

# KILN TO TABLE | PLANNING GUIDE

**THIS DOCUMENT CONTAINS TIMELINE, CENTERFOLD SAMPLE, PARTICIPANT'S CHECKLIST.**

## **TIMELINE OF UPCOMING TARGETS AND ACTIVITIES**

**May 17, 2022** | Culinary recipe submission deadline  
Email culinary recipe (ITEM D) to [members@glasstronomystudios.ca](mailto:members@glasstronomystudios.ca) for peer review/volunteer testing

**May 29, 2022** | Rough draft day (all documents)  
*Schedule a 15-minute time slot*  
Meet with Melanie and Elizabeth to review your draft copy

**June 10, 2022** | Glass project completion deadline!

**June 11, 2022** | Photo day  
*Schedule a 15-minute time slot*  
Participant's portrait (ITEM A) and Glass project photo (ITEM E1)

**June 15, 2022** | Full draft deadline!  
Email all applicable checklist items to [members@glasstronomystudios.ca](mailto:members@glasstronomystudios.ca)

**June 18, 2022** | Members' showcase pot luck  
Bring your executed food recipe for photo (ITEM D2) and tasting

**ITEMS ARE ILLUSTRATED IN CENTERFOLD SAMPLE AND ITEMIZED ON BACK PAGE.**



## “KERM” THE FROG

I hopped into glass fusing when I met the Glasstronomy Gang while visiting family at Toogood Pond. I liked the organic nature of some of their work and became addicted to the form when I participated in one of their summer camps. Glass fusing is a great hobby and a creative outlet away from my showbiz career.

A. PORTRAIT

B. ARTIST STATEMENT / BIO (UP TO 350 WORDS)

## SALAD | Tender shoots some flies a’ coming

**Prep time** 10 minutes  
**Cook time** 5 minutes  
**Total time** 15 minutes  
*Serves 4*



D1. CULINARY RECIPE TITLE

D2. FINISHED RECIPE PHOTO

### Ingredients:

#### Salad

2 cups dandelions, washed  
 2 red bell pepper julienned  
 1 medium carrot julienned  
 2 cups fresh dragonflies (or substitute 2 cups green beans for a non-meat option)  
 ½ cup Canada wild lettuce, washed and roughly chopped  
 ½ cup clover, washed  
 scant oil

#### Dressing

1 clove wild garlic, minced  
 ¼ cup tamari or light soy sauce  
 2-1/2 tablespoons black vinegar  
 1 tablespoon sugar  
 ½ teaspoon sesame oil

### Method:

1. Over medium heat in a frying pan add oil until glistening.
2. Add dragonflies (or green beans) and cook for 5 minutes until tender but crisp. Set aside.
3. Combine salad ingredients in large bowl.
4. Add dressing ingredients to a lidded glass jar and shake until frothy.
5. Drizzle dressing on to salad and toss.

*Tip:* Foraged greens best picked before the dew bruises them. Dragonflies mature in flavour in early fall.

D3. INGREDIENTS

D4. METHOD

## FORAGING FUSION

People don't know this about me, but I'm an organic forager and glass crafter. I like to get my food fresh from the source and am flexible when it comes to the ingredients. My idea for my glass project was inspired by my favourite salad, *Tender shoots some flies a' coming*, a mélange of in season weeds and my favourite protein, dragonflies. A great way to use 96 COE glass powders, frit, and accessories, this cast salad bowl celebrates the colours of Toogood Pond and the movement of the water.

### C. KILN TO TABLE STORY (RELATIONSHIP BETWEEN FOOD AND GLASS PROJECTS) (UP TO 350 WORDS)



## VESSEL | Cast glass salad bowl

**Difficulty level** General

*Creates one 10-inch diameter bowl*

**E1. PHOTO OF FINISHED GLASS PROJECT**  
**E2. UP TO TWO PROCESS PHOTOS (HIGH RESOLUTION) (OPTIONAL)**  
**E3. PATTERN/DIAGRAM (OPTIONAL)**

**E4. GLASS PROJECT TITLE AND DIFFICULTY LEVEL**

### Tools:

- Dust mask
- Assortment of stencils for glass powder designs
- Assortment of objects for impressing into the casting powder
- Medium and large glass powder sifters
- Small spoons
- Slumping mold prepared for firing (see notes)
- \* Glass cutter, grozier breaker plier if cutting your own rounds

### Materials:

- Two 10-inch diameter precut clear 96 COE round blanks or cut your own \*
- Assortment 96 COE coarse and medium frit, glass powder and stringers
- Sand Casting Mix Silica-Free, 5 lb.
- 12-inch ceramic tile or ceramic kiln shelf
- Alcohol based cleaner or 50/50 water and vinegar spritz and lint free cloth
- Unscented hairspray

### Method:

1. Cover the ceramic tile or kiln shelf with the sand casting mix, spreading it evenly over tile to create a base approximately 1-inch thick.
2. Press textured objects into casting powder leaving a pattern.
3. Place one 10-inch round blank carefully onto casting powder.
4. Using stencils, sift glass powder onto the glass, and carefully remove the stencils to leave the powder design behind.
5. Carefully place the second 10-inch round blank on top of the powdered round.
6. Decorate surface with glass frit and stringers.
7. Place project (tile/sand/glass) in kiln on 1-inch posts.
9. Program for **Flow fire** (see **Appendix C, page 62**).
10. Once flow fired, remove cast glass and clean carefully, removing any casting powder debris.
11. Apply to a prepared 10-inch round fusing mold.
12. Program for **Slump fire** (see **Appendix C, page 64**).

**E5. TOOLS AND MATERIALS; F. TOOL CHECKLIST**

**E6. METHOD; G. LOG SHEET**

## PARTICIPANT'S CHECKLIST

### Responsibilities

#### 1. To provide electronic files including:

- B. Artist statement / Bio (*up to 350 words*), Word format (template)
- C. Kiln to table story (*up to 350 words*), Word format (template)
- D. Create recipe, Word format (template)
  - D1. Culinary recipe **Title**
  - D3. Culinary recipe **Ingredients**
  - D4. Culinary recipe **Method**
- E. Document glass project, Word format (template)
  - E2. Process photos (up to two), well-lit, neutral background, high resolution Jpeg (.jpg) format
  - E3. Pattern/diagram (*optional*)
  - E4. Glass project title and difficulty level
  - E5. Tools and Materials list (use F. Tool checklist to compile list of tools)
  - E6. Method (use G. Log sheet), Word format (template)

#### 2. To complete one original culinary recipe and one glass project, subject to your own experimentation and development of the pairing.

- Create the culinary recipe
  - The culinary recipe will be executed *twice* by the participant
  - 1. For documentation purposes
  - 2. For Members' showcase pot luck photo day (June 18, 2022)

**Note:** All recipes will be peer reviewed by the test volunteers to validate the recipe and report any suggestions/issues back to the participant
- Create the glass project
  - 1. For documentation purposes
  - 2. To take process photos (up to two)
  - 3. To validate firing schedule
  - 4. For Photo day (June 11, 2022)

#### Glasstronomy Studios will take the following photos

- A. Participant artist portrait
- D2. Final prepared culinary dish
- E1. Final glass project piece

**Note:** All files will be accessible from the **Memberships tab** on our website under **Kiln to table project**.

**Have questions?** Contact Elizabeth at [ebeecham@glasstronomystudios.ca](mailto:ebeecham@glasstronomystudios.ca)

Thanks for your participation!