Page 1

Italy (Venice) Flask, c. 17th century Amber glass

The William Hood Dunwoody Fund, 16.743.5

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Netherlands Facon-de-Venise filigree goblet, second half of the 16th century

Glass

Gift of Bruce B. Dayton, 85.15

Italy (Venice) Vase, c. 17th century Glass

The William Hood Dunwoody Fund, 16.743.8

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South Netherlands Diamond-point engraved winged **goblet**, c. 1660 Glass

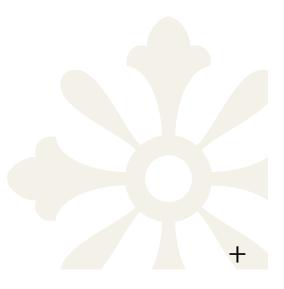
Gift of Bruce B. Dayton, 87.30

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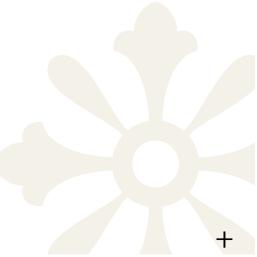
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Netherlands Berkemeyer, 16th century

Glass

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The James Ford Bell Foundation Endowment for Art Acquisition, 2010.79.1

Netherlands Diamond-point engraved drinking horn, 17th century

Glass

Gift of Tom Rassieur in memory of his mother, Mary Terry Rassieur, 2010.79.3

Netherlands

Roemer, 17th century

Glass

The James Ford Bell Foundation Endowment for Art Acquisition, 2010.79.2



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Italy (Venice)

Wine glass, c. 1575–1600

Glass

Gift of Tom Rassieur in celebration of the 30th wedding anniversary of Frank and Mary Rassieur, his father and step-mother, 2011.6

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Page 3

Italy Albarello (apothecary jar), c. 1450–1500 Tin-glazed earthenware

Gift of Robert Lehman, 43.21.2

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Italy (Gubbio) Plate with lion of St. Mark, c. 1525

Tin-glazed earthenware The John R. Van Derlip Fund, 61.24



Italian (Umbria), 1510–71

Basin with Hercules and Cacus, c. 1570

Tin-glazed earthenware

The Miscellaneous Works of Art Purchase Fund, 61.5



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Workshop of Orazio Fontana Italian (Urbino), 1565–c. 1600

Basin with Apollo and the Muses,

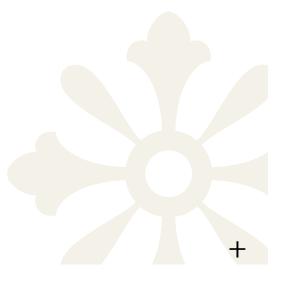
c. 1575–1600 Tin-glazed earthenware

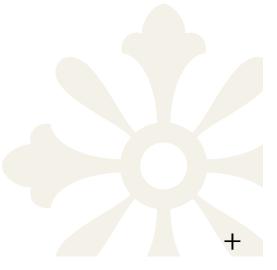
The John R. Van Derlip Fund, 90.100

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England Two-handled cup, 1660

Silver

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Gift of Mrs. John Washburn and Miss Elisabeth Pope Washburn in memory of Mr. John Washburn, 32.43a,b

Monogramist TE or TI English

Sugar box, 1621–22 Silver

The James S. Bell Memorial Fund, by exchange, 68.16.3

Ralph Leeke

English, active c. 1671–after 1714

Cup and cover, 17th century

Silver

The James S. Bell Memorial Fund, 48.3a,b



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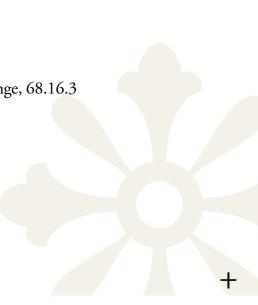
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England

Spoon with apostle finial, 17th century

Silver

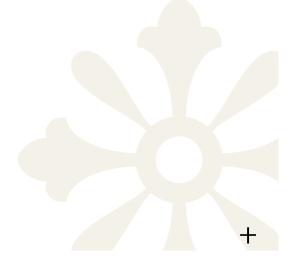
Gift of the Charles Bolles Rogers Family: Frederick Van Dusen Rogers, Nancy Rogers Pierson, Mary Rogers Savage, 59.11.13



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England Covered jug, c. 1550–75

Stoneware, silver The Charles Bolles Rogers Fund, 63.6



England Seal-top spoon, 1582 Silver

Bequest of Philip L. Baldwin, 77.22.63.1

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Garamond Pro 1st=06Dec12

Christopher Eston

English (Exeter), active c. 1576–92

Standing salt, c. 1582 Silver, gilt silver

The James S. Bell Memorial Fund, 49.7a,b

Beginning in the 14th century, standing salts were status objects for the table, as they held what was then a valuable commodity. They were also popular and used frequently in wealthy households. Expensive and ornate salts such as this one made in Exeter, England, with its cylindrical form and embossed and sculptural details, are typical of the Renaissance period, though today they are rare survivors.

George Gallant

Irish (Dublin), active 1630–49

Salt, 1640

Silver Gift of James F. and Louise H. Bell 61.55.17 An exceedingly rare form, this Irish salt is a particularly important object in the MIA's collection. Stylistic changes in Irish silver generally lagged well behind those of 17th-century London. This salt, however, is contemporary with English examples of the same period. George Gallant was one of the original members of the Dublin Goldsmiths' Company, incorporated in 1637. +

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Page 7

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England

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Salt, c. 1680 Glazed ceramic

Bequest of Irene G. Steiner, 2010.82.17

The juxtaposition of this ceramic salt with the adjacent silver one demonstrates the interchange of forms among different materials used for the same function.

Pieter Claesz. Dutch, 1597–1661

Still Life, 1643

Oil on panel The Eldridge C. Cooke Fund, 45.10

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England Master salt, c. 1675

Tin-glazed earthenware

Gift of Mr. and Mrs. George R. Steiner, 96.36.5

++ Garamond Pro 1st=06Dec12

Page 8

Italy Coral cutlery set, late 16th century

Coral, brass, niello, silver, iron, gold

Gift of funds from the Decorative Arts Council with proceeds from the 2008 Antiques Show and Sale, 2010.29.1,2 This preciously decorated and extremely rare coral cutlery set from the late 1500s would have been used only on extraordinary occasions, such as a wedding, a knighting, or a state visit. Forks first came into common use in Italy, spreading throughout Europe in the 17th century. In the late Renaissance, the guests would typically bring their own cutlery to formal dinners.

Such an expensively decorated cutlery set would have elicited the host's and guests' admiration. In addition, coral was believed to be an antidote against poison. Therefore, in the view of its time this set of cutlery would have offered its bearer special protection during a meal at the table of a rival family or of an untrustworthy foreign ruler. +

England

Chest, c. 1600

Oak

Gift of funds from Mrs. Lynden F. King, 63.1

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England Embroidered box, 1662

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Silk, metallic threads, seed pearls, wood, metal; raised-work embroidery

The John R. Van Derlip Fund and gift of funds in honor of Mary Ann Butterfield, textile conservator at the Minneapolis Institute of Arts, on the occasion of her retirement, 95.14a-bb Needlework has always been an important art form of England. In the 17th century, a unique style of raised-work embroidery was developed and, in its most elaborate form, was used to embellish decorative boxes used to store personal treasures. These embroidered containers were considered so important that cabinetmakers were commissioned to create protective carrying cases so the boxes could be easily and safely moved during travel. Women typically made embroideries as well as decorative confectionary for the banqueting tables, so these two forms of domestic art show stylistic links. +

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England Mirror frame, 17th century Silk and metal threads; embroidery

Washburn Fund, 23.28

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William Lawson

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English, active c. 1618

A New Orchard and Garden, 1648

(first published 1618) Letterpress, leather cover Lent by Ivan Day, L2012.207.2

Garden designs such as this one were not always horticultural, but sometimes made out of edible materials for display on tables.

Sir Hugh Platt English, 1552–1608

Delightes for Ladies, 1601

Letterpress, vellum cover Lent by Ivan Day, L2012.207.4

Collections of recipes for confectionary dishes like this were popular in Renaissance England, usually targeted at a female readership.

Garamond Pro 1st=06Dec12

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Gervase Markham

English, c. 1568–1637

The Countrey Farme, 1616

Letterpress, leather cover Lent by Ivan Day, L2012.207.3 In addition to sugar, the other major culinary innovation of the Renaissance was the art of distilling strong alcoholic spirits. Initially these drinks were taken as medicines, but during the course of the 16th century they became social drinks, and were often consumed during the banquet course of the meal. Instructions for making these beverages were written and distributed in books such as this one.

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England Manuscript cookery book,

c. 1620–70 Ink on paper, vellum Lent by Ivan Day, L2012.207.6 One of the recipes shown on these pages is for a drink called Hippocras, here spelled *Ipocras* (after the Greek physician Hippocrates), a sweetened and spiced wine, intended as a digestive. During the course of the 16th century much stronger spirits joined it at the banquet table, including early forms of whiskey, here given its original Gaelic name *Usquebath*.

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Gervase Markham

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English, c. 1568–1637

The English Housewife, 1656

(first published 1615) Letterpress, leather Lent by Ivan Day, L2012.207.1

In this work are detailed instructions for laying out a banquet display with decorative items such as marchpanes, wafers, and other novelty foods.

Robert May

English, c. 1588–1664

The Accomplisht Cook, 1685

(first published 1660) Letterpress, leather Lent by Ivan Day, L2012.207.5 The ornamental patterns in this book served as models for some of the replica tarts displayed in the Tudor Room. In his old age, the master cook Robert May recollected the glories of the food displays of his youth in Tudor and Jacobean England.

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England Gingerbread mold, c. 1615 Oak

Lent by Ivan Day, L2012.207.7



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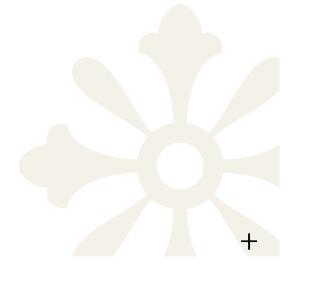
Italy Mold, 16th century Wood

The William Hood Dunwoody Fund, 22.30.3

Scotland Scottish sugar mold, 18th century

Pear wood

Lent by Ivan Day, L2012.207.8



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