

## **Roman** Pottery

We know from the work of archaeologists that the Romans used pottery in everyday life.

Studying archaeological finds give us clues on how the Romans lived.



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# **Types of Roman Pottery**

Romans used pottery for many of their everyday items.

Roman pottery was influenced by ancient Greek pottery; however, Roman pottery often had decorations cut into it. By contrast, the ancient Greeks painted images on their pottery.

Roman pottery is split into two different types: **coarse ware** and **fine ware**.

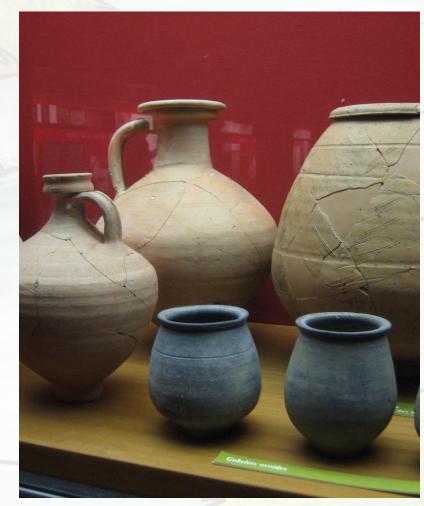


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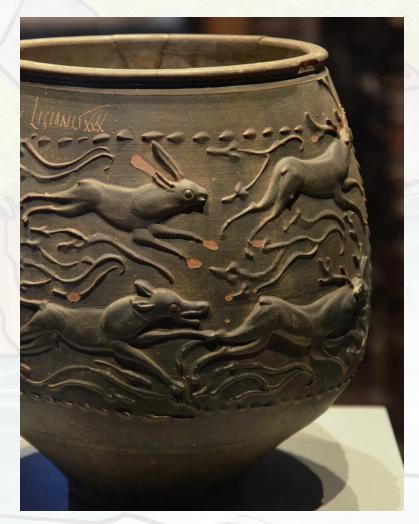
### **Coarse** Ware

Coarse means rough and coarse ware was made roughly.

It was thick (because it was used in kitchens) and it was used for everyday purposes, such as cooking, carrying water and also eating if you were poor.

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## **Fine Ware**



Fine ware, as the name suggests, was more decorative than coarse ware.

Fine ware was used for dining on special occasions. Unlike coarse ware, fine ware was thinner and more delicate. It often had beautiful decorations and a shiny glaze.

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## Terra Sigillata

The Latin phrase 'terra sigillata' means 'clay showing little pictures'.

It is also known as Samian ware. This was a specific type of fine ware, which was made in Gaul (the Roman name for France).



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# Amphorae

Amphorae are Roman pottery jars with two handles, which were used to store food and liquids, such as olive oil, fish sauce and wine.

The shape and size of the amphorae depended on the liquid they contained.

They were designed so that they could be carried easily.



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## **Other Pottery Items**

The Romans not only used pottery for crockery and food-related items, but also for a wide variety of purposes, such as tiles, bricks, small statues, lamps and parts for heating systems.

Roman oil lamp

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To finish off our year in Art, you are going to be exploring the ceramic wear of different cultures and historical periods. Some of these you will be familiar with from our time in Year 4, some of them you will be less familiar with!

Your task: Choose one type of "wear" from the PowerPoint information. Research in greater detail the following questions:

What was this type of wear used for? Who used it? What was it made from? How was it made? What made it special? Can you describe its typical shape and design? Once you have done this, save your work, you will add to it next week when we explore another type of ceramic wear from another culture.

Task 2: Can you make it? Have a go at making your chosen type of Roman ceramic wear using salt dough. As ever, the recipe for salt dough is on the next slide! Good Luck!

### Ingredients

1 cupful of plain flour (about 250g) half a cupful of table salt (about 125g) half a cupful of water (about 125ml)

#### Method

1. Preheat the oven to its lowest setting and line a baking sheet with baking parchment.

2. Mix the flour and salt in a large bowl. Add the water and stir until it comes together into a ball.

3. Transfer the dough to a floured work surface and shape into your chosen model. You can roll it out and cut out shapes, numbers or letters using biscuit cutters, or make any kind of model you can think of. We made some fruit and veg shapes plus cupcakes for a teddy bear's picnic. 4. Put your finished items on the lined baking sheet and bake until solid. Mr Spencer found that your dough could be done after just 30 minutes on a heat of 180 degrees C.