



Majolica Matters!

THE QUARTERLY PUBLICATION OF THE MAJOLICA INTERNATIONAL SOCIETY
www.majolicasociety.com

December 2004

2005 Convention Program

April 28th - May 1st, New York City

By Ed Flower



We have extended the time of the convention by an extra day (3 nights instead of 2). We have a full program, many houses and places to see great Majolica and with so much else to see and do in the Big Apple, you may want to come early and stay late. Please do.

One of the highlights of the convention will be the opportunity to visit some truly great Majolica all centrally located in Manhattan within an easy distance from the convention hotel. You will be able to see close up and in reality great Majolica, some of which has been seen by most of us only in books or on slides. This may be a once in a lifetime

opportunity not to be missed. Joan Stacke Graham, one of the authors of the book which we consider the "Bible" of Majolica has agreed to have her home open for visits for a sufficient number of hours during the convention so that we all will have an opportunity to visit in groups of 8 or 10. In addition, Thea Beneson and Susan Zises Green have agreed to keep their homes open at various times for visits and tea in small groups in accordance with a prearranged schedule.

And the Cooper Hewitt National Design Museum - a part of the Smithsonian will have two sessions on Friday afternoon at which 15 people at each session will visit the museum's study room to see and discuss the pieces owned by the museum.

We request that when you return the enclosed **Registration form** to register yourself for the convention that you also return the enclosed **Majolica Home or Museum Visit forms** on which you indicate your choices for date and hour for each of the venues you may want to visit. Dates and times will be assigned on a first-come first-served basis and where a certain home will be open only for a limited period of time, this becomes especially important. We will assign visits to limited facilities as equitably as possible so that we all get to see the most we can.

In addition to home visits, the Linda Horn Gallery, a fabulous antique shop, will be open to all on Thursday, Friday and Saturday and will be suitably adorned with Majolica for our convention visitors to view. Linda has some fabulous pieces. She is on Madison Avenue between 78th and 79th Street. And you can visit Hubert Des Forges Gallery at 220 East 60th Street (between 2nd and 3rd Avenue). He just might have some interesting French Majolica.

The first visits to Joan Graham will start on Thursday for those planning an early enough arrival. If you can make this, it will leave more opportunities for later arrivals and there are other things for you to do Friday and Saturday. On Thursday night, we will

have our traditional coffee and cake reception with two presentations. One will be by Maryse Bottero, a charming visitor from France who we met in Orlando, and she will discuss the development of iridescence in Majolica by Clement Massier. We have a second opening on that program for Thursday night, and I would be glad to hear from any member who would like to make a presentation and share with us the benefit of his, her or their collection.

Friday morning will open with a brunch from 10:30 a.m. to 2:00 p.m. and will include a seminar discussion led by David R. McFadden, Chief Curator of the Museum of Arts and Design, in which a group of collectors will try to answer his difficult questions and explain the whys and wherefores of what they collect. There will be an additional presentation at this program not yet determined. But, I am certain we will come up with something interesting.

The balance of Friday will leave time for some to visit the great New York Majolica collections while others can visit antique centers, one or more of New York's great museums, see the sights of the City generally, shop, dine, etc. Gabriel Ehrenthal, myself and other New York members will be available to help and advise with whatever are your preferences.

Saturday breakfast will be served at 9:00 a.m. at Christie's, one of New York's major auction houses located just a very short walk from the hotel and will include a program of interest to most Majolica and other ceramic collectors on conservation and repair of ceramics. Those who wish will also have a chance to view major impressionist and modern works of art which are traditionally up for auction at exactly that time of year (the same will also be on view at Sotheby's at 72nd and York which is not far from some of the home collections you will be visiting). The balance of the day will be for others to visit collections and to do the other things which we have described above.

But, return to the hotel early. From 5:00 p.m. to 7:00 p.m. we will have our usual cocktail party, but with something new this year. The party will be held in the ballroom in which the dealers have set up and we will have a leisurely preview of Majolica Heaven (which, however, will not be open for buying).

Sunday morning will be our usual breakfast business meeting right next door to Majolica Heaven and then Majolica Heaven will be officially open. The general public will also be invited to attend for a fee

commencing at 12:00 noon and we will be placing an ad in the art section of The New York Times to inform them of this.

The convention then officially closes, but you don't have to leave. Please come. You will all have a great time.

New York . . . There's Not Another City Like it on Earth

By Gabrielle Ehrenthal

Nicknamed "The Big Apple" in a major advertising campaign in the 70s, New York is probably the only city that actually fits all the clichés and the hype that are associated with its name. It really IS the 'city that never sleeps' and 'the melting pot of the world'.



Accessed by two major Airports:

La Guardia - best for all domestic flights and closest to the city;

you may take either an express bus to the city for \$12.00, which leaves you at Grand Central (42nd Street), from where you will have to either take a taxi or city bus to the hotel (cost \$2.00).

Best however is taking a taxi which will take approximately 20-40 minutes at a cost of approximately \$20-30 and will bring you directly to the hotel.

John F. Kennedy International Airport is best accessible by cab which will charge a flat fee of \$45 to anywhere in the city. You may also come by express bus into Grand Central at a cost of \$18.00 and then either taxi or city bus to the hotel. By the way ALL New York City taxicabs are YELLOW and are all metered.

Easily navigable and a great walking town, New York City is laid out as a big grid: all the Avenues running North/South (famous 5th Avenue being the

'central divide'), and the streets transverse the avenues running East/West.

The 17th annual convention of the Majolica International Society will be hosted at the New York Hilton Hotel. Located at 51st Street and 6th Avenue, we will be in the heart of the city or in 'mid-town'.

Rockefeller Center:

Just across the street from our hotel (from 48th Street to 51st Street), is the acknowledged center of New York's entertainment business, famous for its Ice Skating rink, Radio City Music Hall- home of the magnificent and never ageing Rockets (tours available Monday through Sunday 11 to 3), the NBC studios and of late, Christies Auction House.

Rockefeller Center



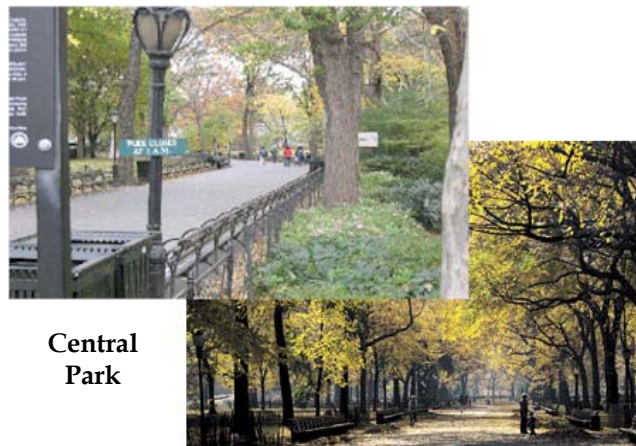
A few short blocks south and west is the start of **The Great White Way**- aptly named so after the marquee of the beautiful old theatres (starting at 50th Street through 42nd Street and on Broadway), also known as

Broadway:

"If you can make there, you can make it anywhere"! Long running shows include: Mama Mia, Chicago, Bombay Dreams, The Producers, The Lion King, etc., but as we approach our convention I will further update the list. Theatre reservations can be made directly through the Hilton, at the Concierge desk.

Yet a few short blocks away is **Times Square**, at 42nd Street and Broadway, probably the most photographed spot in the world. Truly commercial,

this neon-lit symbol of New York is one of the most popular and populated places in the city and very safe.



Central Park

Walking north a few blocks from our hotel, at 59th Street begins the famed **Central Park**, where you can still hire a Horse and Carriage for about \$40 and take a romantic stroll through the park and 5th Avenue, to the **Plaza Hotel** (located at 59th St and 5th Ave.).



Fifth Avenue Bargains

Fifth Avenue:

Is there anyone who has not heard of it? It truly deserves its fame - this magnificent boulevard with its mix of old and new architecture, proudly displaying hundreds of Stars and Stripes, welcoming the world.

A stroll south on 5th (beginning at 59th St), will awe even the most jaded traveler...the windows of Bergdorf Goodman are magnificent tableaux which enchant each passer by; Tiffany, Bulgari and Harry Winston (all within one block of each other) satisfy every woman's dream of any kind of jewel; Trump Tower houses many known shops of shoes, silver and clothing; Henri Bendel, Hugo Boss, Fendi, Louis

Vinton, etc, are but a few in a long line of highly recognized international boutiques that line this landmark street.

The majesty and elegance of St. Patrick's Cathedral inspires us all, regardless of ethnicity. Is there a better known store than Saks? I wonder why most of us remember it better as: Saks Fifth Avenue?



**Cartier's on Fifth Avenue
Wrapped for the Holidays**

'Diamonds are a girls best friends'.... so come to **47th Street** and visit an entire city block with nothing but jewelry stores and diamond dealers - What a sparkling sight!

And not to be forgotten: famed **Bloomingdales** at 58th and Lexington Avenue - where you can always see a model, or a celebrity.

Museums:

No one can top ours....one block from our hotel is the Museum of Modern Art, by taxi or bus - the Metropolitan Museum of Art, The Guggenheim, The Natural History Museum, Museum of Radio and Television, The Dahesh, and the list goes on and on. As time grows near, I will supply you with a listing of Museum exhibitions, addresses and hours of operation.

Lincoln Center:

Home of The Metropolitan Opera House, The New York Philharmonic, The New York Ballet, City Opera,

etc., are all awaiting your visit. The Met has is performing 'Turandot' on Saturday evening April 30th, while the New York Philharmonic is performing Shostakovich and Prokofiev, the same evening. Tickets can be purchased directly from the venue, or through the Hilton.

Carnegie Hall:

Home of Isaac Stern has several programs for the week of our convention. Please visit their web site for complete details.

Antiques:

The Manhattan Arts and Antiques Center, located on 2nd Avenue between 55th and 56th Streets, hosts more than 100 dealers and the highest quality of antiques. The Chelsea Antiques Building: at 110 West 25th Street (between 6th and 7th Avenues), houses antiques of various qualities on 12 floors and some outdoors stalls.

The finest, individual art galleries and antique stores line Madison Avenue from 65th Street and up. **Majolica** at Linda Horn is located on Madison and 78th Street, and Hubert Des Forges on 60th Street between 2nd and 3rd Avenues.

Restaurants:

There are 1946 restaurants listed in Zagat's 2005 New York City guide, so I can not list all of them. I will give you but a few, however I can always give you more names and addresses should you need them. The following are some moderate price suggestions:

Brasserie Pigale located at 780 8th Ave (corner of 48th St)- serves French/ American cuisine

Brooklyn Diner located at 212 W 57th St, corner of 7th Avenue - looks like an old fashioned 50s diner, serves classic fare, average dinner about \$30.

The Burger Joint at the Parker Meridien Hotel located at 119 W 56 St (between 6th and 7th Ave) - rated very good, \$11.

Mangia located at 50 W 57th St, between 5th and 6th Ave.- Zagat: 'Chichi cafeteria, tantalizing, something for all, fresh and inventive' - rated very good, \$18

Virgil's Real BBQ located at 152 W 44th St (between Broadway & 6th) - serious eats, large portions and noisy. Food is very good, price \$31

Red Lobster located on 7th Ave. corner of 41st St – obviously not in Zagat, but basic fare at moderate prices.

Tratoria Dopo Teatro located at 125 W 44th St (B'way and 6th Ave), serves standard Italian fare, price \$39.

Grace's Tratoria located at 126 W 71st St (between 2nd and 3rd), casual dining with very fresh ingredients, price \$38

In addition, there are many good restaurants just a few blocks away from our hotel that serve 'Prix Fixe Menus'. These are generally 3 or 4 course dinners which are served pre-theater (5:30 to 7), priced at \$19.00 to \$38.00.

For recommendations of high end restaurants please contact me directly.

I could easily go on and on about this awe inspiring place that we call Home and the entire world calls its Center, but I would rather **take you** to all these beautiful places, so please come join us....I just can't wait to show it all to you!

Meanwhile, if I can help you plan your trip, or answer some of your questions and concerns, please call me directly at:
(516) 295-1233 – I would love to hear from you!

Holiday Season

Here's some Holiday ceramic fun.

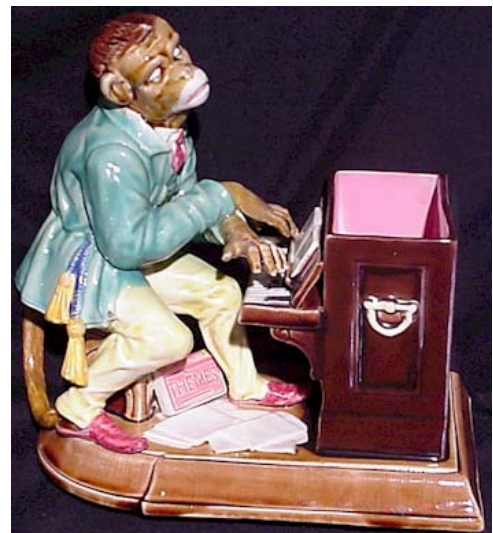




Monkey Business

By Duane Matthes

We were traveling through Arkansas and Wanda saw an antique sign in North Little Rock. Well, we had to stop and we found a ceramic and I thought I'd share it with you. It was an unglazed Sarreguemines "look a like" monkey. I got my picture phone out and shot the picture on top, below. Sorry for the photo quality. The one on the bottom is an inhabitant of our house. Contrasting the two they appear at first glance to be the same mold. But looking closer you can see minor difference. Notice the position of the hands relative to the keyboard. The unglazed monkey had no marks on the bottom so I'm unsure whether it was even of French origin. Maybe some of our French members will let us know if Sarreguemines ever produced any unglazed/unmarked version of one of our favorite monkeys. Comparing the two, I once again understand why we love majolica glazes that bring this whimsical scene to life.



The following is a reprint of the Fall 2004, *O at HOME* magazine article that featured the home and majolica collection of member Joan Stacke Graham.

PASSION

DISHING FOR COMPLIMENTS

A majolica collector's tableware looks luscious enough to eat. Suzanne Slesin feasts her eyes.



Long before she ever imagined she'd cowrite a definitive guide to majolica, Joan Stacke Graham went to an antiques show and fell head-over-heels in love with the exuberantly colorful Victorian-era pottery. In the beginning, she limited each purchase to a maximum of \$100. Eventually, her desires became more expensive and her appetite, insatiable. Now, 25 years later, the shelves and kitchen cabinets of her one-bedroom Manhattan apartment overflow with jewel-colored oyster dishes, chunky cheese bells, elegant pitchers, and flamboyant fish plates.

Although many of her 1,000-plus pieces are of museum quality, Graham has tucked leaf-and-vine pitchers and candlesticks in among her books and displays a cherry blossom-covered teapot and plates on the antique dressing table in her bedroom. She'll also happily set the table for a seafood dinner party with a trawler's trove of lobster- and shell-encrusted dishes. "Majolica is part of my life—it's not under glass," says Graham, who's apt to use her 17 priceless majolica garden seats as extra chairs. "I don't treat it as rare but as part of my environment."

It was Graham's "please touch" attitude that led her to consult Irwin Weiner, a New York-based interior designer, for help in arranging her ever-growing collection when she moved from a much roomier apartment a few years ago, after the death of her husband. "Instead of trying to create a period space," Weiner says, "I decided to use a more low-key but strong-lined contemporary cabinetry. For the walls and shelves, I used an ochre typical of the majolica glaze."

While the popularity—and prices—of handmade antique majolica have surged, the pottery's decorative appeal has created a demand for whimsical modern imitations. So whatever your budget or cooking skills, you can always dazzle your guests with a mouthwatering seafood platter. ▶

PHOTOGRAPHS BY BOB HIEMSTRA
STYLING BY TODD MOORE

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GONE FISHING

Who needs flowers when you can have an extraordinary English Minton majolica lobster tureen as your centerpiece? "It's wonderful for me to be able to set such an exciting table," says Joan Stacke Graham of her array of antique fish dishes, sardine boxes, and oyster plates.



ENCHANTED FOREST
 Ferns, leaves, and vines
 decorate the English pitchers,
 candlesticks, cheese bell (top
 left), and dishes that are
 displayed among Graham's
 reference books in her living
 room. These woodland-
 themed pieces were inspired
 by the naturalistic pottery of
 the 16th-century artist
 Bernard Palissy.

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ASIAN TWIST

"My majolica is like wallpaper, it's so enveloping," says Graham, who adorned the antique fake-bamboo dressing table in her bedroom with an assortment of fan- and cherry blossom-covered pieces that reflect the popularity of Japan at the end of the 19th century. For details see Shop Guide.



IMITATION MAJOLICA: A Sincere Form of Flattery

They don't have the age or the high prices, but these reproductions are as whimsical as their Victorian ancestors.



OYSTER PLATE

Serve a half-dozen Malpeques and a savory sauce on this opalescent oyster plate, \$40; wolfcybergifts.com.



LEAF PITCHER

The Italian white-clay pitcher looks like it's wrapped in leaves, \$92; www.vietri.com.



SALAD PLATES

These Portuguese dishes are, from top, \$25, \$15, and \$33; william-wayne.com.



LOBSTER CENTERPIECE

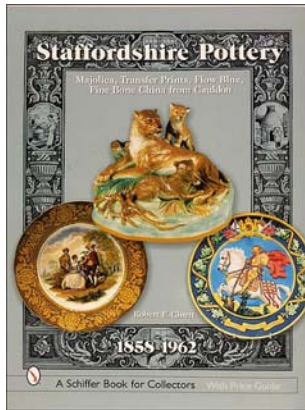
Made by hand in Portugal, this decorative ceramic platter is sure to liven up any table, \$50; www.sadek.com.

MELON TUREN

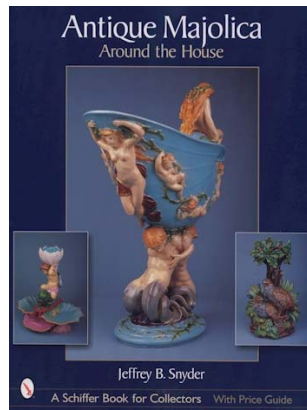
Modeled on a Victorian original, the handpainted covered bowl is from Italy, \$360; mottahedeh.com.



Book Reviews



Robert Cluett



Jeffrey Snyder

Our libraries are growing again, with the recent publication of two interesting books by Schiffer. One is *Staffordshire Pottery Majolica, Transfer Prints, Flow Blue, Fine Bone China from Cauldon*, by Robert E. Cluett. The second is *Antique Majolica Around the House*, by Jeffrey B. Snyder.

We know Mr. Cluett for his well-received book on the George Jones Company several years ago. This book, covering (for our purposes) the history of T.C. Brown-Westhead & Moore, follows the earlier format of interposing history with lush photographs, but is more complete on both counts.

In his introduction, Mr. Cluett describes Brown-Westhead and Moore (BWM) as an example of "how not to run a company", as the pottery went from Grand Prix winner at the Paris Exhibition in 1889 to final bankruptcy in 1915, when it merged with George Jones & Son. Yet, as he demonstrates, the company remained in existence, with one name or another, until 100 years after its founding.

The roots of BWM lie with the famous Ridgway family, whose company evolved, beginning in 1802, along the banks of the Cauldon Canal at Shelton. In 1858, the Ridgways were joined by the young Thomas Chappell Brown-Westhead. The last Ridgway retired and, with new partners William Bates and William Moore, the new company was founded. T.C. Brown-Westhead & Moore Co. had a tumultuous managerial history, owing to the pattern of early death of many of its major participants. But through it all, the company managed to manufacture not only the wares of the book's title, but sanitary and ordinary earthenware as well. By the late 1860's it was importing ceramics world wide and winning prizes in many international exhibitions. In 1875,



Figure 113. Illustration of engravings of majolica pieces exhibited at the 1878 Paris Universal Exhibition. From *The Art Journal*, 1878.

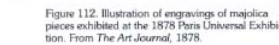


Figure 112. Illustration of engravings of majolica pieces exhibited at the 1878 Paris Universal Exhibition. From *The Art Journal*, 1878.

Figure 114. Illustration of an undecorated model of the tiger group shown in Figure 112. From *The Potteries as a British Empire Asset - Illustrated Souvenir of the Royal Visit, George V & Queen Mary 1913*.



Figure 115. Photograph of the former Wenger Museum, Stoke-on-Trent, ca. 1900, showing some of Messrs. Brown-Westhead, Moore & Co. wares exhibited at the 1876 Philadelphia Exhibition and the 1878 Paris Exhibition. Courtesy of Eileen & Rodney Hampson.



Figure 603. Meat plate, length 15.25", pattern registered design Rd. No. 25599, registration date 23 April 1885, pattern name 'Elysium', ca. 1886. £100-120; \$160-190.



Figure 604. Dinner plate, diameter 10", pattern name 'Nature', ca. 1875. £20-40; \$32-65.



Figure 604A. Dinner plate, diameter 10.5", pattern no. 1806, ca. 1896. £30-40; \$45-65.

Illustrations from Bob Cluett's book

BWM had 1200 employees, 18 ovens, and used up to 400 tons of coal a week. By the early 1900's, international competition and reduced trade levels put the company into financial decline; yet the managers continued to expand product lines. Even after going into liquidation in 1910, the company continued to win awards. World War I proved to be

the proverbial straw on the camel's back, and BWM was folded into Cauldon, Potteries Ltd., a ceramics conglomerate. Cauldon Potteries continued until 1962, when all its assets were sold at auction. Today the Cauldon name is owned by Mason, Cash & Co. Mr. Cluett details the complex history of Brown-Westhead and Moore with liberal use of contemporaneous quotes and periodical illustrations. We see many period photographs and product advertisements, all of which can provide good value for those doing research on BWM.



Brown Westhead & Moore Vase with arrangement

Mr. Cluett says the first reference to Majolica came in 1867, a good while after the Crystal Palace Exhibition. There is a good, solid chapter on Majolica, though we always wish there were more. Nevertheless, Brown-Westhead and Moore made dozens of types of pottery, each of which is given its own informative space. One comes away with an enhanced appreciation for the level of quality and the variety of wares produced by this company. The photos of the beautifully painted table wares are a visual treat. The chapter on sanitary wares is particularly original and well executed. Periodical illustrations of necessary wares complete with photos of their elaborate decorations make for an interesting and amusing read.

Jeffrey Snyder is well known to us as the author of at least two previous books, *Majolica American and European Wares*, with Leslie Bockol; and *Marvelous Majolica An Easy Reference and Price Guide* (both by Schiffer).

This book, in hard cover, feels more complete and informative than its predecessors. Mr. Snyder

continues with his format of the friendly, easy going approach to collecting Majolica, but here he has organized the contents by function and arranged the illustrations according to the rooms where an item might have been used. An interesting group of Victorian house plans is included. Mr. Snyder's interest is in the societal changes experienced by the Victorians, in light of the Industrial Revolution, and he strives to explain Majolica's popularity within the social context of the family home. He makes a careful explanation of the need for the appearance of stability and propriety. Instead of focusing on the manufacturers, as many authors have done, he has concentrated on the role the objects played in the lives of ordinary users. (There is an introductory chapter briefly describing the history of majolica.)

Mr. Snyder used a clever method to acquire subject matter for this book; he persuaded Michael Strawser to allow him to photograph the contents of an upcoming Majolica Auctions event. In this way, he guaranteed himself: 1) the objectivity that every survey book should have, but often doesn't, and 2) a wide ranging selection of pieces, from the common to the sublime. The result is satisfyingly complete.

One particular treat is the inclusion of the gems of information in yellow boxes: A little article about the Centennial Exhibition, "A Cautionary Note to Collectors: The Other Wedgwoods!", Jumbo the Elephant. These are fascinating little nuggets that make the book more enjoyable.

But please, Mr. Snyder, tell us more about the Australian potters you mention on page 13. We want more!

A final word about both books.

Schiffer makes it a requirement that values be attached to the illustrations. Such valuations can lead the beginning collector to a false sense of what an object's value really is. The more experienced collector knows that the value of an object might fluctuate from day to day, and that it is dependent on a variety of intangible factors. Furthermore, the valuations distract from the larger points that the authors try to make



The Flowers Eat in New York

By Ed Flowers

It is no secret that the Isle of Manhattan has more places to eat than Heinz has pickles (or Charlie has Majolica). If you want to dine elegantly at a world famous restaurant at a cost that might impair your ability to buy Majolica, you will have that opportunity. But, you don't have to; there are many other and more reasonable choices. We will have a number of copies of the Zagat guide to restaurants in New York available for your consultation. It lists almost 2,000 eating places in all parts of the City, all types of cuisine at various price levels with a brief evaluation of each place. Gabrielle has also listed for you in this same issue of Majolica Matters a number of eating places that are reasonably priced and conveniently located to where you might find yourself.

But, this said, I would like to take the opportunity as a part-time New Yorker (sorry our Majolica collection is 50 miles away in Bay Shore, Long Island) to tell you about a few places with which Marilyn and I are familiar through repeated experience, (irrespective of convenience of location)

Our absolute favorite place to have a fine meal nicely served in pleasant surroundings at a cost that is reasonable, at least by New York standards—a civilized dining experience—is **Scaletta** at 50 West 77th Street between Columbus Avenue and Central Park West just across from the Museum of Natural History. The cuisine is basically Northern Italian but with other delights. The roast Long Island duck, if you happen to be there on a day that it is served, is a delight and one of my favorites. There are always seafood dishes and the usual Italian specialties. The pasta is super and may be had as a half order appetizer if you prefer. To get there; take the number 10 bus on 8th Avenue which goes up Central Park West. Get off at 77th on Central Park West and walk a half block to your left; or if you really want an exciting adventure, try a New York City cab ride. Make reservations; mention my name to Fred, the owner maitre d.

If you crave really fresh oysters (which is the only way they should be eaten) as a prelude to a seafood meal, eat at a place that serves a lot of them. **Docks** has two locations, one at 633 3rd Avenue and 40th Street and the other at 2427 Broadway between 89th and 90th. They also serve great martinis. Reservations are necessary especially at the smaller uptown

location which is reached by taking the 104 bus on 8th Avenue which eventually goes into Broadway.

New York Kosher or Kosher-style deli. There are surprisingly few that are authentic. The most famous and colorful (and thus crowded and most difficult to get into at a busy time) are the **Carnegie** at 857 7th Avenue (55th Street) and close to the hotel; **2nd Avenue Deli** at 156 2nd Avenue (10th Street) the best and always very busy, but off the beaten track and **The Stage** at 834 7th Avenue (between 53rd and 54th Street) and again close to the hotel. But, you have a better chance of being seated quickly in the new and large **Arties** at 2290 Broadway between 82nd and 83rd Street (yes, the good old 104 bus again on 8th Avenue and up Broadway). The food is just as good, the waiters slightly less surly and you will be seated quickly. Try the pastrami and chopped liver combo or anything else on the menu. If you order pastrami on white bread with mayonnaise, you will probably get it—but, don't you dare try it. Just remember that all delis of this type are a meat lover's delight, but the bane of their cardiologists. As a visitor -- once won't hurt.

If you do get up to **Arties** and it is not very late when you leave, pay a visit to work famous **Zabars**. It is between 81st and 80th Street on the opposite side of Broadway from Arties. You will be dazzled by the variety of foods, some strange, others more familiar. It is the shopping spot for West Side New York Epicures and for lots of visitors as well. The upstairs, well stocked with kitchen utensils for the gourmet cook, is also fascinating.

When I have spent too much money on Majolica (or something else) and am feeling really impoverished, we can still eat real cheap and in an interesting fashion at the **Yin Chang Seafood and Noodle Restaurant** at 166 Amsterdam Avenue (between 66th and 67th Street). Again the good old number 104 up 8th Avenue to Broadway and 66th Street and walk a block west. They have a huge and fascinating menu at very low prices, and there always seem to be a number of Chinese people eating there. A huge bowl of wonton and roast pork soup (or wonton and duck or wonton and chicken, etc.) is currently \$5.25. For an additional \$1.00 you can and should add your choice from a selection of different noodles (drawback—beer and poor quality wine only).

If you feel like something more southern Italian (e.g. spaghetti and meatballs, but lots of other stuff too) try **II Duomo** (the name implies northern Italian but it's not). The atmosphere is less formal than Scalletta

(see above) although the prices are about the same. They are on West End Avenue between 69th and 70th Street just across from where Marilyn and I live when we are in New York. Once again the good old 104 bus, etc. and two blocks west from where you get off at 69th and Broadway.

An exotic delight but requiring a taxi cab ride is **The Turkish Kitchen** at 386 3rd Avenue (between 27th and 28th Street). Fascinating menu, great martinis.

And finally not far from the hotel on 7th Avenue between 56th and 57th Street is the very interesting **Trattoria Del Arte**. The decor is made up of body parts. But, don't be fooled by what I call hi-tech (some may like it). The food is really good. There is a hot and cold antipasto as good as I have ever encountered. Can be a meal or appetizer. The veal parmigian is something special (but huge; you won't want much of anything else if you order it). Lots of other great stuff, too.

That's all for now. If you want more information about anything, e-mail me:

Flowerbulldog@AOL.com or call (631) 968-7797 or in New York City on weekends at (212) 362-7138.

Please send your comments and material for the newsletter to:

Deborah English
7350 Brightside Road
Baltimore, MD 21212
Phone: 410 377 7036
Fax: 410 727 1436

EMAIL: PDEnglish@comcast.net

2005 Society Dues Process

Please check your address label on our mailing envelope. The red date such as "2004-Oct" indicates when you owe 2004 annual dues. Some members have paid ahead and won't receive any 2004 dues notice. If your label has a date that includes a "2003" then you are seriously behind on your dues and your membership is in jeopardy. Please use the enclosed Dues Notice to send in your dues and thanks for your support and your help. **The society voted to raise dues in 2005 to \$50 for U.S members and \$65 for international members to cover postage costs.**



MajolicaMAIL Communications

by Duane Matthes

We sent a "MajolicaMAIL" eMail out on Dec 23rd to all members that have eMail addresses. If you didn't get that email, then MIS doesn't have your email address recorded correctly or the mail got trapped in your SPAM filter.

The message enters your mail process with the name of **Duane@majolicasociety.com** so please open that email address in your SPAM filter.

Please eMail **Duane@eMajolica.com** with issues or your corrected email so we can correct our records and communicate with you. Thanks for your help!

Visit www.majolicasociety.com/majolicamail.htm to catch up on past majolica mails.

PayPal & eBay Spoofing

Since our last issue, we have become aware that the spoofing problem we described with eBay accounts is showing up in PayPal accounts as well. The trick is the same; the scammers are trying to steal your valuable information by conning you into "verifying" your password or your financial information. The advice we get from PayPal is identical to that from eBay: Never respond to the suspicious email. Don't even hit 'reply' since that verifies that you got their message. Instead, forward the email to: spoofof@paypal.com. PayPal will respond to you within hours, verifying that you have received a spoof. It's essential that we report all suspicious email to them because customer reports are vital to their efforts to track down scammers. They're behind the curve on this, but we should assist them if possible. Meanwhile, they're probably working on internal measures to tighten up security.

2005 Annual Convention Registration

The 2005 convention registration forms are enclosed with this newsletter. We expect a huge membership and guest turnout for our New York City convention events! Please don't let this unbelievable opportunity happen without you. Fill out the Registration Form, make your visit choices on the Visit Form, make out a check and mail them back to the society as soon as possible. Then call the hotel directly for room reservations.

A lot of people have worked very hard to insure that this will be the best convention ever in one of the world's great cities.