Come to the Table:
American Pressed Glass
January 11th - April 6th, 2014

AT A GLANCE:
Come to the Table showcases American pressed glass from the late 19th century, which was the height of the American Victorian period. In their earliest designs, pressed glass pieces mimicked the opulent cut glass that was used in the homes of wealthy Victorians. But because pressed glass was much less expensive to make, it was affordable to the middle-class, and pressed glass tableware came to be very popular in middle class and upper middle class American homes.

PRESSED GLASS FACTS:
- Pressed glass is made using a plunger to press molten glass into a mold.
- Pressed glass was first patented by American inventor John P. Bakewell in 1825 to make knobs for furniture.
- This method of creating elaborate patterns on glass was inexpensive and mass-produced during the early 20th century.
- Pressed glass was most prevalent in middle class households for its affordable price and opulent appearance.
- The designs on these objects were meant to mimic much pricier cut class patterns (crystal).

ABOUT THE PATTERNS IN THIS EXHIBITION:
The Bellflower, or ribbed leaf pattern, includes a finely ribbed body overlaid with simple bell-shaped flowers, leaves and berries.

The Amberette pattern, also known as the English Hobnail Cross, includes a frosted glass ground, with a faceted cross pattern. It was also offered with a ruby-colored inlay.
DID YOU KNOW?

In the late 19th and Early 20th centuries the ladies of the household were expected to plan meals much in advance even for the most casual of situations? Take a look at a sample monthly menu below (from *The Book of Household Management*, by Isabella Beeton).

Please Note: the numbers in the excerpt below relate to the date of entry into the book.

“Plain Family Dinners for January.

1895. Sunday. — 1. Boiled turbot and oyster sauce, potatoes. 2. Roast leg or griskin of pork, apple sauce, broccoli, potatoes. 3. Cabinet pudding, and damson tart made with preserved damsons.

1896. Monday. — 1. The remains of turbot warmed in oyster sauce, potatoes. 2. Cold pork, stewed steak. 3. Open jam tart, which should have been made with the pieces of paste left from the damson tart; baked arrowroot pudding.

1897. Tuesday. — 1. Boiled neck of mutton, carrots, mashed turnips, suet dumplings, and caper sauce: the broth should be served first, and a little rice or pearl barley should be boiled with it along with the meat. 2. Rolled jam pudding.


1899. Thursday. — 1. Vegetable soup (the bones from the ribs of beef should be boiled down with this soup), cold beef, mashed potatoes. 2. Pheasants, gravy, bread sauce. 3. Macaroni.

1900. Friday. — 1. Fried whitings or soles. 2. Boiled rabbit and onion sauce, minced beef, potatoes. 3. Currant dumplings.

1901. Saturday. — 1. Rump-steak pudding or pie, greens, and potatoes. 2. Baked custard pudding and stewed apples.”

Elsie de Wolfe, early 20th century