

Recipe of
the Month!

Daisy Pitcher

May 2004
by Dona Marrier

project time - 4 hours



INGREDIENTS

BISQUEFIRE

4015 - 1 LITER PITCHER

FUN STROKES

2300 POLAR BEAR

2314 BLACK LAB

2347 LADY BUG

2349 TWEETY BIRD

2373 KEY LIME PIE

TOOLS

POLAR BEAR FUN

WRITER

DETAIL BRUSH

SIZE 4 ROUND BRUSH

SIZE 12 ROUND BRUSH

4 -DAISY FLOWER

CONTACT CUTOUTS

STEP 1 - To cone 04 bisque, place the daisy cutouts scattered on the pitcher and press firmly. Coat the handle of the pitcher with 2 generous coats of Polar Bear. Draw a 2" border at the top of the pitcher for the checkerboard design. Apply 2 generous coats of Polar Bear for the top and let dry. Apply 2 generous coats of Black Lab to create the checkerboard design with small squares. Refer to photograph as a guide.

STEP 2 - Apply 3 to 4 coats of Lady Bug for the background of the pitcher. Be careful with the edge of the checkerboard and around the handle. Apply 2 generous coats of Black Lab stripes for the handle.

STEP 3 - Working on the daisy design, apply 3 coats of Tweety Bird for the centers, 2 coats of Key Lime Pie for the leaves and 2 generous coats of Polar Bear for the flower. With the detail brush, outline the daisy flower, the center and leaves (refer to the photograph as a guide) Dip into clear glaze and fire to cone 06.



