

Advanced Specialty Projects

CYLINDERS: Be able to get up to 16" height - reasonable weight, consistent wall thickness - form control - cut and lift off wheel.

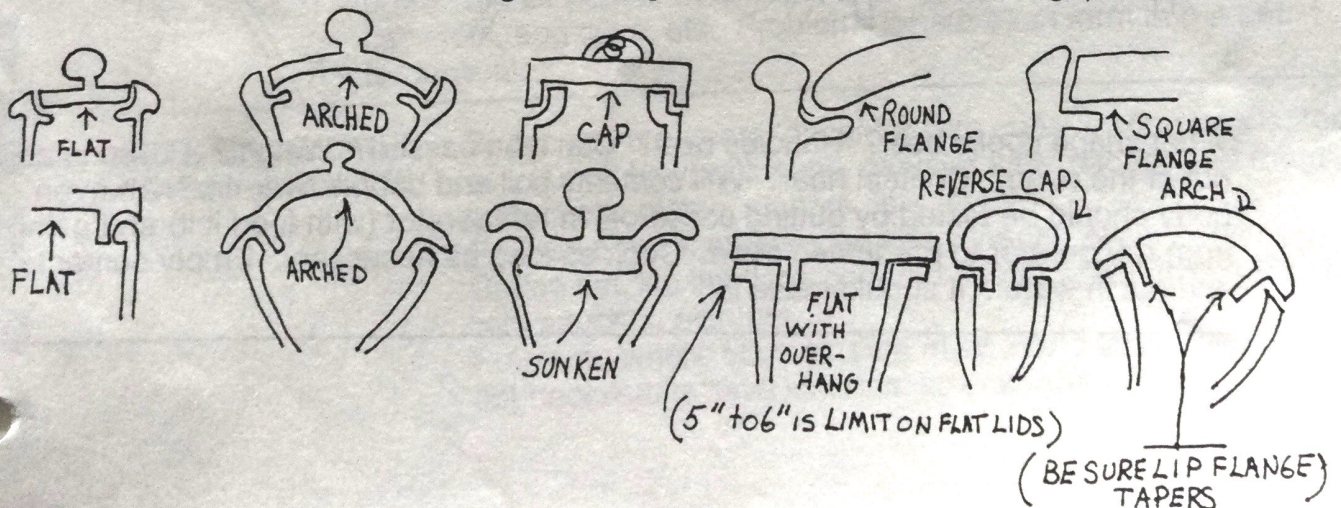
MUGS: Consider lip - handle - weight - stability, etc. Coffee and tea mugs are usually about the same width as height. Narrow top diameter is difficult to drink from. Mugs without handles should be thicker in cross-section (for hot drinks). One or two finger handle is usually enough for mugs up to 5" in height. Individual or set?

PITCHERS: Spout - handle - capacity - weight - stability - non-drop - smooth pour - comfortable grip - ease of cleaning, etc. What is it to pour? Hot or cold? Thick or thin? - viscous, water, etc. Contain ice? Store liquids in refrigerator? Space created around handle?

BOWLS: Small (up to 6" diameter) / Medium (up to 10") / Large (10" - 20"). Thrown foot on bowl. Smooth or unbroken inside curve. Rim - foot - weight. Strong trimming - stability according to use - soup, cereal, dessert, serving, punch, fruit, etc. Throw from hump or off bat. Will it be for passing, storage, etc.? Decorating which surface? (inside or outside?)

PLATES & PLATTERS: Inside curve - non slump - foot ring - rim - cross-section. Serving? Eating? Flat? Wide rim? No rim? Passing (for serving) watch overhang from foot. Thickness, foot to rim. Strong rim helps prevent warping.

COVERED JARS: Lid fit - opening size relates to function. Ease of lifting off lid - stability - foot - containment. **Small** - jam, candy, nuts, sugar, spices, etc. **Medium** - storage - cookies, tea, coffee, crackers, canisters. **Large** - storage - flour, sugar (bulk storage).

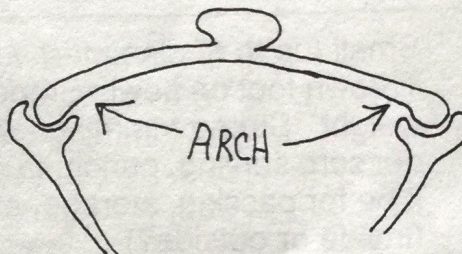
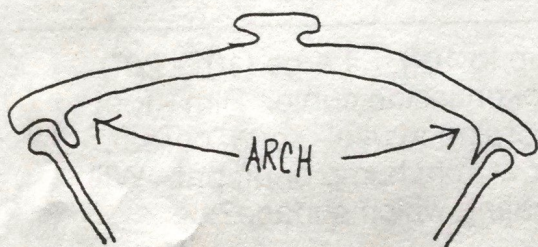


- * Relate size and form of lid to jar.
- * Keep cross-section of lid about the same as that of jar. (Shrinkage will be closer that way.)
- * Measure jar opening as soon as you throw it.
- * Relationship and size (fit) is best when you throw jar, then lid; rather than all jars then all lids.

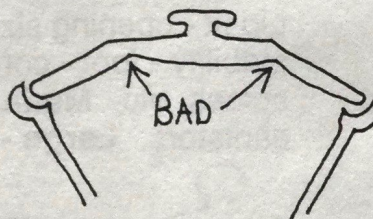
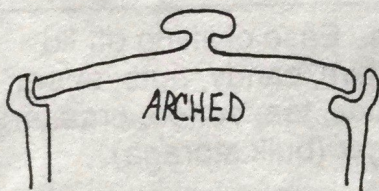
BOTTLES OR CLOSED IN, SMALL NECKED VASES:

Form - control - foot, belly, lip relationship.
 Function - storage, pouring, decanter, cider, wine, liquors, etc.
 Grip? Handles? Stability?
 Vase form - Consider everything!!!

CASSEROLES: For even, knob or handles, lid, foot, body of casserole.
Small - individual casseroles, baking dishes.
Medium - 2-4 quart capacity (4 qt. serves 6)
Large - 4-8 quart capacity and up.



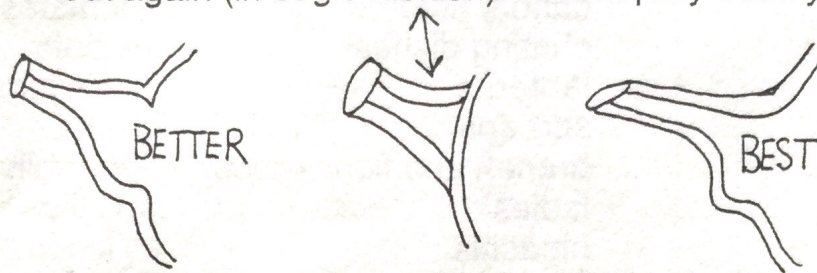
Do not "flatten" the curve of the lid. It will slump at that point if you do.



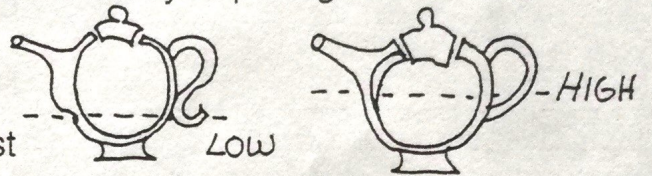
What shape cooks best? Handles best? Can it be passed? Weight? Pulled in and out of the oven? Contain heat? Will contents boil and bubble over rim? An oven body should be tested by putting casserole in refrigerator (with food in it) and going from refrigerator to preheated oven. Cook as long as necessary. Empty contents and put in water. It should make it!!!

TEAPOTS:

Be careful of weight. Consider spout and handle position, stability. Top opening should allow for easy cleaning. Tea straining holes should be close together, but not too small (or too large). Spout should gradually narrow, but not too constricted. It should not open out again (in bugle fashion). It will spray out if you do.

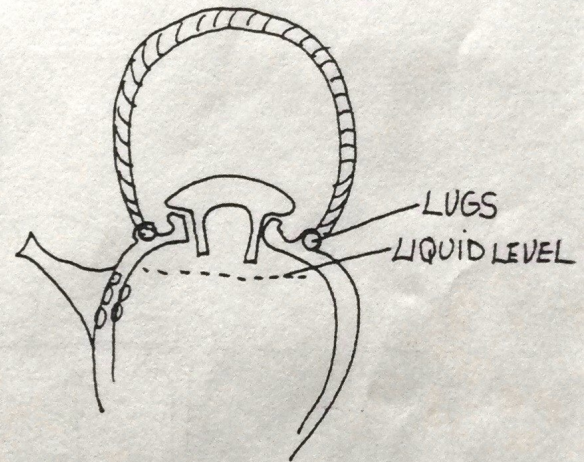


Best pouring results from pressure in body of pot against a smaller spout.



If the spout comes in low against the body, you don't need to tip the pot as much to pour the tea.

With overhead handles, be sure you have clearance to remove the lid. Handles can be pulled clay or hollow, cane, bamboo, reed or wood.



DUPLICATE THROWING:

Juice cups, flower pots, mug sets, individual casseroles, soup bowls, dinner plates, wine cups, coffee and tea cups, spice jars, canisters, egg cups, etc. Problems where each form in the set is identical.

SETS OR RELATED FORMS (GROUPS):

Sugar and creamers, decanter with cups, mixing bowls, tea set, punch bowl with cups, canister sets, pitcher and mugs, buffet sets, plates, platters, jars, etc.
Related bottles, cruets - sauces, vinegar, etc.
Coffee set, ice box jars, covered pitchers, ash tray sets, cups with saucers, planters.
Problems where several units must relate to each other, but not necessarily have identical size, shape, and function.

SPECIAL FUNCTIONS:

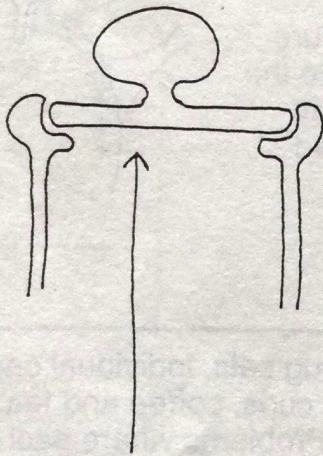
lamp bases
hurricane lamps
planters
candle holders
chafing dishes
lanterns
screens
branch and floor vases
ladles
hibachis
fire place
cake dish
batter bowl

storage units
colanders
egg separators
hot plates
ink pots
picnic jugs (with spigot)
clocks
door pulls
wall tiles
all kinds of tiles
ice buckets
butter dish

Problems involving a specific and rather special use.

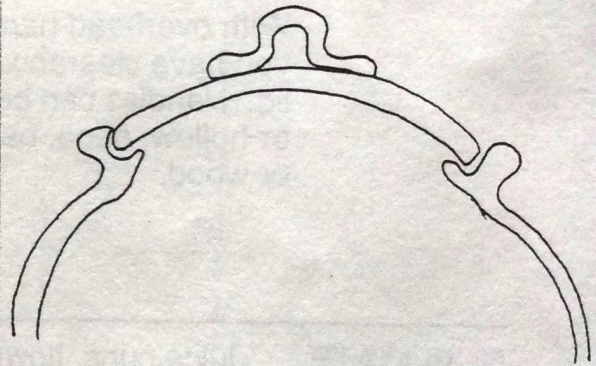
LIDS

Teapot, jam jar, candy jar, etc. This type of flat lid should not be over 5" in diameter.



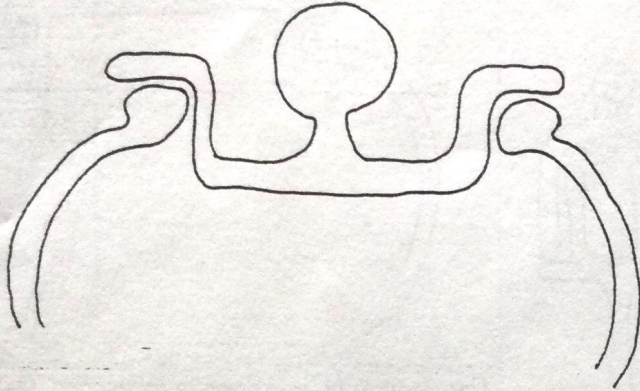
Throw lid flat on the bat, knob side up.

Cookie jar, storage jars, etc. That type of rounded lid can be any size.



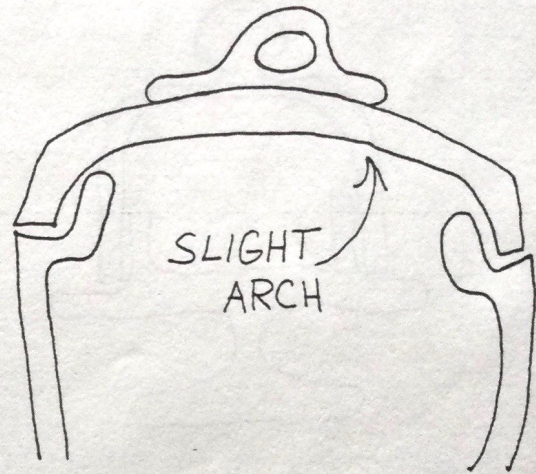
Throw lid as you would a small bowl, knob side down.

Teapot, jam jar, candy,
etc. Should not be
much over 5" in
diameter.



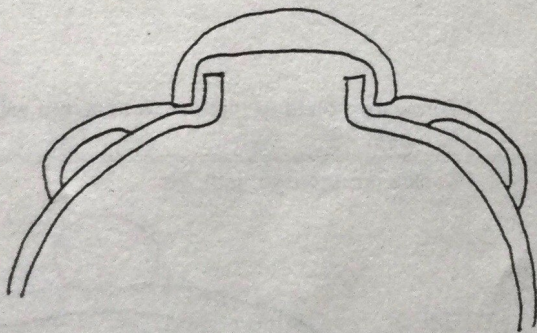
Throw lid knob side up, off the "hump" or off the bat.

Jam jar, spices,
tobacco, storage, etc. If
it is flat, it should not be
over 5" in diameter.



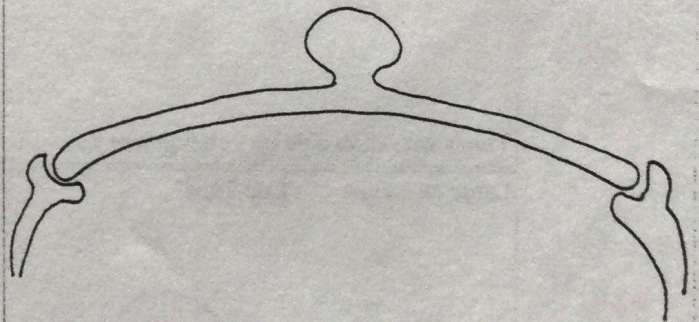
"Cap Type" Throw as you would a small bowl or dish.

Another "Cap Type"
Storage, spices, jam,
tea, etc.



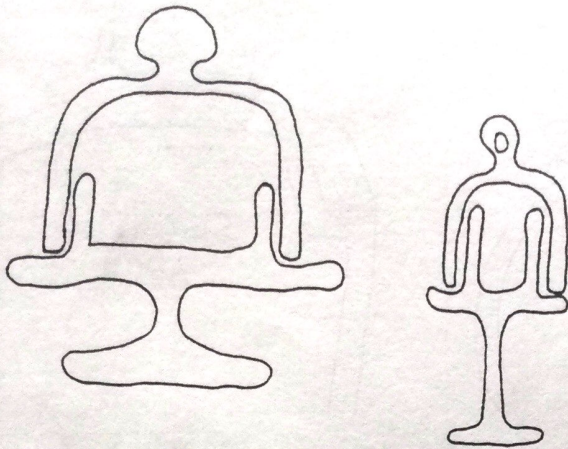
Throw as above. Shoulder of jar serves as flange for the cap.

Casserole
Any large casserole lid
should have an arch.

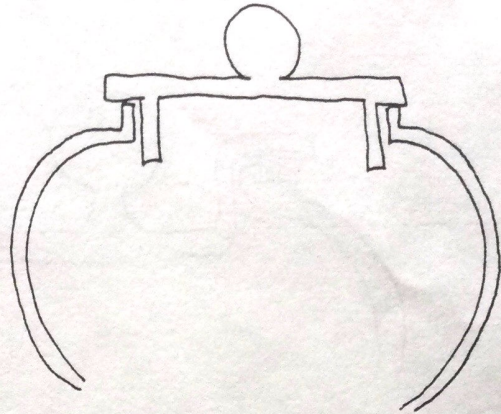


Throw as plate or platter, being sure it has an arch or gradual curve to avoid a lump.

Combination - oven use and serving dish.
Done various ways, it can be cake dish, butter dish, etc.

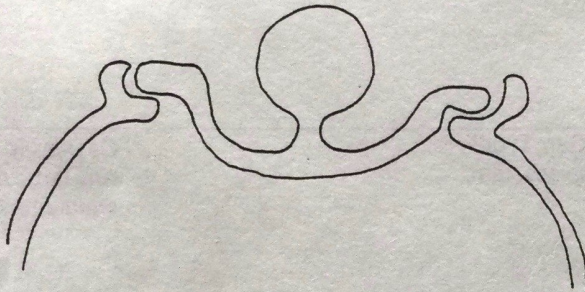


Jam jar, candy, etc. Should not be over 5" in diameter if flat.



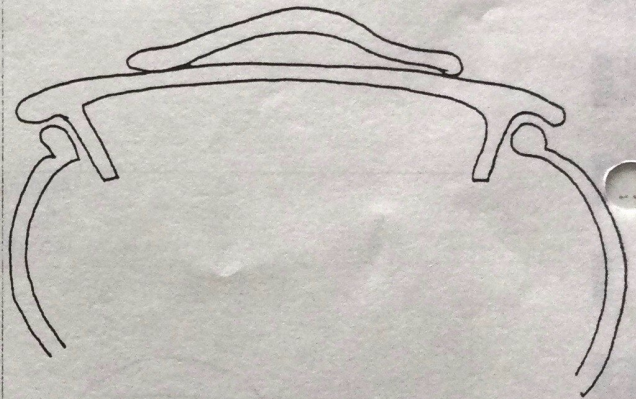
Throw with knob side down or off "hump." Make flange deeper for teapot.

Jam jar, spices, candy, etc. Should not be much over 5" in diameter.



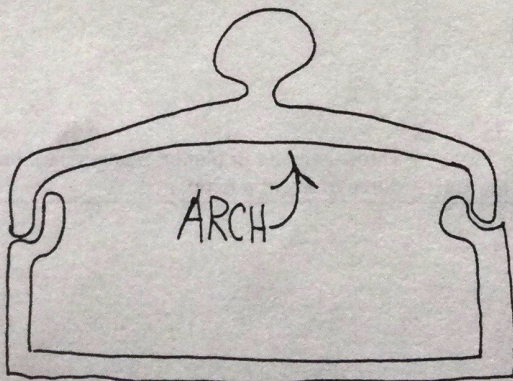
Throw with knob side up - off hump or bat.

Large Casserole



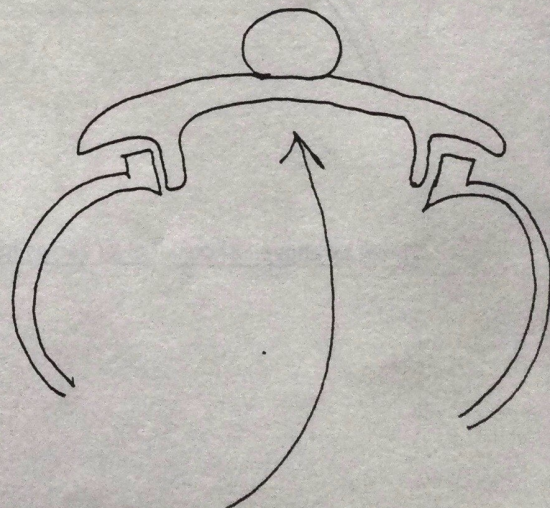
Throw as a plate or platter. Not flat, but with a slight arch or curve.

Large casserole "Cap Type"



Throw as plate or platter. Keep lid curved, not flat.

Cookie jar, storage, jam, etc.



Throw as a bowl. Can be any size - small or large.