

A Guide to Antique Silverware

GIVE YOUR ANTIQUE SILVERWARE COLLECTION NEW LIFE

IF YOU LIKE TO WATCH OLD MOVIES, you may have seen the 1954 film “Sabrina,” starring Audrey Hepburn, Humphrey Bogart, and William Holden. In the movie, there is a scene where Mr. Larrabee is unable to get the cocktail olive out of the bottom of its glass jar. Why doesn’t he have an olive spoon with a spear?

So, your grandmother gave you all of her silver, silver plate, and sterling flatware, or you buy random pieces for your collection. The uniquely

shaped serving pieces are beautiful, but what are they meant for? You could enjoy them if you knew their intended use.

Every week people visit Paris Market Antiques at 200 Applebee Street in Barrington’s Ice House Mall to ask questions about how to use some of their Victorian-styled pieces. Some pieces are specific to the traditional foods of a place of origin, like the Swedish porridge spoon. Many of the bon bon servers are prominent in Belgium

for Belgium chocolates.

To help you identify your antique silverware, we have put together a collection of pieces that are frequently asked about. If you have a question about one or more of your silver pieces, take a photo and text it to the store at 847-756-4174, or stop by with your silver to learn more. U

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Gwendolyn Whiston McMurray is the owner of Paris Market Antiques at the Ice House Mall.

PORRIDGE SERVICE



Porridge dish and spoon

MEAL SERVICE



Sheffield meat fork

Sheffield potato spoon

Turkey stuffing spoon

Cold meat fork

Sauce ladle

Fish knife

Fish fork

Potato or vegetable serving spoon

Potato or vegetable serving spoon

ACCESSORIES SERVICE



Crystal salt dish with spoon

Lettuce fork

Crystal knife rest with butter spreader

DESSERT SERVICE



Grapefruit spoon

Small sauce ladle

Master cake fork

Individual cake fork

Lemon or cranberry server



Angel food cake cutter

Master berry spoon

Petit four fork

Strawberry fork

Jelly or sugar spoon

Jelly or sugar spoon

Pie or cake server

Bon bon server

Bon bon server

CONDIMENT AND SECOND COURSE SERVICE



Soft-boiled
egg spoon

Swedish
porridge
spoon

Applesauce
spoon

Bouillon
spoon

Olive spoon
and spear

Olive or
cocktail
onion fork

Pickle
fork

Mother of
pearl caviar
spoon

Fruit and
cheese
knife

Tomato server



Lemon slice
fork

Master butter
knife or
spreader

Master butter
knife or
spreader

Sardine or
fish fork

Sardine or
fish fork

Sardine or
fish fork

Sugar cube
tongs

Seafood
cocktail fork

Nut pick