

Prize winning potter views craft as profession

BY AND PHOTOS
NANCY BARKER
Staff Writer

He not only built his own propane-fired kiln, but compounds all his own glazes and pigments from shelves of mysterious jars in his studio.

"I make my glazes out of ground minerals, mainly silica. For pigment, I use things like iron oxide, and cobalt," said Rothschild. "You can put this in the oven or dishwasher, it's perfectly safe."

His confidence comes from the extreme care he takes with each project, starting with the wet clay, and ending with its firing in the kiln, which is bricked shut each time.

Actually, Rothschild didn't major in science with the specific intention of becoming a potter. He has "dabbled in many other things" since his

college days, and pottery is relatively recent, occupying the last five years.

"I've done a lot of sketching," related Rothschild, who was naturally art-oriented in his youth. He was influenced by his father, an architect, and his uncle, Myron Barlow, an artist whose work is in the Louvre gallery in Paris.

"I also did photography for a long time," he continued. "I wanted to be a professional photographer, but I got my cameras ripped off. By the time I could afford to buy cameras again, I was into another medium."

Rothschild discovered pottery while living in San Francisco, where he learned the craft in classes, and by

working with other potters. From the bay city, he went to England for further study.

"That's where all the pottery is happening," exclaimed Rothschild. "The big revival of studio pottery — that's what I call this — started in England."



"HOLY BOTTLE" shown here with its creator, Charles Rothschild, is similar to the perforated vase which earned him a blue ribbon at the State Fair in Sept.

(Post Photo)

"There's a lot to see in the museums of course," he added. "Schools there are teaching it very extensively."

Rothschild spent a year in England learning his craft, and turning out pottery along the way. He still has some of his "English" mugs, in which he serves visitors peppermint tea.

Upon his return to the states, he stopped in Detroit, where his mother still lives, to pick up a car, and headed west, eschewing both of his former homes.

"I split Detroit after college, it's not a very nice place to live," Rothschild commented. "and I didn't want to go back to California — it's too crazy!"

Rothschild's journey west took him eventually to the Portland area. "I camped in Eagle Fern Park in Estacada, and looked high and low for a place to live. I decided to drive up to Mt. Hood, and found this place — it's great!"

The house cum studio at Wildcat Creek, which he shares with wife Gloria, is very conducive to creativity, according to Rothschild. One reason for this is the congeniality of his neighbors.

"The neighbors are great! People have lent me tools, and everybody's just helped out a lot," exclaimed Rothschild. "And my landlord, Mr. Neels, saved my life," he continued. "Without him, I don't know what would have happened."

The Rothschilds have been busy since they moved in last October, getting potter's wheel

set up, and building their kiln. Within the year, Barlow Pottery has been quite prolific, their wares have been placed at Portland Contemporary Crafts, Cloud Tree and Sun in Gresham, and The Weavery-Wooden Tent Art Gallery in Wemme.

"The Wheelers are great people," Rothschild said of the owners of the Weavery. "They've done a lot for us too."

Currently, the potter of Wildcat Creek is concerned with upgrading his profession. He belongs to the Oregon Designers and Craftsmen's Guild, which promotes this purpose.

"There are a lot of people in crafts now," commented Rothschild. "Many of them see it as an alternative to a regular job, but the level of craftsmanship isn't there. They're not thinking about advancing workmanship or design."

He recalled that several years ago, "arts and crafts weren't considered to be a profession," but feels that times have changed, and a professional attitude is necessary now.

"You see so many mass produced items in stores. They look nice, but don't have the quality."

"I like hand-made things," he added. "I'm always searching for new colors, new effects, ways to improve my work."



FINISHED VASES from Barlow Pottery are displayed by Charles Barlow Rothschild, who named his business for

Barlow Trail and his own middle name. Vases are decorated with mountain scenery motifs. "Cluster" vases are shown in foreground.

(Post Photo)



THERE IS no door to this hand-built kiln. Charles Rothschild demonstrates how kiln

is opened by removing bricks. It is sealed shut each time it is fired.

(Post Photo)



CLOSE-UP OF vases reveals Japanese brushwork technique used by Rothschild. Designs are executed in natural pigments, and vases are given a semi-matte glaze.

(Post Photo)



WET CLAY must be "wedged" before it can be shaped, according to Rothschild. This process which requires a lot of muscle gets all air bubbles out of clay.

(Post Photo)

Real estate seminar

A real estate seminar will be held at Mt. Hood Community College Oct. 15, 17, 19.

The three class program is designed to assist real estate salesmen in meeting educational requirements. All classes will be held in PE125 from 6:30-9:30 p.m.

Monday, Oct. 15, will feature Clemen Laufenberg from Portland Real Estate Syn-

dication Firm. The class will deal with selling condominium and joint venture properties. Wednesday, Oct. 17, will feature Vernon Satter, senior maintenance engineer, department of Housing and Urban Development.

Friday, Oct. 19 will feature Dennis Dohrt, vice-president and partner, Gibson Bowles Realtors. The class will deal with trends in real estate.

Shepard graduates

Staff Sergeant Roger D. Woods, son of Mr. and Mrs. Charles C. Woods of Rt. 2, Estacada, has graduated at Sheppard AFB, Tex., from the U.S. Air Force pavements maintenance specialist course conducted by the Air Training Command.

Sergeant Woods is a 1968 graduate of Estacada Union High School. His wife, Jane, is the daughter of Mr. and Mrs. Chester Bachmann of Estacada.

Chain saw gone

Darold Clayton Muenzer, Rt. 1, Box 370, Corbett, reported to sheriff's deputies that a television, chain saw and sports equipment were stolen from his residence Oct. 6 or 7. Value was placed at \$1,225.

2 for Sale

with Special 2 FOR PRICES

Last 3 days - more bargains throughout the store

MANICURE SET
Ladies' manicure set keeps fingertips looking pretty! Red, blue, bone, black.
\$1.88

REXALL ASPIRIN
Prompt pain relief!
5 grains 100's
2 for 92¢
10 grains 100's
2 for \$1.40

Bonus Buy! Assorted
HAIR TYES
12 yarn strands each
42" long. Assorted colors.
39¢

REXALL MILK OF MAGNESIA
Pain or mint flavored
12 oz.
2 for 92¢

Bonus Buy! 70th Anniversary Special
1/2 Gallon Rexall BATH OIL WITH VITAMIN E
Skin softening bath oil in three garden-fresh scents: Gardenia, Lilac, Strawberry
\$1.39

REXALL VITAMIN E CAPSULES
100's
No unpleasant taste, easy to take
2 for \$5.39
4 for \$9.75

Bonus Buy! Audiosonic
BLANK CASSETTE TAPES
Package of three 60-minute tapes. Record your own music, sporting events, speeches!
\$1.47

Bonus Buy! Jacques Heim
PANTYHOSE
Conventional style or all-nude.
49¢

REXALL MINERAL OIL
Tasteless, colorless, odorless
\$1.49

REXALL BALSAM HAIR CONDITIONER
Soft, full of body looking
\$1.49

REXALL PROTEIN SHAMPOO
Lathers in rich protein as it cleans. Helps prevent split ends, too!
12 oz.
2 for \$1.99

VITAMINS + IRON
All the iron and vitamins growing bodies need daily!
100's
for \$3.20

REXALL ULTRA CARE LOTION
Puts protective moisture back into extra dry skin
2 FOR \$1.89

Sandy Rexall Drug and Hoodland Park Pharmacy

TJ's In Sandy
For Your Dining Pleasure
DELICIOUS FOODS AT REASONABLE PRICES

NEW YORK CUT STEAK

Man-Size 10-ounce

Soup or Salad
Baked Potato or French Fries
Tea or Coffee
4.95
Jello Pudding or Ice Cream

PORK LEG ROAST

with Dressing
Soup or Salad, Baked or Mashed Potatoes, Vegetable
Tea or Coffee
2.50
Jello Pudding or Ice Cream

RANCH BURGER 1/4 pound Beef patty - Bacon - Ham - Cheese - Fries - Salad

A meal you will really enjoy **\$1.75**

Breaded **PORK TENDERLOIN** **\$1.95**
With whipped potatoes, vegetable, Soup or Salad, Tea or Coffee, Jello, pudding or Ice Cream

Fit For A King **STEAK & LOBSTER** **\$6.95**

SPAGHETTI **\$1.50**
With Meat Sauce
Garlic Toast

6 a.m. 'til Midnight
Lounge 11 a.m. 'til 2:30 a.m.