




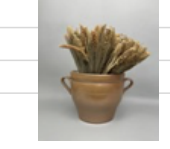







## Poterie Renault Order Sheet—Spring 2024





Thank you for your interest in ordering Poterie Renault. These are all vintage ceramics made in the Loire Valley of France. Most are food safe (marked as decorative if not) and glazed with either a brown or salt glaze. Coloring can and will vary slightly, especially with salt glazed items. Please expect variations and imperfections.

Please note the following:

1. Make a copy (file>make a copy) of this sheet if you want to place an order. Please DO NOT edit this sheet in Drop Box.
2. Mark your quantity in the "order quantity" column, taking note of the MOQs. Once you have completed the sheet, email the link to [info@kissthatfrog.com](mailto:info@kissthatfrog.com) with subject line NEW PR ORDER, we will create a Sales Order based on what we have in stock and will send it back to you for review.
3. Any item over 3L (marked with an \*) may to be palletized. If you are selecting items that need to be palletized, your order value needs to be \$1800+ (this value can include other items from our inventory such as knives, brushes, etc)
4. The values here are as of 3/15/2024. There is a chance your desired quantity will be sold out by the time your order is placed.
5. Please email [info@kissthatfrog.com](mailto:info@kissthatfrog.com) with any questions.




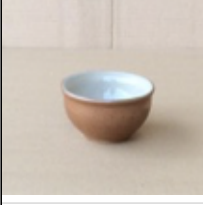


Article	Description	Réf	SKU	Notes	Size (Litres)	Qty	Wholesale Price	MOQ	Order Quantity
	<b>Beurrier</b>	<b>G1</b>	7200-G1-SB	brown	0.02	2465	<b>4.25</b>	6	
			7200-G1-MD-S	salt	0.04	48	<b>5.5</b>	6	
	<i>Butter pot</i>		7200-G1-SM	brown	0.05	274	<b>7.5</b>	6	
			7200-G1-SM-S	salt	0.05	130	<b>7.5</b>	6	
	<i>Butter-Näpfchen</i>		7200-G1-L	salt - different shape	0.08	50	<b>6.75</b>	6	
	<b>Boîte charentaise</b>	<b>G2</b>	7200-G2-4L*	salt	4	50	<b>22</b>	2	
	<b>Boîte à condiment</b>	<b>G3</b>							
	<i>Condiment jar</i>								
	<i>Vorratsdosen</i>								
			7205-G3-XS	<b>salt, decorative</b>	0.25	22	<b>9.5</b>	4	
	<b>Boîte cylindrique</b>	<b>G4</b>	7200-G4-S	salt,	2	45	<b>14.5</b>	4	
			7200-G4-SB4L	brown	3	16	<b>17.5</b>	2	
	<i>Covered jar</i>		7200-G4-M*	B	4	33	<b>21.5</b>	2	
	<i>Krauttopf</i>		7201-G4-L*	salt	5.5	100	<b>23.5</b>	2	
			7201-G4-2XL*	salt	8	18	<b>28.5</b>	2	
	<b>Capucine</b>	<b>G5</b>							
	<i>Capucine bowl</i>								
	<i>Kleine schüssel</i>		7200-G5-XS	salt	0.3	24	<b>6.5</b>	6	
	<b>Crémier à Anses</b>	<b>G6</b>	7201-G6-S*	salt	4	60	<b>12</b>	2	
	<i>Cream jug</i>		7201-G6-L*	salt	7	40	<b>35</b>	2	
			7205-G6-5L*	salt, decorative	5	30	<b>15</b>	2	
			7205-G7-S	salt, decorative	0.6	17	<b>12</b>	4	






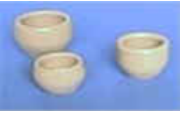

	<b>Cruche Unie</b>	<b>G7</b>	7205-G7-3L	salt, decorative	3	35	<b>26</b>	2	
			7200-G7-4L*	salt	4	18	<b>45</b>	2	
			7200-G7-5L*	salt	5	8	<b>52.5</b>	2	
			7200-G7-6L*	salt	6	16	<b>60</b>	2	
	<b>Cruchon avec fermeture</b>	<b>G8</b>	7200-G8-WM	white, no hole	1	20	<b>22</b>	4	
	<i>Stone bottle</i>		7200-G8-BM	Salt/brown with hole	1	300	<b>12</b>	4	
	<i>Schnaps-flasche</i>		7200-G8-SM	salt, no hole	1	20	<b>22</b>	4	
			7201-G8-MS	salt, w/hole on bottom	1	300	<b>12</b>	4	
	<i>Bowl</i>	<b>G9</b>	7200-G9-BXXS	brown	0.3	3165	<b>4.5</b>	6	
	<i>Salats</i>		7200-G9-SXS_2G	salt	0.4	130	<b>5.5</b>	6	
			7200-G9-SB_2G	brown	0.5	270	<b>5.5</b>	6	
			7200-G9-SL_2G	salt	1.3	370	<b>8.5</b>	4	
			7200-G9-SXL_2G	salt	2	120	<b>12.5</b>	4	
			7200-G9-SXXL_2G	salt	3	400	<b>16.5</b>	2	
	<i>Round dish</i>	<b>G10</b>	7200-G10-SL	salt	0.75	280	<b>9.5</b>	4	
	<i>Auflaufform</i>		7200-G10-M	brown	0.5	60	<b>7.5</b>	6	
	<b>Moule rond poterie culinaire</b>		7200-G10-SS	salt	0.25	936	<b>6.75</b>	6	
	<b>Pot à conserve B</b>		7201-G10-MINI	salt	0.175	530	<b>6</b>	6	
	<i>Barrel crock</i>		7200-G10-MINI	brown	0.185	610	<b>4.5</b>	6	
		<b>G11</b>	7200-G11-BS	brown	1	12	<b>13.5</b>	4	
			7200-G11-BXLbis	brown	2.5	20	<b>15</b>	4	
	<i>Schmalztopf</i>		7200-G11-XLS	salt	2.5	140	<b>15</b>	4	
			7200-G11-SL	salt	4	260	<b>18</b>	4	
			7201-G11-XL*	brown	5.5	50	<b>18</b>	4	
			7200-G11-SXL*	salt	5.5	26	<b>18</b>	4	
			7201-G11-3XL*	salt	10	1215	<b>22</b>	2	
			7201-G11-4XL*	salt	13	620	<b>25</b>	2	
			7201-G11-5XL*	salt	17	164	<b>30</b>	2	
	<b>Telle à bec empilable</b>		7200-G13-XS	brown rim	0.4	42	<b>6.85</b>	4	

	<i>Earthen pan</i>	<b>G13</b>	7200-G13-XSMini	brown rim	0.8	40	<b>9.85</b>	4	
			7200-G13-Mini	brown rim	1.25	185	<b>13.5</b>	2	
			7200-G13-MD_S	salt rim, 2nd G	2	110	<b>18</b>	2	
			7200-G13-BL	brown rim	2.5	32	<b>18</b>	2	
			7200-G13-BXL*	brown rim	5	26	<b>28</b>	2	
			7200-G13-SXXL_2G*	salt rim, 2nd grade	9	6	<b>38</b>	2	
			7200-G13-SXXXL_2G*	salt rim, 2nd grade	11	10	<b>45</b>	2	
	<b>Terrine ronde saladier empilable</b>	<b>G14</b>							
	<i>Mixing bowl</i>		7201-G14-XS_S	raw w/salt rim	0.35	20	<b>11.5</b>	2	
	<i>Schüssel</i>		7200-G14-BL_2G	brown rim, 2nd grade	1.8	20	<b>14</b>	2	
			7200-G14-SXL_2G	salt rim, 2nd grade	2.6	26	<b>18</b>	2	
			7200-G14-SXXL_2G*	salt rim, 2nd grade	5	20	<b>28</b>	2	
			7200-G14-BRXXXL_2G*	brown rim, 2nd grade	6	26	<b>35</b>	2	
	<b>Pichet Parisien</b>	<b>G20</b>							
	<i>Inn Jug</i>		7201-G20-SXL	salt	3	24	<b>33</b>	2	
	<i>Mostkrug</i>		7201-G20-SXXL*	salt - this is bonus size, no history in QB	4	8	<b>38</b>	2	
	<b>Pots a Anses</b>	<b>G21 (with handle)</b>	7200-G21-S_S	salt,	0.075	200	<b>7.5</b>	6	
	<b>(SEE BELOW FOR NO HANDLE)</b>		7200-G21-XS_S	salt,	0.05	425	<b>9</b>	4	
			7200-G21-M	brown,	0.6	15	<b>10.5</b>	4	
			7201-G21-L	salt,	1	30	<b>19</b>	2	
			7201-G21-3XL	salt,	3	12	<b>45</b>	2	
			7201-G21-4XL*	salt,	4	130	<b>50</b>	4	























	<b>Pichet à eau</b>	<b>G33</b>	7200-G33-S	salt	0.75	806	<b>14.5</b>	4	
	<i>Water jug</i>		7200-G33-L	salt	1.5	23	<b>18.5</b>	2	
	<i>Wasserkrug</i>		7201-G33-XL	salt	3	45	<b>33.5</b>	2	
	<b>CRUCHE PERLEE</b>	<b>G42</b>	7200-G42-S	salt	1.5	17	<b>26.5</b>	2	
	<b>PEARLED PITCHER</b>		7201-G42	salt	2.5	42	<b>32.5</b>	2	
	<b>Cider Bowl w/o Handle</b>	<b>G48</b>							
			7200-G48_2G	salt, 2nd G	0.25	100	<b>6</b>	6	
	<b>TRIEPIERE PARISIENNE</b>	<b>G62</b>							
			7200-G62-S_S	salt	0.2	888	<b>4.5</b>	6	
			7200-G62-S_B	brown	0.2	90	<b>4.5</b>	6	
			7200-G62-M_B	brown	0.3	320	<b>6.5</b>	6	
	<b>TRIP BOWL</b>		7200-G62-L_S	salt	0.5	38	<b>8.5</b>	4	
		<b>G115</b>	7201-G115-3L	salt	3	20	<b>16</b>	2	
	<b>Pots Nantais</b>		7201-G115-4L*	salt	4	24	<b>22</b>	2	
		<b>G117</b>							
	<b>Decorative Pitcher</b>		7205-G117-6L*	salt, decorative	6	14	<b>32</b>	2	


		<b>G120</b>							
	<b>Planter Pot</b>		7201-G120*	salt no hole	6	28	<b>26</b>	2	
	<b>Vinegar Jar</b>	<b>G127</b>	7200-G127-BS	brown, w/lid	3	21	<b>32</b>	2	
			7200-G127-BM*	brown, w/lid	4	53	<b>35</b>	2	
			7200-G127-BL*	brown, w/lid	5	10	<b>38</b>	2	
			7200-G127-WM*	white (also have 28 white w/o lid)	4	57	<b>35</b>	2	
			7201-G127-NT	salt, no lid		672	<b>15</b>	4	
			7201-G127	salt w/lid		24	<b>25</b>	2	
	<b>PICHET AUBERGE</b>	<b>G620</b>	7200-G620-M	salt	1.5	17	<b>28</b>	2	
	<b>INN JUG</b>								
			7200-G620-XL	salt	3	24	<b>38</b>	2	
	<b>Rounded Inn Jug</b>	<b>G620</b>	7200-G620B-L	salt	2	30	<b>26</b>	2	
		<b>BOULE</b>							
	<b>Shallow Cup</b>	<b>G980</b>	7200-G980	brown	0.25	85	<b>6</b>	2	
	<b>Pots à escargots</b>	<b>GE53</b>							
	<i>Schnecken topf</i>		7200-GE53-Mini	salt (teeny-one snail can fit)	grand	118	<b>2.5</b>	6	
	<b>Broc étroit</b>	<b>GE55</b>							
	<i>Wine jug</i>		7200-GE55-S	brown	0.25	170	<b>8.85</b>	4	
	<i>Weinkrug</i>		7200-GE55-L	brown	0.75	22	<b>15</b>	2	



	<b>Jatte émail</b>	<b>GE56</b>	7200-GE56-S	brown	0.25	616	<b>4.5</b>	6	
	<i>Brown and white bowl</i>		7200-GE56-M	brown	0.35	1310	<b>6</b>	6	
			7200-GE56-L	brown	0.5	204	<b>7.5</b>	4	
	<b>Schalen</b>		7200-GE56-WS	white	0.25	48	<b>4.5</b>	6	
	<b>Jatte à oreilles brun</b>	<b>GE57</b>	7200-GE57B-S	brown	0.25	576	<b>6.5</b>	6	
	<i>Bowl with handles</i>		7200-GE57B-L	brown	0.35	160	<b>7.5</b>	6	
	<b>Marmelette</b>	<b>GE60</b>							
	<i>Cream pot</i>								
	<i>Rahmtopf</i>		7200-GE60	brown	0.125	270	<b>3.75</b>	6	
	Oval Mauviette Dish	<b>GE61</b>	7200-GE61	brown	0.125	460	<b>4.75</b>	6	
		<b>GE67</b>							
	<b>Terrine</b>		7200-GE67-XS	Blue	0.075	50	<b>5.5</b>	6	
	<b>Gardening Pot</b>	<b>JG 16</b>	7200-JG16-S*	salt	4	170	<b>22</b>	2	
	<b>Ceramic Basin</b>	<b>JG 40</b>							
			7200-JG40-XS	salt	0.5	24	<b>6</b>	6	
	<b>Pâtissière ovale</b>								
	<i>Oval casserole</i>								
	<i>Terrine oval</i>		7200-PC80-Lnc	brown w/o lid	1.5	200	<b>12</b>	4	

		<b>PC80</b>	7200-PC80-M	brown w/lid	0.8	190	<b>15.5</b>	2	
			7200-PC80-Mnc	brown w/o lid	0.8*	180	<b>8.5</b>	4	
	<b>Plat ovale</b>	<b>PC81</b>	7200-PC81B-XL	brown	2.5*	56	<b>16</b>	2	
	<i>Oval baker</i>		7200-PC81B-L	brown, slightly different size and color	1.2	132	<b>8.5</b>	4	
	<i>Platte oval</i>		7200-PC81B-M	brown	1	368	<b>7.5</b>	2	
			7200-PC81B-S	brown	0.25	512	<b>4.25</b>	2	
	<b>Plat rectangulaire empilable</b>	<b>PC83</b>	7200-PC83-L	brown	1.5	634	<b>11.5</b>	2	
	<i>Rectangular baker</i>		7200-PC83-M	brown	1	19	<b>9.5</b>	4	
	<i>Platte rechteckig</i>		7200-PC83-XS	brown	0.25	990	<b>6</b>	6	
	<b>Rimmed oval dish</b>	<b>PC92</b>	7200-PC92	brown	2.5	192	<b>16</b>	4	
	<b>Terrine rectangulaire N°1</b>	<b>PC94</b>	7200-PC94-BRXL-R		2.5	346	<b>13</b>	4	
	<i>Rectangular pie dish</i>								
	<i>Backform</i>								
			7200-PC96-M	brown, WITH lid	1.25	18	<b>11</b>	2	

	<b>Terrine ovale Rectangular dish Backform</b>	<b>PC96 No Lid</b>	7200-PC96-S	brown, WITH lid	0.65	35	<b>7</b>	4	
	<i>Terrine dish no lid</i>		7200-PC96-L	brown, No lid	1.5	13	<b>11.5</b>	2	
			7200-PC96-XL	brown, No lid	2.5	25	<b>15</b>	2	
	<b>Plats à escargots</b>	<b>PC98</b>	7200-PC98_6	HOLDS 6, BROWN	trous	46	<b>8.5</b>	2	
	<i>Snail pan Schnecken pfanne</i>		7200-PC98_TAN9	HOLDS 9, TAN	trous	7	<b>11.5</b>	4	
			7200-PC98_12	HOLDS 12, BROWN	trous	48	<b>12.5</b>	4	
	<b>Plat à oeuf empilable</b>	<b>PC100</b>	7200-PC100	brown	0.35	164	<b>6.5</b>	6	
	<i>Egg dish Eirpfanne</i>		7200-PC100-W	white	0.35	36	<b>6.5</b>	6	
	<b>Ramequin</b>	<b>PC103</b>	7200-PC103-S	brown	0.14	42	<b>2.85</b>	6	
	<i>Ramikin Ragout fin napfchen</i>								
	<b>Plat ovale à Pie</b>	<b>PC115</b>	7200-PC115B-L	brown (also 10 white left)	2.5	144	<b>19.5</b>	2	
	<i>Oval pie dish</i>		7200-PC115B-M	brown (also 12 white left)	1.5	25	<b>13.5</b>	2	
	<i>Ovale pie platte</i>		7200-PC115B-S	brown	0.8	1260	<b>10.5</b>	4	
	<b>Moule crème brûlée empilable</b>	<b>PC116</b>							
	<i>Flan dish</i>								
	<i>Fladenplatte</i>		7200-PC116-B	brown	0.25	300	<b>6</b>	6	

	<b>Ravier ovale</b>	<b>PC217</b>	7200-PC217W	white	0.3	212	<b>6.5</b>	6	
	<i>Oval hors d'oeuvre dish</i>								
	<i>Schächen</i>								