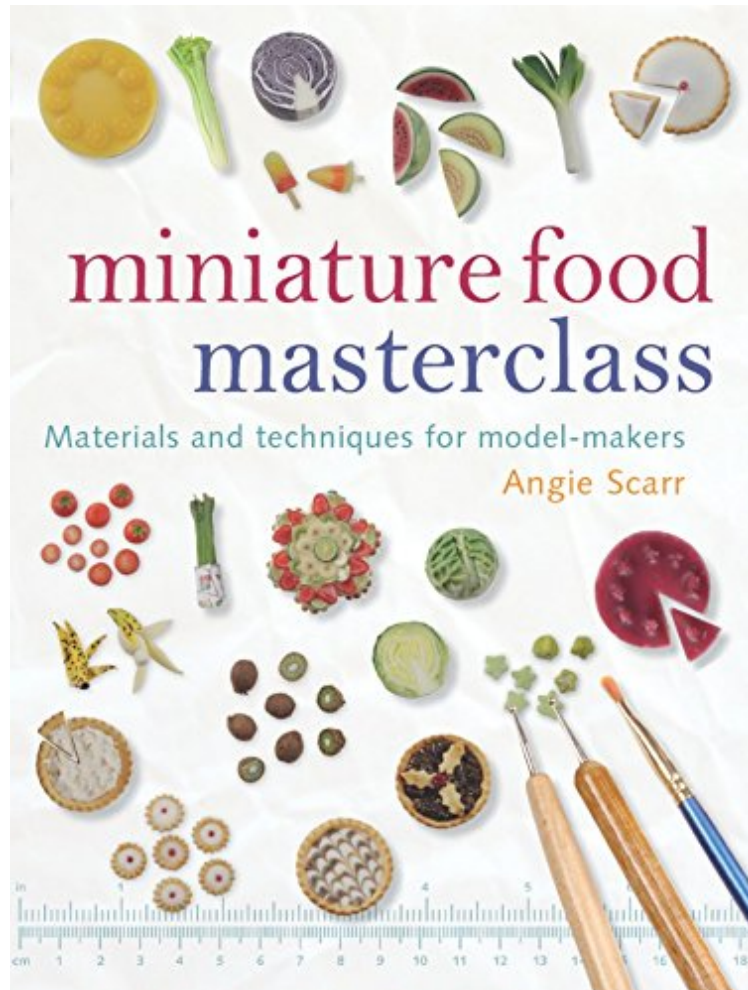


# Miniature Food Masterclass: Materials and Techniques for Model-Makers

Angie Scarr

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#467450 in Books Scarr, Angie 2009Original language:EnglishPDF # 1 7.00 x 9.25 x .50l, .97 #File Name: 1861085257160 pages | File size: 72.Mb

**Angie Scarr : Miniature Food Masterclass: Materials and Techniques for Model-Makers** before purchasing it in order to gage whether or not it would be worth my time, and all praised Miniature Food Masterclass: Materials and Techniques for Model-Makers:

8 of 8 people found the following review helpful. Thorough, fun, inspirational, and good enough to eat!By Tia MorrenAs a fan of all things small, because small = cute (miniature ponies, sake sets, tiny roses, the smaller version of a squirrel [chipmunk]) I became enamored with the tiny apples and tarts I saw being sold as jewelry online. With a background in claying, I thought I'd give it a whirl myself. I soon found out about Angie Scarr and her amazingly realistic representations of food in clay. What hooked me was the realism, translucency, and delicacy of her onions -

those are museum quality. While the onions aren't covered in this book, it does go into great detail with many other foods. Included are coconuts, avocado, celery, kiwi, tomatoes, olives, and peppers. You also can read a thorough discussion on all kinds of various techniques -tools, moulds, safety, and information about the clay itself. There is also a true-to-scale ruler included on the pages with good photographs of the end result, so you can really see what your goals are. Also of extreme importance is the color mixing guides. Every project includes this information, and as I am quickly learning, it's color that counts. The first cane I made was the banana cane. I was pretty impressed how it turned out, but I owe it all to her clear instructions and excellent photographs. The price I paid for this book is well worth it. Even if you don't end up making anything, it's fun to admire the adorable asparagus, the tiny cabbage, and the bell pepper slices.

5 of 5 people found the following review helpful. Amazingly detailed dollhouse foods  
By BethBakesOnce again, Angie Scarr has given excellent instructions for making dollhouse foods the way she does. She shows how to make even the tiniest detail. An example would be a head of cabbage with ribbing and veining so that it looks very real. Many of her items need a second look to notice that they are not the actual food. This book is for the more advanced polymer clay miniaturist. While Ms. Scarr gives amazing direction, she doesn't tell how to make all the colors. She suggests the reader look to the actual food for variances in coloring. She encourages observation on the part of the miniature food maker so they can utilize the skills taught herein to apply to whatever other items they may want to make. The majority of the book is on caning. There is also much use of the Skinner technique, which she explains how to do. I highly recommend this book to those who want to make high quality foods for their dollhouse, display or to sell.

Miniature Food Masterclass: Materials and Techniques for Model-Makers  
0 of 0 people found the following review helpful. Could be more descriptive but a great reference none the less.  
By Leigh A. Warren This is for the most part a great book and is a good reference book for different techniques. This book however had one main problem throughout which is why I rated it four stars instead of five. Occasionally, the authors explanations and descriptions suffer from a lack of detail which makes them a bit difficult to understand at times. Additionally, the author uses words or phrases that are probably common knowledge to the industry of miniature crafting but may be unknown to no voice or moderate crafters. I wish she had taken more time to add more detail. Even with the shortcomings described, I am very happy with the book and would recommend.

This exciting new collection from Angie Scarr takes miniaturists on a voyage of discovery and inspiration. In a master class packed full of ideas, techniques, and easy-to-follow images, Angie reveals the secrets of her amazingly intricate work and invites us to share her passion for miniature food. She discusses tools and materials, and demonstrates how to create liquid and translucent effects; do glazing, molding, and caning; and use gels and polymers. The mouth-watering and extraordinarily detailed miniatures include various fruits and vegetables, yummy looking cakes and tarts, squid, stuffed olives, and cut coconuts.

About the Author Angie Scarr is a highly regarded miniaturist, well-known around the world for her intricate polymer clay work and for constantly pushing the boundaries of her craft by exploring new techniques and materials. She runs the successful Angie Scarr Miniatures, contributes to miniaturist magazines, makes step-by-step DVDs, and runs many demonstration workshops. Angies previous book for GMC Publications is the best-selling Making Miniature Food and Market Stalls.