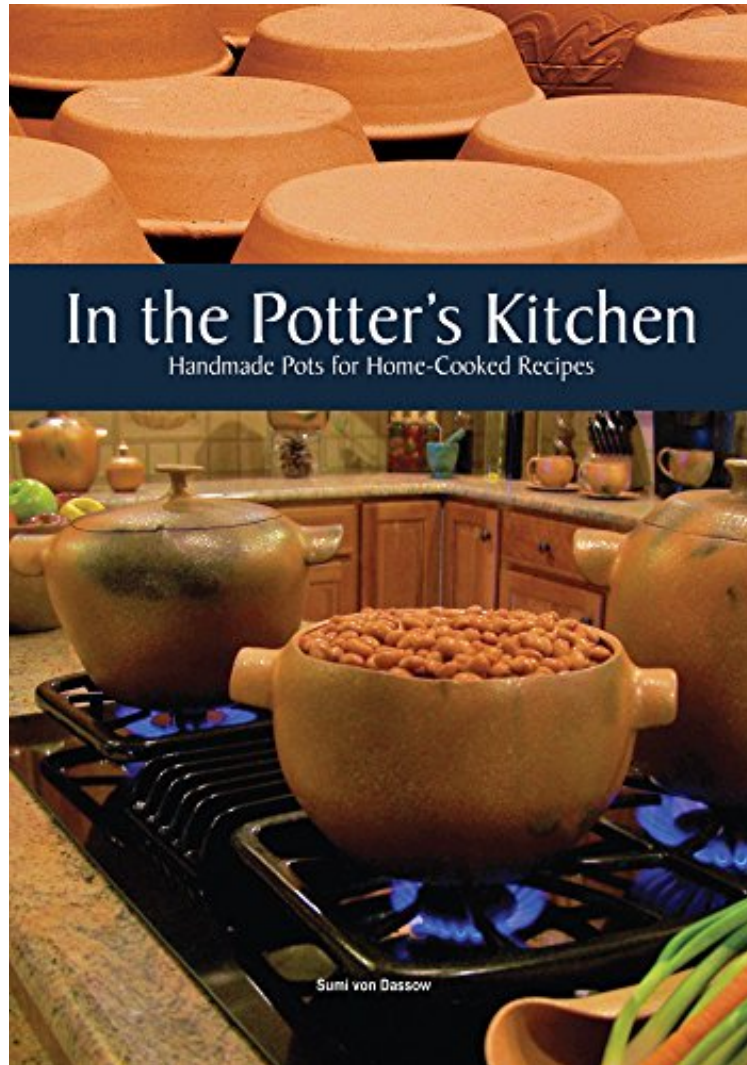


(Ebook pdf) In the Potter's Kitchen: Handmade Pots for Home-cooked Recipes

# In the Potter's Kitchen: Handmade Pots for Home-cooked Recipes

*Sumi von Dassow*

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**Sumi von Dassow : In the Potter's Kitchen: Handmade Pots for Home-cooked Recipes** before purchasing it in order to gauge whether or not it would be worth my time, and all praised In the Potter's Kitchen: Handmade Pots for Home-cooked Recipes:

4 of 4 people found the following review helpful. Could have been a much better book. Too many of the same things By Nancy R. I was not impressed with this book. The recipes were not exciting and I don't believe I will make any of them. The clay projects were OK. Could have been a much better book. Too many of the same things. What about a bread baker (which I have made) so many other oven proof projects. 0 of 0 people found the following review helpful. Another must have for the studio By MGPA must have for inspiration, both for the pottery to make and the

recipes! I found the directions on how to make the specific pottery very helpful,, Can't wait to try some of the mouth watering recipes, too. Love it! Glad I bought it.0 of 0 people found the following review helpful. Get cooking--at home and in the studio.By Elenie Lea SmithMore than we hoped for, recipes and suggestions for making great cooking vessels in the studio. Lots of fun and great ideas

Do you even know any potters who don't cook? Wouldn't it be great if there were a pottery design, technique, and glaze recipe book put together with a food recipe book? Well now there is, and it comes from the extensive research and passion of veteran author Sumi von Dassow. Each chapter includes an overview of the type of ware being discussed, design considerations, projects for making pots, and of course, recipes to cook in them! Besides her own explorations in the studio and kitchen, she's reached out to potters who share her passion of food and clay to make this book a truly one-of-a-kind experience. This book comes out Sumi von Dassow's love of both cooking and pottery, and her desire to share both passions with as many people as possible. You'll discover information on materials, glazes and what to consider when making pots to cook in and serve on. You'll also find many step-by-step techniques for creating casseroles to tagines, as well as scores of examples from dozens of artists, well-tested recipes and more. If you are a potter who loves to cook (or a cook who loves to pot), happy potting, and bon appetit!

About the AuthorSumi von Dassow studied ceramics at the University of Washington and San Francisco State University. She lives, teaches and makes pots in Golden, CO, where she produces a variety of work ranging from functional ware to unglazed burnished work. A long-time contributor to Pottery Making Illustrated, Sumi is also the author of Low-firing and Burnishing, Electric Kiln Pottery, and Barrel, Pit and Saggar Firing.