

Recipe of the Month!

Butterfly Box

July 2002
by Ruth Hooper



INGREDIENTS

Fun Strokes

FS 2301 Smiley Face
FS 2305 Blue Heaven
FS 2341 Kermit
FS 2353 Grape Slush

Bumpy Doodles

BD 2501 Bumpy Banana
BD 2507 Bumpy Black

NTG 9000D Simplicity Clear Dipping Glaze
(or GG 1700D Clear Dipping Glaze)

Brushes / Other Materials

Glaze Brush
#6 Round Brush

STEP 1 – Using Glaze Brush, apply four (4) coats of Blue Heaven to box bottom (inside and out) allowing each coat to dry before applying the next.

STEP 2 – As in Step 1, apply four (4) coats of Blue Heaven to inside cover and background of cover around butterfly.

STEP 3 – With #6 Round Brush, apply four (4) coats of Smiley Face to border of wings.

STEP 4 – Apply four (4) coats of Grape Slush to inside area of wings.

STEP 5 – Apply four (4) coats of Kermit to body.

STEP 6 – After Fun Strokes are dry, apply dots of Bumpy Banana to inside area of wings and Bumpy Black to make face and antennae.

STEP 7 – Dip into NTG-9000 or GG-1700 Clear Dipping Glaze and fired to a shelf cone 06.

