

Kingston Potters' Guild Standards & Criteria

Quality standards and criteria are used by the Kingston Potters' Guild in order to maintain & celebrate the highest possible standards and craftsmanship in ceramics and to educate its members and the community.

The following process and criteria will be used as the only bases for jurying ceramics for sales and exhibitions, sponsored by the Kingston Potters' Guild.

Jury Process

- Three jurors will be appointed by the board for a period of two year, following the KPG fiscal calendar year. Only two jurors need to be present to jury each entry. Each juror should have some knowledge of both hand building and throwing.
 - The jury will take place up to six months and no less than two months prior to each sale. As part of the jury process, the entrant will be given written feedback. This will allow entrant to improve their ceramic practise. If work quality does not meet sale standards the first time, entrant may re-submit work to the jury up to two months prior to the sale following the same process and criteria.
 - Two jurors will rate work independently then come together to discuss, collate views and make a final decision. One collated sheet will be given to entrant with outcome results and feedback.
 - For new sale entrants, all items will be juried for two sales. The Kingston Potters' Guild, in order to maintain and celebrate the highest possible standards and craftsmanship in ceramics, has the right to do random checks of any potter's work at any Guild sale.
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Criteria

- For functional work each entrant must submit the minimum of seven functional vessels. All seven pieces must meet all the quality standards to pass the jury process. It is recommended that a variety of functional pieces be submitted for consideration and feedback.
- For sculpture each entrant must submit the minimum of five ceramic sculptures. Any item that is not food safe i.e., Raku, smoke fired vessel, will be judged under the category of sculpture. Each sculpture must be 80% ceramic material. All five pieces must meet all the quality standards to pass the jury process.
- Function: does it do what it should to do, i.e. no dribbling spout.

- Form & Design: proportion, balance etc.
 - Mastery of materials: how well the ceramic material is used. Non ceramic materials used must be of exceptional quality and be suited to the purpose of the piece. Pre-manufactured components are permitted only if they are minimal in the overall design of the piece. Customers must be informed of products care and use e.g. “Raku” not dishwasher safe.
 - Craftsmanship: attention to details and refinement.
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Addition Information Sheet

1. Tea pots and pitchers shall pour without dribbling.
2. Flecks of grit or kiln wash that are noticeable to the eye or touch must be sufficiently ground down, without any visible damage.
3. Only minor pinholes are allowed if small in number and size, but not if they are distracting.
4. Bare body surfaces due to unintentional crawling in glaze or poor glazing are not allowed.
5. Crazing on non-vitrified work designed for food is not acceptable.
6. Very sharp edges should always be avoided but will definitely be unacceptable on functional ware such as cups/mugs, pitchers, bowls, lidded vessels etc. Rims on functional pots should be substantial enough to withstand normal wear.
7. Glaze runs or drips which have melted over the foot are unacceptable.
8. Chips are not acceptable on foot except for a very few tiny ones on porcelain.
9. Pots must be smooth on bottom. Sanding the foot of each pot is basic to finishing your work.
10. Circular lids should be able to be turned to fit in any direction. Other shapes should be reversible if symmetrical.
11. Fit of lids should be sufficiently close so that the lid, when pushed to one side, will not expose the interior of the pot.
12. Obvious overly heavy bottoms are not acceptable. The inside shape should match the outside form and the thickness of the walls must be proportionate to the bottom.
13. Handles and knobs must be appropriately substantial for the size of the pot. Keep in mind some pots may need to be used with oven mitts.