

# Otaki Potters



DECEMBER 2015



P O Box 36  
OTAKI 5512  
Ph. 06 364 7308 x 711  
[www.otakipotteryclub.org](http://www.otakipotteryclub.org)

## Management Committee

**Patron:** Grant McNab

### President:

Rod Graham 06 364 5065  
[rodgraham@xtra.co.nz](mailto:rodgraham@xtra.co.nz) 027 4457545

### Vice President:

Brent Craig 04 293 2404  
[brent@awatealodge.co.nz](mailto:brent@awatealodge.co.nz) 027 2427572

### Secretary

Caitlin Taylor 06 364 2191  
[otakipotteryclub@gmail.com](mailto:otakipotteryclub@gmail.com) 021 390888

### Treasurer:

Ann Porter 04 9021647  
[daveann@clear.net.nz](mailto:daveann@clear.net.nz)

### Assistant Treasurer:

Joy Snaddon 06 364 6938  
[joysnaddon@xtra.co.nz](mailto:joysnaddon@xtra.co.nz)

### Committee:

Beryl Rowe 06 364 3030

Margaret Hunt 06 364 8053  
[mhunt@xtra.co.nz](mailto:mhunt@xtra.co.nz)

Kaye Stead 06 364 8302  
[kaye.stead@gmail.com](mailto:kaye.stead@gmail.com)

Jennifer Turnbull 06 364 0688  
[greensj@xtra.co.nz](mailto:greensj@xtra.co.nz) 0212 957 473

Stephanie Tidman 06 364 0644  
[geeup1@clear.net.nz](mailto:geeup1@clear.net.nz) 021 2677052

Russell Kitto 04 293 3349  
[russ.flo@xtra.co.nz](mailto:russ.flo@xtra.co.nz) 0274 504 268

**Next meeting:** 14th Jan.

### Others with responsibility:

Club Library	Kaye Stead
DVDs	Margaret Hunt
New members	Jude Whitaker
Newsletter Editor	Caitlin Taylor
Website	Biz Hayman
Cleaning Bees	Stephanie Tidman
Property Maintenance	Russell Kitto
Clay	Jenny Turnbull
Keys	Ray Maddock
Festival of Pots - Convener	Brent Craig

Greetings,

Santa is packing up the sleigh, school is closing down for the holidays and it's full steam ahead to the Festival of Pots and Garden Art.

The **public Raku** was a most successful event. There was a consistent trail of families moving through the glazing tables. The weather was good. The colours were good and the feedback from people who came is very encouraging. Thank you to everyone who contributed to make it an enjoyable occasion.



Special recognition is due to Beryl Rowe who was the convenor this year. Beryl put in much time and energy. Those B12 injections this year have given her a new lease of life but now, in her mid-eighties, she would like to hand the reins over to another. The public raku is an important family friendly event that gives people the opportunity to have a satisfying hands-on art experience. It is also good public relations for the club.

We need a convenor for 2016.

The **Adult Classes** have finished for 2015. There have been some very exciting results coming through the kilns. Thank you to Jenny Turnbull, Margaret Hunt and Duncan Smith who have tutored the four classes this year. The club is blessed with high calibre tutors. Thanks also to Paula Archibald who ran the children's workshops. We have budding potters.

## The committee has planned an exciting programme for 2016.

- \* The **Kay Bazzard Sculptural workshops** will be held in February and March and the **Thursday Adult Class, Sculpture and Garden Art**, will give participants the opportunity to build on the skills and techniques learned in the workshops.
- \* There will be a series of **Friday night Raku making workshops** in February culminating in a twilight firing in March.
- \* There will be a series of **Fish'n Chip Evenings** in late Autumn/early Winter with presentations on specific aspects of ceramics.
- \* We will run further **workshops on glazing**.
- \* The **pit firing** will take place in Spring.

If you have requests for particular workshops please contact Margaret.

**Enrolments for Adult Classes** for 2016 are now open. Please contact Margaret to enrol. Margaret has done a great job on organising the classes and workshops. It is a time consuming job and we are fortunate to have someone who is conscientious to carry out the task.

## Dates to Remember :

Kiln Accounts to be paid by	30th December
Festival of Pots Opening night	22nd Jan
Kay Bazzard Workshop	13th - 14th Feb
AGM 7pm	24th Feb



It is all go for the **Festival of Pots**. There are still slots required to be filled on the café roster which is on the notice board beside the door, or contact Paula. I need lemons in January if you have any to spare.

We still have cards and posters to distribute and we are relying on all members to get these out and about. If you are travelling around during the holidays how about putting some in your car to drop off as you go.

The website has all the info that you need, or contact Biz if you are an exhibitor. Remember we are auctioning off work by Fiona Tunnicliffe at the opening so how about inviting a few people with deep pockets to come along. We have an email invitation that you can forward; contact me. Let's make this the best festival yet.

The rooms are available every day from 6.30am – 10pm and we will continue firing throughout the period. I will be away from Dec 22<sup>nd</sup>-29<sup>th</sup>. If you need clay contact Margaret, Jenny Turnbull or me. Remember, clay must be paid for at the time of purchase and a payment form filled in.

Well, I guess that's it for 2015. It's been a great year for the club, thanks to you.

May you and yours have a very blessed Christmas.

Rod

## Festival of Pots and Garden Art



Anam Cara,  
150 Rangiuuru Rd, Otaki.  
Saturday 23rd - 31st January  
2016.

**Opening Night  
22nd January 7pm**

*The goal of the festival is to provide a great experience for the visitors while promoting potters and artists in their work.*

This will be the eighth festival organised by the Otaki Pottery Club. Last year over 3000 people visited the event, paying a small entry fee - school aged children admitted free. The entry fee included a raffle ticket and this year the prizes include a Fiona Tunnicliffe piece. Sales were up on the previous year and we are hoping to increase those results again this time by encouraging more artists, showing a wider range of work and increasing visitor numbers.

**We look forward to seeing you there.**



Water Catchers  
by  
Paula Pain

Dots by  
Michelle Read



## Jugs by Graham Rocket. ....before and after firing.

*Short description of process;*

Because these are large jugs (pitchers/ewers?) I prefer to use a grogged clay with some 'tooth'... and having only been in New Zealand for five and a half years, I am still finding my way with New Zealand and Australian clays and glazes. I employ a combination of handbuilding (coiling) and throwing in successive sections... dictated by the time I have available to work on them. Whilst the rim of the pot is still soft, I thin an area, sufficient to create the pouring lip. Later (usually the following week) when the pot is leather hard, I partially pull the handle off the pot before then attaching and completing it on the pot. Large jugs such as these definitely need a generous handle, in keeping with the proportions of the size of the jug and capable of supporting the weight of the jug if filled with liquid... these are essentially functional pieces. With these large pieces I prefer to keep the glazing simple, in keeping with the overall style, in this I am influenced by English Mediaeval pottery.





## Festival of Pots & Garden Art 2016



Giddy fellow potters,

I hope that you have a very merry Christmas and an even better new year. 2015 certainly has been "full on" with club activities,

including the Festival of Pots 2015. This was a success and enabled

the Club to reach its financial goals with no extra (\$\$) burden on Club members.

Planning for the Festival of Pots 2016 is well under way, with a wide range of Club members working behind the scenes to make it a success.

It's now your turn.

- We need you to have the confidence / courage to display & sell your craft.
- We need you to give of your time for a couple of hours, to ensure that the administration of the event runs smoothly.

Check the newsletter and website for details.

Finally, Enjoy Christmas with family and friends and stay safe.

Merry Christmas

Brent.

P.S. Sorry. Santa I'm not. I may have a white beard, but obviously I'm the wrong shape. I'll be working on the shape over Christmas with all the good food available. Yeah right !

*Having had many requests for the following recipes Michelle Read has sent them in for you all to enjoy.*

### Blue cheese and port pate



#### Ingredients

350 g (11 oz) cream cheese, room temp  
60 g (2 oz) unsalted butter, softened  
1/3 cup (80 ml/2 3/4 fl oz) port  
300 g (10 oz) blue cheese, mashed  
1 tablespoon chopped fresh chives  
1/2 cup (50 g/1 3/4 oz) walnut halves

#### Method

Beat the cream cheese and butter in a small bowl with electric beaters until smooth, then stir in the port. Add the blue cheese and chives and stir until just combined. Season, to taste. Spoon into a serving dish and smooth the surface. Cover and refrigerate for 3-4 hours, or until firm. Arrange the walnuts on top and press in lightly. Serve at room temperature. Serve with crusty bread, crackers, celery sticks or wedges of apple and pear.

### Pumpkin and Apricot cake

250g butter  
1 cup castor sugar  
Finely grated zest and juice of 2 oranges  
1 tsp vanilla essence  
3 eggs  
1 cup cooked pumpkin, mashed and cooled.  
1 cup dried apricots, roughly chopped  
2 cups self-raising flour  
1/3 cup milk

Preheat oven to 160°C. Grease and flour 22cm ring cake tin. - serves 10 - 12  
Cream butter and sugar, add orange zest and vanilla. Beat in eggs one at a time. Fold through orange juice, pumpkin and apricots. Add flour and milk alternately to mixture. Spoon mixture into prepared tin and bake 1 - 1 1/4 hrs.  
Cooked when a skewer inserted in centre comes out clean. Cool.  
Serve dusted with icing sugar, cream or Greek style yoghurt.



### Rhubarb Cinnamon cake

Prepare 15mins | Cook 1 hr 15 mins 160° | Serves 10  
50g butter  
1 1/4 firmly packed cups of brown sugar  
1 tsp vanilla extract  
1/3 cup sour cream  
1 tbsp. milk  
2 eggs  
1 3/4 cups flour, sifted  
1/2 tsp baking soda  
1 tsp cinnamon  
300g (3 large stalks) rhubarb, cut into 1cm pieces

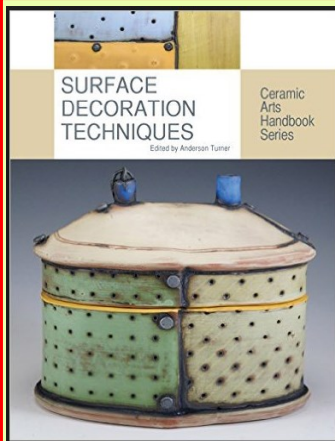
Heat oven to 160°C. Grease and lightly dust a 20cm spring-form cake tin with flour. Place butter, sugar and vanilla in a bowl and beat with an electric mixer until pale. Beat in sour cream and milk, then beat in eggs, one at a time. Stir in dry ingredients & rhubarb. Spoon mixture into prepared cake tin. Mix topping ingredients and sprinkle over. Bake 1 hour 15 minutes, or until a skewer inserted into cake comes out moist but clean. Cool in tin for 15 minutes.



**Topping:** 2 tbsp. raw sugar  
1/4 tsp cinnamon

# Notices

- Please clear **kiln accounts** before 30th December 2105.
- **AGM** will be held on Wednesday February 24th, 7pm at the clubrooms.
- Our **financial year ends** on 30th December. All **outstanding money owing** to the club needs to be paid before this date.
- **Please leave the rooms clean and tidy over the holiday period.**
- **Lemons** needed mid January (for the Festival of Pots). Please leave in the rooms or contact Rod.



## MISSING BOOK

### Surface Decoration Techniques

Margaret Hunts book (see photo) was mistakenly put back in the book shelf behind the wheels. It looks like others that do belong to the club but this one is owned personally by Margaret

Please, if you have borrowed it, can you let Margaret know and/ or return it to the rooms and leave on front desk.

e: Margaret ([margaret-anne@live.com](mailto:margaret-anne@live.com))

t: 06 3648053



June Hogan

## Wedging Wire.

Jeavons has fixed the wedging wire. The following link See the link in the covering note. This explains very clearly how to use it....if you cant open it Google ' Stack and Slam'

Stack and slam wire wedging allows a potter to produce perfectly uniform clay in a very short time. It also allows the mixing of clays of different moisture content or clays of different colours with ease, and is much easier on the hands and wrist than manual wedging.



Lyn Corkin



Sue Wilson



## Festival Committee

Brent Craig	- Convener
Ann Porter	- Accounts
Marion Mealings	- Gate and Sales
Paula Archibald	- Café
Maureen Hunter	- Indoor Display
Biz Hayman	- Website

## \*\*\*Notice from the Accounts team

## *Rabbit with a Carrot*

Please can you advise Accounts ( Ann Porter or Joy Snaddon) if you made or know who might have made a “**Rabbit with a carrot**” in the **Fiona Tunnicliffe workshop**. This was charged to another members account so it needs to be rectified.

## WE are still looking for...

The clubs black painted wooden boards to display work on in exhibitions. Unfortunately these have been borrowed or misplaced and we need to find them. If you can help out please contact me or Kaye Stead.