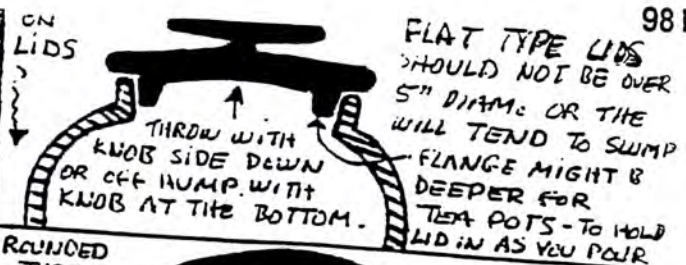
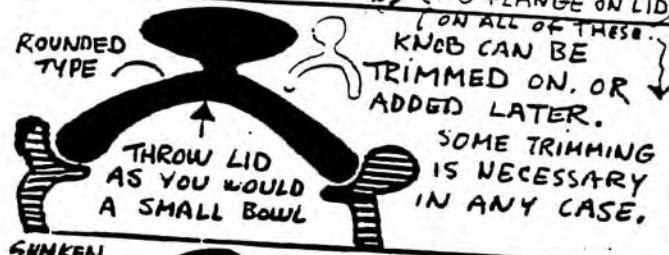




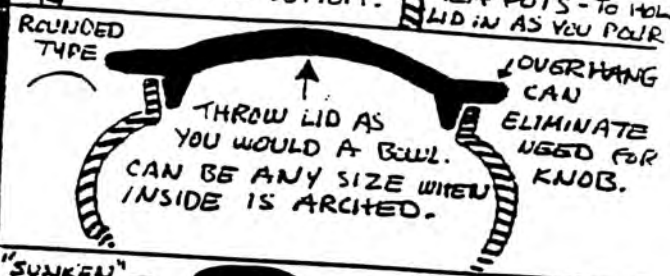
FLAT COOKIE TYPE LID - SHOULD NOT BE OVER 5" DIAM. OR LID WILL BEGIN TO SLUMP IN THE FIRE. (NO FLANGE ON LID)



FLAT TYPE LIDS SHOULD NOT BE OVER 5" DIAM. OR THE WILL TEND TO SLUMP FLANGE MIGHT BE DEEPER FOR TEST POTS - TO HOLD LID IN AS YOU POUR



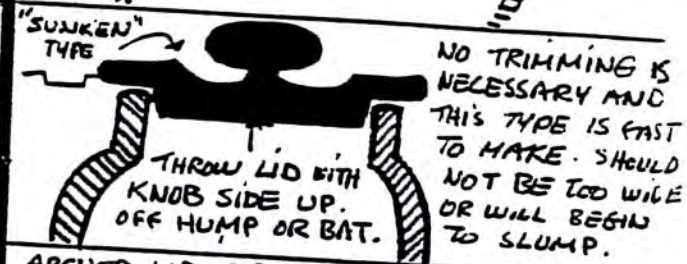
ON ALL OF THESE. KNOB CAN BE TRIMMED ON, OR ADDED LATER. SOME TRIMMING IS NECESSARY IN ANY CASE.



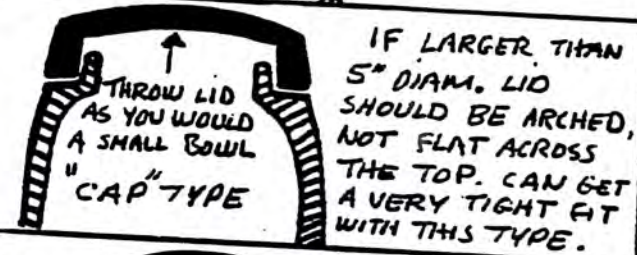
OVERHANG CAN ELIMINATE USED FOR KNOB.



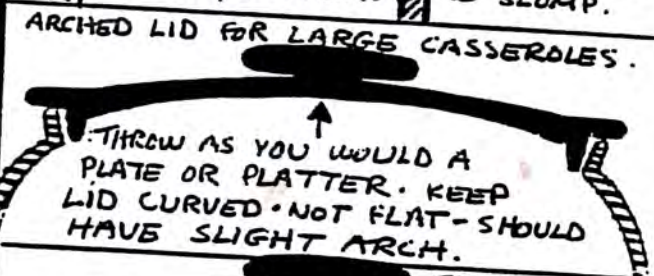
NO TRIMMING IS NECESSARY - VERY FAST LID TO MAKE. SHOULD NOT BE OVER 5" IN DIAM.



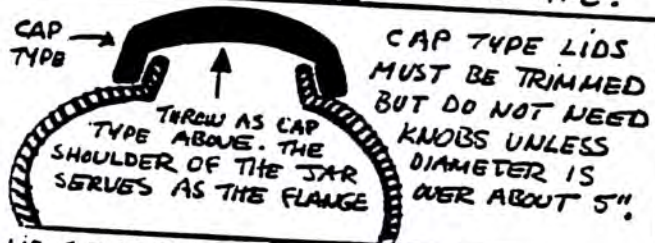
NO TRIMMING IS NECESSARY AND THIS TYPE IS FAST TO MAKE. SHOULD NOT BE TOO WIDE OR WILL BEGIN TO SLUMP.



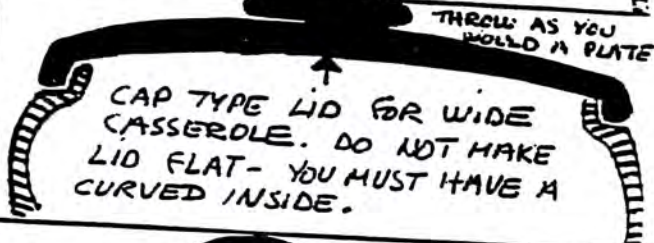
IF LARGER THAN 5" DIAM. LID SHOULD BE ARCHED, NOT FLAT ACROSS THE TOP. CAN GET A VERY TIGHT FIT WITH THIS TYPE.



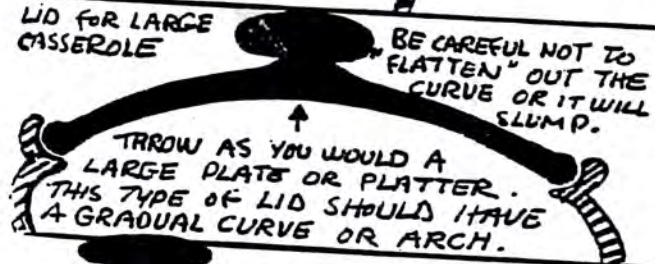
ARCHED LID FOR LARGE CASSEROLES.



CAP TYPE LIDS MUST BE TRIMMED BUT DO NOT NEED KNOBS UNLESS DIAMETER IS OVER ABOUT 5".

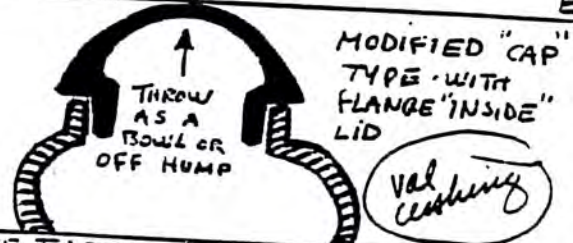


CAP TYPE LID FOR WIDE CASSEROLE. DO NOT MAKE LID FLAT - YOU MUST HAVE A CURVED INSIDE.



LID FOR LARGE CASSEROLE

BE CAREFUL NOT TO "FLATTEN" OUT THE CURVE OR IT WILL SLUMP.



MODIFIED "CAP" TYPE - WITH FLANGE "INSIDE" LID

*Val Leathers*



"CAKE" DISH



"BUTTER" DISH

SPICE JARS -

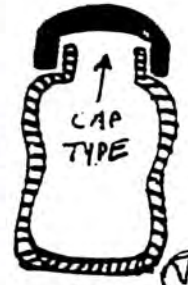


WEDGE FIT.

"SOLID" KNOBS



CORK LID



CAP TYPE

NO

The information on lids given here refers to dense, mature, low absorption clay bodies like porcelain and most stonewares, etc. Bodies that, in other words, are inclined to warp, slump and bend in the fire if not properly made. More "porous" bodies, like most earthenware, would allow you to take more chances with "extended" forms.