



## HOW TO SELECT CHINA

**W**HEN buying china look around and choose wisely. There are many points on which you should seek the advice of the expert."

This advice was given recently by Frank W. Kerry, export manager of Royal Doulton Potteries, one of Britain's largest makers of china.

"Remember that a good quality service should not 'craze,'" Mr. Kerry said, 'there should be no dryness at the edges of the articles where the glaze has missed, nor any running over of glaze from the edges of the plate.

"All articles should be perfect in form. Hold a dinner plate horizontally at eye level and turn it slowly round and you will quickly discover any distortion in shape. Watch large meat dishes particularly for this. Also look to see that handles have been fixed neatly and in perfect line. Look for pinholes in the glaze, see that defects have not been covered by a rather heavy pattern.

"There are two distinct types of tableware made in England—bone china and earthenware. People often ask what is meant by the expression 'bone'. It denotes that a large percentage of the body of the ware is actually burnt and powdered ox bone. In the best bone china, the proportion of bone ash is in the region of fifty percent. Do not be misled by the apparent delicacy of English bone china. Its outstanding characteristic is that it combines great strength and durability with a delicate white translucency. Hold a plate up to the light and you will see your fingers plainly through it."