

Types of Earthenwares and its Uses

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Abstract

Earthenware is proof of our way of life improvement in an archeological manner. Ceramics is intricate of water, soil, and mud compound utilized as home vessels of old periods. Ceramics making has become a preservationist industry in numerous pieces of the world. This industry is called ceramics in Tamil, and stoneware is classified "Potter." Pot has fundamentally in mud porcelain or (Kaolinite), mud normally contains 40% aluminum oxide, 46% silicon oxide, and 14% water may be all things considered insinuated as having utilization is a lot of medical advantages. Earthenware is organized using a variety of strategies like carefully assembled and potter's wheel strategy. In old Tamilians was fabricated numerous sorts of pots are utilized different purposes and satisfied their needs.

Keywords: Earthenware, Pot, Potter, Clay and Types of Pots

Introduction

Earthenware is the sort of material that people can use to consider their requirements by utilizing earth. Pottery usually refers to materials made of soil. Pottery is making techniques that have been discovered since ancient times. Pottery making has become a very conservative industry in many parts of the world. This industry is called pottery in Tamil, and pottery is called "Potter."

Water, soil, clay be added to the soil in shape, doing it in a kiln to lead the high-temperature heater are made of pottery. By heating, this results in permanent changes such as tightening of the clay, strength additions, and shape stability. The pottery used for pottery differs from place to place, and the pottery made there is unique. There are some other minerals to be added to the clay soil for certain purposes.

History

A huge piece of earthenware history depends on ancient, pre-abstract archaeological culture. Quite a bit of this history is in this manner got from relics accessible in archaic exploration. Since stoneware is truly strong, earthenware production and tile shells have been made due for a great many years and are accessible at archeological locales.

Before turning part of the pottery or pottery industry culture, numerous levels must be met. They are

First, pottery should be available. Archaeological sites where the earliest ceramics were found are located close to places where clay sources are readily available. Since China has many types of clay, it can be a pioneer in pottery or art. Not only China, but many other countries have large forms of different clay types.

Secondly, it must have been possible to create a transitional temperature from crude clay to charcoal. Methods for reliably producing temperatures suitable for burning ceramics are not known until after the development of culture.

Third, there should be enough time to prepare, mold, and bake clay vases. Even after humans knew how to control fire, humans did not know how to create pottery until they could live in a stable place. Pottery is likely to be created only after humans specialize in farming and lead to permanent settlement. However, the earliest known pottery is probably from China before 20,000 BC, before all agriculture was known.

Fourth, it can only be justified about the resources for making ceramics if it was necessary for its production.

Raw Material

Earthenware has basically in mud porcelain or (Kaolinite) is; Clay ordinarily contains 40% aluminum oxide, 46% silicon oxide, and 14% water might be by and large alluded to as having. Two kinds of mud are found in nature. They are called essential and auxiliary muds. The essential dirt is found on the site of the stone from which it was acquired. It isn't conveyed by running water or ice sheets; it isn't blended in with some other sedimentary structures. The essential earth is substantial, thick, and clean. Auxiliary, or sedimentary dirt, is framed in a lighter silt structure lowered and put away. This second sort of dirt, sedimentary synthesis, is better and lighter than the essential mud. Various added substances give various properties to earth.

- **Bronze or Kaolinite:** Since it was first used in China, it is sometimes called Chinese clay. It is used in ceramic making.
- **Ball Clay:** Very fine-grained, fine particulate, sedimentary clay, which may contain some organic matter. During the manufacture of porcelain, small amounts are added to increase its flexibility.
- **Theekkaliman:** slightly less than the percentage of these clay but is consistent with regular and adequate flexible nature. This type of clay is heat tolerant and increases the heat tolerance of the clay in combination with other types of clay.

- **Maakkal Paandak Clay:** This type of clay is suitable for making mackerel varieties. The properties of the clay are intermediate between the properties of the clay and the properties of the ball clay. These clays are microscopic particles, like ball clays, and are heat-like.
- **Common red clay and silt clay** contain vegetable and ferric oxide contaminants useful for making bricks. Still, only a few steps are suitable for making ceramics under special conditions. Besides, in general, such clay ceramics are not suitable for manufacture.
- **Bentonite type of clay** is highly flexible. This type of clay is added to increase the flexibility of other types of clays.

The Steps of Production

Clay ponds acquire different physical properties when making ceramics.

- Green vases refer to baked goods. With sufficient moisture, the materials are very flexible. (That is, they are soft and flexible and can be transformed)
- Skin-Weakness refers to the state of the partially dried material made of clay. In this case, the clay material is found to be approximately 15% moisture content. Clay products found in such a condition are very stable and only very small. Upgrading and handle additions are performed in a skin-tight manner.
- Extremely dry (humid) conditions indicate a relative humidity level of 0% or more. The ceramics of this stage are incinerated in the furnace to achieve a pinkish brown.
- Baked clay refers to the state in which the substance is burned for the first time after being brought to its desired shape. Baked loaf or bread refers to the baked state. The kiln thus changes the clay material in many ways. Mineral constituents of clay-based material change the color of the material according to the chemical change.
- Glazed or marble baked clay is the final stage in pottery making. A kind of toothpaste is coated with baked clay pottery. Moreover, pottery can be decorated in a variety of ways. The level of pottery thus obtained is a condition of glazed baked clay. When the marble is fired, the fuse adheres well to the pantomime. This kind of

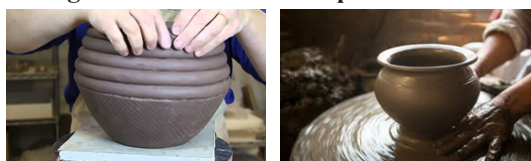
polishing shooter makes the Phantom even harder.

Methods of Designing

Potteries are designed using a variety of methods. Some of them are:

1. Handmade Design: This is an early method. Clay Pandas are made from clay coils. Clay bonds are formed by combining flat layers of clay or by bonding and bonding clay solid balls. Thus the parts of the hand-made utensils are often joined together with clay and water-hung hose with the help of the ace. The clay pantry can be decorated with a kiln before or after it is baked.

Figure 1: Handmade and potter's wheel



Handmade Design

Potter's Wheel

called the wheelbarrow. The pot maker rotates the wheel with a stick, using the keys in his legs or using an electric motor. During this process, the wheel is rotated, the clay core of thin clay is pressed, squeezed, and gently pulled upward and outward into a vacuum. The first step is to press the clay ball downward and inward using a symmetric rotation of a random clay ball. This is a very important step that requires a lot of skill. Forming (creating a hollow sphere with a solid clay ball in the center), Significant skill, and experience to handle the process come to throwing on the wheel are required. Making pottery with acceptable standards requires significant skill and experience to handle the throwing process at the potter's wheel. Pandas were created with such experience and ability to create high-quality elegance. Making pottery with acceptable standards requires significant skill and experience to handle the throwing process at the potter's wheel. Pandas were created with such experience and ability to create high-quality elegance.

2. Potter's Wheel: In a process known as “throwing,” the clay is placed in the middle of a spinning wheel

Pot Types

Some of the Types of Pot Offered in Tamil Nadu State.

S.No	Tamil Name	English Name	Explanation
1	அ.கப்பாணை	Ceramic pot	A pot that appears in the ceramic nature
2	அ.குப்பாணை	Ultra-pot	A pot that appears in the mouth and at the bottom
3	அகட்டுப்பாணை	Pitcher pot	A pitcher like in the middle of pot
4	அடிசிற்பாணை	Adhesive pot	A pot used for brewing
5	அடுக்குப்பாணை	Stacked pot	An array of stacked pots overlapping in moderation or inversion
6	அரசாணிப்பாணை	Rajanippanai	A pot of gold that is placed on the royal leg of the wedding ceremony
7	உசம்பியபாணை	Usambian pot	A pot was tall
8	உறிப்பாணை	Suction pot	A pot absorbing nature
9	எ.குப்பாணை	Steel Pot	A pot having mixed Iron
10	எழுத்துப்பாணை	Character pot	A pot drawn on letters
11	எழுப்புப்பாணை	Raising pot	A tall pot
12	ஒறுவாய்ப்பாணை	Faucet pot	A fringe decay pot
13	ஓதப்பாணை	Wet pot	A pot having wet by surrounded
14	ஓர்மப்பாணை	Orma pot	A pot that sounds good with a flattened
15	ஓரிப்பாணை	Orif pot	A separate pot, a lean pot
16	ஓவியப்பாணை	Portrait pot	A painted pot, painted pot
17	கஞ்சிப்பாணை	Porridge pot	A wide pot used to brew porridge

18	கட்டப்பாணை	Ground pot	A bottomless wooden pot
19	கட்டுப்பாணை	Boundary pot	A pot of ammunition for setting a float
20	கதிர்ப்பாணை	Radiator pot	A pot used to hold rice paddies
21	கரகப்பாணை	Cockpit pot	A pot used to ancient folk dance
22	கரிப்பாணை	Charcoal pot	A charcoal favourite pot
23	கருப்புப்பாணை	Black pot	A completely purple pot
24	கருப்பு-சிவப்பு பாணை	Black-red pot	A darker pot on the inside
25	கலசப்பாணை	Jar pot	A pot used to folk god functions
26	கழுநீர்ப்பாணை	Jar	A pot having a lid and filled water
27	காடிப்பாணை	Quail pot	A pot have small brown colour
28	காதுப்பாணை	Ear pot	A pot that can be grasped at the edge
29	குண்டுப்பாணை	Bomb pot	A pot that appears in a rolled-out form
30	குறைப்பாணை	Low Pot	A pot has Bottomless
31	கூடைப்பாணை	Basket Pot	A pot created in the form of a basket
32	கூர்முனைப்பாணை	Spikes pot	A pot created to form spikes at the base
33	கூர்ப்பாணை	Sharp pot	A pot has sharp end
34	கூழ்ப்பாணை	Pulp	A pot used to brew pulp
35	கோளப்பாணை	Spherical pot	A rolling pot
36	சருவப்பாணை	Slurping pot	A surface made of pudding - a pitcher made to shrink and shrink the bottom
37	சவப்பாணை	Sawpani	A large pot made from a funeral python
38	சவலைப்பாணை	Crock pot	A well-cooked pot and thin
39	சன்னப்பாணை	Sunny pot	A thin pot and heavy
40	சாம்பல்பாணை	Gray pot	A hand made ash colour pot
41	சொண்டுப்பாணை	Drip pot	A heavy duty pot
42	சோற்றுப்பாணை	Meals pot	A pot used for meals storage
43	சில்லுப்பாணை	Chip pot	A very smallest pot
44	சின்னப்பாணை	Small pot	A smallest pot
45	தவலைப்பாணை	Frog Pot	A small Pot (Helps to Save Water)
46	திடமப்பாணை	Solid Pot	A large Pot (Solid Pot)
47	திம்மப்பாணை	Thimble Pot	At Most (Thyme - Size)
48	துந்திப்பாணை	Tundra pot	A pot that looks like a tortilla
49	தொண்ணைப்பாணை	Nosy pot	A cavity pot
50	தோரணப்பாணை	Posture pot	A pot used to posture
51	தோள்பாணை	Shoulder Pot	A pot that can be hung on the shoulder
52	நாற்கால்பாணை	Quadruple pot	A pot set with four toes
53	பச்சைப்பாணை	Green pot	A pot used to storage cooked products
54	படர்ப்பாணை	Creep pot	A pot strong creep - large pot
55	பிணப்பாணை	Carcass pot	A pot used to carcass related one
56	பொள்ளாற்பாணை	Pollen pot	A drilled pot (hollow pot)

57	பொங்கல்பாணை	Pongal pot	The Pongal Festival pot
58	மங்கலக்கூலப்பாணை	Mangalak kolap pot	A pot of wine to be used in wedding ceremonies
59	மடைக்கல்பாணை	Pottery pot	A pot created for cooking in the home or in monasteries or temples
60	மிண்டப்பாணை	Mint Pot	A large size pot
61	மிறைப்பாணை	Bamboo pot	A high-rise pot
62	முகந்தெழுபாணை	Faceplate	A mount like pot
63	முடலைப்பாணை	Mud pot	A round shape pot
64	முரகுப்பாணை	Crude pot	A large pot (rolled pot)
65	மொங்கம்பாணை	Monk Pot	The Great Pot (Mongan Pot)
66	மொட்டைப்பாணை	A terrace pot	A neck less pot
67	வடிநீர்ப்பாணை	Drainage pot	A waterproof water tank
68	வழைப்பாணை	Flavoured Pot	A fresh pot
69	வெள்ளாவிப்பாணை	White pot	A pot that can be used to dry cloth

Benefits of Earthenware Usages

- Earth pot's permeable nature permits both dampness and warmth to course through the food, which brings about moderate yet fragrant food. It additionally holds the sustenance of the food, which is commonly lost in different sorts of utensils. The warm latency in mud pots assists meats with remaining delicate and delicate as the muscle proteins denature and collagen separates.
- Due to its heat resistance and slow cooking, the food retains all its oils and moisture; therefore, you wouldn't require extra oil and fat for providing moisture to your food.
- The moderate cooking and permeable nature of mud pots, the dampness, and fragrance will, in general, remain in the pot without losing any supplement, consequently making it flavorsome. It likewise has a hearty flavor added to it, which we wager you may not get in some other utensil.
- The health benefits of cooking in a clay pot are vast. Firstly, clay pots add many important nutrients like calcium, phosphorous, iron, magnesium, and sulfur to food, which is extremely beneficial to our body. Clay is also alkaline, and thus, acts neutralized the acidity in the food, which makes it easier for us to digest. Importantly, oil is not necessary for cooking in a clay pot, and thus, it is observed that food cooked in clay pots are much lower in fat than food prepared in any other method.
- Since Clay is soluble and prepared, it kills the PH parity of food and thus goes about as a characteristic detox. You will be amazed to realize that mud contains all the potential nutrients, even Vitamin B12.
- Warming the food consistently prompts loss of nourishment, yet if you cook in an earth pot, it holds the temperature for a more drawn out time and no concerns for warming.
- Chief medical advantages of dirt pot cooking originate from its capacity to course steam all through cooking. This gives a lot of dampness and implies that you can cook with less oil and fat.

Conclusion

Earthenware assumes a significant job in contemplating society and recreating the past. Verifiably with a particular culture, the style of earthenware changed. It mirrors the social, monetary, and natural conditions a culture flourished in which helps the archeologists and students of history in the comprehension of our past. The Tamilians are mentioning the earthenware important and many types manufactured to fulfill their home vessel's needs. Also, while using pots are good health benefits of humans. This article mainly to transfer the knowledge about usage benefits of earthenware types and uses to the upcoming generation.

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