



HOUSEWARES SPECIAL

A NEW CERAMICS PRIMER

2 of 4

Balloon spoon
Shino Takeda, \$22;
katakanany.com

Textile platter
Marité Acosta, \$175;
mariteacosta.com

Wheel Ceramic dinner plate
Lindsay Carver, \$46; ceramic-company.com

Half Moon large dish
Brooke Winfrey, \$67;
btwceramics.com

what to buy
Platters and Plates

Forget Granny's china. Elegant hand-thrown dishes are the new heirlooms. Our favorites are fired with a food-safe glaze—making them safe to eat on. (And you *will* want to eat on them.)

7" slab plate
Akiko Graham, \$16; akikospottery.com for information

Layered Edge dish
Nina Lalli, \$85;
mondaysprojects.com

9" slab plate
Akiko Graham, \$24; akikospottery.com for information

Sheepscot cheese board
Michele Michael, \$295; elephantceramics.com

A BOWL IS BORN

Meadowood chef Christopher Kostow prizes hand-made ceramics. Here's how he collaborated with Sonoma artist Lynn Mahon to bring to life one custom piece:

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Kostow asks Mahon to create serveware for a future geoduck-clam course.

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Mahon experiments with melting geoduck shells into the clay, and adding bits of feldspar rocks and ash for texture. Kostow's into it. He wants the bowl to look like the bottom of the sea.

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The geoduck course is later changed to abalone with beans, nasturtium, and vinegar.



Behold: the abalone bowl



artist to know

Ben Medansky

26, Los Angeles

Medansky's geometric tabletop wares aren't just pottery, they're functional fine art. He turns over his line every month, and it seems everyone wants a piece—from Go Get 'Em Tiger café in L.A. to the Third Drawer Down shop in Australia. benmedansky.com

THE HARD SELL

“Handmade ceramics encourage a more thoughtful presentation. Hastily made food just doesn't jibe with a one-of-a-kind plate.”

—DAN BARBER, CHEF-OWNER OF BLUE HILL AT STONE BARN, POCANTICO HILLS, NY