

Recipe of the Month!

Rockin' Red Dinnerware

by Dona Marrier

project time - 2 hours each piece



INGREDIENTS

BISQUEFIRE

4047 TEAPOT
4050 SALT & PEPPER SET
5017 BUTTERDISH
7069 PEAR SHAPE BUD VASE
4037 TAPERED TEA CUP & SAUCER
3029 SQUARE COUPE DISH
1031 COUPE DESSERT PLATE
1004 COUPE SALAD PLATE
1005 COUPE DINNER PLATE
1013 COUPE CHARGER

FUN STROKES

2300 POLAR BEAR
2392 ROCKIN' RED

TOOLS

SIZE 8, 12, 15 ROUND BRUSH
PENCIL WITH UNUSED ERASER
2300 POLAR BEAR FUN WRITER
2392 ROCKIN' RED FUN WRITER

THE TEAPOT

STEP 1 - To cone 04 bisque, apply 3 generous coats of Rockin' Red to the lid, handle and spout of the teapot and let dry thoroughly. Apply Polar Bear for the body part of the teapot and let dry. To have the dots, apply 3 to 4 dots with Polar Bear, scattered as photographed, then take the eraser side of the pencil and flatten the dot, so that it becomes a wider circle. Repeat this process in small areas at a time until the piece is covered with the right amount of dots that you're happy with. If you feel that the dots seem semi-transparent, apply more Fun Strokes with the Fun Writer. Once you have completed the Polar Bear dots, do the same process with the Rockin' Red Fun Writer dots until the piece is fully covered. Let dry thoroughly. Dip into clear glaze and fire to cone 06.

THE SALT & PEPPER SET

STEP 1 - To cone 04 bisque, apply 3 coats of Polar Bear to both the salt and pepper shakers and let dry. Apply the Rockin' Red dots with the Fun Writer in the same process as the teapot. Dip into clear glaze and fire to cone 06.

THE BUD VASE

STEP 1 - To cone 04 bisque, apply 3 generous coats of Rockin' Red to the entire vase and let dry. Apply the Polar Bear dots with the Fun Writer in the same process as listed above. Dip into clear glaze and fire to cone 06.

THE BUTTERDISH

STEP 1 - To work on the butterdish lid, apply 3 coats of Polar Bear to the ball top of the butterdish lid and let dry. Apply 3 generous coats of Rockin' Red to the lid portion of the butterdish. Apply the Polar Bear dots with the Fun Writer to the lid portion and apply dots of Rockin' Red dots with the Fun Writer to the ball top. Dip into clear glaze and fire to cone 06.

THE COUPE DESSERT PLATE

STEP 1 - To cone 04 bisque, apply 3 coats of Polar Bear to the top side and under side of the plate. Apply Rockin' Red dots. Dip into clear glaze and fire to cone 06.

THE SALAD PLATE

STEP 1 - To cone 04 bisque, apply 3 coats of Rockin' Red to the top and under side of the plate and let dry. Apply Polar Bear dots to the plate and let dry. Dip into clear glaze and fire to cone 06.

THE DINNER PLATE

STEP 1 - To cone 04 bisque, apply 3 coats of Polar Bear and let dry. Dip into clear glaze and fire to cone 06.

THE CHARGER PLATE

STEP 1 - To cone 04 bisque, apply 3 coats of Rockin' Red and let dry. Dip into clear glaze and fire to cone 06.

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