

Ceramics & food culture

Stephanie Shih



This entire 'meal' is made of clay. "The most important dipping sauce is not soy sauce, but black vinegar," Shih says. ALL PHOTOS COURTESY STEPHANIE SHIH



A 50-pound bag of rice, in ceramic form. Stephanie Shih's plan is to someday build out a small grocery store filled exclusively with her ceramic bottles, bags and packets of instant noodles. (Beatrice de Gea / For The Times)



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Shih is mostly interested in the feelings her ceramic-making process can evoke. "What I do is more about nostalgia — it's not about the commercial product." (Beatrice de Gea / For The Times)



The ceramics community, Shih said, "is a really white space." She sought to create work inspired by Asian culture from an Asian perspective. (Beatrice de Géa / For The Times)



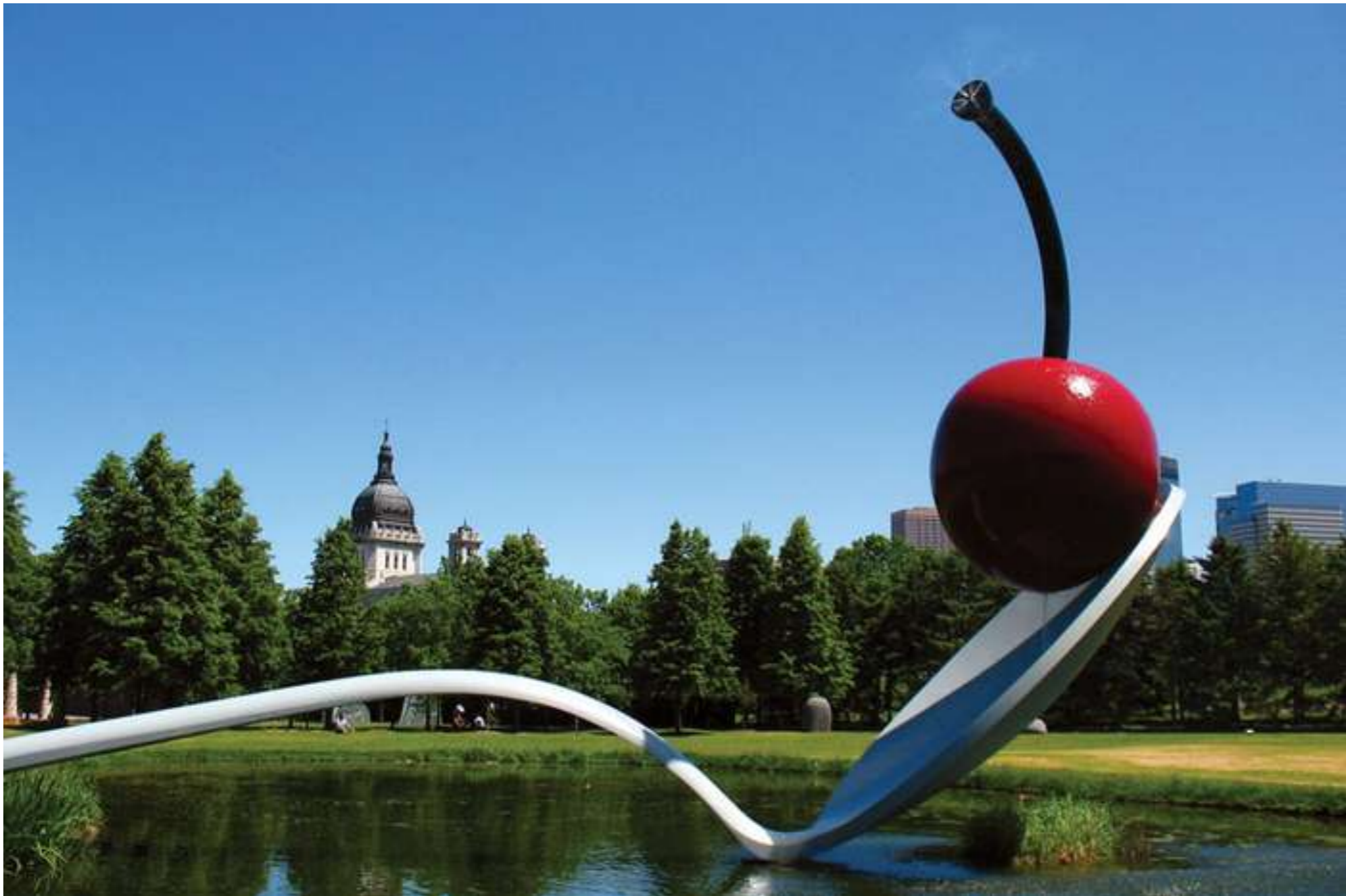
Shih's ceramics commission at \$400. Bigger pieces fetch as much as \$3,000. (Beatrice de Géa / For The Times)

Jae Yong Kim





Claes Oldenburg





Claes Oldenburg (b. 1929), *Giant BLT (Bacon, Lettuce, and Tomato Sandwich)*, 1963. Vinyl and kapok fibers, and painted wood, 32 x 39 x 29 in. (81.3 x 99.1 x 73.7 cm). Whitney Museum of American Art, New York



Claes Oldenburg, *French Fries and Ketchup*, 1963. Vinyl and kapok fibers, 10 1/2 x 42 x 44 in. (26.7 x 106.7 x 111.8 cm). Whitney Museum of American Art, New York; 50th Anniversary Gift of Mr. and Mrs. Robert M. Meltzer 79.37a-g. © Claes Oldenburg. Photograph by Geoffrey Clements



Clay Talk

- Roll coils and slabs
- Score and slip to attach pieces together
- Apply underglaze paints
- Glaze bisque-ware