CERAMIC STUDIO NEWSLETTER

Artisan and business center — NWTC — BLOCK 2 2024

HELP KEEP OUR RECLAIM CLEAN

Place dispose of the following items in the trash bins - not the reclaim bins!

- 1. Trash
- 2. Underglaze, Glaze, or Stains
- 3. Clay that has touched the sink or floor





CLEAN-UP VIDEO

<u>Click here</u> for video on how to use the squeegees, spray bottles and dustpans to clean up.

GLAZE CRAWLING

"Crawling" refers to a glaze defect where the glaze layer pulls away from the clay body during firing, leaving bare patches.

Crawling is caused by a high index of surface tension in the melting glaze. It is triggered by adhesion problems, often caused by poor application. Factors such as glaze thickness, forced-drying, and double-layering can contribute to excessive shrinkage.

To prevent crawling:

- Clean and Prepare the Surface: any loose debris or dust present on the surface of the clay before glaze application can reduce the bond.
 Wipe the bisqueware with a damp sponge.
- Avoid applying glaze too thickly.

If the dried glaze forms cracks (or in serious cases flakes that peel and curl up at the edges) it is a sign that the glaze is shrinking too much. These crack lines provide places for the crawling to start.



NEW PADDLES

We've upgraded from wood paddles to metal paddles!

These new paddles won't absorb water from the glazes, trap glazes in the cracks, or break down as easily.

QUARTER CHALLENGE

Open to ALL Students & Open Studio Members



10-12" TALL ANIMAL

Submission Deadline: **3/25**Facebook Voting: **3/28-4/4**Winner Announced: **4/4**

Submit Image Online @ NWTC.edu/ArtisanCenter

GLAZE FOOD SAFETY

In general, ceramic glazes may not be "food safe" due to the presence of toxic ingredients. (e.g. lead, cadmium, barium, metal oxide colorants, and manganese.) These materials can leach out and pose health risks.

Glazes may also not be "food safe" due to several other factor such as; glaze application, crazing, crawling, matte glazes, and excessive porosity. Many glaze defects can create areas for trapping bacteria thus making the glaze not "food safe."

Conducting simple tests, such as the **Lemon Test** and the **Microwave Test**, can help potters evaluate the safety of a glaze.

For more information on testing, please **click here**.

Please Note:

NWTC Artisan and Business Center has not and will never guarantee studio glazes as "food safe." If you sell or use food-bearing objects, it is your responsibility to test them.

KILN UPDATE

When assessing any kiln issues, Artisan Center policy is to work closely with the kiln manufacturers and technicians. When it was discovered that the Easy-Load Kiln was not heating evenly, L&L Kilns directed us to change a thermocouple offset and adjust the firing program.

(A thermocouple is a component of the kiln used to read the temperature within the kiln chamber.)

Cones are made of pyrometric material designed to bend at specific measures of **heatwork (time + temperature)**.

Cones are used to gauge whether a kiln has reached a sufficient temperature and the correct amount of time for a firing process.











AFTER CHANGES

The Easy-Load Kiln is now firing more evenly but we continue to work with L&L Kilns to monitor and improve.



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