

Functional Teapot: Ten Rules



Break rules like these at your own risk. Those who make functional teapots know:

1. If the spout angles too low, whatever water you pour in always flows out before you want it to. If the spout angles too high, as you tip to pour tea water spills out the lid before it spills out the spout.
2. If the spout opening is too wide the stream of tea water will flood your cup. If it's too narrow the tea trickle cools before it arrives in the cup.
3. If the tip edge of the spout isn't trimmed right, tea will drip down on the tabletop after the pour.
4. If the inner flange of the lid is not deep enough the

lid will fall out whenever you tip the pot to pour.

5. If the handle is not balanced for the weight of the pot when it is full of tea, pouring will be difficult and/ or the handle will break easily.
6. If the opening for the lid is too small in diameter then one can't get a hand inside to clean.
7. Best to glaze all the interiors of teapots a dark glaze. Tea stains most white or light colored glaze over time.
8. Will the teapot hold enough water for several cups?
9. Does the lid rest without wobble on a level surface when it is off the pot?
10. If the lid fits tightly, is there a small air hole, so the water pours in a smooth even stream?



Japan: circa 12,000 BC