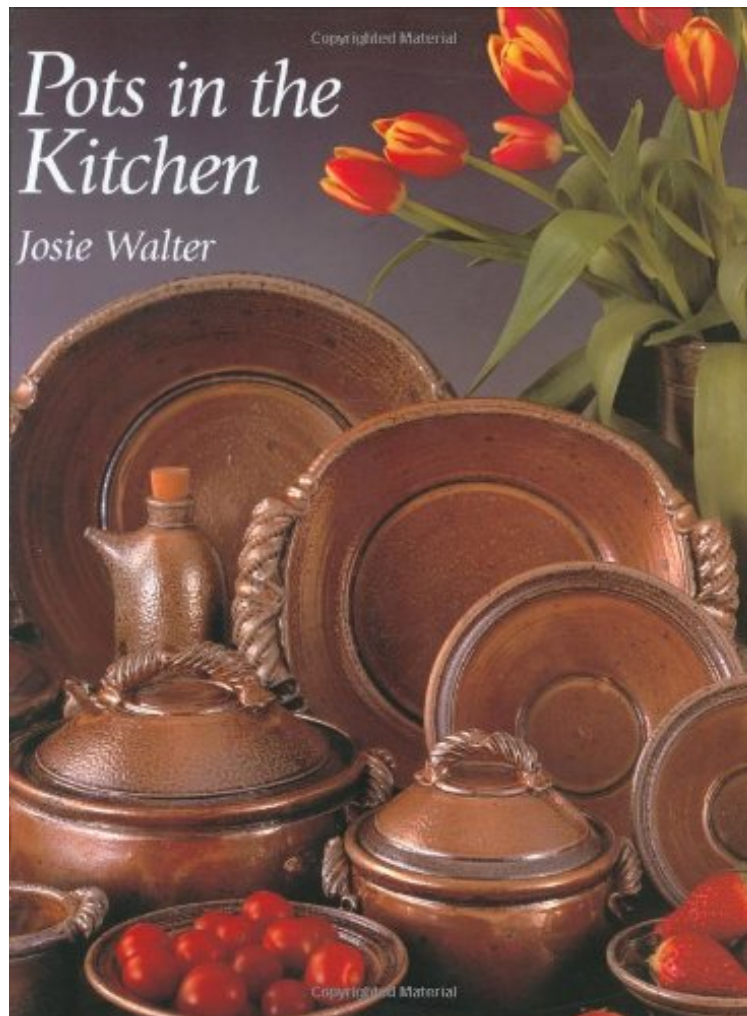


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## Pots in the Kitchen

*Josie Walter*

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**Josie Walter : Pots in the Kitchen** before purchasing it in order to gage whether or not it would be worth my time, and all praised Pots in the Kitchen:

2 of 2 people found the following review helpful. Pots in the KitchenBy Susie G.I had seen this book in my pottery class and was able to find a used copy at that was sent from an outside source. The book is in excellent condition and a valuable addition to my pottery book library. There are many ideas, great pictures and some step by step directions very useful to a functional potter.0 of 0 people found the following review helpful. Well put together book and offers some great ideas for making various pots for the KitchenBy Denise ComilloniWell put together book and offers some great ideas for making various pots for the Kitchen. I strongly recommend it to all people who are looking to expand their knowledge of what you can create that has both form and function.2 of 2 people found the following review helpful. great reference for the potterBy lisaThis is a great visual reference for the potter. A must have in every

ceramic artist's collection. Love the history commentary as well.

*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 Booklist Walter'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 Jacobs Copyright American Library Association. All rights reserved This is a wonderful survey of practical ceramic ware used for cooking and serving food. -- Library Journal About the Author Josie 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 .