



Caring for your Handmade Ceramics

Much time and effort has gone into producing what you have purchased or have been gifted. It is important to take care of your handmade ceramics in order to prolong its life and protect it from damage.

Although there are some general rules, much depends on the type of clay that has been used. I will at the time of purchase inform you but if in any doubt, please email : TheShop@CeramicsbyAdrianMunday.co.uk with a picture of the product and I will let you know.

Stoneware

Most the products I throw on the wheel or slab work are made with stoneware clay. This clay is fired at higher temperatures and is stronger than other clays and non-porous.

Earthenware

This clay I use for all my slip casting e.g. Jam pots, Honey pots and some jugs. This clay is fired at a lower temperature and is not as strong as stoneware and needs to be treated a little more carefully. It is more porous than stoneware but more than adequate for holding liquids. Over a long period of time you might find a little condensation on the bottom of the product. Many a perfect jug or coffee mug has been made from earthenware clay.

Raku

Whilst a variety of clays can be used for Raku, the end product although fairly strong is very porous and should not be used for wet food at all. I do seal my raku flower vases / pots with a sealer which helps hold in water but I cannot guarantee that you won't get a little seepage over a period of time.

Are my handmade ceramics food safe?

All my stoneware and earthenware ceramics are food safe. The glazes I use are non-toxic and lead free. I would recommend that my Raku products are not used for wet foods as bacteria can collect in the fine crackle glaze. Great for holding some quality street but not for soup.

Are my handmade ceramics durable?

The items I produce are durable under normal use but could break if dropped or chipped, if hit against a hard surface. Treat with a little TLC and you won't be disappointed.

Are my handmade ceramics dishwasher safe?

All my stoneware products should stand up to being washed in a dishwasher and not be damaged or get cracked. The clay or glaze will not degrade from being in a dishwasher but what I find is that ceramics products often get chipped from being knocked against other hard items.

To preserve the longevity of your ceramics, I would highly recommend hand washing in warm water with a good detergent.

With regards to any Raku item, I would not recommend submersing in water but using a damp cloth to wipe them down or dust them off.

Are my handmade ceramics microwave safe?

My stoneware items should all be microwave suitable but I would avoid microwaving my slip cast / earthenware products.

One way to test if any ceramic product is microwave safe is to test by filling with water and heating on full power for 30 seconds. After this time, the water should be hotter than the product. If the other way around, rather not use that item in the microwave.

Repeated heating will weaken the integrity of pottery over time and make it more susceptible to damage.

Are my handmade ceramics oven safe?

The approach with any ceramics is not to thermally shock the pot by suddenly cooling or suddenly heating up very fast.

With the stoneware clay and glazes I use, there are no toxic materials or chemicals that would prevent you using them to cook. Don't take a hot pot direct from the oven and immediately / rapidly cool or place on a very cold surface.

My items are designed to bring you pleasure and to be functional. With due care, they should last you many, many happy years.

Thank again for your support

Adrian

