STORING FOOD

Project Time: approx. 4 hours

Final Project Dimensions: 4" x 8 7/8"

Kit:

- 1 Wooden Table
- 7 Bags Clay
- 1 Pkg Green Clay
- 2 Tapes
- 1 Tablet
- 1 Wooden Sign
- 3 Barrels
- Example Veggies
- Clay tools:
  - Rolling Pin
  - Knife Tool
  - Shaping Tools

Not included in kit:

- Parchment Paper
- Baking Sheet Pan
- Hot Glue Gun & Glue Stick
- Hand Wipes
- Oven for baking clay

Optional:

to attach barrels and vegetables

- Sticky Putty
- Glue Dots
- Silicone Craft Rolling Mat
  for working with and rolling clay

Tips:

- Please see the video for visual instruction.
- This is the first time working with the clay. It will be hard to knead at first and soften as you continue to work with it.
- Clay dries when baked. Will not dry out in open air.
- You can work on this project throughout the weekend.
- Polymer clay can stain. We recommend working on parchment paper to prevent stains and for easy cleanup.
- Wash or wipe your hands and tools between colors to keep colors clean.
- Vegetables do not need to be perfect or identical. Each will be different in size and shape, just like in nature.
- Sticky putty or glue dots can be used to help hold the vegetables in place on the table.
- There is enough clay provided for 20 of each vegetable. But they can be made smaller or larger.

Notes:

During shipping, some of the example veggie stems and leaves may get broken in your bag. These veggies do not need to be used in your project unless you would like to use them.

Potatoes: light brown clay

•Divide your brown clay into 20 pieces.
•To make a potato, roll a piece of clay around in your hand until it makes an oval shape.
•Take your knife tool and lightly press the tip of it into the potato, making a few marks sporadically around the potato.



Carrots: burnt orange and leaf green clay

• Divide your orange clay into 20 pieces.
• To make a carrot, roll a piece of clay into a ball. Then slowly roll one end thinner. Using your knife tool, make light indents all around the carrot.
• To make the stems, pinch off a tiny bit of green clay. Roll it very thin in your palm. Stick the stem to the top of the carrot. Repeat this step.



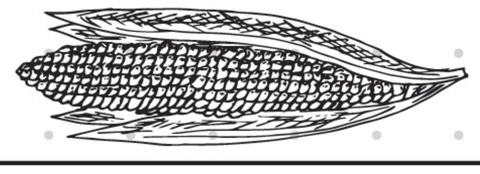
Tomatoes: red and leaf green clay

• Divide your clay into 20 red and green pieces each.
• To make a tomato, roll red clay into a ball and form it into a tomato shape.
• To make the stem, tear off a piece of the green clay. Roll it into a ball.
• Set the ball on top of tomato. Press your knife tool into the stem and gently pull the green into the red about four times.
• Take your carving tool and lightly press lines around the tomato to make some creases.



Corn: cadmium yellow and leaf green clay

• Divide your yellow and green clay into 20 pieces each.
• To make the cob, roll a piece of the yellow clay in the palms of your hands until it makes an oval shape.
• Using your knife tool, press into the cob, making a checkered pattern on one side.
• To make the shuck, take a piece of the green clay and roll it into a ball. Using your rolling pin, roll the shuck into a flat oval shape.
• Place the yellow cob in the upper center of shuck. Wrap both ends around the cob, overlapping each other.
• Pinch off excess clay from the bottom.



Peas: bright green clay

• Cut 20 even squares of the green clay.
• Pinch a very tiny piece off one of the squares and set aside.
• To make the pea pod, roll the large piece into a ball. Then roll it flat into an oval shape.
• To make the peas, roll three balls from the tiny piece you set aside.
• Then place your peas onto the pod in a line along the center.
• Roll the long sides of the pod towards the peas but don't cover them completely.
• Pinch the short ends together to complete your pod and pull any excess off. You may need to bend the ends a little bit to make them shorter.



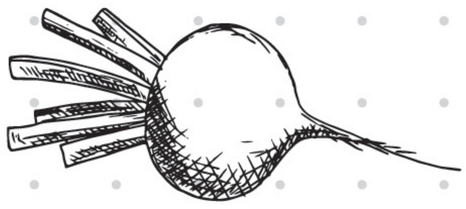
Radishes: red, white, and bright green clay

• Cut 20 pieces of red clay.
• To form the radish, roll a piece into a ball. Then pinch and taper the bottom to form a point.
• To make the root, tear off a tiny piece of the white clay. Roll it very thin between your fingers.
• Attach white to the point of the radish by pressing them together. Pull off any excess.
• To make the leaves, tear off a tiny piece of the green clay. Roll the leaf between your fingers, flatten it, then pinch it on one end.
• Attach leaf to the top of the radish and repeat for the second leaf.



Turnips: lilac, white, and bright green clay

• Divide the white clay into 20 pieces.
• Roll the white into a ball, in your hand.
• Tear off a small piece of the purple clay and roll it into a ball. Use your rolling pin to make a flat circle.
• Place the purple on top of your turnip. Pinch off any extra. Roll it around in the palms of your hands to mix the colors a little. Pinch and shape the bottom of the turnip to create the root.
• To make the stem, tear off a tiny piece of the green clay. Roll it between your fingers. Then smash it. Pinch it at the end.
• Attach it to the top of the turnip. Repeat to make the second stem.



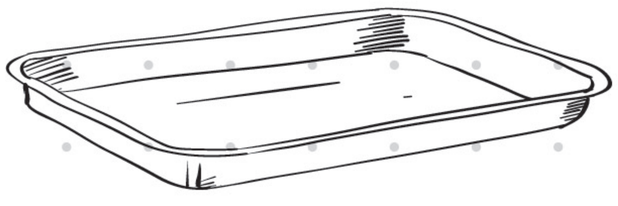
Cabbages: granny smith clay

• Divide the green clay block into 20 pieces.
• To make cabbage, split one piece in thirds and roll into balls.
• To make the cabbage leaves, take the two small balls and roll each piece into long thin ovals.
• Use your knife tool to cut down the center of each oval to form 4 leaves.
• Mold each, one at a time, around the cabbage, crinkling the pieces as you go to get an open look.
• Gently press on the base of cabbage to flatten.
• Use your knife tool to draw lines for the cabbage leaves on the head.



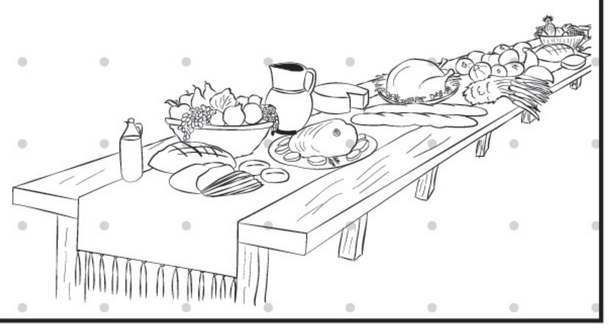
Bake:

• Preheat your oven to 275°F/130°C.
• Place all of your vegetables onto a parchment-lined baking pan.
• Bake the vegetables for 10-15 minutes, keeping a close eye on them so they don't burn.
• Let your vegetables cool completely before handling.



Fill Your Table:

• Start by adding your barrels to the table.
• Place one on each end of the table and one about center, lying on its side. Sticky dots will help to keep your center barrel from rolling.
• Start placing your vegetables on the table. You can group them together or mix them however you like. Optional: If you want to attach your vegetables to the table, sticky putty is helpful. You may leave them loose if you prefer.
• Use hot glue to attach your sign to the table. Hold the sign in place for about 30 seconds to be sure glue is set.
• Place your tapes and tablet on the table.



[MISSION ACCOMPLISHED!]

