

1/2 The Indian clay cup



Solution

In India tea is more popular than coffee. If you visit to India you will never find a place without a tea stall. An Indian adventure would be incomplete without the experience of sipping tea at an open-air tea stall, and the gratifying, childlike pleasure that comes with tossing your cup and hearing the **pop!** as you watch it hit the ground and break into bits.

All over India, potters spin these small cups out of river clay, which are then sun-dried, half-baked in an open fire and delivered to local tea stalls. We find the gritty taste enhances the character of the tea. One could even argue that the minerals in the dirt provide the added benefit of a daily multi-mineral supplement.

After use, your tea cup dissolves back into the earth.

These little clay 'disposable' cups are the norm at all the street stalls.

Thrown 'from the hump', it takes a skilled potter about two or three seconds to make each one, and

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Creative's profile



Soubarna Das
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Creative's top 5 skills

Graphic Design, Product Design