

Catalog and
Price List
of
*Plain White
Ware*



The
Homer Laughlin China Company
Newell, West Virginia, and East Liverpool, Ohio.

PRICE LIST AND ILLUSTRATIONS

PLAIN WHITE WARES

MANUFACTURED BY

THE

HOMER LAUGHLIN CHINA COMPANY

NEWELL, WEST VIRGINIA AND
EAST LIVERPOOL, OHIO



CAPACITY: 78 WARE KILNS AND 60 DECORATING KILNS

THE LARGEST, BEST BUILT, AND BEST EQUIPPED POTTERY PLANTS IN THE UNITED STATES

JULY 1, 1922

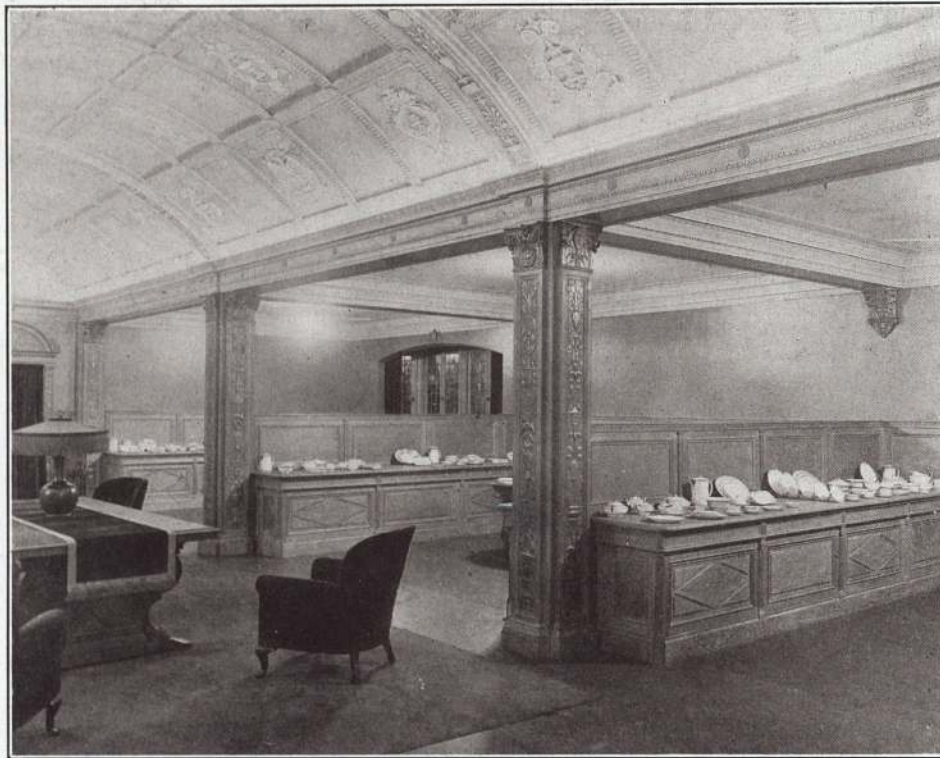


FOREWORD

THE installation of a research department in 1920, in charge of ceramic chemists trained in practical experience and thoroughly educated in the scientific and theoretical phases of the industry, is another step forward in the leadership the Laughlin corporation has long maintained in the production of high-class American earthenware. This step was taken as a further guarantee to the buyers and consumers of Laughlin products, of continued uniformity in quality and a degree of durability and dependability that may be maintained only by recourse to every available source of practical and theoretical knowledge as applied to this difficult industry. As an adjunct to the research department a school, under competent leadership, is conducted for the training of superintendents and department heads in the advanced theories of potting. In this

manner an organization is being built up that perhaps has no equal in any country.

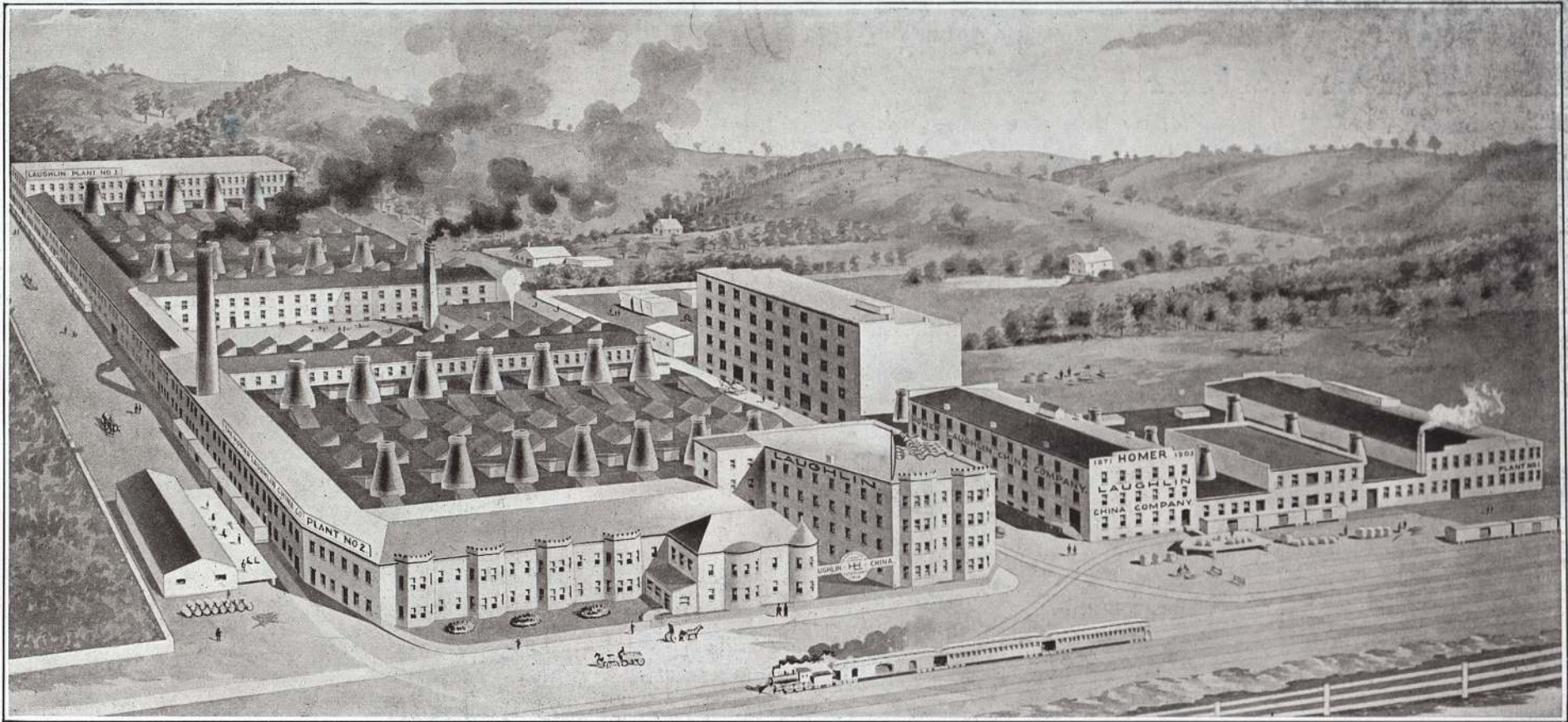
¶ In December, 1921, there was completed the superb new display rooms at our Newell plant. They outclass anything previously created for the exhibition of pottery wares, and are deemed necessary as a proper housing for the remarkable variety and high character of Laughlin dinner wares. During recent years, especially, merchants who use such wares largely have found it a decided advantage to visit this market and make selections from the complete lines displayed here rather than to rely upon the necessarily limited variety of samples that may be carried by a salesman.



A SMALL SECTION OF THE NEW DISPLAY ROOMS

¶ The increasing number of such welcome visitors, and the handsome volume of business placed here deserve recognition such as we have endeavored to express in the creation of a housing for samples of commensurate size and beauty.

THE HOMER LAUGHLIN CHINA CO., *America's Most Popular Pottery*



PLANT AT EAST LIVERPOOL, OHIO — CAPACITY THIRTY-TWO KILNS

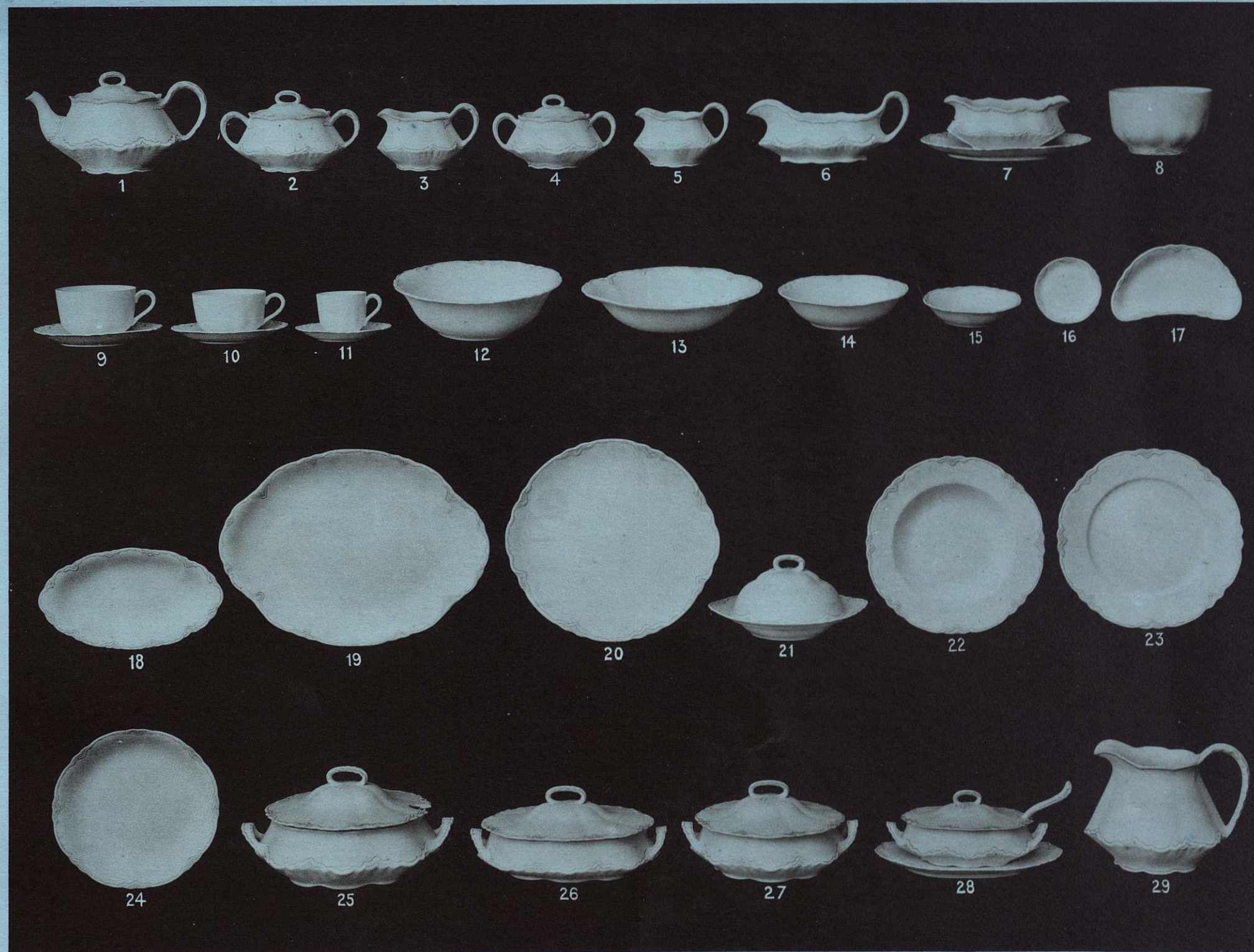
These cuts represent two of the great plants of The Homer Laughlin China Co., either of which alone produces more pottery than the total output of any other pottery firm in the world. These, together with the new sixteen kiln pottery plant at Newell, W. Va., represent an aggregate capacity of 78 ware kilns and 60 decorating kilns, producing the equivalent of seven carloads per day



SOUTH FRONT OF PLANT No. 4 AT NEWELL, W. VA.— CAPACITY THIRTY KILNS

Republic Dinner Service

Actual Measurement End to End	Weight Per Dozen Pounds		List Price Per Dozen	Actual Measurement End to End	Weight Per Dozen Pounds		List Price Per Dozen
5 1/2 inches	4 1/2	Bakers, 3 inch.....	\$1.40	2 1/2 pints	12 1/2	Jugs, 30s.....	\$3.20
8 "	9	" 6 "	2.00	1 3/4 "	9	" 36s.....	2.80
9 "	10 1/2	" 7 "	2.40	1 "	6	" 42s.....	2.40
9 3/4 "	13 1/2	" 8 "	3.60	5/8 "	5 1/2	" 48s.....	2.00
10 3/4 "	18 1/2	" 9 "	4.80				
				7 inches	8 3/4	Nappies, 6 inch.....	2.00
1 3/8 pints	9	Bowls, 30s.....	2.00	8 "	12 1/2	" 7 "	2.40
1 "	6 1/2	" 36s.....	1.60	9 "	15 1/2	" 8 "	3.60
	12 1/2	Butters, Covered.....	7.20	10 "	20 1/2	" 9 "	4.80
3 1/2 inches	1	" Individual.....	.40				
				6 1/2 inches	6	Oatmeals, 30s.....	1.40
10 1/2 inches	12	Cake Plates.....	3.20	5 5/8 "	3 3/4	" 36s.....	1.25
7 inches	20 1/4	Casseroles, 7 inch.....	9.60				
				7 5/8 inches	25 1/2	Oyster Tureens.....	16.00
8 1/2 inches	21	Covered Dishes, 7 inch.....	8.40	8 3/4 inches	6	Pickles.....	2.40
9 1/2 ounces	8 1/4	Coffees.....	2.10	6 1/8 inches	4 1/8	Plates, 4 inch.....	.80
9 1/2 "	4 1/4	" Cups only.....	1.40	7 "	5 1/2	" 5 "	.90
	4	" Saucers only.....	.70	8 "	7 5/8	" 6 "	1.10
3 1/2 ounces	4 1/4	" A. D.....	1.60	9 "	10 1/4	" 7 "	1.40
		" " Cups only.....	1.00	10 "	14	" 8 "	1.70
		" " Saucers only.....	.60	9 "	10 7/8	" 7 " Deep.....	1.60
				7 1/4 "	6	" 6 " Coupe.....	1.30
5/8 pints	5	Creams.....	2.40	7 7/8 "	8 1/2	" 7 " ".....	1.40
1/2 "	4	" Individual.....	2.00				
				6 1/2 inches	7	Sauce Boats.....	3.20
7 1/4 inches	5 1/2	Dishes, 4 inch.....	1.20	6 1/2 "	11	" " Fast Stand.....	7.20
10 1/8 "	11 1/2	" 7 "	1.60				
11 1/8 "	17 1/2	" 8 "	2.00	6 inches	12	Sauce Tureens, only.....	6.60
12 "	18 1/4	" 9 "	2.80	9 1/8 "	7 1/2	" " Stands.....	2.40
13 "	26	" 10 "	3.60		1 1/2	" " Ladles.....	3.60
14 "	31	" 11 "	4.80		21	" " Complete.....	12.00
15 "	39	" 12 "	6.00				
17 "	48	" 14 "	8.40	4 inches	9 3/4	Sugars, 30s.....	4.80
				3 1/2 "	8 1/4	" Individual.....	4.20
4 7/8 inches	3	Fruits, 4 inch.....	.60				
5 5/8 "	4	" 5 "	.70	7 ounces	7 1/2	Teas.....	1.80
				7 "	4	" Cups only.....	1.20
5 3/4 pints	22	Jugs, 6s.....	8.00		3 1/2	" Saucers only.....	.60
4 3/8 "	20	" 12s.....	5.40				
3 3/8 "	15	" 24s.....	4.00	1 7/8 pints	13	Teapots.....	6.40



THE REPUBLIC DINNER SERVICE.

- | | | | | |
|--------------------|---------------------------|----------------------|-----------------------|--------------------------|
| 1 Teapot | 7 Sauce Boat, Fast Stand. | 13 Baker, 7 inch | 19 Dish, 10 inch | 25 Oyster Tureen |
| 2 Sugar, 30s | 8 Bowl, 30s | 14 Oatmeal, 30s | 20 Cake Plate | 26 Covered Dish, 7 inch |
| 3 Cream | 9 Coffee | 15 Fruit, 4 inch | 21 Covered Butter | 27 Casserole, 7 inch |
| 4 Individual Sugar | 10 Tea | 16 Individual Butter | 22 Deep Plate, 7 inch | 28 Sauce Tureen Complete |
| 5 Individual Cream | 11 After Dinner Coffee | 17 Bone Dish | 23 Plate, 7 inch | 29 Jug, 24s |
| 6 Sauce Boat | 12 Nappie, 7 inch | 18 Pickle | 24 Coupe Soup, 7 inch | |

Hudson Dinner Service

Actual Measurement End to End	Weight Per Dozen Pounds		List Price Per Dozen	Actual Measurement End to End	Weight Per Dozen Pounds		List Price Per Dozen
5¼ inches	2¾	Bakers, 3 inch	\$1.40	6 pints	39	Jugs, 4s	\$10.80
6⅞ "	5¾	" 5 "	1.60	5 "	36	" 6s	8.00
8 "	7	" 6 "	2.00	3¼ "	24	" 12s	5.40
9 "	10½	" 7 "	2.40	2¼ "	17¼	" 24s	4.00
10 "	13	" 8 "	3.60	1¾ "	14	" 30s	3.20
10¾ "	17½	" 9 "	4.80	1⅞ "	10	" 36s	2.80
				¾ "	6½	" 42s	2.40
1½ pints	8½	Bowls, 30s	2.00	½ "	5¾	" 48s	2.00
1 "	5½	" 36s	1.60				
	14½	Butters, Covered	7.20	6 inches	6¼	Nappies, 5 inch	1.60
3 inches	1	" Individual	.40	7 "	9	" 6 "	2.00
				7⅞ "	13½	" 7 "	2.40
7 inches	23	Casseroles, 7 inch	9.60	8⅞ "	17	" 8 "	3.60
8 inches	25	Covered Dishes, 7 inch	8.40	10 "	24	" 9 "	4.80
				6¼ inches	6¾	Oatmeals, 30s	1.40
10¼ ounces	8	Coffees	2.10	5¾ "	4½	" 36s	1.25
		" Cups only	1.40			Orleans Salads, 7	2.40
		" Saucers only	.70	8¼ "	36	Oyster Tureens	16.00
3½ ounces	4½	" A. D.	1.60	8¼ "	6	Pickles	2.40
		" " Cups only	1.00	6 inches	3¾	Plates, 4 inch	.80
		" " Saucers only	.60	7⅞ "	5¼	" 5 "	.90
				8 "	7¼	" 6 "	1.10
⅝ pints	6	Creams	2.40	9 "	9¾	" 7 "	1.40
½ "	4½	" Individual	2.00	9¾ "	12¼	" 8 "	1.70
				9 "	12	" 7 " Deep	1.60
6¼ inches	3	Dishes, 3 inch	1.20	7⅞ "	6¾	" 6 " Coupe	1.30
7¼ "	4¾	" 4 "	1.20	8 "	8¼	" 7 " "	1.40
8 "	6¾	" 5 "	1.30	6¼ inches	7½	Sauce Boats	3.20
9½ "	8½	" 6 "	1.40	8¾ "	7¾	" " Stands	2.40
10½ "	13	" 7 "	1.60	6½ "	13½	" " Fast Stand	7.20
11¼ "	17	" 8 "	2.00	6¼ "	14	Sauce Tureens, only	6.60
12¼ "	22	" 9 "	2.80	10 "	12¼	" " Stands	2.40
13½ "	24	" 10 "	3.60		1¾	" " Ladles	3.60
14¼ "	28	" 11 "	4.80		28	" " Complete	12.00
15¼ "	44	" 12 "	6.00	3¾ inches	11	Soup Ladles	7.20
17½ "	64	" 14 "	8.40	3¼ "	8	Sugars, 30s	4.80
				8 ounces	7¼	" Individual	4.20
3¼ inches	3¾	Egg cups, Graham	1.80			Teas	1.80
5 inches	3	Fruits, 4 inch	.60			" Cups only	1.20
5¼ "	4	" 5 "	.70	2 pints	22½	" Saucers only	.60
						Teapots	6.40



THE HUDSON DINNER SERVICE.

- | | | | | |
|--------------------|------------------------|----------------------|-----------------------|--------------------------|
| 1 Teapot | 8 Coffee | 14 Oatmeal, 30s | 20 Dish, 10 inch | 26 Oyster Tureen |
| 2 Sugar, 30s | 9 Tea | 15 Fruit, 4 inch | 21 Cake | 27 Covered Dish, 7 inch |
| 3 Cream | 10 After Dinner Coffee | 16 Individual Butter | 22 Covered Butter | 28 Casserole, 7 inch |
| 4 Individual Sugar | 11 Salad, 7 inch. | 17 Bone | 23 Deep Plate, 7 inch | 29 Sauce Tureen Complete |
| 5 Individual Cream | 12 Nappy, 7 inch | 18 Pickle | 24 Plate, 7 inch | 30 Celery Tray |
| 6 Sauce Boat | 13 Baker, 7 inch | 19 Spooner | 25 Coupe Soup, 7 inch | 31 Jug, 24s |

Empress Dinner Service

Actual Measurement End to End	Weight Per Dozen Pounds		List Price Per Dozen	Actual Measurement End to End	Weight Per Dozen Pounds		List Price Per Dozen
5 1/2 inches	3	Bakers, 3 inch	\$1.40	5 1/8 inches	3 1/8	Fruits, 4 inch	\$0.60
7 7/8 "	9 3/4	" 6 "	2.00	5 5/8 "	3 1/2	" 5 "70
8 7/8 "	10 3/4	" 7 "	2.40	6 1/4 pints	25	Jugs, 6s.....	8.00
9 7/8 "	13	" 8 "	3.60	4 3/8 "	20	" 12s.....	5.40
11 "	18	" 9 "	4.80	3 3/8 "	17	" 24s.....	4.00
1 1/4 pints	8	Bowls, 30s.....	2.00	2 1/4 "	13	" 30s.....	3.20
3/4 "	6	" 36s.....	1.60	1 3/8 "	8	" 36s.....	2.80
1 3/4 "	9	" 24s Thin Oyster	2.20	7/8 "	6	" 42s.....	2.40
1 1/4 "	6 7/8	" 30s " "	2.00	1/2 "	5 1/4	" 48s.....	2.00
3/4 "	6	" 36s " "	1.60				
6 1/4 ounces	4 1/2	Bouillons.....	2.50	6 1/2 inches	6 1/2	Nappies, 5 inch	1.60
		Bouillon Cups only.....	1.80	7 5/8 "	10	" 6 "	2.00
		" Saucers only.....	.70	8 1/2 "	12 1/2	" 7 "	2.40
	13	Butters, Covered.....	7.20	9 1/2 "	17 1/2	" 8 "	3.60
3 inches	1	" Individual.....	.40	10 1/2 "	20	" 9 "	4.80
10 1/4 inches	11 1/2	Cake Plates.....	3.20				
6 1/4 inches	22	Casseroles, 7 inch.....	9.60	5 7/8 inches	4 1/2	Oatmeal, 36s.....	1.25
11 inches	10	Celery Trays.....	5.40	7 3/4 "	39	Oyster Tureens.....	16.00
8 inches	19	Covered Dishes, 7 inch.....	8.40	8 1/2 "	6	Pickles.....	2.40
5/8 pints	4 1/2	Creams.....	2.40	5 3/4 "	4	Plates, 4 inch80
1/2 "	3 1/2	" Individual.....	2.00	6 7/8 "	5 7/8	" 5 "90
		Cream Soups and Stands.....	4.00	8 "	7 7/8	" 6 "	1.10
		" " only.....	3.00	8 7/8 "	10	" 7 "	1.40
		" " Stands only.....	1.00	9 1/2 "	12 1/2	" 8 "	1.70
8 ounces	6 3/4	Coffees.....	2.10	9 1/8 "	11 1/2	" 7 " Deep.....	1.60
		" Cups only.....	1.40	7 1/8 "	6 1/4	" 6 " Coupe.....	1.30
		" Saucers only.....	.70	7 7/8 "	7 3/4	" 7 " Coupe.....	1.40
3 ounces	4	" A. D.	1.60				
		" " Cups only.....	1.00	6 inches	5 1/2	Sauce Boats	3.20
		" " Saucers only.....	.60	8 7/8 "	8	" " Stands	2.40
6 1/4 inches	3 5/8	Dishes, 3 inch	1.20	5 3/4 "	11	" " Fast Stands.....	7.20
7 1/4 "	4 5/8	" 4 "	1.20	5 3/4 "	11 1/4	" " Double Handle.....	9.00
8 3/8 "	6 1/2	" 5 "	1.30	6 inches	10 1/2	Sauce Tureens only.....	6.60
9 1/8 "	8 1/2	" 6 "	1.40	9 "	10 1/2	" " Stands.....	2.40
10 1/4 "	11 1/2	" 7 "	1.60		1 1/2	" " Ladles.....	3.60
11 "	13	" 8 "	2.00		22 1/2	" " Complete.....	12.00
12 1/2 "	17 3/4	" 9 "	2.80	3 7/8 inches	9 3/4	Sugars, 30s.....	4.80
13 "	21 1/4	" 10 "	3.60	3 1/4 "	6	" Individual.....	4.20
14 1/4 "	28 1/2	" 11 "	4.80	6 1/2 ounces	6	Teas.....	1.80
15 1/4 "	31	" 12 "	6.00			" Cups only.....	1.20
17 1/4 "	43 1/2	" 14 "	8.40			" Saucers only.....	.60
4 inches	3 3/4	Egg Cups, Boston.....	2.00	1 3/4 pints	15	Teapots.....	6.40



THE EMPRESS DINNER SERVICE.

- 1 Teapot
- 2 Sugar
- 3 Cream
- 4 Individual Sugar
- 5 Individual Cream
- 6 Coffee
- 7 Tea

- 8 After Dinner Coffee
- 9 Covered Butter
- 10 Double Handle Sauce Boat
- 11 Fast Stand Sauce Boat
- 12 Cream Soup and Stand
- 13 Bouillon Cup and Saucer
- 14 Ramekin and Stand

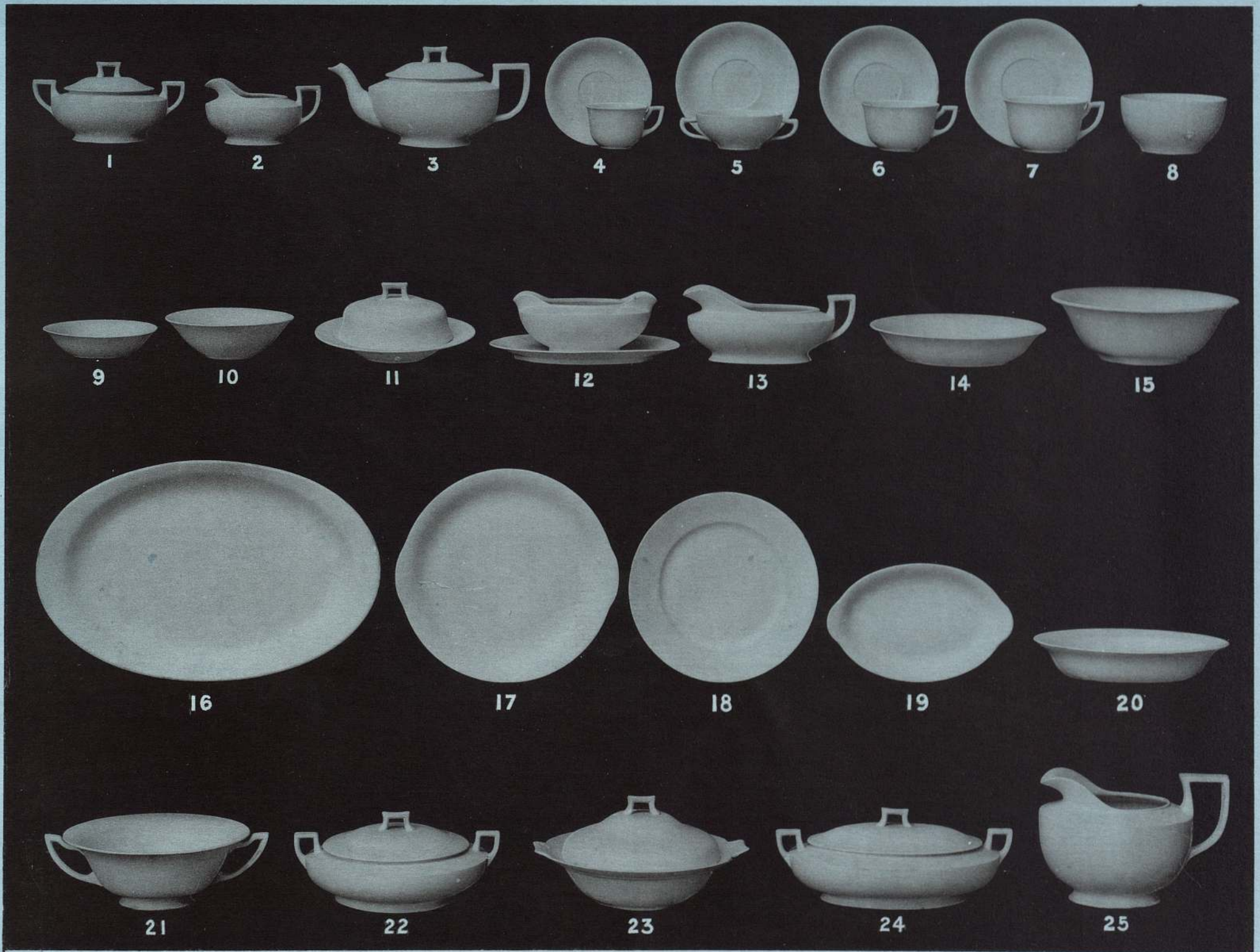
- 15 Nappie, 7 inch
- 16 Coupe Soup, 7 inch
- 17 Oatmeal, 36s
- 18 Fruit, 4 inch
- 19 Individual Butter
- 20 Bone Dish
- 21 Bowl, 36s

- 22 Boston Egg Cup
- 23 Spoon Holder
- 24 Dish, 10 inch
- 25 Cake Plate
- 26 Plate, 7 inch
- 27 Baker, 7 inch
- 28 Pickle

- 29 Sauce Boat and Stand
- 30 Oyster Tureen only
- 31 Casserole, 7 inch
- 32 Covered Dish, 7 inch
- 33 Sauce Tureen Complete
- 34 Jug, 24s

Kwaker Dinner Service

Actual Measurement End to End	Weight Per Dozen Pounds		List Price Per Dozen	Actual Measurement End to End	Weight Per Dozen Pounds		List Price Per Dozen
5½ inches	3	Bakers, 3 inch	\$1.40	13 inches	21¼	Dishes, 10 inch.....	\$3.60
7⅞ "	9¾	" 6 "	2.00	14¼ "	28½	" 11 "	4.80
8⅞ "	10¾	" 7 "	2.40	15¼ "	31	" 12 "	6.00
9⅞ "	13	" 8 "	3.60	17¼ "	43½	" 14 "	8.40
11 "	18	" 9 "	4.80				
1¼ pints	8	Bowls, 30s.....	2.00	4 inches	3¾	Egg Cups, Boston.....	2.00
¾ "	6	" 36s.....	1.60	5⅞ inches	3⅞	Fruits, 4 inch60
¾ "	6	" 36s Thin Oyster	1.60	5⅞ "	3½	" 5 "70
1¼ "	6⅞	" 30s " "	2.00	3⅞ pints	17	Jugs, 24s.....	4.00
1¼ "	9	" 24s " "	2.20				
6¼ ounces	4½	Bouillons	2.50	6½ inches	6½	Nappies, 5 inch	1.60
		" Cups only.....	1.80	7⅞ "	10	" 6 "	2.00
		" Saucers only.....	.70	8½ "	12½	" 7 "	2.40
	13	Butters, Covered.....	7.20	9½ "	17½	" 8 "	3.60
3 inches	1	" Individual.....	.40	10½ "	20	" 9 "	4.80
10¼ inches	11½	Cake Plates.....	3.20	5⅞ inches	4½	Oatmeals, 36s.....	1.25
6¼ inches	22	Casseroles, 7 inch.....	9.60	8½ "	6	Pickles.....	2.40
11 inches	10	Celery Trays.....	5.40	5¾ inches	4	Plates, 4 inch80
8 inches	19	Covered Dishes, 7 inch.....	8.40	6⅞ "	5⅞	" 5 "90
		Creams.....	2.40	8 "	7⅞	" 6 "	1.10
		Cream Soups and Stands	4.00	8⅞ "	10	" 7 "	1.40
		" " only	3.00	9½ "	12½	" 8 "	1.70
		" " Stands only.....	1.00	9⅞ "	11½	" 7 " Deep.....	1.60
8¾ ounces	7	Coffees	2.10	7⅞ "	6¼	" 6 " Coupe.....	1.30
		" Cups only.....	1.40	7⅞ "	7¾	" 7 " "	1.40
		" Saucers only.....	.70			Salads, Covered.....	9.60
3½ ounces	4½	" A. D.	1.60			" Handled.....	8.40
		" " Cups only.....	1.00		6	Sauce Boats.....	3.20
		" " Saucers only.....	.60		11	" " Fast Stand.....	7.20
6¼ inches	3⅞	Dishes, 3 inch	1.20			Sugars.....	4.80
7¼ "	4⅞	" 4 "	1.20	7½ ounces	6½	Teas.....	1.80
8¾ "	6½	" 5 "	1.30			" Cups only.....	1.20
9⅞ "	8½	" 6 "	1.40			" Saucers only.....	.60
10¼ "	11½	" 7 "	1.60	1¾ pints	15	Teapots.....	6.40
11 "	13	" 8 "	2.00				
12½ "	17¾	" 9 "	2.80				



THE KWAKER DINNER SERVICE.

1 Sugar
2 Cream
3 Teapot
4 After Dinner Coffee
5 Bouillon Cup and Saucer

6 Tea
7 Coffee
8 Bowl, 36s
9 Fruit, 4 inch
10 Oatmeal, 36s

11 Covered Butter
12 Fast Stand Sauce Boat
13 Sauce Boat
14 Coupe Soup, 7 inch
15 Nappie, 7 inch

16 Dish, 12 inch
17 Cake Plate
18 Plate, 7 inch
19 Pickle
20 Baker, 7 inch

21 Handled Salad
22 Casserole, 7 inch
23 Covered Salad
24 Covered Dish, 7 inch
25 Jug, 24s

White Granite Staples — Cable Shape

Actual Measurement End to End	Weight Per Dozen Pounds		List Price Per Dozen	Actual Measurement End to End	Weight Per Dozen Pounds		List Price Per Dozen
6 1/2 inches	7 1/2	Baby Plates.....	\$3.00	3 5/8 pints	22 1/2	Jugs, 12s Octagon, Covered	\$8.10
6 3/4 inches	6	Bakers, 5 inch	1.60	2 1/2 "	18	" 24s " "	6.00
7 3/4 "	8 1/2	" 6 "	2.00	1 3/4 "	13	" 30s " "	4.80
8 3/4 "	10 1/4	" 7 "	2.40	1 1/8 "	10 1/2	" 36s " "	4.20
9 3/4 "	13 1/2	" 8 "	3.60	3 5/8 "	17	" 12s " Open	5.40
10 3/4 "	16 1/4	" 9 "	4.80	2 1/2 "	15	" 24s " "	4.00
11 3/4 "	26	" 10 "	6.00	1 3/4 "	11	" 30s " "	3.20
1 1/2 pints	11 3/4	Bowls, 30s St. Denis.....	2.00	1 1/8 "	9	" 36s " "	2.80
1 "	8 3/4	" 36s " "	1.60	12 ounces	7 1/4	Mugs, 30s Cable.....	1.52
1 1/2 "	13	" 30s Oyster.....	2.00	9 "	6	" 36s "	1.26
1 "	9	" 36s " "	1.60	8 "	6	" Soda, Handled.....	1.60
3/4 "	6 3/4	" 42s "	1.45	8 "	4 1/2	" " Unhandled.....	1.20
12 pints	76	Bowls, 4s Mixing	10.00		6	Molasses Jugs, Cable.....	6.00
8 "	60	" 6s "	7.50	4 3/4 inches	5	Nappies, 3 inch Scalloped	1.40
7 "	50	" 9s "	5.75	5 1/2 "	6 1/2	" 4 " "	1.40
5 "	31 1/2	" 12s "	4.00	6 1/4 "	10 1/4	" 5 " "	1.60
3 "	25 1/2	" 18s "	3.00	7 "	12 1/2	" 6 " "	2.00
2 "	19 1/4	" 24s "	2.00	8 1/4 "	15 1/2	" 7 " "	2.40
1 1/2 "	15	" 30s "	1.70	9 "	20 1/4	" 8 " "	3.60
1 1/8 "	13 1/2	" 36s "	1.40	9 3/4 "	30	" 9 " "	4.80
1 "	9	" 42s "	1.20	10 3/4 "	40 1/2	" 10 " "	6.00
	13 1/2	Butters, Covered.....	7.20	5 1/2 "	7	" 4 " Fluted	1.40
10 3/4 inches	16 1/2	Cake Plates, Boston.....	3.60	6 1/4 "	9 1/4	" 5 " "	1.60
10 7/8 "	18	" " Omaha.....	3.60	7 "	14 1/4	" 6 " "	2.00
13 ounces	13 1/4	Coffees, St. Denis, Handled.....	2.10	8 1/4 "	18 1/2	" 7 " "	2.40
13 "	12 1/2	" " " Unhandled.....	1.80	9 "	23	" 8 " "	3.60
13 "	7 3/4	" " " Cups only, Handled.....	1.40	10 1/4 "	31	" 9 " "	4.80
13 "	7	" " " Cups, Unhandled.....	1.10	11 "	42	" 10 " "	6.00
	5 1/2	" Saucers only.....	.70		3 1/2	Pap Boats, Front Spout.....	4.50
10 1/2 "	8	" Ovide.....	2.10	6 1/2 inches	5	Plates, 4 inch80
12 "	11 3/4	" Seneca.....	2.10	7 "	6	" 5 "90
9 inches	32	Covered Dishes, 8 inch.....	9.60	7 7/8 "	7 1/2	" 6 "	1.10
8 3/4 inches	9 1/2	Dishes, 6 inch	1.40	9 1/8 "	10 1/2	" 7 "	1.40
10 1/8 "	12 1/2	" 7 "	1.60	9 3/4 "	13 1/4	" 8 "	1.70
11 "	13 1/2	" 8 "	2.00	9 inches	11 1/2	Plates, 7 inch deep.....	1.60
12 "	19	" 9 "	2.80	10 1/4 inches	21	Salads, 9 inch, Boston.....	4.80
13 "	25	" 10 "	3.60	10 1/4 "	18 1/2	" 9 " Omaha.....	4.80
15 "	31	" 12 "	6.00	8 inches	11 1/4	Sauce Boats.....	3.20
17 1/4 "	43	" 14 "	8.40	4 inches	18 3/4	Sugars, 30s Cable.....	4.80
	4 1/4	Egg Cups, Double.....	1.40	9 ounces	10 1/2	Teas, St. Denis, Handled.....	1.80
	1 1/2	" " Single.....	1.00	9 "	10	" " " Unhandled.....	1.50
5 inches	3	Fruits, 4 inch.....	.60	8 "	9 1/2	" Baltimore, Handled.....	1.80
9 1/2 pints	60	Jugs, 4s Cable.....	10.80	8 1/4 "	6 1/2	" Ovide.....	1.80
8 "	40	" 6s "	8.00	8 1/2 "	10 1/2	" Seneca.....	1.80
5 3/4 "	32	" 12s "	5.40			" Cups only, Handled.....	1.20
4 "	28	" 24s "	4.00			" Saucers only.....	.60
2 3/4 "	23	" 30s "	3.20			" Cups only, Unhandled.....	.90
1 5/8 "	13 1/2	" 36s "	2.80				
1 1/8 "	9 1/4	" 42s "	2.40				



WHITE GRANITE STAPLES.

- 1 St. Denis Tea
- 2 St. Denis Coffee
- 3 Ovide Tea
- 4 Baltimore Tea
- 5 Seneca Tea
- 6 Soda Mug, Unhandled
- 7 Soda Mug, Handled.

- 8 Cable Mug, 30s
- 9 Pap Boat
- 10 Fruit, 4 inch
- 11 Single Egg Cup
- 12 Double Egg Cup
- 13 Covered Butter
- 14 Oyster Bowl

- 15 St. Denis Bowl
- 16 Sauce Boat
- 17 Sugar
- 18 Molasses Can
- 19 Celery Tray
- 20 Baker, 7 inch
- 21 Baby Plate

- 22 Omaha Salad, 9 inch
- 23 Boston Salad, 9 inch
- 24 Omaha Cake Plate
- 25 Boston Cake Plate
- 26 Plate, 7 inch
- 27 Dish, 12 inch

- 28 Covered Dish, 8 inch
- 29 Fluted Nappie
- 30 Scollop Nappie
- 31 Mixing Bowl
- 32 Octagon Covered Jug
- 33 Cable Jug

Laughlin Semi-Vitreous Hotel Wares—Double Thick

Actual Measurement End to End	Weight Per Dozen Pounds		List Price Per Dozen	Actual Measurement End to End	Weight Per Dozen Pounds		List Price Per Dozen
4 3/4 inches	3 3/4	Bakers, 2 inch	\$1.40	12 inches	21 1/2	Dishes, 9 inch	\$3.00
5 "	4 1/2	" 2 1/2 "	1.40	12 3/4 "	24	" 10 "	4.00
5 1/2 "	6	" 3 "	1.40	14 7/8 "	38	" 12 "	6.40
6 1/4 "	8	" 4 "	1.40	10 3/4 "	18 1/2	" 8 " Sterling, Square	2.70
8 5/8 "	19	" 7 "	2.40	12 3/4 "	31	" 10 "	4.20
9 1/2 "	22 1/2	" 8 "	3.60	15 "	42	" 12 "	7.20
10 1/4 "	24	" 9 "	4.80	10 1/2 pints	49	Ewers, 9s	10.80
11 1/8 "	31 1/2	" 10 "	6.00	13 1/2 inches	58	Basins, 9s	10.80
1 pint	19	Bowls, 30s Oyster	2.00		107	Ewers and Basins, 9s	21.60
7/8 "	13	" 36s "	1.60	5 inches	6 1/4	Fruits, 4 inch	.65
5/8 "	10 1/2	" 42s "	1.45	4 3/4 inches	4 1/2	Ice Creams, 3 1/2 inch	.60
3/8 "	7 1/2	" 54s "	1.25	5 1/4 "	6 1/4	" " 4 "	.65
1 "	13	" 30s Unfooted	2.00	9 1/2 inches	78	Ice Tubs	12.00
7/8 "	9 1/4	" 36s "	1.60	6 pints	48	" Jugs, 6s	12.00
3/4 "	8 1/2	" 42s "	1.45	10 pints	51	Jugs, 4s, Rocaille	10.80
6 inches	13 1/2	Butters, Fast Drainer	6.00	6 "	34 1/2	" 6s "	8.00
3 "	2 1/2	" Individual	.40	4 "	27	" 12s "	5.40
8 pints	82 1/2	Chambers, 9s Covered	9.60	3 1/2 "	20	" 24s "	4.00
8 "	51	" 9s Open	6.40	2 1/2 "	17	" 30s "	3.20
10 ounces	19	Coffees, Saxon, Handled	2.40	1 "	11 1/2	" 36s "	2.80
10 "	18 1/2	" " Unhandled	2.14	5/8 "	7 1/2	" 42s "	2.40
10 3/4 "	20 1/4	" Tulip, Unhandled	2.14	3/8 "	4 3/4	" 48s "	2.00
		" Cups only, Handled	1.50	1/4 "	4	" 54s "	1.50
		" " Unhandled	1.24	3 "	30	" 24s Hall Boy	4.00
6 3/8 inches	8 3/4	Coffees, Saucers only	.90	2 3/8 "	22	" 30s " "	3.20
3 ounces	10	Coffees, A. D. Handled	1.86		9	Mustards, Handled	1.80
3 "	9 1/4	" " Unhandled	1.60	5 1/2 inches	8	" Unhandled	1.50
		" " Cups only, Handled	1.06	5 "	7 1/2	Nappies, 30s Oyster (1/2 thick)	1.50
		" " Unhandled	.80	4 1/2 "	6 1/2	" 36s " "	1.25
	4 3/4	" " Saucers only	.80		5 1/4	" 42s " "	1.00
10 ounces	10	Coffee Mugs, Baltimore	1.60	6 1/2 inches	8 1/4	Plates, 4 inch	.90
1 1/2 ounces	3	Creams, Block Handled	1.25	7 "	9	" 5 "	1.10
1 3/4 "	3	" Double Lipped	1.25	7 3/4 "	13	" 6 "	1.30
3 "	3	" Tankard, Handled, 1s	1.50	9 1/4 "	17	" 7 "	1.50
3 "	3	" " Unhandled, 1s	1.35	9 3/4 "	20 1/2	" 8 "	1.90
1 3/4 "	2 1/2	" " Handled, 2s	1.25	9 1/4 inches	19	Plates, 7 inch Deep	1.60
1 3/4 "	2 1/4	" " Unhandled, 2s	1.15	4 1/2 inches	24	Sugars, 30s Round	4.40
		Custards, Handled	1.80	4 1/2 "	16 1/2	" 30s Square Box	4.80
	5 3/4	" Unhandled	1.60	3 3/4 "	14	" 36s " "	4.00
6 1/2 inches	5 1/2	Dishes, 3 inch	1.20	8 3/4 ounces	18 3/4	Teas, Saxon, Handled	2.14
7 1/4 "	6 1/2	" 4 "	1.20	8 3/4 "	18	" " Unhandled	1.86
8 1/4 "	8 1/2	" 5 "	1.40			" " Cups, only, Handled	1.34
9 "	10	" 6 "	1.60	6 3/8 inches	8 3/4	" " Unhandled	1.06
9 3/4 "	14 1/4	" 7 "	1.80			" " Saucers only	.80
11 "	16 1/2	" 8 "	2.20			" Tulip, Unhandled	1.86
						" " Cups only Unhandled	1.06
						" " Saucers only	.80



LAUGHLIN SEMI-VITREOUS HOTEL WARES, DOUBLE THICK.

- 1 Cream, D. L.
- 2 Cream, B. H.
- 3 Cream, Tankard, Unhandled
- 4 Cream, Tankard, Handled
- 5 Mustard, Unhandled
- 6 Mustard, Handled
- 7 Round Hotel Sugar

- 8 Box Sugar
- 9 Oyster Nappie
- 10 Oyster Bowl, Low Foot
- 11 Oyster Bowl, Footed
- 12 Fast Drainer Butter
- 13 Individual Butter
- 14 Ice Cream

- 15 Fruit
- 16 Custard, Unhandled
- 17 Custard, Handled
- 18 Coffee Mug, Baltimore
- 19 Tulip Coffee
- 20 Saxon Coffee, Handled
- 21 Saxon Tea, Handled

- 22 St. Denis A. D. Coffee
- 23 Ice Tub
- 24 Sterling Dish
- 25 Dish
- 26 Plate, 7 inch
- 27 Baker, 7 inch

- 28 Covered Chamber, 9s
- 29 Hall Boy Jug
- 30 Rocaile Jug
- 31 Ice Jug
- 32 Ewer and Basin, 9s

Laughlin Semi-Vitreous Hotel Wares—Welted Edge

Actual Measurement End to End	Weight Per Dozen Pounds		List Price Per Dozen	Actual Measurement End to End	Weight Per Dozen Pounds		List Price Per Dozen	
5 1/8 inches	3 1/2	Bakers, 2 1/2 inch	\$1.40	5 1/8	4 1/2	Fruits, 4 inch	\$0.65	
5 3/4 "	4	" 3 "	1.40	5 1/2	5	" 5 "	.75	
6 "	5	" 4 "	1.40	4 3/4	4	" 4 " P. C.	.65	
9 "	9 3/4	" 7 "	2.40	5 1/8	3 3/4	Ice Creams, 4 inch	.65	
10 "	14	" 8 "	3.60	10 pints	51	Jugs, Rocaille, 4s	10.80	
11 "	17 1/2	" 9 "	4.80	6 "	34 1/2	" " 6s	8.00	
1 1/2 pints	12 1/2	Bowls, 30s Oyster Footed	2.00	4 "	27	" " 12s	5.40	
1 "	9	" 36s " "	1.60	3 1/2 "	20	" " 24s	4.00	
3/4 "	7 1/2	" 42s " "	1.45	2 1/2 "	17	" " 30s	3.20	
1 1/4 pints	8	Bowls, 30s P. C.	2.00	1 pint	11 1/2	Jugs, Rocaille, 36s	2.80	
6 inches	7 3/4	Buckwheat Covers	2.75	5/8 "	6 1/2	" " 42s	2.40	
3 1/8 inches	1 1/2	Butters, Individual	.40	3/8 "	4 1/2	" " 48s	2.00	
8 ounces	13 3/8	Bouillons	2.50	1/4 "	4	" " 54s	1.50	
8 "	7	" Cups only	1.80	6 inches	5 1/2	Mush and Milk Bowls, 36s	1.25	
8 "	6 3/8	" Saucers only, Welted Edge	.70		9 1/4	Mustards, Handled	1.80	
8 ounces	6	" Cups only, N. D.	1.80		8	" Unhandled	1.50	
9 ounces	13 7/8	Coffees, Yew York	2.40	7 inches	10	Nappies, 6 inch	2.00	
9 "	14	" Boule	2.40	8 "	14	" 7 "	2.40	
9 "	7 1/2	" Cups only	1.50	9 "	17	" 8 "	3.60	
	6 3/8	" Saucers only	.90	9 7/8 "	22	" 9 "	4.80	
3 3/4 ounces	5 3/8	" A. D., Handled	1.80	5 1/2 "	7 1/2	" Oyster 30s	1.50	
3 3/4 "	5 1/2	" Unhandled	1.60	5 "	6 1/2	" " 36s	1.25	
3 3/4 "	4	" " Cups only, Handled	1.20	4 1/2 "	5 1/4	" " 42s	1.00	
3 "	3 1/4	" " " " P. C.	1.20	8 inches	8	Pickles, P. C.	3.00	
3 "	3 1/8	" " " " Unhandled	1.00		6 1/4 inches	6	Plates, 4 inch	.90
	1 3/8	" Saucers only	.60	7 1/4 "	7 1/2	" 5 "	1.10	
10 1/2 ounces	8 1/4	Coffee Mugs, P. C.	1.60	8 1/8 "	11	" 6 "	1.30	
8 7/8 inches	14	Comports, P. C.	3.00	9 1/4 "	13 3/4	" 7 "	1.50	
3 1/2 ounces	3	Creams, Ind. Tankard, Handled, 1s	1.50	9 3/4 "	16 3/4	" 8 "	1.90	
3 1/4 "	3	" " " Unhandled, 1s	1.35	8 "	9 5/8	" 6 " Deep	1.40	
1 3/4 "	2 3/4	" " " Handled, 2s	1.25	9 "	14 1/2	" 7 " Deep	1.60	
1 3/4 "	2	" " " Unhandled, 2s	1.15	7 3/8 "	8 1/2	" 7 " Coupe	1.50	
	5 3/4	Custards, Handled	1.80	3 3/4 inches	13	Sugars, 36s Restaurant	4.00	
	5 1/2	" Unhandled	1.60	3 1/4 "	9 1/2	" 42s "	2.50	
7 inches	5 1/2	Dishes, 3 inch	1.20	7 1/4 ounces	12	Teas, Yew York	2.14	
7 1/2 "	6 1/2	" 4 "	1.20	7 1/2 "	12 3/8	" Boule	2.14	
8 1/2 "	8 3/4	" 5 "	1.40	9 1/2 "	15 3/8	" St. Denis, Handled	2.14	
9 "	10 1/2	" 6 "	1.60	9 1/2 "	15	" St. Denis, Unhandled	1.86	
9 3/4 "	11 1/4	" 7 "	1.80	10 "	13 3/8	" P. C. Handled	2.14	
11 1/2 "	16 1/2	" 8 "	2.20	10 "	12 7/8	" P. C. Unhandled	1.86	
12 1/2 "	20	" 9 "	3.00	8 "	11 1/2	" N. D. Handled	2.14	
13 1/2 "	24	" 10 "	4.00		6 3/8	" Cups only, Handled	1.34	
15 "	33	" 12 "	6.40			" Cups only, Unhandled	1.06	
10 3/4 "	18 1/2	" Sterling, 8 inch square	2.70			" Saucers only	.80	
12 3/4 "	31	" " 10 " "	4.20					
15 "	42	" " 12 " "	7.20					



WELTED EDGE, SEMI-VITREOUS HOTEL WARES.

- | | | | | |
|---------------------------|---------------------------|-------------------------------------|-----------------------|----------------------|
| 1 Cream, Tankard, Handled | 8 Pickle, P. C. | 15 P. C. Tea | 22 Bowl, 30s, P. C. | 28 Individual Butter |
| 2 Rocaille Jug, 54s | 9 Buckwheat Cover | 16 New York Bouillon Cup and Saucer | 23 Coupe, 7 inch | 29 Baker |
| 3 Mustard, Handled | 10 Coffee Mug, P. C. | 17 Boule Coffee | 24 Mush and Milk Bowl | 30 Nappie |
| 4 Round Restaurant Sugar | 11 St. Denis Tea, Handled | 18 Boule Tea | 25 Fruit | 31 Plate, 7 inch |
| 5 Custard, Unhandled | 12 St. Denis A. D. Coffee | 19 A. D. Coffee, P. C. | 26 Fruit, P. C. | 32 Dish |
| 6 Oyster Bowl, Footed | 13 New York Tea | 20 Bouillon Cup and Saucer, N. D. | 27 Ice Cream | 33 Rocaille Jug. |
| 7 Oyster Nappie | 14 New York Coffee | 21 Tea, N. D. | | |

COMPOSITION OF DINNER SETS

56-Piece Tea Set

	Pieces
12 Plates, 7 inch.....	12
12 Teas.....	24
12 Fruits, 4 inch.....	12
2 Plates, 8 inch.....	2
1 Bowl, 30s.....	1
1 Teapot.....	2
1 Sugar, 30s.....	2
1 Cream.....	1
List Price, \$5.39	56

42-Piece Dinner Set (A)

	Pieces
6 Plates, 5 inch.....	6
6 Plates, 7 inch.....	6
6 Fruits, 4 inch.....	6
6 Individual Butters.....	6
6 Teas.....	12
1 Dish, 10 inch.....	1
1 Baker, 7 inch.....	1
1 Covered Dish, 7 inch.....	2
1 Pickle.....	1
1 Sauce Boat.....	1
List Price, \$4.22	42

42-Piece Dinner Set (BB)

	Pieces
6 Teas.....	12
6 Plates, 5 inch.....	6
6 Plates, 7 inch.....	6
6 Fruits, 4 inch.....	6
6 Individual Butters.....	6
1 Baker, 7 inch.....	1
1 Dish, 8 inch.....	1
1 Bowl, 36s.....	1
1 Sugar, 30s.....	2
1 Cream.....	1
List Price, \$3.65	42

51-Piece Dinner Set (A)

	Pieces
6 Plates, 5 inch.....	6
6 Plates, 6 inch.....	6
6 Plates, 7 inch.....	6
6 Teas.....	12
6 Fruits, 4 inch.....	6
6 Individual Butters.....	6
1 Dish, 8 inch.....	1
1 Dish, 10 inch.....	1
1 Baker, 7 inch.....	1
1 Bowl, 36s.....	1
1 Sugar, 30s.....	2
1 Cream.....	1
1 Covered Dish, 7 inch.....	2
List Price, \$5.20	51

51-Piece Dinner Set (B)

	Pieces
6 Plates, 4 inch.....	6
6 Plates, 5 inch.....	6
6 Plates, 7 inch.....	6
6 Coupes, 7 inch.....	6
6 Teas.....	12
6 Fruits, 4 inch.....	6
1 Dish, 10 inch.....	1
1 Baker, 7 inch.....	1
1 Sauce Boat.....	1
1 Covered Dish, 7 inch.....	2
1 Pickle.....	1
1 Sugar, 30s.....	2
1 Cream.....	1
List Price, \$5.72	51

100-Piece Dinner Set (AA)

	Pieces
12 Plates, 5 inch.....	12
12 Plates, 6 inch.....	12
12 Plates, 7 inch.....	12
12 Fruits, 4 inch.....	12
12 Individual Butters.....	12
12 Teas.....	24
1 Dish, 8 inch.....	1
1 Dish, 12 inch.....	1
1 Covered Dish, 7 inch.....	2
1 Casserole, 7 inch.....	2
1 Baker, 7 inch.....	1
1 Covered Butter.....	3
1 Sauce Boat.....	1
1 Pickle.....	1
1 Sugar, 30s.....	2
1 Cream.....	1
1 Bowl, 36s.....	1
List Price, \$10.36	100

112-Piece Dinner Set (AA) same as 100-Piece (AA) with the addition of 1 Doz. Coupes 7 inch.
List Price, \$11.76.

100-Piece Dinner Set (BB)

	Pieces
12 Plates, 5 inch.....	12
12 Plates, 7 inch.....	12
12 Coupes, 7 inch.....	12
12 Fruits, 4 inch.....	12
12 Individual Butters.....	12
12 Teas.....	24
1 Dish, 8 inch.....	1
1 Dish, 12 inch.....	1
1 Baker, 7 inch.....	1
1 Covered Dish, 7 inch.....	2
1 Casserole, 7 inch.....	2
1 Covered Butter.....	3
1 Sauce Boat.....	1
1 Pickle.....	1
1 Sugar, 30s.....	2
1 Cream.....	1
1 Bowl, 36s.....	1
List Price, \$10.68	100

COMPOSITION OF DINNER SETS — *Continued*

100-Piece Dinner Set (CC)

	Pieces
12 Plates, 4 inch.....	12
12 Plates, 5 inch.....	12
12 Plates, 7 inch.....	12
12 Coupes, 7 inch.....	12
12 Fruits, 4 inch.....	12
12 Teas.....	24
1 Dish, 8 inch.....	1
1 Dish, 10 inch.....	1
1 Dish, 12 inch.....	1
1 Baker, 7 inch.....	1
1 Covered Dish, 7 inch.....	2
1 Casserole, 7 inch.....	2
1 Covered Butter.....	3
1 Sauce Boat.....	1
1 Pickle.....	1
1 Sugar, 30s.....	2
1 Cream.....	1
<hr/>	
List Price, \$11.24.....	100

100-Piece Dinner Set (DD)

	Pieces
12 Plates, 4 inch.....	12
12 Plates, 5 inch.....	12
12 Plates, 6 inch.....	12
12 Plates, 7 inch.....	12
12 Fruits, 4 inch.....	12
12 Teas.....	24
1 Dish, 8 inch.....	1
1 Dish, 12 inch.....	1
1 Baker, 7 inch.....	1
1 Casserole, 7 inch.....	2
1 Covered Dish, 7 inch.....	2
1 Covered Butter.....	3
1 Sauce Boat.....	1
1 Pickle.....	1
1 Sugar, 30s.....	2
1 Jug, 42s.....	1
1 Bowl, 36s.....	1
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List Price, \$10.78.....	100

112-Piece Dinner Set (DD) same as 100-Piece (DD) with the addition of 1 Doz. Coupes 7 inch.

List Price, \$12.18.

100-Piece Dinner Set (EE)

	Pieces
12 Plates, 4 inch.....	12
12 Plates, 5 inch.....	12
12 Plates, 7 inch.....	12
12 Coupes, 7 inch.....	12
12 Fruits, 4 inch.....	12
12 Teas.....	24
1 Dish, 8 inch.....	1
1 Dish, 12 inch.....	1
1 Baker, 7 inch.....	1
1 Covered Dish, 7 inch.....	2
1 Casserole, 7 inch.....	2
1 Covered Butter.....	3
1 Sauce Boat.....	1
1 Pickle.....	1
1 Sugar, 30s.....	2
1 Cream.....	1
1 Bowl, 36s.....	1
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List Price, \$11.08.....	100

106-Piece Dinner Set

	Pieces
12 Plates, 4 inch.....	12
12 Plates, 5 inch.....	12
12 Plates, 6 inch.....	12
12 Plates, 7 inch.....	12
12 Coupes, 7 inch.....	12
12 Teas.....	24
12 Fruits, 4 inch.....	12
1 Covered Dish, 7 inch.....	2
1 Casserole, 7 inch.....	2
1 Dish, 8 inch.....	1
1 Dish, 10 inch.....	1
1 Dish, 14 inch.....	1
1 Baker, 7 inch.....	1
1 Sauce Boat.....	1
1 Pickle.....	1
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List Price, \$11.34.....	106

130-Piece Dinner Set

	Pieces
12 Plates, 4 inch.....	12
12 Plates, 6 inch.....	12
12 Plates, 7 inch.....	12
12 Plates, 8 inch.....	12
12 Coupes, 7 inch.....	12
12 Fruits, 4 inch.....	12
12 Teas.....	24
6 Coffees.....	12
1 Dish, 8 inch.....	1
1 Dish, 10 inch.....	1
1 Dish, 12 inch.....	1
1 Dish, 14 inch.....	1
1 Covered Dish, 7 inch.....	2
1 Casserole, 7 inch.....	2
2 Bakers, 7 inch.....	2
1 Covered Butter.....	3
1 Sauce Boat.....	1
1 Pickle.....	1
1 Sugar, 30s.....	2
1 Cream.....	1
1 Bowl, 30s.....	1
1 Jug, 42s.....	1
1 Oyster Tureen.....	2
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List Price, \$16.80.....	130

PRICE LIST — WHITE TOILET WARE



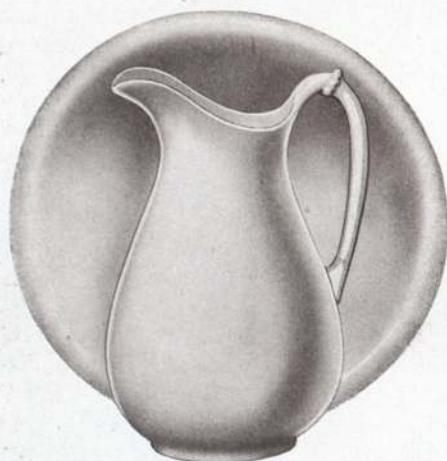
	List Price Per Dozen	Weight Per Dozen Pounds
Mingo Ewer and Basin, 9s	\$21.60	114



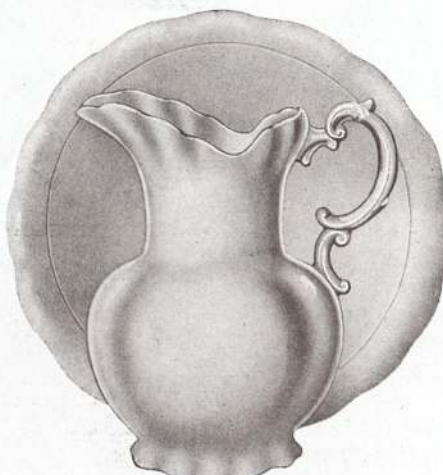
	List Price Per Dozen	Weight Per Dozen Pounds
Duchess Ewer and Basin, 9s.....	\$21.60	108



	List Price Per Dozen	Weight Per Dozen Pounds
Monterey Combinet....	\$20.00	79



	List Price Per Dozen	Weight Per Dozen Pounds
Cable Ewer and Basin, 9s	\$21.60	112

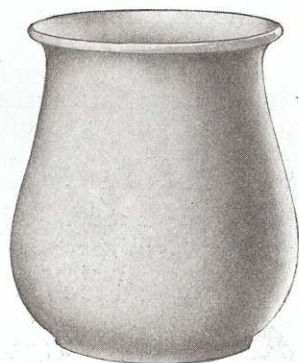


	List Price Per Dozen	Weight Per Dozen Pounds
Catalina Ewer and Basin, 9s.....	\$21.60	118

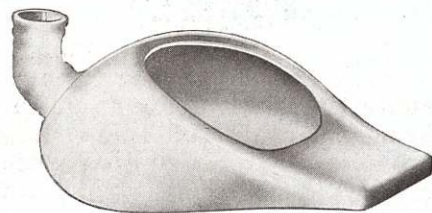


	List Price Per Dozen	Weight Per Dozen Pounds
Lenox Combinet	\$25.00	81

PRICE LIST — WHITE TOILET WARE — Continued



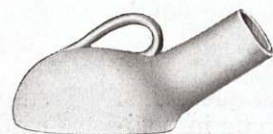
Cospadore, 3s..... List Price Per Dozen \$20.00 Weight Per Dozen Pounds 76



Bed Pans, 1s..... List Price Per Dozen \$15.00 Weight Per Dozen Pounds 58



	List Price Per Dozen	Weight Per Dozen Pounds
Cable Covered Chamber, 9s	\$9.60	53
Cable Open Chamber, 9s	6.40	36
Cable Covered Chamber, 12s	7.20	31
Cable Open Chamber, 12s	4.80	21



Male Urinal..... List Price Per Dozen \$9.00 Weight Per Dozen Pounds 10



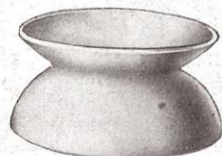
Female Urinal..... List Price Per Dozen \$9.00 Weight Per Dozen Pounds 12



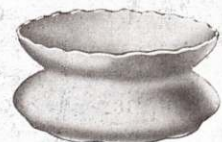
Cable Covered Soap..... List Price Per Dozen \$6.00 Weight Per Dozen Pounds 12



Soap Slab, Square..... List Price Per Dozen \$1.20 Weight Per Dozen Pounds 6



Low Parlor Spittoon.... List Price Per Dozen \$6.00 Weight Per Dozen Pounds 30



Newell Spittoon..... List Price Per Dozen \$4.00 Weight Per Dozen Pounds 18

Mingo Toilet Ware

	List Price Per Dozen
Ewers	\$10.80
Basins	10.80
Ewers and Basins.....	21.60
Covered Chambers	9.60
Open Chambers.....	6.40
Slop Pails.....	24.00
Mouth Ewers	4.00
Covered Soaps	6.00
Mugs	1.52
Brush Vases.....	4.00

Duchess Toilet Ware

Ewers	\$10.80
Basins	10.80
Ewers and Basins.....	21.60
Covered Chambers	9.60
Open Chambers.....	6.40
Slop Pails	24.00
Combinets	20.00
Mouth Ewers	4.00
Covered Soaps	6.00
Mugs	1.52
Brush Vases.....	4.00

	List Price Each
Toilet Set, 6 piece.....	\$2.83
1 Ewer	
1 Basin	
1 Covered Chamber	
1 Mug	
1 Soap Slab	

	Each
Toilet Set, 10 piece.....	\$3.90
1 Ewer	
1 Basin	
1 Covered Chamber	
1 Covered Soap Dish	
1 Mouth Ewer	
1 Brush Vase	
1 Mug	

	Each
Toilet Set, 12 piece.....	\$5.90
1 Ewer	
1 Basin	
1 Covered Chamber	
1 Covered Soap	
1 Slop Pail	
1 Mouth Ewer	
1 Brush Vase	
1 Mug	

HOW CHINA IS MADE

IT IS of advantage to the merchant engaged in buying and selling china to know something of how it is made. The buying public is becoming more discriminating. It is showing more curiosity about things of daily use. It wants to know how they are made, and what they are made of. It is showing a disposition to ask questions. In the interest of good salesmanship, it is worth while to be in position to answer these questions fully and correctly. With this thought in mind, it has been decided to embody in this catalogue a brief description of the methods employed in making china, avoiding so far as possible the use of technical and scientific terms.

EARTHENWARE AND CHINA

The productions of The Homer Laughlin China Co. are not china in a commercial sense. There are two distinct classes of dishes in general commerce, one of which as a matter of convenience is known as "china" and the other as "earthenware." The distinction is largely a matter of the density of the body. The so-called china is of a vitreous nature, the body being dense and non-porous, and in the thin pieces it shows the quality of translucency; that is, it is slightly transparent, and under a strong light will dimly show objects on the opposite side. The so-called earthenware is less dense, it is slightly porous, and is translucent only in the thinnest pieces. In appearance china and earthenware are very much alike. They should both be pure white and clean, and if struck lightly with a metallic substance should give forth a bell-like ring. It is frequently difficult to distinguish between the two, and about the only absolute test is the application of ink, or some other colored fluid, to a fracture. If the ink can be washed away, leaving no trace, the article is clearly china. If the ink leaves a slight stain that cannot be washed away, the goods should be classed as earthenware. China is the more expensive, largely because the materials are a little more difficult to manipulate, and greater care and expense are required in manufacture to prevent excessive loss during the process.

TRADE NAMES

In the past there has been much confusion in the names applied to the products of different factories. There have been "ironstone china," "white granite," "semi-porcelain," and a variety of other names indicating practically the same thing, but at last in commercial practice the two names, "earthenware" and "china," have come into general use, and are all-sufficient. Under a strict dictionary definition, both classes may properly be termed as "china," and there

is nothing ethically or literally wrong in the dealer applying that name in advertising earthenware, or in the housewife using the term "china" to refer to her earthenware set.

The methods employed in manufacturing are substantially the same for earthenware and china, and in this description of how it is made we shall, therefore, use the term "china."

RAW MATERIALS

The finished piece of china is composed of two distinct parts, the body, which constitutes the bulk of the article, and the glaze, which is a thin coating of glass. Many kinds of raw materials are required to produce the mixtures from which body and glaze are formed, and these ingredients are procured from widely separated localities. None of them is found at or near Newell. China clays are obtained from Florida and North Carolina in this country, and from Cornwall and Devon in England. Flint comes from Illinois, Maryland and Pennsylvania; feldspar from North Carolina, Maine and Canada; boracic acid from the Mojave Desert in California and from Tuscany, Italy; cobalt from Canada and Missouri; whiting from England; zinc from Missouri; and white lead from Colorado and Missouri. All of these, and a number of minor materials, are combined in every piece of Homer Laughlin ware. After a cup is packed in straw from Ohio, in a cask made from West Virginia lumber, and is used to serve coffee from Brazil, with sugar from Cuba, it represents a combination that has been assembled from all quarters of the globe.

LOCATION

Newell and Chester are pottery towns in West Virginia, located just across the river from East Liverpool, Ohio, the great pottery center of America. Since none of the essential materials are found in this locality, the question is frequently asked why the potteries should be centered about East Liverpool. The answer is that a community of trained working men is of more importance in any manufacturing industry than a location in reference to raw materials. The pottery industry in this community has grown from small beginnings eighty years ago. The first small plants were established here for the purpose of producing brown and yellow wares from a clay native in the adjacent hills, and it was not until thirty years later, or about 1870, that the first of these small plants was converted to the manufacture of whiteware. The plants, machinery and working men were available for whiteware manufacture, and the conversion required only a change of raw materials, and, since

these materials must be assembled from many scattered points, the East Liverpool district was as well located for that purpose as any other. It possessed the advantage then, as it does today, of being a community of pottery workmen and manufacturers. The production of good pottery is exceedingly difficult. Problems and difficulties are constantly encountered even after years of experience, and a free interchange of knowledge and advice between manufacturers of the same community is of incalculable value to all concerned. The cordial relations of a personal and business character that have always been maintained between the potters of the East Liverpool district are notorious and unusual. There have been innumerable instances in which active competitors have assisted each other in solving manufacturing problems. It may, therefore, be said that the potters are grouped together for their mutual protection.

MACHINERY

Owing to the fragile nature of pottery in every stage of manufacture, it cannot be handled by machinery to the same extent as other fabrications. It has always been, and, from the very nature of the goods, must always be largely a product of the human hand. Much study and expense have been devoted to the effort to more largely introduce machinery and mechanical appliances, but, generally speaking, progress along these lines has been slow.

MIXING

Of the first importance are the formulae employed for compounding materials for body and glaze. The various ingredients must be precisely balanced. The body mixture is composed of three fundamental ingredients, china clay, flint and feldspar, and these three ingredients have been likened to the principal elements of the human body. Flint, which is pure silica, is infusible under high heat, and is employed to sustain the form of a dish similar to the function of bone in the human body. The china clay surrounding and covering the flint is similar to the flesh, and these two ingredients are bound together by feldspar, a very fusible material, which corresponds to the human muscles. The secret of a successful body is the compounding in exactly the right proportions of fusible and infusible materials. An excess or a lack of either one leads to disaster.

The materials for the body are reduced to a fine powder at the sources of production and shipped to the factory, where they are stored in large bins. Between these bins, on a track provided for the purpose, the workmen push a car which bears a large box, which sits on a scale designed for the purpose, and which automatically weighs each ingredient as it is shoveled into the box. When the proper proportion of each material is loaded on the car it is dumped

into a large tank called a "blunger," where electrically-driven paddles mix the composition with water until it has the consistency of thick cream. From the blungers the liquid mass, known technically as "slip," passes in a steady stream over the sifters.

CLEANSING

These sifters are vibrating tables of the finest silk lawn, very similar to that used for bolting flour at the mills. The slip strains through the silk lawns, while all refuse, including foreign matter, coarse materials, etc., run over the lawn into a waste trough, and are thrown away. From the sifters the slip passes through a chute, in which it comes in contact with a series of powerful horseshoe magnets, which attract to themselves and hold all particles of a metallic character. All clay deposits contain a trace of iron or copper mineral. While these particles may be too small to be detected by a powerful magnifying glass, yet under the intense pottery burning they expand enormously, and if not extracted will stain or speck the product.

FILTERING

After the slip is thus cleansed, it is forced under high pressure into iron filter presses specially designed for the purpose. In these presses the water is largely extracted pure and clear, and the clay substance retained in the form of large discs, or leaves, weighing some forty pounds each. The leaves of clay are then passed through a specially-constructed machine known as a "pug mill," which thoroughly amalgamates the material, driving out all air particles, and leaving the finished clay of the consistency and general appearance of putty, ready for fabrication.

MOULDING

The method of forming dishes varies according to the shape of the article. All perfectly round pieces are made on a machine known as a "jigger," which is a mechanical modification of the potter's wheel. A plate, for example, is formed on a mould of the shape of the inside of the plate. A disc of clay of the proper size is roughly formed by hand and thrown on this mould, which is then placed on a revolving disc and a lever pulled down, to which is attached a steel scraper filed to the profile of the under side of the plate. In this manner the plate in the soft clay is formed in a few moments. A workman with three helpers will make approximately 2400 dinner plates in eight hours by this method.

The mould, with the plate attached, is then placed in a heated compartment, and after a few hours the clay dries and shrinks to

such an extent as to release itself from the plaster of Paris mould. The crude plate then passes to the finisher, who smooths and rounds the edges and sponges away any minor defects. The plate is then placed in another drying room, where in a few hours it becomes almost white. At that stage it is ready for placing in the kiln, or oven.

BISQUE BURNING

At this point the article is exceedingly fragile, and can be readily broken with the fingers. It is therefore, necessary to use some protection in piling the dishes in the oven, and this protection is also necessary to prevent the flame coming directly in contact with the ware. For this purpose refractory clay receptacles known as "saggers" are used. These saggers are of various forms, made to fit different sizes and shapes, and usually are large enough to contain two or three dozen pieces. These saggers are piled in tiers in the oven, which is large enough to hold some two thousand saggers. When the kiln is filled, the doorway is closed with bricks and plastered with clay, and the fires started. The dishes are subjected to a terrific heat for a period of forty-eight hours. The fuel used at Newell for this purpose is natural gas, which is piped for upwards of one hundred miles, from wells ranging from 2000 to 4000 feet deep. Natural gas, being free from sulphur and easily controlled, is the ideal fuel for firing pottery. The potteries where this fuel is available have a distinct advantage over those that must use coal.

IRREGULAR SHAPES

Articles that are not precisely round cannot be formed in the clay state by machinery. Such articles are made either by the pressing or casting process. Pitchers, sugar bowls, covered dishes and similar articles are produced by casting. A plaster of Paris mould is made of the exact size and shape of the article wanted. This is then filled with the liquid slip. The plaster of Paris instantly absorbs a part of the water, leaving a deposit of clay about the inside of the mould. The excess slip is poured out, and the mould with its lining of clay placed under heat for a few hours. The lining of clay shrinks away from the mould in drying, and may then be lifted out in the exact form of the article wanted. Flat, irregular pieces, such as meat platters, are formed over a mould entirely by hand. Of course, articles either cast or pressed are then fired in the same manner as the articles, such as plates and saucers, made on a jigger.

After the oven cools for about two days, the saggers are taken out and emptied, the first firing, or baking, being completed. At this stage the ware is pure white, but of a dull, velvety texture. It is known as "bisque ware," as it is still without the glaze.

GLAZING

The glaze is prepared in a liquid form, and consists of a thoroughly amalgamated mixture of white lead, borax, silica, whiting, zinc and feldspar ground in water. If a cupful of this mixture is placed in an oven and fired, the result will be a cup half filled with a solid block of pure glass. The bisque plate is dipped in the liquid glaze mixture. The plate is sufficiently porous to absorb the water and leave a complete coating of the glaze materials in powdered form. In this condition the articles are again placed in saggers, which are stacked in the glost ovens to undergo the second firing. In these ovens no two pieces must come in contact, as the glaze in fusing and cooling would bind them solidly together. The saggers must be air tight, as any contact of the soft glaze with the flame will leave a stain. The glost firing reaches about 1600 degrees Fahrenheit, and continues some thirty-six hours. After cooling, the plain white-ware is finished, and is ready for the market unless decorations are to be applied.

The most important and expensive material used in decorating is pure gold. This is prepared in two ways. There is a commercial solution known as "liquid bright gold," which is employed in decorations of the cheaper, or medium class. The basis of this material is pure gold, but some other ingredients are used to reduce the cost. The other preparation of gold is cut down from pure bullion with the use of acids. Altogether, The Homer Laughlin China Co. expends about \$75,000.00 per year for gold. This requires about three hundred pounds of pure bullion. The gold lines on the edges of plates, etc., as well as the gold tracing about the handles, are applied with brushes by hand, but all ornamental gold designs are applied with a simple rubber stamp. This work is rather speedy, and does not require great skill, which explains why ornamental gold designs may be had at such a reasonable price.

DECALCOMANIA TRANSFERS

Decorations in colors are made almost entirely from decalcomania transfers. The designs are lithographed on paper by a particular process, and mechanically transferred to the ware. Some of the best artists in Europe and America are employed in creating designs for decalcomania transfers, and The Homer Laughlin China Co., being the largest users in the world of such transfers, has the opportunity of selecting its patterns from the work of the best ceramic artists on earth. Years ago, before the decalcomania process was developed, each pottery was obliged to rely upon the work of its own designers. For that reason the scope and variety of decorations were much curtailed as compared with the unlimited opportunity of the present day. After the gold and the transfers are applied to the ware, another firing is necessary. In this last burning, which lasts about twelve hours, the glaze is softened, and the colors and gold sink into, and become a part of the glaze, which process imparts the remarkable brilliancy of pottery decorations.

HAZARDS

Between the raw material and the packed crate or cask, a nicely decorated cup and saucer passes through the hands of more than forty individuals. It travels a long road, at every point of which there is risk of breakage or damage. One who sees this process from start to finish for the first time is amazed that the goods may be sold at the prices prevailing today. The work requires eternal vigilance, as an inferior product may result from improper mixtures, poor firing, or carelessness on the part of any one of forty workmen. The success and reputation of every pottery firm depend upon the degree of supervision and skill displayed all along the line, and this fact renders trade-marks important.

TRADE MARKS

Every dealer should be familiar with trade marks, and what they stand for. The reputation of a crockery line means everything to the dealer. It is his only reliable guide. Some inferior pottery looks well when new. The only real test is wearing quality, the known results of years of actual service. Many dealers have learned by bitter experience the folly of experimenting with cheap crockery without the reputation of a reliable maker behind it.

The Homer Laughlin China Co. has been making good pottery for fifty years. During all that time the struggle to improve has never halted. The product is recognized by authorities as at least equal to the best of its class, and has generally been accepted as the standard at which competitors aim.



HISTORY

The stamp, "Laughlin," or "Homer Laughlin," appears on the bottom of every piece of ware of sufficient size made by this firm. That trade mark has been applied to more pieces than any other stamp used in the history of world's potting. No piece of earthenware can bear a better credential for durability under hard service and for sound potting.

In 1871 Homer Laughlin and his brother, Shakespeare Laughlin, built a two-kiln pottery plant at East Liverpool, Ohio. This was one of the first plants erected in this country for the making of white-ware. For a number of years the growth of the Laughlin pottery was slow. However, as early as 1876 the merit of the wares produced was recognized at the Centennial Exposition at Philadelphia, where they received the highest award.

In 1897 Homer Laughlin withdrew from the business, and the present corporation was formed. Since then the growth has been remarkable. A greatly enlarged plant was built in 1899, but in two years this proved inadequate for the growing business, and a third large plant was built in the group at East Liverpool. These three potteries are still being operated, and are known as Plants 1, 2 and 3, representing a total of thirty-two kilns.

By 1905 it was again necessary to expand, and the great site at Newell, W. Va., was purchased, and the largest single pottery unit in the world erected, consisting of thirty kilns under one roof. To reach this plant it was necessary to construct a suspension bridge across the Ohio River, and to build a street car line from East Liverpool to Newell. This work was done largely by the men interested in The Homer Laughlin China Co. These men at the same time developed the town site of Newell, and constructed all public utilities.

The business continued to grow rapidly, and in 1914 Plant No. 5, consisting of sixteen kilns, was built at Newell, bringing the total capacity up to seventy-eight kilns. This total capacity is about two and one-half times larger than the next largest pottery in the world making dishes of any kind.

The popularity of the line appears to have no limit, as the maximum production of seventy-eight kilns has not been nearly sufficient for the past three years to meet the demand of our old customers.

POINTS WORTH REMEMBERING

ALL DEALERS, AND ALL SALESMEN FOR WHOLE-SALERS, WHO USE THIS CATALOG SHOULD CAREFULLY READ THE FOLLOWING:

Because—most mistakes in shipments, and most misunderstandings with customers, are occasioned either by lack of care in ordering, or by lack of familiarity with the terms and conditions generally governing the pottery business.

CARE IN ORDERING

The utmost care should be used in ordering. Pottery or catalog names and sizes, not actual sizes, should always be specified. Pottery sizes vary considerably from actual sizes. This is not as it should be, but is an old custom followed in Europe and America and cannot readily be changed.

Care should be used in specifying decoration numbers. If these cannot be determined from invoices, the pattern number for all dinner ware decorations will be found on the under side of covered dish covers.

SHAPES SHOULD ALWAYS BE SPECIFIED

The term "Teas" means tea cups and saucers, and the term "Coffees" means coffee cups and saucers. If tea cups only are wanted, the order should read "tea cups only" and not "teas only."

Orders should always be written in dozens or parts of dozens. For example, an order for two dozen teapots should never be written "24 teapots."

Below are shown in parallel columns the trade names and the common household names of the principal articles in a china line. The trade names should always be used in ordering, as the common names are too indefinite and are sure to lead to confusion.

Trade Names	Common Names
Plates, 4 inch	Bread and Butter Plates
Plates, 5 inch	Pie Plates
Plates, 6 inch	Breakfast Plates
Plates, 7 inch	Dinner Plates
Plates, 8 inch	Large Dinner Plates
Plates, 7 inch Deep	Soup Plates with Rim
Coupe Soups	Soup Plates without Rim
Bakers	Oval Vegetable Dishes, Uncovered
Nappies	Round Vegetable Dishes, Uncovered

Trade Names	Common Names
Covered Dishes	Oval Vegetable Dishes, Covered
Casseroles	Round Vegetable Dishes, Covered
Dishes	Oval Meat Dishes or Platters
Fruits	Sauce or Dessert Dishes
Jugs	Pitchers
Sauce Boats	Gravy Boats

IN TOILET SETS

Trade Names	Common Names
Ewer	Large Water Pitcher
Mouth Ewer	Small Hot Water Pitcher
Basin	Wash Bowl
Brush Vase	Tooth Brush Holder
Combinet	Slop Jar with Wire Bail
Cospadore	Uncovered, Unhandled Slop Jar
Spittoon	Cuspidor

THIRDS

While crockery is shut up in the kilns being burned at a heat of 2,000 degrees, the potter has only limited control over it, and amazing things happen. It is not only converted from raw clay to the finished product, but unseen and unforeseen things occur to damage the goods. Some pieces are wholly destroyed, while others, less injured, are still fit for use. Such defective wares are known as thirds. It is, of course, the aim of every potter to have just as few thirds as possible. It is all a matter of luck, and sometimes we have considerable quantities, at other times practically none. Since the unsolicited demand for thirds is always in excess of the uncertain stock, we do not seek business on that grade of goods. Therefore orders for thirds are accepted only with the understanding that they will be filled in rotation as stock will permit, without preference for anyone, and that we make no promise to fill such orders either complete or promptly, and that we are under no guarantee as to the quality of selection. We are not in the business to make thirds, and dealers ordering them must take the chances.

DECORATED ORDERS NOT SUBJECT TO COUNTERMAND

Since decorated goods are made specially to order, it is the invariable, reasonable and necessary rule of every pottery that such

orders are not subject to countermand after work on them has been started, nor is it fair to ask that such shipments be considerably deferred. No one would cancel an order for a suit of clothes after the goods were cut, nor would the tailor be expected to hold the suit for several weeks after it was made. The cases are identical.

PRESERVE BILL OF LADING

With invoice for every shipment is mailed the original bill of lading. Many dealers habitually throw this in the waste basket. This should never be done, as the bill of lading is a very necessary document in case claim is made upon railroads for loss, delay, or damage in transit.

INCOMPLETE SHIPMENTS

Potting is a slow process. It requires about ninety days from the raw material to the completed stock in warehouse, and potteries must anticipate their wants by that time. This is not always possible to do accurately, as the demand for any particular item is irregular, and the variety of articles quite large. Hence there are usually some things short in the best assorted pottery stock. This means occasional cutting, especially on carload shipments, which include a large range of items.

Some customers do not understand this, and demand that such omissions from cars be forwarded later by local freight with package charge, and difference between carload and less than carload freight cost sunk. It is an unwritten, but entirely reasonable rule, that this cannot be done.

BREAKAGE IN TRANSIT

An important item which must not be overlooked in the cost of dealing in crockery lies in the breakage, which, no matter what the care, constantly occurs in the factory, in transit, and in the shop. It is more important to us than to any one customer that this loss in shipments on the way be held down to the minimum. Hence the utmost care is taken in packing, but accidents along the road and carelessness by freight handlers, will cause some breakage in the best packed cask that was ever shipped. The danger of loss is greater in small packages and barrels, as they can readily be thrown about in transit, while larger casks can be moved only by being rolled. Since this loss is inevitable and incident to the business, the customer should figure on it as a part of the cost of laying down goods, just as legitimate as the freight charge itself.

Should excessive breakage occur, a claim against transportation companies will hold. Shippers are not responsible for this loss, and the claim should not be made upon them.

DIRECTIONS FOR UNPACKING

Always open package at the end marked with your address.

Do not drive or crush in the head.

First—Remove the top hoop or liner on the inside of the rim of package.

Second—Remove the top hoop outside of the rim, starting at the joint of the hoop and drawing the nails with it. This will loosen the head, which then can be easily lifted out.

Third—Always search straw carefully for small pieces, and check off the bill before goods are removed to warehouse or stock room.

By following the above directions much breakage and apparent shortage will be avoided.

CONCERNING PACKAGE CHARGES

You can't put a quart of water in a pint measure, and you can't pack in a small barrel enough ware to fill a large cask. We can't ship crockery without using casks big enough to fit and strong enough to carry. We can't get these casks without paying for them and we can't stay in business unless the customer pays us.

If you buy small quantities of cheap goods the proportion of package charge will be high. This is always true when a shipment includes thirds. If you buy large quantities of high class goods the package charge is proportionately less.

Our package prices are uniform with those of all important potteries of the United States, and are a trifle less than actual cost to us.

It is to our interest always to use the smallest cask consistent with safety, and we invariably do so. We must, therefore, respectfully but firmly decline to consider any allowance whatever from invoice charges for packages.

Some few merchants object to seeing a separate charge for package entered on their bills, and to meet this objection, some shippers conceal the package charge in the price of the goods. Nevertheless the dealer always pays for the cask or barrel in one form or another, and he usually pays more when the item does not show on his bill.

All the foregoing may appear elementary to the trained crockery man, but each point touched upon has been the occasion of complaint and of lengthy correspondence in the experience of every pottery. This fact would appear to justify this publication. Were these points always understood and observed it would smooth the way for all concerned.

