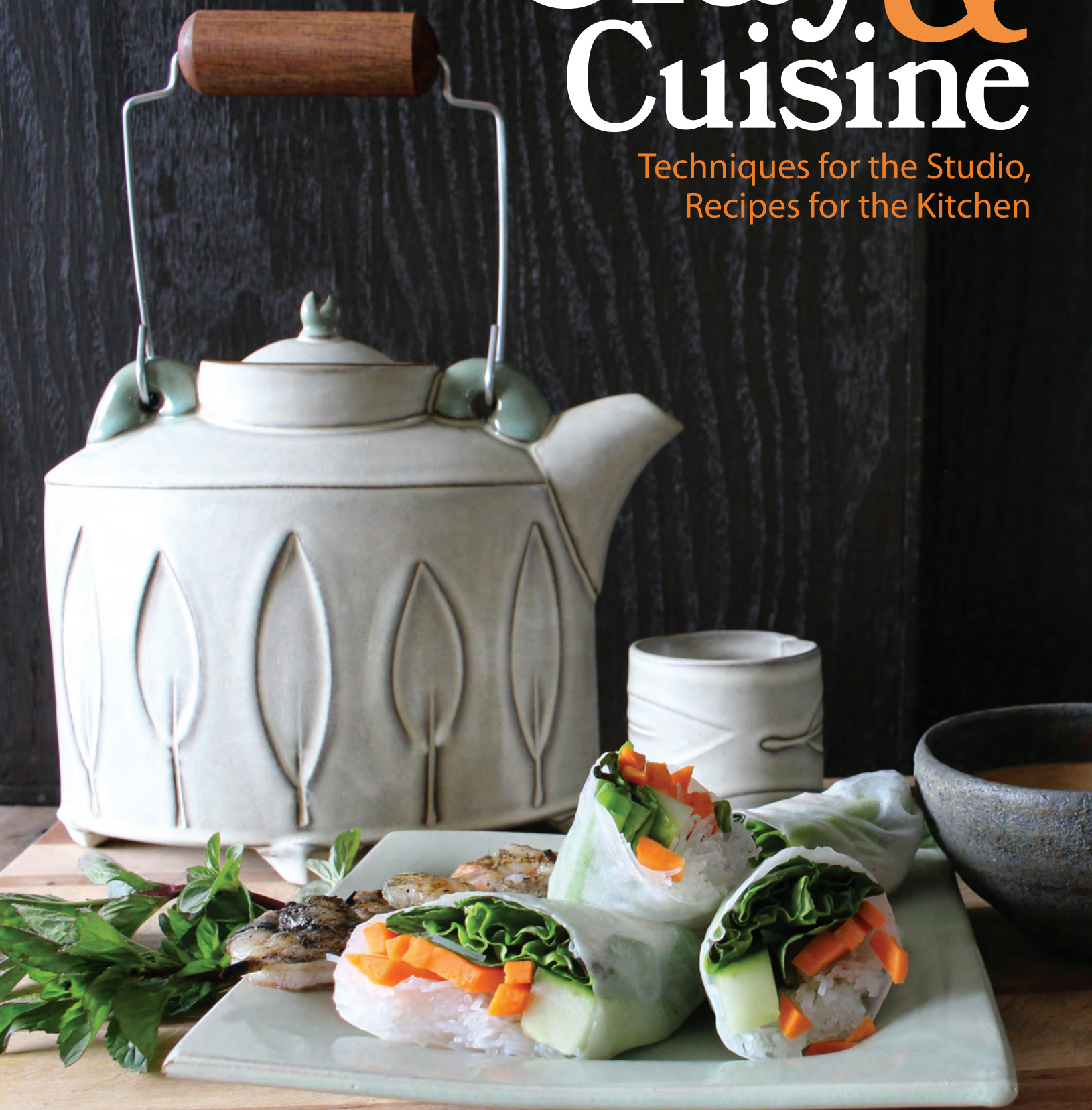


Clay & Cuisine

Techniques for the Studio,
Recipes for the Kitchen



Edited by Holly Goring

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The American Ceramic Society
600 N. Cleveland Ave., Suite 210
Westerville, Ohio 43082

www.CeramicArtsDaily.org

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Preface

As a maker, I often think about how basic skills are handed down from one generation to the next and I wonder if our crafting and domestic skills are getting lost as we become more of a consumer-based and service-orientated culture. It wasn't that long ago that most people had the skills to tackle any project they wanted to, whether it was sewing, baking, wood refinishing, or canning. How many people still learn to iron or make jam? It used to be that if you had a task you needed to complete, there was almost certainly someone that was either a friend or family who could teach you the necessary skills. It was this collected wisdom that we relied on to not only provide for ourselves but also to have pride in our everyday accomplishments. We then, in turn, passed these skills onto the next generation to help keep our society balanced and self-sufficient.

The skills required to make a pot and to cook a meal are surprisingly similar. Both gather materials or ingredients, which are combined using a set of tools, and finally baked over a fire. Thus it is often a natural fit for potters to enjoy cooking. To be able to create something that enhances their craft also brings them great pride. Additionally, the use of one's pots is a great way to learn how well they function. How does the rim of a cup feel when pressed against a lip? How well does the handle of a pitcher work once the pitcher is filled? Will flatware leave dark marks on a white liner glaze? Does the foot of a trimmed bowl scratch the finish on a table? It is through use that potters enhance their skills as they develop a more acute sense of weights and proportions, surfaces and sizes.

This book is a collection of skills offered by a handful of creative potters to help readers create homemade meals and the handmade functional ware to serve them in. From faceting, darting, and slumping to Thai curry, chorizo stuffing, and cucumber gimlets, each page provides how-to ceramic demonstrations followed by personal recipes and instructions. This is a book filled with ideas and skills to help keep our community robust with talented makers.

Holly Goring
Editor

Clay & Cuisine

Techniques for the Studio,
Recipes for the Kitchen



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Custom Muffin Pan

by Sumi von Dassow



Sumi von Dassow's seven-cup ceramic muffin pan.

For years I resisted making a muffin pan out of clay. Too complicated, I thought. Well, I finally had to try it and I found out that while complicated, it's also fun, good practice, and an attention-getter. Muffins bake well in a stoneware muffin pan and a bonus is you can make a pan with however many cups you want.

I make my muffin cups to fit a standard paper muffin cup, which is 2 inches wide at the bottom and 1¼ inches tall. For each cup, I set my calipers to somewhere between 2¼ and 2½ inches for the bottom measurement and I use a ruler to make the cup about 1½ inches deep. It doesn't need to be perfect. A paper muffin cup will fit even if it isn't exact.

SEVEN IDENTICAL CUPS

To make a seven-cup pan, prepare seven, 6-ounce balls of clay. Throw a flat-bottomed bowl with the first small ball, using a bat, and set the calipers inside to get the bottom measurement to 2 inches. You don't want to trim a foot on each cup, so make it flat inside and leave the floor only ¼ inch thick. Pull the walls up to about 1¾ inch high—that's the outside measurement, so the depth inside will be about 1½ inches. Throw the rest of the cups to match this one (1).

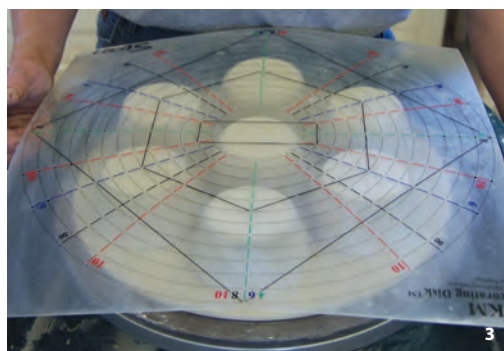
If you want to throw the cups off the hump, you can, although you'll probably have to trim them. Start with a 3½ pound ball of clay. As you throw each cup, measure the bottom with the calipers and measure the height by making a Japanese tool called a tombo (2). To make a tombo, use a twist tie to join two popsicle sticks into a cross shape. Adjust it so that one end of one stick is 1½ inches long. You can now lay the other stick across the rim of the freshly thrown cup with the 1½-inch-long end pointing down into the cup. If the cup is the right height, the end of the stick will just touch the floor of



Throw seven muffin cups to the exact same width and height.



Use a Japanese tombo to measure the muffin cups if you throw them off the hump.



Arrange cups on the underside of the slab. Use a decorating disk to space them evenly.

Trace around all the muffin cups, then use an X-Acto blade to cut out the circles one at a time.



Brush slip or magic water around the rim of each cup and push it into the hole. Smooth a thin coil around each cup.



Flip the muffin pan over and carefully blend the edge of each cup into the top of the slab.



For a four-cup pan, use a ruler to cut off the edges of the pan. Use a Surform rasp to finish the cut edges.



the cup. You can also mark the cross pieces to measure the diameter of the rim.

THROWING A SLAB TOP

Throw a slab for the top of the pan with 3¼-pounds of clay. It needs to be about 10½–11 inches wide, allowing for ½ inch between each cup and another ½ inch around the edge. Using a 12-inch bat, center your clay, and spread it out wider with the heel of your hand until it's almost the full width of the bat and a consistent ¼ inch thick across the whole slab. Once it's even and compressed, run the point of a wooden tool under the edge of the slab and lift it slightly, then use a sponge or a chamois to smooth around the rim.

Allow all pieces to dry to slightly softer than leather hard. Run your wire under the slab, flip it over, and use a rib to smooth the bottom.

ATTACHING THE CUPS

Place a sheet of plastic or newspaper under the slab so it won't stick to the bat as you attach the cups. Next, arrange six cups on the slab in a hexagon with the seventh cup in the center. Use a decorating disk to help arrange them symmetrically (3). Now draw around each cup with a needle tool, then lift each cup one at a time and cut on the line you drew (4). Brush slip or magic water around the rim of each cup and inside the cut-out circle, then push the cup into the opening. Repeat for all seven cups, then wrap a small coil around each one and blend it into all surfaces (5).

Flip the muffin pan over and clean up the top side. Fill in any small gaps and then smooth everything together (6). Be very attentive to detail and don't use too much water. Now flip the pan back over onto a clean, absorbent surface and dry it slowly upside down, so the slab won't warp.

ALTERNATIVE FOUR-CUP PAN

To make a smaller four-cup muffin pan, throw a 9-inch round slab using 2 pounds of clay, and attach four evenly spaced cups. You can cut the outer edge off between each pair of cups to square the rim and give it a more traditional design. When you flip it right side up, use a Surform rasp to smooth around the cut rim (7).

GLAZING

The muffin pan can be a difficult form to glaze by pouring or spraying. So to glaze the seven-cup muffin pan, pour glaze into a wide, shallow pan and hold the muffin pan by the edges to dip it. I then hold the pan upside down to dip the entire face into a second glaze.

RECIPE

Parmesan Hash Brown Cakes

by Sumi von Dassow

Ingredients:

- 3½ cups shredded russet potatoes, rinsed and squeezed dry
- 3 green onions, chopped (approximately ⅓ cup), including green stems
- ½ cup grated Parmesan cheese
- 1 teaspoon sea salt
- ½ teaspoon black pepper
- 2 tablespoons olive oil plus more for greasing muffin cups

Instructions:

Combine all ingredients in a bowl and mix with a fork. Coat each muffin cup with olive oil. Spoon mixture evenly into cups and pack tightly.

Bake at 350°F for 60–75 minutes. Let rest for 5 minutes and carefully loosen with a thin knife. Gently lift each potato cake out and serve bottom side up.

Serve with salt, pepper, and ketchup.

For best results be sure to squeeze the excess moisture from the raw potatoes until they are very dry, don't add too much cheese, and don't skimp on the olive oil.





Having hand-made objects to prepare and cook in enhances the comforts of home and the time we spend with food and family. Preparing meals with friends and enjoying casual dinner parties is often the start of good conversation and enduring relationships. This book brings together handmade pots with home-cooked meals to both enhance and engage the gathered experience.

Separated into a day's worth of meals starting with breakfast and ending in dessert, each chapter delivers step-by-step studio projects for making everything from ceramic pourover coffee sets to muffin pans, from taco trays to personal crocks, from loose-leaf teapots to wine stems. Each page is loaded with tips and techniques from professional makers to help you discover new forms and be successful in creating your own personal dinnerware.

Each how-to project is followed by a recipe personally chosen by the ceramic artist. Recipes include an ingredient list along with detailed instructions. Following the same format of a day's meals, the recipes begin with breakfast, move onto lunch then snacks and tea, followed by happy hour, dinner, and finally dessert. The artists chose family favorites, comfort foods, simple beverages, and intricate dinner meals. Linking them all are fresh ingredients easily sourced and basic steps guaranteeing your success in the kitchen. Cheers!

Holly Goring is Editor of *Pottery Making Illustrated*, where she guides the editorial content and focus of the magazine that states its purpose as being "your resource for ceramic techniques." Goring holds a BFA degree in ceramics from the University of Minnesota-Twin Cities, and maintains a ceramics studio at her home in Columbus, Ohio.



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