

Noritake

YOSHINO (9983)

White Bone China

Shape: Masters Collection Bone

**Hand applied beveled Gold Trim*

Made by Noritake in Japan

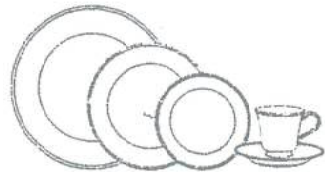


Photo by Oliviero Venturi for Casastile

Noritake

YOSHINO (9983)

Shape: Masters Collection Bone



Dinner Plate
Salad Plate
B/B Plate
Cup/
Saucer



A.D. Cup
A.D. Saucer



Sugar w/Cover



Coffee Server



Tea Pot



Salad Bowl



Fruits Saucer



Gravy w/Tray (2pc)



Cream Soup Cup
(Use with B/B Plate)



Creamer



Butter/Relish Tray



Oval Vegetable



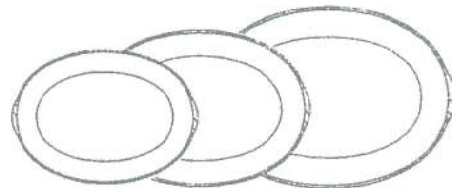
Soup



Covered Vegetable



Salt & Pepper



Oval Platter
(Small)

Oval Platter
(Medium)

Oval Platter
(Large)

Care & Handling

Washing by hand: Noritake recommend hand washing of all their patterns. Avoid harsh scourers or abrasive pads. Even in water; the glazed surfaces can be scratched if rubbed against each other. So avoid putting too many items into the water at any one time.

Dishwasher: Dinnerware may be washed in a dishwasher. But keep this in mind about all of your dinnerware, glassware, and tableware: treat them with the respect that high quality, beautifully crafted products of any kind deserve. Although very strong, porcelain and bone china are still breakable if abused.

*Don't overload your dishwasher with anything.

*Never use too much detergent.

*Use liquid detergent rather than powder or tablets.

*Set temperature at around 55 to 60°C and never over 65°C.

*After the drying cycle, let your tableware cool down to room temperature before handling. The heat temporarily softens metal such as gold or platinum.

Microwave Oven: Never put anything with gold or platinum decorated china into microwave oven as it will permanently damage the precious metal.

Storage of Fine Dinnerware: To avoid scratching the surface, avoid sliding the china pieces over each other. Like diamonds cut diamonds, china's unglazed surface such as foot of plates, can scratch other china's surface. Protective pads or towels (including paper-towel) are helpful in avoiding scratching.