

Tan Gek Lin

b. 1969, Singapore



Lidded vessels. Making these reminded me of my late grandma's achar to the current trends of fermenting foods for gut health. The concept of yesteryears' methods of preserving food have that similar consuming labour in pottery making—an unhurried, long-ish and patient process before one is able to enjoy the results.



Preserve Jar 1, 2018

Mixed Clay. Wheel-Thrown. Single Gas Reduction Fired to 1284°C

H 26 x 20 x 20 cm



Preserve Jar 3, 2018

Mixed Clay. Wheel-Thrown. Single Gas Reduction Fired to 1284°C

H 23 x 16 x 16 cm



Preserve Jar 2, 2018

Mixed Clay. Wheel-Thrown. Single
Gas Reduction Fired to 1284°C

H 26 x 20 x 20 cm