with asterisk.

Asterisk items will be produced on custom order basis. Capacities given are brimful.

This product surpasses Federal specifications for Vitrified China relative to porosity and U.S.F.D.A. standards for control of lead and cadmium release.

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### Tabletop Options

Winthrop, Essex and Kent Shapes have gracefully scalloped contours as a harmonious family characteristic. Select from the wide variety of these shapes and items to create a distinctive, highly merchandiseable table service on custom order basis in case of items not shown here.

### Coordinated Ovenware

The Casablanca™ Pattern is recommended as a coordinated service in Gibraltar™ Cook 'n Serve China.



**Cup, Tea-Essex**  
Low cup for coffee, tea service.  
7 1/4 oz. cap. (214 ml)



**Cup, Tea**  
Low cup for coffee, tea service.  
8 1/4 oz. cap. (244 ml)



**Cup, Tea-Kent**  
High cup for coffee, tea service.  
7 1/4 oz. cap. (214 ml)



**Saucer, Tea**  
5 1/2" O.D. (14.3 cm)



**Newport Cup**  
High Cup for coffee, tea, hot chocolate service. Use with or without saucer.  
8 3/4 oz. cap. (259 ml)



**Chinese Tea Cup**  
This tea cup provides an authentic touch to increasingly popular Oriental menu merchandising.  
4 1/2 oz. cap. (136.7 ml)



**Bowl, Grapefruit, #6**  
For small pot pie, dessert, salad, cereal, soup, fruit service.  
11 1/4 oz. cap. (374 ml)  
6 1/2" O.D. (16.5 cm)



**Fruit, #3 1/2**  
For vegetables, pudding, cottage cheese, jello, fruit service.  
4 1/2 oz. cap. (141 ml)  
4 1/4" O.D. (12.1 cm)



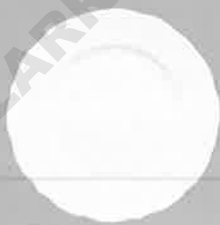
**Bouillon, Unhld.**  
For package sugar, package condiments, custard, bouillon service.  
8 3/4 oz. cap. (248 ml)



**Plate, #10 (\*)**  
For large dinner plate service: use as service plate or as very large salad underliner.  
10 1/2" O.D. (27.0 cm)



**Plate, #8**  
For regular dinner plate service: use as large underliner.  
9 1/2" O.D. (25.1 cm)



**Plate, #7**  
For luncheon or small dinner plate service: large underliner.  
9 1/4" O.D. (23.2 cm)



**Plate, #6**  
For breakfast, pastries, sandwich or tea service: medium underliner.  
8 1/4" O.D. (21.0 cm)



**Plate, #5**  
For salad, pie, sandwich, cake, dessert; use as soup underliner.  
7 3/4" O.D. (18.7 cm)



**Plate, #4**  
For pie, cake, dessert, salad; use as soup underliner.  
6 1/2" O.D. (16.5 cm)



**Plate, #3**  
For bread and butter, dessert service; sherbet or dessert underliner.  
5 1/2" O.D. (14.0 cm)



**Dish, #8**  
For pasta, fish, lobster tail, roast beef, steak or chops platter service.  
11 1/4" O.D. (29.8 cm)



**Dish, #7**  
For chops, fish, sandwiches, strip steaks, fries-and-burger, etc. platter service.  
9 1/2" O.D. (25.1 cm)



**The Great Plate, Large**  
Create memorable dining experiences for guests with today's most advanced, most beautiful entree service ware. Control portions and menu prices.  
12 1/4" O.D. (30.8 cm)



**The Great Plate, Medium**  
For today's most impressive presentations of breakfast, luncheon, dinner and dessert dishes. Omelets, sandwiches, steaks, fish, fowl, crepes can be served with all the trimmings. Reduces need for side dishes.  
11" O.D. (28 cm)



**The Great Plate, Small**  
For chops, fish, strip steaks, sandwiches, fries-and-burger service. Use for a la carte salad service, appetizers.  
9 3/4" O.D. (23.8 cm)

See also "101 Great Menu Ideas for Great Plates" brochure.

**White-On-White™** In its purest form, the inherently decorative Signet shape is here presented free of all superficial embellishments. The essential theme, eloquently carved in intaglio, is uniquely interpreted upon each distinguished item in the Signet shape. White-On-White has intrinsic natural elegance and great individuality. It will be complementary to virtually any pleasing arrangement of interior color schemes and to most dining environments. The Signet shape is created from Syracuse China's advanced Syralite® alumina china body, is very graceful, matches the durability of heavier, conventional ware, is lightweight with thin cross-sections and stacks very well.

A Hospitality Open Stock Pattern



SYRACUSE CHINA®

SG-2



## White-On-White™

Hospitality Open Stock Pattern

### Signet™ Shape

Syralite® Alumina Body Chinaware

Specify Signet Shape unless otherwise indicated

Suggested item usages, below, are intended solely as a guide to versatility.

All items shown are available from open stock unless identified with asterisk.

Asterisk items will be produced on custom order basis. Capacities given are brimful.

This product surpasses Federal specifications for Vitrified China relative to porosity and U.S.F.D.A. standards for control of lead and cadmium release.

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### Coordinated Ovenware

The Casablanca™ Pattern is recommended as a coordinated service in Gibraltar™ Cook 'n Serve China.



#### Cup, Tea

Medium cup for coffee, tea, hot chocolate service.  
7½ oz. cap.  
(221.8 ml)



#### Saucer, Tea

5¼" O.D. (14.8 cm)



#### Cream, Hld.

For family service of cream or syrup.  
5 oz. cap.  
(158.9 ml)



#### Bouillon/Sugar, Unhid.

For package sugar, package condiments, custards, bouillon.  
8½ oz. cap.  
(251.3 ml)



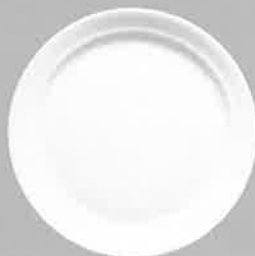
#### Cereal-Soup-Salad

For cereals, soups, salads, large desserts, pot pie, fruit.  
4¾" O.D. (12.1 cm)  
13¾ oz. cap.  
(406.6 ml)



#### Fruit, #3½

For vegetables, puddings, sauces, cottage cheese, gelatin, fruit.  
4¼" O.D. (11.9 cm)  
5 oz. cap. (147.9 ml)



#### Plate #10

For large dinner plate service; use as service plate or very large underliner.  
10½" O.D. (26.8 cm)



#### Plate #8

For regular dinner plate service; use as large underliner.  
9¾" O.D. (24.8 cm)



#### Plate #7

For luncheon, sandwiches, small dinner plate service; underliner.  
9" O.D. (22.9 cm)



#### Plate #5

For salads, pie, cake, sandwiches, desserts; soup underliner.  
7¾" O.D. (18.7 cm)



#### Plate #3

For bread and butter, dessert service, sherbet or dessert underliner.  
5½" O.D. (14.0 cm)



#### The Great Plate, Large

Dramatic merchandising of main courses; surf 'n' turf or whole lobster with all the trimmings; use for whole fowl, pasta, prime ribs.  
11¼" O.D. (29.7 cm)



#### The Great Plate, Medium

Make very impressive presentations of steaks, chops, fowl, shellfish; entrees with 2 or 3 related foods; fish 'n' chips. Reduces need for side dishes.  
10¼" O.D. (27.0 cm)



#### The Great Plate, Small

For chops, fish, strip steaks, fries and burger; use for a la carte salad service, appetizers, sandwiches, specialty desserts.  
9" O.D. (22.9 cm)



#### The Specialty Plate

For house specialty promotion: pasta, chili, chowder, a la carte salads, chunky style soups, strawberry shortcake.  
8¼" O.D. (22.7 cm)  
12 oz. cap.  
(354.9 ml)

See also "101 Great Menu Ideas for Great Plates" brochure.



**Burton Place™** Syracuse China weds the elegance of gleaming coin gold with the contemporary artistry of the Signet Shape's carved mosaic texture to bring a fresh expression of casual elegance to the tabletop. Rich looking, but subtly so, Burton Place responds to the needs of operators for a tabletop image that reflects both the casual lifestyle of today's patrons and their heightened expectations for "feeling terrific." The exclusive Syracuse China Signet Shape presents gracefully rimmed plates, ideally suited for portion control. The elegant thin ware is created from Syracuse China's Syralite® alumina body that matches the durability of heavier, conventional china and has excellent stacking characteristics.

**A Hospitality Open Stock Pattern**



SYRACUSE CHINA®

SG-1



## Burton Place™

Hospitality Open Stock Pattern

### Signet™ Shape

Syralite® Alumina Body Chinaware

### Coordinated Ovenware

The Casablanca™ Pattern is recommended as a coordinated service in Gibraltar™ Cook 'n Serve China.

Specify Signet Shape unless otherwise indicated

Suggested item usages, below, are intended solely as a guide to versatility.

All items shown are available from open stock unless identified with asterisk.

Asterisk items will be produced on custom order basis. Capacities given are brimful.

This product surpasses Federal specifications for Vitrified China relative to porosity and U.S.F.D.A. standards for control of lead and cadmium release.

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#### Cup, Tea

Medium cup for coffee, tea, hot chocolate service.  
**7½ oz. cap.**  
**(221.8 ml)**



#### Saucer, Tea

**5¼" O.D.**  
**(14.8 cm)**



#### Cream, Hld.

For family service of cream or syrup.  
**5½ oz. cap.**  
**(158.9 ml)**



#### Bouillon/Sugar, Unhld.

For package sugar, package condiments, custards, bouillon.  
**8½ oz. cap.**  
**(251.3 ml)**



#### Cereal-Soup-Salad

For cereals, soups, salads, large desserts, pot pie, fruit.  
**4¾" O.D. (12.1 cm)**  
**13½ oz. cap.**  
**(406.6 ml)**



#### Fruit, #3½

For vegetables, puddings, sauces, cottage cheese, gelatin, fruit.  
**4¼" O.D.**  
**(11.9 cm)**  
**5 oz. cap. (147.9 ml)**



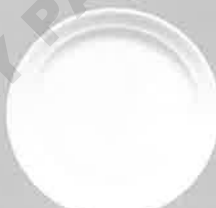
#### Plate #10

For large dinner plate service; use as service plate or very large underliner.  
**10½" O.D. (26.8 cm)**



#### Plate #8

For regular dinner plate service; use as large underliner.  
**9¾" O.D. (24.8 cm)**



#### Plate #7

For luncheon, sandwiches, small dinner plate service; underliner.  
**9" O.D. (22.9 cm)**



#### Plate #5

For salads, pie, cake, sandwiches, desserts; soup underliner.  
**7½" O.D. (18.7 cm)**



#### Plate #3

For bread and butter, dessert service, sherbet or dessert underliner.  
**5¼" O.D. (14.0 cm)**



#### The Great Plate, Large

Dramatic merchandising of main courses; surf 'n' turf or whole lobster with all the trimmings; use for whole fowl, pasta, prime ribs.  
**11½" O.D. (29.7 cm)**



#### The Great Plate, Medium

Make very impressive presentations of steaks, chops, fowl, shellfish; entrees with 2 or 3 related foods; fish 'n' chips. Reduces need for side dishes.  
**10¼" O.D. (27.0 cm)**



#### The Great Plate, Small

For chops, fish, strip steaks, fries and burger; use for a la carte salad service, appetizers, sandwiches, specialty desserts.  
**9" O.D. (22.9 cm)**



#### The Specialty Plate

For house specialty promotion: pasta, chili, chowder, a la carte salads, chunky style soups, strawberry shortcake.  
**8¾" O.D. (22.7 cm)**  
**12 oz. cap.**  
**(354.9 ml)**

See also "101 Great Menu Ideas for Great Plates" brochure.

**Mugs and Tall Cups** The American taste for coffee is as traditional as the English thirst for tea. To express this distinctly American beverage culture, Syracuse China has created a series of handsome, functional Hospitality Program mugs in "Sugar White" and other popular patterns listed on reverse side to coordinate with a variety of tabletop settings. The range of capacities also provides operators options for beverage service cost control.



SYRACUSE CHINA®

#### The Chinese Tea Cup

MUG-1

Sculptured simplicity characterizes the authentic Oriental look of the Syracuse China Chinese Tea Cup available in our Hospitality Program in "Sugar White" and the "Crimson Blossom" (illustrated) patterns.





## Mugs, Tall Cups and Chinese Tea Cup

Hospitality Open Stock Products

Specify by given names.

Suggested item usages, below, are intended solely as a guide to versatility.

All items shown are available from open stock unless identified with asterisk.

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### Hawaiian Mug

The elegant good looks of a fine restaurant cup, on a turned foot. For coffee, tea, hot chocolate. Excellent portion control.

7 oz. cap. (207.0 ml)



### Brazilian Mug

Sturdy good looks... great for casual or more formal applications. For coffee, tea, hot chocolate, soup.

8 1/2 oz. cap. (244.0 ml)



### Newport Cup

Popular, proven tall cup may be used with or without tea saucer. Ideal for soups, chowder, coffee, tea or hot chocolate.

8 1/2 oz. cap. (258.7 ml)



### Chinese Tea Cup

This tea cup provides an authentic touch to increasingly popular Oriental menu merchandising.

4 oz. cap. (136.7 ml)



### Java Mug

All the advantages of a turned-foot mug, coupled with the capacity of a cup. For coffee, tea, hot chocolate, hot buttered rum.

6 1/2 oz. cap. (199.6 ml)



### Guatemalan Mug

Distinctively styled for restaurant use. Ideal for portion control... for coffee, tea, hot chocolate.

7 oz. cap. (207.0 ml)



### Viennese Cup—Syrallite® China

Elegantly styled high cup; use with or without saucer. For soups, chowder, chili, coffee, tea, hot chocolate.

8 1/4 oz. cap. (258.7 ml)



### Olympus Mug

The finest mug in the industry. Dramatic presentation of coffee, tea, hot chocolate or any hot soup.

8 1/2 oz. cap. (251.3 ml)



### Salem Mug

The ideal portion control mug with rich character and contained capacity. Coffee, tea or hot chocolate.

6 1/2 oz. cap. (203.3 ml)

### Hospitality Patterns

Mugs and tall cups are available in the following Hospitality Patterns:

#### Brazilian Mug

Sugar White

#### Guatemalan Mug

Sugar White

#### Hawaiian Mug

Sugar White

#### Java Mug

Sugar White

#### Newport Cup

Americana

Kings Inn

Mesa Grande

Sugar White

#### Olympus Mug

Brighton Bay\*

Moonstone

Sands Point

#### Salem Mug

Brighton Bay

Moonstone

Sands Point

#### Viennese Cup

Amber Gold

Captain's Table\*

Cirrus

The Greenery

Honey Comb

Palm Beach\*

Spectrum

Woodridge

\*Produced on a custom order basis

**The Greenery** Totally new. Free spirited. A suggestion of sunlight filtering through foliage on a glorious morning. The colors and hues of nature are given fluent expression in clean strokes of Apple Green, Olive Green and Lime which form a wide border set against the gleam of Syracuse China's Syralite® alumina body. The American Shape, preferred by operators and patrons alike for its light weight and handsome looks, is enriched by the introduction of the distinctive Great Plate. Available in three sizes in this shape, many operators will find the Great Plate superior to conventional plates or platters for memorable service of house specialties of meat, fish or fowl.

**A Hospitality Open Stock Pattern**



SYRACUSE CHINA®

AM-4



## The Greenery

Hospitality Open Stock Pattern

## American Shape

Syralite® Alumina Body Chinaware

Specify American Shape unless otherwise indicated

Suggested item usages, below, are intended solely as a guide to versatility.

All items shown are available from open stock unless identified with asterisk.

Asterisk items will be produced on custom order basis. Capacities given are brimful.

This product surpasses Federal specifications for Vitrified China relative to porosity and U.S.F.D.A. standards for control of lead and cadmium release.

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## Coordinated Ovenware

The Casablanca™ Pattern is recommended as a coordinated service in Gibraltar™ Cook 'n Serve China.



### Cup, Tea—Saratoga

High cup for coffee, tea, hot chocolate service

7 oz. cap. (207 ml)



### Saucer, Tea

5 1/4" O.D. (14.9 cm)



### The Viennese Cup

High cup for coffee, tea, hot chocolate service. Use with or without saucer.

8 1/4 oz. cap. (259 ml)



### Bouillon/Sugar Unhld.

For package sugar, package condiments; custard, jello, bouillon service.

7 1/4 oz. cap. (229 ml)



### Cream, Hld.

For family service of cream or syrup.

5 1/2 oz. cap. (174 ml)



### Fruit, #3 1/2

For vegetable, pudding, cottage cheese, jello, fruit service.

4 1/4 oz. cap. (137 ml)

4 1/4" O.D. (11.7 cm)



### Bowl, Grapefruit, Sm.

For small pot pies, desserts, soups, salads, fruit, cereal service.

10 1/4 oz. cap. (307 ml)

5 1/4" O.D. (13.3 cm)



### Plate, #10

For large dinner plate service; use as service plate or as very large underliner.

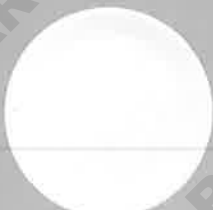
10 1/2" O.D. (27.0 cm)



### Plate, #8

For regular dinner plate service; use as large underliner.

9 1/4" O.D. (24.8 cm)



### Plate, #7

For luncheon or small dinner plate service; use as large underliner.

9" O.D. (22.9 cm)



### Plate, #6

For breakfasts, pastries, sandwich or tea service; medium underliner.

8 1/4" O.D. (21.0 cm)



### Plate, #5

For salads, pies, cakes, sandwiches, desserts; soup underliner.

7 1/4" O.D. (18.4 cm)



### Plate, #4

For pie, cake, desserts, salads; soup underliner.

6 1/4" O.D. (16.2 cm)



### Plate, #3

For bread and butter, dessert service; sherbet or dessert underliner.

5 1/2" O.D. (14.0 cm)



### The Great Plate, Large

For dramatic large dinner plate service; for impressive house specialty service; for lobster, roast beef, fowl, steak or chops service.

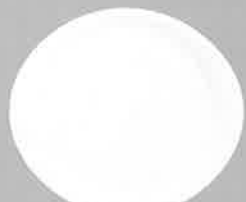
11 1/4" O.D. (30.2 cm)



### The Great Plate, Medium

For unique house specialties; chops, fish, strip steaks, rarebits, omelets, salads, sandwich platters.

10" O.D. (27.3 cm)



### The Great Plate, Small

For distinctive salads, sandwiches, side orders, hamburger service.

9 1/4" O.D. (23.5 cm)

See also "101 Great Menu Ideas for Great Plates" brochure.



**Cirrus** Here the inherent design of the American shape assumes the dominant role. Completely free of all decorative treatment, Cirrus is revealed in pure white . . . a bold statement of contemporary design excellence . . . complementary to any arrangement of interior colors and to a wide array of dining atmospheres. The American shape is crafted of Syracuse China's use-tested Syralite® alumina body; graceful and lightweight, it possesses the durability of heavier conventional ware, stacks very well and provides maximum useful surface area.



SYRACUSE CHINA®

AM-3



## Cirrus

Hospitality Open Stock Pattern

## American Shape

Syralite® Alumina Body Chinaware

Specify American Shape unless otherwise indicated

Suggested item usages, below, are intended solely as a guide to versatility.

All items shown are available from open stock unless identified with asterisk.

Asterisk items will be produced on custom order basis. Capacities given are brimful.

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## Coordinated Ovenware

The Casablanca™ Pattern is recommended as a coordinated service in Gibraltar™ Cook 'n Serve China.



**Cup, Tea-Saratoga**  
High cup for coffee, tea service.  
7 oz. cap. (207 ml)



**Saucer, Tea**  
5 1/4" O.D.  
(14.9 cm)



**The Viennese Cup**  
High cup for coffee, tea, hot chocolate service. Use with or without saucer.  
8 oz. cap. (259 ml)



**Cup, Tea-Yorktown**  
Low cup for coffee, tea service.  
7 oz. cap. (229 ml)



**Cup, A.D. Coffee (\*)**  
For after dinner coffee service.  
4 1/4 oz. cap. (126 ml)



**Saucer, A.D. (\*)**  
For cup, A.D.  
4 1/4" O.D.  
(12.4 cm)



**Cream, Hld.**  
For family service of cream or syrup.  
5 1/2 oz. cap. (174 ml)



**Bouillon/Sugar Unhld.**  
For package sugar, package condiments, custard bouillon service.  
7 oz. cap. (229 ml)



**Bowl, Coupe Deep**  
For chowder, salad, soup service.  
18 oz. cap. (532 ml)  
7" O.D. (17.8 cm)



**Bowl, Grapefruit, Lg.**  
For large dessert, salad, soup, cereal, fruit service.  
13 1/2 oz. cap. (403 ml)  
5 1/4" O.D.  
(13.3 cm)



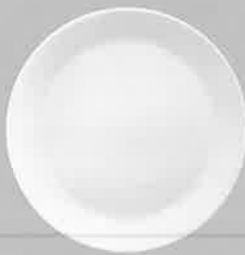
**Bowl, Grapefruit, Sm.**  
For small pot pie, dessert, soup, salad, cereal, fruit service.  
10 1/2 oz. cap. (307 ml)  
5 1/4" O.D.  
(13.3 cm)



**Fruit, #3 1/2**  
For vegetable, pudding, cottage cheese, jello, fruit service.  
4 1/2 oz. cap. (137 ml)  
4 1/4" O.D. (11.7 cm)



**Plate, Rim-Deep, #7 (\*)**  
For pasta, chowder, oyster, clam, salad service.  
9 1/2" O.D. (23.2 cm)  
12 1/2 oz. cap. (358 ml)



**Plate, #10**  
For large dinner plate service; use as service plate or very large underliner.  
10" O.D. (27.0 cm)



**Plate, #8**  
For regular dinner plate service; use as large underliner.  
9 1/4" O.D. (24.8 cm)



**Plate, #7**  
For luncheon or small dinner plate service; large underliner.  
9" O.D. (22.9 cm)



**Plate, #6**  
For breakfast, pastries, sandwich or tea service; medium underliner.  
8 1/4" O.D. (21.0 cm)



**Plate #5**  
For salad, pie, cake, sandwich, dessert; use as soup underliner.  
7 1/4" O.D. (18.4 cm)



**Plate, #4**  
For pie, cake, dessert, salad; use as soup underliner.  
6 1/2" O.D. (16.2 cm)



**Plate, #3**  
For bread and butter, dessert service; sherbet or dessert underliner.  
5 1/2" O.D. (14.0 cm)



**Dish, #8**  
For pasta, fish, lobster tail, roast beef, steak, chops platter service.  
11 1/2" O.D. (29.5 cm)



**Dish, #7**  
For chops, fish, sandwich, strip steak, fries-and-burger, etc. platter service.  
10" O.D. (26.4 cm)



**The Great Plate, Large**  
For superb merchandising of main courses; present a surf 'n' turf or whole lobster with all the trimmings; use for whole fowl, pasta, roast beef.  
11 1/2" O.D. (30.2 cm)



**The Great Plate, Medium**  
For today's most impressive presentation of steaks, chops, fowl, lobster entrees with two or three related foods, hamburgers, fish and chips, sandwiches. Reduce need for side dishes.  
10" O.D. (27.3 cm)



**The Great Plate, Small**  
For chops, fish, strip steaks, fries-and-burger service. Use for a la carte salad service, appetizers, sandwiches, desserts.  
9 1/4" O.D. (23.5 cm)

See also "101 Great Menu Ideas for Great Plates" brochure.

**Amber Gold** A very modern abstract design is presented in this pattern's flatware by a border of squares and slender triangles in hues of Burnt Orange and Amber Gold which radiate sunshine. Hollow ware pieces in dramatic overall Amber Gold complete this expression of contemporary vitality. Superbly suited for Americans-on-the-go, Amber Gold fits naturally into the tempo of contemporary food service. The American Shape too, crafted of Syracuse China's Syralite® Alumina Body, fits into the scheme of efficient food service with its excellent stacking characteristics, its durability and lighter weight, its sloped rimless shape for utmost useful surface.

A Hospitality Open Stock Pattern



SYRACUSE CHINA®

AM-1





## Amber Gold

Hospitality Open Stock Pattern

### American Shape

Syracuse® Alumina Body Chinaware

Specify American Shape unless otherwise indicated

Suggested item usages, below, are intended solely as a guide to versatility.

All items shown are available from open stock unless identified with asterisk.

Asterisk items will be produced on custom order basis. Capacities given are brimful.

This product surpasses Federal specifications for Vitrified China relative to porosity and U.S.F.D.A. standards for control of lead and cadmium release.

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## Coordinated Ovenware

The Golden Maize™ Pattern is recommended as a coordinated service in Gibraltar™ Cook 'n Serve China.



**Cup, Tea-Saratoga**  
High cup for coffee, tea service.  
7 oz. cap. (207 ml)



**Saucer, Tea**  
5 1/2" O.D.  
(14.9 cm)



**The Viennese Cup**  
High cup for coffee, tea, hot chocolate service. Use with or without saucer.  
8 1/2 oz. cap. (259 ml)



**Cup, Tea Yorktown (\*)**  
Low cup for coffee, tea service.  
7 1/2 oz. cap. (229 ml)



**Cup, A.D. Coffee (\*)**  
For after dinner coffee service.  
4 1/4 oz. cap. (126 ml)



**Saucer, A.D. (\*)**  
For cup, A.D.  
4 1/4" O.D.  
(12.4 cm)



**Cream, Hld. (\*)**  
For family service of cream or syrup.  
5 1/2 oz. cap. (174 ml)



**Bouillon/Sugar**  
For package sugar, package condiments, custard, bouillon service.  
7 1/2 oz. cap. (229 ml)



**Bowl, Coupe Deep**  
For chowder, salad, soup service.  
18 oz. cap. (532 ml)  
7" O.D. (17.8 cm)



**Bowl, Grapefruit, Lg. (\*)**  
For large dessert, salad, soup, cereal, fruit service.  
13 oz. cap. (403 ml)  
5 1/4" O.D. (13.3 cm)



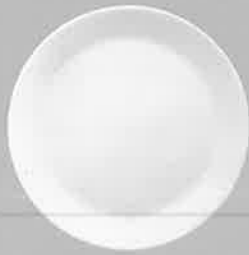
**Bowl, Grapefruit, Sm.**  
For small pot pie, dessert, salad, soup, cereal, fruit service.  
10 oz. cap. (307 ml)  
5 1/4" O.D. (13.3 cm)



**Fruit, #3 1/2**  
For vegetable, pudding, cottage cheese, jello, fruit service.  
4 1/2 oz. cap. (137 ml)  
4 1/4" O.D. (11.7 cm)



**Plate, Rim-Deep, #7 (\*)**  
For pasta, chowder, oyster, clam, salad service.  
9 1/4" O.D. (23.2 cm)  
12 oz. cap. (358 ml)



**Plate, #10**  
For large dinner plate service; use as service plate or very large underliner.  
10 1/2" O.D. (27.0 cm)



**Plate, #8**  
For regular dinner plate service; use as large underliner.  
9 3/4" O.D. (24.8 cm)



**Plate, #7**  
For luncheon or small dinner plate service; large underliner.  
9" O.D. (22.9 cm)



**Plate, #6 (\*)**  
For breakfast, pastries, sandwich or tea service; medium underliner.  
8 1/4" O.D. (21.0 cm)



**Plate, #5**  
For salad, pie, sandwich, dessert, cake; use as underliner for soups.  
7 1/4" O.D. (18.4 cm)



**Plate, #4**  
For pie, cake, dessert, salad; use as underliner for soups.  
6 3/4" O.D. (16.2 cm)



**Plate, #3**  
For bread and butter, dessert service; sherbet or dessert underliner.  
5 1/2" O.D. (14.0 cm)



**Dish, #8 (\*)**  
For pasta, fish, lobster tail, roast beef, steak, chops platter service.  
11 1/4" O.D. (29.5 cm)



**Dish, #7 (\*)**  
For chops, fish, sandwich, strip steak, fries-and-burger, etc. platter service.  
10 1/2" O.D. (26.4 cm)



**The Great Plate, Large**  
For superb merchandising of main courses; present a surf 'n' turf or whole lobster with all the trimmings; use for whole fowl, pasta, roast beef.  
11 1/4" O.D. (30.2 cm)



**The Great Plate, Medium**  
For today's most impressive presentation of steaks, chops, fowl, lobster entrees with two or three related foods, hamburgers, fish and chips, sandwiches. Reduce need for side dishes.  
10 1/4" O.D. (27.3 cm)



**The Great Plate, Small**  
For chops, fish, strip steaks, fries-and-burger service. Used for a la carte salad service, appetizers, sandwiches, desserts.  
9 1/4" O.D. (23.5 cm)

See also "101 Great Menu Ideas for Great Plates" brochure.

**Berkeley** Ancient Chinese motifs inspired this very decorative pattern expressed in delicate pinks and Jade Green. The red bud design grows naturally, gracefully by a symmetrical placement which is appropriately individualized for each piece . . . and is well-suited for a wide variety of food service applications. The Trend Shape, a modern form derived from the classical Chinese Square, is very practical for space-saving tray services as well as for table services of Oriental cuisine; it combines timeless beauty of line with compactness, lightweight and well-engineered durability.



SYRACUSE CHINA®

TR-1



## Berkeley

Hospitality Open Stock Pattern

### Trend Shape

Specify Trend Shape unless otherwise indicated

Suggested item usages, below, are intended solely as a guide to versatility.

All items shown are available from open stock unless identified with asterisk.

Asterisk items will be produced on custom order basis. Capacities given are brimful.

This product surpasses Federal specifications for Vitrified China relative to porosity and U.S.F.D.A. standards for control of lead and cadmium release.

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## Coordinated Ovenware

The Casablanca™ Pattern is recommended as a coordinated service in Gibraltar™ Cook 'n Serve China.



#### Cup, Tea

Low cup for tea, coffee, hot chocolate service.

6½ oz. cap. (192 ml)



#### Saucer, Tea, Sm.

4½" O.D.  
(11.7 cm)



#### Bouillon, Unhld.

For package sugar, package condiments, custard, ice cream, bouillon service.

6½ oz. cap. (192 ml)



#### Bowl, Grapefruit, Sm.

For small pot pie, chili, chowder, dessert, soup, cereal, fruit service.

9½ oz. cap. (285 ml)  
8" O.D. (20.3 cm)



#### Fruit

For vegetables, pudding, cottage cheese, jelly, fruit service.

4½ oz. cap. (129 ml)  
4½" O.D. (11.7 cm)



#### Plate, "Q"

For luncheon or dinner plate service, large salad underliner.

9½" O.D. (23.0 cm)



#### Plate, "H"

For breakfasts, pastries, sandwich or brunch service, medium underliner.

8½" O.D. (21.0 cm)



#### Plate, "D"

For pie, cake, dessert, salad service, use as soup underliner.

6½" O.D. (16.5 cm)



#### Plate, "C"

For bread and butter, dessert service, use as small underliner, etc.

5½" O.D. (14.0 cm)



### Key Biscayne™ Great Plate

Framed by the distinctive contours and intaglio carving of the exclusive Syracuse China Olympus Great Plate, and bathed in rich Brighton Bay Blue, this contemporary design is an eloquent spokesman for dramatic seafood presentations. Harmoniously coordinating with many popular Syracuse China dinnerware and ovenware patterns, the Key Biscayne Great Plate offers a unique "Signature" plate concept that works in many ways to package new and traditional seafood dishes. It's spacious enough to hold the traditional "fisherman's" platter . . . big enough for a whole lobster, whole fish or a generous broiled fish steak entree serving . . . dramatic as an underliner for seafood specialties cooked and served in Gibraltar ovenware. The Key Biscayne Great Plate will also host a crispy salad . . . serve oysters, mussels or clams on the half shell as appetizers . . . and function as a service plate for hors d'oeuvres and before-dinner drinks.

**A Hospitality Open Stock Pattern**



SYRACUSE CHINA®

COORDINATED PATTERNS: Gourmet, King's Inn, Americana, Black Lace, Brighton Bay, Cirrus, Palm Beach, Spectrum, Moonstone  
GIBRALTAR PATTERNS: Casablanca, (Custom-Calvert Cove)

Available only in the Olympus Great Plate, large—11 3/16" O.D.

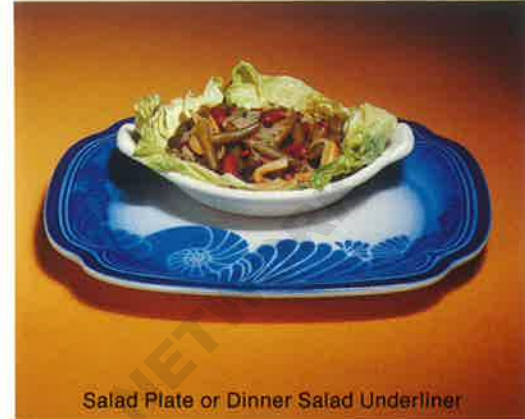
OL-4



Chowder, Newburg, Bouillabaisse Underliner



Traditional "Fisherman's" Platter



Salad Plate or Dinner Salad Underliner





**Durango™ Great Plate** The exclusive Syracuse China Olympus Great Plate, large, provides another innovative menu-packaging concept. Operators seeking ways to put sizzle into presentations of steaks, chops and other "Signature" meat entrees will also appreciate the many other functional uses for this beef theme Great Plate. Use it as an underliner to glamorize piping-hot ovenware servings of soups, chili or specialty, meat-stretching baked dishes . . . as a service plate for before-dinner drinks, hors d'oeuvres and appetizers . . . as a dinner salad underliner . . . for buffet service . . . or "Great Plated" with food for traditional family-style service. The handsome contemporary design treatment, in rich, warm Field Brown tones, harmonizes with many popular Syracuse China dinnerware and ovenware patterns featuring earth tone colors appropriate for today's casual dining atmosphere.

**A Hospitality Open Stock Pattern**



SYRACUSE CHINA®

COORDINATED PATTERNS: Beauval, Classic Bronze, Gourmet, Mesa Grande, Palomino, Sands Point, Cirrus, Palm Beach, Woodridge, Moonstone  
GIBALTAR PATTERNS: Golden Maize, Indian Wells, Casablanca

Available only in the Olympus Great Plate, large—11 $\frac{1}{16}$ " O.D.

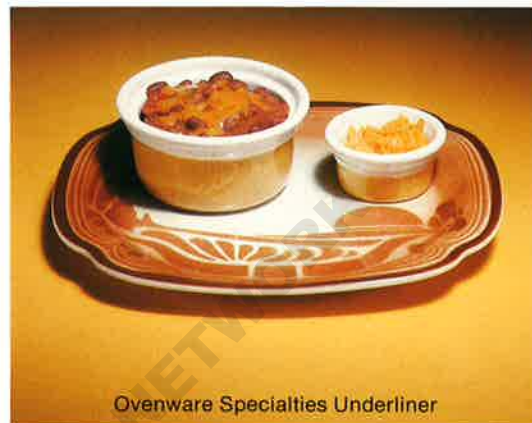
OL-4



Service Plate



"Signature" Entree



Ovenware Specialties Underliner





**Sands Point™** Robust and warm, this simple, effective pattern has broad and timeless appeal even as it recalls memories of years past. Casual and comfortable, Sands Point is harmonious with many country and ethnic themes and will be very much at home where hearty good cheer abounds. Created of randomly applied flecks in Bamboo, banded in Rosewood Brown, the Sands Point pattern is offered in the new limited item Olympus shape. This service may be expanded quite readily by use of companion pieces in the Mesa Grande pattern—Morwel shape.

**A Hospitality Open Stock Pattern**



SYRACUSE CHINA®

OL-3





## Sands Point™

Hospitality Open Stock Pattern

### Olympus™ Shape

Specify Olympus Shape unless otherwise indicated.

Suggested item usages, below, are intended solely as a guide to versatility.

All items shown are available from open stock unless identified with asterisk.

Asterisk items will be produced on custom order basis. Capacities given are brimful.

This product surpasses Federal specifications for Vitrified China relative to porosity and U.S.F.D.A. standards for control of lead and cadmium release.

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### Tabletop Options

Companion pieces featuring the Mesa Grande pattern, Morwel shape, and Village Oak pattern, Country Ware, can be used very harmoniously to expand the Sands Point service.

### Coordinated Ovenware

The Indian Wells™ Pattern is recommended as a coordinated service in Gibraltar™ Cook 'n Serve China.



#### Olympus Mug

Perfect for hot chocolate, tea and coffee service. Ideal for hearty soups of all kinds, chili, hot buttered rum. (Use also with Mesa Grande pattern).

8 1/2 oz. cap. (251.3 ml)



#### Bowl, Salad

Great for salads . . . equally well-suited for small pot pies, chili, blintzes, chowders, cereal, seafood bisque, clams, pasta and soup.

7 1/8" O.D. (18.3 cm)  
9 oz. cap. (277.2 ml)



#### Plate, Salad, #5

For sandwiches, side orders, hamburgers, pie, cake, desserts, bread and butter, salad or soup underliner.

8 1/8" O.D. (21.1 cm)



#### Salem Mug

The ideal portion control mug with rich character and contained capacity. Coffee, tea or hot chocolate.

6 1/2 oz. cap. (203.3 ml)



#### The Great Plate, Large

For powerful merchandising of main courses, entrees with two or three related foods, surf 'n' turf, lobster with all the trimmings, dramatic ethnic food presentations, pasta, whole fowl, prime ribs.

11 1/8" O.D. (28.7 cm)



#### The Great Plate, Medium

For today's most impressive presentations of breakfast, luncheon, dinner and dessert dishes. Omelets, sandwiches, steaks, fish, fowl, crepes served with all the trimmings. Reduces the need for side dishes.

10 1/4" O.D. (26.1 cm)



#### The Great Plate, Small

For chops, fish, shellfish, steak and potatoes, ham with related foods, a la carte salads and desserts.

9 1/8" O.D. (23.3 cm)

#### Recommended Coordinating Items Available in Mesa Grande Pattern

Newport Cup  
Cup, Tea—Colony  
Cup, Bouillon, Unhid—St. Francis  
Bowl, Grapefruit—Morwel  
Nappy, Oatmeal—Rolled Edge  
Fruit "A"—Morwel  
Saucer, Tea—Franklin  
Plate "C"—Morwel  
Plate "D"—Morwel  
Plate "F"—Morwel  
Plate "H"—Morwel  
Plate "I"—Morwel  
Plate "J"—Morwel  
Plate "K"—Morwel

See also "101 Great Menu Ideas for Great Plates" brochure.

**Cinnamon** Here are combined the classic Egg and Dart sculptured rim motif of the Econorim Shape with earth tones which appear to flow around the sculptured themes and Syracuse China ceramic wizardry! For these sophisticated techniques produce an effect altogether rustic in appearance! Imitated, but never effectively duplicated, Cinnamon is particularly suited for the casual, unpretentious food service environment so desired today. The carefully-engineered Econorim Shape has a relatively narrow, sculptured rim which affords excellent usable service area and a refined rolled edge for great durability.

**A Hospitality Open Stock Pattern**



SYRACUSE CHINA®

EC-2



## Cinnamon

Hospitality Open Stock Pattern

### Econorm Shape

Specify Econorm Shape unless otherwise indicated

Suggested item usages, below, are intended solely as a guide to versatility.

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Asterisk items will be produced on custom order basis. Capacities given are brimful.

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### Coordinated Ovenware

The Casablanca™ Pattern is recommended as a coordinated service in Gibraltar™ Cook 'n Serve China.



**Cup, Tea-Copley**

Low cup for tea, coffee, hot chocolate service.

8 1/4 oz. cap. (244 ml)



**Cup, Tea-Ideal**

High cup for tea, coffee, hot chocolate service.

7 1/2 oz. cap. (211 ml)



**Saucer, Tea, Sm.**

5 1/2" O.D. (13.7 cm)



**Bouillon, Unhid.**

For package sugar, package condiments, custard, bouillon service.

7 1/2 oz. cap. (222 ml)



**Nappy, Oatmeal**

For large soup, pot pie, chili, chowder, cereal, a la carte salad service.

18 oz. cap. (532 ml)  
6" O.D. (15.2 cm)



**Grapefruit, Sm.**

For small pot pie, chili, dessert, salad, soup, cereal, fruit service.

10 1/2 oz. cap. (307 ml)  
6" O.D. (15.2 cm)



**Fruit, "A"**

For vegetables, pudding, cottage cheese, jello, fruit service.

4 1/4 oz. cap. (141 ml)  
4 1/2" O.D. (11.7 cm)



**Plate, "J"**

For regular dinner plate service; use as service plate or as large salad underliner.

9 1/2" O.D. (24.1 cm)



**Plate, "I"**

For luncheon or small dinner plate service; large underliner.

9" O.D. (22.9 cm)



**Plate, "H" (\*)**

For breakfasts, pastries, sandwich or tea service; medium underliner.

8 1/4" O.D. (21.0 cm)



**Plate, "F"**

For salad, pie, cake, sandwiches, dessert; use as soup underliner.

7 1/4" O.D. (18.4 cm)



**Plate, "D"**

For pie, cake, dessert, salad service; use as soup underliner.

6 1/2" O.D. (16.2 cm)



**Plate, "C"**

For bread and butter, dessert service; sherbet or dessert underliner.

5 1/2" O.D. (14.0 cm)



**Dish, "I"**

For pasta, fish, lobster, fowl, roast beef, steak or chops platter service.

11 1/2" O.D. (29.2 cm)



**Dish, "G"**

For chops, fish, sandwiches, strip steaks, fries-and-burger platter service.

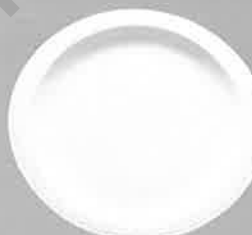
9 3/4" O.D. (24.8 cm)



**The Great Plate, Large**

For dramatic entree presentations: whole fowl or lobster, surf 'n' turf, pasta, steaks, roast beef with garnishes and other foods.

12 1/2" O.D. (30.8 cm)



**The Great Plate, Medium**

For today's most impressive presentations of breakfast, luncheon, dinner and dessert dishes. Omelets, sandwiches, steaks, fish, fowl, crepes served with all the trimmings. Reduces the need for side dishes.

11 1/4" O.D. (28.1 cm)



**The Great Plate, Small**

For chops, fish, strip steaks, sandwiches, fries-and-burger service. Use for a la carte salad service, appetizers.

9 3/4" O.D. (24.4 cm)

See also "101 Great Menu Ideas for Great Plates" brochure.



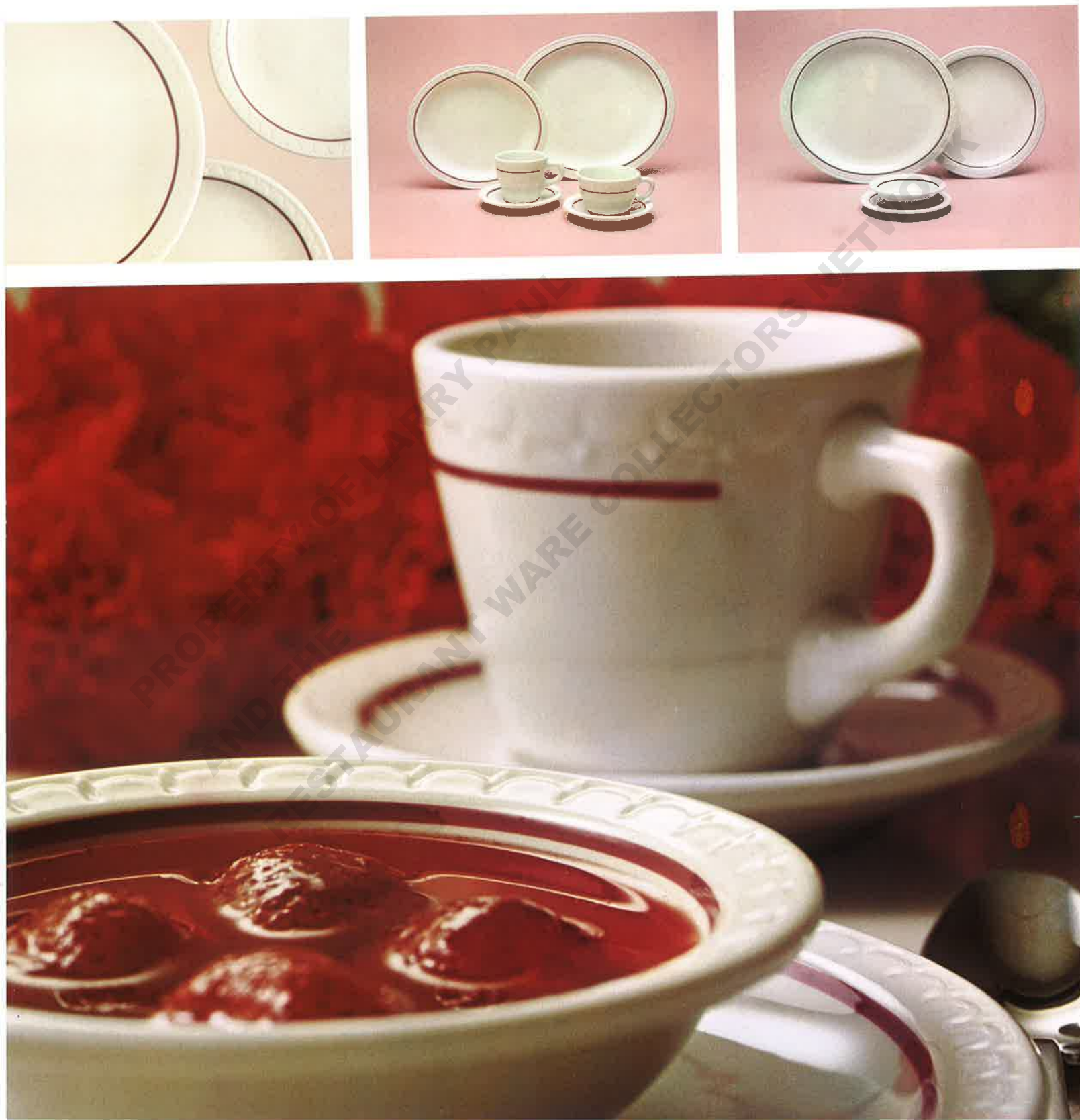
**Cardinal** A single crimson line inside the verge brings dramatic cohesion to this pattern . . . which is completed by the interplay of highlights and shadows upon the sculptured Egg and Dart motif rising from the narrow rim. A timeless interpretation of a classical theme, Cardinal finds wide acceptance in many traditional food service operations and has the essential simplicity to adapt to many casual environments as well. The sculptured narrow rim of the Econorim Shape skillfully refines the durable rolled edge feature, provides large useful service area.

**A Hospitality Open Stock Pattern**



SYRACUSE CHINA®

EC-1



## Cardinal

Hospitality Open Stock Pattern

### Econorm Shape

Specify Econorm Shape unless otherwise indicated

Suggested item usages, below, are intended solely as a guide to versatility.

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### Coordinated Ovenware

The Casablanca™ Pattern is recommended as a coordinated service in Gibraltar™ Cook 'n Serve China.



**Cup, Tea-Copley**  
Low cup for tea, coffee service.  
**8 1/4 oz. cap. (244 ml)**



**Cup, Tea-Ideal**  
High cup for tea, coffee, hot chocolate service.  
**7 1/2 oz. cap. (211 ml)**



**Saucer, Tea, Sm.**  
**5 1/2" O.D. (13.7 cm)**



**Bouillon, Unhld.**  
For package sugar, package condiments, custard, bouillon service.  
**7 1/2 oz. cap. (222 ml)**



**Nappy, Oatmeal**  
For large soup, pot pie, chili, chowder, cereal, a la carte salad service.  
**18 oz. cap. (532 ml)**  
**6" O.D. (15.2 cm)**



**Grapefruit, Sm.**  
For small pot pie, chili, dessert, salad, soup, cereal, fruit service.  
**10 1/2 oz. cap. (307 ml)**  
**6" O.D. (15.2 cm)**



**Fruit, "A"**  
For vegetables, pudding, cottage cheese, fruit service.  
**4 1/4 oz. cap. (141 ml)**  
**4 1/4" O.D. (11.7 cm)**



**Plate, "J"**  
For regular dinner plate service; use as large underliner.  
**9 1/2" O.D. (24.1 cm)**



**Plate, "I"**  
For luncheon or small dinner plate service; use as large underliner.  
**9" O.D. (22.9 cm)**



**Plate, "H"**  
For breakfasts, pastries, sandwich or tea service; medium underliner.  
**8 1/4" O.D. (21.0 cm)**



**Plate, "F"**  
For salad, cake, pie, sandwich, dessert service; use as soup underliner.  
**7 1/4" O.D. (18.4 cm)**



**Plate, "D"**  
For pie, cake, dessert, salad service; use as soup underliner.  
**6 1/2" O.D. (16.2 cm)**



**Plate, "C"**  
For bread and butter, dessert service; sherbet or dessert underliner.  
**5 1/2" O.D. (14.0 cm)**



**Dish, "I"**  
For pasta, fish, lobster, fowl, roast beef, steak or chops platter service.  
**11 1/2" O.D. (29.2 cm)**



**Dish, "G"**  
For chops, fish, sandwich, strip steak, fries-and-burger platter service.  
**9 3/4" O.D. (24.8 cm)**



**The Great Plate, Large**  
For dramatic entree presentations . . . whole fowl or lobster, surf 'n' turf, pasta, steaks, roast beef with garnishes and other foods.  
**12 1/2" O.D. (30.8 cm)**



**The Great Plate, Medium**  
For today's most impressive presentations of breakfast, luncheon, dinner and dessert dishes. Omelets, sandwiches, steaks, fish, fowl, crepes served with all the trimmings. Reduces the need for side dishes.  
**11 1/4" O.D. (28.1 cm)**



**The Great Plate, Small**  
For chops, fish, strip steaks, sandwiches, fries-and-burger service. Use for a la carte salad service, appetizers.  
**9 3/4" O.D. (24.4 cm)**

**Woodridge** A richly casual pattern, Woodridge creates a warm hand-brushed appearance in tones of Walnut Brown, Bamboo Beige and Russet Brown . . . captures the earth tones of the contemporary "back-to-nature" mood which dominates so much of America's life style today. Woodridge finds wide application in a variety of food service environments, accents its earthy sophistication with hollow ware in solid russet brown crafted, appropriately, on pure white Syracuse China Syralite® Alumina Body. Woodridge stacks very well, has maximum useful service area and is as durable as conventional chinaware in spite of its light weight.

**A Hospitality Open Stock Pattern**



SYRACUSE CHINA®

AM-8





## Woodridge

Hospitality Open Stock Pattern

### American Shape

Syralite® Alumina Body Chinaware

Specify American Shape unless otherwise indicated

Suggested item usages, below, are intended solely as a guide to versatility.

All items shown are available from open stock unless identified with asterisk.

Asterisk items will be produced on custom order basis. Capacities given are brimful.

This product surpasses Federal specifications for Vitrified China relative to porosity and U.S.F.D.A. standards for control of lead and cadmium release.

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### Tabletop Options

Hollow ware in Cirrus is available to "Mix or Match" with Woodridge flatware:

Cream, Hld.—American  
Bouillon, Unhld.—American

Cup, Tea—Saratoga  
The Viennese Cup

### Coordinated Ovenware

The Golden Maize™ Pattern is recommended as a coordinated service in Gibraltar™ Cook 'n Serve China.



**Cup, Tea-Saratoga**  
High cup for coffee, tea service.  
7 oz. cap. (207 ml)



**Saucer, Tea**  
5 1/4" O.D.  
(14.9 cm)



**The Viennese Cup**  
High cup for coffee, tea, hot chocolate service. Use with or without saucer.  
8 3/4 oz. cap. (259 ml)



**Bowl, Grapfruit, Sm.**  
For small pot pie, dessert, salad, cereal, soup, fruit service.  
10 3/4 oz. cap. (307 ml)  
5 1/4" O.D. (13.3 cm)



**Fruit, #3 1/2**  
For vegetable, pudding, cottage cheese, jello, fruit service.  
4 3/4 oz. cap. (137 ml)  
4 1/4" O.D. (11.7 cm)



**Bouillon, Unhld.**  
For package sugar, package condiments, custard, bouillon service.  
7 3/4 oz. cap. (229 ml)



**Cream, Hld. (\*)**  
For family service of cream or syrup.  
5 1/2 oz. cap. (174 ml)



**Plate, #10 (\*)**  
For large dinner plate service; use as service plate or as very large salad underliner.  
10 1/2" O.D. (27.0 cm)



**Plate, #8**  
For regular dinner plate service; use as large underliner.  
9 3/4" O.D. (24.8 cm)



**Plate, #7**  
For luncheon or small dinner plate service; large underliner.  
9" O.D. (22.9 cm)



**Plate, #6 (\*)**  
For breakfasts, pastries, sandwich or tea service; medium underliner.  
8 1/4" O.D. (21.0 cm)



**Plate, #5**  
For salad, pie, sandwich, dessert, cake; use as underliner for soups.  
7 1/4" O.D. (18.4 cm)



**Plate, #4**  
For pie, cake, dessert, salad; use as underliner for soups.  
6 3/4" O.D. (16.2 cm)



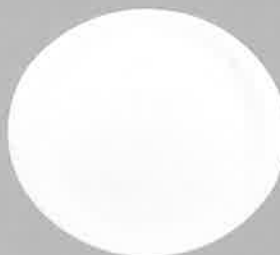
**Plate, #3**  
For bread and butter, dessert service; sherbet or dessert underliner.  
5 1/2" O.D. (14.0 cm)



**Dish, #8**  
For pasta, fish, lobster tail, roast beef, steak, chops platter service.  
11 1/4" O.D. (29.5 cm)



**Dish, #7**  
For chops, fish, strip, steak, sandwich, fries-and-burger, etc. platter service.  
10 3/4" O.D. (26.4 cm)



**The Great Plate, Large**  
For superb merchandising of main courses; present a surf 'n' turf or whole lobster with all the trimmings; use for whole fowl, pasta, roast beef.  
11 1/4" O.D. (30.2 cm)



**The Great Plate, Medium**  
For today's most impressive presentation of steaks, chops, fowl, lobster entrees with two or three related foods, hamburgers, fish and chips, sandwiches. Reduce need for side dishes.  
10 3/4" O.D. (27.3 cm)



**The Great Plate, Small**  
For chops, fish, strip steaks, fries-and-burger service. Use for a la carte salad service, appetizers, sandwiches, desserts.  
9 1/4" O.D. (23.5 cm)

See also "101 Great Menu Ideas for Great Plates" brochure.

**Spectrum** Spectrum springs from the impact of color television whose visual communication of vibrant color has had far-reaching effect upon our clothing, our homes and cars, our art, even our public places! Spectrum captures the new color-liberated life style with flatware splashed in vibrant bands of Copenhagen Blue, Amber Gold, Pumpkin Orange and Olive Green. Primary color accents are provided by a choice of hollow ware similarly decorated or in overall Copenhagen Blue, Amber Gold Green. . . or pure white Cirrus! Spectrum can be attuned to many moods by selection from these accent colors to match the decor colors. This marvelously versatile pattern is created of Syracuse China's cleanly designed American Shape in Syralite® Alumina Body. It stacks well, has maximum useful surface area . . . and is well-engineered for excellent service.

**A Hospitality Open Stock Pattern**



SYRACUSE CHINA®

AM-7



## Spectrum

Hospitality Open Stock Pattern

### American Shape

Syrallite® Alumina Body Chinaware

Specify American Shape unless otherwise indicated

Suggested item usages, below, are intended solely as a guide to versatility.

All items shown are available from open stock unless identified with asterisk.

Asterisk items will be produced on custom order basis. Capacities given are brimful.

This product surpasses Federal specifications for Vitrified China relative to porosity and U.S.F.D.A. standards for control of lead and cadmium release.

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### Tabletop Options

Hollow ware in solid colors is available to mix or match with Spectrum flatware . . . in Amber Gold and Cirrus White as an open stock item, and Copenhagen Blue as a custom order item.

Cream, Hld.—American  
Bouillon, Unhld.—American

Cup, Tea—Saratoga  
The Viennese Cup

### Coordinated Ovenware

The Golden Maize™ Pattern is recommended as a coordinated service in Gibraltar™ Cook 'n Serve China.



**Cup, Tea-Saratoga**  
High cup for coffee, tea service.  
7 oz. cap. (207 ml)



**Saucer, Tea**  
5 1/2" O.D.  
(14.9 cm)



**The Viennese Cup**  
High cup for coffee, tea, hot chocolate service. Use with or without saucer.  
8 3/4 oz. cap. (259 ml)



**Bowl, Grapefruit, Sm.**  
For small pot pie, dessert, salad, cereal, soup, fruit service.  
10 1/2 oz. cap. (307 ml)  
5 1/4" O.D. (13.3 cm)



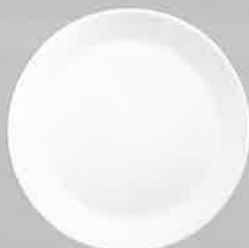
**Fruit, #3 1/2**  
For vegetables, pudding, cottage cheese, jello, fruit service.  
4 3/4 oz. cap. (137 ml)  
4 1/4" O.D. (11.7 cm)



**Bouillon, Unhld.**  
For package sugar, package condiments, custard, bouillon service.  
7 1/2 oz. cap. (229 ml)



**Cream, Hld. (\*)**  
For family service of cream or syrup.  
5 1/2 oz. cap. (174 ml)



**Plate, #10 (\*)**  
For large dinner plate service; use as service plate or as very large salad underliner.  
10 1/2" O.D. (27.0 cm)



**Plate, #8**  
For regular dinner plate service; use as large underliner.  
9 3/4" O.D. (24.8 cm)



**Plate, #7**  
For luncheon or small dinner plate service; large underliner.  
9" O.D. (22.9 cm)



**Plate, #6 (\*)**  
For breakfasts, pastries, sandwich or tea service; medium underliner.  
8 1/4" O.D. (21.0 cm)



**Plate, #5**  
For salad, pie, dessert, cake; use as underliner for soups.  
7 1/4" O.D. (18.4 cm)



**Plate, #4**  
For pie, cake, dessert, salad; use as underliner for soups.  
6 3/4" O.D. (16.2 cm)



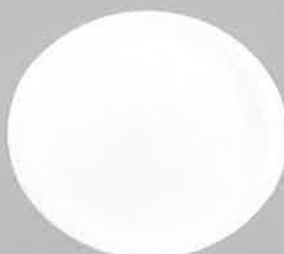
**Plate, #3**  
For bread and butter, dessert service; sherbet or dessert underliner.  
5 1/2" O.D. (14.0 cm)



**Dish, #8 (\*)**  
For pasta, fish, lobster tail, roast beef, steak, chops platter service.  
11 1/2" O.D. (29.5 cm)



**Dish, #7 (\*)**  
For chops, fish, sandwich, strip steak, fries-and-burger, etc. platter service.  
10 1/2" O.D. (26.4 cm)



**The Great Plate, Large**  
For superb merchandising of main courses; present a surf 'n' turf or whole lobster with all the trimmings; use for whole fowl, pasta, roast beef.  
11 1/2" O.D. (30.2 cm)



**The Great Plate, Medium**  
For today's most impressive presentation of steaks, chops, fowl, lobster entrees with two or three related foods, hamburgers, fish and chips, sandwiches. Reduce need for side dishes.  
10 3/4" O.D. (27.3 cm)



**The Great Plate, Small**  
For chops, fish, strip steaks, fries-and-burger service. Use for a la carte salad service, appetizers, sandwiches, desserts.  
9 3/4" O.D. (23.5 cm)



**Gourmet** The polished gold line, over glaze, which is this pattern's only decoration, traces the rich contours of the acanthus leaf border motif to create a design of elegant understatement. The simplicity of treatment is entirely compatible with any color scheme and with a wide variety of dining ambiances. The graceful contours of the Winthrop Shape are unmatched for detail of execution and embody subtle engineering refinements in its welted edges which assure excellent performance in service.

**A Hospitality Open Stock Pattern**



SYRACUSE CHINA®

WN-3



## Gourmet

Hospitality Open Stock Pattern

### Winthrop Shape

Specify Winthrop Shape unless otherwise indicated

Suggested item usages, below, are intended solely as a guide to versatility.

All items shown are available from open stock unless identified with asterisk.

Asterisk items will be produced on custom order basis. Capacities given are brimful.

This product surpasses Federal specifications for Vitrified China relative to porosity and U.S.F.D.A. standards for control of lead and cadmium release.

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### Tabletop Options

Winthrop, Essex and Kent shapes have gracefully scalloped contours as a harmonious family characteristic. Select from the wide variety of these shapes and items to create an elegant, highly merchandiseable table service for your specialties . . . on custom order basis in case of items not shown here.

### Coordinated Ovenware

The Casablanca™ Pattern is recommended as a coordinated service in Gibraltar™ Cook 'n Serve China.



**Cup, Tea**  
Low cup for coffee, tea service.  
8 1/2" oz. cap. (244 ml)



**Saucer, Tea**  
5 1/2" O.D. (14.3 cm)



**Cup, A.D. (\*)**  
For after dinner coffee service.  
3 1/2 oz. cap. (115 ml)



**Saucer, A.D. (\*)**  
For cup, A.D.  
4 1/4" O.D. (12.1 cm)



**Cream, Hld. 3 1/2 (\*)**  
For individual or small family cream or syrup service.  
3 1/2 oz. cap. (107 ml)



**Plate, Rim-Deep, #7**  
For pasta, chowder, chili, oysters, salad service.  
9 1/4" O.D. (23.5 cm)  
12 1/2 oz. cap. (381 ml)



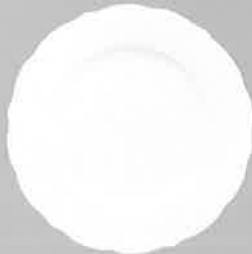
**Bowl, Grapefruit, #6**  
For small pot pie, dessert, salad, soup, cereal, fruit service.  
11 1/4 oz. cap. (374 ml)  
6 1/4" O.D. (16.5 cm)



**Fruit, #3 1/2**  
For vegetables, fruit, pudding, cottage cheese service.  
4 1/4" O.D. (12.1 cm)  
4 oz. cap. (141 ml)



**Bouillon, Unhid.**  
For package sugar, package condiments, custard or bouillon service.  
8 oz. cap. (248 ml)



**Plate, #10**  
For large dinner plate service; use as service plate or as very large salad underliner.  
10 1/2" O.D. (27.0 cm)



**Plate, #8**  
For regular dinner plate service, use as large underliner.  
9 1/2" O.D. (25.1 cm)



**Plate, #7**  
For luncheon or small dinner plate service; large underliner.  
9 1/4" O.D. (23.2 cm)



**Plate, #6**  
For breakfasts, pastries, sandwich or tea service; medium underliner.  
8 1/4" O.D. (21.0 cm)



**Plate, #5**  
For salad, pie, sandwich, cake, dessert; use as soup underliner.  
7 1/2" O.D. (18.7 cm)



**Plate, #4**  
For pie, cake, dessert, salad; use as soup underliner.  
6 1/2" O.D. (16.5 cm)



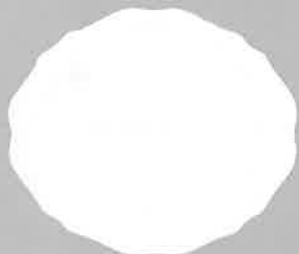
**Plate, #3**  
For bread and butter, dessert service; sherbet or dessert underliner.  
5 1/2" O.D. (14.0 cm)



**Dish, #8**  
For pasta, fish, lobster tail, roast beef, steak or chops platter service.  
11 1/4" O.D. (29.8 cm)



**Dish, #7 (\*)**  
For chops, fish, sandwiches, strip steaks, fries-and-burger, etc. platter service.  
9 3/4" O.D. (25.1 cm)



**The Great Plate, Large**  
Create memorable dining experiences for guests with today's most advanced, most beautiful entree service ware. Control portions and menu prices.  
12 1/2" O.D. (30.8 cm)



**The Great Plate, Medium**  
For today's most impressive presentations of breakfast, luncheon, dinner and dessert dishes . . . omelets, sandwiches, steaks, fish, fowl, crepes. Reduces need for side dishes.  
11" O.D. (28 cm)



**The Great Plate, Small**  
For chops, fish, strip steaks, sandwiches, fries-and-burger service. Use for a la carte salad service, appetizers.  
9 1/2" O.D. (23.8 cm)

See also "101 Great Menu Ideas for Great Plates" brochure.

**Palm Beach** Understated elegance in every meticulous detail! Devoid of ostentation, Palm Beach presents a superbly burnished gold line, over glaze, at the rim of dramatic modern chinaware forms. Eminently tasteful, Palm Beach is suited for the most lavish, ornate decor or for the more casual, contemporary themes in vogue today. Created in Syracuse China's Syralite® Alumina Body, the American Shape is representative of finest contemporary design . . . completely practical, as durable as heavier conventional chinaware, yet free of overly-architectural modeling! With gently sloped rimless configuration, the American Shape stacks well, provides maximum useful service area.

**A Hospitality Open Stock Pattern**



SYRACUSE CHINA®

AM-6





## Palm Beach

Hospitality Open Stock Pattern

## American Shape

Syrallite® Alumina Body Chinaware

Specify American Shape unless otherwise indicated

Suggested item usages, below, are intended solely as a guide to versatility.

All items shown are available from open stock unless identified with asterisk.

Asterisk items will be produced on custom order basis. Capacities given are brimful.

This product surpasses Federal specifications for Vitrified China relative to porosity and U.S.F.D.A. standards for control of lead and cadmium release.

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## Coordinated Ovenware

The Casablanca™ Pattern is recommended as a coordinated service in Gibraltar™ Cook 'n Serve China.



**Cup, Tea-Saratoga**  
High cup for coffee, tea service.  
7 oz. cap. (207 ml)



**Saucer, Tea**  
5 1/4" O.D. (14.9 cm)



**The Viennese Cup (\*)**  
High cup for tea, coffee, hot chocolate service. Use with or without saucer.  
8 3/4 oz. cap. (259 ml)



**Cup, Tea-Yorktown**  
Low cup for coffee, tea service.  
7 1/4 oz. cap. (229 ml)



**Cup, A.D. Coffee (\*)**  
For after dinner coffee service.  
4 1/4 oz. cap. (126 ml)



**Saucer, A.D. (\*)**  
For cup, A.D.  
4 1/4" O.D. (12.4 cm)



**Cream, Hld.**  
For family service of cream or syrup.  
5 1/2 oz. cap. (174 ml)



**Bouillon/Sugar Unhid.**  
For package sugar, package condiments, custard, bouillon service.  
7 1/4 oz. cap. (229 ml)



**Bowl, Coupe Deep (\*)**  
For chowder, soup, salad service.  
18 oz. cap. (532 ml)  
7" O.D. (17.8 cm)



**Bowl, Grapefruit, Lg. (\*)**  
For large dessert, salad, soup, cereal, fruit service.  
13 1/2 oz. cap. (403 ml)  
5 1/4" O.D. (13.3 cm)



**Bowl, Grapefruit, Sm.**  
For small pot pie, dessert, soup salad, cereal, fruit service.  
10 1/2 oz. cap. (307 ml)  
5 1/4" O.D. (13.3 cm)



**Fruit, #3**  
For vegetable, pudding, cottage cheese, jello, fruit service.  
4 1/2 oz. cap. (137 ml)  
4 1/4" O.D. (11.7 cm)



**Plate, Rim-Deep, #7 (\*)**  
For pasta, chowder, oyster, clam, salad service.  
9 1/4" O.D. (23.2 cm)  
12 1/2 oz. cap. (358 ml)



**Plate, #10**  
For large dinner plate service; use as service plate or very large underliner.  
10 1/2" O.D. (27.0 cm)



**Plate, #8**  
For regular dinner plate service; use as large underliner.  
9 3/4" O.D. (24.8 cm)



**Plate, #7**  
For luncheon or small dinner plate service; large underliner.  
9" O.D. (22.9 cm)



**Plate, #6**  
For breakfast, pastries, sandwich or tea service; medium underliner.  
8 1/4" O.D. (21.0 cm)



**Plate, #5**  
For salad, pie, cake, sandwich, dessert; use as soup underliner.  
7 1/4" O.D. (18.4 cm)



**Plate, #4**  
For pie, cake, dessert, salad; use as soup underliner.  
6 3/4" O.D. (16.2 cm)



**Plate, #3**  
For bread and butter, dessert service; sherbet or dessert underliner.  
5 1/4" O.D. (14.0 cm)



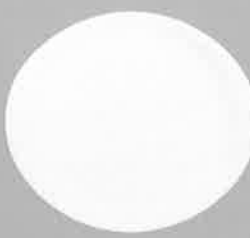
**Dish, #8**  
For pasta, fish, lobster tail, roast beef, steak, chops platter service.  
11 1/4" O.D. (29.5 cm)



**Dish, #7**  
For chops, fish, sandwich, strip steak, fries-and-burger, etc. platter service.  
10 3/4" O.D. (26.4 cm)



**The Great Plate, Large**  
For superb merchandising of main courses; present a surf 'n' turf or whole lobster with all the trimmings; use for whole fowl, pasta, roast beef.  
11 1/4" O.D. (30.2 cm)



**The Great Plate, Medium**  
For today's most impressive presentation of steaks, chops, fowl, lobster entrees with two or three related foods, hamburgers, fish and chips, sandwiches. Reduce need for side dishes.  
10 1/4" O.D. (27.3 cm)



**The Great Plate, Small**  
For chops, fish, strip steaks, fries-and-burger service. Use for a la carte salad service, appetizers, sandwiches, desserts.  
9 1/4" O.D. (23.5 cm)

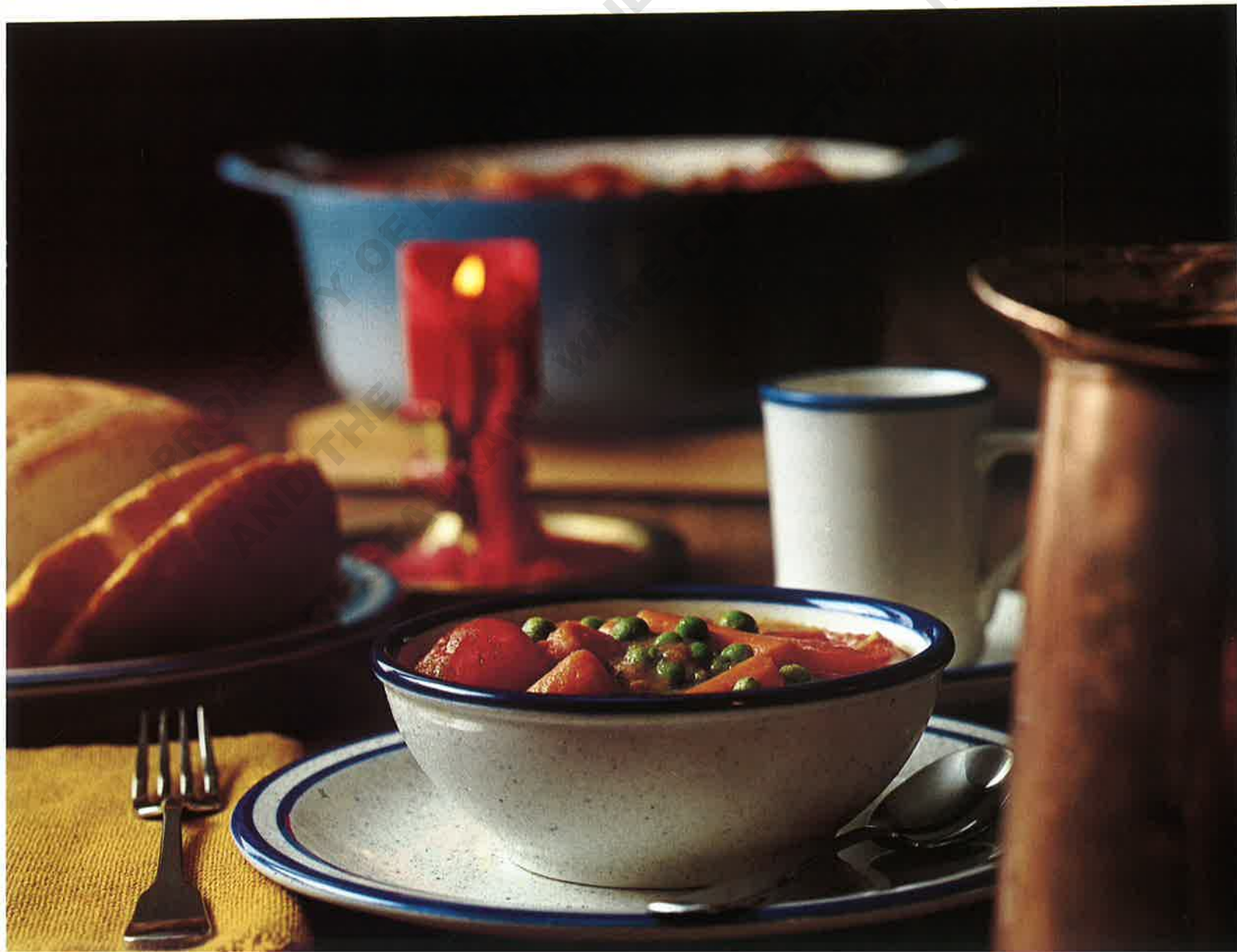
See also "101 Great Menu Ideas for Great Plates" brochure.

**King's Inn** Subtle, random Slate Gray flecks play against a soft white background framed in boldly placed bands of Cobalt Blue. This warm, hospitable pattern evokes our nostalgic memories of a simpler past, yet its timeless appeal suits the look of today. King's Inn is comfortable. Casual and versatile. It is tasteful without being stuffy and compatible with a wide range of dining themes from Colonial to contemporary Scandinavian to chuck wagon. Crafted on the Morwel shape, King's Inn stacks very well, gives excellent service and introduces the innovative Great Plate to the Morwel shape in three sizes destined for widespread adoption.



SYRACUSE CHINA®

MO-1



## King's Inn

Hospitality Open Stock Pattern

### Morwel Shape

Specify Morwel Shape unless otherwise indicated

Suggested item usages, below, are intended solely as a guide to versatility.

All items shown are available from open stock unless identified with asterisk.

Asterisk items will be produced on custom order basis. Capacities given are brimful.

This product surpasses Federal specifications for Vitrified China relative to porosity and U.S.F.D.A. standards for control of lead and cadmium release.

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### Tabletop Options

King's Inn ware may be used as companion pieces to supplement the limited item Olympus shape—Brighton Bay—and Country Ware china, Westchester pattern.

### Coordinated Ovenware

The Casablanca™ Pattern is recommended as a coordinated service in Gibraltar™ Cook 'n Serve China.



**Cup, Tea—Colony**

Large, low cup for coffee, tea, hot chocolate service.

8½ oz. cap. (244 ml)



**Newport Cup**

High Cup for coffee, tea, hot chocolate service. Use with or without saucer.

8 oz. cap. (259 ml)



**Saucer, Tea—Franklin**

For use with Tea Cup-Colony or Newport Cup, and St. Francis Bouillon.

5¼" O.D. (14.6 cm)



**Cup, Bouillon, Unhid.—St. Francis**

For custards, gelatin, bouillon service; package sugar, package condiments.

7½ oz. cap. (222 ml)



**Bowl, Grapefruit—Small**

For small pot pie, chili, chowder, desserts, cereals, fruit service.

10½ oz. cap. (307 ml)  
6" O.D. (15.2 cm)



**Nappy, Oatmeal—Rolled Edge**

For large soup, chowder, pot pie, chili, cereal, a la carte salad service.

18 oz. cap. (532 ml)  
5¼" O.D. (14.9 cm)



**Fruit, "A"**

For vegetables, pudding, cottage cheese, fruit service.

4½ oz. cap. (137 ml)  
4¼" O.D. (11.7 cm)



**Plate, "K"**

For large dinner plate service; use as service plate or as large salad underliner.

10¼" O.D. (26.0 cm)



**Plate, "J"**

For regular dinner plate service; use as large underliner for nappy, bowl, etc.

9¼" O.D. (24.1 cm)



**Plate, "I"**

For luncheon or small dinner plate service; large underliner.

9" O.D. (22.9 cm)



**Plate, "H"**

For breakfasts, pastries, brunch, sandwiches or tea service; medium underliner.

8¼" O.D. (21.0 cm)



**Plate, "F"**

For salad, pie, cakes, desserts, sandwiches; use as soup underliner.

7¼" O.D. (18.4 cm)



**Plate, "D"**

For pies, cakes, desserts, salad service; use as soup underliner.

6¾" O.D. (16.2 cm)



**Plate, "C"**

For bread and butter, dessert service; use as sherbet underliner.

5½" O.D. (14.0 cm)



**The Great Plate, Large**

For dramatic large dinner plate service; for impressive house specialty service; for lobster, roast beef, fowl, steak or chops service.

12¼" O.D. (30.8 cm)



**The Great Plate, Medium**

For today's most impressive presentations of breakfast, luncheon, dinner and dessert dishes. Omelets, sandwiches, steaks, fish, fowl, crepes served with all the trimmings. Reduces the need for side dishes.

11¼" O.D. (28.1 cm)



**The Great Plate, Small**

For chops, fish, strip steaks, sandwiches, fries-and-burger service. Use for a la carte salad service, appetizers.

9" O.D. (24.4 cm)

#### Recommended Coordinating Items Available in Brighton Bay Pattern

Olympus Mug  
Salem Mug  
Bowl, Salad—Olympus  
Plate, Salad #5—Olympus  
The Great Plate Large—Olympus  
The Great Plate Medium—Olympus  
The Great Plate Small—Olympus



**Mesa Grande™** Warm, inviting and reminiscent of the tones of earth, this comfortable pattern of casually placed flecks of Bamboo is framed by strong bandings of Rosewood Brown. Mesa Grande will be equally at home with New England dinners or Mexican entrees from the Southwest, with contemporary themes or country motifs. The Morwel Shape suits Mesa Grande very well, giving assurance of excellent service, superior stacking and handling qualities. The Great Plate is featured. **A Hospitality Open Stock Pattern**



SYRACUSE CHINA®

MO-2



## Mesa Grande™

Hospitality Open Stock Pattern

### Morwel Shape

Specify Morwel Shape unless otherwise indicated

Suggested item usages, below, are intended solely as a guide to versatility.

All items shown are available from open stock unless identified with asterisk.

Asterisk items will be produced on custom order basis. Capacities given are brimful.

This product surpasses Federal specifications for Vitrified China relative to porosity and U.S.F.D.A. standards for control of lead and cadmium release.

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### Tabletop Options

Mesa Grande ware may be used as companion pieces to supplement the limited item Olympus shape—Sands Point—and Country Ware china, Village Oak pattern.

### Coordinated Ovenware

The Indian Wells™ Pattern is recommended as a coordinated service in Gibraltar™ Cook 'n Serve China.



**Cup, Tea—  
Colony**

Large, low cup for coffee, tea, hot chocolate service.

8½ oz. cap. (244 ml)



**Newport Cup**

High Cup for coffee, tea, hot chocolate service. Use with or without saucer.

8 oz. cap. (259 ml)



**Saucer, Tea—  
Franklin**

For use with Tea Cup-Colony or Newport Cup, and St. Francis Boullion.

5¼" O.D. (14.8 cm)



**Cup, Boullion,  
Unhid.—  
St. Francis**

For custards, gelatin, boullion service; package sugar; package condiments.

7½ oz. cap. (222 ml)



**Bowl, Grapefruit—  
Small**

For small pot pie, chili, chowder, desserts, cereals, fruit service.

10½ oz. cap. (307 ml)  
6" O.D. (15.2 cm)



**Nappy, Oatmeal—  
Rolled Edge**

For large soup, chowder, pot pie, chili, cereal, a la carte salad service.

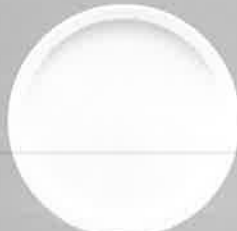
18 oz. cap. (532 ml)  
5¼" O.D. (14.9 cm)



**Fruit, "A"**

For vegetables, pudding, cottage cheese, fruit service.

4½ oz. cap. (137 ml)  
4¼" O.D. (11.7 cm)



**Plate, "K"**

For large dinner plate service; use as service plate or as large salad underliner.

10¼" O.D. (26.0 cm)



**Plate, "J"**

For regular dinner plate service; use as large underliner for nappy, bowl, etc.

9½" O.D. (24.1 cm)



**Plate, "I"**

For luncheon or small dinner plate service; large underliner.

9" O.D. (22.9 cm)



**Plate, "H"**

For breakfasts, pastries, brunch, sandwiches or tea service; medium underliner.

8¼" O.D. (21.0 cm)



**Plate, "F"**

For salad, pie, cakes, desserts, sandwiches; use as soup underliner.

7¼" O.D. (18.4 cm)



**Plate, "D"**

For pies, cakes, desserts, salad service; use as soup underliner.

6½" O.D. (16.2 cm)



**Plate, "C"**

For bread and butter, dessert service; use as sherbet underliner.

5½" O.D. (14.0 cm)



**The Great Plate,  
Large**

For dramatic large dinner plate service; for impressive house specialty service; for lobster, roast beef, fowl, steak or chops service.

12¼" O.D. (30.8 cm)



**The Great Plate,  
Medium**

For today's most impressive presentations of breakfast, luncheon, dinner and dessert dishes. Omelets, sandwiches, steaks, fish, fowl, crepes served with all the trimmings. Reduces the need for side dishes.

11¼" O.D. (28.1 cm)



**The Great Plate,  
Small**

For chops, fish, strip steaks, sandwiches, fries-and-burger service. Use for a la carte salad service, appetizers.

9" O.D. (24.4 cm)

### Recommended Coordinating Items Available in Sands Point Pattern

Olympus Mug  
Salem Mug  
Bowl, Salad—Olympus  
Plate, Salad #5—Olympus  
The Great Plate Large—Olympus  
The Great Plate Medium—Olympus  
The Great Plate Small—Olympus



**Nutmeg** Warm and earthy, Nutmeg presents upon its relatively narrow rim a series of stylized designs reminiscent of those created by our American forebearers to decorate their homesteads. This charmingly casual pattern is completely appropriate for a great many food service environments where earth tones, textured woods and jovial camaraderie prevail. The Morwel Shape, a naturally uncluttered concept well-matched to the mood of Nutmeg, gives this service excellent usable surface areas, and is engineered with bridge truss construction and subtle rolled edge to be very durable in use.

**A Hospitality Open Stock Pattern**



SYRACUSE CHINA®

MO-3





## Nutmeg

Hospitality Open Stock Pattern

## Morwel Shape

Specify Morwel Shape unless otherwise indicated

Suggested item usages, below, are intended solely as a guide to versatility.

All items shown are available from open stock unless identified with asterisk.

Asterisk items will be produced on custom order basis. Capacities given are brimful.

This product surpasses Federal specifications for Vitrified China relative to porosity and U.S.F.D.A. standards for control of lead and cadmium release.

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## Coordinated Ovenware

The Casablanca™ Pattern is recommended as a coordinated service in Gibraltar™ Cook 'n Serve China.



**Cup, Tea-Barclay**  
High cup for tea, coffee, hot chocolate service.  
7 1/4 oz. cap. (214 ml)



**Saucer, Tea, Sm.**  
5 1/2" O.D. (13.7 cm)



**Bowl, Grapefruit**  
For small pot pie, chili, chowder, dessert, soup, cereal, fruit service.  
10 1/2 oz. cap. (307 ml)  
6" O.D. (15.2 cm)



**Fruit, "A"**  
For vegetables, pudding, jello, fruit, cottage cheese service.  
4 1/2 oz. cap. (137 ml)  
4 1/4" O.D. (11.7 cm)



**Nappy, Oatmeal-Rolled Edge**  
For large soup, pot pie, chili, chowder, cereal, a la carte salad service.  
18 oz. cap. (532 ml)  
5 1/4" O.D. (14.9 cm)



**Nappy, Cereal-Rolled Edge**  
For old fashioned strawberry shortcake, salad, soup, cereal service.  
10 oz. cap. (296 ml)  
5" O.D. (12.7 cm)



**Bouillon, Unhld.-St. Francis**  
For package sugar, package condiments, custard, ice cream, bouillon service.  
7 1/2 oz. cap. (222 ml)



**Plate, "K" (\*)**  
For large dinner plate service; use as service plate or as very large salad underliner.  
10 1/4" O.D. (26.0 cm)



**Plate, "J"**  
For regular dinner plate service; use as large underliner for nappy, bowl, etc.  
9 1/2" O.D. (24.1 cm)



**Plate, "I"**  
For luncheon or small dinner plate service; large underliner.  
9" O.D. (22.9 cm)



**Plate, "H" (\*)**  
For breakfasts, pastries, sandwich, brunch or tea service; medium underliner.  
8 1/4" O.D. (21.0 cm)



**Plate, "F"**  
For salad, pie, cakes, sandwich, dessert; use as soup underliner.  
7 1/4" O.D. (18.4 cm)



**Plate, "D"**  
For pie, cake, dessert, salad service; use as soup underliner.  
6 1/2" O.D. (16.2 cm)



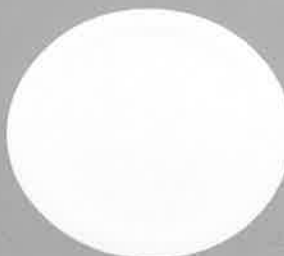
**Plate, "C"**  
For bread and butter, dessert service; sherbet or dessert underliner.  
5 1/2" O.D. (14.0 cm)



**Dish, "I"**  
For pasta, fish, lobster tail, roast beef, steak or chops platter service.  
11 1/4" O.D. (28.9 cm)



**Dish, "G"**  
For chops, fish, sandwiches, strip steaks, fries-and-burger platter service.  
9 3/4" O.D. (24.8 cm)



**The Great Plate, Large**  
So pleasing to the palate, so easy to use, the Great Plate will enhance your guest's dining pleasure, help you control portion size, too.  
12 1/4" O.D. (30.8 cm)



**The Great Plate, Small**  
For chops, fish, strip steaks, sandwiches, fries-and-burger service. Use for a la carte salad service, appetizers.  
9 3/4" O.D. (24.4 cm)

**Wintergreen** The pattern recalls the ornate baroque scroll work associated with the courts of 16th and 17th century Europe . . . but interpreted as a greatly simplified, more rustic motif which is charmingly suitable for today's comfortable, hearty foodservice environments. The clean, uncluttered Morwel Shape contributes understated simplicity which matches the Wintergreen mood. The shape is beautifully engineered to provide fine useable surface characteristics and durability achieved through refined rolled edge and bridge truss construction. (No items, other than those described on the reverse side of this page are available in this pattern).

**A Hospitality Open Stock Pattern**



SYRACUSE CHINA®

MO-4



## Wintergreen

Hospitality Open Stock Pattern

### Morwel Shape

Specify Morwel Shape unless otherwise indicated.

Suggested item usages, below, are intended solely as a guide to versatility.

All items shown are available from open stock unless identified with asterisk.

Asterisk items will be produced on custom order basis. Capacities given are brimful.

This product surpasses Federal specifications for Vitrified China relative to porosity and U.S.F.D.A. standards for control of lead and cadmium release.

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## Coordinated Ovenware

The Casablanca™ Pattern is recommended as a coordinated service in Gibraltar™ Cook 'n Serve China.



**Cup, Tea-Barclay**  
High cup for tea, coffee, hot chocolate service  
7 1/2 oz. cap. (214 ml)



**Saucer, Tea-Franklin**  
For use with Tea Cup-Colony or Newport Cup, and St. Francis Bouillon.  
5 1/4" O.D. (14.6 cm)



**Nappy, Oatmeal-Rolled Edge**  
For large soup, pot pie, chili, chowder, cereal a la carte salad service.  
18 oz. cap. (532 ml)  
5 1/4" O.D. (14.9 cm)



**Nappy, Cereal-Rolled Edge**  
For old fashioned strawberry shortcake, salad soup, cereal service.  
10 oz. cap. (296 ml)  
5" O.D. (12.7 cm)



**Bouillon, Unhid.-St. Francis**  
For package sugar, package condiments, custard, ice cream, bouillon service.  
7 1/2 oz. cap. (222 ml)



**Bowl, Grapefruit**  
For small pot pie, chili, chowder, dessert, soup, cereal, fruit service.  
10 oz. cap. (307 ml)  
6" O.D. (15.2 cm)



**Fruit, "A"**  
For vegetables, pudding, jello, fruit, cottage cheese service.  
4 oz. cap. (137 ml)  
4 1/4" O.D. (11.7 cm)



**Plate, "J"**  
For regular dinner plate service; use as large underliner for nappy, bowl, etc.  
9 1/2" O.D. (24.1 cm)



**Plate, "I"**  
For luncheon or small dinner plate service; large underliner.  
9" O.D. (22.9 cm)



**Plate, "H" (\*)**  
For breakfasts, pastries, sandwich, brunch or tea service; medium underliner.  
8 1/4" O.D. (21.0 cm)



**Plate, "F"**  
For salad, pie, cake, sandwich, dessert; use as soup underliner.  
7 1/4" O.D. (18.4 cm)



**Plate, "D"**  
For pie, cake, dessert, salad service; use as soup underliner.  
6 3/4" O.D. (16.2 cm)



**Plate, "C"**  
For bread and butter, dessert service; sherbet or dessert underliner.  
5 1/2" O.D. (14.0 cm)



**Dish, "I"**  
For pasta, fish, lobster tail, roast beef, steak or chops platter service.  
11 1/4" O.D. (28.9 cm)



**Dish, "Q"**  
For chops, fish, sandwiches, strip steaks, fries-and-burger platter service.  
9 3/4" O.D. (24.8 cm)



**The Great Plate, Large**  
So pleasing to the palate, so easy to use, the Great Plate will enhance your guest's dining pleasure, help you control portion size, too.  
12 1/2" O.D. (30.8 cm)



**The Great Plate, Small**  
For chops, fish, strip steaks, sandwiches, fries-and-burger service. Use for a la carte salad service, appetizers.  
9 1/2" O.D. (24.4 cm)



**Brighton Bay™** Here the vibrant richness of Cobalt Blue banding frames the warmth of soft Slate Gray flecked overall. Inviting, friendly and utterly comfortable, Brighton Bay will complement many ethnic, nautical and country moods. Equally at home in contemporary or colonial surroundings, the Olympus shape contributes sturdy, distinctive character to the dining experience. Brighton Bay affords an exciting range of table setting options when blended with the innovative Westchester pattern and hand cast Syralloy table accessories by Country Ware . . . and with the King's Inn pattern, on the Morwel shape.

**A Hospitality Open Stock Pattern**



SYRACUSE CHINA®

OL-1



## Brighton Bay™

Hospitality Open Stock Pattern

### Olympus™ Shape

Specify Olympus Shape unless otherwise indicated.

Suggested item usages, below, are intended solely as a guide to versatility.

All items shown are available from open stock unless identified with asterisk.

Asterisk items will be produced on custom order basis. Capacities given are brimful.

This product surpasses Federal specifications for Vitrified China relative to porosity and U.S.F.D.A. standards for control of lead and cadmium release.

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### Tabletop Options

Companion pieces featuring the King's Inn pattern, Morwel shape, and Westchester pattern, Country Ware, can be used very harmoniously to expand the Brighton Bay service.

### Coordinated Ovenware

The Casablanca™ Pattern is recommended as a coordinated service in Gibraltar™ Cook 'n Serve China.



#### Olympus Mug (\*)

Perfect for hot chocolate, tea and coffee service. Ideal for hearty soups of all kinds, chili, hot buttered rum. (Use also with Mesa Grande pattern).

8½ oz. cap. (251.3 ml)



#### Bowl, Salad

Great for salads... equally well-suited for small pot pies, chili, blintzes, chowders, cereal, seafood bisque, clams, pasta and soup.

7¼" O.D. (18.3 cm)  
9 oz. cap. (277.2 ml)



#### Plate, Salad, #5

For sandwiches, side orders, hamburgers, pie, cake, desserts, bread and butter, salad or soup underliner.

8¼" O.D. (21.1 cm)



#### Salem Mug

The ideal portion control mug with rich character and contained capacity. Coffee, tea or hot chocolate.

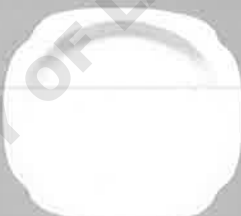
6½ oz. cap. (203.3 ml)



#### The Great Plate, Large

For powerful merchandising of main courses, entrees with two or three related foods, surf 'n' turf, lobster with all the trimmings, dramatic ethnic food presentations, pasta, whole fowl, prime ribs.

11¼" O.D. (28.7 cm)



#### The Great Plate, Medium

For today's most impressive presentations of breakfast, luncheon, dinner and dessert dishes. Omelets, sandwiches, steaks, fish, fowl, crepes served with all the trimmings. Reduces the need for side dishes.

10¼" O.D. (26.1 cm)



#### The Great Plate, Small

For chops, fish, shellfish, steak and potatoes, ham with related foods, a la carte salads and desserts.

9¼" O.D. (23.3 cm)

#### Recommended Coordinating Items Available in King's Inn Pattern

Newport Cup  
Cup, Tea—Colony  
Cup, Bouillon, Unhid—St. Francis  
Bowl, Grapefruit—Morwel  
Nappy, Oatmeal—Rolled Edge  
Fruit "A"—Morwel  
Saucer, Tea—Franklin  
Plate "C"—Morwel  
Plate "D"—Morwel  
Plate "F"—Morwel  
Plate "H"—Morwel  
Plate "I"—Morwel  
Plate "J"—Morwel  
Plate "K"—Morwel

See also "101 Great Menu Ideas for Great Plates" brochure.

**Moonstone™** The robust proportions and distinctive contours of the Olympus shape create a sturdy, warm-hearted statement in the Moonstone Pattern. With its outlines gently repeated and reinforced by carvings in intaglio, Moonstone embodies the sure touch of excellence that has long identified the creations of Syracuse China's craftsmen. Achieving a strong, nostalgic country look destined to be in favor for many years, Moonstone will be beautifully suitable for a wide range of dining establishments where the hosts are attentive, the viands and potions rewarding and the ambience cheerful. Conceived as a limited item service, in which each carefully selected item has great versatility, the Olympus shape can be supplemented by individual items, as needed, from the Morwel Shape.

**A Hospitality Open Stock Pattern**



SYRACUSE CHINA®

OL-2





## Moonstone™

Hospitality Open Stock Pattern

## Olympus™ Shape

Specify Olympus Shape unless otherwise indicated.

Suggested item usages, below, are intended solely as a guide to versatility.

All items shown are available from open stock unless identified with asterisk.

Asterisk items will be produced on custom order basis. Capacities given are brimful.

This product surpasses Federal specifications for Vitrified China relative to porosity and U.S.F.D.A. standards for control of lead and cadmium release.

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## Tabletop Options

Morwel shapes are well suited as special purpose "expansion" items which can be used harmoniously with Olympus shapes.

## Coordinated Ovenware

The Casablanca™ Pattern is recommended as a coordinated service in Gibraltar™ Cook 'n Serve China.



### Olympus Mug

Perfect for hot chocolate, tea and coffee service. Ideal for hearty soups of all kinds, chili, even hot buttered rum! (Use also with Morwel, Econorm, Copa, Trend or Pilgrim shapes).

8½ oz. cap. (251.3 ml)



### Bowl, Salad

Marvelous for salads and equally well-suited for small pot pies, chili, blintzes, chowders, cereal, seafood bisque, clams, pasta and soup.

7¾" O.D. (18.3 cm)  
9½ oz. cap. (277.2 ml)



### Plate, Salad, #5

For sandwiches, side orders, hamburgers, pie, cake, desserts, bread and butter, salad or soup underliner.

8¾" O.D. (21.1 cm)



### Salem Mug

The ideal portion control mug with rich character and contained capacity. Coffee, tea or hot chocolate.

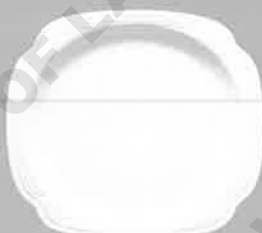
6½ oz. cap. (203.3 ml)



### The Great Plate, Large

For impressive merchandising of main courses, entrees with two or three related foods, surf 'n' turf, lobster with all the trimmings, dramatic ethnic food presentations, pasta, whole fowl, prime ribs.

11¾" O.D. (28.7 cm)



### The Great Plate, Medium

For today's most impressive presentations of breakfast, luncheon, dinner and dessert dishes. Omelets, sandwiches, steaks, fish, fowl, crepes served with all the trimmings. Reduces the need for side dishes.

10¼" O.D. (26.1 cm)



### The Great Plate, Small

For chops, fish, shellfish, steak and potatoes, ham with related foods, a la carte salads and desserts.

9¾" O.D. (23.3 cm)

See also "101 Great Menu Ideas for Great Plates" brochure.

**Captain's Table** The combination of warm bronze and green creates a rich, visually satisfying background for food presentation. The design achieved by these completely appropriate colors is a contemporary interpretation of a warrior's shield . . . giving authority and dignity to the presentation. The American Shape, created in Syracuse China's Syralite® Alumina Body, provides maximum useful surface area, stacks unusually well and for its light weight, affords excellent in-use durability.

**A Hospitality Open Stock Pattern**



SYRACUSE CHINA®

AM-2



## Captain's Table

Hospitality Open Stock Pattern

## American Shape

Syrallite® Alumina Body Chinaware

Specify American Shape unless otherwise indicated

Suggested item usages, below, are intended solely as a guide to versatility.

All items shown are available from open stock unless identified with asterisk.

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## Coordinated Ovenware

The Casablanca™ Pattern is recommended as a coordinated service in Gibraltar™ Cook 'n Serve China.



**The Viennese Cup (\*)**  
High cup for coffee, tea, hot chocolate service. Use with or without saucer.  
**8 3/4 oz. cap. (259 ml)**



**Saucer, Tea**  
**5 1/4" O.D. (14.9 cm)**



**Cup, Tea-Yorktown**  
Low cup for coffee, tea service.  
**7 oz. cap. (229 ml)**



**Cup, Tea-Saratoga**  
High cup for coffee, tea service.  
**7 oz. cap. (207 ml)**



**Cup, A.D. Coffee (\*)**  
For after dinner coffee service.  
**4 1/4 oz. cap. (126 ml)**



**Saucer, A.D. (\*)**  
For cup, A.D.  
**4 3/4" O.D. (12.4 cm)**



**Cream, Hid. (\*)**  
For family service of cream or syrup.  
**5 1/2 oz. cap. (174 ml)**



**Bowl, Coupe Deep (\*)**  
For chowder, salad, soup service.  
**18 oz. cap. (532 ml)**  
**7" O.D. (17.8 cm)**



**Bowl, Grapefruit, Lg.**  
For large dessert, salad, soup, cereal, fruit service.  
**13 oz. cap. (403 ml)**  
**5 1/4" O.D. (13.3 cm)**



**Bowl, Grapefruit, Sm.**  
For small pot pie, dessert, soup, salad, cereal, fruit service.  
**10 oz. cap. (307 ml)**  
**5 1/4" O.D. (13.3 cm)**



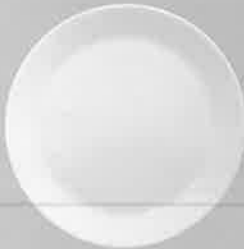
**Fruit, #3 1/2**  
For vegetable, pudding, cottage cheese, fruit service.  
**4 oz. cap. (137 ml)**  
**4 1/4" O.D. (11.7 cm)**



**Bouillon/Sugar Unhid.**  
For package sugar, package condiments, custard, bouillon service.  
**7 oz. cap. (229 ml)**



**Plate, Rim Deep, #7 (\*)**  
For pasta, chowder, oyster, clam, salad service.  
**9 1/2" O.D. (23.2 cm)**  
**12 oz. cap. (358 ml)**



**Plate, #10**  
For large dinner plate service; use as service plate or very large underliner.  
**10 1/2" O.D. (27.0 cm)**



**Plate, #8**  
For regular dinner plate service; use as large underliner.  
**9 3/4" O.D. (24.8 cm)**



**Plate, #7**  
For luncheon or small dinner plate service; large underliner.  
**9" O.D. (22.9 cm)**



**Plate, #6**  
For breakfast, pastries, sandwich or tea service; medium underliner.  
**8 1/4" O.D. (21.0 cm)**



**Plate, #5**  
For salad, pie, cake, sandwich, dessert; use as soup underliner.  
**7 1/4" O.D. (18.4 cm)**



**Plate, #4**  
For pie, cake, dessert, salad; use as soup underliner.  
**6 3/4" O.D. (16.2 cm)**



**Plate, #3**  
For bread and butter, dessert service; sherbet or dessert underliner.  
**5 1/2" O.D. (14.0 cm)**



**Dish, #8**  
For pasta, fish, steak, lobster tail, roast beef, chops platter service.  
**11 1/2" O.D. (29.5 cm)**



**Dish, #7 (\*)**  
For chops, fish, sandwich, fries-and-burger, strip steak platter service.  
**10 1/2" O.D. (26.4 cm)**



**The Great Plate, Large**  
For superb merchandising of main courses; present a surf 'n' turf or whole lobster with all the trimmings; use for whole fowl, pasta, roast beef.  
**11 1/2" O.D. (30.2 cm)**



**The Great Plate, Medium**  
For today's most impressive presentation of steaks, chops, fowl, lobster entrees with two or three related foods, hamburgers, fish and chips, sandwiches. Reduce need for side dishes.  
**10 1/4" O.D. (27.3 cm)**



**The Great Plate, Small**  
For chops, fish, strip steaks, fries-and-burger service. Use for a la carte salad service, appetizers, sandwiches, desserts.  
**9 1/4" O.D. (23.5 cm)**

See also "101 Great Menu Ideas for Great Plates" brochure.



**Honey Comb** The border is crowned by a warm Nugget Gold line which frames a handsome design reminiscent of a rich golden necklace. Honey Comb is an extremely tailored pattern well suited for a wide range of casual and contemporary food service themes. The distinctive American Shape, crafted of Syralite® Alumina Body, has a gently sloped rim for excellent stacking, great durability for its light weight . . . and maximum useful food service area.

**A Hospitality Open Stock Pattern**



SYRACUSE CHINA®

AM-5



## Honey Comb

Hospitality Open Stock Pattern

## American Shape

Syralite® Alumina Body Chinaware

Specify American Shape unless otherwise indicated

Suggested item usages, below, are intended solely as a guide to versatility.

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## Coordinated Ovenware

The Golden Maize™ Pattern is recommended as a coordinated service in Gibraltar™ Cook 'n Serve China.



**Cup, Tea-Saratoga**  
High cup for coffee, tea service.  
7 oz. cap. (207 ml)



**Saucer, Tea**  
5 1/4" O.D. (14.9 cm)



**The Viennese Cup**  
High cup for coffee, tea, hot chocolate service. Use with or without saucer.  
8 3/4 oz. cap. (259 ml)



**Cup, Tea-Yorktown (\*)**  
Low cup for coffee, tea service.  
7 3/4 oz. cap. (229 ml)



**Cup, A.D. Coffee (\*)**  
For after dinner coffee service.  
4 1/4 oz. cap. (126 ml)



**Saucer, A.D. (\*)**  
For cup, A.D.  
4 3/4" O.D. (12.4 cm)



**Cream, Hld. (\*)**  
For family service of cream or syrup.  
5 1/2 oz. cap. (174 ml)



**Bouillon/Sugar Unhld.**  
For package sugar, package condiments, custard, bouillon service.  
7 3/4 oz. cap. (229 ml)



**Bowl, Coupe Deep (\*)**  
For chowder, salad, soup service.  
18 oz. cap. (532 ml)  
7" O.D. (17.8 cm)



**Bowl, Grapefruit, Lg.**  
For large dessert, salad, soup, cereal, fruit service.  
13 1/2 oz. cap. (403 ml)  
5 1/4" O.D. (13.3 cm)



**Bowl, Grapefruit, Sm.**  
For small pot pie, dessert, soup, salad, cereal, fruit service.  
10 1/2 oz. cap. (307 ml)  
5 1/4" O.D. (13.3 cm)



**Fruit, #3 1/2**  
For vegetable, pudding, cottage cheese, jello, fruit service.  
4 1/4 oz. cap. (137 ml)  
4 1/4" O.D. (11.7 cm)



**Plate, Rim-Deep, #7 (\*)**  
For pasta, chowder, oyster, clam, salad service.  
9 1/4" O.D. (23.2 cm)  
12 1/2 oz. cap. (358 ml)



**Plate, #10**  
For large dinner plate service; use as service plate or very large underliner.  
10 1/2" O.D. (27.0 cm)



**Plate, #8**  
For regular dinner plate service; use as large underliner.  
9 3/4" O.D. (24.8 cm)



**Plate, #7**  
For luncheon or small dinner plate service; large underliner.  
9" O.D. (22.9 cm)



**Plate, #6**  
For breakfast, pastries, sandwich or tea service; medium underliner.  
8 3/4" O.D. (21.0 cm)



**Plate, #5**  
For salad, pie, cake, sandwich, dessert; use as soup underliner.  
7 3/4" O.D. (18.4 cm)



**Plate, #4**  
For pie, cake, dessert, salad; use as soup underliner.  
6 3/4" O.D. (16.2 cm)



**Plate, #3**  
For bread and butter, dessert service; sherbet or dessert underliner.  
5 1/2" O.D. (14.0 cm)



**Dish, #8**  
For pasta, fish, steak, lobster tail, roast beef, chops platter service.  
11 1/2" O.D. (29.5 cm)



**Dish, #7**  
For chops, fish, sandwich, fries-and-burger, strip steak platter service.  
10 1/2" O.D. (26.4 cm)



**The Great Plate, Large**  
For superb merchandising of main courses; present a surf 'n' turf or whole lobster with all the trimmings; use for whole fowl, pasta, roast beef.  
11 1/2" O.D. (30.2 cm)



**The Great Plate, Medium**  
For today's most impressive presentation of steaks, chops, fowl, lobster entrees with two or three related foods, hamburgers, fish and chips, sandwiches. Reduce need for side dishes.  
10 1/4" O.D. (27.3 cm)



**The Great Plate, Small**  
For chops, fish, strip steaks, fries-and-burger service. Use for a la carte salad service, appetizers, sandwiches, desserts.  
9 1/4" O.D. (23.5 cm)

See also "101 Great Menu Ideas for Great Plates" brochure.

**Dorado** Delicately sculptured contours of the Kent Shape, suggestive of the acanthus leaf motif, are here accented by a rich Nugget Gold line. A crisp black line traces the inner edge of the narrow rim . . . completes this pattern of understated elegance. It is this refined simplicity which enables Dorado to fit so appropriately with popular, casual environments as well as more formal surroundings. The Kent Shape affords a generous useful surface area, has the durability assured by subtly detailed welt-edge design, too.

**A Hospitality Open Stock Pattern**



SYRACUSE CHINA®

KN-1





## Dorado

Hospitality Open Stock Pattern

### Kent Shape

Specify Kent Shape unless otherwise indicated

Suggested item usages, below, are intended solely as a guide to versatility.

All items shown are available from open stock unless identified with asterisk.

Asterisk items will be produced on custom order basis. Capacities given are brimful.

This product surpasses Federal specifications for Vitrified China relative to porosity and U.S.F.D.A. standards for control of lead and cadmium release.

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### Tabletop Options

Winthrop, Essex and Kent shapes have gracefully scalloped contours as a harmonious family characteristic. Select from the wide variety of these shapes and items to create a merchandisable personality for your specialties . . . on custom order basis in case of items not shown here.

### Coordinated Ovenware

The Golden Maize™ Pattern is recommended as a coordinated service in Gibraltar™ Cook 'n Serve China.



**Cup, Tea-Essex**  
Low cup for coffee, tea service.  
7 1/4 oz. cap. (214 ml)



**Cup, Tea**  
High cup for tea, coffee, hot chocolate service.  
7 1/4 oz. cap. (214 ml)



**Saucer, Tea-Winthrop**  
5 1/2" O.D. (14.3 cm)



**Bowl, Grapefruit, #6-Winthrop**  
For small pot pie, chili, dessert, salad, soup, cereal, fruit service.  
11 1/2 oz. cap. (374 ml)  
6 1/2" O.D. (16.5 cm)



**Fruit, #3 1/2-Winthrop**  
For vegetables, pudding, cottage cheese, jello, fruit service.  
4 3/4 oz. cap. (141 ml)  
4 3/4" O.D. (12.1 cm)



**Nappy, Oatmeal-Rolled Edge**  
For large soup, pot shown, chili, chowder, oatmeal service.  
18 oz. cap. (532 ml)  
5 1/4" O.D. (14.9 cm)



**Bouillon, Unhld.-Winthrop**  
For package sugar, package condiments, custard, bouillon service.  
8 oz. cap. (248 ml)



**Plate, #10**  
For large dinner plate service; use as service plate or as very large salad underliner.  
10 1/2" O.D. (26.4 cm)



**Plate, #8**  
For regular dinner plate service; use as large underliner.  
9 1/2" O.D. (24.1 cm)



**Plate, #7**  
For luncheon, breakfast, pastries, sandwich or tea service; medium underliner.  
9" O.D. (22.9 cm)



**Plate, #5**  
For salad, pie, cake, dessert service; use as soup underliner.  
7 1/4" O.D. (18.4 cm)



**Plate, #4**  
For pie, cake, dessert, salad; use as soup underliner.  
6 1/2" O.D. (16.5 cm)



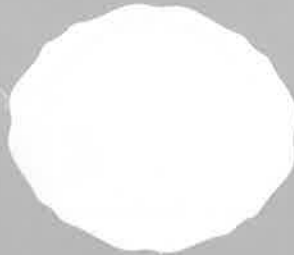
**Plate, #3**  
For bread and butter, dessert service; sherbet or dessert underliner.  
5 1/2" O.D. (14.0 cm)



**Dish, #8-Winthrop**  
For pasta, fish, lobster tail, roast beef, steak or chops platter service.  
11 1/4" O.D. (29.8 cm)



**Dish, #7-Winthrop**  
For chops, fish, sandwiches, strip steaks, fries-and-burger, etc., platter service.  
9 3/4" O.D. (25.1 cm)



**The Great Plate, Large-Winthrop**  
Create memorable dining experiences for guests with today's most advanced, most beautiful entree service ware. Control portions and menu prices.  
12 1/2" O.D. (30.8 cm)



**The Great Plate, Medium-Winthrop**  
For today's most impressive presentations of breakfast, luncheon, dinner and dessert dishes. Omelets, sandwiches, steaks, fish, fowl, crepes can be served with all the trimmings. Reduces need for side dishes.  
11" O.D. (28 cm)



**The Great Plate, Small-Winthrop**  
For chops, fish, strip steaks, sandwiches, fries-and-burger service. Use for a la carte salad service, appetizers.  
9 3/4" O.D. (23.8 cm)

See also "101 Great Menu Ideas for Great Plates" brochure.



SYRACUSE CHINA® CORPORATION

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*JB*

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