

Recipe of
the Month!

Panda Sushi Plates

project time - 3 hours



INGREDIENTS

BISQUEFIRE

1023 Swoop Sushi Salad
1024 Swoop Sushi Dinner
1030 Swoop Sushi Mini
3026 Swoop Sushi Platter

FUN STROKES

FS-2300 Polar Bear
FS-2313 Happy Trails
FS-2314 Black Lab
FS-2343 Peachy Keen
FS-2360 Oliveoyle
FS-2361 Leap Frog
FS-2378 Pea Soup
FS-2389 Sammy Salmon

Step 1- Squeeze out some Oliveoyle and some Leap Frog onto a tile. Hold the plate vertically over a paper plate. Wet your sponge in clean water and dab the sponge into the Oliveoyle first and run the sponge with the color and water in it, down vertically on your piece so that the water is running off onto the paper plate. Do this with the Leap Frog also. It should look like streaks running down the plate. Let dry.

Step 2- Trace the pattern onto the plate.

Step 3- Using a # 6 round brush, apply one washy coat of Oliveoyle to all the bamboo stalks.

Step 4- Side load a # 6 round brush with Pea Soup and shade all the left side of the Bamboo stalks. Side load the brush again but with Sammy Salmon and apply to the right side of the Bamboo stalks. Side load the brush with Happy Trails and shade the outside of the bamboo stalks. (It should be butting up to the Pea Soup). Apply Happy Trails to the dividing areas of the bamboo.

Step 5- Using a # 6 round brush, apply the leaf strokes for all the leaves.

Step 6- Flowers- Fill a Fun Writer bottle with Peachy Keen and apply to flowers by floating in the glaze while leaving spaces so the white shows through in the flower centers and throughout the flower petals. Let dry then shade the edged of the petals with Sammy Salmon. (refer to photo)

Step 7- Panda Bear- If you didn't already do the bamboo that the Panda Bear is holding then apply 1 coat of Oliveoyle to the stalks and one coat of Leap Frog to the leaves. Shade the leaves on one side with Pea Soup. Fill two Fun Writer bottles, one with Black Lab and one with Polar Bear. Apply all the Polar Bear first then apply the Black Lab.

Clean out the small eye area with a cleaning tool when it's dry so you can see the white then apply a Black dot to make the eye. Let dry then apply a small dot of Polar Bear to give the eye a highlight.

Step 8- The long rectangular platter has 3 good coats of Mash.

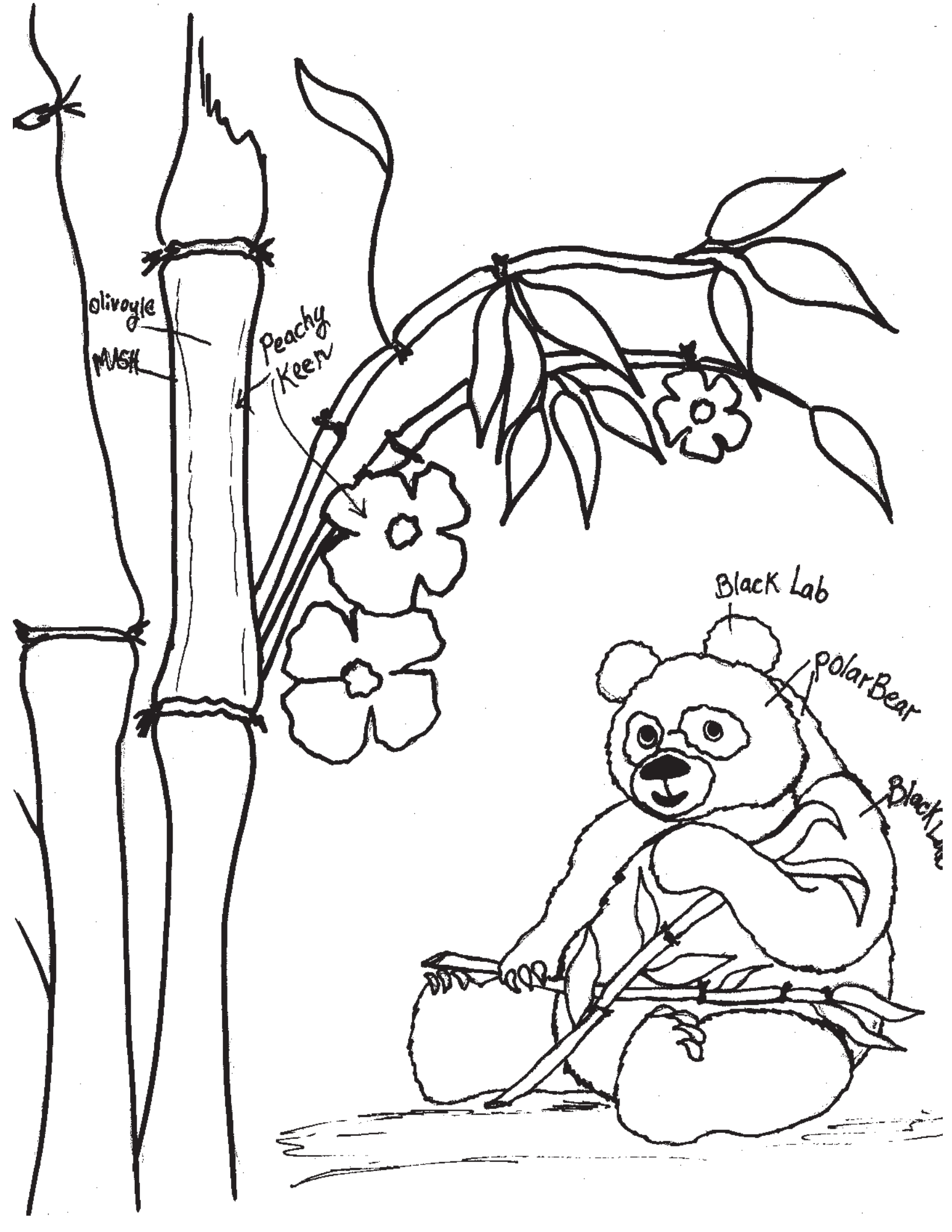
Step 9- The sides of the large sushi dinner and the salad plate are done with Mash by dipping the sponge into some Mash and sliding it down the edge of the plates.

(see photo)

Step 10- The smaller plates are done the same as the Large plate. Dip all into Clear Glaze and fire to a cone 06.

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olivoyle
MUSH

Peachy
Keen

Black Lab

polar Bear

Black Lab