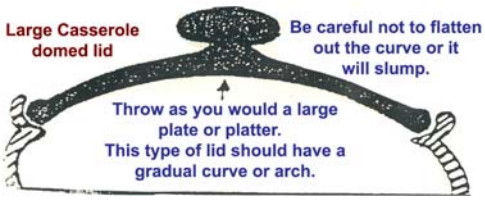
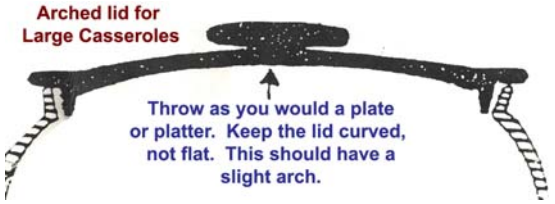
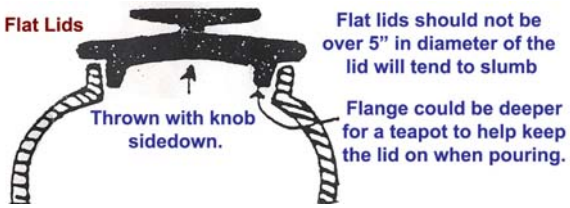
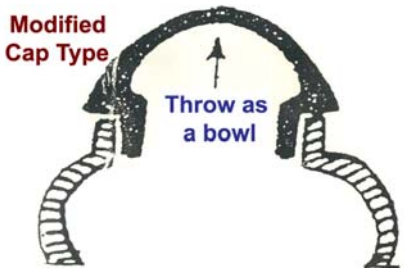
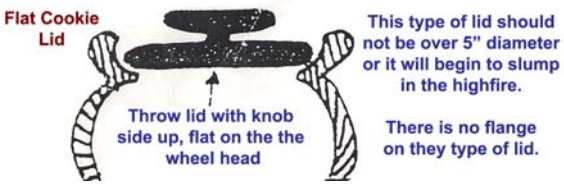
Lidded Forms

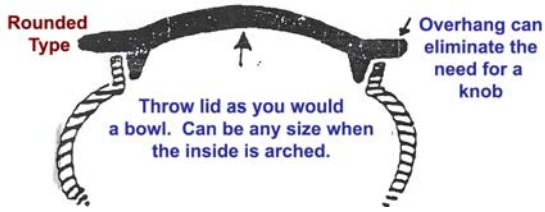



Arched lid for
Large Casseroles
Throw as you would a plate
or platter. Keep the lid curved,
not flat. This should have a
slight arch.


Flat Lids
Flat lids should not be
over 5" in diameter of the
lid will tend to slumb
Thrown with knob
sidedown.
Flange could be deeper
for a teapot to help keep
the lid on when pouring.


Modified
Cap Type
Throw as
a bowl

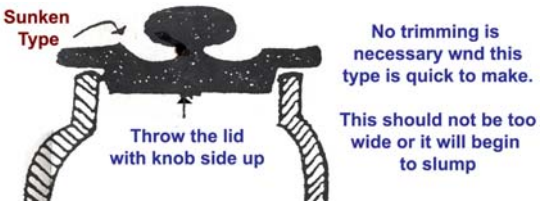

Flat Cookie
Lid
Throw lid with knob
side up, flat on the the
wheel head
This type of lid should
not be over 5" diameter
or it will begin to slump
in the highfire.
There is no flange
on they type of lid.

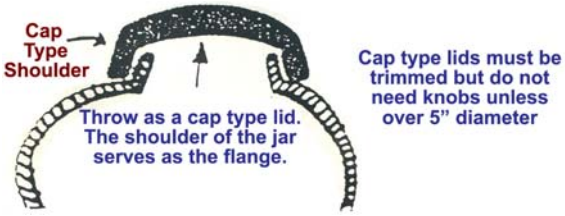

Rounded Type
Overhang can eliminate the need for a knob
Throw lid as you would a bowl. Can be any size when the inside is arched.

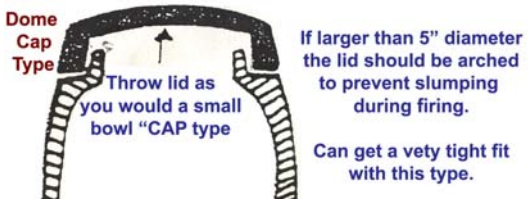
Rounded Type Gallery
Knob can be trimmed or added later. Trimming is necessary in any case.
Throw lid as you would a small bowl.

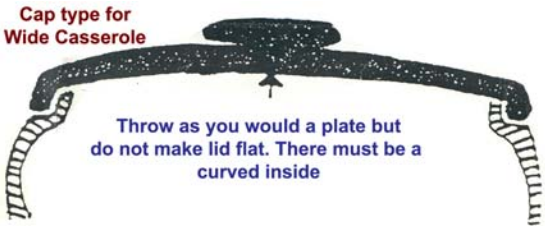
pips-trip.co.uk

Sunken Type- Flange
No trimming needed should not be over 5" diameter
Throw lid knob side up.

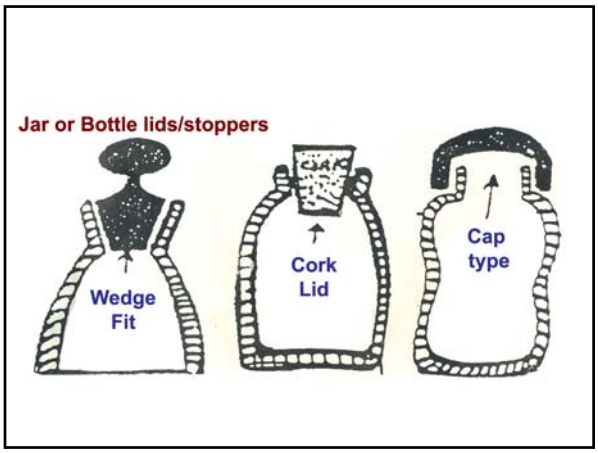

Sunken Type
Throw the lid with knob side up
No trimming is necessary wnd this type is quick to make.
This should not be too wide or it will begin to slump


Cap Type Shoulder
Throw as a cap type lid. The shoulder of the jar serves as the flange.
Cap type lids must be trimmed but do not need knobs unless over 5" diameter


Dome
Cap
Type
Throw lid as you would a small bowl "CAP type
If larger than 5" diameter the lid should be arched to prevent slumping during firing.
Can get a vety tight fit with this type.


Cap type for
Wide Casserole
Throw as you would a plate but do not make lid flat. There must be a curved inside

Butter
Dish
Lid
Throw lid as you would a bowl


Jar or Bottle lids/stoppers
Wedge Fit
Cork Lid
Cap type