

LIFESTYLE

kiln → kitchen

British ceramic artist Kellie Miller makes art *and* dinner

By Tom Baker

Daily Yomiuri Staff Writer

British artist Kellie Miller has shown her handmade cups and bowls several times in Japan, but for her latest visit to this country she also brought something else: dinner.

Through Nov. 13, her cups and bowls will be on display as part of *Art and Food: Kellie Miller Art and Design* at the Kojimachi Cafe and a small eatery called Factory, both in Chiyoda Ward, Tokyo. During the same period, the cafe is serving a dinner menu based on Miller's own recipes.

The food will appear on the cafe's standard china, with Miller's ceramic pieces for display (or purchase) only.

At an opening event at Factory last week, Miller told The Daily Yomiuri that creating a menu was suggested by a friend after the ceramic show had already been arranged.

"What this whole thing's done is awaken this sort of food passion [alongside] my art passion," she said. "And I think what I'd like to do in time is come up with a cookbook that's about art, ceramics and food. They're very similar processes. Even some of the materials and tools that you use are the same as what you do in cooking, so it's a very familiar feeling to me."

When asked to elaborate, she said: "You've got the kiln, you've got your oven, you've got things that you'd sift flour with that you'd use the same thing [working with clay]. Even your spatulas are the same tools. Even the measuring things that you use... You use knives for certain things."

Miller, who first came to Japan on an artist's residency program in 2002 and won an honorable mention for her installation *101 Couture Cups* at the International Ceramics Festival Mino, Japan, in Tajimi,

Gifu Prefecture, in 2008, mentioned that she had developed recipes for 250 ceramic glazes.

Now she's working on more edible recipes, such as "fish delight," which she described as a Mediterranean-influenced fusion dish made with trout. "It's [got] olives and capers and peppers...baked in a parcel."

And for dessert—chocolate-chili cheesecake. "It's very rich. I experimented with the amounts of chili to put into the chocolate [sometimes using tablespoons], and it's very chocolaty. What you find is that the chocolate—because it's a dark chocolate, it's like 70 percent chocolate—funny enough, the chocolate tends

to obscure the chili...It really, really works. It acts on your palate. You don't feel it first of all, it sort of warms up, and then you find it on your tongue and at the back of your throat. It's a nice experience."

Most of her works at Factory are cups, including a cute pair of espresso cups with tiny golden angel wings for handles. Another, larger cup has a conventionally shaped handle adorned with crystals, and yet another has a very large curlicue handle suggesting a treble clef.

She also had several large bowls on display, suitable for holding fruit or attention.

"I buy bowls just to look at them," she said. But if you do plan to actually use a gorgeous ceramic artwork, she urges you to bring it out every day rather than waiting for a special occasion. "I think life is too short for special occasions...Every day's a good day, the best day, and when it breaks you get a new one."



Daily Yomiuri photos

A selection of bowls (and one cup) on show as part of "Art and Food: Kellie Miller Art and Design"

INFORMATION

Kojimachi Cafe
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Factory
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Ceramic artist Kellie Miller shows her handmade cups and bowls at Factory in Chiyoda Ward, Tokyo.