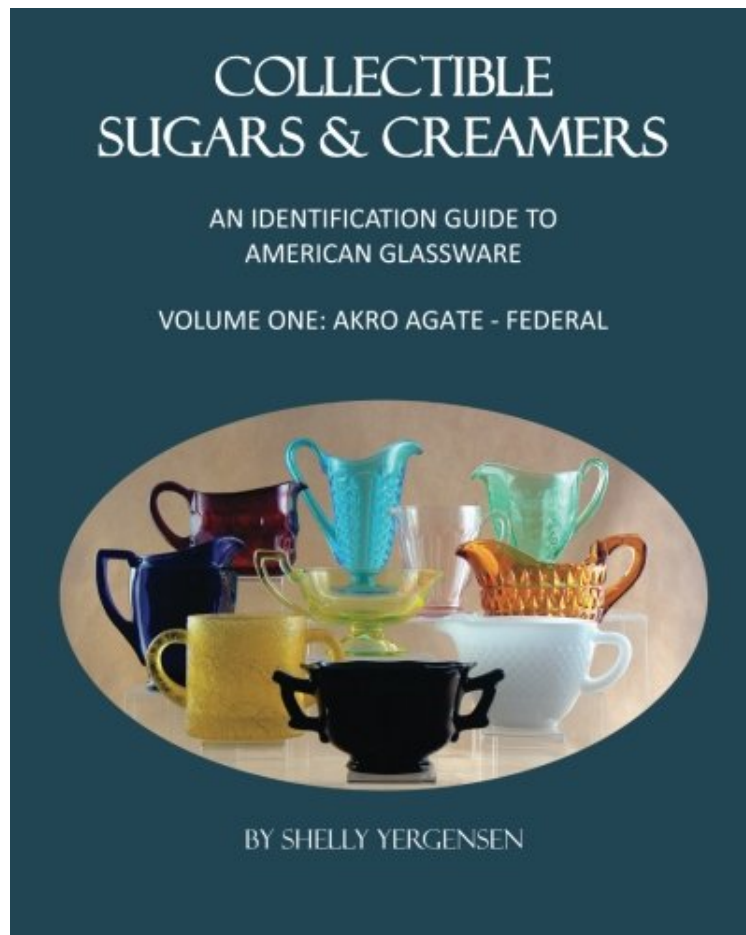


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## Collectible Sugars Creamers: An Identification Guide to American Glassware Volume One: Akro Agate - Federal

*Shelly Yergensen*

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Ever since humans began adding sugar and cream to their hot beverages, vessels have been designated to hold these items. Once considered a luxury, sugar and cream became accessible to the general American populace by the late 19th century, and the containers to hold them soon became a regular part of the American household's serving dishes. The sugar (bowl) and creamer (cream pitcher) have always been known for their extraordinary reliability. Not just a seldom-used fancy dish for special condiments, the dedicated sugar and creamer provided white wholesomeness on the breakfast tray, sweet indulgence for afternoon tea, and sophisticated elegance for after-dinner coffee. The designers of 20th century pressed glass came up with many beautiful tableware lines, and nearly every one of those lines had at least one sugar and creamer set. Whereas plates, cups, and bowls had to give up whimsy in exchange for functionality, the sugar and creamer could incorporate delightful design elements, as long as they continued to serve their purpose of holding the sugar and cream. Glass manufacturers also designed hundreds of stand-alone sugar and creamer sets. And while the sugar and creamer were partners, there was no rule that said they had to be twins, so in some cases, the pair would sport an asymmetric creativity. Sugars and creamers are a collector favorite, not only for the variety available but because of their small footprint. Collectors can enjoy and display a wide variety of sets in a small space. With 680 photos and more than 350 different sets represented, this identification guide proposes to the 20th century pressed glass collector that this tabletop duet is more than just an after-thought.