

Strawberry / Kiwi Mug

Recipe Courtesy of Gare, Inc.

Ingredients

4110 Ice Cream Pint Mug Holder

FS2314-Black Lab
FS2315-What-a-Yolk
FS2341-Kermit
FS2359-Lime Light
FS2372-Mocha Fudge
FS2373-Key Lime Pie
FS2392-Rockin Red

ColorStix-6 #6505
ColorStix-4 #6503
3 Fun Writer bottles
Tissue Paper for tracing
Pencil
Sharpie Marker



Directions

Step 1- To do the swirling on the handle and the inside of the mug, pour Key Lime Pie into a container (I used a small white styrofoam cup) and fill it three quarters then add water, a little at a time, until you get the consistency of milk.

Step 2- Fill one Fun Writer bottle with Rockin' Red. Pull the tip off of the Fun Writer.

Step 3- Have something to catch the extra glaze such as aluminum foil or a fired shallow bowl. Hold the piece over the catch area and pour the Key Lime Pie to the inside of the mug swirling it quickly to cover the inside of the mug.

Immediately squeeze some Rockin' Red to the inside while the Key Lime Pie is still wet and swirl as you are draining the excess of the glaze out of the mug. Let dry and then do the handle the same way. When it's dry, clean up all the areas around it.

Step 4- Trace pattern onto the mug. You can do this by either tracing the whole pattern with tissue paper and a sharpie marker or you can just cut out the extra strawberry and kiwi on the pattern sheet by placing them on the mug in an arrangement that you like. Trace around them one at a time overlapping some as you can see on the photo. If you trace them individually you could also apply them to a plate or bowl or any other piece.

Step 5- Using the # 6 Round Brush, apply 3 coats of Rockin' Red to all the strawberries. Apply 3 coats of Kermit to all the stems. Apply 3 coats of Key Lime Pie to all the kiwi's. Apply 2 coats of Lime Light to the kiwi centers. Using the # 4

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Round Brush, apply some green streaks of Kermit on the kiwi going from the edge of the center circle to the outer edge of the kiwi. Also apply a light shadow of Mocha Fudge to the very edge of the kiwi as seen in the photo.

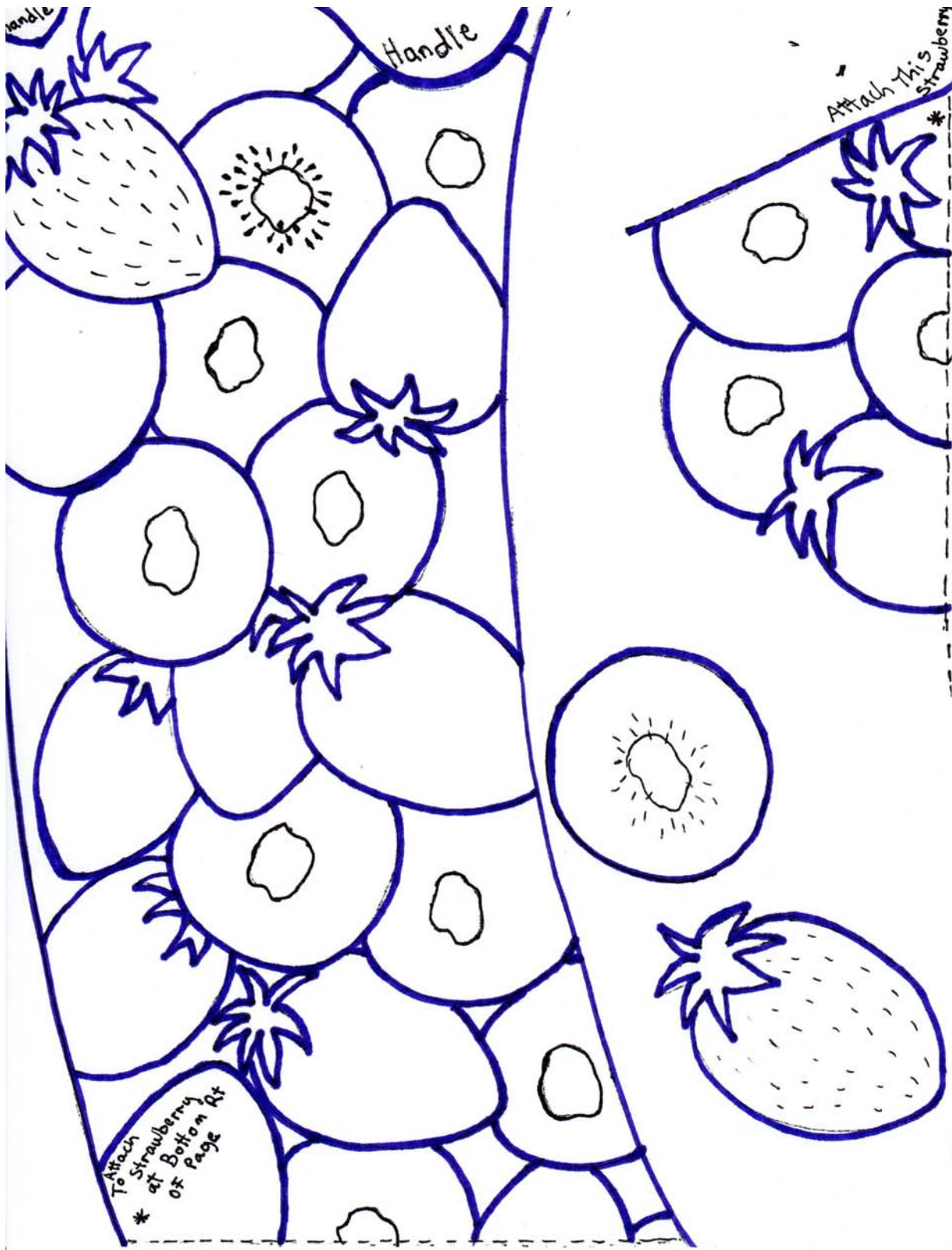
Step 6- Fill two Fun Writer bottles, one with Black Lab and one with What-a-Yolk. Apply What-a-Yolk to make the seeds in the strawberries and Black Lab around the edge of the centers of the kiwi as seen in the photo.

Step 7- Apply Black Lab to all bisque areas using the Fun Writer bottle and a # 6 Round Brush. Outline all the strawberries and kiwis with the Black Lab Fun Writer bottle. Make sure all the bisque areas are covered.

Step 8- Dip into Dazzle Dip Clear Glaze and fire to cone 06.

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