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Using NJD Miniatures' Bread Moulds

If you are new to polymer clay, or even a seasoned clay addict, you will find my silicone bread moulds not only easy to use but that they can also give you perfect results every time. In order to achieve realistic looking 1:12 scale miniature bread the method is really very simple, just follow the steps below and you can't go wrong.

The instructions given are for basic white polymer clay bread but the moulds can also be used for air drying clays and porcelain (or even precious metal clay) and whatever 'colour' bread you wish to make.

You will need: An NJD Miniatures silicone bread mould of your choice (these are available to buy from my website). Polymer clay in white, ecru and translucent (for the basic white bread mix). Soft artist pastels in white, yellow ochre and gold ochre. A soft paintbrush. A ceramic tile or baking sheet to 'bake' your bread on. Matte varnish or glaze (optional).

Step 1: For my basic white bread I use 3 parts white, 1 part ecru and 4 parts translucent clay, mixed until thoroughly combined, so, if you start with this same ratio you can always 'tweak' the amounts of clay until you reach a shade that you are happy with. Before going on to step 2 make sure that your bread mould is free from dust, blow to remove any or 'dust' with a large soft brush.



Step 2: Take a piece of mixed clay big enough to fill the mould and roll into a shape which roughly resembles that of the mould you are using, this will help ensure that there are no air pockets under the clay. Place the shaped clay centrally into the mould and push down firmly with your fingertips so that the clay fills right to the sides and is level across the top.



Step 3: Gently smooth back the edges of the clay with your fingertips, pulling them away from the sides of the mould. If the clay is quite soft leave it to sit in the mould for a few minutes to firm up before turning out, clay that is too soft may distort in shape. Once the clay has firmed gently bend back one side of the mould and ease the clay away from the edge, you should then be able to prise the clay out with your fingers.



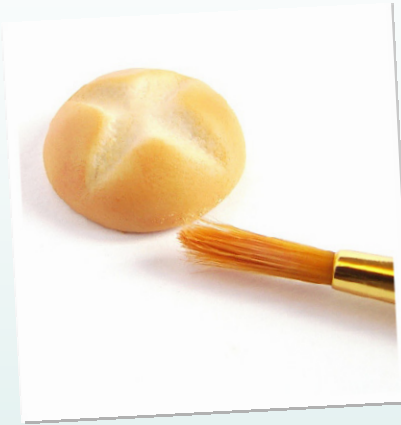
Step 4: Now that you have removed the shaped bread from the mould it is time to add some colour. For this I use a combination of ground soft pastel powder in white, yellow ochre and gold ochre as shown in the photo on the



right. The easiest way to do this, I find, is to scribble with the pastels onto a piece of scrap paper, then use a soft paintbrush to blend the pastels, drawing them into the centre, until the desired light golden brown shade has been achieved. If you are unsure about the colour of the pastel mixture, try testing a small amount on a piece of spare clay, more of any pastel can be added to adjust the shade.



Step 5: Once you have achieved the perfect shade, use a soft brush to apply the pastel powder to the bread shape. Don't overload the brush with pastel for this, a little goes a long way! Brush the powder onto the surface of



the clay avoiding the 'cut away' parts or indentations. Some powder will make its way onto these parts I can guarantee, if it does, don't worry, simply blow away the pastel powder and any residue left sticking to the parts that you wanted to avoid will add to the effect that you need for realistic bread. When the bread is thoroughly shaded, place on a ceramic tile or baking sheet and bake as per the packet instructions.



To Finish: Once the bread has been 'baked' and cooled you can seal it with clear matte varnish or leave it in its natural state. Or, if you prefer you can follow the instructions in my other project 'Adding a Floured Effect' to finish your bread and give it a nice rustic appearance.



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