



A tradition of form and function - Art brought to your table

KOREAN POTTERY



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Introduction

Understanding Korean Culture, Food, Ceramics and Tableware -
<https://youtu.be/k3cyKvux5wU?si=TRGRYaA5Yy2hb0vG>

Traditional (Formal) Contemporary (Daily Use)

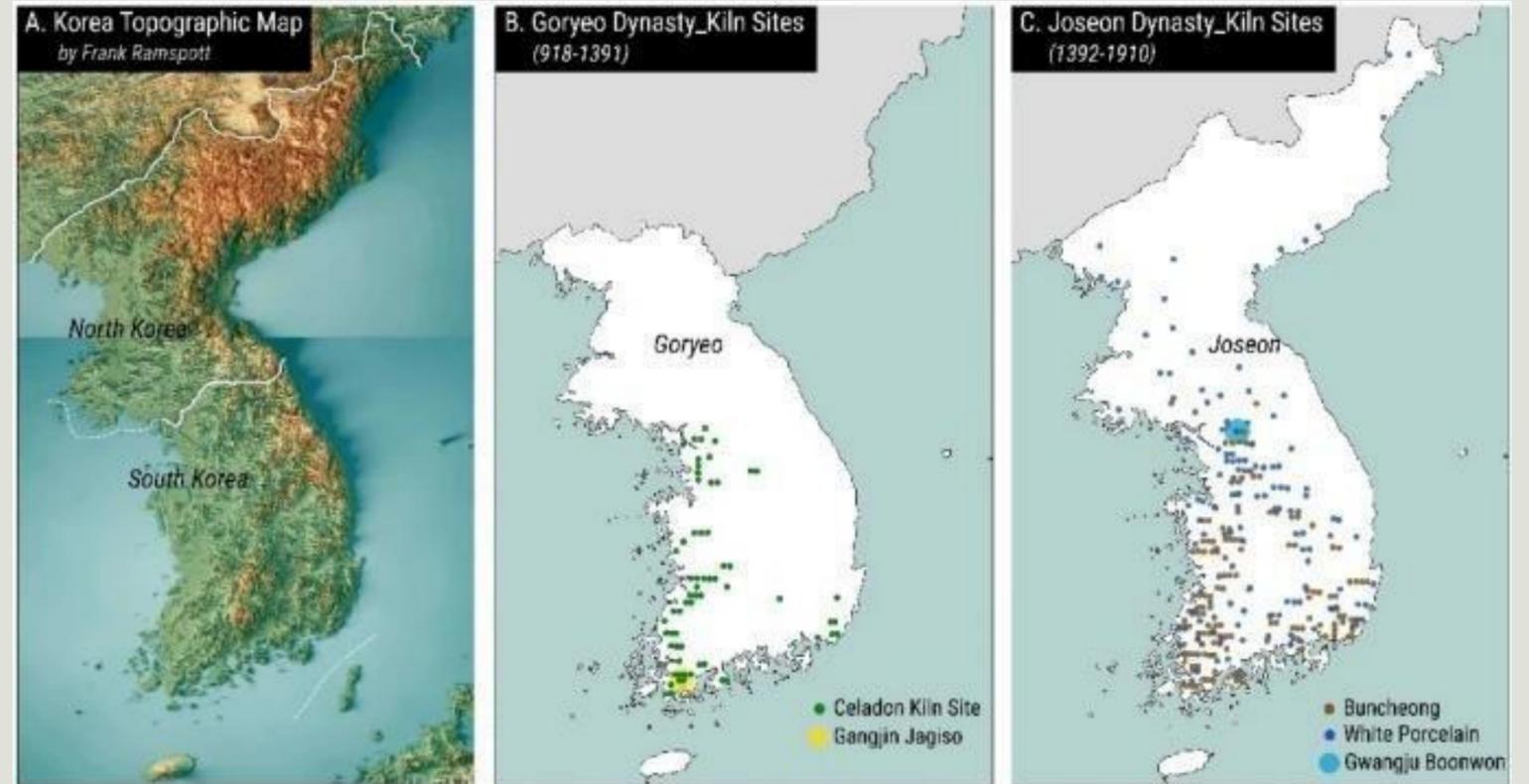
- Discussion on how this is represented in each of our own families.
- How does this look different when looking at communal vs. individualistic cultures? <https://ekorean.com/understanding-korean-culture/>



Talk to your neighbor, how does this look different from your families dishes?

History of Korean Ceramics

The cultural landscape of Korea is a tapestry of ancient traditions intertwined with modern influences. Thus it is essential to understand the past to understand the present.



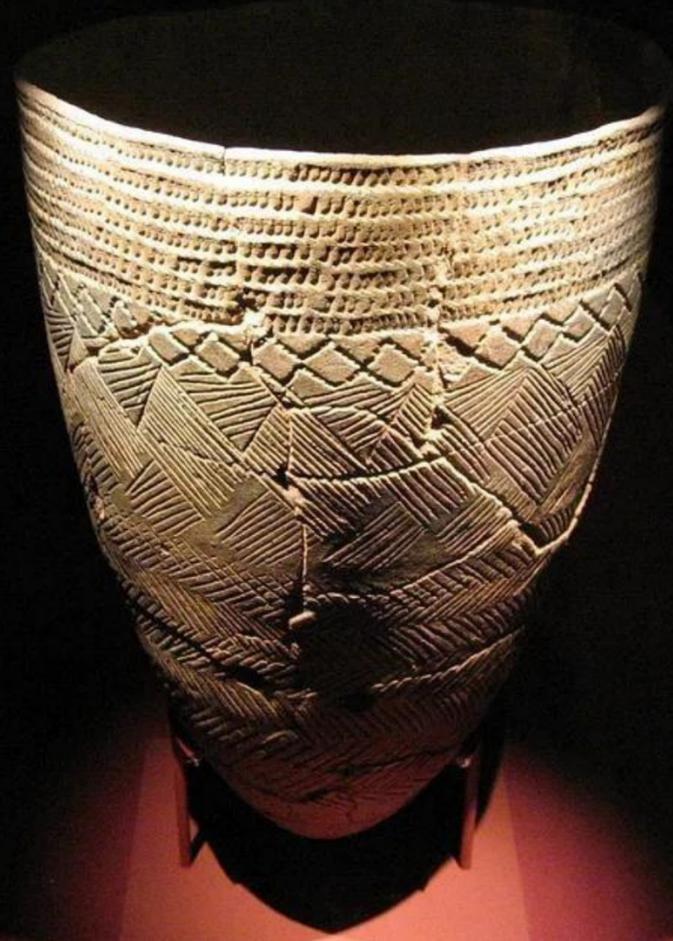
THE SECRET IS IN THE DIRT

The characteristics of clay are determined by the raw materials found in the soil. These raw materials will determine the color, strength and plasticity of the clay, which helps in tracking the development of key forms and processes. Many times, the forms, materials and colors can be used to date and place Korean Pottery. [Science behind the form](#)

A Visual Breakdown of the History of Korean Ceramics



A Brief History of Korean Ceramics



Earthenware

5000 BC

Celadon – Sanggam

[Goryeo Dynasty](#)
(918-1392 CE)

Buncheong – 14th C

[Joseon Dynasty](#)
(1392 - 1910)

White Porcelain – 15th C

[Joseon Dynasty](#)
(1392 - 1910)

Places of Interest

Sanggam and Student Work



Earthenware

Most of the prehistoric Korean pottery would fall into this category and are simple utilitarian wares.

- Neolithic – Strong Chinese influence – comb wares (chulmun)
- Bronze Age – Undecorated/thicker walls – Steamers, bowls with pedestals and jars with handles. Still evidence of Chinese influence.
- Iron Age – Grey type with paddle and incised decoration – improving Grey Stoneware – [Baekje](#), [Gaya](#), and [Silla](#) kingdoms (little [Goguryeo](#) pottery survives) from the 1st century BCE to the 10th century . This high-fire process would later impact Japanese pottery. (Baekje potters also produced low-fired pottery, light brown in colour. Bulbous jars, footed vessels, tripods, and roof tiles are common shapes.)

Grey Stoneware forms

- Bowls with wide stands (kobae)
- Long-necked jars (changgyong ho)
- Round, lidded cups with a wide foot base (kobae) Horned cups, stands (kurut pachim)



www.worldhistory.org > Korean_Pottery



Celadon

Glazeware

By the 12th century CE Korean celadon ceramics, with their soft pale grey-green colour, were even finer than those produced in China. Areas particularly noted for their skill at producing fine celadons included the Buan and Gangjin regions in the Jeolla Province of southwest Korea.

Science – Sanggam

<https://www.youtube.com/watch?v=oJlJf1LJVY>

- Originally, sanggam involved inlaying white and black pigments into stamped or carved motifs to create images of cranes, clouds, ducks, lotuses, and willows that appear to float within a limpid green glaze. This technique appeared in Korea by the mid-twelfth century; it would adorn tableware and ritual vessels used by the court and nobility for two centuries. Once porcelain replaced celadon as the elite ceramic, however, the appearance of inlaid decoration changed radically. White pigment, applied in dense patterns to cover everyday bowls and dishes, approximated the snowy appearance of porcelain.



Pottery Production Sites

Buncheong Pottery

<https://www.britannica.com/art/punchong-pottery>

Unlike some other forms of Korean Pottery, Buncheong Pottery (punch'ong) can be found across Korea. There are variations found in the surface decoration of Buncheong Pottery.

- Dynamic Designs: Iron Painted Patterns (A)
- Sanggam - inlay B) Purely White: Brushed and Dipped in Slip (C)

Combined with the celadon glaze is the innovative Chosŏn surface decoration, which includes inlaying, stamping, incising, sgraffito, and the application of a white slip (liquid clay) beneath the final coating of transparent glaze.



Maksabal & Onggi "OHNG-ghee"

Onggi is a Korean pottery tradition of making large and small storage jars for every day use. Because pickled and fermented food is such an important part of the Korean diet, the Onggi potters had to develop fast and efficient ways of making storage jars which were mainly used to store kimchi and sauces, like soy sauce, hot pepper paste and brown bean paste. In winter these kind of urns were buried underground to store a whole range of fermented vegetable.

Both Maksabal and Onggi were offshoots of Buncheong as it used clay that was not a high enough quality to be used in the creation of. Maksabal means 'bowl to be used right away'



White Porcelain (paekcha)

The minimalist designs on Korean white [porcelain](#) [reflect](#) the austere simplicity of [Confucianism](#) which was followed by the ruling class of Joseon, although earlier examples are more filled as with Chinese blue and white porcelain of the time. Designs include flowers (especially lotus, orchid, and chrysanthemum), plants, bamboo (symbolic of integrity as it grows straight and true), grass, grape vines, willow trees, plum trees, birds, deer, dragons, and clouds, and are [usually inlaid in the same way as celadons](#).

[\(https://www.worldhistory.org/Korean_Pottery/\)](https://www.worldhistory.org/Korean_Pottery/)

Interesting Fact: In the late 16th century CE many Korean potters and artists were forcibly taken to Japan following that country's invasion of the Korean peninsula in [a conflict](#) [sometimes](#) referred to as the '[Pottery Wars](#).'



Earliest Joseon blue-and-white porcelain ware closely resembled Ming Chinese pieces. Cobalt blue underglazes were replaced with iron-based pigments (Korean) when the Cobalt (China) became difficult to obtain.

Making Connections

Connecting History and Culture to Student Learning





Form vs Function

TAKE NOTES

Go back to the slide show and take notes on forms and techniques. Briefly reflect on how this is reflected in the original video you watched comparing traditional to current table settings.

SHARE YOUR FINDINGS

Turn and share notes with the person at your table. What commonalities did you discover? Be prepared to share with the group



Look Closer

Main Dish

Beef, Pork, Chicken, Seafood
Grilled or in a soup.

Sides

Kimchi is one of the main Korean side dishes. Watch this video to see a demonstration on its creation.

Rice

Rice, or bap 밥, goes beyond staple in Korean kitchens.

<https://www.mandu.market/blogs/korean-food-cuisine/a-complete-guide-to-rice-in-korea-history-culture-and-cuisine>



Personal Connections

Think about the people you eat with and think about your favorite food.

Create a mind-map breaking down your favorite food into individual components.

Use the supplied mind-map generator. Think about the following questions:

- How this will turn the individual food into a communal meal.
- How many dishes will be needed?
- How will the dishes form relate to the element it will hold?
- How will the dishes be connected as a set? Think form vs. surface handling.
- Will hand-building or the wheel be used to create your forms?



Project

Using the supplied rubric along with a word map and lecture notes, develop sketches and a calendar for the development of a communal place setting.



Refine and Create



Project Reflection

COMMUNICATE YOUR LEARNING

Using the supplied reflection documents explain how this process has led to a better understanding of Korean communal culture.

Student Works

Images of Student Works

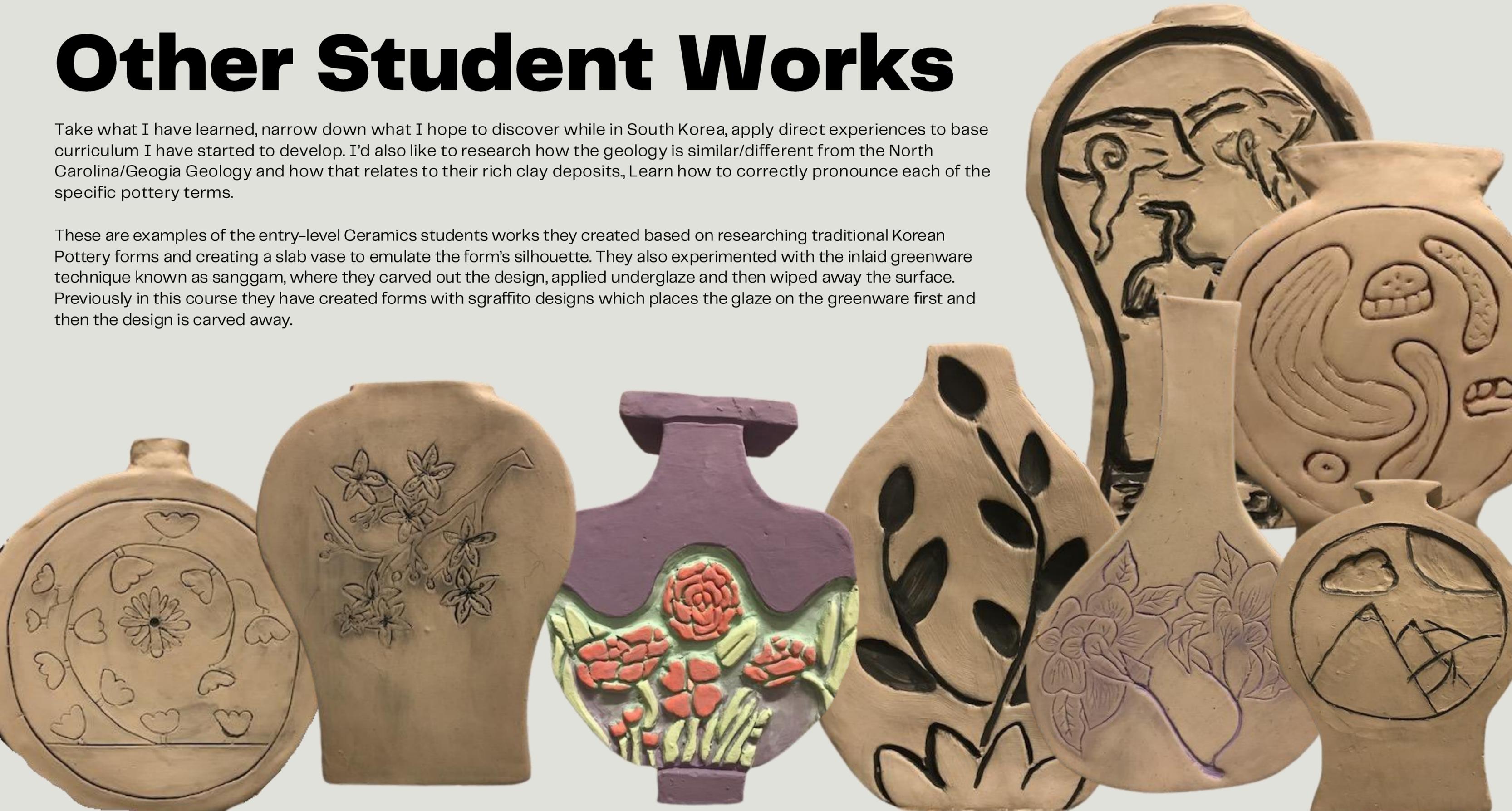


Making Connections

Other Student Works

Take what I have learned, narrow down what I hope to discover while in South Korea, apply direct experiences to base curriculum I have started to develop. I'd also like to research how the geology is similar/different from the North Carolina/Georgia Geology and how that relates to their rich clay deposits., Learn how to correctly pronounce each of the specific pottery terms.

These are examples of the entry-level Ceramics students works they created based on researching traditional Korean Pottery forms and creating a slab vase to emulate the form's silhouette. They also experimented with the inlaid greenware technique known as sanggam, where they carved out the design, applied underglaze and then wiped away the surface. Previously in this course they have created forms with sgraffito designs which places the glaze on the greenware first and then the design is carved away.



Thank You

Resources – In

Progress

- Analysis of [Korean Pottery](#) [The Museum of Oriental](#)
- [Ceramics, Osaka](#) Korean Ceramics: The Great Tradition
- with Robert D. [Mowry](#) <https://artdesignasia.com/a-brief-introduction-to-the-techniques-and-styles-of-korean-pottery/>
- [Celadon Pottery](#) – <https://www.celadon.go.kr/>
- <https://www.youtube.com/watch?v=oJIIJf1LJVY> Tradition
- [found locally](#) – Onggi [Buncheong](#)

