



Proper Care of Earthenware and Porcelain

Q & A

Q1

How should earthenware with crazed glazes and unglazed vessels be cared for?



A Kizeto teacup with crazing

Crazing patterns

A1

Storing these items before properly caring for them (while still wet either on the surface or from liquid that has been absorbed by crazing) can result in malodor or molding.

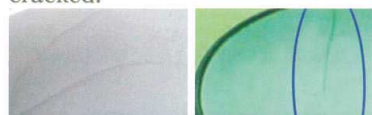
- Before these items are used for the first time, they should be boiled for 30 minutes in water that has been used to rinse rice with.
This will seal the crazed and unglazed parts and prevent cooking liquids, oils and water from seeping in.
※ When using rice-rinsing water, do not boil the water before immersing a vessel. Place the vessel in cold rice-rinsing water and gradually heat the water to let it reach the boiling point.
※ Instead of using rice-rinsing water, you may let the vessel sit in a solution of flour and water.
- Dip the vessel in water before each use.
Letting the vessel absorb water first helps prevent cooking liquids and oils from seeping in.
- Wash and dry the vessel thoroughly after each use.
Drain water and wipe off surface moisture using a dry cloth kitchen towel. Let the vessel dry completely before storing.
※ Areas around the foot require special attention. Please be certain to invert the vessel to dry.
- When the vessel becomes stained while in use:
Soak the vessel in a solution of bleach in lukewarm water.
※ If the vessel has a gold or silver glaze, wash it using dish washing detergent.



An example of staining, caused by soy sauce seeping into crazing

Q2

Fissures developed on the glaze after the vessel has been in use for some time. Or, the vessel itself cracked.



This porcelain vessel with a clear glaze shows fissures running through the glazed coating.

The cup is cracked through the base.

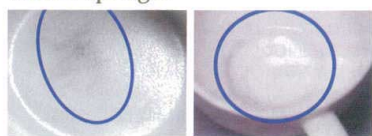
A2

There is a chance that the vessels were handled improperly. Please make sure that you do not use them improperly.

- Items that are not safe for placing over a direct heat source or use in an oven may not be used over a direct heat source or in an oven.
- Vessels that are heated by a cooking device should not be placed in an environment that subjects them to a sudden temperature drop.
(An example is placing a heated vessel on a damp kitchen towel.)
- Shocks, abrasions, and excessive stacking can cause cracks to develop.
※ Shocks and rubbing of vessels against one another while they are transported, as well as shocks experienced in an automatic dishwasher and excessive stacking, can cause fissures and breakage.
- Minuscule scarring can become the source of cracks.
※ When a vessel is bumped against a hard object, minuscule scarring that is not visible to the naked eye can develop. Even without visible damage, a scarred vessel may suddenly break without warning if it continues to be used.

Q3

Grayish stains developed on the glazed surface of a vessel. They do not go away when washed with a sponge.



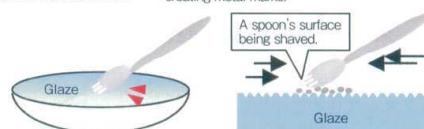
Examples of metal marks

A3

These marks are called metal marks and are caused by tiny bits of metal from the tips of forks and spoons that are shaved off by a glazed surface and are deposited on the minutely uneven surface of the glaze.

- A commercially available metal mark remover may be used. The vessel may also be soaked in acid to dissolve metals.

Metal utensils are shaved down when rubbed against a glazed surface. Shaved particles are deposited in the tiny dents of the glaze, creating metal marks.



Q4

The luster of the glazed surface is lost after many years of use.



A glazed surface that has lost its luster. (The glaze was originally transparent.)

A4

It is likely that the glazed surface has become uneven. The following are possible causes of such unevenness:

- The glazed surface has been shaved by utensils, which left minuscule scratches.
- If an automatic dishwasher has been used, alkaline dishwashing agents have corroded the glaze over time, causing its surface to become uneven.