



ROYAL DOULTON

ENGLAND

THE BRIDE'S GUIDE

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The long awaited moment has come! The time when you can wander around a store and choose gifts that you would like to celebrate your wedding – then let your friends and family do the buying!

Gone are the days when a bridal registry was considered indiscrete. Bridal registries make gift giving hassle-free and save your guest's time. They appreciate that they are buying something you want. Over the years when they visit your home they will enjoy the products as well!

Of all the household items we use everyday – bed linen, towels etc – tableware is the one essential that you share with family and friends. So it makes sense to choose a set of lasting quality. Fabulous dinnerware is the starting point for stylish entertaining and makes everyday dining a pleasure.

Our website is a great way to start idea gathering and our in-store consultants are experts who are there to help!



### BRIDAL REGISTRY TIPS

- Start your registry early, so your guests can purchase gifts for showers teas and other pre wedding events
- It's your wish list! Choose whatever appeals to you
- Blend your and your groom's tastes to create your own unique style
- Don't underestimate what you will need – quite often couples have to make a second trip to add to their list
- Give your guests plenty of choice by including a wide range of realistic prices on your list. Break the gifts down into affordable segments
- Feel the product – hold it in your hand
- Crystal and cutlery should co-ordinate with your china. It doesn't need to match exactly, but they should look good together

### DINNERWARE

- The rules of entertaining are more relaxed these days, but most people still opt for a classic dinner set for entertaining and a good quality set for everyday.
- A good set of everyday tableware can carry you from breakfast and dinner to casual entertaining. To ensure maximum use, choose a style that can be dressed up or down.
- Choose a style that suits your lifestyle and suits your home décor – be true to yourself.

- We recommend buying 8-12 place settings. Take into account how many extra settings you will need when it comes to entertaining at Christmas and other larger gatherings.
- If you are having difficulty choosing between two patterns see if you can mix and match to create your own look. Alternatively, choose one for your dinnerware and one for a dessert or tea set.
- Casual dinnerware can mix and match with a formal set to extend it.
- Think about what type of entertaining you do. Keep this in mind when selecting a pattern and items such as serveware.
- What type of food do you usually eat? Keep this in mind when selecting your bowls and plates.
- Planning to use a dishwasher? Make sure your tableware is dishwasher safe.

## TYPES OF CHINA

### ***Bone China***

Developed around 1800, bone china is the strongest of all ceramic bodies – it can be light and thin without losing strength and is chip resistant. Ingredients include 25% white clay, 25% china stone (white granite), 50% animal bone (bone is oxidised at a temperature of over 1150°C and ground to powder). The bone component makes the china translucent and very white.

### ***Fine China***

Developed by Royal Doulton in the late 1950's as an affordable alternative to bone china, fine china still portrays many of the physical characteristics of bone china. Ingredients include china clay, china stone and silica (no bone). When compared to earthenware and stoneware, its advantages are that it's chip resistant, less porous so won't stain, has a smoother texture and the design will have a longer life as it sinks into the glaze.

### ***Stoneware***

If you like the look of handmade pottery stoneware can give you that. Ingredients include clay and silica and is vitrified so it is stronger than earthenware. (Vitrification is the process where the sand in the product becomes a glass substance).

### ***Porcelain***

Porcelain was developed in China and brought to Europe by Arab merchants in 12th Century. Europeans went to great lengths to discover how porcelain was made as they had only previously made earthenware. Ingredients include white clay, felspathic stone and silica (sand). Fully vitrified, hard and semi-translucent.

### ***Earthenware***

Ingredients include grey or red-brown clay and ground stone. It is fired at relatively low temperatures and not vitrified so it is porous, opaque and less strong. Earthenware has to be glazed to hold liquids and tends to be heavier and thicker than fine china.

### ***How to care for your dinnerware***

China can be washed in a dishwasher – at a maximum temperature of 65°C. The following detergents have been approved after testing by Royal Doulton: Finish Gel, Finish Liquid and Cussons Morning Fresh Hydro Film Tablets. When washing by hand avoid the use of scouring pads. Hardened on particles can be removed by soaking the item in water before washing.

## CRYSTAL AND GLASS

- For everyday use choose from glass or crystal glass in a simple design. Having a classics set of wine glasses on hand for everyday use and casual entertaining will allow you to enjoy your favourite wine even more!
- When choosing crystal, look at weight, shape and cut. Hold the stems. Once you decide on the weight and shape look at the different patterns on that shape.
- Think about what type of drinks you have. Start with a goblet, wine, champagne flute and tumbler and depending on your taste add glasses such as the highball, tumbler and martini.
- We recommend buying stemware for 8-12 place settings. Take in to account how many extra settings you will need when it comes to entertaining at Christmas and other larger gatherings.

## TYPES OF CRYSTAL AND GLASS

### ***Crystal***

Lead crystal can only be classified as such when the lead content is 24% or more. It is the lead content that makes crystal sparkle, ensures the product has good weight and balance and enables easier cutting.

### ***Crystal Glass (Crystalline)***

Contains between 15% - 18% lead crystal. It has more strength and brilliance than glass.

### ***Glass***

Made from soda glass with no metal content.

### ***How to care for your crystal and glass***

Hand washing is preferred. Make sure you dry your crystal thoroughly to avoid spotting and store rims up to avoid breakages.

## CUTLERY

- A good set of stainless steel cutlery will cover all your needs from everyday use to entertaining.
- Think about what cutlery pieces you use and what food you enjoy.
- We recommend buying stemware for 8-12 place settings.

### ***How to care for your cutlery***

Clean and dry cutlery as soon as possible after use and don't leave in water to soak or let it stand in dishwasher overnight. Don't use abrasive cleaners and don't use silver cleaner on stainless steel cutlery.

## COOKWARE

- You don't need to be a gourmet chef to need a complete set of cookware, a quality set of basics is essential for every kitchen.

## HOME ACCESSORIES

- A selection of carefully chosen accessories adds personality to your home.
- Keep in mind your colour schemes
- Think of areas of your home that need the addition of that special piece and also think about how you will decorate your table when entertaining.

# BRIDAL CHECKLIST

## EVERYDAY CHINA

- Dinner plates
  - Entrée plates
  - Side plates
  - Bowls
  - Rimmed Bowls
  - Mugs
  - Tea Cups & Saucers
  - Serving bowls
  - Serving platters
  - Sugar Bowl
  - Jugs
  - Sauce Boat & Stand
  - Teapot
  - Butter Dish
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## EVERYDAY GLASSWARE

- Highballs
- Low Tumblers
- Goblets (Red Wine)
- White Wine
- Champagne

## ENTERTAINING CHINA

- Dinner plates
  - Entrée plates
  - Side plates
  - Bowls
  - Rimmed Bowls
  - Tea Cups & Saucers
  - Coffee Cups & Saucers
  - Mugs
  - Cake Plate
  - Serving bowls
  - Sugar Bowl
  - Jugs
  - Sauce Boat & Stand
  - Teapot
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## ENTERTAINING STEMWARE

- Goblets (Red Wine)
- White Wine
- Champagne
- Highballs
- Low Tumblers
- Martini
- Decanters

## CUTLERY – STAINLESS STEEL

- Dinner knives
  - Dinner forks
  - Dessert spoons
  - Teaspoons
  - Soup Spoon
  - Entrée / bread & butter knives
  - Entrée fork
  - Serving spoons
  - Cake server & Knife
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## COOKWARE - STAINLESS STEEL

- 20cm Saucepan with lid
  - 25cm Saucepan with lid
  - Stockpot
  - Frypan (stainless steel or non-stick)
  - Roaster
  - Wok
  - Colander
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## COOKWARE - PORCELAIN OR STONEWARE

- Casserole Dish
- Ramekins
- Roasting dishes
- Mixing Bowls
- Pie dishes

## CRYSTAL AND GLASS ACCESSORIES

- Vases
  - Candlesticks
  - Hurricane Lamps
  - Salt & Pepper
  - Votives
  - Bowls
  - Photo frames
  - Clocks
  - Ashtrays
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## CHINA HOMEWARES

- Vases
- Bowls
- Photo frames
- Small Dishes
- Platters
- Sculptural product / Figurines
- Clocks