# South Canterbury Pottery Group APRIL NEWSLETTER

Fired up and ready to go!







# Welcome to your newsletter!

Welcome to the inaugural edition of our pottery group monthly newsletter! We're thrilled to launch this platform as a space for all of us to connect, share, and celebrate everything pottery. Inside, you'll find updates on upcoming workshops, lots of information about the Annual Exhibition (not long to go!), what's been happening, along with words of wisdom from our tutors.

But there's more: we want YOUR contributions! This is YOUR newsletter, so we'd welcome

articles, photos, ideas, techniques, and recommendations – whatever you provide I'll do my very best to include! Email me at janenzl@hotmail.com

We hope this newsletter will give us a stronger sense of connection and community, and become a valuable resource for all things pottery!



# Workshops

A glazing workshop will take place on 10<sup>th</sup> May. This will be run by Gael Armstrong. Cost is \$50 per person.

Put your name on the whiteboard if you're interested in attending this workshop.

Marita will be running a running a workshop after the Annual Exhibition of making large pots by joining and re-throwing.

We will let you know the date as soon as we have one.

### A Word from the President

How exciting - our first newsletter in many years!

A huge thanks to Jane Powell who has agreed to over a large glass of wine to create it for us.

While my head is thinking about wine it reminds me Lorraine Herlund has generously donated us a fridge and she might even let us put milk in it.

I hear it was stolen out of their business smoko room, so no more cold beers for them! We are now very flash hot water, two ovens and a fridge.

We had a great AGM and thanks to everyone that attended. We have a brilliant committee with an outstanding skill base. The only weak link your President!

Your glorious committee is: Janie Annear - President Marita Bool - Vice President Crissie Dickie - Secretary Treasurer (to be advised)) Sue Inkster Kim Dixon Pauline Thompson Alana Harper Michelle Baldwin Camille Hemlock Callum McLaughlin Emily Duggan Robyn Powell Jill Proudfoot Jane Powell

We are extraordinarily grateful to Julian Maze who has rewritten our Constitution for

We are also so very grateful to Joshua Westland a specialist at Timpany Walton Lawyers who has reviewed it pro bono.

Why do we need a new constitution you may well ask?

There is a new Incorporated Societies Act that makes major changes to the law around incorporated societies.

Crissie will be sending it out soon to all our members for a two week consultation and if anyone has any questions or suggestions Julian is happy to discuss.

Julian Maze and Jo are moving from Timaru unfortunately but I do want thank you Julian for your generous parting gift to our club.I may have told him on numerous occasions that we love him.

We will then need to have a Special General Meeting to adopt the new constitution.

Tatahhhhhhhhhh Happy Potting Janie

# Pit and Raku Firing Day

On 15<sup>th</sup> August we were very fortunate to be invited to dig a large hole in Michelle's paddock for our much-anticipated pit and raku firing day. Once the pit had been loaded up, covered with piles of dry timber and ignited (the pit firing process would take a week to

complete), we started on the raku firing. Always great fun hands-on (only if clad in heavy-duty gloves!) experience, which gave some stunning results. Here are some photos from the day. Thanks again Michelle!













### Annual Exhibition

A heads-up – the South Canterbury Pottery Group Annual Exhibition for 2025 is just around the corner!

Here's the lowdown on what's happening:

Opening night is on Friday, August 15<sup>th</sup> at the Aigantighe Gallery. Get your glad-rags on and be ready for a fun-filled evening! Spread the word: the exhibition will be open from Saturday, August 16th until Sunday, September 14th.

We're super-excited to have Darryl Frost from Nelson/Tasman (many will know Frost and Fire Gallery) as our guest judge and selector this year! Darryl's also going to be giving an artist talk at the Aigantighe on Sunday, August 17th. We'll share more details as we get closer to the date.

We've also got some other amazing guest potters joining us: Mary Smith and Jack Black, plus guest painters Diana Peneamene and Jane Powell. Now, a few things to remember about getting your work in:

- Like last year, we need your pieces at the clubrooms a week before opening night. So, the deadline for dropping off your pottery for selection is Thursday, August 7th at 12pm. Don't miss it!
- You can enter up to 6 pieces for selection.
- If you've been doing pottery for up to 3 years, you can enter as a student and even use the club glazes.
- If you've been potting for longer than 3 years, you'll need to enter in the general category. That means using your own glazes (bought or homemade) and making sure your pieces were created without direct tutor help.

And just a reminder when you drop off your masterpieces, make sure you put your name on the roster! Keep an eye out – Crissie will be sending out entry forms in July, and will keep you in the loop with updates and reminders.





# Darryl Frost: Guest Potter and Selector

Darryl has been a full time potter/sculptor since the late 1980's. His distinctive style of Anagama wood firing has gained him national and international recognition as well as several awards including a Diploma of Honour from Korea. He has also pursued his passion for large scale multi-media sculpture works, many of which can be found throughout New Zealand in public and private collections including the Wallace Arts Trust.

"For over three decades the process of wood firing ceramics has been the creative touchstone that changed the course of my life. This blending of both historical references and contemporary intellectual values has galvanised the work and my aesthetic vision.





It is an arcane process; a collaborative vision that stirs up elusive and poetic forms through tactile, intuitive inflections and the kilns subtle, broad colour palette.

Artistically, I focus on framing the unpredictable intent on capturing gesture in form; melding abstract expressionist values with Ashen Glazed surfaces to communicate the mysterious sensibilities of nature on fire."

Source: Ruby Coast Arts

### Tutors' Talk – from Marita

Here are a few things to keep in mind – particularly in the run-up to the annual exhibition:

Signing pots – there are a lot of unclaimed pots in the kiln room. In future, please make sure you place your mark on all your work – or they won't be going to go into the kiln.

For the annual exhibition, start to think about entering a group of work with an over-riding theme. And make sure you pay special attention to finishing your work to the highest standard.

If you're buying glazes, please make sure you use them on a test tile first. There are plenty of these in the kiln room, so please make use of them.

If you're paying for clay or glazing online, please make sure you add a reference so we know what you're paying for.

Finally, classes are going really well, and we're thinking of adding additional classes on a Tuesday and Wednesday.

Watch this space!

### Dish of the Month





Jill Proudfoot's gorgeous rustic bowl is paired with an equally rustic Baked Mediterranean Lamb Meatballs with Green Olive Salsa (from this month's Dish magazine):

#### Meatballs

1/4 cup milk 1 large egg 1 tsp each dried mint and oregano 2 cloves garlic 1 tsp each onion powder & cumin ½ tsp cinnamon ½ cup panko breadcrumbs 400g lamb mince ½ cup grated parmesan ½ cup currants 100g feta Preheat oven to 180 degrees fan bake. Whisk milk and egg together. Add herbs. Stir in breadcrumbs and leave for 10 minutes.

Mix in remaining ingredients. Roll into 12 meatballs. Place in tray and cook for 8 minutes; turn and cook another 10 minutes.

#### Soft Polenta

2 ¾ cups milk
2 cloves garlic, crushed
1 tsp sea salt
½ cup instant polenta
Put milk, garlic and salt in
saucepan, bring to almost boiling
and add polenta. Whisk and
cook 3-4 minutes.

#### Green Olive Salsa

8 large green olives, chopped 2 cloves garlic, crushed 1/3 cup olive oil 2 tbsp chopped mint 1 tbsp chopped capers 2 tsp grated lemon zest ½ tsp chilli flakes, salt & pepper Mix all ingredients together in a bowl.

Spoon polenta into a bowl, top with meatballs and salsa.

## Housekeeping

#### When can I use the Pottery Club Rooms?

Rooms are available to be used outside class times. Class times are as follows:

Mondays 10-12pm

6-8pm

Tuesdays 6-8pm Wednesdays 6-8pm Thursdays 10-12pm

6-8pm

Sundays are tutor-only!

If you're going to use the clubrooms, remember to CLEAN UP! This means using a sponge and lots of water and mopping the whole table thoroughly! And don't forget to clean up around your wheel, along with any glazes that may have been splashed around.