



## 吳建福 Chien-Fu Wu

### 簡歷

- 2001 文建會921精神重建陶藝競賽 / 第二名
- 2002 臺灣工藝設計競賽陶藝 / 入選
- 2003 臺中20號倉庫臺灣當代陶藝四個變奏曲；富貴陶園吳建福創作個展

### 茶具

我喜歡用自己做出的茶具來品嚐臺灣特有的茶，茶的餘韻帶來的不只是舒服，且能讓我在創作時更容易去思考。泥土壓成陶板後利用泥的軟度，切割、彎曲到接合，呈現出自由伸張的空間，帶有紋理的線條，將形的束縛慢慢釋放，達到茶陶合一的境界。

### Biography

- 2001 Runner-up, Council for Cultural Affairs Sept. 21 Spiritual Restoration Ceramics Competition
- 2002 Finalist, Taiwan Handicrafts Design Competition
- 2003 Four Fugues in Contemporary Taiwanese Ceramics, Stock 20, Taichung; Chien-Fu Wu Solo Exhibition, Rich Ceramics Garden, Yingge

### Tea Set

I like to taste the original Taiwanese tea with the tea sets made by myself. The lingering aroma in tea is not only amenity, yet it gives more contemplative thoughts in my creative process. The clay is pressed into slabs first. Afterward, I have wedged, bent and joined them together from its softness, in order to achieve an unlimited upholding space. The lines contain detail grains. Gradually, it releases the restraint of shape and further achieves the state of unity in tea and pottery.



Gold Award

金獎

茶壺、茶杯(5)、茶盤、茶盅、水方、茶葉罐、長茶杯托、茶盅承

土質：苗栗  
釉料：灰釉、石灰釉  
成形手法與裝飾：陶板、手塑  
窯種及燒成溫度：瓦斯窯1260°C  
燒成氣氛：還原燒

Teapot, Teacups (5), Tea Tray, Pouring Pitcher, Receptacle, Tea Canister, Rectangular Cup, Saucer, Pouring Pitcher, Saucer

Material: Miaoli Clay  
Glaze: Ash Glaze, Limestone Glaze  
Techniques and Decorations: Clay slabs, Hand shaping  
Type of Kiln and Firing Temperature: Gas Kiln, 1260°C  
Firing Method: Reduction Firing



2004 56×70×25cm



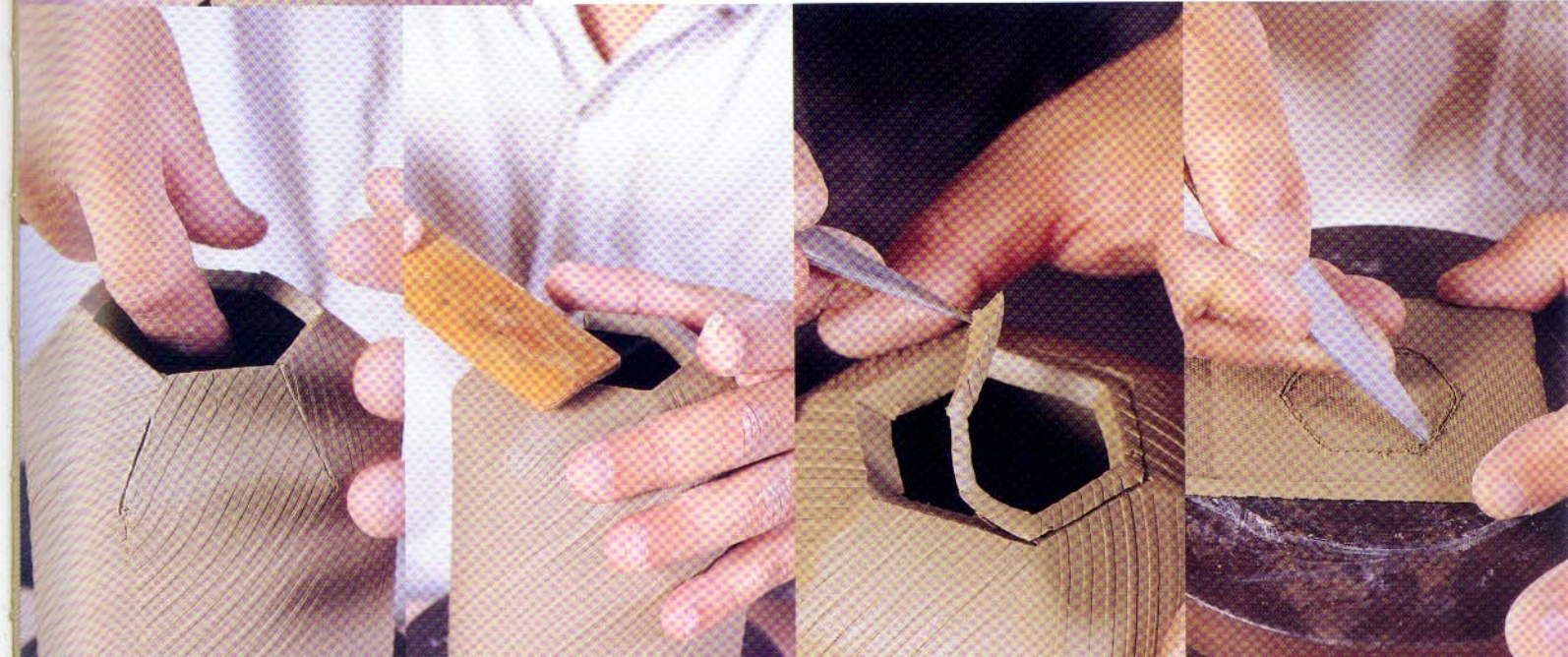
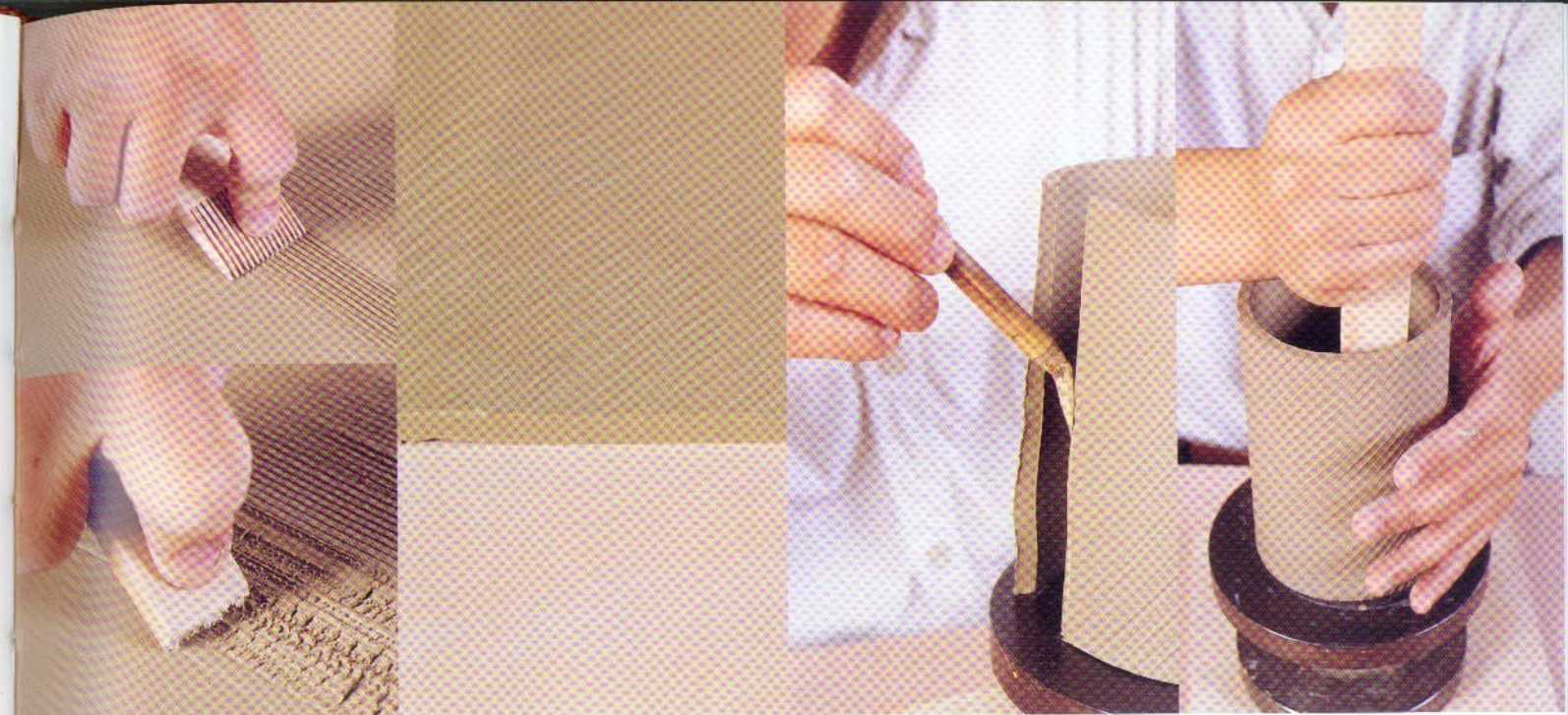


吳建福製作過程 / 茶壺

1. 以木槌拍打泥塊，再以木棍壓平，陶板完成後，切開邊緣確認泥板厚度一致。

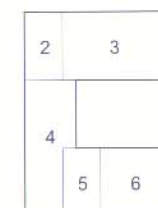
Chien-Fu Wu Production Process / Teapot

1. Pound a clump of clay with a wooden hammer, Roll the clay with a wooden rolling pin into a slab. Trim away the edges and check for uniform thickness.

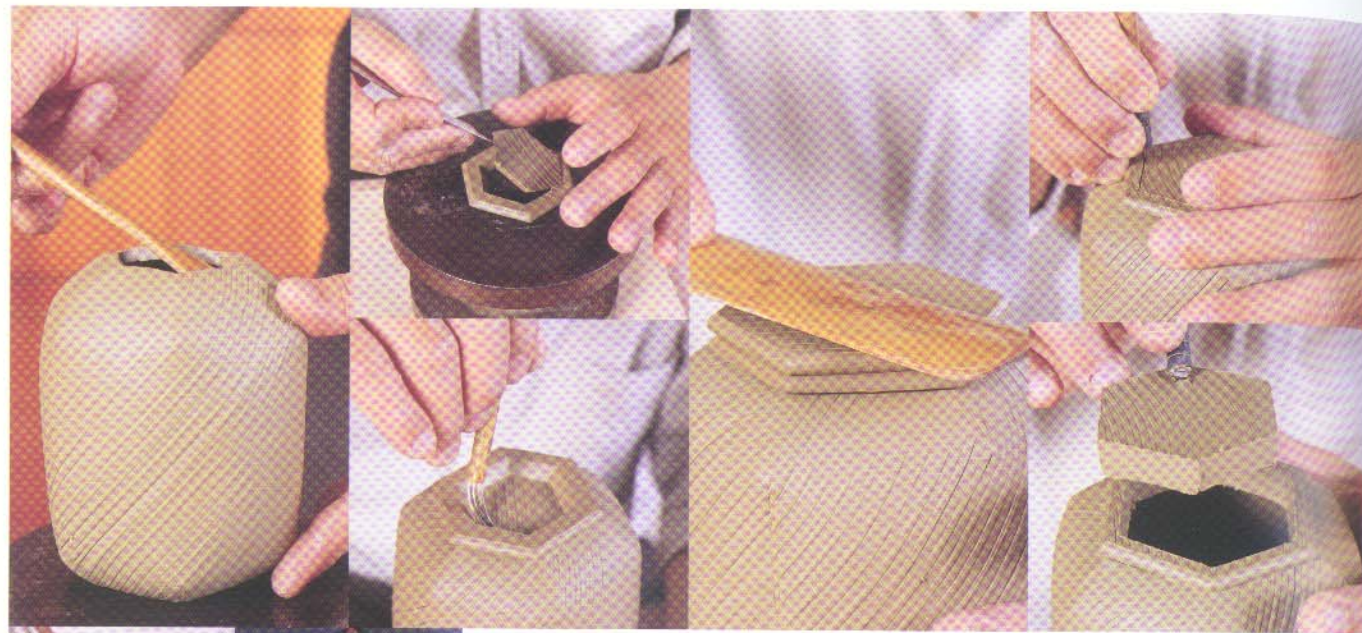


2. 以鐵片刮印紋路。
3. 切出壺身陶板，兩端斜切45度，以利結合。以泥漿沾合兩端，以木棍加強厚度，壺身完成。
4. 壺身切去六個三角形，將壺口下壓縮口，同時必須保持泥板紋路，不可用力壓。
5. 以木片輕拍壺口邊緣，使之更緊實。
6. 做壺底，與壺口做法一致，最後以泥塊封底。

2. Etch patterns into the clay with a strip steel scraper.
3. Cut out slabs for the teapot body. Cut at 45-degree angle to fit two sides together well. Use water to seal the edges and flatten out with rolling pin. This completes the pot body.
4. Cut six triangles from the pot body. Press flaps towards center to join at pot's mouth. The etched patterns should not be disturbed; do not press hard.
5. Pat the rim of the pot with a flat wooden stick to pack the clay firmly.
6. Shape the pot base. Follow the same directions as for the pot lip.







7. 以木片將壺身微微撐開，使壺身呈略圓飽滿狀。
8. 壺蓋製作。切出六角形泥塊三片，並以木片修整六個邊。
9. 製作圈足。將一六角形泥塊中實挖空，與壺底黏合，並以毛筆將多餘泥漿抹去。
10. 將一塊六角形疊在壺上，以木片敲打，使之平整。描出壺蓋口沿大小，將中間部分去除，蓋口完成。
11. 去除的部分為壺蓋蓋筋，將蓋筋黏合在壺蓋上後，仔細修整。
12. 在泥板上切出梯形壺嘴外形，捲成筒狀，以泥漿黏合。將長筒截為適當二段，接成轉折角度。在壺身打出濾孔，將壺嘴切出結合壁面，黏合於壺身濾網處。
13. 在泥板上切出壺把外形，捲成筒狀，以泥漿黏合。將長筒截為適當三段，接成轉折角度，並黏合於壺身。
14. 於壺蓋上黏上壺鈕，壺身完成。
15. 陰乾、上釉、燒窯。

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7. Pull the pot body gently wider with a flat wooden stick, until it becomes sleek and round.
8. Fashion the pot lid. Cut out three hexagonal slabs and trim the six sides with the flat wooden stick.
9. Create the bottom perimeter. Hollow out the center of a hexagonal slab and attach it to the base of the pot. Smooth away excess mud with a Chinese writing brush.
10. Place a hexagonal slab on the top of the pot. Pat with flat wooden stick until smooth and even. Trace out the size of the lid and dig out the middle part to complete the lid.
11. The removed part becomes the flanges of the lid. Affix to the lid and trim carefully.
12. Cut out a trapezoid outline for the spout from the slab and roll it into a tube. Seal with mud. Cut the tube into three segments and attach them together into an angular shape. Poke strainer holes into the pot. Trim the spout to fit the pot surface. Press firmly over the strainer area.
13. Cut out handle outline from the slab and roll it into a tube. Seal with mud. Cut the tube into three segments and attach them again into an angular shape. Affix firmly to the pot.
14. Attach the lid knob in place, completing the pot's formation.
15. Leave to dry. Apply glaze and fire in a kiln.



## 水方

16. 在泥板上以鐵片刮印紋路，切一片不規則狀泥板，將邊緣折起，為水方底部。
17. 將泥板撕成不規則片狀，由水方底部層層疊起，以泥漿固定。最後以泥片修飾邊緣。
18. 黏上把手，完成。陰乾、上釉、燒窯。

## 茶盤

19. 茶盤壁製作。在泥板上以木片、齒梳、模子括印出紋路。切成長條形，對折捲起。連結兩端成一圓筒形。
20. 切出橢圓形泥板做為盤底，黏上茶盤壁。
21. 捏出把手，黏上茶盤壁。
22. 茶盤平台。切一橢圓形泥板，邊緣向內捲，中間以長泥條墊高，翻面黏於茶盤中央，完成。
23. 陰乾、上釉、燒窯。

訣竅：壺把做空心，可減輕重量，隔熱，亦可使壺兩端的重量較平均。

## Tea Receptacle

16. Scratch patterns on the slab with a steel scraper. Cut out an irregularly shaped slab. Fold the edges up to become the base of the tea receptacle.
17. Tear the slab into irregularly shaped pieces. Stack them up onto the base layer by layer and reinforce with mud. Lastly, fine-tune the edges with small clay pieces.
18. Attach handle and leave to dry. Apply glaze and fire in a kiln.

## Tea Tray

19. Create the walls for the tea tray first. Scratch patterns on the slab with a piece of wood, comb and modeling tool. Cut into one long strip. Fold and roll it together like a rope. Connect the two sides together to form a ring.
20. Cut out a round slab as a base. Fuse together with the wall.
21. Pinch out a handle and attach to the wall.
22. Tea tray platform: Cut out a round slab and roll the edges inward. Add long strips in the middle to elevate. Turn over and adhere to the center of the tea tray to complete.
23. Leave out to dry. Apply glaze and fire in a kiln.

Helpful Hints: The hollow teapot handle can reduce weight, insulate from heat, and balance weight between the two sides of the pot.

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