



COFFEE ANTIQUES  
*of*  
THE GOLDEN COFFEE BOX

*In honor of the coffee passion  
and vision of my parents  
Jacob & Marianne Boot*



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Design and illustrations by  
Bilyana Kandova.  
Photography by Hans Esser.  
Produced by Boot Coffee.

Inquiries & comments:  
[info@bootcoffee.com](mailto:info@bootcoffee.com).



## THE GOLDEN COFFEE BOX ANTIQUES COLLECTION

*Jacob & Marianne Boot*



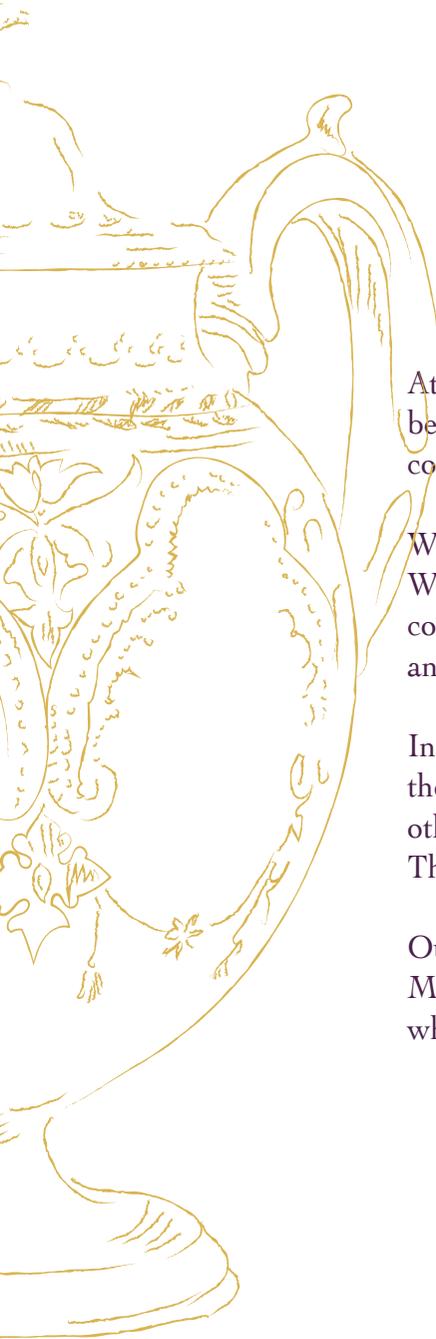
This unique collection of coffee antiques is the result of our intense passion for coffee which became an essential part of our lives with the opening of our coffee business which we named The Golden Coffee Box.

In the early 1950s, Jacob started working as an export agent for a Dutch company in the food industry. While traveling around the world and specifically to tropical countries, he saw arabica coffee trees growing high in the mountains. He became fascinated by the tremendous fragrance, aroma and flavour of coffee. In 1960 he became director of a coffee roasting company called “Neuteboom”, in the east of Holland. This is where his coffee learning journey started. After a short career with a large coffee company he started dreaming about the possibility of starting his own business.

In 1974 we began our coffee adventure with the opening of The Golden Coffee Box. We imported, roasted and sold the very best, single origin arabica coffees, which was a revolutionary concept at that time.

Together we managed the coffee retail store which featured various Golden Coffee Box sample roasters, more than twenty freshly roasted coffee varieties and an array of coffee accessories.





*How we started our coffee antiques  
collection The Golden Coffee Box*

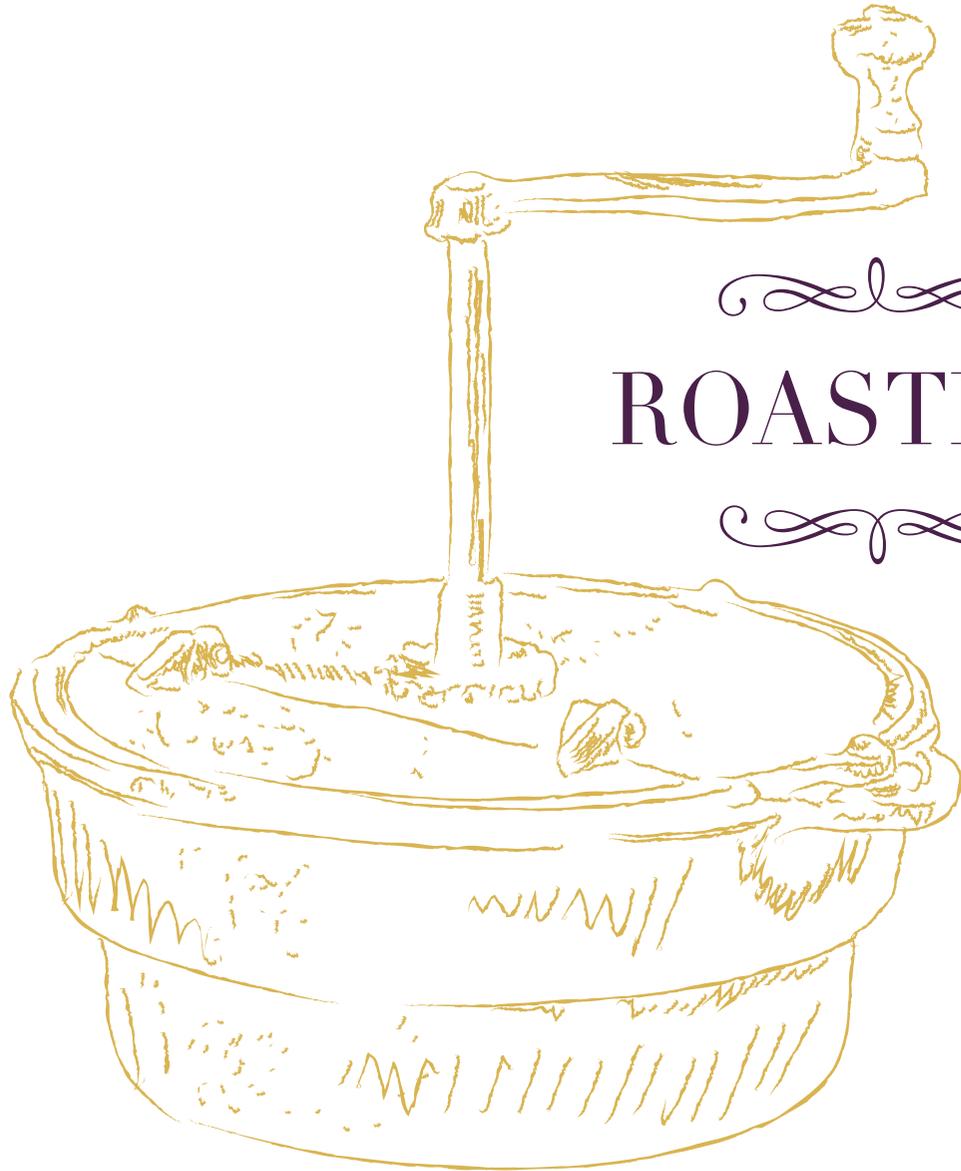


At home we had a very decorative antique coffee mill and a pewter coffee pot. Both had belonged to one of our grandmothers. These items became our inspiration to collect more coffee objects.

We visited auctions, antique shows and traveled to local and international flea markets. We looked for beautiful and interesting items which could tell a story about the world of coffee. Every time we came home with a new purchase, we felt excited about discovering another treasure! Ultimately, we started dreaming about opening a small coffee museum.

In the beginning of the 1990s we sold the commercial part of our business to our sons and then focused our activities on sharing our knowledge and enthusiasm about coffee with other people. Additionally, we traveled to coffee producing countries like Panama and Thailand, teaching coffee professionals about specialty coffee.

Our coffee antiques collection became the centerpiece of The Golden Coffee Box Museum and until our retirement we organized coffee events for groups and aficionados who were interested in the culture and history of coffee.



ROASTERS

## *Barrel roaster*

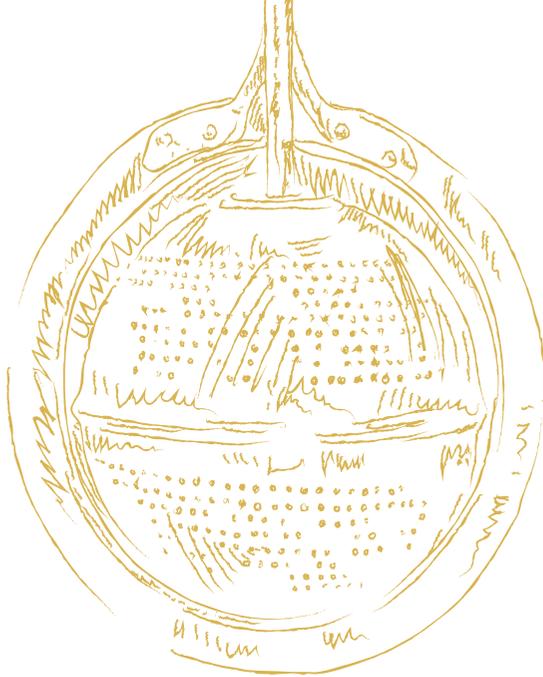


#01

Barrel roaster, sheet iron, on tray, heated with methylated spirit, 19th century.



## *Spherical roaster*



#02

Spherical roaster, sheet iron, in encasement with long handle. Netherlands, end of 19th century.



#03

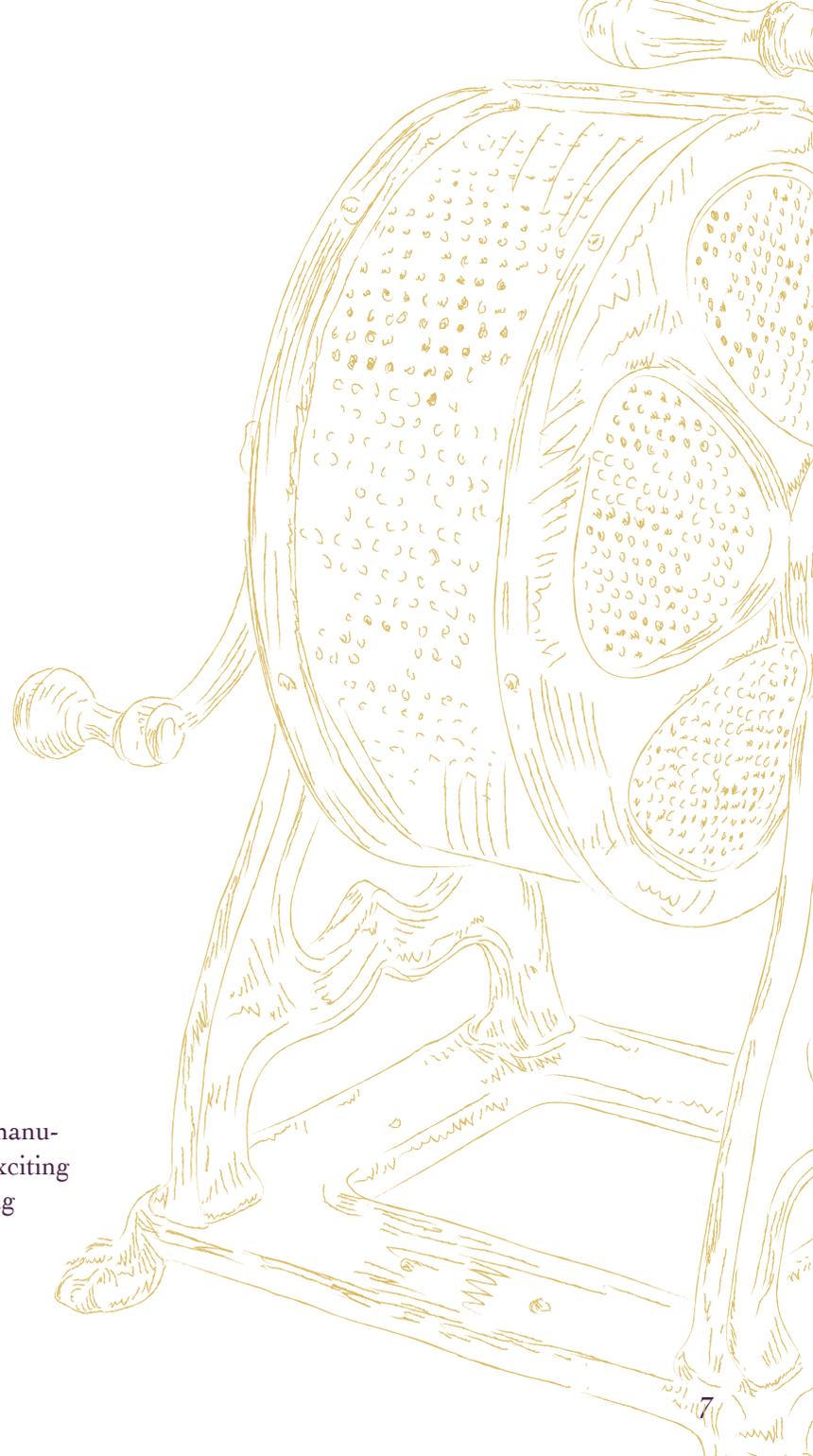
Spherical roaster, sheet iron, connected with a spirit burner. Germany, 19th century.





#04

Barrel gas roaster, sheet iron, Netherlands circa 1880, manufacturer Hennemann. At the time, this roaster was an exciting new invention. Operated on gas and therefore producing evenly roasted beans.



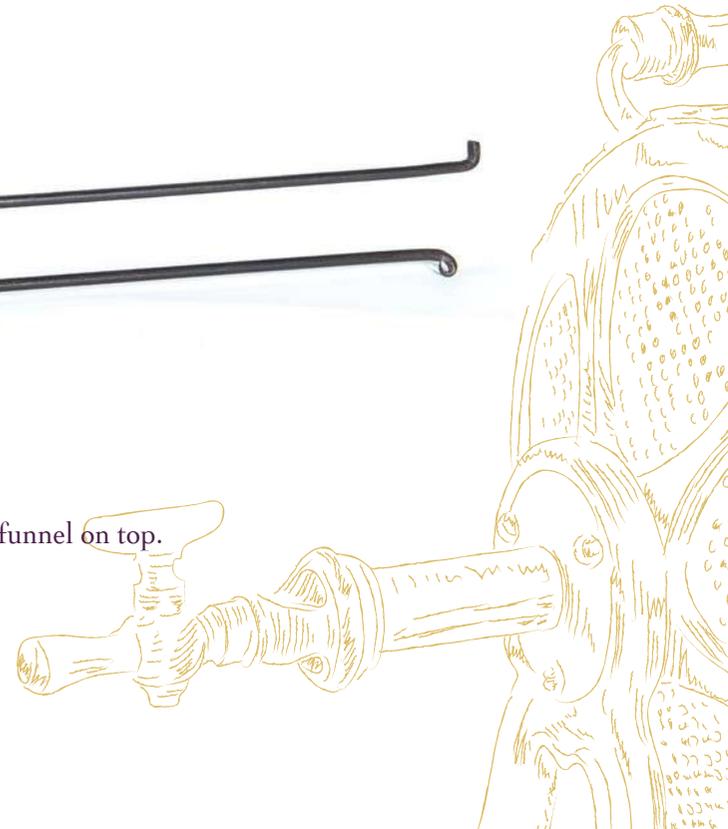
#05

A cylindrical roaster, sheet iron, oblong model, mounted on a tray. Heating by gas. Circa 1880.



#06

Spherical roaster, sheet iron, in encasement with a funnel on top. Very long handle. 19th century.



#07

Spherical roaster, sheet iron, in encasement with a funnel on top. Long handle. 19th century.



#08

Barrel roaster, sheet iron. Suspended in a bin designed for charcoal.





## #09

Barrel roaster, sheet iron, with a long handle on two supports. Netherlands, 18th century. This roaster was used in the kitchen in a big fireplace over an open fire. A child or an older person sat beside the fireplace, turning the handle all the time. They could not fall asleep during this tedious occupation as they had to watch out for the first and second crack!

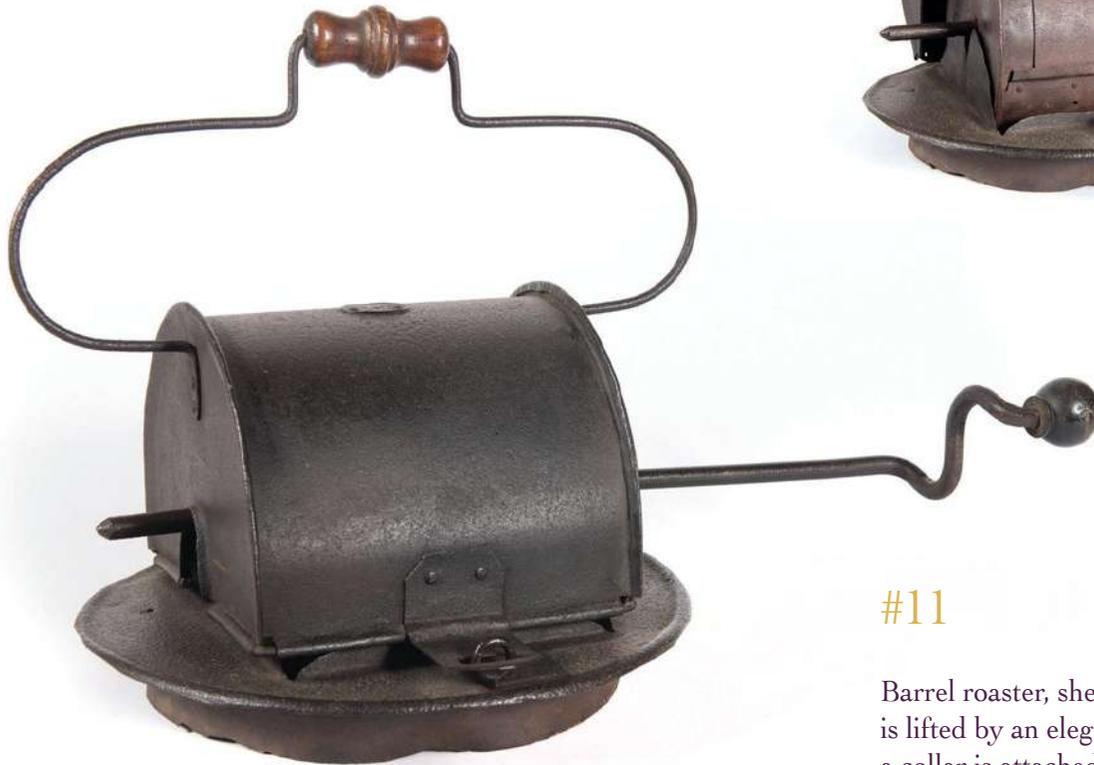


## *A closer look...*



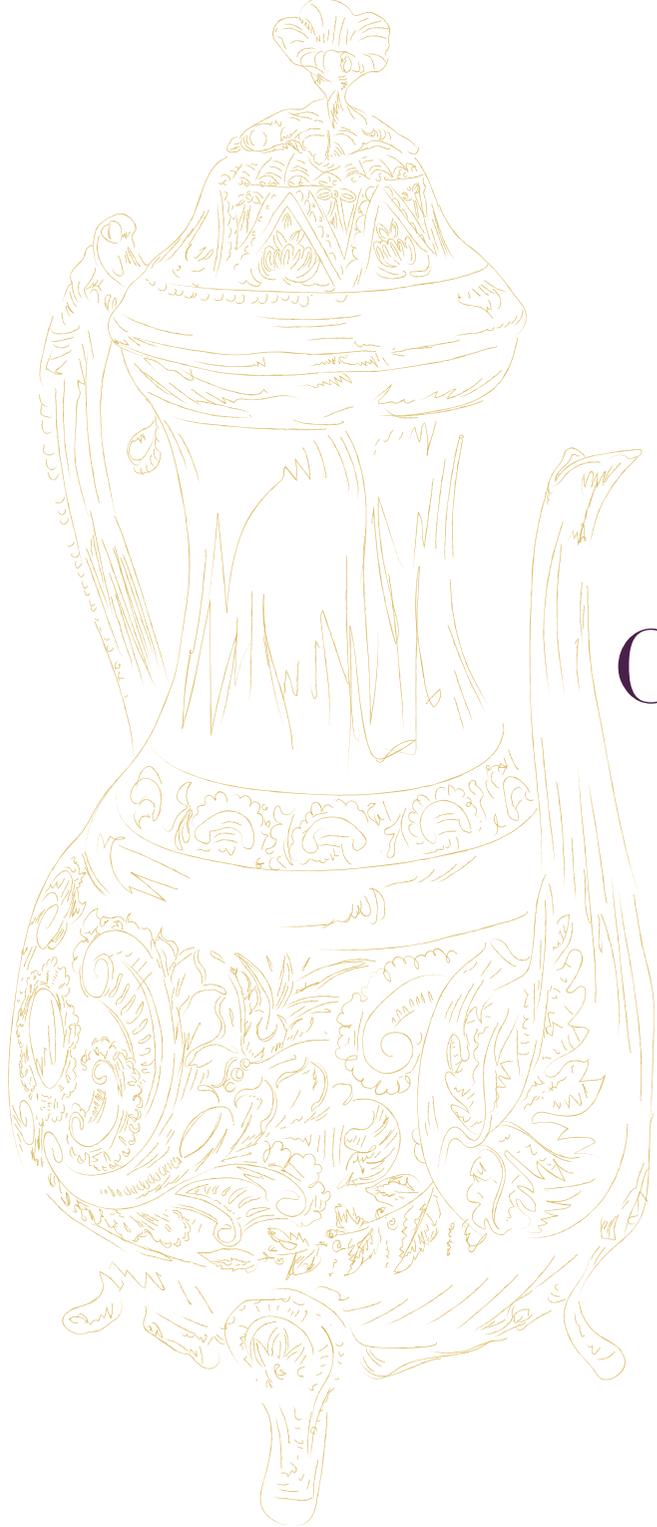
### #10

Very small pan roaster, sheet iron, Netherlands 1st half of the 20th century. This roaster was used during World War II (1940-1945). In the last winter during this war (1944/45), which was extremely cold, it was very difficult and expensive in the big cities to buy food, wood or coal. All trees in the parks had been cut down. Most people only had a very small stove in their kitchen or living room, which they lit when they had to cook their (meager) meal. Many people died of hunger in that winter, which is therefore called the hunger winter in the Netherlands. Coffee became a luxury item. People who still had a small quantity hoarded their treasure until a moment they considered worthy enough. Then they roasted their coffee in this miniature roaster.



#11

Barrel roaster, sheet iron, 19th century, with cover, which is lifted by an elegantly constructed handle. To the roaster a collar is attached, which rested on an open furnace. The interior of this roaster can be seen on the photo above.



COFFEE POTS



## *Coffee Pot*

#12

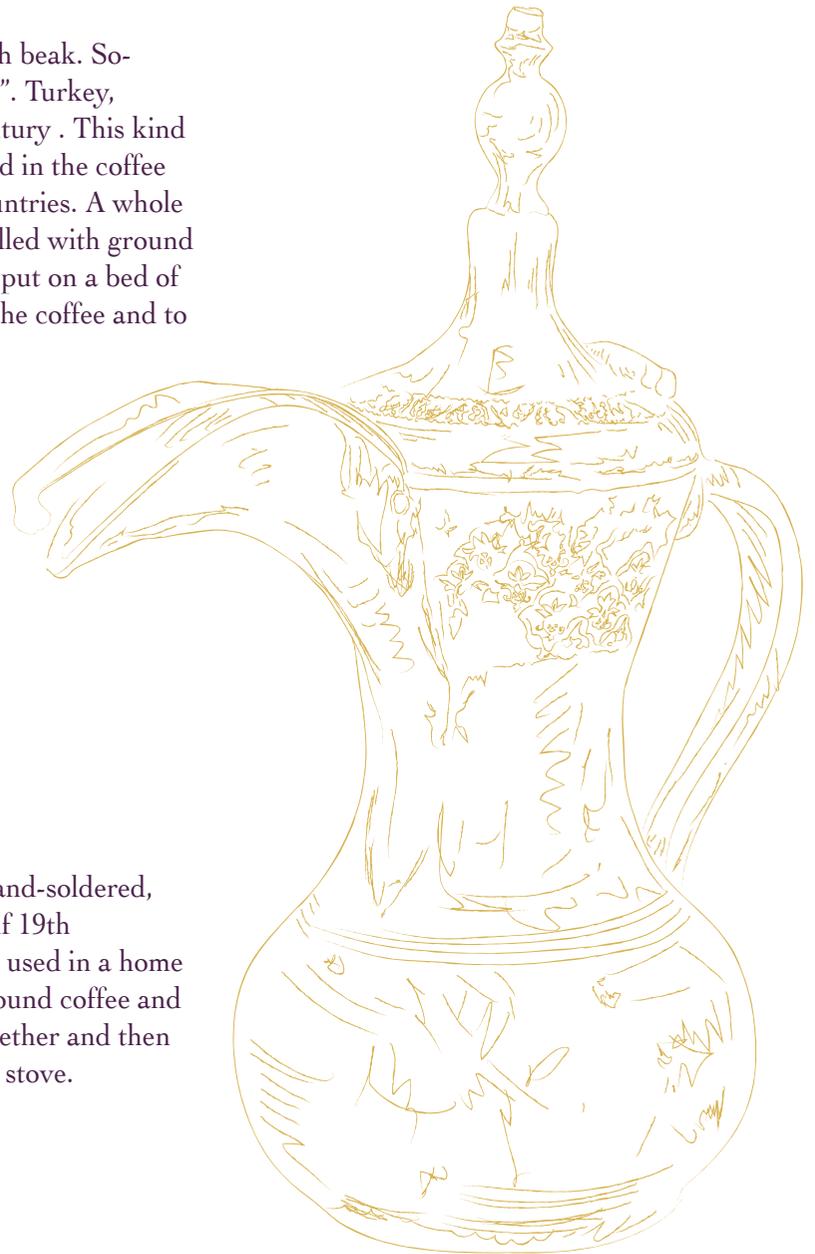
Coffee pot, white earthenware, with small earthenware spirit stove. Netherlands end of 18th or beginning of 19th century. A very unusual design, called in Dutch “Luie Baker”, which means “Lazy Nurse”. When sitting with a newly-born baby, the nurse was sometimes “too lazy” to go all the way down to the kitchen to get a warm cup of coffee.





### #13

Coffee pot, brass, with beak. So-called "Bagdad boiler". Turkey, beginning of 20th century. This kind of pot was widely used in the coffee houses in Eastern countries. A whole range of these pots, filled with ground coffee and water was put on a bed of hot ashes to prepare the coffee and to keep it warm.



### #14

Coffee pot, copper, hand-soldered, Netherlands, 2nd half 19th century. This pot was used in a home or a coffee house. Ground coffee and water were put in together and then placed on the kitchen stove.





## #15

Coffee pot, enamel, drip system, Netherlands circa 1930. This was a very popular coffee pot, much used in the country by poor farmers. Only on Sunday fresh coffee was brewed. The pot was kept standing on a corner of the kitchenstove and every morning some hot water was poured in the filter.





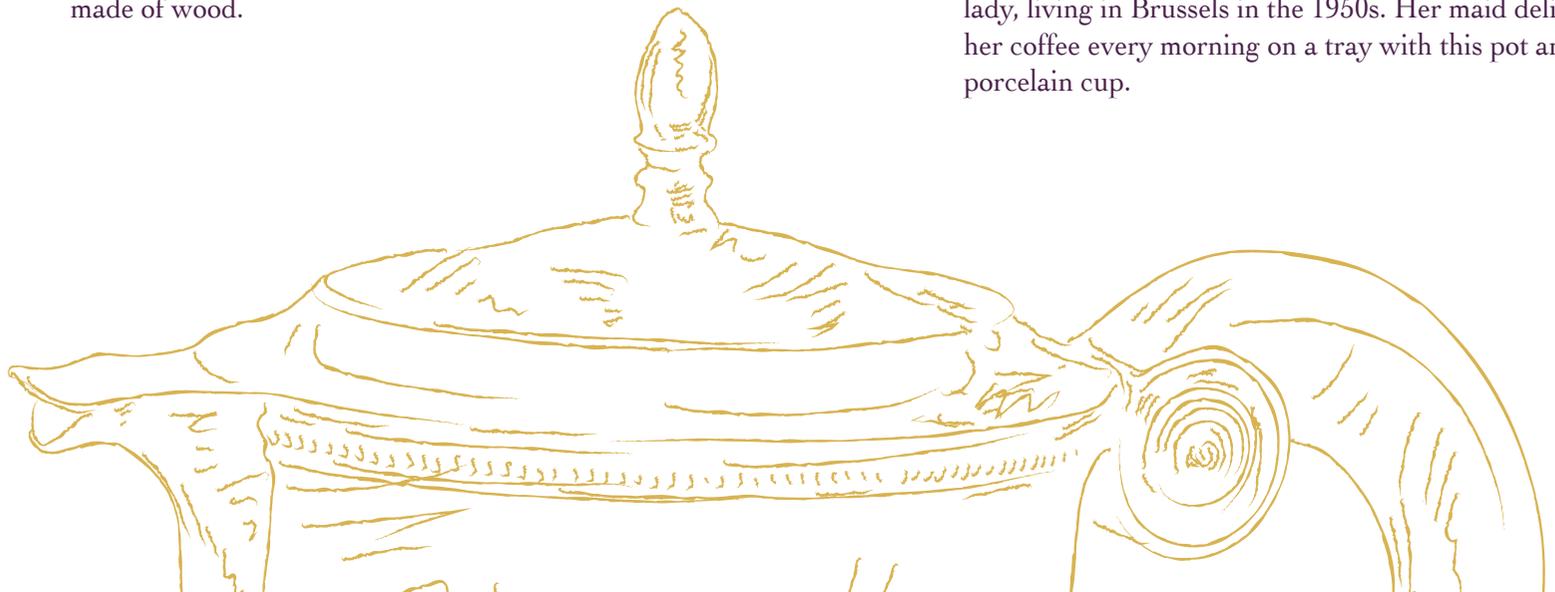
#16

Coffee pot and hot waterjug. Silver-plated, England circa 1930. The handle on the lid carries a coffee bean, made of wood.



#17

Very small coffee pot for one cup. Silver-plated, Belgium circa 1920. This pot belonged to an elegant old lady, living in Brussels in the 1950s. Her maid delivered her coffee every morning on a tray with this pot and a porcelain cup.





## #18

Coffee service, 4 parts, sterling silver, Netherlands circa 1930, 18th century style.

A coffee pot, sugar basin, milk jug and vase for spoons.

Everything a lady needed in those days to invite her friends for a cup of coffee.



#19

Coffee pot, silver-plated, lower part ribbed with wooden handle. England, circa 1930. The coffee was filtered in the kitchen and then poured in this pot for serving.



#20

Plate, porcelain, Netherlands circa 1930. Gouda, factory "Goedewagen". On the plate one sees a group of ladies enjoying their cup of coffee while exchanging the last news. In Germany this was called a "Kaffee Kraenzchen" (Coffee Club). Very popular in the 18th/19th century when women were not allowed to visit coffee houses. In the Netherlands there still is the daily traditional "cup op coffee" in the morning between 10 and 11, to which you can be invited.



#21

Urn, drip system, brass, Netherlands beginning of 19th century. Handles with pendant rings, paw feet. Empire style. Heated by charcoals in the drawer at the back. Most probably used in a coffee house.



#22

Urn, drip system, brass, Netherlands beginning of 19th century. It is conical shaped, which was not very usual at the time. The coffee is heated by small charcoals in the drawer at the back.





## #23

Coffee Pot, brass, hand-soldered. Netherlands 2nd half of 19th century. Ground coffee and water are put together in this pot on a kitchen stove.



## #24

Coffee pot, silver-plated. Germany end 19th century. On top of the lid a knob in the form of a lion at rest. On the next photo: a close-up.





## *A closer look...*

Look at the beautiful fine details of the lion on top of this silver-plated coffee pot. The previous page shows the full image of this 19th century German coffee pot.

In the coffee industry, lion symbols are quite common. Lions represent values like power, royal, dignity, courage, ferociousness, authority, justice and strength.





## #25

Urn, silver-plated, drip-system, England second half of 19th century. It was no doubt used during breakfast in the dining room of an elegant country home. It has a hidden spirit burner. An inscription in front states "30-4-1871" or the date of April 30, 1871.



#26

Urn, brass, Netherlands end of 19th century. It stood in a café on a round table around which people gathered to have a cup of coffee after church.

#27

Coffee pot on four small feet, British metal, England end of 19th century. The lid is decorated with a rose.





#28

Coffee pot, belly-shaped, British metal, England end of 19th century.



#29

Coffee pot, silver-plated, rococo motives. The lid is decorated with a flower.



#30

Coffee pot, silver-plated with wooden handle. Art Deco. England circa 1920.





### #31

Coffee pot, pewter, wooden handle, Netherlands or England circa 1880. It belonged to an old lady. She inherited it from her grandmother, who used it for many years on her kitchen stove. When visiting her grandmother she was always offered a cup of coffee from this pot. So it held special memories for her.





#32

Coffee pot, silver-plated, lower part ribbed, wooden handle. England, circa 1930.



#33

Drip coffee pot with double filter, pewter. Netherlands circa 1930. Factory: "Daalderop".



#34

Coffee pot, pewter, with wooden handle. Germany circa 1890.



#35

Coffee pot and slop-basin, Netherlands circa 1950, especially designed and manufactured for the former Coffee Trading Company "Matagalpa" for tasting coffee.

#36

Coffee pot, brass,  
Netherlands circa 1920.





#37

Coffee pot, porcelain, Germany circa 1930.

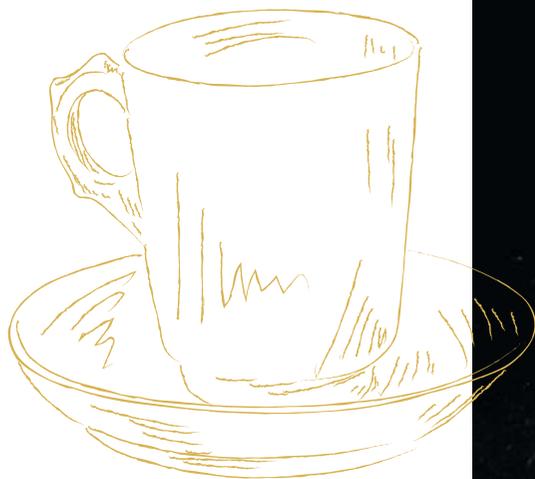


#38

Coffee pot, porcelain, showing city-sights of Amsterdam. Netherlands, circa 1960.

#39

Coffee pot, porcelain, decorated with an antique clock.  
Netherlands, circa 1965.



#40

Coffee pot, pewter.  
Ribbed, Netherlands,  
18th century.





# CUPS





#41

Coffee cup, porcelain, with inscription in Dutch: "Voor Grootvader" (For Grandfather). Netherlands beginning of 20th century.



## #42

Coffee and tea Service, porcelain, ten parts, Belgium (Brussels), beginning of 19th century (empire). The size of the sugar –bowl is a sign of wealth. Delicate Italian landscapes are painted on every item. Please pay attention to the gilded borders of the cups and the curious gilded spouts of the coffee and tea pot! The separate sugar bowl is shown on the next page.



## *A closer look...*

Here you can see how beautifully the cover of the sugar bowl has been decorated. A miniature landscape becomes visible. All pieces of this unique set have been painted with unique illustrations.





#43

Coffee set, made in Germany (Braunschweig), circa 1920.  
Very unusual and rare as 100% pure silver has been fixed to a glass coffee set.



#44

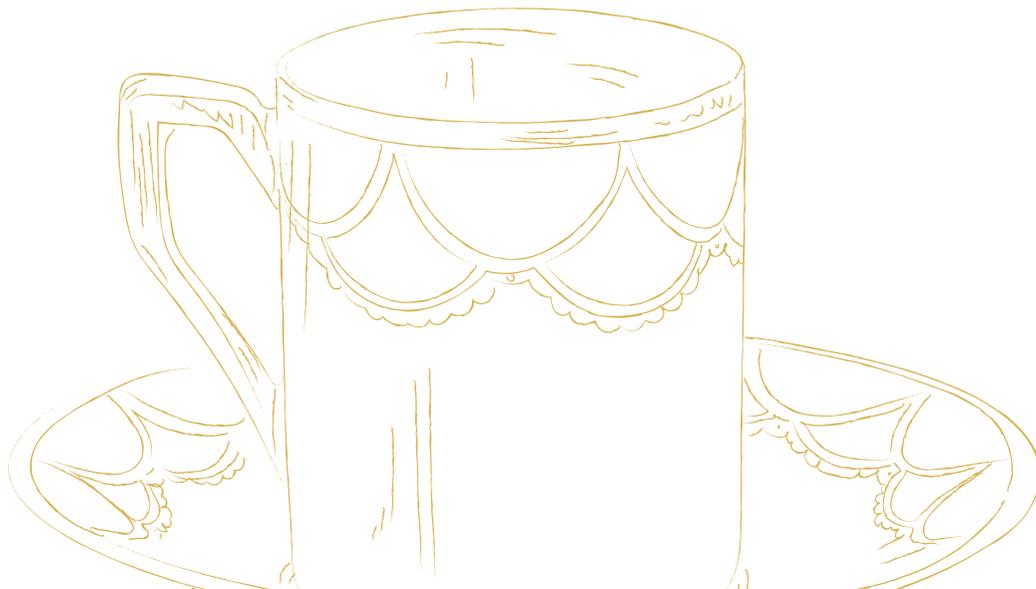
Left: coffee cup without handle, deep saucer, Netherlands or Belgium, Beginning of 19th century. (Empire).  
A deep saucer allowed you to pour some coffee in when it was still too hot to drink from the cup.





#45

Six small coffee cups, porcelain, gilded inside and gilt handles, Germany 1872, marked "Jaeger". These cups were meant for an after-dinner, preferably very strong cup of coffee.





## #46

Coffee set, porcelain, five parts on a tray. France or Belgium, 2nd half of 19th century. Each item shows a woman's portrait.



## #47

Coffee cup, porcelain, white, gilded borders and handle. On the cup is written in French: "Pense à ton ami" (think of your friend). On the saucer the initials of the imperial Habsburg family of Austria. Certainly a present from a member of this illustrious family to a special girl-friend. This kind of cup was not meant for drinking, but it was a show-piece. In the 17th, 18th and 19th century it was the custom at the royal courts in all countries of Europe to talk French. The cup was manufactured in Vienna by the factory "Alt Wien", circa 1800.



#48

Coffee pot, porcelain, white, gilded. France 1795-1799.

The spout in the form of a dragon's head. Very special are the rebus (picture-puzzles) in French on both sides. The visible one has been solved and says: "l'Etoile du jour m'appelle a l'amitié", which means, freely translated: "The Morningstar asks for my friendship". The puzzle on the reverse side has not yet been solved, although many people did their best.





#49

Coffee cup, porcelain, white with flowers, Germany, Meissen 1933. Marked with two swords.

Coffee cup, porcelain, white.

Cup: decorated with roses. The motto in Dutch is: "Wandelt op rozen" (Walk on roses).

Saucer: Decorated with a forget-me-not, which is the motto. In Dutch it says: "Vergeet mij niet". Belgium (Doornik) 1845. This cup was meant as a showpiece.



#50

Coffee cup, silver, gilded on the inside. France circa 1850.

Two spoons, silver, so-called "apostle spoons" because they are crowned by an apostle. This design was often used in the Netherlands.

Year: circa 1890.



#51

Coffee cup, porcelain, white with gold. Motto in French: "Elles sont toutes a vous". (They are totally yours).

France 1761-1763, marked : "V".

Maker: N.F.Hewelcke. Mentioned in the book "Porcelainmarks of the world" by Emanuel Poche Hamlyn. Showpiece.

Coffee cup, porcelain, landscape painting. France circa 1840. Showpiece.

Coffee cup, porcelain, white with romantic scene and gilt borders Cup resting on three lion's claws. Germany (Thuringen) circa 1850. Showpiece.

## #52

Coffee cup, porcelain, white with gold.  
Netherlands 19th century.

Motto in Dutch: " Heil en vreugd zij u  
gegeven, dat geen leid uw schouders krom!  
Dat in voorspoed steeds uw leven, tot in den  
hogen ouderdom".

In English: " May happiness and joy be  
granted you May no sorrow bow your  
shoulders May you be always prosperous  
in your life Until you reach old age". This  
certainly was a birthday present.

Coffee pot, porcelain, white with gilded  
borders. France circa 1845.





#51

## *A closer look...*

Notice the elegant details of these three showpiece coffee cups which were often used for display only, rather than for the use of coffee consumption.  
(See page 42 for background information).



#53

Coffee pot and two mugs, pink earthenware, called : "Coffee for two", or : "Let's go". Designed by the Dutch ceramist Daniel Levy especially for the Coffee Exposition in Delft in 1994.



#54

Espresso/cappuccino cup, porcelain, white, reversible. Designed by Dutch ceramist Erik-Jan Kwakkel, especially for the Dutch Coffee Exposition in Delft in 1994.

Espresso cup, porcelain, white, by Dutch ceramist Frans Ottink especially designed for the 1994 Coffee Exposition in Delft.



#55

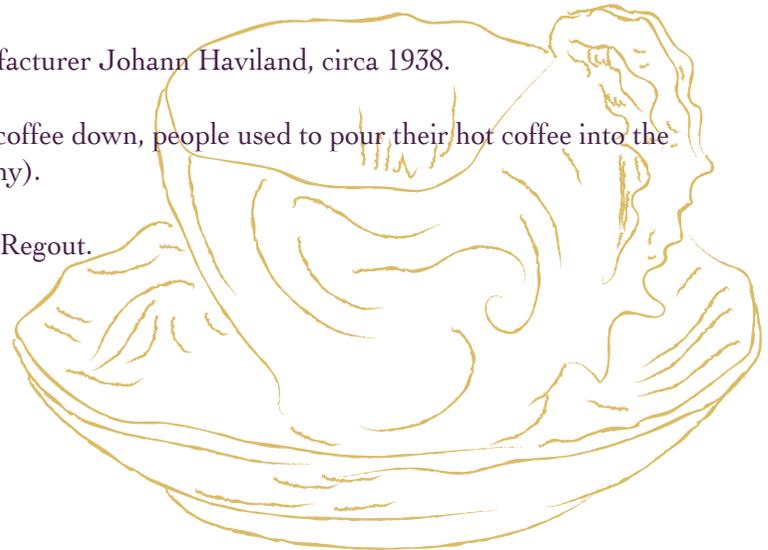
Coffee cup, porcelain, white and blue. China 19th century. Already in the 17th century porcelain was used as ballast in the Dutch ships of the VOC when transporting tea from China. In the Dutch coffee houses the coffee was served in these cups. At that time the rest of Europe did not have cups and saucers. Only earthenware mugs from which people drank beer. After many years of experimenting the process of porcelain manufacture was discovered in 1709 in Meissen (Germany). Up till then this was a closely guarded secret of China. From circa 1719 the Meissen cups and saucers could be made in large quantities and were sold to European countries.

Coffee cup (after dinner) porcelain, white, in the form of a shell. Austria circa 1880.

Coffee cup, porcelain, blue enameled outside, gold leaf inside. Germany, manufacturer Johann Haviland, circa 1938.

Coffee cup, porcelain, white and blue with deep saucer. In order to cool their coffee down, people used to pour their hot coffee into the saucer. Germany, middle of 19th century, manufactured by Wallendorf (Saxony).

Coffee cup, porcelain, white and blue, Netherlands circa 1880, manufacturer: Regout.





#56

Two small coffee cups, egg shell porcelain.  
Japan, circa 1900.





#57

Coffee pot, porcelain, white with silver decorations. In Dutch: “Voor uw 25-jarige echtvereniging” (For your 25th matrimony). Netherlands circa 1920.

Coffee cup, porcelain, white with silver decorations.  
In German: “Dem Silberbräutigam” (For the silver groom).  
Germany, beginning 20th century.





#58

Coffee service set, after dinner, very thin porcelain, five parts, Belgium or France, 2nd half of 19th century.





## #59

Coffee cup, porcelain, fitted with a support for a moustache. Germany circa 1890. Most men sported a smaller or bigger moustache at the time. On the cup is written in German: “Zum Schutz zu deines Bartes Zier, weiht Freundschaft diese Tasse dir”. Literally translated as: “To protect the beauty of your moustache, your friends dedicate this cup to you”. Most probably it was a birthday present for a young man to celebrate his grown moustache.



#60

Beautifully decorated coffee pot,  
which also includes a complete set  
of cups and a tray.  
Multicoloured and gilded, depicting  
Buddhist holy men. Japan circa  
1930.



#61

Coffee set, porcelain, white with gilding. France (Limoges) circa 1850.  
Pay attention to the special decorations on the covers and the handles. A large sized sugar bowl conveys the message: "we can afford lots of sugar" (which was expensive at the time).





## *A closer look...*

This beautiful object certainly deserves a closer look! Your attention is drawn to the cover, which is decorated with garlands and pink roses. The maker used his fantasy to create an elegant knob in the form of an urn. Richly gilded and a real eye-catcher.





## #62

Coffee set on a tray, porcelain, white with gilding, ribbed. France (Limoges) circa 1970. Although the cups are made of very thin porcelain, it is extremely durable.



## #63

Front: Coffee cup, porcelain, white, octagonal, England (Wedgwood) circa 1920.  
 Left: Coffee cup, porcelain, white with landscape in medallion. Germany (Dresden) marked: KAMLA.  
 Back: Coffee cup, porcelain, white, with flower. Provenance unknown. First half of 20th century.  
 Right: Coffee cup, porcelain, white with flowery borders and gilded handle. England, manufacturer "Ainsley", circa 1900.



## #64

Coffee cup, porcelain, white and blue, exterior of cup dark brown, Chinese, 19th century. In the Netherlands these cups were called: “Capucijner” (“capuchin”) after the Italian monastic order of the Cappuccino monks who wear dark brown habits.

Coffee cup, porcelain, white and blue. Germany circa 1990. Manufacturer : “Hutschenreuther”. In this cup a “Pharisaer” (Pharisee) coffee is served. A special recipe: strong coffee with a dash of brandy and topped with whipped cream. The word “Pharisee” comes from the Bible, New Testament, Mattheus 15, 1-9, in which Jesus calls the Pharisees (priests) hypocrites. The recipe was devised in the beginning of the 20th century in Germany (the province of North Friesland). The story is as follows: According to the vicar of one of the fishermen villages in that area, the men were a little too fond of alcohol, which he regularly preached from the pulpit. One Sunday morning, after the christening of a baby, the vicar was invited to the home of the parents to have a cup of coffee. In that village a cup of coffee meant: coffee with a dash of brandy. And this would certainly lead to terrible reproaches by the vicar during the Christening party. On similar occasions he went around smelling all the cups. However, coffee without brandy wasn’t considered coffee and the guests had to be pleased. Then the host had a brainwave. He asked his wife to serve the coffee with brandy as usual but to put a layer of whipped cream on top. In this way it would not be possible to smell the brandy. And of course the cup of the vicar had to be kept separate from the others. This plan succeeded brilliantly with the first round and the vicar looked happy. However, with the second serving it went wrong and the vicar got a cup with brandy in it. This caused him to call out: “You pharisees”.

Cup with handles, porcelain, white and blue, high model, without saucer. China 19th century. Originally made in the 17th/18th century and used for drinking cocoa.



#65

Coffee cup without saucer, porcelain, white with blue. Logo: "D A F" which was an automobile factory in the Netherlands in the 2nd half of the 20th century.



#66

Slop bowl or basin, earthenware, manufactured in Delft (the Netherlands) called: "Delfts Blauw ("Delft blue"). Used when tasting coffee. A well-known Dutch coffee broker had it made when his son was born in 1904. It is decorated with coffee leaves.



#67

Coffee cup, porcelain, white and orange, gilded handle. Czechoslovakia, circa 1930. Manufacturer: Phoenix.



## #68

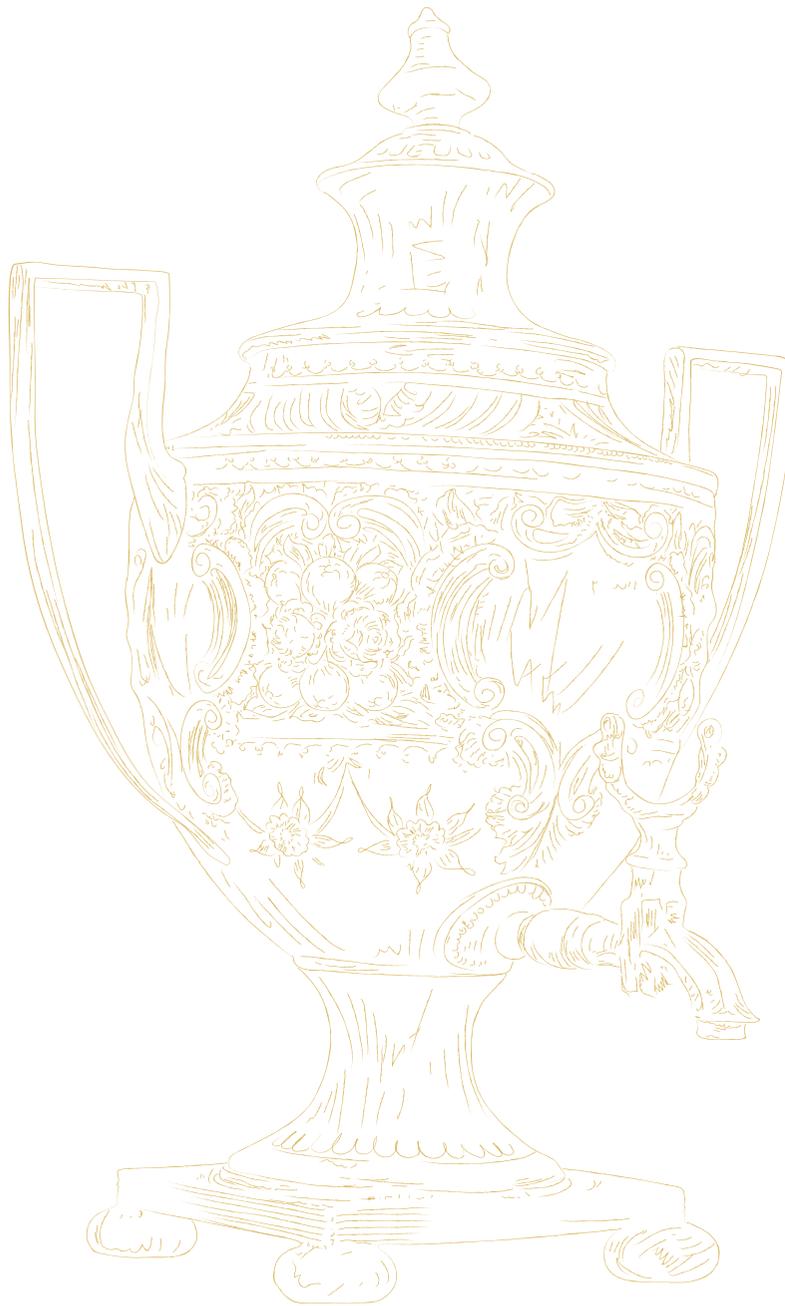
Coffee mugs, porcelain, white , decorated with coffee leaves, flowers and berries.  
Luxemburg, manufacturer: Villeroy & Boch circa 1980.

Drip pot, silver-plated.

Coffee mugs, earthenware, white, decorated with coffee pots.  
Netherlands (Maastricht) manufacturer "Sfinx". 1965.







#69

Urn, drip system, with two large handles, Britannia metal, England, 2nd half of 19th century.



#70

Coffee maker, so-called “steam fountain”, brass with a glass cover. mounted on a frame. Heating by spirit burner. When the coffee is ready, the container can be tipped forward.





#71<sub>2</sub>

Urn, composition metal (alloy of pewter and nickel), pear shaped on 3 curved legs. Spirit burner. There is a whistle in the lid, warning that the water starts to boil. Style "Art Deco", Netherlands circa 1920.



#72

Urn (percolator system), copper, spirit burner, marked „WNF”, Netherlands circa 1930.



#73

A so-called "steam fountain", brass, with spirit burner. It can be tipped forward when pouring the coffee. Vienna, 19th century.



#74

Percolator, brass, electric, with a whistle on top, which signals the moment when the boiling water, passing through the outside tube reaches the upper part. Hungary, circa 1935.



## #75

Urn, pewter, three-legged, on brass brazier., Netherlands, middle of 20th century.

This special model, made of pewter, was a favorite in Dutch house-holds, mostly used in the country, from the 19th century until middle of the 20th century. It is called a “kraantjes kan”, in English “tap can”. It is an easy way of making coffee. You just put together ground coffee and cold water and heat this mixture on a spirit burner. When the water starts to boil, you take the burner away, wait some time so that the grounds can settle in the “under-belly” (beneath the tap) and you can serve the coffee. However, you must know two important things. First, that the coffee should be coarsely ground and second that the lid serves as a measuring cup. You need a full lid for a full urn. If you do not observe these rules, the result will be disastrous when you want to use the tap. The grounds get stuck in the tap and the coffee flies in all directions except in your cup. There is a funny story about such a disaster. A young vicar who had just finished his studies and got married, was appointed in a small village in the country. The church wardens gave them a pewter “tap can” as a wedding present. Shortly after their arrival the young couple decided to invite the wardens and their wives on cup of coffee. The young wife had no inkling of the hazards lying in wait. She had not thought to do a “test-run” with this –for her– new machine. And so it happened that the guests, who sat facing the coffee table, witnessed the disaster. The shame faced hostess retired to the kitchen to make coffee in the way she knew all about. Later on, when one of the local ladies offered to teach her the right technique, she gladly accepted.



#76

Coffee machine, steam fountain, brass , on spirit stove. Decoration on the lid in the form of a happy looking fish. When the coffee is ready it is served by tipping the container forward. Austria (Vienna) circa 1880.



#77

Percolator, copper, on spirit heater, England circa 1880.



## *A closer look...*

It is a mystery why a fish was used to decorate the lid of this coffee machine. Perhaps the designer was an enthusiastic angler? Or he had just read the story in the Biblebook Jona (Old Testament) about Jona being swallowed by a big fish. We'll never know.





#78

Coffee machine, brass, reversible drip pot, so-called "Potsdam boiler" or "Russian egg". Spirit heater. France circa 1840.



#79

Coffee urn, silver plated, drip pot, England circa 1860. On both sides: a lion's head with pendant rings. The coffee is kept hot by a clever invention: on the bottom of the urn a round stone is placed inside a cylindrical metal casing. This stone was first preheated in an oven.



## *A closer look...*

Another look at the fine details of this 19th century coffee urn (entirely shown on page 67). Just imagine this urn standing on the sideboard in the dining room of an English mansion. You are sitting at the table having a luxurious breakfast and the butler will attend to all your needs and wishes which includes of course several cups of delicious coffee.





## #80

Three different espresso pots, aluminum. For use on gas or fitted for electricity.

Every household in Italy has one of these pots.

It is a quick, efficient and cheap way of making espresso coffee.



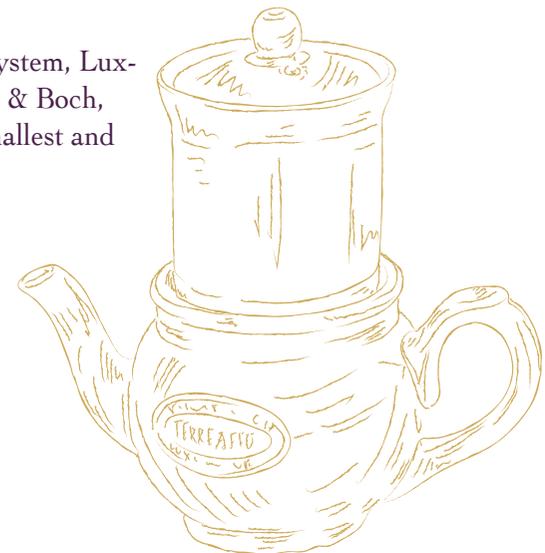
#81

Coffee pot, earthenware, with wooden handle.  
France circa 1920.



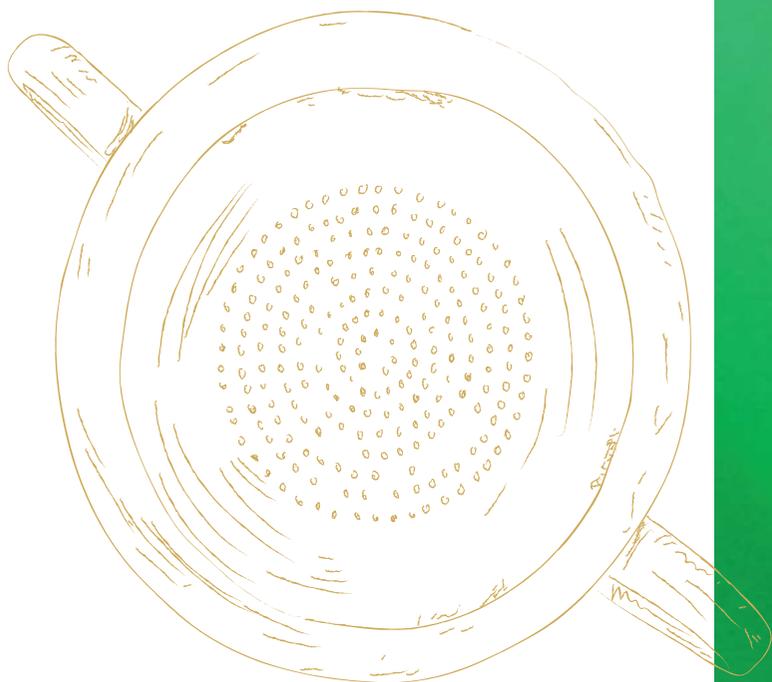
#82

Coffee pot, earthenware, filter system, Luxembourg. Manufacturer: Villeroy & Boch, beginning 20th century. The smallest and biggest size.



#83

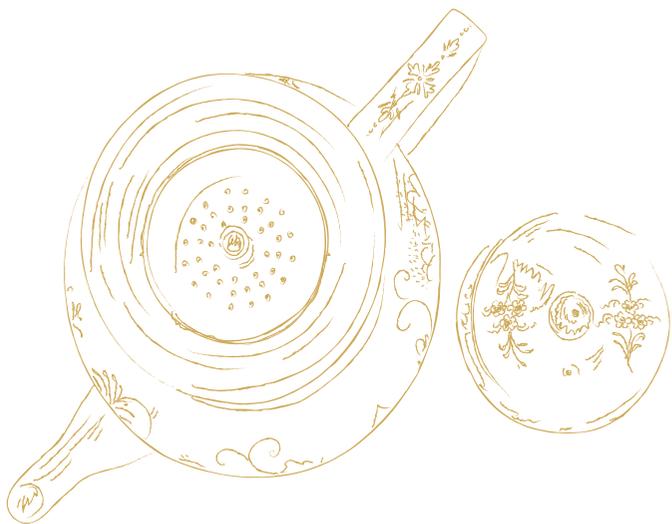
Coffee urn, enameled, filter system with spirit burner. France circa 1920. This sturdy urn did its duty in farm kitchens serving the labourers during a break.



## #84

Coffee machine “Napier”, Silver-plated, England circa 1870. Invented in 1840 by James Napier, member of a shipbuilding company in Scotland. Boiling water is poured over ground coffee in the jar. A little boiling water is put into the globe. The tube is put into position. The end of the tube in the jar has a sieve. By tightening the stopper on top of the globe a vacuum is created. The spirit heater boils the small amount of water in the globe. Steam is created, passing through the tube to the ground coffee. When the heater is taken away, the air in the globe condenses which forms a partial vacuum. As a result, the liquid coffee is sucked to the globe. Then the stopper is loosened and the globe becomes a coffee pot.





#85

Coffee pot, porcelain, white and blue, drip system. Germany end of 19th century. Most probably this pot was part of a coffee service set. Inviting guests to have “Kaffee und Kuchen” (Coffee and cake) around 4 o’clock in the afternoon is an old tradition in Germany and Austria. The dining table is laid with a beautiful cloth and the best cups and plates come from the sideboard, as well as silver spoons or forks. There is a choice of various delicious cakes. And of course the coffee is of the best quality.





#86

Percolator, porcelain, electric,  
England circa 1930.



#87

Coffee pot, porcelain, drip system. White with gilt decorations. Germany circa 1920.



#88

Coffee pot, silver plated, Netherlands, 1st half of 20th century. This pot was especially made for use in a prestigious hotel in The Netherlands. Hotel Gooiland in Hilversum.



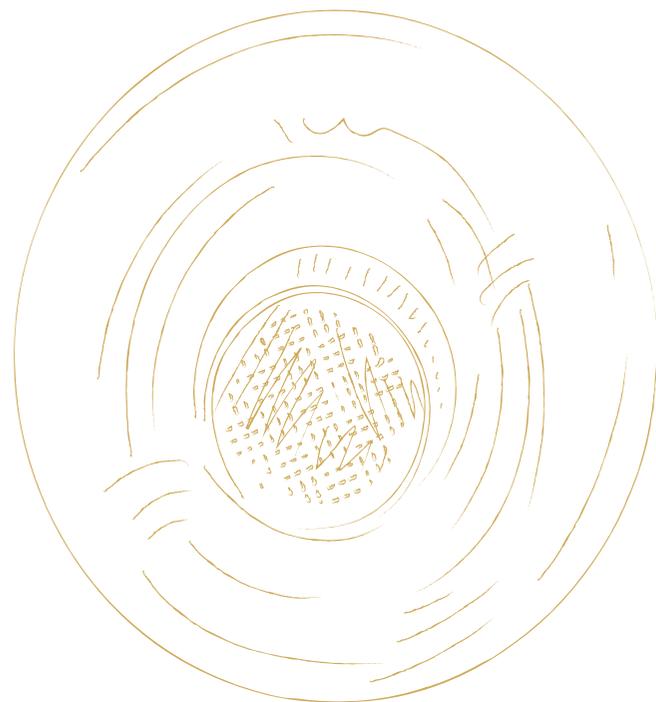
## #89

Coffee pot, earthenware, at the time a modern design, called “Diabolo”, manufactured by the Dutch Pottery “de Driehoek” in Huizen, circa 1960. Coffee is made with the “Melitta” filter system, which has been well known for many years now. The filter is conic shaped and can be made from various materials: porcelain, earthenware, metal, plastic. What many people do not know is, that it was invented by a woman, called Melitta Bentz. This lady lived in Dresden, Germany in the beginning of the 20th century. She loved coffee and drank it often with her friends. But it annoyed her that there were always coffee grounds in her cup. One day she had a brilliant idea: she took some blotting paper from her son’s exercise books and cut out a circle fitting the bottom of an empty tin in which she had driven holes. On the paper she put ground coffee so that it served as a filter. In the years to come she perfected the system, looking for the right kind of paper, the ideal form and material of the filter. Because of the First World War (1914-1918) and the turbulent times thereafter in Germany, the road to success started only in 1936.

#90

Coffee pot, earthenware, filter system, made by the manufacturer "Kaffee HAG" in the first half of the 20th century. This enterprise was founded in Bremen (Germany) in 1906 and sold decaffeinated coffee.





#91

Large size filter, earthenware. The label on front says: "Non stop filter". It should be filled to the rim.

#92

Coffee pot, chromium-plated,  
filter system. It has a double filter.  
Made in Germany circa 1920 by  
Gerhard & Co.





#93

Drip pot sitting on a coffee cup, earthenware. Manufactured in the Netherlands circa 1980 by Pottery "de Driehoek" in Huizen.

#94

Percolator, metal base and glass top, electric.  
Made in Germany circa 1930 by "Mocccadur".





#95

Two different models of drip pots. Luxemburg, manufacturer Villeroy & Boch, 2nd half of 20th century.



#96

Melitta filter, earthenware, made in Germany or the Netherlands 2nd half of the 20th century.



# MILLS



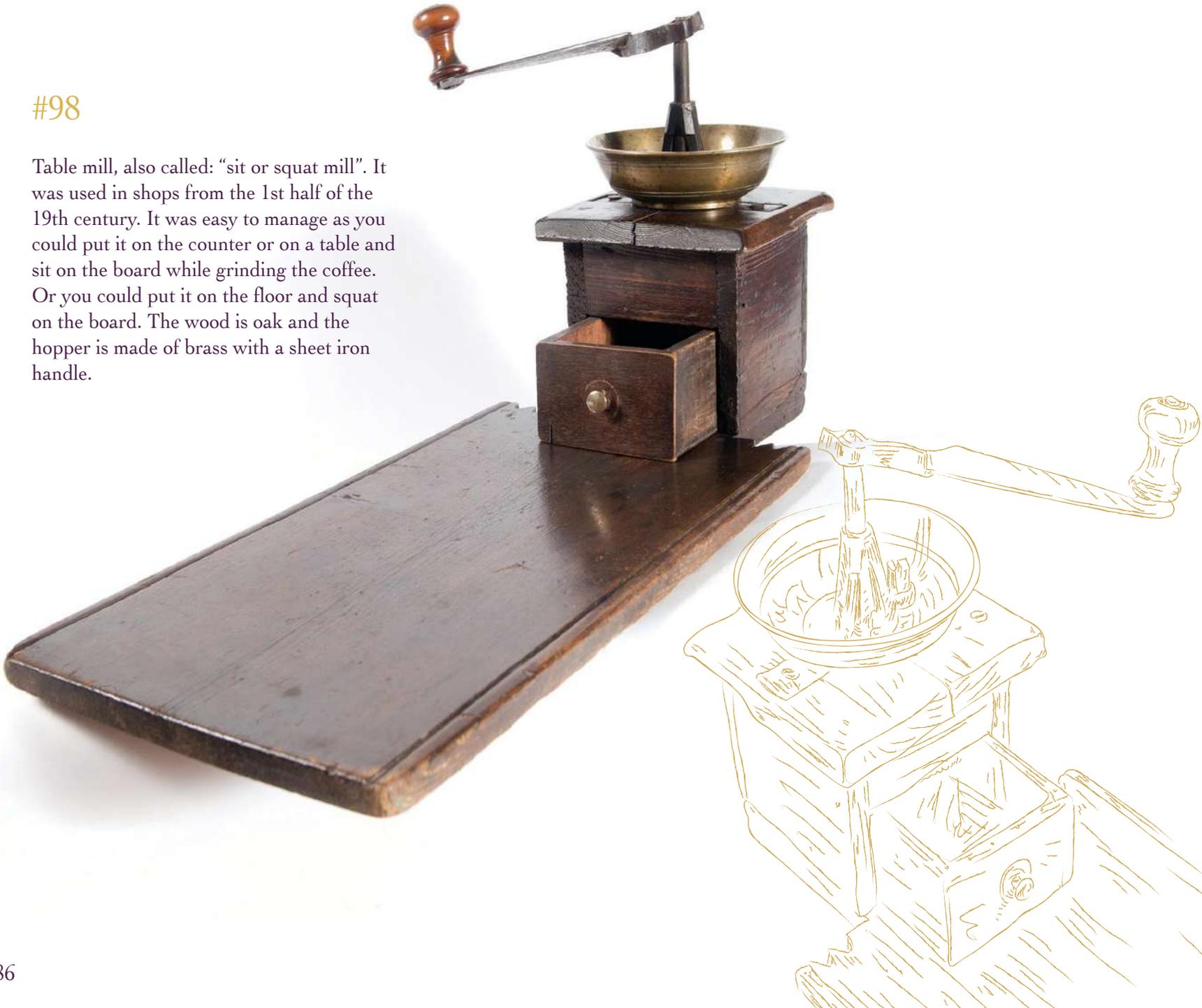


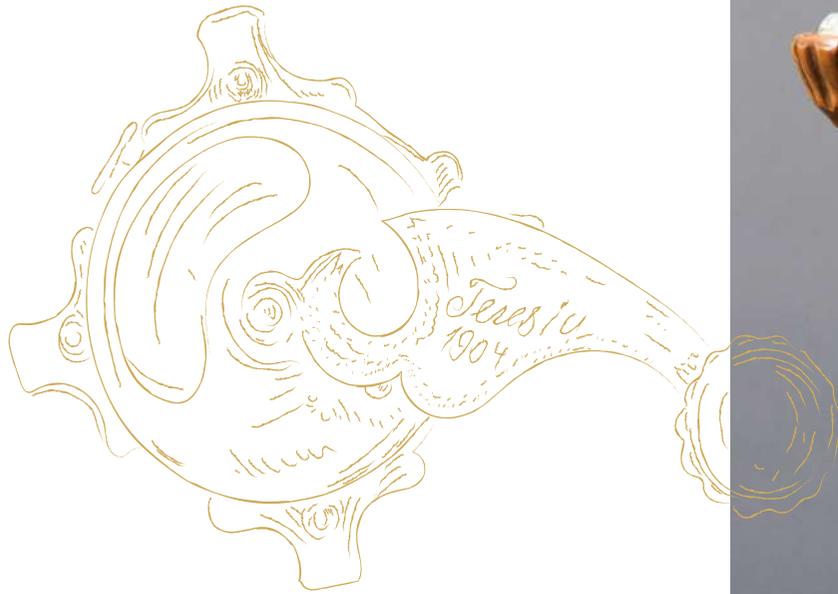
#97

Coffee mill: portable, used by the Dutch army during exercises and until the end of World War I. The black metal box houses a fluted steel mill, which can be suspended in the box when being operated, so that the ground coffee drops into the base of the box and can be poured into a filter. Total weight is circa 6 lbs. It can be carried around by holding the handle on the box.

## #98

Table mill, also called: “sit or squat mill”. It was used in shops from the 1st half of the 19th century. It was easy to manage as you could put it on the counter or on a table and sit on the board while grinding the coffee. Or you could put it on the floor and squat on the board. The wood is oak and the hopper is made of brass with a sheet iron handle.





#99

Coffee mill , brass, with a closed hopper. It was made in Austria. In those days (19th /20th century) all brides-to-be had to have a trousseau. A very important item for the household was a coffee mill. This is an elegant mill as the name of the bride is carved out in the handle with the year of marriage: "Teresa 1904".





#100

Coffee mill, sheet iron,  
made in Austria circa  
1910. It is a replica of  
the very first coffee mills,  
made before the 19th  
century.



#101

Mortar and pestle, wood. France late 18th/beginning of 19th century. When coffee was introduced in Europe it was first sold in pharmacies as all kinds of wonderful healing powers were attributed to coffee. Freshly roasted coffee beans can easily be crushed in a mortar.



#102

Turkish mill, brass, 2nd half of 20th century. This type of mill was commonly used in Arab countries before coffee became known in Europe. The handle can be taken off and put inside the mill. So it easily fits inside a deep pocket, very practical when going on a journey. It is also called a travel mill.



## #103

Counter mill, oak, with closed brass hopper and cast iron handle. Netherlands middle of 19th century. Until 1972 it was used in a Dutch village shop. It took some time to grind the coffee for the customer. But in the meantime she could enjoy the smell of freshly ground coffee!



#104

Counter mill, oak, with open brass hopper. Decorated with brass knobs on the four corners. Manufactured by: J. van Couteren, Brussels (Belgium) circa 1850.



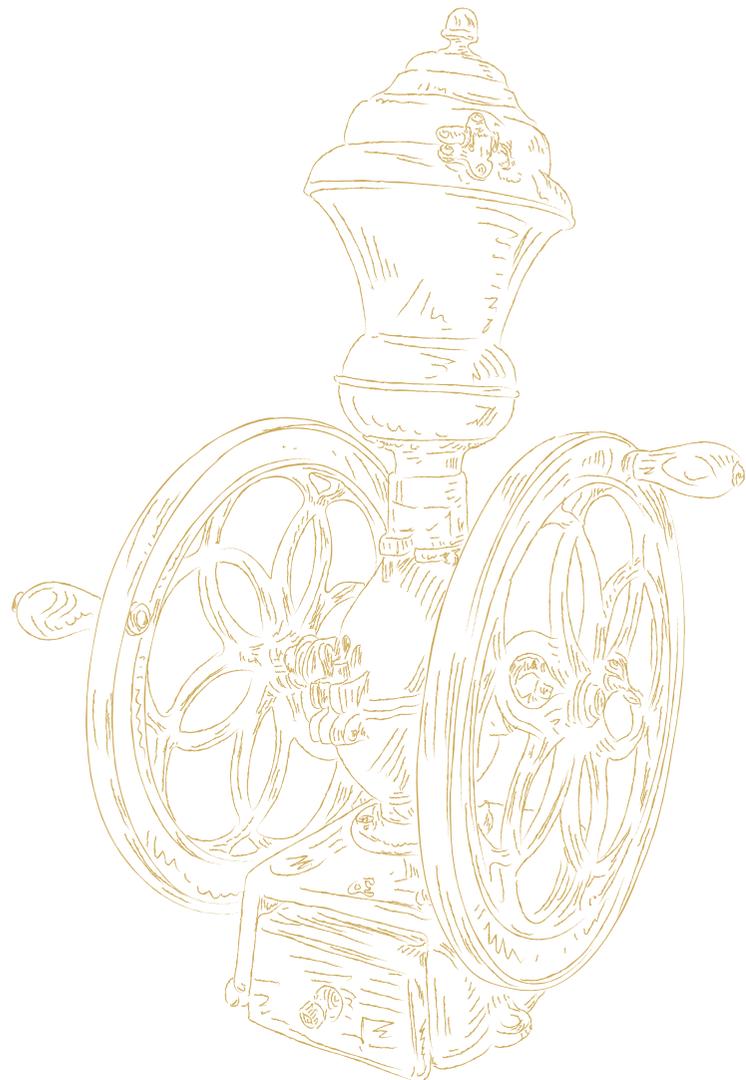
#105

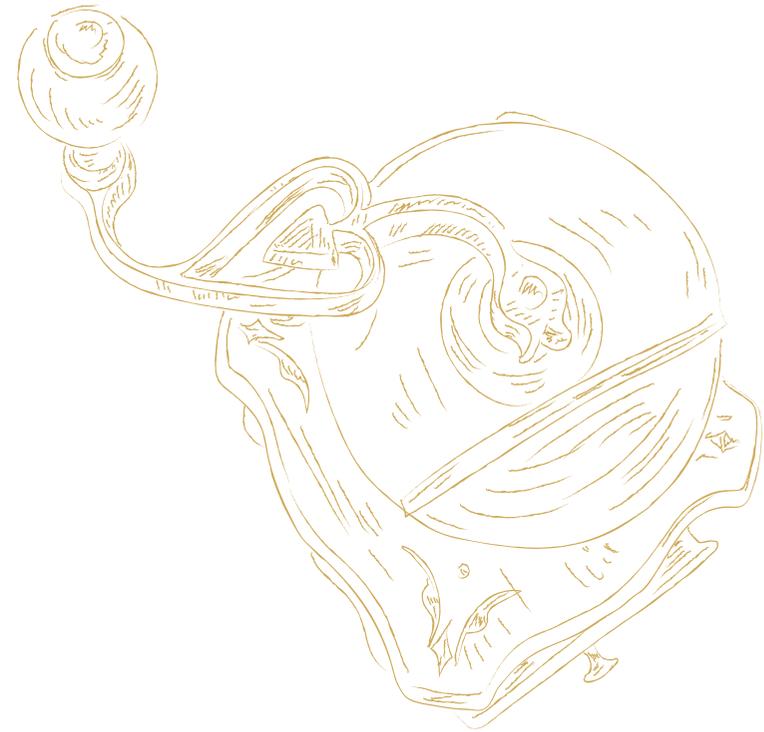
Counter mill, oak, with closed brass hopper. Netherlands middle of 19th century.



#106

Counter mill with two wheels,  
cast iron with brass-colored  
closed hopper, 19th century.





#107

Coffee mill, birch or apple wood, richly decorated with carvings. Closed, brass hopper. Handle in the form of a heart, which signifies that it was part of the trousseau of a bride. It was made in Austria in the 2nd half of the 19th century.





#108

Counter mill, cast iron, with closed brass hopper. 2nd half of 19th century. This shop owner was not content with a simple, functional counter mill. He wanted a piece of art!





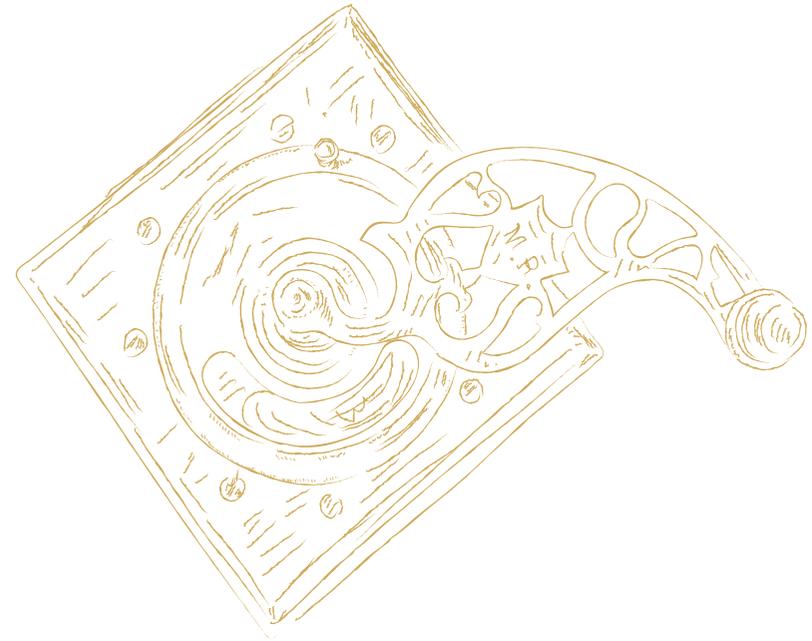
#109

Counter mill, made of walnut wood. Even the hopper is made of wood, which is very exceptional. Italy 18th century.



#110

Counter mill. The closed brass hopper is topped by a hand holding a stick or a rolled-up document. What meaning did this have for the shop owner? It was manufactured in the Netherlands circa 1850.



## #111

Coffee mill, made of mahogany. A very unusual model with its curved body and sunken, closed hopper. An elaborately carved handle with the monogram : "M.R." This is again an example of a mill chosen by a bride-to-be. In those days (Austria circa 1880) there were specialized workshops where all kinds of coffee mills were made. The craftsmen used their fantasy to transform a normal coffee mill into a piece of art. It made the morning ritual of grinding coffee much more pleasant.



#112

Table mill, wood with wooden board and a small wooden drawer. The open hopper is made of sheet iron. Netherlands or Germany 18th century. This primitive but practical mill (you could lean on the board when grinding) was used in either coffee houses or shops.



#113

Coffee mill, oak with sunken hopper, open-worked metal handle. Austria or Germany circa 1880. This mill certainly was chosen by a bride for her future household.

## #114

Coffee mill, so-called “field-mill”, manufactured in France by Peugeot (later-on automobile factory) around 1900. It is a very cleverly designed mill, which was used during exercises by the army. The hopper and grinder are one with the cover. The handle can be stored in the body. The coffee, when being ground, falls on a sieve, which fits on the lower part of the container. The body has a double function: it is not only a coffee pot, but can also be used as a soup-cup. To prevent burning your fingers, you can fix the grinding handle to the small handle on the left.





#115

Coffee mill, made in the U.S.A. 2nd half of 19th century. It is primitive and shows pioneer character. On the front: a sticker with the faded text: "One pound coffee mill. Challenge. Fast grinder, steel alloy 'burrs man.... Ohio U.S.A."



#116

Coffee mill, cast iron, open hopper, made in England circa 1880. A product of the industrial revolution.



#117

Coffee mill, made of tin plate in Italy  
circa 1930.



#118

Wall mill with porcelain hopper, decorated  
with a windmill. Especially made for the  
Dutch market by Zassenhaus in Germany  
circa 1930.



#119

Coffee mill, tin plate, made in France end of 19th century.





#120

Table/wall mill, cast iron, made in Brazil circa 1920.  
Manufacturer: Martino Feereira, Sao Paulo.



#121

Wall mill with oak body. Beginning of the 20th century.



#122

Coffee mill, brass, very heavy. Hexagonal shaped. Made in Austria 2nd half of 19th century. Open hopper.



#123

Coffee mill, made of brass with open hopper. Made in Hungary beginning of 20th century.



#124

Coffee mill made of mahogany with open brass hopper. Netherlands, 2nd half of 19th century. Over the years, this mill has ground coffee beans for many, many cups. It has grown old gracefully.

## #125

A very cute, small mill; a work of art.

A miniature copper and brass mill. For a small girl to play with.

Coffee mill, brass, made in Hungary circa 1900.





#126

Coffee mill with glass panels between four brass columns. Closed brass hopper. Unique model. The ground coffee falls into a container, which opens at the bottom. Made in Germany beginning of 20th century.



#127

Coffee mill, cast iron with brass hopper. England 2nd half of 19th century. An example of the industrial revolution.



#128

Coffee mill, varnished wood with closed brass hopper. Made in Belgium (Liege) 2nd half of the 19th century.



#129

Coffee mill, iron plate with open hopper. Made 2nd half of the 19th century.

