



# Ocean Breeze

*Design courtesy of Bisque Imports*

Capture the spirit of the seashore with this gorgeous plate set.

## MATERIALS

- 230 Rim Salad
- 240 Rim Dinner
- 250 Rim Charger
- 2525 Rim Dipping Plate
- 2526 Rim Bread Plate
- 4691 Starfish
- CN032-8 Bright Butternut
- CN062-8 Bright Salsa
- CN253-8 Dark Black
- CN302-8 Bright Caribbean
- CN311-8 Light Ginger
- CN313-8 Dark Ginger
- CN384-8 Fruit Punch
- CN520-8 Caribbean Sprinkles
- CN523-8 Ginger Sprinkles
- FD258 Pure White
- SG595-0 Soft Grip Gold Taklon Script Liner

## SUPPLIES

- Assorted Royal Aqualon Brushes
- Contact Paper
- Detail Brush
- Fine Tip Permanent Marker
- Pencil
- Scissors
- Small Pin
- Water

## INSTRUCTIONS

Lightly wipe each piece with a damp sponge to prepare for painting.

**Rim Salad:** 1. Use a pencil sketch the anchor image in the center of the plate.

2. Fill in the anchor with 3 coats of Caribbean Sprinkles. Paint the ribbon with 3 coats of Fruit Punch. Use a Script Liner brush and Dark Black to outline.

3. Paint the rim with 3-4 coats of Ginger Sprinkles. Let dry.

**Rim Dinner:** 1. Cut each seahorse template out of copy paper. Lay on top of a piece of contact paper and trace. Cut out and remove protective backing.

2. Position the two seahorses on your plate and carefully smooth into place. Make sure to seal the edges to the piece to avoid paint seeping underneath.

3. Using a large round or a fan brush, cover with 3 coats of Caribbean Sprinkles.

4. Once the paint has lost a little bit of its shine, carefully remove contact paper using a small pin. Clean up any blurred edges.

**Rim Charger:** 1. Using the template provided, transfer the mermaid and seahorse image to the center of the plate.

2. Use 3 coats of Light Ginger to paint the skin and the seahorse fins. Paint the body of the seahorse with 3 coats of Bright Butternut. Paint the mermaid's hair with 3 coats of Dark Ginger.

3. Paint the mermaid's top using a detail brush and 3 coats of Bright Butternut. Once dry, outline and accent the top with a detail brush and Fruit Punch.

4. On the mermaid's larger tail fin, fill in the top and bottom portion with 3 coats of Bright Salsa. Use the same color to paint the top half of the smaller tail fin.

5. Fill in the remaining areas on the tail fins and tail with 3 coats of Fruit Punch. Paint each bubble using a detail brush and Bright Caribbean.

6. With a Script Liner brush and Dark Black, outline the mermaid, the seahorse, and each bubble. Also accent the mermaid's tail to create scales.

7. Paint the rim of the plate with 3 coats of Caribbean Sprinkles. Let dry.

**Rim Dipping Plate:** 1. Paint the whole plate with 3 coats of Ginger Sprinkles.

2. Paint the Starfish tag-along with 3 coats of Fruit Punch. Once dry, attach near the outer edge of the plate using Pure White as adhesive. Press firmly.

**Rim Bread Plate:** 1. Cut the mermaid template out of copy paper. Lay on contact paper and trace. Cut out and remove protective backing.

2. Position the mermaid on your plate and carefully smooth into place. Make sure to seal the edges to the piece to avoid paint seeping underneath.

3. Using a large round or a fan brush, paint three solid coats of Caribbean Sprinkles over your mermaid.

7. Once the paint has lost a little bit of its shine, carefully remove contact paper using a small pin. Clean up any blurred edges.

Once completed, dip each piece in Pure Brilliance and fire to Cone 06.





