

Susan Dienelt

My pots are about form, color, texture and, of course, function. Creating beauty in my surroundings has been a driving force in my life. I have always loved food and all that goes with it: the preparation, colors, shapes and textures, as well as the taste. My fascination with food grew into a fascination with the dishes and vessels in which it is prepared and served.

My pots are wheel thrown and hand built and fired to about 2300° F in a salt-fired gas kiln. The interaction between the salt and heat creates a glaze with a unique patina so that no two pots are exactly alike. The pots are food, dishwasher, oven and microwave safe.