

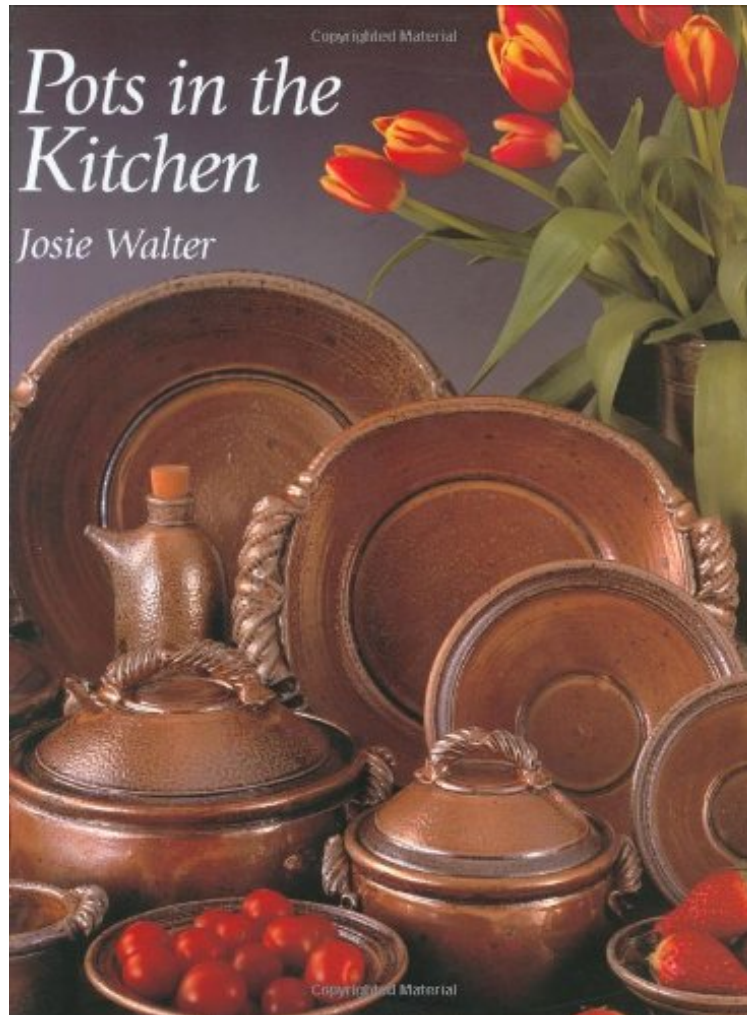
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Pots in the Kitchen

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Pots in the Kitchen traces the development of handmade pots used for cooking in Britain from the beginning of the 20th century. Clay pots from Morocco, South America, Spain, and India, casseroles, baking dishes, together with many humble pots such as cutlery drainers, colanders, and lemon squeezers are all celebrated in this book as never before. With special features illustrating potters at work, this book shows how leading makers create their unique handmade pots in step-by-step sequences. Practical guidance is given on how to cook with handmade pottery and, for potters, there is essential information about clay bodies and firing pots.

From BooklistWalter's emphasis is not only on the history of earthenware equipment, beginning in 3500 B.C., but also on its modern-day successors, even those produced by mass manufacturers, such as the French company Pillivuyt and the U.K. Habitat. Intriguing sidebars take a look at actual fabrications, making a jelly mold, say, or a square dish, and at potters and their studios, most notably in France. An ample quantity of color photographs and period ads helps retain the reader's attention through enthusiastic narratives. Technicalities are not forgotten; the last two chapters deal with the care of earthenware and the clays, slips, and glazes used in the sidebars. Appended are useful addresses, a glossary, and a bibliography. Barbara JacobsCopyright American Library Association. All rights reserved This is a wonderful survey of practical ceramic ware used for cooking and serving food. -- Library JournalAbout the AuthorJosie Walter studied for an MA History of Ceramics degree at Staffordshire University and now combines teaching History of Design at University of Derby with making once-fired, slip-decorated domestic earthenware at home. She has been a Fellow of the Craft Potters Association since 1986 and is a regular contributor to Ceramic .