

Handling of heat resistant pottery

【Care for pottery (sealing treatment)】

Starch will coat the surface and prevent stains from seeping into the pottery.

1. Insert the pottery into a pot filled with starch water (from washing rice or corn or potato starch melted in water) and bring it to a boil on low to medium heat. Let it boil for around 20 minutes on low heat.
2. Let it cool down, then rinse, and allow it to dry naturally.
3. If the crevices are not totally filled after one application, you may try again until they are totally filled.

【Prevent Stains, Odors, and Mold】

If you soak the product in clean water before use and let it absorb some of the water, this will reduce the amount of impurities able to penetrate the surface. Pottery products are water absorbent, so if they are left in water for a long time, they may absorb impurities, causing stains, odors, and mold. Please wash the product immediately with detergent and dry well. When storing the container, ensure it is kept sufficiently dry. Insufficient drying may cause an odor or mold growth. If the product does become stained or smelly, you can remedy this by dissolving baking soda in water and soaking the product in it.

【About crazing】

When pottery and porcelain are fired with glaze, a material containing characteristics similar to glass, it not only adds color and texture to the ceramics, but also prevents water absorption and discoloration. Firing at high temperatures allows the glaze to adhere to the ceramic, but as it naturally cools, cracks may appear on the surface. Cracks may also appear when a vessel is suddenly filled with something hot, and the formation of these cracks is called crazing. Physical objects have the property of expanding when heated and contracting when cooled. Since the ceramic and the glaze have different rates of expansion and contraction, they interfere with each other as the temperature changes, resulting in crazing. Crazing does not mean that the piece is broken or damaged, and there is no impact on its usability, so please do not worry about using it. With continuous use, water and food color will seep through the crazing and give a deeper flavor to the vessel. If you wish to prevent this from happening, you can boil it in water mixed with rice or flour to fill in the cracks before the first usage.

Bone to be wild

漫画肉ノ骨
made in Japan [Seto city]
®マンガ肉の骨 / Manga niku no hone

It is usually wrapped around thinly sliced meat and baked in the oven.
However, there is no fixed cooking method.

If you are vegan(vegetarian), try it with bread dough.
Find your own “manga meat” with your ingenuity and ideas.



 **Oven** (Up to 300°C) 
(It is recommended to bake slowly at about 80-150°C.)

 **Large frying pan、 Electric Griddles** 

 **BBQ,Charcoal Grill** 
(do not apply fire directly to the bone.)


 **Steamer** 

 **Microwave** 
(within 15 minutes at 700w or less)

 **Boil,Simmer** 
(roll the string over the block of meat)

 **Deep fry** 
(sudden temperature changes are dangerous.)

- ※Please do not use if you do not have a sense of humor due to product features.
- ※Needless to say, the bones are piping hot after cooking. Be careful of burns.
- ※Do not allow children to cook alone. Must be supervised by an adult.
- ※Do not hit the animal or anything with the bone.
- ※Complaints such as cooking failures will not be accepted.
If the food you cook is bad, it is because of your cooking skills.

 **Nice to meat you. and have fun!** 