

necessary to continue teaching until enough ware was produced to prove that a product could be made of Oklahoma clays that was a contribution to Art and Ceramics and still salable — at a profit.

Resigning his teaching in 1936 he and his wife, Grace Lee, set out on a venture of creating beautiful pottery for everyday living. They felt the need of using Oklahoma clays, if possible, for Oklahoma's first pottery. First a clay from Ada was used, then in 1954 a red burning clay dug at Sapulpa became the base for all Frankoma ware. In 1938 the "studio" grew into a small factory as it moved from Norman to Sapulpa, where it is now.

Frankoma chose to stay as a "pottery" as it grew, and demanded of itself to make as fine a pottery as could be made considering the limitations of its materials. This means constant research to take advantage of raw materials and processes as they are brought to light.

Pottery enjoys so many advantages over the more "refined" and delicate ceramic wares. Frankoma pottery is manufactured by its unique once-fired process — clay body and colored glaze are fused and fired at the maturing point of the clay, and tempered as it slowly cools. It can be used "indoors — outdoors" because of its ruggedness and durability. It can really "take" the handling of every day use. It is ovenproof and food can be served in the same dish in which it is baked or prepared.

Color is such an indispensable part of today's decor — and nothing allows the wide range of colors and textures in ceramics as pottery. Eating from lovely textured and beautifully colored dishes is a fascinating experience. Some colors such as the "Rutile Art Glazes" which have identified Frankoma's unique tableware around the world, can only be produced on colored earthenware clays. By applying these unique glaze colors in various thicknesses according to pattern and design, the red body shows through the glaze giving a beautiful mottled effect when fired.

No ceramic product seems so close to the artists as pottery — so much so that one can almost trace the potter's fingerprints as he originally formed the body, lips, handles, and designs of a piece. This is an important consideration with Frankoma, for we are artists first, and clay is only the medium of expression.

The uses to which pottery can be put are myriad. Serving bowls double for baking or cobbler dishes, open bowls and platters can be used for hot rolls or upside-down cakes, or keeping the barbecue hot in the oven until ready to serve. Many table service pieces double for table centerpieces or a whole Mexican main course can be served on one. The chop plate can also hang as a wall plate. Pottery keeps food or drinks hot so much longer than other materials.

Frankoma with its modern plant and latest equipment has been able to maintain its very popular price range in the face of higher materials, taxes and labor costs and the influx of foreign goods; yet, it maintains the original concept that made it accepted as a standard of fine "Pottery" — "every piece should be both useful and beautiful and be a contribution to both art and ceramics." We will continue to do just that, so that every piece will add to your daily pleasure of casual living.