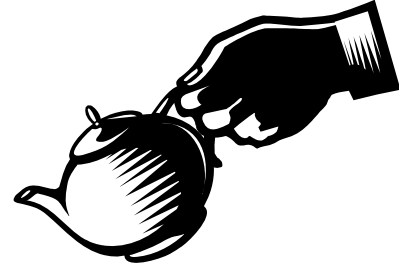


ar·tic·u·la·tion [ahr-tik-yuh-ley-shuhn]

- the act of jointing.
- a jointed state or formation; a joint.

This project investigates types of articulation, or the way parts of a pot are joined, the implications of various kinds articulation in the artist's response to surface treatment, and the aesthetic and technical problems of making lidded pots that pour.



READ:

Philip Rawson's *Ceramics* pp. 115 – 121, "Articulation of Units of Shape" and "Modes of Space". I will send via our list.

Robin Hopper's *Functional Ceramics*
pp. 170-173, "Pots for Pouring From."

pp. 139 – 144 review "Lids and Covers", which you read for the last project

pp. 144 – 151 "Spouts", "Knobs and Finials", and "Handles"

pp. 183-4 review "Considerations."

pp. 78 – 93 "Pouring Forms", examine images and look for types of articulation, handle placement in terms of function and aesthetics, spout and lid solutions.

Hopper mentions teapots and coffee pots in "Pots for Pouring From", but does not mention chocolate pots. Check the web link below for images and information on this additional type of lidded pouring vessel.

<http://www.gourmetsleuth.com/chocolatepot.htm>

Research:

- list the 2 main types of articulation and sketch an example of each
- define "Western" and "Asian" modes of space according to Rawson. Sketch and example of each.
- State which type of articulation and mode of space appeals most to you personally.
- Choose the function for your pouring pot: coffee pot, teapot, chocolate pot, and state which you have chosen.
- Choose and list an attitude you would like your pouring vessels to have, e.g. soft, crisp; relaxed, elegant, rustic, playful, or gestural, etc.
- Find 2 examples of a pot or an object you think has a quality similar to your attitude and bring an example in the actual object, photocopy, or sketch.
- Do 8 sketches of potential ideas for exploring your chosen type of articulation, space, and attitude.
- Review your sketches and choose the 2 ideas that you think have the most potential. Mark them as such.

Bring photocopies of your sketches to class. We will look at your sketches and give feedback.

Make:

Make 3 lidded pouring vessels that reflect your chosen articulation, mode of space, and function.

Treat the surface in a way that responds to the form, the ideas reflected in your choice of spatial mode, and attitude.

Evaluation:

- Effective research, turned in on time.
- Technical skill in making: even walls of appropriate thickness, effective bottom and foot treatment, lid that fits well, spout that pours well with minimal dripping, handle that is comfortable and balances well for lifting, well-applied surface/glaze
- Aesthetic skills: design decisions (e.g. proportion, color, surface, spout and handle placement and shape, knob, form, et al.) support choice of articulation, mode of space, and attitude, and work together.

Resources:

French, Neal	<i>The Potter's Encyclopedia of Color, Form, and Decoration</i>	AFA NK4235 .F53 1998 [In-Library Use]
Lark Books	<i>500 Teapots</i>	AFA NK4695.T43 A14 2002 [Regular Loan]
Fournier, Robert L	<i>Illustrated Dictionary Of Pottery Form</i>	AFA TT920 .F677 1986 [In-Library Use]
Sandon, Henry	<i>Coffee pots and teapots for the collector.</i>	AFA NK4695.C6 S26 1974 [Regular Loan]
Li, Rongqing	<i>Yixing Tea Pot (video) from The Art of Chinese Ceramics series</i>	UF AFA NK4367.I35Y49 2000

A library or online search for teapots, coffee pots, and chocolate pots will bring up many resources. Several of the library video series on throwing and pottery deal with teapots, spouts, pouring. Ask the librarian to help you locate them.

		
Margaret Bohls Celadon, slab-built pitcher	Jennifer Allen Purple Teapot	Christa Assad Etched Iron Teapot
		
Margaret Bohls Ewers	Joe Bennion Shino teapot	Elaine and Tom Coleman Porcelain teapot