

General Teapot Tips:

- The size of your teapot determines what handle should go on it; avoid side handles or overhead handles for very large teapots, which could lead to awkward pouring. A handle on the side best suits a small to medium sized teapot. A handle on top might be better for wider shapes.
- Leave a body/belly in the spout for air and easier pouring
- Short spouts can lead to dribbling issues if the teapot was not meant to hold a lot of liquid; long, curved, and pointed spouts help prevent dribbling in large western style teapots. (see below)
- Make sure that your spouts do not have stress or buckling in the walls to ensure that the tea doesn't "spin" when you go to pour later.
- When attaching the spout to the body of the teapot, you can push the bottom of the belly of the spout down to allow for greater airflow. A stick or rounded handle can also allow for an easier pour, essentially creating a "throat" or clear path when pouring.
 - Bending the spout back will also allow for a better shape and pour.
- A hold in the lid can also allow for easier pouring or to stop the flow of tea (if the lid fits tightly)
- Suggestions for Weights and Dimensions according to Lakesidepottery.com:
 - Sm. - 2.25 lbs. 5" x 4.5"
 - Med. - 3.5 lbs. 6" x 6"
 - Lg. - 4.5 lbs. 8" x 8"



Western Style Teapot Shapes:

Generally are large, being about 20 oz. or more. They are designed to brew more tea with less leaves and sit for longer.

Japanese Teapot Shapes:

The teapots [Kyusu- 急須 (**kyūsu**)]
Tend to be 4 to 8 oz. in volume,



and are designed for specific green teas and specific preparation methods. The following describes specific teas and considerations for the teapot as you make and think about its design:

Sencha:

Fukamushi (Deep Steam)- is a tea that benefits from a smaller and wider teapot with a circular metal mesh surrounding the inside to help strain the small leaves that clump together through the long brewing process of the tea. Could have a traditional side handle. Benefits from an unglazed or partially glazed interior. A clay filter could be used for Sencha or Gyokuro if dedicated to that tea or to stem teas.

Gyokuro:

A specific type of Sencha tea that is meant to be concentrated with only a little bit of water and produce an almost oily texture when it's brewed. The **Shiboridashi**- is a wide flat and almost bowl-like teapot that the teamaster can spread a bed of leaves on to and drizzle about 50ml of water on to. Benefits from an unglazed or partially glazed interior, especially if one can dedicate a specific teapot to this specific tea.



Hojicha, Genmaicha,

Bancha:

Benefits from a glazed interior due to the intensity of flavor with the tea

Kukicha:

Benefits from a glazed interior due to its long stems.