VEGETABLE PAPYRUS

Susan Jones Materials Fee: \$30

Skill Level: All Class Limit: 12





Explore light, texture and patterns with this introduction to the ancient techniques of making papyrus. Fruit and vegetables are sliced, cooked and laminated together to form translucent sheets. You are encouraged to play with your food and discover the complex beauty and natural wonder of common/uncommon fruits and vegetables. Book making examples as well as preservation and display possibilities, prints and frames will be discussed. Students will be responsible for attending to their press 2-3 times a day, tapering off as the papyrus dries.

Materials Provided by Instructor: boards, bowls, clothesline and pins, colanders, compost bucket, concrete blocks, cooking pots, cotton squares, cutting boards, fruits and vegetables, hand towels, hot plate, knives, masking tape, microwaves, newspaper, paper towels, peelers, press, pens, samples, slicing mandolins, small fan, spatulas, spiralizer Materials Provided by Students: apron, flipping spatula, 2 potholders, Pyrex type dish (2 qt, 8" x 8" or 11" x 17"), serrated knife (7"-10"), (extra supplies will be available for those not able to travel with equipment, please email Susan ahead of time, so she knows what to bring)

Optional: plant press, slicing mandolin, special fruit and vegetables you would like to try (tomatoes, cabbage family vegetables and bananas are not recommended)

