

## PROJECT 2: EXPLORING PLATES AND BOWL RELATIONSHIPS

**plate**<sup>1</sup> [pleit] *noun*

a shallow dish for holding food etc

This project researches effective design and well-made dinnerware fabrication by investigating plates and relating a bowl to a plate form. We will additionally explore laser decals as a potential resource.

While developing throwing and trimming skills, handbuilding skills, and surface and glazing methods, you are asked to investigate what you want to communicate in a dinner plate form, and resonant ways to accomplish that. The additional issue is to relate another form to that idea. Should your pieces relate through similarity or contrast?

### Research

On the form sent to you, **answer the following questions** and e-mail to me at [arbuck@ufl.edu](mailto:arbuck@ufl.edu)

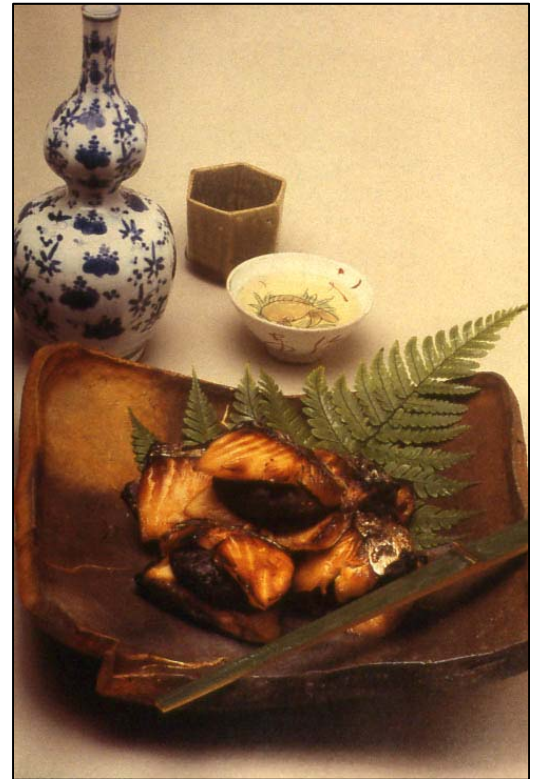
- What attracts you to the functional objects you choose and use in daily life?
- How important is function?
- How important is a particular type of style or visual impact?
- What makes a plate form “formal”, “traditional”, “contemporary”, “informal”?
- How and where do you like to eat?
- What kinds of food do you often eat?
- What content information or emotional tone is important to you? Humor? Elegance? Popular culture reference? Retro? Restraint? Activity?
- Do you prefer a simple plate that uses the food served on it for visual completion, or do you prefer a plate that looks visually more complete as an empty form in the table setting?
- How will you choreograph axis, proportion, edge, foot, curve, rim, color, and surface to express your interests?
- Where does your bowl sit in relation to your plate? On top in the center? On top asymmetrically? Next to? Why?
- Visit the blog *A Plate a Day*: <http://aplateaday.blogspot.com/> and choose a favorite plate. You may go to the bottom and view older posts for a bigger selection. OR, you may look at plates from the Contemporary Ceramics CD, or *500 Plates*. Scan or copy the image and paste in your responses. If you need help on scanning an image, please let me know and I will help. Make the image a small size for polite digital use (under 200 kb). In a short paragraph, review the plate (tell what you do and don't like about it.)

**Eat a formal dinner**, either at home or out, and **sketch the place setting**.

**Find 4 image** examples of your chosen content and put in your sketchbook.

**Sketch 6 potential ideas**.

**Explore your aesthetic in plates**. Make enough plates and bowls to present 6 plate-bowl sets for critique. Each dinner plate should be a minimum of 8 inches in one direction.



Japanese food service from *Feast for the Eyes*.



Dan Anderson, “Wurstminster Dog Show Entry”



Bill Hunt, “Bamboo in the Wind”

## ART 3784 Spring, 2012

Consider the role of surface in your aesthetic. We will be exploring laser-printed decals, luster, and China paint as options. Experiment with these processes/materials on at least 2 of your sets.

### Assignment

**6 plate/bowl sets** that explore your personal content.

**Plates must be 8" minimum in one direction.**

Your sets may explore different content ideas, or a single content idea. I suggest that working on related ideas may be more productive than 6 different directions, but the emphasis is creating content and relationship within each set, and research toward what would make a resolved, personal dinnerware set for the final project.

### Goals/Evaluation

- Clear statement of personal concerns for overall tone, form, and surface for each direction.
- Exploration of themes and content using variations in approach. You should research within your content.
- Technically well-made plates and bowls in terms of construction, functional considerations, weight, footing, wall evenness, surfacing, glazing.
- Clear and consistent expression of formal elements (e.g. edge, line, color, scale, proportion, etc.) within each plate-bowl set to read as complementary or clearly contrasting elements.
- Clear relation of the bowl to the plate in form, surface and space, showing design consideration of space between the plate and bowl.

### Resources

In Robin Hopper's, <i>Functional Pottery</i> , look at the image galleries and READ:	
Plates	157-158
Bowls	Pp 155-7
<i>Ch. 6 Proportion and Ratio</i>	Pp 94-101
<i>Ch. 8 Roots, Growth, Rhythm, and Balance</i>	Pp 115-117



**Bill Brouillard, cut slab plate**

The UF AFA library has MANY books dealing with tableware, both commercial and hand-made, as well as books about the philosophies of dining. Please go to the library and feed your mind to aid your intuitions and creativity.		<b>AFA library #</b>
<i>500 Plates</i>	Lark Books There is a copy in my office for in-class use.	NK4695.P55 A13 2008
<i>500 Bowls</i>	Lark Books	NK4695.B68 F58 2003
<i>Handbuilt Tableware</i>	Kathy Triplett	TT920 .T7524 2001
<i>Tableware in Clay: From Studio and Workshop</i>	Karen Ann Wood	NK4695.T33 W66 1999
<i>A feast for the eyes : the Japanese art of food arrangement</i>	Yoshio Tsuchiya	TX652 .T795 1985
<i>The Ceramic Surface</i>	Matthias Ostermann	TT920 .O84 2002
<i>The Ceramics Narrative</i>	Matthias Ostermann	NK4225 .O88 2006
<i>The Potter's Directory of Shape and Form</i>	Neal French	NK4235 .F53 1998 [In-Library Use]
<i>The Potter's Encyclopedia of Color, Form, and Decoration</i>	Neal French	Not in AFA
<i>Making marks : discovering the ceramic surface</i>	Robin Hopper	TT920 .H664 2004