



Starting your Set of Heisey Crystal...

You'll find that there's one big advantage in buying established patterns of quality glassware. Such patterns remain in open stock and you can be certain of being able to add to your original set as time goes on.

You may wish to begin with the obvious essentials. Goblets are first among these. Buy service for four, six, eight or twelve persons depending on your budget — and on the size of your dining room table!

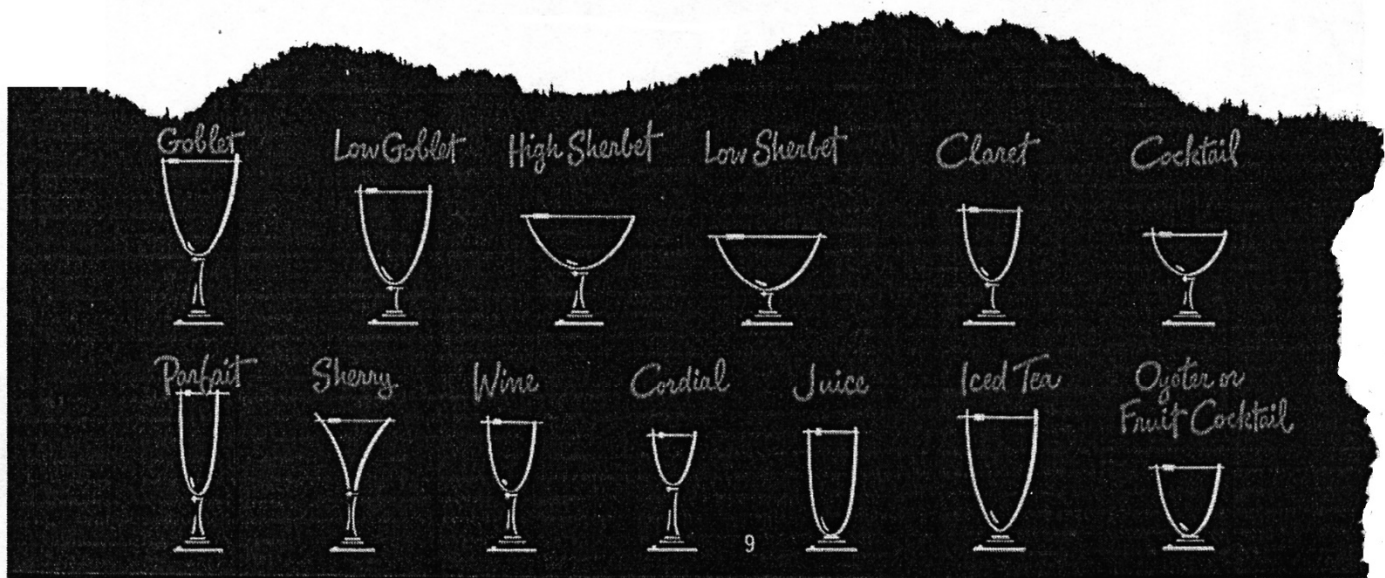
Next in importance are sherbets and wine glasses. High sherbets are also known as saucer champagnes and, indeed, are used for this bubbly vintage although serving more often for the mousse or chilled fruit of your dessert. There are several types of wine glasses, used for sherry, Rhine wine and other

wines. Lower footed stemware and glasses without feet are for juices and other beverages.

You'll want matching glass plates, for use with sherbets, to truly dramatize your table for special occasions. Your next choice may be iced tea glasses, which can do double duty for highballs or frosted drinks. And high on your list will be a water pitcher.

These are but a few of the many pieces of tableware and decorative accessories, such as candelabra, candlesticks, bowls, etc., available in almost all Heisey patterns. Other pieces to be added later to your Heisey collection may be complete bar ensembles including cocktail glasses and shaker, old fashioned, highballs, liquor glasses, and ice cube bowl.

Sketched below are the basic pieces of stemware available in a given Heisey pattern — however, the pattern itself will determine the shape of the stemware "bowls."



From "Choosing Your Crystal Pattern," published by A.H. Heisey & Co., 1947. Few patterns at this time actually had all the pieces shown or mentioned on this page of the booklet. This booklet also had advice on furnishings and decorating. It was aimed mainly at the young family on a budget, typical of many immediate post-war households.

Stemware Basics

Know your goblets. Most of us know a goblet when we see one. But shapes, proportions, heights, and designs differ widely among patterns. Most stem lines were designed from the goblet down, so knowing the goblet gives you a key point of reference.

In the lists below, sizes are in capacity (ounces), because heights widely varied between lines. But Heisey was very casual about capacity. Some so-called 8-oz. goblets held as little as 6 ounces filled to the rim, for example. Others were oversized, leaving generous room at the top. If the goblet runs small, then most of the other pieces in the line will also run small. Size was relative.

Below are general guidelines, but be aware there are many exceptions. **Bold items** are in most lines.

Goblet-shaped bowls on tall stems or proportionally scaled stems:

- **Goblet, 7-11 ounces**, sometimes more than one capacity in earlier lines, sometimes two stem heights in late 1920's and later.
- Champagnes, about 6 ounces, sometimes called champagne goblets to distinguish from saucer champagnes, hollow-stem champagnes, or champagne tumblers. Used mainly in older lines.
- **Clarets, 4-5 ounces**. Larger than cocktails. In later patterns, often the only intermediate goblet-shaped size between goblets and wines. Sometimes called grape juice.
- Burgundy, about 3 ounces, frequently not used in later lines, sometimes difficult to tell from wines without careful comparisons or measurements.
- **Wine, usually 2 ounces, sometimes 1½ or 2½**. Earlier lines sometimes have two sizes of wine.
- **Cordial, usually 1 ounce**. Late lines sometimes experimented with two heights of cordials.

Goblet-shaped bowls on short stems or footed with no stems:

- Low goblet, 7-11 ounces, sometimes called a footed tumbler (if on a very short stem) or a luncheon goblet. Usually same size bowl as the ordinary (tall) goblet, but if called a luncheon goblet sometimes an ounce or two smaller.
- **Oyster cocktail, 2½-5 ounces**. Usually blockier bowls than goblets, but sometimes about the same proportion. In earlier lines, usually about 5 ounces, had short stems, and doubled as egg cups or deep sherbets. In later lines, usually 3-4 ounces and sometimes had no stem, only a foot.

Broad, shallow bowls on tall or short stems:

- **Champagne, 4-6 ounces**. Often called saucer champagne. Usually on same height stem as goblet. Doubled as high-footed sherbet.
- **Sherbet, 4-6 ounces**. On shorter stem than saucer champagne, but usually with same size bowl. In earlier lines, sometimes came in more than one capacity.

Wide, rounded bowls, usually wider than deep:

- **Cocktail, about 3 ounces**. Smaller than clarets, larger than wines, with broader bowls than either of the other two. Stem height varies.
- Grape fruits. Heisey always spelled it as two words. Larger and deeper than saucer champagnes or sherbets, usually somewhat rounded bottoms as in cocktails. May be high- or low-stemmed.

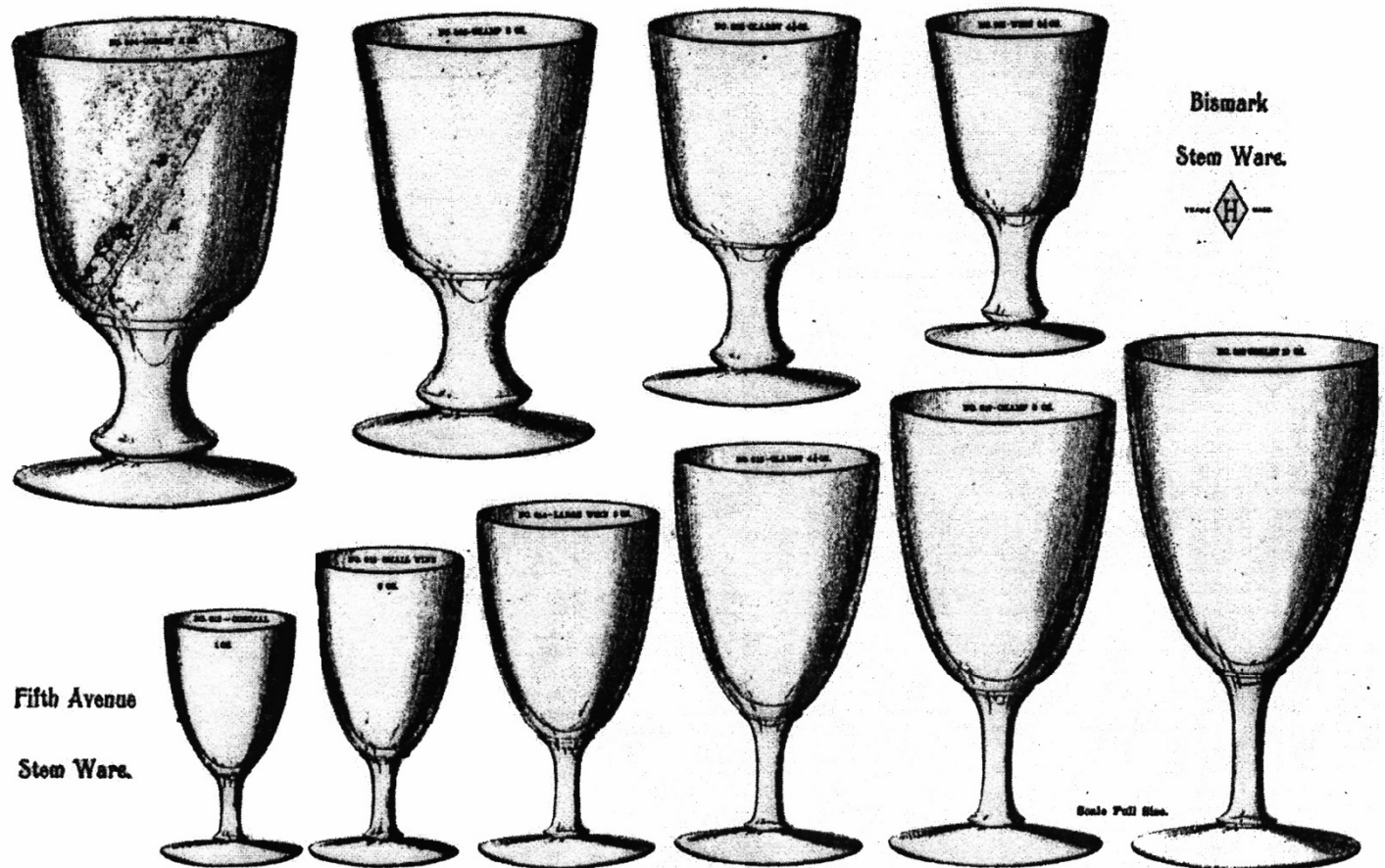
Very deep bowls, short stems or footed with no stems, found mainly in later lines:

- **Footed ice tea, 12 ounces**. Called "footed" to distinguish from flat sodas and ice teas. Usually identical to the 12-oz. footed soda. Occasionally offered in handled and unhandled forms.
- **Footed juice, 5 ounces**. Usually identical to the 5-oz. soda.
- Footed sodas, typically in two, three, or four sizes, 5-oz. and 12-oz. most common, with 8-oz. frequently added; 10-oz., 14-oz. or 16-oz. occurring in some lines.

Deep, very narrow bowls, often flared, varying stem height:

- **Sherry, 1½-2 ounces**. Usually trumpet shaped; bowl often much different from rest of pattern.
- Pousse-café, 1 ounce. Typically as tall as cordial but narrower; not trumpet-shaped as the sherry.
- Parfait, about 4 ounces. Sometimes same as tall champagne in early pressed lines.
- Tall champagne, about 4 ounces. Narrow mouth. Not same as hollow-stem champagnes, which have saucer-shaped bowls with hollow stems.

These lists are not exhaustive. Infrequent pieces include Rhine wines, brandies (pony brandies), brandy snifters, crèmes de menthe, ports, flagons, hollow-stem champagnes, pilsners, Russian coffees, etc.



Typical of ca. 1900

Bismark and Fifth Avenue

Top row:

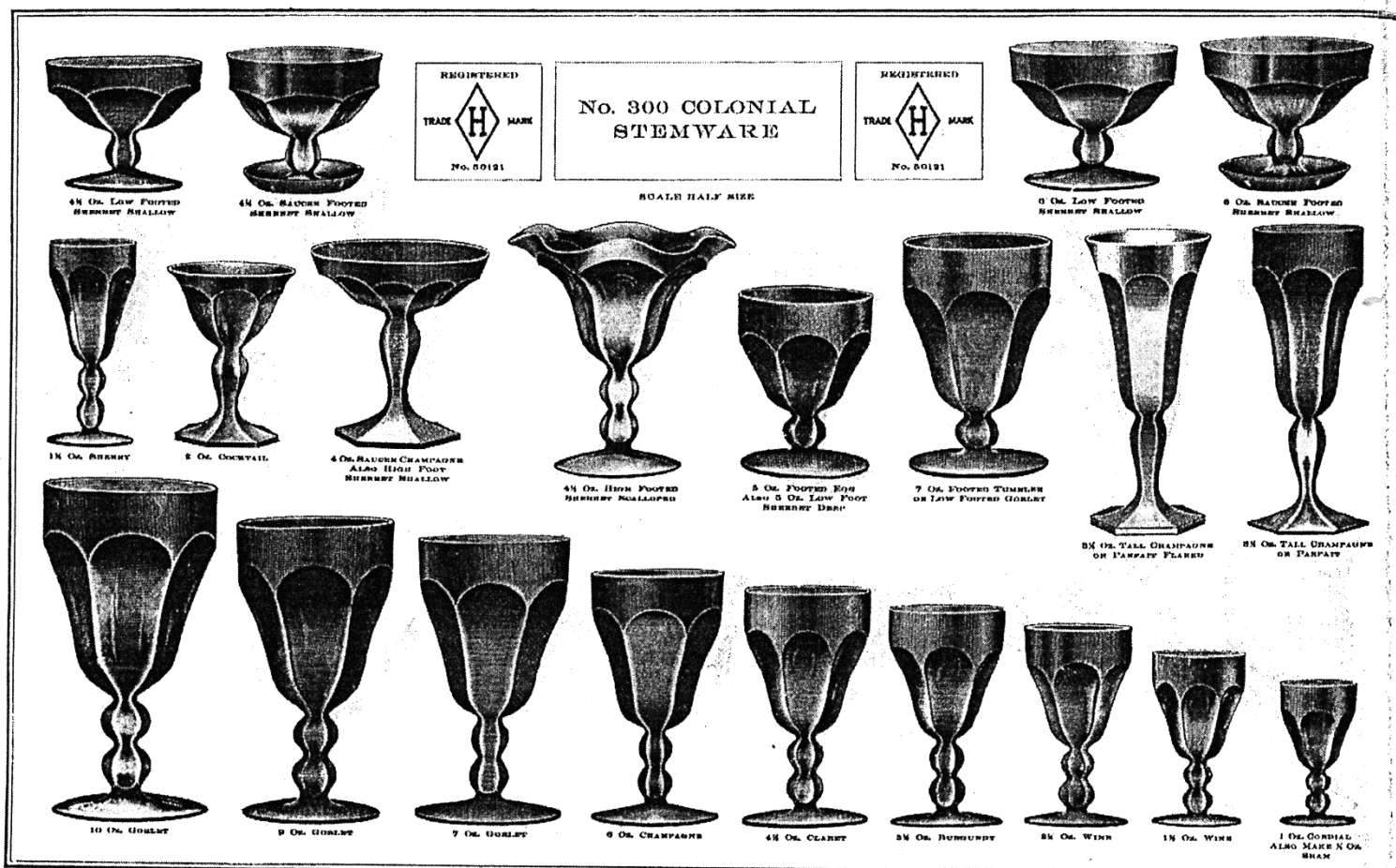
- #804 11-oz. goblet
- #803 6-oz. champagne
- #802 4½-oz. claret
- #801 2½-oz. wine

Bottom row:

- #812 1-oz. cordial
- #813 2-oz. small wine
- #814 3-oz. large wine
- #815 4½-oz. claret
- #817 6-oz. champagne
- #818 10-oz. goblet

This was a period mainly of utilitarian stemware. All fully pressed. One basic shape in each line. Limited number of sizes. Using shapes and names common throughout the industry, these were relatively heavy weight and simple designs; unmarked examples would be difficult to identify. Made primarily for the hotel trade. Lines made for home use, such as imitation cut patterns, sometimes had only a goblet and one or two smaller stems.

At this early stage, each size had its own number. This was typical for Heisey's stem-only patterns.



Typical of ca. 1910

#300 Peerless

Top row:

- sherbet, 4½-oz., shallow, low-footed
- sherbet, 4½-oz., shallow, saucer-footed
- Sherbet, 6-oz., low footed
- sherbet, 6-oz., shallow, saucer-footed

Middle row:

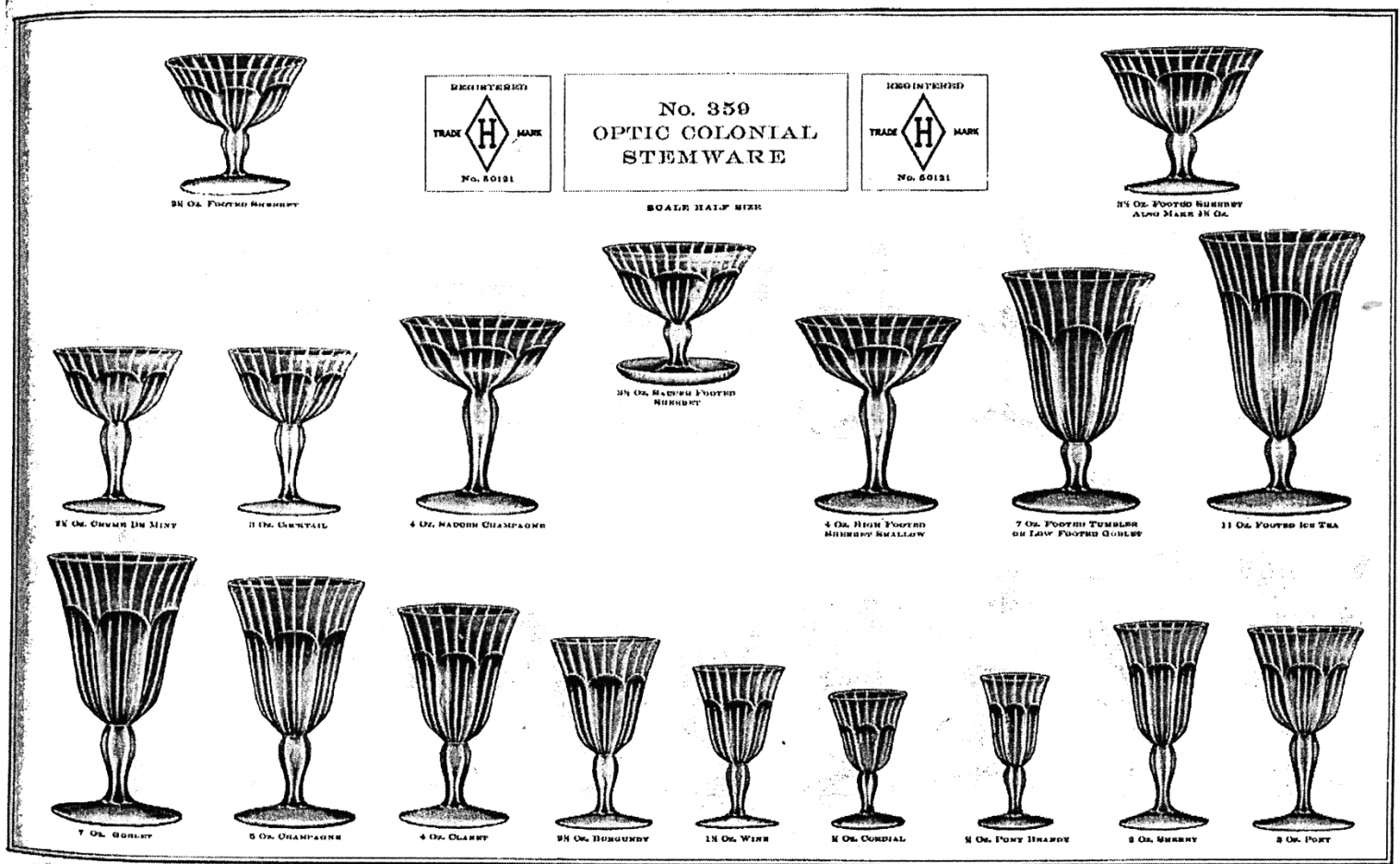
- sherry, 1½-oz.
- cocktail, 2-oz.
- saucer champagne, 4-oz., same as high-footed sherbet
- sherbet, 4½-oz., scalloped, high-footed
- egg cup, 5-oz., same as deep sherbet
- tumbler, 7-oz., footed, same as low-footed goblet
- champagne, 3½-oz., tall, flared, same as parfait
- champagne, 3½-oz., tall, same as parfait

Bottom row:

- goblet, 10-oz.
- goblet, 9-oz.
- goblet, 7-oz.
- champagne, 6-oz.
- claret, 4½-oz.
- burgundy, 3½-oz.
- wine, 2½-oz.
- wine, 1½-oz.
- cordial 1-oz.
- cordial, ¾-oz., shammed (not shown, same height as 1-oz. cordial)

Heisey began direct advertising in popular magazines at this time. They were appealing to Edwardian tastes for elaborate table settings requiring many different stems. Still only fully pressed lines. Blown ware would come in late 1910's. But pressed would always have a place.

The stems of the cocktail, saucer champagne, and tall champagne are the same as the #359 and #363 stems, but have hexagonal feet instead of round ones. Almost all crystal. Uncommon to rare colors are the low-footed tumbler in Alexandrite, Moongleam, and Flamingo and the low-footed sherbet in Flamingo, all made in late 1920's or early 1930's.



Typical of ca. 1910

#359

Top row:

- sherbet, 2½-oz.
- sherbet, 3½-oz.
- sherbet, 4½-oz. (not shown)

Middle row:

- creme de mint (sic), 2½-oz.
- cocktail, 3-oz.
- saucer champagne, 4-oz.
- sherbet, 3½-oz., saucer-footed
- sherbet, 4-oz., high-footed, shallow (same as saucer champagne)
- tumbler, 7-oz., footed, same as low-footed goblet
- ice tea, 11-oz., footed

Bottom row:

- goblet, 7-oz.
- champagne, 6-oz.
- claret, 4-oz.
- burgundy, 3-oz.
- wine, 2½-oz.
- cordial, ¾-oz.
- pony brandy, ¾-oz.
- sherry, 2-oz.
- port, 3-oz.

Unusual pieces in this line: the unusually small 2½-oz. sherbet; the creme de mint (elsewhere called crème de menthe), very hard to distinguish from the cocktail; the pony brandy; and the port. The port is intermediate in shape between a burgundy and a cocktail. This line is probably intended to complement the #300 Peerless line. It was in use into the 1930's. The goblet, saucer champagne, cocktail, and small sherbet are rare in Alexandrite. Otherwise, known only in crystal. Sahara might be possible.

**Typical of late
1920's to 1930's**

#3380 Old Dominion

Top row:

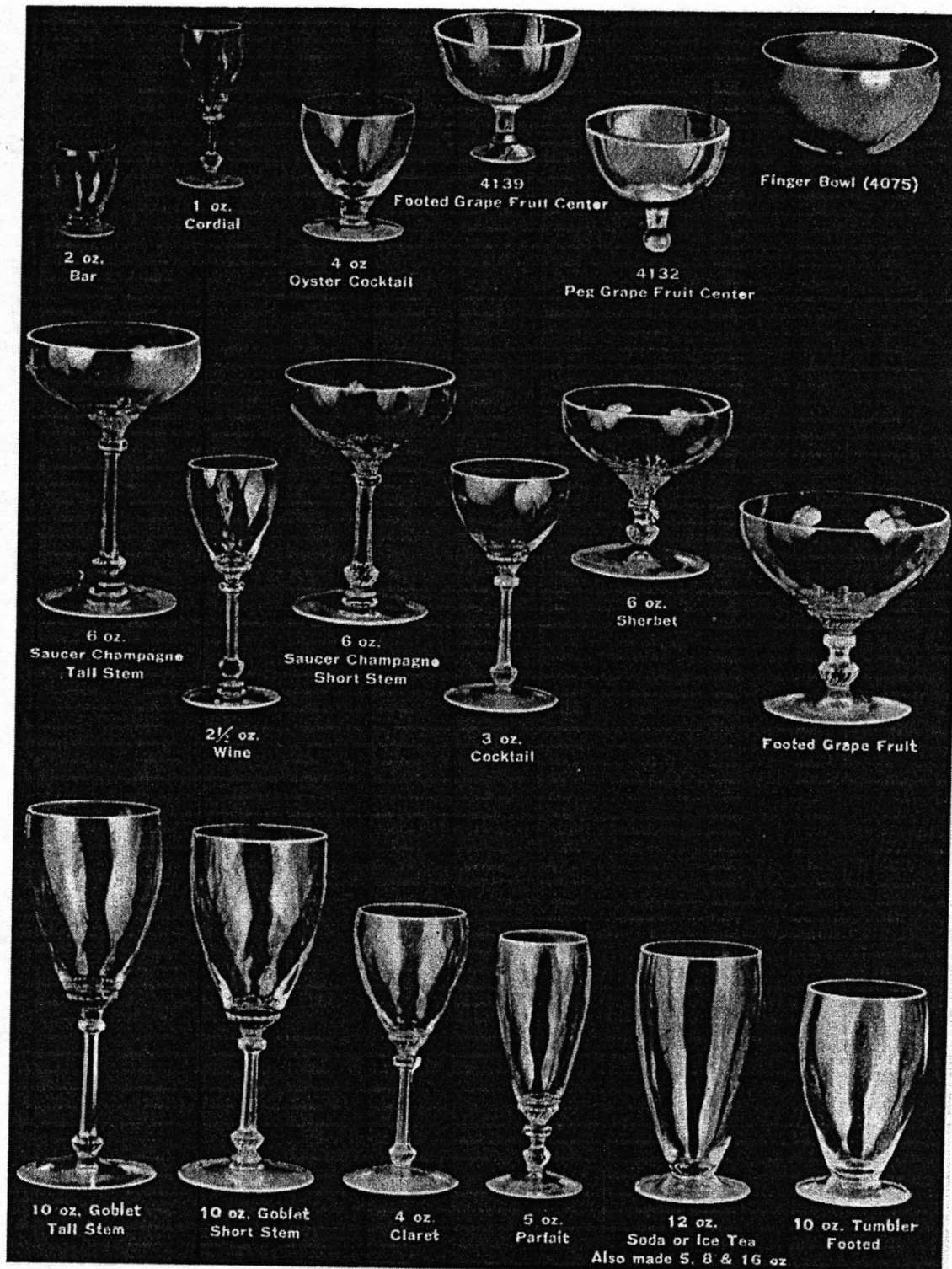
- bar, 2-oz.
- cordial, 1-oz.
- oyster cocktail, 4-oz.
- grape fruit center, footed (#4139)
- grape fruit center, peg (#4132)
- finger bowl (#4075)

Middle row:

- saucer champagne, tall, 6-oz.
- wine, 2½-oz.
- saucer champagne, short, 6-oz.
- cocktail, 3-oz.
- sherbet, 6-oz.
- grape fruit, footed

Bottom row:

- goblet, 10-oz., tall
- goblet, 10-oz., short
- claret, 4-oz.
- parfait, 5-oz.
- soda, footed, 12-oz.
- sodas, 5, 8, & 16-oz. not shown
- tumbler, 10-oz., footed



This typifies the simplification of stem lines in the 1920's and 30's. Now there were lines with pressed stems and blown bowls, such as Old Dominion. There are fewer sizes and shapes in many lines. Only a few, such as Universal, a fully blown line with pulled stems, continued to carry the wide variety of stems seen in earlier decades. In truth, however, lines varied in their composition and frequently consisted of different numbers and kinds of pieces.

Old Dominion may be the only pattern to have two heights of saucer champagne. The grape fruit can be mistaken for the sherbet, but is deeper and wider. The 16-oz. soda and the 2-oz. footed bar are unusual in a stem line. Heisey was positioning Old Dominion to work as both a full table line and a full bar line.

NO. 3304 UNIVERSAL PATTERN PULL STEM
PLAIN ONLY

An extensive 1930's
line



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Top row:

- sherry, 2-oz.
- pony brandy, 1 1/2-oz.
- cordial, 1-oz.
- pousse café, 1-oz.
- wine, 2 1/2-oz.

2nd row:

- crème de menthe, 2 1/2-oz.
- burgundy, 3-oz.
- cocktail, 3 1/2-oz.
- cocktail, 3-oz. (not shown)
- oyster cocktail, 4-oz. (same as #3389 Duquesne)
- finger bowl (#4075)

3rd row:

- saucer champagne, 5 1/2-oz.
- sherbet, 5 1/2-oz.
- claret, 4 1/2-oz.
- champagne, 6 1/2-oz.
- parfait, 5-oz.

Bottom row:

- goblet, 10-oz.
- goblet, 9-oz. (not shown)
- goblet, 11-oz. (not shown)
- pilsner, 10-oz.
- champagne, hollow stem, 6-oz.
- Rhine wine, 6-oz.
- Rhine wine, 4-oz. (not shown)
- cocktail icer & liner

A. H. HEISEY & CO.,

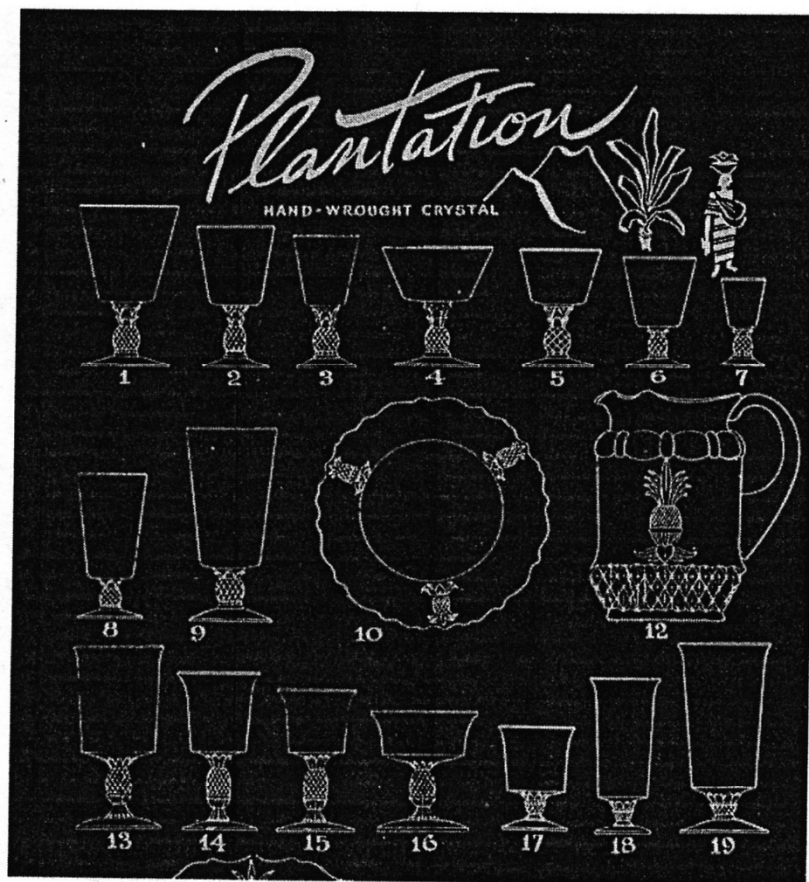


NEWARK, OHIO

91

Universal is blown with pulled stem, which makes it easier to make many different sizes. Unusual pieces in this line: pony brandy, pousse café, crème de menthe, pilsner, hollow-stem champagne, Rhine wine. Extensive line made to compete in the hotel trade and very similar to other companies' designs. Very difficult to identify unless found with Heisey decorations. Many pieces are so similar to others within the pattern that only physical comparison between them can distinguish them.

Most blown lines had fewer than the 24 pieces listed here. In general, however, most 1930's lines had a considerable number of items. People still had aspirations to set fancy tables in the "correct" manner.



Typical of 1940's and early 1950's #1567 and #5067 Plantation

Top row, blown ware:

- goblet, 10-oz.
- claret, 4½-oz.
- wine, 3-oz.
- sherbet (saucer champagne), 6½-oz.
- cocktail, 4½-oz.
- oyster or fruit cocktail, 4-oz.
- cordial, 1-oz.

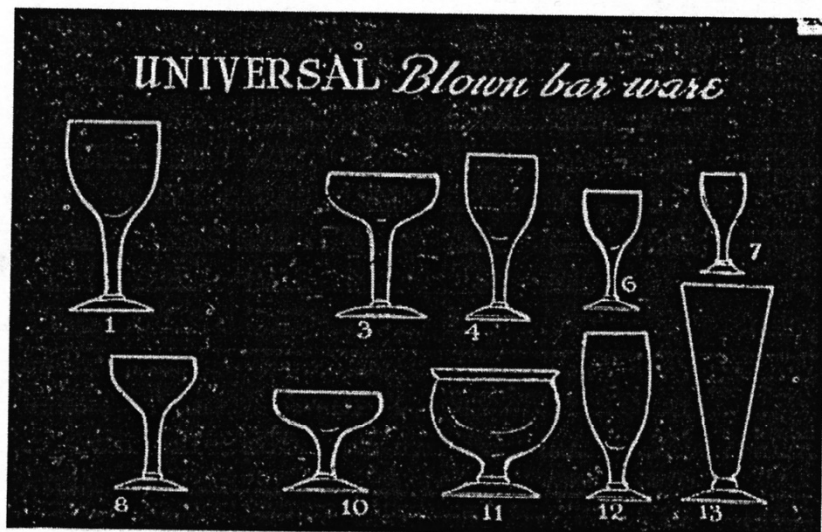
Middle row:

- juice, footed, blown, 5-oz.
- ice tea, footed, blown, 12-oz.
- salad plate, pressed, 8-in. (also 7-in.)
- jug, ice lip, blown, ½-gal.

Bottom row, pressed ware:

- goblet, 10-oz.
- claret, 4-oz.
- cocktail, 3½-oz.
- sherbet (saucer champagne), 5-oz.
- oyster cocktail, 3½-oz.
- juice, footed, 5-oz.
- ice tea, footed, 12-oz.

Both blown and pressed versions of stemware were sometimes available with full tableware lines in this period. Alternatively, a pressed tableware line would be accompanied by a blown stemware line. Salad plates were nearly always promoted as sherbet underplates in the 1940's and 1950's. Note that there are only nine pieces in the blown line and seven pieces in the pressed line for Plantation. Nine pieces made a complete line by that time. The cordial and the wine were not made in the pressed line for Plantation, and other pattern lines were treated similarly. Pressed ware offered a sturdy and less expensive alternative to blown ware. Less formality, fewer stems.



#3304 Universal in 1956

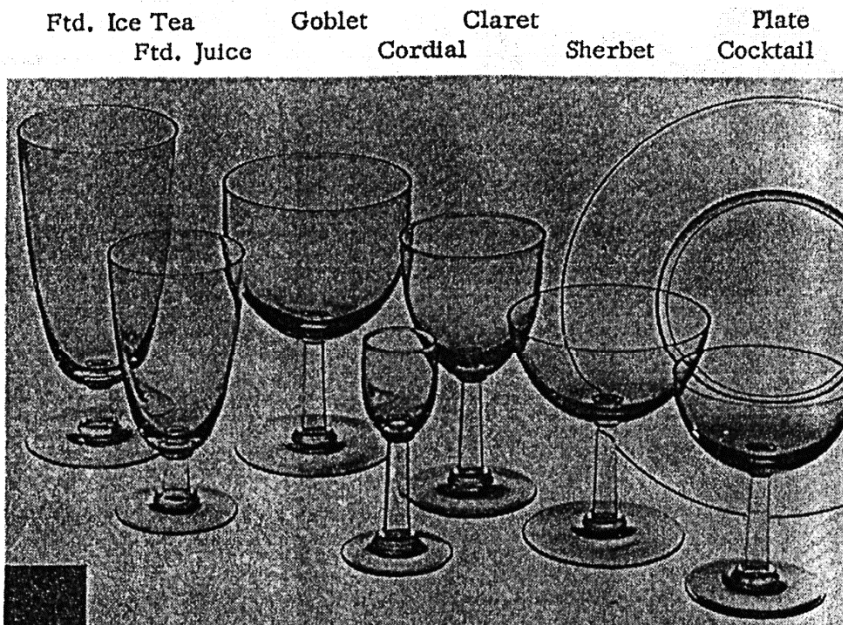
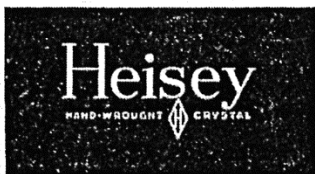
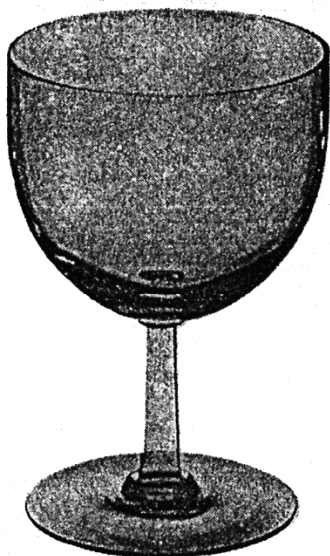
Top row:

- goblet, 10-oz.
- saucer champagne, 5½-oz.
- claret, 4½-oz.
- wine, 2½-oz.
- cordial, 1-oz.

Bottom row:

- cocktail, 3½-oz.
- sherbet, 5½-oz.
- cocktail icer and liner
- parfait, 5-oz.
- pilsner, 10-oz.

In its last days, Heisey worked to save every bit. Note how an older drawing was re-used, skipping numbers 2, 5, and 9. They were blacked out of the drawing (the hollow-stem champagne, the 3-oz. burgundy, and the 4-oz. oyster cocktail) with the remaining figures slightly re-arranged, and not very artfully at that. The Universal line had dropped from 24 items for every purpose to 10 basic items.

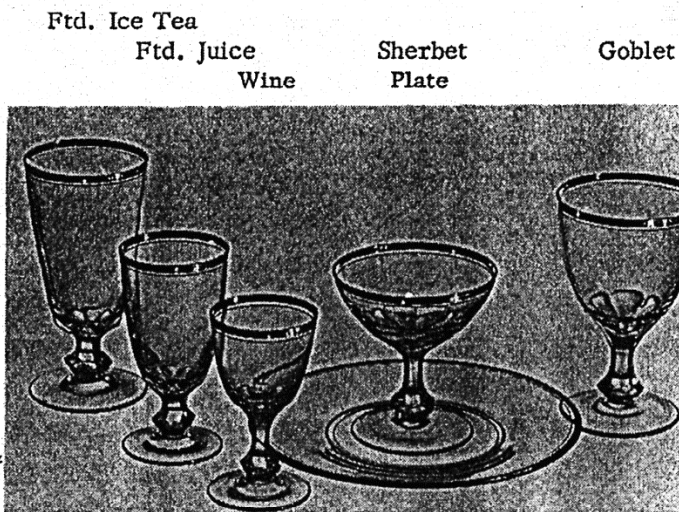


f INESSE—Plain Blown Pattern No. 6010

No.	Size	Item	Dozen	Each
6010	11 oz.	Goblet.....	\$24.00	\$2.00
6010	6 oz.	Sherbet.....	24.00	2.00
6010	5 oz.	Claret.....	24.00	2.00
6010	1 oz.	Cordial.....	24.00	2.00
6010	4 oz.	Cocktail.....	24.00	2.00
6010	5 oz.	Footed juice...	24.00	2.00
6010	12 oz.	Footed ice tea.	24.00	2.00
1609	8 in.	Plate.....	19.80	1.65

BRIDAL BAND— Platinum Band No. 1E92

No.	Size	Item, banded	Dozen	Each
1E92	10 oz.	Goblet.....	\$30.00	\$2.50
1E92	6 oz.	Sherbet.....	30.00	2.50
1E92	3½ oz.	Wine.....	30.00	2.50
1E92	4 oz.	Cocktail.....	30.00	2.50
1E92	5 oz.	Footed juice...	30.00	2.50
1E92	12 oz.	Footed ice tea..	30.00	2.50
1609	8 in.	Plate.....	42.00	3.50



A. H. HEISEY & CO., NEWARK, OHIO

Typical of the middle 1950's

As few as five or six stems made up a line by the mid-1950's, much like when the company first started. Heisey had come full circle. But now there was always a salad plate included. In the 1950's, no new full tableware lines were introduced to accompany new stemware lines other than in Cabochon, and it had a smaller range of pieces than earlier tableware patterns.