



#### ON AND AROUND THE TABLE

On and around the table: plates, cutlery, glasses and many other accessories to assist in enjoying the best possible quality of food and drink, and to take pleasure in company.

For Friendship, love, work or for pure and simple company, the table has always brought people together from far and wide.

At lunch or at dinner, people come to the table to dine, an irreplaceable way to resolve arguments or joyously celebrate peaceful, happy events.





#### **HISTORY & LEGEND**

#### THE TABLE AND ETIQUETTE

The term "etiquette" clearly defines the set of behavioural norms identified as good manners.

It is a code that sets out the expectations of social behaviour, including the conventional standards of how to lay a table and how to behave there.

Synonyms include "social craces" and "Ps and Qs". The Italian term for etiquette, "galateo", comes from Galeazzo Florimonte, Bishop of Sessa Aurunca, the inspiration for Monsignor Giovanni della Casa to pen his well-known tome on civilised living, "Il Galateo, overo de' costumi" (Galateo: the Rules of Polite Behaviour), the first treatise on the topic, published in 1558.

The photograph here shows how to lay a table for an official ceremony, according to the Galateo rules.



# Cutlery UTLERY

### HISTORY AND LEGEND

There are many takes on how to use cutlery, to cut and raise food to the mouth. There is consensus that the knife is the oldest implement.

Since its appearance, knives have been used to cut and skewer meats for consumption.

INDEED, THE KNIFE AND THE HANDS, ESPECIALLY THE FIRST THREE FINGERS OF THE RIGHT HAND, WERE FOR MANY CENTURIES THE CUTLERY USED BY THE HUMAN RACE TO CONSUME FOOD.

LATER CAME SPOONS, SMALL BOWLS WITH A HANDLE, FOR LIQUID FOOD. THE SPOON IS A DIRECT DESCENDANT OF THE CUPPED HAND, USED BY OUR ANCESTORS TO DRINK.

The fork did not arrive until much later. In fact, other than documented exceptions from the 1st and 2nd century AD, it was not until 1060 when a Byzantine Princess married the then-Doge of Venice.

Legend has it that the Princess dined with a small golden fork with three prongs.

CUTLERY AS WE KNOW IT TODAY ONLY CAME ABOUT IN THE 17TH CENTURY.

At the end of the era of great feasts, with large numbers of guests, each of whom brought their own knife or cutlery, came the time of luncheons with fewer people. This is how the custom, then culture, of providing guests with cutlery developed.

THEN CAME DINNER SERVICES WITH THEIR MULTIPLICITY OF ELEMENTS: KNIVES, SPOONS AND ESPECIALLY FORKS IN A VARIETY OF SHAPES AND SIZES.

This tradition is now refined, on the international market, by the presticious Made in Italy dinner services produced by I BIAGI.





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Knife



THE CONCEPT OF THE KNIFE AS AN INDISPENSABLE ACCESSORY FOR DAILY MEALS IS LOST IN THE MISTS OF TIME.

IN THE MIDDLE AGES, THIS EXCEPTIONAL OBJECT WAS ENTIRELY PERSONAL.

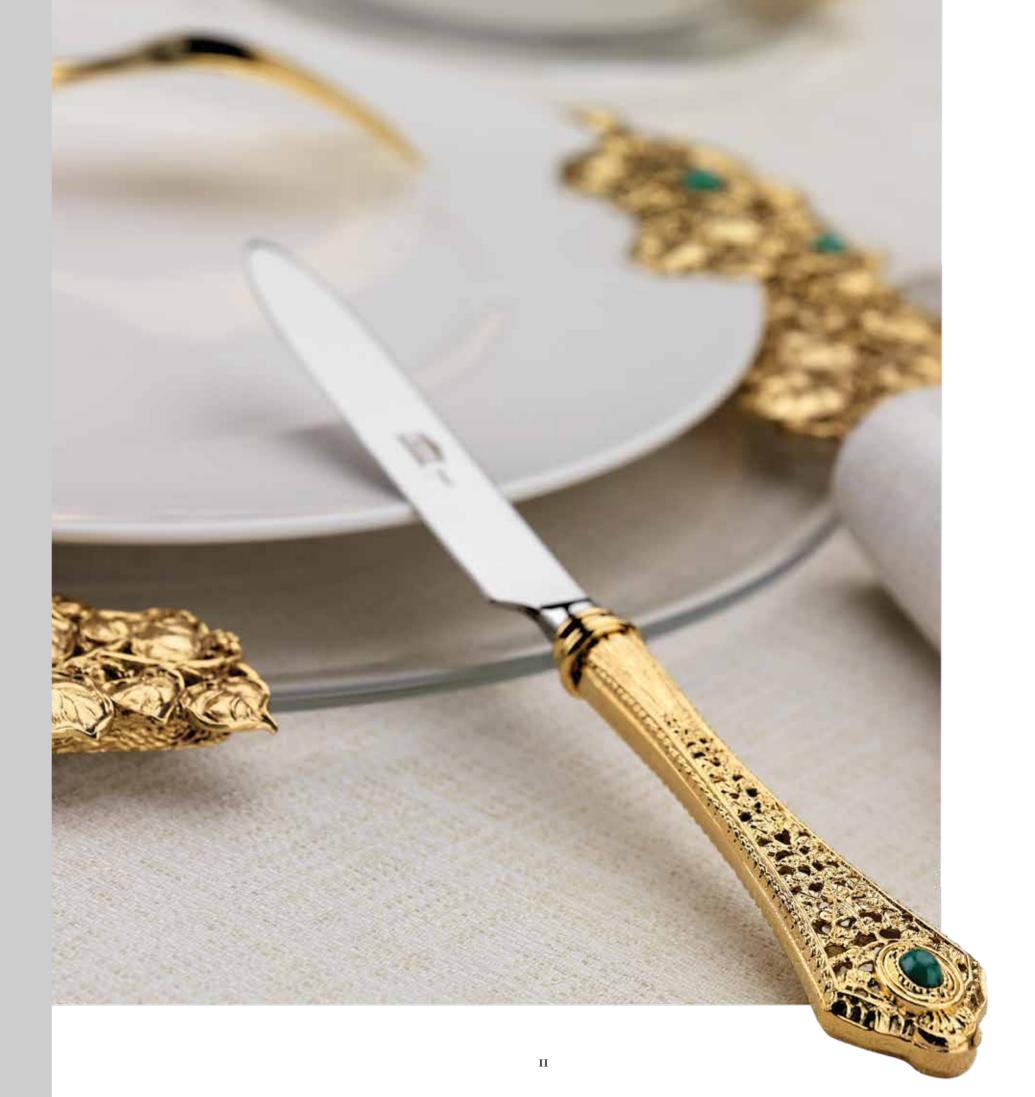
Everyone had their own one, usually stored in a leather pouch. When someone ate, it was for their exclusive use.

The quality and value of the knife was proportional to its owner's social standing.

Wealthier people had costly knives, embellished with precious materials and engraved with their name or their family crest. Knives were then very sharp and serrated on both sides of the blade, so they could be used to cut and skewer meat to raise it

TO THE MOUTH. TABLE KNIVES HAVE NOW EVOLVED ACCORDING TO THEIR USE. THE SHARP POINT HAS MOSTLY DISAPPEARED, WITH THE SERRATED EDGE ONLY ON ONE SIDE OF THE BLADE.





Fork





The invention of the fork meant people no longer had to use their hands to eat, especially for semi-liquid foods, legumes, cooked or raw vegetables and pasta.

IN ANCIENT TIMES, THE BARE HANDS WERE USED AS A FORK.

The fork is therefore not only to avoid cetting dirty, to not have to resort to constantly washing your hands or using a significant quantity of tablecloths and napkins, but means that food does not become contaminated, or indeed a source of contamination.

A FORK ORIGINALLY HAD TWO TIPS, CALLED PRONGS, WHICH THEN INCREASED TO THREE, FOR OBVIOUS REASONS. THERE ARE NOW FOUR.

The story goes that this custom began in Italy, in Naples during the reign of the Bourbon King Ferdinand I. He was a creat consumer of dry pasta topped with tomato sauce. To make it easier to eat, the Court Chamberlain opted for adding a prong. There is another curiosity in the fork, always laid to the left of the plate, with the prongs pointing upwards. However, in France, the prongs are placed with the tips on the table. This is why French forks are manufactured with a small logo on the back below the prongs.



Spoon



The Italian term "cucchiaio" (spoon) comes from the Latin "cochlea" (shell), probably because mollusc shells were the first natural object used by humans to raise liquids to the mouth.

EVEN IN ANCIENT GREECE, THE CIVILISATION PAR EXCELLENCE, THEY SAW NO NEED FOR CUTLERY. FOOD WAS PLACED IN BITESIZE CHUNKS BEFORE THE DINER, WHOSE RICHT HAND WAS THE ONLY "TOOL" THEY USED.

THE ROMANS WERE THE FIRST TO USE SPOONS.

They had two kinds, the first, "ligula" (from lingua, tongue), with an oval bowl and curved handle, used to spread sauces, a favourite of Roman cuisine. The second type was the "cochlear", with a flat round bowl and a straight, pointed handle, used to prise fruit from its skin or to consume raw eggs. The tip was used to open the shell, with the bowl to eat the contents.

The ornamentation of these utensils, mostly forged in silver, varied according to the fashions at the time.

IN THE 16TH CENTURY, TO SHOW OFF THEIR WEALTH, SOME PEOPLE COMMISSIONED TABLESPOONS IN ENAMELLED OR JEWEL-ENCRUSTED GOLD.

In the 17th century, silver became more popular, as it is easier to work with and cheaper. In the late 1600s, the way of holding the spoon also changed. Since then, we have only used three fingers to grasp the handle, instead of the palm of the hand.

As good manners emerged, the spoon took on the shape we know today.





Dishes







The plate was already known in the ancient civilisations of Crete, Greece, Etruria and Rome. A plate could be made in a wide variety of materials, from class and wood, earthenware and crystal to terracotta, the most common. The tables of the elite could even feature cold or silver plates encrusted with precious stones. Flat bread was often used for a similar purpose. Known as mensa, bread appears to have been used as such even after the fall of the Roman Empire. In the Middle Aces, plates were usually made of wood, with some specimens in ceramics. Only in the 1500s did cold and silver becin to be used, the latter with encraving, embossing, enamel and settings of precious stones. The "richest" plates were not only everyday objects but were also hung on walls or framed. In the Baroque and the 1700s, plates took on significant pictorial decoration, with the smooth form becoming contoured, especially with ribbing and embossing in majolica examples. In the early 18th century, Europe started to produce porcelain, after the discovery of its composition by King Augustus II the Strong of Saxony. The secret of "white cold" travelled from Germany to Florence and Naples, where the famous factories were founded. In the 1700s, small plates started to be used to serve coffee, tea or hot chocolate. Larger pieces also became common, specifically to be used as trays. Plates are now usually round and slightly concave, with the centre known as the well and the edge the Lip, and are mostly made of ceramics or porcelain.



## Glasses ASSES



The first documented glasses were simple, natural objects:

SHELLS, BARK OR THE LIKE. A HOLLOWED-OUT HORN, AS USED BY THE ECYPTIANS, PERSIANS AND ETRUSCANS, WAS IN ITS OWN WAY A DEVELOPED MANUFACTURED PRODUCT. THE PHOENICIANS, WHO INVENTED GLASS, WERE THE FIRST TO COMMERCIALISE TRANSPARENT RECEPTACLES.

IN EARLY ROMAN TIMES, DRINKING VESSELS MADE OF GLASS WERE PERFECTED, WITH A CONVEX BOTTOM REPLACING THE PREVIOUS FLAT ONE. IN EVERYDAY LIFE, PEOPLE CONTINUED TO DRINK FROM WOODEN, CLAY OR METAL CONTAINERS.

IN THE 16TH CENTURY, A FOOT WAS ADDED TO THE CYLINDRICAL SHAPE, TOGETHER WITH A LONGER STEM AND A BROADER COUPE.

At that time, class came to be used in the finest products, with staining or diamond-etching. Today, wine is drunk from different kinds of glasses. A flute, with high, slender sides evoking a young lady, is suitable for sparkling wines. A large balloon is suited to vintage red wines, and as glasses for water, soft drinks or fruit juice.

The must-have is the coupe, said to be based on the breasts of Madame de Pompadour, best for high-quality sparkling wines.





# Accessories ESSORIES





Accessories are vital additions to the table.

No-one pays any attention. Pass the salt, pass me the oil, everyday phrases about mundane things that no-one really thinks about much. Once at the table with all the plates, cutlery and classes set out, everything seems fine, but it isn't quite. Side plates for bread, oil and vinegar bottles, sauce bowls, wine coolers and so on are essential elements for a good meal. Their use has grown over time, to become practically indispensable. No longer extras, but real stars in themselves.



# Cutlery Collections



500B050/G: SET 1 PERSON - 4 PCS • 500B051/G: SET 1 PERSON - 6 PCS • 500B054/G: SET 6 PEOPLE - 24 PCS • 500B055/G: SET 12 PEOPLE -75 PCS





Asburgo

500B050/S: SET 1 PERSON - 4 PCS • 500B051/S: SET 1 PERSON - 6 PCS • 500B054/S: SET 6 PEOPLE - 24 PCS • 500B055/S: SET 12 PEOPLE -75 PCS



500V050/X SET 1 PERSON - 4 PCS • 500V051/X: SET 1 PERSON - 6 PCS • 500V052/X: SET 6 PEOPLE - 24 PCS • 500V055/X SET 12 PEOPLE -75 PCS



500V050/S: SET 1 PERSON - 4 PCS • 500V051/S: SET 1 PERSON - 6 PCS • 500V054/S: SET 6 PEOPLE - 24 PCS • 500V055/S: SET 12 PEOPLE -75 PCS

500V050/G: SET 1 PERSON - 4 PCS • 500V051/G: SET 1 PERSON - 6 PCS • 500V054/G: SET 6 PEOPLE - 24 PCS • 500V055/G: SET 12 PEOPLE -75 PCS



500V052/X: INOX FINISHING - 500V052/S: SILVER FINISHING - 500V052/G: GOLD FINISHING - 500V052/P: GOLD AND SILVER FINISHING

# Cutlery box



# COLLECTIONS





500B145:PORCELAIN SOUP BOWL D.24





#### **BRONZE GOLD FINISHING AND STONE**



500B143: PORCELAIN DESSERT PLATE D.23 500B144: PORCELAIN DINNER PLATE D.29 500B145: PORCELAIN SOUP BOWL D.24

500B143: PORCELAIN DESSERT PLATE D.23 500B144: PORCELAIN DINNER PLATE D.29

## COLLECTIODe' Medici

#### **BRONZE SILVER FINISHING AND STONE**

500B145: PORCELAIN SOUP BOWL D.24



#### GOLD DECORATION ON SALMON BACKGROUND

**500B043/R**: PORCELAIN DESSERT PLATE D.23 500B044/R: PORCELAIN DINNER PLATE D.29 500B045/R: PORCELAIN SOUP BOWL D.24 38



#### GOLD DECORATION ON BEIGE BACKGROUND

500B043/B: PORCELAIN DESSERT PLATE D.23 500B044/B: PORCELAIN DINNER PLATE D.29 500B045/B: PORCELAIN SOUP BOWL D.24





#### GOLD DECORATION ON WHITE BACKGROUND

**500B043/W**: PORCELAIN DESSERT PLATE D.23 500B044/W: PORCELAIN DINNER PLATE D.29 500B045/W: PORCELAIN SOUP BOWL D.24



500B043/B: PORCELAIN DESSERT PLATE D.23 500B044/B: PORCELAIN DINNER PLATE D.29 500B045/B: PORCELAIN SOUP BOWL D.24

## COLLECTIONsconti

#### GOLD DECORATION ON BLUE BACKGROUND







500B047: GLASS CHARGER PLATE D.35 WITH ONE ORNAMENT 500B048: GLASS CHARGER PLATE D.35 WITH THREE ORNAMENT 500B042: GLASS BREAD PLATE WITH METAL ORNAMENT - 500C042: ENGRAVED METAL BREAD PLATE - 500C047: ENGRAVED METAL CHARGER PLATE

Glasses Collection SES





999A203

## Sforza

999A201

999A202



#### CRYSTAL AND BRONZE GOLD FINISHING





#### CRYSTAL AND BRONZE GOLD FINISHING

## Accessories Collection SORIES







## Estensi

#### PORCELAIN AND BRONZE GOLD OR SILVER FINISHING

## Estensi CESSORIES

#### PORCELAIN AND BRONZE GOLD OR SILVER FINISHING



**TBT00025**: D.30 - H.5



TBT00004: 44x31

## COLLECTIONEstensi

#### PORCELAIN AND BRONZE GOLD OR SILVER FINISHING



## Estensi

#### PORCELAIN AND BRONZE GOLD OR SILVER FINISHING





**TBT00033**: 36x30 - H.9







#### PORCELAIN AND BRONZE GOLD OR SILVER FINISHING

## ΪH Estensi

#### PORCELAIN AND BRONZE GOLD OR SILVER FINISHING





TBB00101: D.28 - H.22



#### COPPER SHINE FINISHING



#### CRYSTAL AND BRONZE GOLD FINISHING



58



# 500B025: D.19 - H.16

## Aldobrandi ESSORIES

GOLD FINISHING



500A30: D.24





## COLLECTICAldobrandi

#### GOLD FINISHING

#### CRYSTAL AND BRONZE GOLD FINISHING







GOLD FINISHING





500C026/P: D.22 - H.20



500C028/F: D.12 - H.21



# COLLECTIOGonzaga

#### GOLD FINISHING



500C010/P: 66x52

#### CRYSTAL AND BRONZE GOLD FINISHING





## DECTOGonzaga

#### CRYSTAL AND BRONZE GOLD FINISHING



# Aldobrandi ESSORIES

GOLD FINISHING

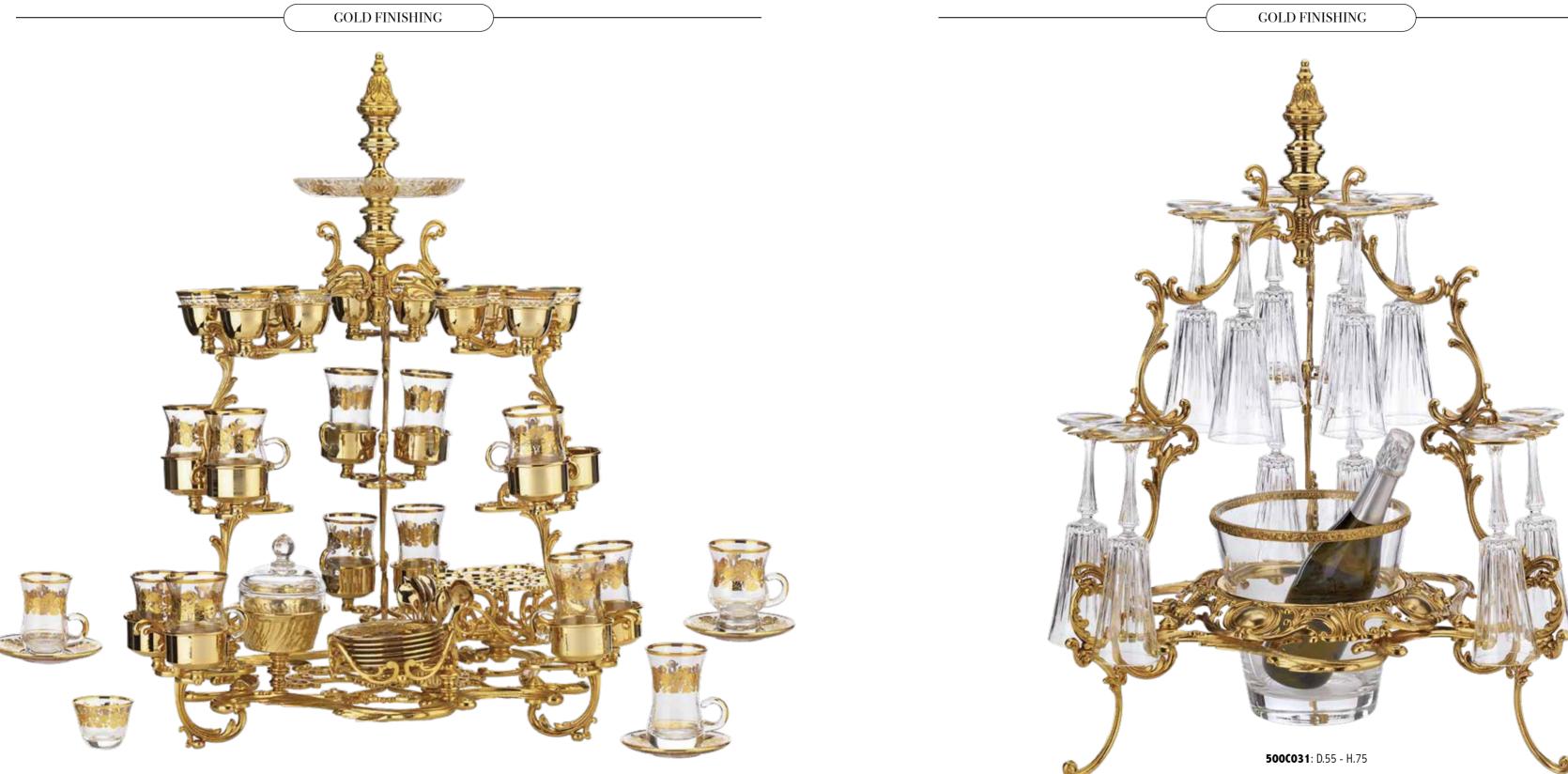




#### GOLD FINISHING

500C013/B: 59x40 - H.32

## Aldobrandi



**500C035/B**: D.55 - H.70

## Aldobrandi

## Ideas, heart and work



I BIAGI SRL was founded in Pescia (Pistoia) near Florence in 1987. This area of Tuscany is famous for its ancient tradition in working metals, in the field of tableware, kitchenware and gifts. Our range of products is characterized by the mix between bronze parts and crystal hand decoration. Our work is greatly appreciated for its care to details and the ability to enrich their greations with the knowledge and contribution of the old artisans. All our articles are made by hand-made bronze gold plated 24kt and hand-made handcut grystal, in real grystal color (not painted). All the articles of our line can be customized changing the style of the bases and the shape, the color and the hand gut of the grystal. All the articles in our catalogue are handmade and properly tested. The expert designers of the company I BIAGI they are constantly working to greate new ideas, making use of them of the valuable collaboration of the owners.











I BIAGI was established in 1987 in Pescia, a small medieval town located between Lucca and Florence.

This area of Tuscany is famous for its metalwork tradition, dating back to ancient times, metalwork used especially for the manufacture of tableware, household products and gift items.

The rance of articles offered by I BIACI uses a characteristic and original combination of bronze and hand decorated crystal, created respecting the traditional methods.

The work of I BIAGI is creatly appreciated for its attention to details and the ability to enrich their creations with the knowledge and contribution of expert artisans.





