We Are Part of the HLC Family of Companies: Homer Laughlin China, Hall China, and RAK

The Homer Laughlin China Company’s distinctive dinnerware has set America’s tabletops for over 140 years. Newell, West Virginia, USA

The Hall China Company’s tabletop accessories have been a staple in the industry for over a century. East Liverpool, Ohio, USA

RAK is the youngest and most modern foodservice dinnerware manufacturer in the world today. HLC’s Kenilworth Trading Company is the exclusive distributor of RAK fine porcelain products in the United States. Ras Al Khaimah, United Arab Emirates

From stately dinners to cruise ships, from family diners to the china cabinet in your family home — Hall China has been a staple of the American tabletop for more than a century. Perhaps it’s time for you to take a closer look at Hall. Our service ware, baking dishes, center-of-the-table accessories and completer items hold their just-manufactured beauty and resist cracking or crazing to extend the life of each product.

Nothing lasts like an investment in Hall. And nothing compares to the impression extended when our beauty touches your tabletop.

We want to be a part of your food presentation. And, with 100 years of serviceware expertise, our designers are confident that we can make that happen.
## Contents

**Introduction**  
2

**COLLECTIONS**  
8 SoHo  
12 Colorations

**APPLICATIONS**  
16 Beverage Service  
20 Buffetware  
24 Cook & Serve  
28 Condiments, Sauces & More  
32 Ramekins & Soufflés  
36 Soup, Salad & Pasta  
40 Healthcare

**Index**  
44
Hall China: Now & Then

Masters of color and line, we set trends that others follow.

The Hall China Company was founded in 1903 in East Liverpool, Ohio, by Robert Taggart Hall. By 1930, after three decades of rapid growth, the company’s three separate operations facilities were consolidated into the present plant location.

Today, Homer Laughlin sets the table with its vast selection of dinnerware, and Hall completes the setting, with center-of-table accessories, serving ware, and freezer-to-oven-to-table cookware.

By combining our companies’ design and manufacturing expertise, we produce products that are both lower in cost and superior in quality, while continuing to employ hundreds of Americans working in both plants.

Hall China continues its mission as the largest manufacturer of specialty dinnerware.

Our plant, circa 1930.
A Genuine Manufacturer™ is a company that actually makes its own high-quality products.

Most dinnerware companies aren’t dinnerware manufacturers. This distinction is important. Despite websites, catalogs, and the talented sales representatives showing off their collections, most dinnerware companies no longer actually make what they sell.

Rather, they source from nameless and often unknown, unsupervised factories located in any corner of the world where labor is cheap. Orders come packaged in boxes with a sourcing company’s name on them, and, despite questionable origins, the price was right for so long they stopped caring about the lack of available options and the denigration of consistency and quality.

Somewhere along the line, this became okay to some companies. But we never stopped manufacturing. We make high-quality dinnerware in a wealth of available options — and have for more than a century.

We are proud to declare our rare differentiation as a Genuine Manufacturer.™
So, what does it mean when you choose a Genuine Manufacturer?

- **To us** it means that we make our own high-quality products in our own factories, allowing for absolute control over all facets of composition, design, quality, distribution, and environmental impact.

- **To our employees** it means good jobs that pay a fair wage for work well done. We have men and women who make it a lifetime passion to bring quality to your tabletop. When you support us you contribute to our community — and community only works when people are working.

- **To you** it means you are receiving high-quality goods and services sourced close to home. Just hold a piece of our dinnerware and you can feel the quality. Not only just more durable, our collections evolve quickly, in tune with industry and cultural trends. Being a Genuine Manufacturer means we have custom design capability on site. Since we make it, we can make it different … just for you.

We want to see our dinnerware and tabletop accessories become a part of both your interior design and your food presentation. And with 100 years of dinnerware expertise, our designers are confident that we can make that happen. We are a Genuine Manufacturer.
Throughout this catalog you will see our products arranged in various product families. Each product has a corresponding item number. This number is two to five characters and is in **BOLD type**.

To build your custom part number, you tell us more about how you want us to finish your selection, such as color, pattern, and more.

Use this guide to build your part number. It isn’t complicated, but each character is important to ensure accuracy of your order.

How to build your Hall China part number:

**ITEM #** + 5 CHARACTER CONFIGURATION

<table>
<thead>
<tr>
<th>ITEM #</th>
<th>113</th>
<th>+</th>
<th>5 CHARACTER CONFIGURATION</th>
<th>0</th>
<th>A</th>
<th>W</th>
<th>H</th>
<th>A</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Bold Item Number</strong></td>
<td>(2-5 Characters)</td>
<td><strong>0</strong></td>
<td><strong>A</strong></td>
<td><strong>W</strong></td>
<td><strong>H</strong></td>
<td><strong>A</strong></td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>This number is ALWAYS a 0 UNLESS the item number ends in a fraction.</strong></td>
<td><strong>This is ALWAYS an A UNLESS it is a product that can be sold with a cover.</strong></td>
<td><strong>Color</strong> (First Letter)</td>
<td><strong>Color</strong> (Second Letter)</td>
<td>Regardless of the color, we need to know if you want all-over color, or, keep the inside white.</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>IF the # ends in 1/2, change to a 2 or —</td>
<td>(A) = Complete Body — or —</td>
<td>(A) = All-Over Color — or —</td>
<td>(B) = White Inside</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>IF the # ends in 3/4, change to a 3</td>
<td>(B) = Body — or —</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

**Example Above:** Ramekin, 2 oz. on Page 34

*NOTE: Part Number Guide is not applicable for Colorations or food pans. See respective pages for the specific instructions.*
New architecture brings curves to the block
CURVE, MEET LINE

Square and rectangular bodies that flow into natural curves define our bright-white SoHo line. Inspired by the chic minimalism of boutique restaurants and sidewalk cafes, SoHo allows chefs to build their culinary experience set against bold straight lines and rounded bodies.

A dual-purpose line, SoHo offers stunning shapes that easily transition from shared service to individualized dining.

With beauty to spare. Hall China has infused SoHo with the power to delight, while still retaining a true air of sophistication.

SoHo: minimal and marvelous.
sauce dish 3-1/4" x 1-3/8" 2-1/2 oz 4460ABWA
sauce dish 3-1/2" x 1-3/4" 4 oz 4461ABWA
bowl 4-7/8" x 1-7/8" 8 oz 4463ABWA
square bowl 5-1/2" x 2" 13 oz 4464ABWA
square bowl 6-1/2" x 2-1/8" 18 oz 4465ABWA
7-1/4" x 2-1/4" 25 oz 4466ABWA
9-1/8" x 2-1/2" 43 oz 4467ABWA
COLORATIONS

Brilliance unbridled ... colors are mood changers
BRIGHTEN YOUR TABLE

Color-glazed bakeware and tabletop accessories elevate form and function to the level of synchronized beauty, as Hall China’s Colorations pairs perfectly with Homer Laughlin’s Colorations and Fiesta®.

Classic with a vintage edge, Colorations features a variety of versatile items, each as functional as it is festive.

Like all Hall China, Colorations boasts superior durability and brilliance. High-temperature glazes ensure a clean, lasting brilliance, designed for years of use. Appealing enough for daily presentation, Colorations brings gracious sophistication to every table.

Colorations: vintage cheer, modern sophistication.
COLORATIONS

chop plate
13-1/4”  32613334

divided plate, 3-compartment
1-1/8” x 9-1/16”  31901105”
scoop plate, deep
1-3/4” x 9-1/8”  38 oz  32722324

oval platter, rolled edge
11-1/2” x 3” small  32013320”
13-1/8” x 8-11/16” medium  32014320”
15-1/2” x 11-1/8” large  32015320”

oval platter, coupe
15” x 11-1/16”  31940335”

fry pan server
11-5/8” x 8-5/16”  18 oz  31677326”

rarebit/au gratin, oval
6-7/8” x 3-1/2”  4-1/2 oz  30526101
8-1/4” x 4-1/4”  8 oz  30527101
9-1/8” x 4-7/8”  12 oz  30528101
10-1/4” x 5-1/2”  15 oz  30529101

au gratin/shirred egg, round
3/4” x 4-3/4”  5 oz  30431334
1” x 5-7/8”  8 oz  30433334
1-1/8” x 6-1/2”  12 oz  30434334

soufflé/crème brulee, fluted, oval
4-1/2” x 3-1/4”  3 oz  30851105
5-1/4” x 4”  5 oz  30852105
6” x 4-1/2”  6-1/2 oz  30853105
### soufflé/crème brulee, round
- **Dimensions**: 15/16" x 4-9/16"
- **Volume**: 5 oz
- **Color Code**: 30863324

### baker, oval
- **Dimensions**: 5-1/2" x 4"
- **Volume**: 6 oz
- **Color Code**: 30570325

### boston baker, oval
- **Dimensions**: 6" x 4-1/4"
- **Volume**: 9 oz
- **Color Code**: 30550W326

### square bowl
- **Dimensions**: 6-1/4" x 6-1/4"
- **Volume**: 14 oz
- **Color Code**: 31210320

### baking bowl (pot pie)
- **Dimensions**: 1-3/4" x 5-1/4"
- **Volume**: 8 oz
- **Color Code**: 30391W101

### salsa bowl
- **Dimensions**: 1-9/16" x 3-7/8"
- **Volume**: 5 oz
- **Color Code**: 30178334

### soufflé
- **Dimensions**: 2" x 4"
- **Volume**: 8 oz
- **Color Code**: 30498105

### square bowl
- **Dimensions**: 6-1/4" x 6-1/4"
- **Volume**: 14 oz
- **Color Code**: 31211320

### baking bowl (cocotte)
- **Dimensions**: 1-5/8" x 4-1/2"
- **Volume**: 8 oz
- **Color Code**: 30413324

### ramekin, round
- **Dimensions**: 1-3/8" x 2-7/8"
- **Volume**: 2 oz
- **Color Code**: 30362334

### ramekin, fluted
- **Dimensions**: 1-3/8" x 2-7/8"
- **Volume**: 2 oz
- **Color Code**: 30366334

### ramekin, flared
- **Dimensions**: 1-1/7" x 2-5/16"
- **Volume**: 2 oz
- **Color Code**: 30829W101

### mug
- **Dimensions**: 4-1/2" x 3-1/8"
- **Volume**: 10 oz
- **Color Code**: 31318101

### london pot
- **Dimensions**: 3-3/4" x 4-5/16"
- **Volume**: 16 oz
- **Color Code**: 30082320

### empire creamer, handled
- **Dimensions**: 2-1/2" x 2-5/8" x 2-7/8"
- **Volume**: 2 oz
- **Color Code**: 30196324

### sugar packet holder
- **Dimensions**: 3-3/8" x 2-5/8"
- **Volume**: 3 oz
- **Color Code**: 30716105

---

**To build a part number for Colorations:**

1. Add the item # (in bold) to 30000. For example, if the item # is 82, add 30000 to it = 30082
2. Then add the color code from the list below 30082 + 320 = london pot in sunflower
3. If white inside is desired, add “W” before color code.

**The item number listed is indicative of the item pictured. More colors available, see below.**

```
cobalt 105  shamrock 324  sunflower 320  tangerine 325  scarlet 326  paprika 334  black 101
```

**PLEASE SPECIFY ALL-OVER COLOR OR WHITE INSIDE WHEN ORDERING** (ALL-OVER COLOR WILL BE ASSUMED IF PREFERENCE IS NOT SPECIFIED)

*not available white inside*
Adding excitement to your beverage presentations
A BEAUTIFUL PERFORMANCE, EVERY TIME.

In the 1950s, Hall manufactured a teapot that, when lifted from the table, would play a rendition of “Tea For Two”. A lot has changed in beverage service over the decades that followed, but one thing remains the same: demand for tabletop elegance.

Hall China offers a classic selection of cups, mugs, teapots, pitchers, and coffee pots in a variety of shapes, sizes, and colors. Hall products do not pit, corrode, or transfer flavors. You’re sure of getting the just the flavors you create, in a perfectly durable vessel, every time.

Hall Beverage Service: distinctive and reliable.
teapot, london
3-3/4” x 4-5/16”  16 oz  820AWHA

teapot, london w/metal tip spout
3-3/4” x 4-5/16”  16 oz  MT525280AWHA

boston teapot, sunken cover
3”  8 oz  100AWHA
3-1/8”  10 oz  110AWHA
3-1/2”  16 oz  120AWHA

boston teapot, knob cover
3-1/8”  10 oz  210AWHA
3-1/2”  16 oz  220AWHA

boston teapot, flatside
3-7/8”  8 oz  1640AWHA

beverage mug
4-1/2” x 3-1/8”  10 oz  13180AWHA

washinton coffee pot
12 oz  511/22AWHA

body only
511/22BWHA
511/22CWHA

body only
cover only

tea pot, no drip
3-3/8”

body only
12 oz  23220AWHA
23220BWHA
23220CWHA

body only
cover only

tea pot, london
3-3/4” x 4-5/16”  16 oz  820AWHA

boston teapot, sunken cover
3”  8 oz  100AWHA
3-1/8”  10 oz  110AWHA
3-1/2”  16 oz  120AWHA

boston teapot, knob cover
3-1/8”  10 oz  210AWHA
3-1/2”  16 oz  220AWHA

boston teapot, flatside
3-7/8”  8 oz  1640AWHA

beverage mug
4-1/2” x 3-1/8”  10 oz  13180AWHA

cappuccino cup
2-1/2” x 3-11/16”  7 oz  9510AWHA
fits: 956 saucer

espresso cup
1-3/4” x 2-13/16”  3 oz  9500AWHA
fits: 956 saucer

saucer
1” x 6-7/8”  9550AWHA
fits: 952 latte cup
3/4” x 5-1/4”  9560AWHA
fits: 950 espresso cup and 951 cappuccino cup

latte cup
2-13/16” x 4-1/2”  13 oz  9520AWHA
fits: 955 saucer

BEVERAGE SERVICE

1-800-445-HALL (4255)
carlton creamer 4-3/4" 14 oz 1750AWHA

empire creamer
2-1/2" hld 2-1/2 oz 1930AWHA
2-5/8" hld 3-1/2 oz 1950AWHA
2-5/8" unhld 3-1/2 oz 1951/2AWHA
2-7/8" hld 6 oz 1960AWHA
3-1/4" hld 7-3/4 oz 1970AWHA

tankard creamer
1-7/8" unhld 1 oz 3751/2AWHA
2-1/8" unhld 2 oz 3761/2AWHA
2-1/2" unhld 3 oz 3770AWHA
2-1/2" hld 3 oz 3771/2AWHA
2-7/8" unhld 5 oz 3781/2AWHA

creamer
2-7/8" 5-1/2 oz 45290AWHA

creamer
2-5/8" 3-1/2 oz 45390AWHA

individual creamer
2-3/4" x 1-1/2" 1-1/2 oz 8040AWHA

sugar packet holder, 3-compartment
6-1/4" x 2-3/8" 7170AWHA

sugar packet holder
3-3/8" x 2-3/8" 45410AWHA

sugar packet holder
3-3/8" x 2-5/8" 7160AWHA

sugar packet holder
4-1/2" x 2-11/16" 7190AWHA

sugar packet holder
3-1/2" x 2-3/8" 33830AWHA

sugar stick holder
2-15/16" x 3-5/16" 7590AWHA

(White item number shown, consult the current Hall China Price list for bright white availability.)

www.hlcdinnerware.com
BUFFETWARE

Serviceware with a measurable difference

1-800-445-HALL (4255)
Managing food quality while minimizing food waste is a major concern for foodservice operations that batch prepare and hold food for guests. The Hall China Company caters to this segment, as the only source for durable, easy-to-clean, American-made ceramic baking and serving pans.

Our buffetware also includes spacious ceramic platters suitable for grocery food service, bakery, buffet, family-style service, catering, and more. These super-sized platters offer unmatched heat and cold retention with the expected durability that is the hallmark of Hall China.

Hall’s beautiful buffet and catering items pair perfectly with popular dinnerware collections from our sister company, Homer Laughlin, making us a true, single-source for catering and buffet service.

Hall buffetware: service with a measurable difference.
Our ceramic food pans allow cooked foods to maintain their quality longer compared to alternative stainless steel, which continues the cooking process. Ceramic food pans are the only holding pans recommended for delicate menu items such as eggs or heavy creams.
platter, shallow, narrow  
22-1/2" x 8-1/2" x 1-1/2"  
20320AWHA

platter, oval, rim  
16" x 11-15/16"  
19320AWHA

platter, oval, coupe  
15" x 11-11/16"  
19400AWHA

rectangular platter  
13-1/2" x 7-1/2"  
21090AWHA

rectangular platter  
13-1/2" x 9-5/8"  
10600AWHA

chop plate  
1-3/16" x 13-1/4"  
7/8" x 11-1/4"  
26130AWHA  
26160AWHA

serving dish  
12-3/8" x 7"  
40 oz 5750AWHA

pie/salad/pasta plate  
2" x 11-1/4"  
48 oz 20000AWHA

casserole body, unhdl, footed, rd  
body only  
1-3/4" x 7-3/4"  
32 oz 21560BWHA  
21560CWHA

casserole body, unhld, footed, rd  
cover only  
215700AWHA

salad/pasta bowl  
2-1/4" x 7-1/4"  
24 oz 12800AWHA

2-3/4" x 8-1/2"  
3 pts 12810AWHA

3" x 9-3/4"  
4 pts 12820AWHA

steam table inset  
8-1/4" x 9-1/2"  
5-1/2 qts 4W0AWHA  
fits: 8-1/2" hole

9" x 10-3/4"  
9 qts 8W0AWHA  
fits: 10-1/2" hole

bain marie jar  
4-1/4" x 3-1/4"  
1 pt 30000AWHA

4-1/4" x 3-1/4"  
5-1/16" x 4-7/8"  
1 qt 30100AWHA

5-7/8" x 6 1/8"  
2 qts 30200AWHA

To build your Hall China part number, see page 6.
Dinnerware that goes to extremes
HIGHER QUALITY, RELIABLE RESULTS

Hall China offers the most complete line of baking, serving, and storage dinnerware in the industry. Designed to distribute heat evenly and avoid scorching, Hall’s oven-proof and freezer-proof dinnerware handles extremes, time and again. Glazes remain fresh and brilliant despite years of daily use.

Dramatically more appealing than stainless steel and cast iron servers, Hall China helps you capitalize on the kitchen-to-table trend, with ceramic selections that beautifully merge back of house with your table service. As part of the HLC Family of Companies, Hall China and Homer Laughlin are uniquely positioned to complete a presentation worthy not only of your brand, but of your customer’s connection to it.

Hall’s bakeware stands the test of time and temperature. Resilient and infinitely reusable, Hall’s bakeware is ideal for “cook and serve” or pre-meal browning.

Hall Cook & Serve: handling extremes, beautifully.

Hall chinaware is microwave safe and ovenproof (to 450°F).
**COOK & SERVE**

- **dinner plate, footed bottom, round**: 1” x 9”
  - Item: 18990AWHA

- **rectangular plate**: 7-5/8” x 5-1/4”
  - Item: 16160AWHA

- **rectangular platter**: 13-1/2” x 7-1/2”
  - Item: 21090AWHA

- **platter, rolled edge oval**: 11-1/2” x 7” small
  - Item: 20130AWHA
- 13-1/8” x 8-11/16” medium
  - Item: 20140AWHA
- 15-1/2” x 11-1/8” large
  - Item: 20150AWHA

- **rarebit, oval**: 8-1/4” x 4-1/4”
  - Item: 45340AWHA
- 9-1/8” x 4-7/8”
  - Item: 45350AWHA
- 10-1/4” x 5-1/2”
  - Item: 45360AWHA

- **fry pan server**: 10-1/8” x 7-7/16”
  - Item: 16760AWHA
- 11-5/8” x 8-5/16”
  - Item: 16770AWHA
- 14” x 9-5/8”
  - Item: 16780AWHA

- **shirred egg, round**: 1” x 5-7/8”
  - Item: 45370AWHA
- 1-1/8” x 6-1/2”
  - Item: 45380AWHA

- **baker, oval**: 6” x 4-1/4”
  - Item: 45440AWHA
- 6” x 4-3/4”
  - Item: 5700AWHA
- 6” x 4-1/2”
  - Item: 5701/2AWHA
- 6” x 4-1/4”
  - Item: 5702AWHA
- 6” x 4-1/4”
  - Item: 5703/4AWHA
- 7” x 5”
  - Item: 57035AWHA
- 7-1/4” x 5-1/2”
  - Item: 57040AWHA
- 7” x 5-3/4”
  - Item: 57050AWHA
- 8” x 6-3/4”
  - Item: 57060AWHA
- 11-1/4” x 8-3/4”
  - Item: 57070AWHA
- 11-1/4” x 8-3/4”
  - Item: 57090AWHA
- 13-1/4” x 9-3/4”
  - Item: 57100AWHA

- **au gratin**: 1-1/4” x 5-1/2”
  - Item: 45420AWHA
- 1-1/4” x 5-1/2”
  - Item: 57012AWHA
- 1-1/4” x 5-1/2”
  - Item: 57015AWHA

- **baker, oval, deep**: 6” x 4-1/4”
  - Item: 7050AWHA
- 6” x 4-1/4”
  - Item: 7060AWHA
- 7” x 5”
  - Item: 7070AWHA
- 7” x 5-1/2”
  - Item: 7080AWHA
- 9” x 6-3/4”
  - Item: 7090AWHA
- 11-1/4” x 8-3/4”
  - Item: 7110AWHA

- **baker, oval, shallow**: 6” x 4-1/2”
  - Item: 7010AWHA

- **baking bowl (cocotte)**: 8 oz
  - Item: 4130AWHA

(White item number shown, consult the current Hall China Price list for bright white availability.)
### au gratin, round
- 1-1/4" x 5-1/2" (7 oz) 512AWHA
- 1-1/4" x 6-1/4" (10 oz) 513AWHA
- 1-1/2" x 7" (16 oz) 514AWHA
- 1-1/4" x 7-1/2" (16 oz) 1674AWHA
- 1-5/8" x 9-1/4" (28 oz) 21860AWHA

### rarebit/au gratin, oval
- 8" x 4-3/8" (6 oz) 520AWHA
- 9-1/4" x 5-1/2" (10 oz) 521AWHA
- 10" x 5-1/2" (14 oz) 522AWHA
- 6-7/8" x 3-1/2" (4-1/2 oz) 5260AWHA
- 8" x 4" (6 oz) 5261/2AWHA
- 8-1/4" x 4-1/4" (8 oz) 5270AWHA
- 9-1/8" x 4-7/8" (12 oz) 5280AWHA
- 10-1/4" x 5-1/2" (15 oz) 5290AWHA
- 11-1/4" x 6-1/4" (22 oz) 5300AWHA

### au gratin/shirred egg, round
- 3/4" x 4-3/4" (5 oz) 430AWHA
- 7/8" x 5-1/4" (7 oz) 432AWHA
- 1" x 5-7/8" (8 oz) 433AWHA
- 1-1/8" x 6-1/2" (12 oz) 434AWHA
- 1-1/4" x 7" (14 oz) 435AWHA

### casserole, covered
- 4-1/2" x 8-1/2" (36 oz) 21060AWHA
- body only 21060BWA
- cover only 21060CWHA

### casserole, round
- 2" x 4-3/4" (8 oz) 620BWA
- 2-1/4" x 4-3/4" (9 oz) 630BWA
- 2-3/8" x 5-1/8" (12 oz) 640BWA
- 2-3/8" x 4-7/8" (10 oz) 3070BWA
- 2" x 6" cover only 8220BWA

### baking bowl, pot pie
- 1-3/8" x 4-1/2" (5-1/2 oz) 390AWHA
- 1-5/8" x 4-3/4" (6 oz) 389AWHA
- 1-3/4" x 5-1/4" (8 oz) 391AWHA
- 2" x 5-7/8" (14 oz) 3920AWHA

### escargot plate, round
- 8-3/8" (11470AWHA)

### escargot, 6-compartment
- 1-1/2" x 6-3/4" (11660AWHA)

### escargot plate, round
- 1-1/2" x 4-3/4" (11640AWHA)
- 1-9/16" x 6-1/4" (11650AWHA)

### snail pot
- 1-3/8" x 1-5/8" (3/4 oz) 11530AWHA

### baking shell
- 4-7/8"x 4-5/8" (4-1/4 oz) 2290AWHA

### individual stew pot
- body only 7410BWA
- 2-3/8" x 4-1/2" cover only 7410CWHA

### boston bean pot
- 2-1/2"x 2-3/4" (7 oz) 4610ABRB

### oyster plate
- 10-5/8" (11210AWHA)

### soup mug, unhandled
- 2-5/8" x 4-1/4" (12 oz) 17890AWHA

### bain marie jar
- 4-1/4" x 3-1/4" (1 pt) 300AWHA
- 5-7/16" x 4-7/8" (1 qt) 301AWHA
- 6-7/8" x 6-1/8" (2 qts) 302AWHA
The finishing touch
for a polished presentation
COMPLETING YOUR SETTING

You invested in interior design. You created your signature look and selected dinnerware that complements your style. Now your center-of-the-table accessories need to pay back on your brand’s promise as well. Remember, it is in the details that an impression is completed.

Hall Accessories: The finishing touch for your table.
<table>
<thead>
<tr>
<th>Item</th>
<th>Dimensions</th>
<th>Capacity</th>
<th>Item Number</th>
<th>Code</th>
</tr>
</thead>
<tbody>
<tr>
<td>sauce boat</td>
<td>6-1/4&quot; x 2-1/8&quot;</td>
<td>3-3/4 oz</td>
<td>11360AWHA</td>
<td></td>
</tr>
<tr>
<td></td>
<td>8-1/8&quot; x 3&quot;</td>
<td>7-3/4 oz</td>
<td>11380AWHA</td>
<td></td>
</tr>
<tr>
<td></td>
<td>9&quot; x 3-1/4&quot;</td>
<td>12 oz</td>
<td>11720AWHA</td>
<td></td>
</tr>
<tr>
<td>individual sauce boat</td>
<td>5-3/8&quot; x 1-3/4&quot;</td>
<td>3 oz</td>
<td>1440AWHA</td>
<td></td>
</tr>
<tr>
<td>boston bean pot</td>
<td>2-1/2&quot; x 2-3/4&quot;</td>
<td>7 oz</td>
<td>4610ABRB</td>
<td></td>
</tr>
<tr>
<td>salsa dish</td>
<td>2&quot; x 3-7/8&quot;</td>
<td>5 oz</td>
<td>1770AWHA</td>
<td></td>
</tr>
<tr>
<td>salsa bowl</td>
<td>1-9/16&quot; x 3-7/8&quot;</td>
<td>5 oz</td>
<td>1780AWHA</td>
<td></td>
</tr>
<tr>
<td>tiered bowl</td>
<td>1-3/8&quot; x 4-3/4&quot;</td>
<td>5 oz</td>
<td>1790AWHA</td>
<td></td>
</tr>
<tr>
<td>salsa dish</td>
<td>1-3/8&quot; x 4-1/8&quot;</td>
<td>4 oz</td>
<td>7760AWHA</td>
<td></td>
</tr>
<tr>
<td>jelly/butter dish, oval</td>
<td>3-1/2&quot; x 1-1/2&quot;</td>
<td>1 oz</td>
<td>9170AWHA</td>
<td></td>
</tr>
<tr>
<td>ramekin</td>
<td>1-1/2&quot; x 2-1/4&quot;</td>
<td>1 oz</td>
<td>17870AWHA</td>
<td></td>
</tr>
<tr>
<td>jelly/butter dish</td>
<td>7/8&quot; x 2-1/4&quot;</td>
<td>1 oz</td>
<td>19190AWHA</td>
<td></td>
</tr>
<tr>
<td>snail pot</td>
<td>1-3/8&quot; x 1-5/8&quot;</td>
<td>3/4 oz</td>
<td>11530AWHA</td>
<td></td>
</tr>
</tbody>
</table>

(White item number shown, consult the current Hall China Price list for bright white availability.)
relish dish 3-compartment
6" x 5-1/2" 1 oz each 2310AWHA

soup/dessert sampler bowls
1-3/4" x 3-1/8" 4 oz 8580AWHA

triangular tray only
7-3/4" x 7-3/8" 4 oz 8590AWHA

butter warmer
1-1/2" x 3-3/4" sauceboat 3 oz 11440AWHA
2-3/4" x 4" butter warmer 11430AWHA

custard, round
2-3/8" x 3-1/8" 5 oz 3510AWHA
2-3/8" x 3-1/8" 5 oz 3511/2AWHA

sugar stick holder
2-15/16" x 3-5/16" 7590AWHA

carlton creamer
4-3/4" 14 oz 1750AWHA
tankard creamer
2-1/2" unhld 3 oz 3770AWHA

creamer
2-7/8" 5-1/2 oz 4529AWHA
creamer
2-5/8" 3-1/2 oz 4539AWHA

oyster cocktail
2" x 2-1/2" 2 oz 1520AWHA
seafood shell
7" x 6-3/4" 8 oz 1522AWHA
From prior preparations to petite presentations
SINGLE SERVINGS MADE SIMPLE

From 1 oz to 20 oz, the ramekin is neither bowl nor dispenser. It is a unique presentation that lends a European flair to any tabletop. Portion control and pure pizazz are the hallmarks of service with ramekins. And Hall’s hardy ramekins and custards are long-wearing and far more scratch-resistant than nearly disposable plastic or glass styles.

Hall’s ramekins can withstand the heat of a torch for crème brulee, and, as bakeware, go right from oven to refrigerator and back again. Hall’s ramekins are also ideal for pot pies, baked eggs, and any other single-serving dish. Thanks to good looks and our impressive variety of colors, there’s no need to hesitate when going directly from the oven or microwave to the table.

Individual portions fit perfectly, allowing for self-contained side servings for everyone at the table.

Hall: matching durability with quality.
### Ramekins & Soufflés

<table>
<thead>
<tr>
<th>Description</th>
<th>Size</th>
<th>Capacity</th>
<th>Code</th>
</tr>
</thead>
<tbody>
<tr>
<td>soufflé</td>
<td>1-13/16&quot; x 3-11/16&quot;</td>
<td>5 oz</td>
<td>4970AWHA</td>
</tr>
<tr>
<td></td>
<td>2&quot; x 4&quot;</td>
<td>8 oz</td>
<td>4980AWHA</td>
</tr>
<tr>
<td></td>
<td>1-3/4&quot; x 4-1/2&quot;</td>
<td>8-1/2 oz</td>
<td>4990AWHA</td>
</tr>
<tr>
<td></td>
<td>2-1/8&quot; x 4-1/2&quot;</td>
<td>12 oz</td>
<td>5000AWHA</td>
</tr>
<tr>
<td></td>
<td>2-1/4&quot; x 5&quot;</td>
<td>16 oz</td>
<td>5010AWHA</td>
</tr>
<tr>
<td></td>
<td>2-1/4&quot; x 6&quot;</td>
<td>20 oz</td>
<td>5020AWHA</td>
</tr>
<tr>
<td>soufflé</td>
<td>2&quot; x 4&quot;</td>
<td>8 oz</td>
<td>4450AWHA</td>
</tr>
<tr>
<td></td>
<td>2-1/8&quot; x 4-1/2&quot;</td>
<td>12 oz</td>
<td>4550AWHA</td>
</tr>
<tr>
<td>au gratin/shirred egg, round</td>
<td>1&quot; x 5-7/8&quot;</td>
<td>8 oz</td>
<td>4330AWHA</td>
</tr>
<tr>
<td>soufflé/crème brûlée, round</td>
<td>15/16&quot; x 4-9/16&quot;</td>
<td>5 oz</td>
<td>8630AWHA</td>
</tr>
<tr>
<td></td>
<td>1-1/8&quot; x 5-1/4&quot;</td>
<td>8 oz</td>
<td>8640AWHA</td>
</tr>
<tr>
<td>crème brûlée, fluted, square</td>
<td>4-1/8&quot; x 4-1/8&quot;</td>
<td>5 oz</td>
<td>8650AWHA</td>
</tr>
<tr>
<td></td>
<td>4-1/2&quot; x 4-1/2&quot;</td>
<td>8 oz</td>
<td>8660AWHA</td>
</tr>
<tr>
<td>crème brûlée, round, fluted</td>
<td>15/16&quot; x 4-9/16&quot;</td>
<td>5 oz</td>
<td>45510AWHA</td>
</tr>
<tr>
<td></td>
<td>1-1/8&quot; x 5-1/4&quot;</td>
<td>8 oz</td>
<td>45520AWHA</td>
</tr>
<tr>
<td>stacking ramekin</td>
<td>1-1/2&quot; x 3&quot;</td>
<td>2 oz</td>
<td>1130AWHA</td>
</tr>
<tr>
<td></td>
<td>1-5/8&quot; x 3-1/4&quot;</td>
<td>3 oz</td>
<td>1140AWHA</td>
</tr>
<tr>
<td></td>
<td>1-7/8&quot; x 3-5/8&quot;</td>
<td>4 oz</td>
<td>1150AWHA</td>
</tr>
<tr>
<td></td>
<td>2-1/8&quot; x 4-3/16&quot;</td>
<td>6 oz</td>
<td>1160AWHA</td>
</tr>
<tr>
<td></td>
<td>2-1/4&quot; x 4-5/8&quot;</td>
<td>8 oz</td>
<td>1170AWHA</td>
</tr>
<tr>
<td>soufflé/crème brûlée, fluted, oval</td>
<td>4-1/2&quot; x 3-1/4&quot;</td>
<td>3 oz</td>
<td>8510AWHA</td>
</tr>
<tr>
<td></td>
<td>5-1/4&quot; x 4&quot;</td>
<td>5 oz</td>
<td>8520AWHA</td>
</tr>
<tr>
<td></td>
<td>6&quot; x 4-1/2&quot;</td>
<td>6-1/2 oz</td>
<td>8530AWHA</td>
</tr>
<tr>
<td>custard, round</td>
<td>2-3/8&quot; x 3-1/8&quot;</td>
<td>5 oz</td>
<td>35110AWHA</td>
</tr>
<tr>
<td></td>
<td>2-3/8&quot; x 3-1/8&quot;</td>
<td>5 oz</td>
<td>35112AWBA</td>
</tr>
<tr>
<td></td>
<td>2-5/8&quot; x 3-3/8&quot;</td>
<td>6 oz</td>
<td>3520AWHA</td>
</tr>
<tr>
<td>custard, fluted</td>
<td>2-1/2&quot; x 3-3/4&quot;</td>
<td>6 oz</td>
<td>8500AWHA</td>
</tr>
<tr>
<td>ramekin, flared</td>
<td>1-3/16&quot; x 2-3/8&quot;</td>
<td>1 oz</td>
<td>8280AWHA</td>
</tr>
<tr>
<td></td>
<td>1-7/16&quot; x 2-5/16&quot;</td>
<td>2 oz</td>
<td>8290AWHA</td>
</tr>
<tr>
<td></td>
<td>1-9/32&quot; x 3-3/16&quot;</td>
<td>3 oz</td>
<td>8300AWHA</td>
</tr>
<tr>
<td></td>
<td>1-3/4&quot; x 3-9/16&quot;</td>
<td>4 oz</td>
<td>8320AWHA</td>
</tr>
<tr>
<td></td>
<td>1-7/8&quot; x 3-7/8&quot;</td>
<td>5 oz</td>
<td>8330AWHA</td>
</tr>
<tr>
<td>ramekin, round</td>
<td>1-3/8&quot; x 2-7/8&quot;</td>
<td>2-1/2 oz</td>
<td>8620AWHA</td>
</tr>
<tr>
<td></td>
<td>1-1/2&quot; x 3-5/8&quot;</td>
<td>3-1/2 oz</td>
<td>8630AWHA</td>
</tr>
<tr>
<td></td>
<td>1-3/4&quot; x 3-7/8&quot;</td>
<td>5 oz</td>
<td>8660AWBA</td>
</tr>
<tr>
<td></td>
<td>1-3/8&quot; x 2-1/8&quot;</td>
<td>1 oz</td>
<td>3710AWHA</td>
</tr>
</tbody>
</table>
Do more … or do less. Ramekins are versatile presentation devices. Available in multiple colors — choose all-over color or keep the inside white. We build your service to please your palette.
SOUP, SALAD & PASTA

Elegant shapes with practical portion control

1-800-445-HALL (4255)
BEAUTY WITH A PURPOSE

Choose Hall China soup, salad, and pasta serving ware, and you become a master of portion control. Hall China presents portion control in the most elegant shapes — shapes that transform the customer experience, becoming both satisfying and economical.

When you consider the Hall Soup, Salad & Pasta collection, your creative sensibilities will take root and grow. From salsas and relish to soups and salads, our selection of specialty bowls is as fresh as their namesake dishes. Shape and substance combine to create limitless possibilities.

Beyond beautiful, Hall’s dense dinnerware always retains heat and cold, keeping your entrées hot and your salads fresh and crisp. Plus, Hall China’s lead-free glazes are the hardest, most chip-resistant available.

Hall: giving creative sensibilities root.

Looking for more to match your decor? Ask your sales representative about our custom design capability. If you can dream it, we can create it!
<table>
<thead>
<tr>
<th>Item Description</th>
<th>Dimensions</th>
<th>Capacity</th>
<th>White Item Number</th>
<th>AWHA</th>
</tr>
</thead>
<tbody>
<tr>
<td>Tiered Bowl</td>
<td>1-3/8&quot; x 4-3/4&quot;</td>
<td>5 oz</td>
<td>1192</td>
<td>AWH0179</td>
</tr>
<tr>
<td>Pasta/Salad Bowl</td>
<td>2-1/4&quot; x 6&quot;</td>
<td>16 oz</td>
<td>1952</td>
<td>AWH01950</td>
</tr>
<tr>
<td>Pasta/Salad Bowl, Coupe</td>
<td>1-7/8&quot; x 9-1/4&quot;</td>
<td>32 oz</td>
<td>1982</td>
<td>AWH01983</td>
</tr>
<tr>
<td>Pasta/Salad Bowl, Wide Rim</td>
<td>2&quot; x 11-1/2&quot;</td>
<td>32 oz</td>
<td>1993</td>
<td>AWH01993</td>
</tr>
<tr>
<td>Pasta Bowl, Wide Rim, Rolled Edge</td>
<td>1-7/8&quot; x 10-3/4&quot;</td>
<td>22 oz</td>
<td>2907</td>
<td>AWH02907</td>
</tr>
<tr>
<td>Salad/Pasta Bowl, Footed, Round</td>
<td>2-1/2&quot; x 6-1/2&quot;</td>
<td>16 oz</td>
<td>546</td>
<td>AWH0546</td>
</tr>
<tr>
<td>Pasta Bowl</td>
<td>2-1/4&quot; x 6-1/2&quot;</td>
<td>30 oz</td>
<td>2047</td>
<td>AWH02047</td>
</tr>
<tr>
<td>Pasta/Salad Bowl, Coupe</td>
<td>2-1/2&quot; x 10-1/2&quot;</td>
<td>48 oz</td>
<td>1983</td>
<td>AWH01983</td>
</tr>
<tr>
<td>Pasta/Salad Bowl</td>
<td>2-1/4&quot; x 7-3/4&quot;</td>
<td>20 oz</td>
<td>1924</td>
<td>AWH01924</td>
</tr>
<tr>
<td>Pasta/Salad Bowl, Coupe</td>
<td>3&quot; x 11-7/8&quot;</td>
<td>60 oz</td>
<td>1926</td>
<td>AWH01926</td>
</tr>
<tr>
<td>Salad/Pasta Bowl</td>
<td>2-1/4&quot; x 7-3/4&quot;</td>
<td>24 oz</td>
<td>1280</td>
<td>AWH01280</td>
</tr>
<tr>
<td>Salad/Pasta Bowl, Coupe</td>
<td>3&quot; x 9-3/4&quot;</td>
<td>4 pts</td>
<td>1282</td>
<td>AWH01282</td>
</tr>
<tr>
<td>Pasta/Salad Bowl, Coupe</td>
<td>3&quot; x 9&quot;</td>
<td>3 pts</td>
<td>1281</td>
<td>AWH01281</td>
</tr>
<tr>
<td>Pasta/Salad Bowl, Coupe</td>
<td>3&quot; x 8-1/2&quot;</td>
<td>54 oz</td>
<td>2048</td>
<td>AWH02048</td>
</tr>
</tbody>
</table>

(White item number shown, consult the current Hall China Price list for bright white availability.)
Let one of our specialists show you how presentation value and portion control result in higher check averages.
HEALTHCARE

Promoting improvement through positivity

1-800-445-HALL (4255)
SOMETHING TO LOOK FORWARD TO

When you are away from home, every meal becomes a comparative.

Our Healthcare collection’s density and high-fire glaze make the ware durable, but more importantly, each piece seems to have sprung from the cabinet at home. This contributes to a healthful, if not a healing, environment.

Hall’s Healthcare line, with its wealth of shapes, expands traditional institutional dinnerware and fills an unmet need for size, safety and aesthetically pleasing design. The Healthware line also conserves tray space while offering superior heat retention, ensuring that hot, nourishing meals are the rule, rather the exception.

Hall Healthware: promoting health with positive dining.

*Also available in colors
LIFETIME LIMITED WARRANTY

We warrant all dinnerware made by The Hall China Company against chipping under normal usage conditions for the lifetime of a product. We will replace any pieces returned and found to be defective with identical or equivalent pieces on a one-for-one basis. All breakage and chipping caused by abnormal or abusive use is expressly excluded from this warranty. We reserve the right to determine whether or not the chipping is from normal usage. To receive replacements under this warranty, claims should be submitted to:

The Hall China Company
Attn: Quality Assurance Department
1 Anna Avenue
East Liverpool, Ohio 43920

1-800-445-HALL (4255)
PRODUCT INDEX—ALPHABETICAL

au gratin/shirred egg, round ........................................ 27, 34
au gratin .................................................................. 26
au gratin, round ..................................................... 27
bain marie jar ................................................................ 23, 27
baker, oval .................................................................. 26
baker, oval, shallow ................................................ 26
baker, oval, deep ................................................... 26
baking bowl (cassotte) .............................................. 26
baking bowl, pot pie ............................................... 27
baking shell ................................................................ 27
beverage mug .......................................................... 18
boston baker, oval .................................................. 26
boston bean pot ....................................................... 27, 30
boston teapot, knob cover ......................................... 18
boston teapot, sunken cover ...................................... 18
buffet teapot ............................................................ 29
butter warmer ........................................................... 31
cappuccino cup ........................................................ 18
carlton creamer ...................................................... 19, 31
casserole body, unhld, footed, rd ......................... 23
casserole, covered ................................................ 27
casserole, round .................................................... 27
cereal/soup bowl, round ......................................... 41
chafering dish .......................................................... 22
chili bowl .................................................................. 38
chop plate ................................................................ 23
Colorations au gratin/shirred egg, round ................. 14
Colorations baker, oval .......................................... 15
Colorations baking bowl (cassotte) ......................... 15
Colorations baking bowl (pot pie) ......................... 15
Colorations boston baker, oval .............................. 15
Colorations chop plate .............................................. 14
Colorations divided plate, 3-compartment ............ 14
Colorations empire creamer, handled ..................... 15
Colorations fry pan server ....................................... 14
Colorations london pot ......................................... 15
Colorations mug ....................................................... 15
Colorations oval platter, coupe .............................. 14
Colorations oval platter, rolled edge ..................... 14
Colorations ramekin, flared ..................................... 15
Colorations ramekin, fluted ..................................... 15
Colorations ramekin, round ..................................... 15
Colorations rarebit/au gratin, oval ..................... 14
Colorations salsa bowl ........................................... 15
Colorations scoop plate, deep ............................. 14
Colorations soufflé/crème brulée, fluted, oval ....... 15
Colorations soufflé/crème brulée, round ................ 15
Colorations soufflé ................................................ 15
Colorations square bowl ........................................ 15
<table>
<thead>
<tr>
<th>Product Index</th>
<th>Page</th>
</tr>
</thead>
<tbody>
<tr>
<td>rarebit/au gratin, oval</td>
<td>27</td>
</tr>
<tr>
<td>ramekin</td>
<td>34</td>
</tr>
<tr>
<td>platter, shallow, narrow</td>
<td>31, 34</td>
</tr>
<tr>
<td>platter, oval, coupe</td>
<td>26</td>
</tr>
<tr>
<td>dinner plate, flat bottom, round</td>
<td>41</td>
</tr>
<tr>
<td>dinner plate, footed bottom, round</td>
<td>26, 41</td>
</tr>
<tr>
<td>divided plate, 3-compartment</td>
<td>41</td>
</tr>
<tr>
<td>empire creamer</td>
<td>19</td>
</tr>
<tr>
<td>entrée plate, square</td>
<td>41</td>
</tr>
<tr>
<td>entrée plate, round</td>
<td>41</td>
</tr>
<tr>
<td>escargot plate, round</td>
<td>27</td>
</tr>
<tr>
<td>escargot, 6-compartment</td>
<td>27</td>
</tr>
<tr>
<td>espresso cup</td>
<td>18</td>
</tr>
<tr>
<td>flat bottom soup bowl - stackable</td>
<td>39</td>
</tr>
<tr>
<td>fry pan server</td>
<td>26</td>
</tr>
<tr>
<td>individual creamer</td>
<td>19</td>
</tr>
<tr>
<td>individual sauce boat</td>
<td>30, 39</td>
</tr>
<tr>
<td>individual stew pot</td>
<td>27</td>
</tr>
<tr>
<td>jelly/butter dish</td>
<td>30</td>
</tr>
<tr>
<td>jelly/butter dish, oval</td>
<td>30</td>
</tr>
<tr>
<td>latte cup</td>
<td>18</td>
</tr>
<tr>
<td>onion soup bowl</td>
<td>39</td>
</tr>
<tr>
<td>oyster cocktail</td>
<td>31</td>
</tr>
<tr>
<td>oyster plate</td>
<td>27</td>
</tr>
<tr>
<td>pasta bowl, wide rim, rolled edge</td>
<td>38</td>
</tr>
<tr>
<td>pasta/salad bowl</td>
<td>38</td>
</tr>
<tr>
<td>pasta/salad bowl, coupe</td>
<td>38</td>
</tr>
<tr>
<td>pasta/salad bowl, wide rim</td>
<td>38</td>
</tr>
<tr>
<td>pie/salad/pasta plate</td>
<td>23</td>
</tr>
<tr>
<td>plain food pan, full size, plain</td>
<td>22</td>
</tr>
<tr>
<td>plain food pan, half deep</td>
<td>22</td>
</tr>
<tr>
<td>plain food pan, half long</td>
<td>22</td>
</tr>
<tr>
<td>plain food pan, half size</td>
<td>22</td>
</tr>
<tr>
<td>plain food pan, sixth deep</td>
<td>22</td>
</tr>
<tr>
<td>plain food pan, third size</td>
<td>22</td>
</tr>
<tr>
<td>platter, oval, coupe</td>
<td>23</td>
</tr>
<tr>
<td>platter, oval, rim</td>
<td>23</td>
</tr>
<tr>
<td>platter, rolled edge oval</td>
<td>26</td>
</tr>
<tr>
<td>platter, shallow, narrow</td>
<td>23</td>
</tr>
<tr>
<td>ramekin</td>
<td>30, 35</td>
</tr>
<tr>
<td>ramekin/cheese pipkin, round</td>
<td>35</td>
</tr>
<tr>
<td>ramekin, flared</td>
<td>34</td>
</tr>
<tr>
<td>ramekin, fluted</td>
<td>35</td>
</tr>
<tr>
<td>ramekin, plain</td>
<td>35</td>
</tr>
<tr>
<td>ramekin, round</td>
<td>34</td>
</tr>
<tr>
<td>rarebit/au gratin, oval</td>
<td>27</td>
</tr>
<tr>
<td>rarebit, oval</td>
<td>26</td>
</tr>
<tr>
<td>rectangular plate</td>
<td>26</td>
</tr>
<tr>
<td>rectangular platter</td>
<td>23, 26</td>
</tr>
<tr>
<td>relish 3-compartment</td>
<td>31</td>
</tr>
<tr>
<td>salad/pasta bowl</td>
<td>23, 38</td>
</tr>
<tr>
<td>salad/pasta bowl, footed, round</td>
<td>38</td>
</tr>
<tr>
<td>salsa bowl</td>
<td>30, 39</td>
</tr>
<tr>
<td>salsa dish</td>
<td>30, 39</td>
</tr>
<tr>
<td>sauce/vegetable dish, round</td>
<td>41</td>
</tr>
<tr>
<td>sauce boat</td>
<td>30</td>
</tr>
<tr>
<td>saucer</td>
<td>18</td>
</tr>
<tr>
<td>scoop plate, deep</td>
<td>38, 41</td>
</tr>
<tr>
<td>seafood shell</td>
<td>31</td>
</tr>
<tr>
<td>serving dish</td>
<td>23</td>
</tr>
<tr>
<td>shirred egg, round</td>
<td>26</td>
</tr>
<tr>
<td>side handle soup</td>
<td>38</td>
</tr>
<tr>
<td>snail pot</td>
<td>30, 35</td>
</tr>
<tr>
<td>SoHo au gratin</td>
<td>11</td>
</tr>
<tr>
<td>SoHo bowl</td>
<td>10</td>
</tr>
<tr>
<td>SoHo creamer</td>
<td>11</td>
</tr>
<tr>
<td>SoHo mug</td>
<td>11</td>
</tr>
<tr>
<td>SoHo oval serving dish</td>
<td>11</td>
</tr>
<tr>
<td>SoHo rectangular tray</td>
<td>11</td>
</tr>
<tr>
<td>SoHo sauce dish</td>
<td>10</td>
</tr>
<tr>
<td>SoHo square bowl</td>
<td>10</td>
</tr>
<tr>
<td>SoHo sugar packet holder</td>
<td>11</td>
</tr>
<tr>
<td>SoHo sugar stick holder</td>
<td>11</td>
</tr>
<tr>
<td>SoHo teapot</td>
<td>11</td>
</tr>
<tr>
<td>soufflé</td>
<td>34</td>
</tr>
<tr>
<td>soufflé/créme brulee, fluted, oval</td>
<td>34</td>
</tr>
<tr>
<td>soufflé/créme brulee, round</td>
<td>34</td>
</tr>
<tr>
<td>soup/dessert sampler bowls</td>
<td>31, 39</td>
</tr>
<tr>
<td>soup marmite</td>
<td>39</td>
</tr>
<tr>
<td>soup mug, unhandled</td>
<td>27</td>
</tr>
<tr>
<td>square bowl</td>
<td>38</td>
</tr>
<tr>
<td>stacking ramekin</td>
<td>34</td>
</tr>
<tr>
<td>steam table inset</td>
<td>23</td>
</tr>
<tr>
<td>sugar packet holder</td>
<td>19</td>
</tr>
<tr>
<td>sugar packet holder, 3-compartment</td>
<td>19</td>
</tr>
<tr>
<td>sugar stick holder</td>
<td>19, 31</td>
</tr>
<tr>
<td>tankard creamer</td>
<td>19, 31</td>
</tr>
<tr>
<td>teapot, flatside</td>
<td>18</td>
</tr>
<tr>
<td>teapot, london</td>
<td>18</td>
</tr>
<tr>
<td>teapot, london w/metal tip spout</td>
<td>18</td>
</tr>
<tr>
<td>teapot, no drip</td>
<td>18</td>
</tr>
<tr>
<td>tiered bowl</td>
<td>30, 38</td>
</tr>
<tr>
<td>tray service plate, rectangular</td>
<td>41</td>
</tr>
<tr>
<td>tray service sauce/vegetable dish, square</td>
<td>41</td>
</tr>
<tr>
<td>triangular tray only</td>
<td>31, 39</td>
</tr>
<tr>
<td>washington coffee pot</td>
<td>18</td>
</tr>
</tbody>
</table>

www.hlcdinnerware.com
Founded in 1903, the Hall China Company began with three brick kilns, 38 potters, and Robert Hall’s dream of producing chinaware through the superior single-fire process. It was this single-fire process, which ensures a more durable, lead-free product, that helped establish Hall China as the market leader.

Today, Hall China’s factory is an impressive 12 acres under one roof with 125 employees. Six computerized, fast-fire kilns use state-of-the-art technology that results in chinaware that is 32.2% stronger and uniform — piece after piece, year after year.

Recently Hall China joined Homer Laughlin China under the HLC Inc. umbrella. Hall China continues its mission as the largest manufacturer of specialty dinnerware. By offering tabletop completer items for virtually any foodservice segment, Hall China has been able to thrive. We manufacture items that others, foreign or domestic, simply cannot.