

MORTON'S

DOUGH IT YOURSELF
HANDBOOK



RISES AGAIN

Doing It With Dough

Welcome to the world of dough sculpture!

If you're new to this popular creative activity, you'll find that dough sculpture is not only great fun, but easy and inexpensive, too.

If you're an old hand at dough art, this handbook will provide you with hundreds of new ideas for decorating with dough.

Whether you're a novice or pro, this book can show you and your family how to put together lots of useful decorations for home, holidays, and gift-giving. Then you can let your imagination go, and create your own original works of art.

When you've discovered the joys of doughing-it-yourself, you may want to order the first book in this series, "The Dough-It-Yourself® Handbook." An order form can be found on the insert in this book.

But right now, let's step into the kitchen. Probably everything you'll need is already there, just waiting to mold or shape your ideas.

First, the ingredients

2 cups (all purpose) flour

1 cup Morton® Salt

1 cup water



To make the dough, combine flour and salt in a large flat-bottomed bowl. Then add a little water at a time, mixing as you pour, to form a ball. Note: Additional water may be needed, depending upon humidity. Take care not to add too much so that dough becomes sticky. Knead 7–10 minutes until dough has a smooth, firm consistency. To prevent drying, place dough in a plastic bag.



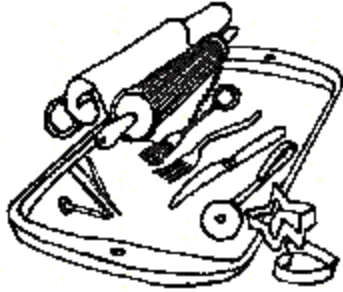
Important: *Before you begin, here's a word to the wise. With this recipe for dough sculpture, you can make all sorts of dreamy creations that look good enough to eat. Let us remind you that these creations are art, not food. For that reason, we urge: "Please don't eat the art."*



Now let's go through the drawers and cupboards for the tools you'll need for your new creative pastime. Bet you'll have most of these already:

- | | |
|----------------------------------|---------------------|
| Aluminum foil | Melon ball shaper |
| Basting brush | Pizza cutter |
| Butter knife | Rolling pin |
| Candle, gelatin, and candy molds | Skewers and nails |
| Cookie and aspic cutters | Spoons |
| Cookie sheets | Toothpicks |
| Forks | Water color brushes |
| Garlic press | Wax paper |

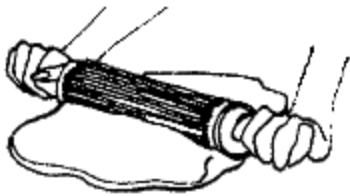
If you want to get fancy, you may pick up inexpensive clay modeling tools at local craft shops or hobby stores. (Please see that small children are always supervised when using sharp or pointed objects.)



Now that you know what tools to use, your work's cut out for you. But here are a few pointers that will make it even easier to turn out your masterpieces.

Always flour hand and work surfaces to keep dough from sticking.

Working on foil-covered cookie sheets makes clean-up easier and allows pieces to be moved without damage.



Important: To join any two pieces of raw dough together, simply moisten both surfaces with water and press together. The water acts as a glue and keeps dough from separating during baking or drying. Tip: using a water color brush makes moistening pieces easy.

When using cake, candle or gelatin molds, always wipe inner surfaces with a light coat of cooking oil before pressing in the dough. This prevents sticking and leaves a cleaner impression.



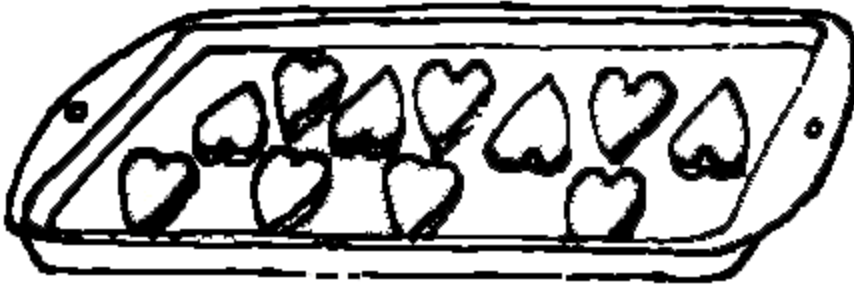
Easy to Harden

Once you've put the last little details on your newly-formed creations, they're ready for hardening. Basically, there are two ways to do it. Let them dry in the air all by themselves. Or bake them in the oven. Either way, your sculpture must be hard and rigid before finishing.

The Air Drying Process

It's slower (but easier for kids), and often yields interesting textures.

1. For best results, place sculptures on a piece of screen, so that both sides can dry out equally well.
2. Allow to stand at least 48 hours, until it has a rock hardness, and is white and limestone-like in appearance. Then it's ready to finish.



The Baking Process

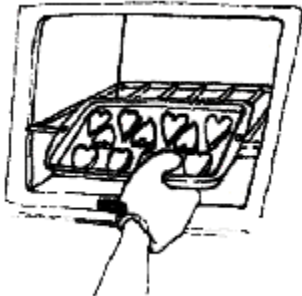
It's faster, and allows the option of various finishing techniques.

1. Set oven temperature at 325°–350°.
2. Bake on foil-covered cookie sheet for easy clean-up.
3. For each 1/4" thickness, allow one-half hour baking time, or bake until surface turns light golden brown.

Baking Tips

If sculpture puffs up, poke a hole with a pin or toothpick to release air, and reduce oven temperature 50° to 75°.

Give special attention to extra thin pieces which tend to bake more rapidly. You might wish to reduce oven temperature.



To prevent large, flat sculptures from curling during baking, just weight down edges with a metal tool or heavy object after the surface has cooked long enough to support the weight without leaving indentations. (Test by tapping with spoon.)

Now For the Big Finish

After you've properly dried or baked your creation, it's time to finish it off right. There are several methods to choose from.

Different types of paints each produce their own interesting effects. Try your hand at water colors, spray paints, acrylics, or enamels. Want a marbled look? Just add food coloring to the dough while you're kneading it. For uniform color, apply food coloring to the water. There are even some more types of finishes you can apply during the baking process (such as egg or canned milk glazes).

Note: All dough sculptures require protection against moisture. Most paints (except water colors) provide sufficient seal by themselves. Make sure that pieces are completely sealed with paint, or that both sides of all sculptures are covered with a coat of shellac, acrylic sealer, lacquer, or varnish.



Listed here are common finishing effects that you can produce.

1. **Natural finish.** Just air dry piece for 48 hours. Varnish.
2. **Antique finish.** First give the piece two coats of acrylic lacquer, then stain it with a commercial wood stain. After allowing the stain to dry a few minutes, rub the surface with a soft cloth for a high-lighted effect. Finally, varnish it. (For glossier finishes, apply acrylic clear gloss.)
3. **Water color finish.** After painting a piece with water colors, dry piece thoroughly, then add a coat of varnish.
4. **Acrylic paint finish.** A base coat of white acrylic paint is applied to the piece, followed by a second coat of any color of your choice. (If a transparent color is desired, add small amounts of color to acrylic medium. The less color used, the more transparent the paint.) Since acrylic paint seals a sculpture, no final coat of varnish is needed.
5. **Baked finish.** Simply bake the piece until it's golden brown. Then give it a coat of shellac or varnish.
6. **Metallic finish.** Use a rub-on metallic copper finish for an interesting highlighted effect.
(Gold, silver and bronze finishes can also be used to achieve similar effects.)
Afterward, give the piece a coat of varnish.

7. **Egg finish.** After baking a piece about 15 minutes, remove it from the oven and baste it with whole, beaten egg. Return the piece to the oven until it is done. (For a darker finish, rebaste every 10 or 15 minutes.) Varnish when cool. Note: Canned milk can be used instead of, or even mixed with, egg to give a similar dark brown finish.

After finishing, try a variety of final touches. By gluing on buttons, rhinestones, seeds, sequins, shells, or bits of pasta, you can achieve unusual and exciting effects. In fact, you can do just about anything to your dough sculpture, except eat it!

Glossary of Dough Terms

This short list describes the terms you'll need to know to create the works of art pictured in this book.

a) **Snake** - a dough rolled to the shape of a bread stick.



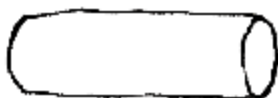
b) **Twist** - two snakes of dough twisted around each other.



c) **Braid** - three or more snakes of dough braided together.



d) **Log** - a thick snake.



e) **Ball** - a piece of dough rolled to a round shape.



f) **Cookie cutter shapes**-forms made by pressing a cookie cutter through a flat piece of dough.



Doughs and Don'ts

Do use different kinds of flour to produce different effects. Whole wheat flour yields a golden brown color; rye, a deeper brown. A self-rising flour will puff up to expand dough shapes. (It's an interesting effect for puffy cheeks or pudgy fingers.)

Do use a lower heat when using a cardboard base so that the cardboard won't burn. (Dough is sometimes wrapped around a base like a Morton® Salt box for support and shape.)

Don't stretch the dough too tightly over a metal base (like a lid). Just lay the dough down gently to prevent shrinkage, which can ultimately cause cracking.

Don't use mirrors or plastic for a base, since they crack or melt during baking.

Do select a lower heat when using glass as a base.

Do check each piece often while it's baking, since corrections are easy to make while dough is setting. (For example, seams can be reinforced, and the shape of the piece can be corrected.)

Don't be afraid to press seams together hard enough to hold securely.

Do add more salt for firmer dough. (The salt also gives a translucent quality to the dough.)

Do, for convenience sake, mix up dough ahead of time and store in a plastic bag. You may refrigerate dough for up to five days.

Do, if major cracking occurs while object is baking, remove piece from the oven, fill in the crack with moist dough, and return it to the oven.

Do use white glue to attach finished dough sculpture pieces to another surface.



Oven Art to Warm up Your Kitchen

Know what's cookin'? Some bright, sunny dough art to brighten up the kitchen. From Cupboard Door Knob Decorations to a Cuckoo Clock, with a greedy Piggy Cookie Jar in between, here's all you need to know to create your own kitchen-counter culture.



Since this might be your first attempt at dough sculpture, let's brighten your kitchen with something easy. Why not reach for The Moon?

Moon

1. First, roll out your dough like a pie crust to about 1/2" thick and cut out a crescent from a circle.
2. With a knife, cut out a smiling mouth. Add a triangular piece for the nose, and with a toothpick, form a nostril. Now add a flat circle of dough for the cheek.
3. Add a small ball of dough for an eye. Then pierce it in the center with a toothpick or nail.
4. Make free-form curls of dough for beard and hair, and attach as shown. Make sure the top curl is securely attached to body and that it forms a loop, because that is how The Moon is hung. (Bond all pieces together with water.)
5. Place on a cookie sheet and bake until light brown. Allow to cool. Then varnish. Or paint, then varnish. That's all there is to it!

Sun

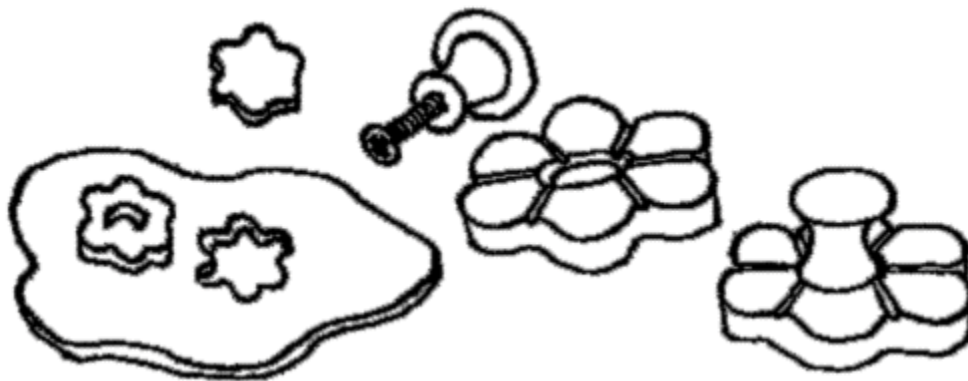
1. For The Sun, cut a circle of dough. Now with a knife, cut in the mouth. Then shape the mouth with the flat of a small spoon and your finger.
2. Cut a triangle of dough for the nose. To form cheeks, press a spoon into each side of the face.
3. The sun's rays are formed by long snakes of dough, tapered at the ends and made into an "S" shape.
4. Add a curl of dough for a mustache. (Bond pieces together with water.) Then either leave a natural finish or paint with acrylics when cool.

Spice Rack

To make The Spice Rack, roll your dough to about 1/4" thick, then cut out stars from two sizes of cookie cutters. Moisten and assemble in a random pattern. Bake flat on cookie sheet. Paint and varnish. Then use glue to attach the entire star assembly to the rack.

Cupboard Knob Decorations

1. Roll dough to 1/2" thickness. Using a cookie cutter, stamp out the flowers.
2. Then cut a center in each flower to fit the cabinet knob.
3. Baste with egg and bake, or paint when cool.



Coasters/Egg Cups

To make The Little People Coasters or Egg Cups, turn to the instructions in The Dining Room Section, page 9.

Canister Lids

1. Roll Dough to 1/2" thick or slightly less. Cut circle of dough to measure across the top of the metal or glass lid. (Do not use on plastic.) Allow 1 1/2" width for side piece.

2. Flute side edges or decorate them with small cookie cutter cutouts (like the hearts shown here).

3. Roll a strip of dough to 1/4" thickness, and wrap in the shape of a rose. When the proper shape is obtained, pinch together the bottom of the flower. This will bring the center of the rose upward and the outer petals will fall outward.

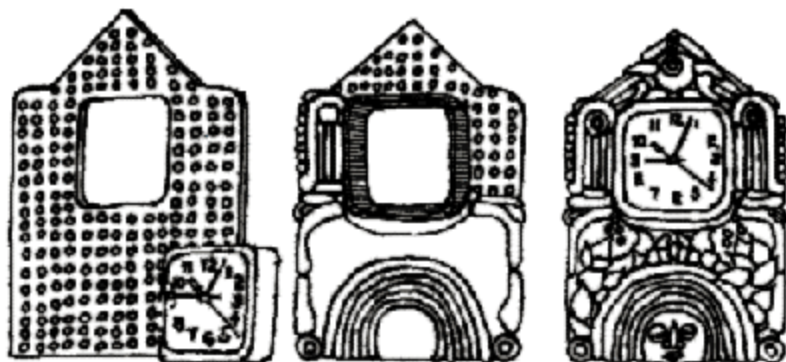
4. Place flower in the center of the lid. Then cut leaves free-form (or with a cookie cutter) and attach to the lid around the rose. (Moisten pieces to bond together.) Make leaf veins with a butter knife.

5. Finish lid by brushing with egg. Bake. When cool, paint flower and leaves if desired.

Cuckoo Clock

For instructions on working with pegboard, see numbers 1, 3, 6, 7, and 9. under "Noah's Ark," in Kid's Room, page 13.

1. You'll need a piece of pegboard cut to shape, and a battery-operated clock.
2. Cover a strip of light-weight cardboard with aluminum foil, wrap this around the clock to make an impression of the dimensions of the clock. Tape in place. Set this mold on the pegboard, atop a cookie sheet. Remove the clock and fill the opening with foil to hold the shape. (Make sure that an opening is left in the pegboard where you want the clock to go, so that you may change batteries, etc.)

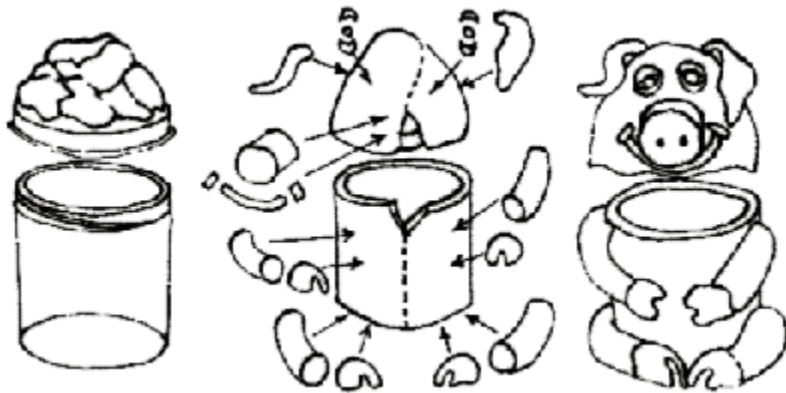


3. Using the illustration as a guide, begin applying dough shapes (snakes, balls, teardrops, etc.) to pegboard.
4. Form the bird over a ball of foil, securing the head to the body with toothpicks.
5. The rainbow is simply six snakes of dough wrapped around a flattened ball, the sun. Apply moistened dough pieces to the face of the sun as features.
6. Leaves are flattened teardrop shapes, veined with a dull knife. Add all pieces until entire board is covered. (Moisten pieces to bond together.)
7. For baking and finishing directions, see instructions for pegboard.
8. Remove foil clock shape, and sand edges of dough as necessary to permit insertion of clock. Paint your work with poster or acrylic paints.
9. Wipe clock with cooking oil to ease insertion.

Cookie Jar

1. To make The Piggy Cookie Jar, use a wide cylindrical container with a lid.
2. Place a foil ball on the lid and cover it with a sheet of rolled dough to form a half sphere.
3. Ears are made of triangular pieces 2" long. The eyes are balls of dough. Make the nose from a large ball of dough flattened at the end, with two holes poked for nostrils.
4. For the body, cover the base with rolled dough. Join the seam in back by smoothing with your fingers.
5. Roll four dough logs about 1" thick for legs. Hooves are small pieces of dough shaped as illustrated.

6. Place your Pig (head separate from body) on a cookie sheet and bake at 325° from 1 1/2 to 2 hours or until hard. Varnish when cool.



7. If you wish, add a batch of real cookies as a base. Glue the cookies in place and finish with decoupage varnish. Take a bite out of one cookie, and glue it into your finished Piggy's hand.

Basket Decorations

In order to make The Basket Decorations, simply follow directions for Canister Lids. Improvise your own leaves and flowers.



Feast Your Eyes in the Dining Room

Do up the dining room in dough. Then enjoy the exciting ways you've decorated with these inedible goodies. Whether you made a wall piece or a Hen Centerpiece, your work is sure to be a conversation piece. And a source of compliments for years to come.



To dress up your dining room, all you need is a little dough. Follow these instructions and see what you can make.

Little People Coasters/Egg Cups

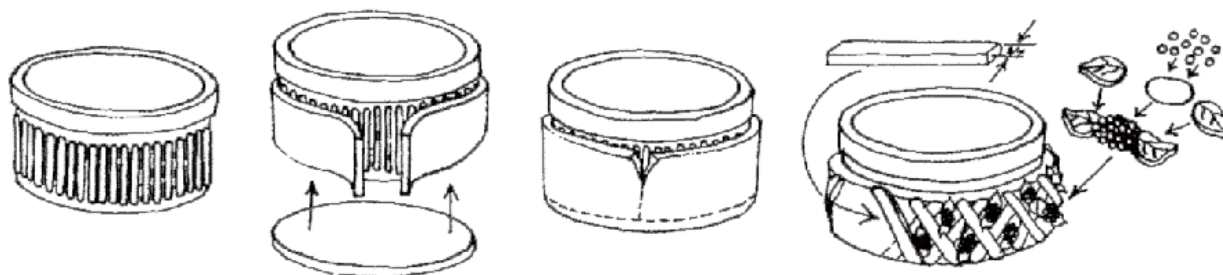
1. In making The Little Girl (or Little Boy) Coasters or Egg Cups, cut a bottom circle slightly larger than the bottom of a cup or glass from dough rolled to 1/4" thickness. Use cookie cutters for little people shapes.
2. Attach little people at hands and feet around the bottom circle, using water to bond.
3. Use either an egg finish, then bake, or paint after the coaster is cooled. Cover with clear varnish. Line piece with foil for use as an egg cup.



Raspberry Souffle Dish

1. For The Raspberry Souffle Dish, first cover a dish as smoothly as possible with foil.
2. Next, roll out a circle of dough approximately 1/2" thick and slightly larger than the dish.
3. Then roll out a long strip of dough for the side of the dish. The width of the strip will be the approximate height of the finished dish.

4. Fit the strip around the dish. Fasten together the two ends of the strip. Pinch together the side strip with the bottom circle of dough.
5. To make the latticework, roll out dough about 1/4" thick and cut into strips approximately 3/4" wide. Criss-cross the strips on the dough bowl.
6. For berries: make a lump of dough about the size of a gumdrop, and cover with tiny dough balls.
7. Make leaves by flattening small circles of dough with your fingers. Make a crease in the middle of each for the leaf vein. Place leaves and berries between latticework on the dish. (Moisten pieces to bond together.)
8. Bake till hard. Varnish when cool.



Heart Napkin Rings

1. Roll the dough to 1/2" thick. Then cut into strips two inches wide, and long enough to encircle a paper tube or rolling pin.
2. Cut out heart designs with a small cookie cutter. Use cutout pieces as a raised decoration.
3. Pinch ends together to hold. (Moisten pieces to bond together.) When dough has set, take the rings from the oven and cut another heart in joined section so that design will be consistent around the piece. Bake rings until hard. Paint and varnish when cool.

Flower Pot Decorations

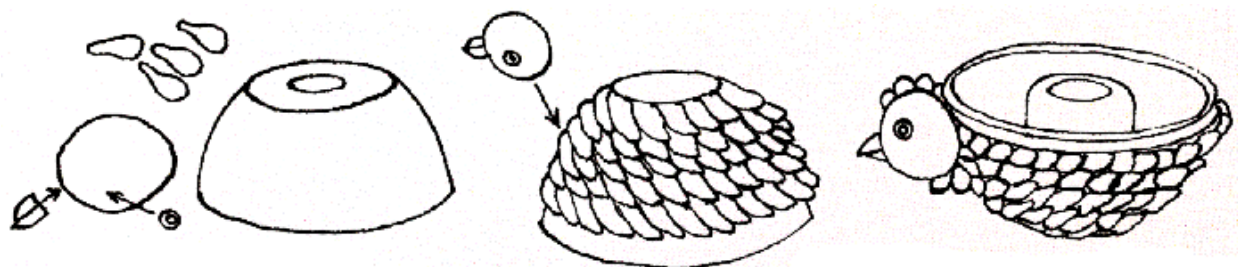
1. Use cookie cutter shapes for the bottom circle and the flower on top.
2. Make a small ball of dough for the center of the flower. Use a dull knife to make indentations between flower petals and in the flower center. Bake, and varnish when cool.

Frame

1. For corners, bend a flat snake of dough into a 90° angle, and lay on a lightly oiled cookie sheet. Add balls of dough to each end. Add a smaller snake and dough balls to each corner.
2. Complete the frame with small snakes of dough and dough balls.
3. Bake at 325° for about 1 1/4 hours or until hard. Cool. Paint and varnish.
4. Baste at the juncture between the bottom snake and the ball to attach to a fabric-covered frame. Or use glue to attach to a wood, metal, or plastic frame.

Chicken & Chicks

1. To put together The Mother Hen, place an oval of dough over a foil-wrapped inverted gelatin mold.
2. Flatten small teardrop shapes of dough between your fingers for feathers. Apply these around the mold. Completely cover the mold.
3. Form a foil ball for the head, and cover it with dough. Attach head to body with a toothpick. Remember, you're working upside-down.
4. Place your Hen on a cookie sheet and back at 325° about 45 minutes or until firm. Then turn it right side up.
5. Add details like flattened balls for the eyes. For the comb, take flattened dough balls and impress sides with a pencil. Use a triangular piece for the beak.
6. Return to 325° oven for another half hour or until hard. Cool. Paint with water colors and varnish.
7. For chicks, use a circle of dough for the bottom, and wrap dough around a foil-covered cardboard tube (like from wax paper) for shape. Add feathers.
8. Working right-side-up, prop head into place with a foil ball. Add facial features. (Moisten pieces to bond.) Then bake at 325° until hard. Finish as above.



Angel Dish

1. Make the basic dish by following directions 1 through 4 for The Raspberry Dish. Then see page 25 for directions to make the angels. Put together four angels as instructed, only much smaller than ornaments, and place them on the sides of the dish.
2. Next, for the ribbons, cut narrow pieces of rolled out dough and form a loop by folding both ends in toward the center of the piece. Press down in the middle. Cover where the two ends come together with a small piece. Turn the ends of this small piece behind the looped piece.
3. Place long curling pieces of dough under the bow for the ends of the ribbon. Place bows and ribbons between angels.
4. For flowers, flatten a circle of dough with your fingers until it is very thin. Pinch the center as shown, to form a stem. Fill the center with small balls of dough. Make free-form leaves and attach under flowers. Place flowers and leaves beneath bows on sides of dish. (Moisten pieces to bond together.) Bake, and varnish when cool, and there you have it: your own Angel Dish.



Redoing the Kids' Room

If you've been toying with the idea of redoing the children's room, let the kids try their hand at making the accessories. (Just make sure they don't eat their work.)

They'll love working with dough. It occupies little fingers and builds imagination.



Okay, have you gathered the children together? Because adding these creative touches to the kids' room is going to be fun!

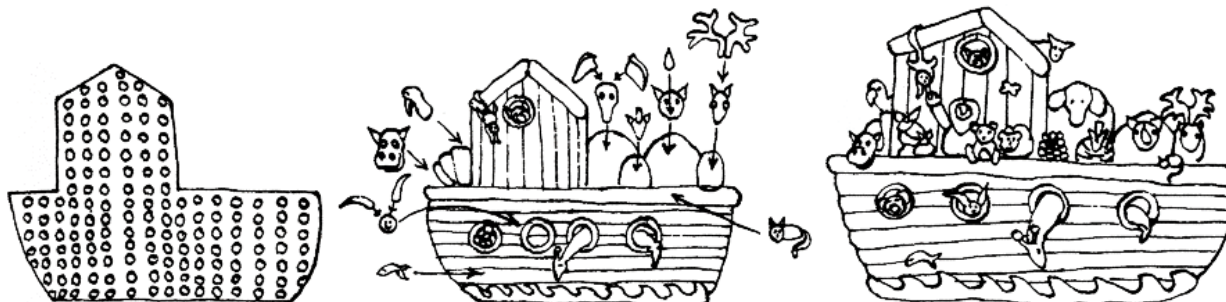
Kangaroo Pencil Holder

1. Roll dough to 1/2" thickness. Cut a kidney-shape for the body, an oval for the head, and "L's" for legs and feet.
2. Form ears by flattening a ball of dough and rolling ends between fingers to taper. Do the same with a large snake of dough for the tail.
3. Place a ball of crumpled foil on the body to hold "pouch" in place during baking. Drape a half-circle of rolled out dough over the foil, trim excess.
4. Add detailing like balls for eyes, a small triangle for a nose, and a small snake of dough for an arm. (Moisten pieces to bond together.) With a butter knife, cut in a smile.
5. Bake at 325° until hard. Remove foil and cool. Coat with wood stain. Paint details on eyes and nose. Varnish. Glue on hanger.

Noah's Ark

1. Start with a piece of pegboard cut to the shape of your project. Thread picture wire through the holes of the pegboard for later hanging.
2. Roll dough out over the pegboard. Use a knife to make lines indicating planks.
3. Always overlap the edges of the board with 1/4" of dough to allow for shrinkage and possible warping of the board.
4. Add details to the Ark from snakes of dough.
5. Noah and the animals are made freeform from pieces of dough pressed into the desired shape. (Bond pieces together with water.)
6. Bake at lower temperature than normal to retard warping (about 275°). Allow for longer baking time, depending upon dough thickness.

7. Let the pieces cool gradually in the oven with the heat turned off (to avoid cracking).
8. When cool, use wood stain for body of Ark, paint details.
9. Varnish both sides of the piece, including inside holes and around edges, to protect against moisture.



The Park

1. For The Park, follow Noah's Ark instructions 1, 3, 6, 7, and 9.
2. Make leaves with flattened teardrop shapes.
3. Tree trunks are dough to which more salt and flour have been added for a coarser texture.
4. Next, add details: balls for apples, pressed shapes of dough for birds and squirrels. (Bond pieces together with water.)
5. Finish as previously instructed. Use wood stain for trees. Paint and varnish when cool.

Dragon

1. Build The Dragon's body from a 5" dough-covered foil ball, with a 2" dough-covered foil ball for a head.
2. Roll out four snakes of dough about 3/4" thick and 1" long, and attach in the appropriate places for arms and legs.
3. For the tail, roll out a cone shape 6" long and about 1 1/2" thick at one end and tapering.
4. The mouth is made of two flattened snakes of dough about 2" long, placed one on top of the other.
5. Small cones of dough make up the teeth; crescent shapes are the eyebrows.
Use a 6" strip with a forked end for the tongue. Small triangular dough pieces placed on the head and back form scales. Add small snakes of dough for thumbs. (Bond pieces together with water.)
6. Use a knife to make the fingers and toes, and a toothpick to poke holes for eyes.
7. Bake at 325° until hard. Cool. Paint with acrylics, and finish with acrylic gloss for sheen.



Walrus

Use the same type of construction as was used for The Dragon.

Handy Pot

For the “Handy” Pot, follow the basic directions for The Pot with a Face and Hand.

Horse

To make The Horse, see page 26 in the Christmas ornament section.

Turnip

1. Roll a large cylinder of dough, tapering it at one end, and curving it to one side.
2. With a toothpick, form holes large enough for the eyes. Place small balls of dough, moistened slightly, into these holes. Then prick them in the center with a toothpick.
3. With a knife, cut a gash for a mouth. The tongue is a flat oval attached in the back of the mouth.
4. Make free-form leaves impressed down the center with a dull knife for veining. (Bond pieces together with water.)
5. Bake. Paint when cool.

Pot with Face and Hand

1. Form facial features and hand from basic shapes. Moisten the backs of the pieces, and attach them to the pot.
2. Add detailing with a knife or a toothpick.
3. Bake pot and all. When cool, paint the thumb green. Varnish.



A Dream World of Dough Art

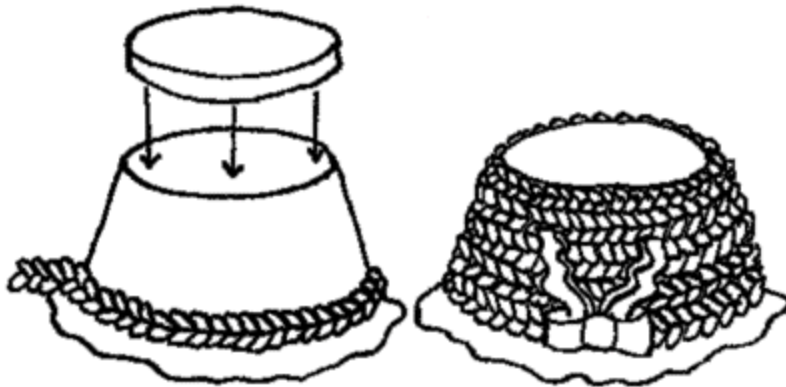
There's no excuse for a bedroom so boring that it puts you to sleep. Wake up to homemade handiwork! Let the decorations and mirrors you make reflect your creativity. With just a little flair, you'll have a lovely bedroom plus a whole lot of fun.



Don't stuff your dough under the mattress. That's an old-fashioned way to save. Displaying your homemade dough sculpture is a new-fangled and inexpensive way to decorate.

Tissue Box

1. For The Tissue Box, make the flowers from thinly rolled dough, cut with a small biscuit cutter, and placed over aluminum foil to obtain desired shape.
2. Cut leaves from dough and rib them with a butter knife. Add small dough balls for flower centers, and tendrils from thin snakes of dough. (Moisten pieces to bond together.)
3. Make separate flower/leaf combinations for each side of the box. Finish with egg. Bake separately. Varnish when cool. Then glue arrangements to the box.

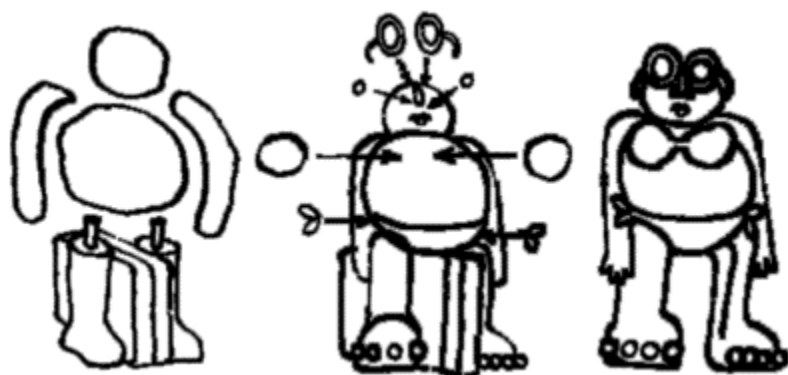


Dough Basket

1. To build a Basket from dough, cover a large inverted mixing bowl tightly with aluminum foil. Turn up the edge of the foil to make a shelf.
2. Cut a circle from dough that has been rolled out to about 1/2" thick. Then place this circle on top of the inverted bowl to form the base of the basket.
3. The body of the basket is made of coils of braided dough.
4. Starting at the circle of dough, place the braids around the bowl, pressing each new row of braid into the row before it, dampening with water to make them stick.
5. To connect the ends of the braids, cut the ends straight and press together as pictured.
6. Coil braids around the bowl until you reach the aluminum foil rim. Then finish off with a single coil of dough around the top.
7. To make the bow, see directions in the Dining Room Section under "Angel Dish."
8. Bake upside down until firm, then remove the bowl. Return Basket to the oven, and bake until hard.

Sunbathers

1. For our long-legged Bathing Beauty, use an upended narrow cardboard box (like the ones that come with earrings or other jewelry) as a support. Cover the box with foil. Then wrap dough around two short dowels for the legs. Press the legs against the little box.
2. Next, build the body by covering a foil ball with dough. The head is a small dough-covered foil ball. The arms are fat dough snakes with dough balls for hands and tiny snakes for fingers. The bathing suit top is made of dough balls. (Bond pieces together with water.)
3. Add details like sunglasses, nose, ears, bikini ties, and belly button. Use bits of wire for the sides of her sunglasses.
4. Bake at 325° for about 1 1/2 hours. Tanned bodies are "painted" with wood stain. Paint suits, hair or cap, finger and toenails.
5. For The Sun Goddess lying down, form her body over a crumbled ball of foil. A smaller foil ball makes the head. Dough snakes and balls make up the legs and feet. (Moisten pieces to bond.)



Mirror with Leaves and Pasta Shells

1. Use an old frame for shape. Then cut leaves 1/4" thick with leaf cookie cutters, and make vein indentations with a dull knife. Place leaves on four foil-covered sections of the frame. Moisten and overlap the leaves as you go.

2. Bake each section. When cool, assemble and glue around the inside of the frame. Glue store-bought pasta shells and bows around the edges. Place dowels for hanging jewelry at the bottom of the frame. Paint and varnish.



Shade Pulls

The Shade-Pulls or Floral Jewelry are made of the same kind of flowers as on The Tissue Box. Simply attach the flowers to a circle of dough with water. Add a ribbon, and you've got a lovely necklace or room accessory.

Gloxinias

1. To make Gloxinias, use tea cups for the shape. Then cut a circle twice as large as the cup measures across.

2. Work the dough gently into a lightly oiled cup, letting the dough fall into shape. Leave enough dough at the top to curve over the edge of the cup. Flute the edges of the dough.

3. When flowers bake enough to hold their shape, remove cups, make a stem hole in the bottom, and return flower to the oven to finish baking. Paint and varnish when cool.

4. Use heavy wire or copper tubing for the stem.

5. For the leaves, use artificial ones, or quilted leaves with wire inside for support.

Boxtop

To create the flowers that top this box, follow the instructions for The Tissue Box on the previous page.

Palm Tree Mirror

1. For The Palm Tree Mirror, you'll need a mirror with an easel-back frame. Then, cut a piece of cardboard to the size of the frame, cover it with foil, and work directly on it.

2. The palm trees are fat snakes for the trunks, with elongated tear drop shapes for leaves...all flattened.

3. Form a ball for the sun. Then pinch out shapes for shells. (Moisten pieces to bond together.)

4. Bake at 325° about an hour until it's hard. Cool. Then paint and varnish. Glue the scene onto the mirror frame.

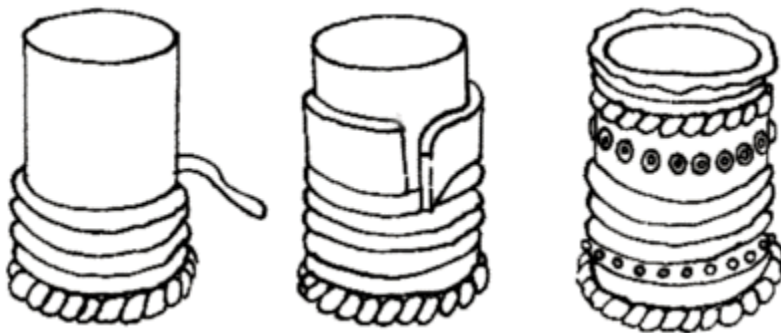


Add Some Life to Your Living Room

Could the room where you entertain be more entertaining? Make a good impression with lamp and pot adornments molded from cookie or biscuit cutters. Remember, nothing livens up a room like a little imagination put to good use.



It's now time to do up the living room in dough. From the Flowers on the Lamp to The Candlestick Holders on the cocktail table, here's a great way to brighten up the room where you entertain.



Candlestick Holders

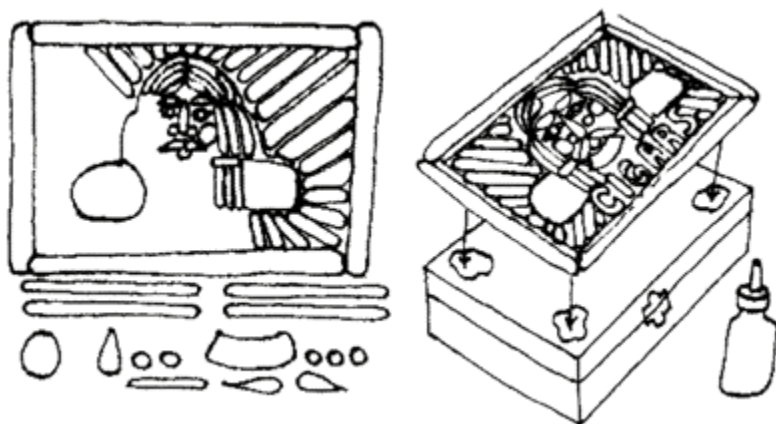
1. Use a tennis ball can or other cylinder (without lid) for shape.
2. Roll dough snakes as long as possible (approximately 2 feet), and begin coiling them around the cans.
3. Wrap dough twists around the can, too.
4. Then, from dough rolled to about 1/4" thickness, cut strips as long as the circumference of the can, and attach these to the other layers with water.
5. Make as many levels as desired until the entire can is covered. Put a lip on The Candle Holder by fluting the edge of the top snake. You may also wish to use fork or toothpick impressions or small dough balls to produce interesting textures.
6. Bake at 325° approximately 20 minutes. Then remove the can, and let The Candle Holder bake until hard. Varnish when cool.

Lamp Flowers

1. Use a fluted-edge biscuit cutter on rolled-out dough to cut out the flower petals.
2. Overlap the petals.
3. Use a garlic press to make the flower centers. (Moisten pieces with water to bond.)
4. Bake The Flowers over a slightly curved shape (like a bowl) that resembles the shape of the lamp on which they will be used.

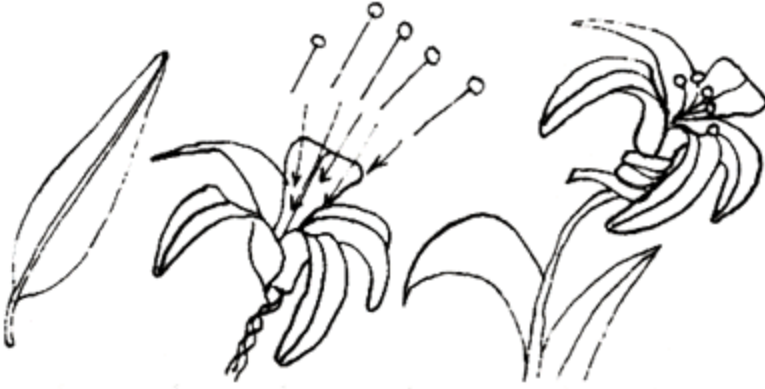
Cigar Box

1. Roll out a piece of dough to about 1/4" thickness and make it just slightly larger than the dimensions of the box you plan to use, to allow for some shrinkage. Lay your work on foil.
2. Place strips, snakes, balls, flattened circles and other dough shapes on the original rolled out piece. Form letters from snakes of dough.
3. Make a border from snakes of dough. (The darker border shown here was made with rye flour.) Moisten pieces to bond together. Use a knife to add texture.
4. Baste with egg, if desired, and bake. Finish your lid with varnish when cool. Attach to the box top with glue.



Tiger Lilies

1. To grow Tiger Lilies from dough, first cut a cardboard pattern for all petals. (Petals are 5" long and 1 1/2" at the widest point.)
2. Next, roll out dough very thin, and cut five petals for each flower. Then, take a medium thin florist's wire and place it under each petal, pressing wire into the dough and bending petal and wire to desired shape. Leave 1 1/2" at the bottom to hold petals to stem when assembling.
3. Place the dough petals over a curved surface (like a tube, or rolled paper, etc.) and bake.
4. To make the centers, roll small balls of dough and place them on the tips of thin wire to resemble flower stamens. Glue these into the flower clusters.
5. Leaves are sandwiched between two pieces of ribbon, and cut to leaf shape.



Picture Frame

1. Make The Picture Frame by using the dimensions of the frame you intend to use as a base. Twist snakes of dough to use as a base. Twist snakes of dough around each other to achieve the illustrated effect. Moisten the pieces so that they don't separate. Also dampen corners where other twisted dough snakes join.
2. Add dough balls or press sea shells into the dough for ornamentation.
3. You may baste with egg. Bake. Cool. Varnish. Then glue to frame.

Ashtray

1. After you've rolled the dough to about 1/4" thickness, use a cookie cutter to cut out leaf shapes.
2. Invert a foil-covered ashtray or bowl onto a piece of foil. Overlap the leaf shapes over the inverted bowl. Allow leaves to fall over the edges of the bowl. Flatten the ends of the leaves against the bottom sheet of foil. (Moisten pieces to bond together.)
3. Remove bowl after baking for 20 minutes. Return dough to oven. Bake until hard. Varnish when cool.

Walnut Dish

1. Cover an inverted foil-wrapped bowl with one piece of dough which you have rolled to be about 3/8" to 1/2" thick.
2. Crack walnuts (save the nuts to munch later), then press the half-shells into the dough in a pattern around the bowl.
3. Bake for about 30 minutes on foil. Remove from the oven. Take out the bowl that was used for shape and return the dough to the oven until hard. Then varnish when cool.

Flower Pot Decorations

1. Create a border by wrapping a pot with dough braids or twists that have been dampened to adhere to the surface. Then bake, pot and all.
2. Don't be afraid to add interesting touches like the sea shells in photo. They are held in place by the dough, and baked with it.
3. The patterns on the square pot were made by imprinting cookie cutters in the dough.



Sprucing up Your Home for Christmas

Gather your crew together, 'cause decorating for the holidays is a family affair. Just look at all the lovely ornaments and decorations you, dad, and the kids can put together. Enjoy! And make it a very merry Christmas.

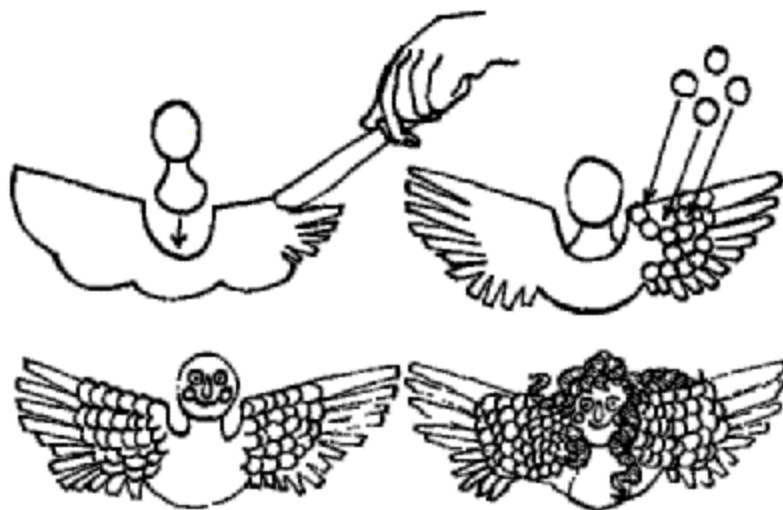


You can't beat coming home for the holidays. Especially when your clan can make your home (and the tree) look so festive. You can make an Angel ornament and other heavenly creations. We'll show you how!

Angel

1. On a cookie sheet, make a flat wing shape, as illustrated.
2. Separate each side of the wings into feathers with a butter knife. Cut off the square edges of the feathers diagonally.
3. Roll and flatten small pieces of dough between your fingers, and place them in rows starting at the base of the feathers, and overlapping the rows as you go.
4. Next, roll a ball slightly larger than you want the head to be. Roll one end and flatten it between your fingers to form a neck. Fit the end of the neck on the bridge of the wings.
5. With a toothpick, make a mouth and holes for the eyes. Place small dough balls into the eye holes. Then prick holes into these dough balls.

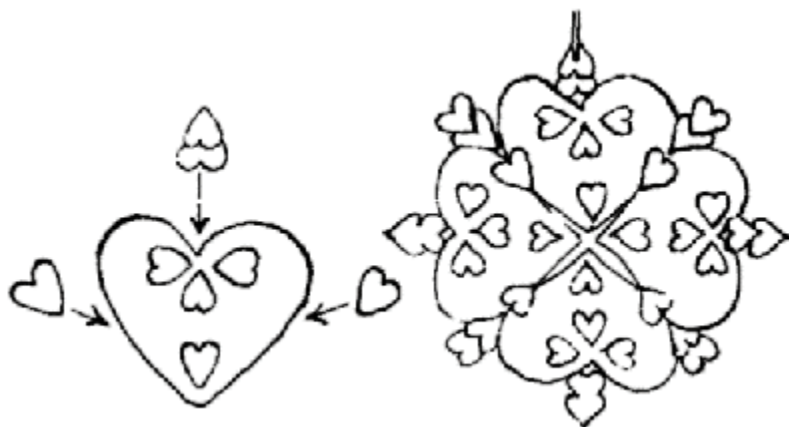
6. To form curls, roll dough snakes of different sizes with tapering ends and twist. (Moisten pieces with water to bond.)
7. Baste while baking or finish with paint when cool.



Snowflakes

Snowflakes hot from the oven. Impossible, you say? Well then, you've never made Dough Sculpture Snowflakes.

1. Roll your dough to about 1/4" thick, then use cookie cutter shapes for the basic patterns.
2. Next, use small aspic cutters to make small cutouts in the basic shape. Overlay these cutouts on the basic design for a raised pattern, and to cover areas where two pieces are joined to make the joint stronger. (Moisten pieces with water to bond.)
3. Brush the Snowflakes with egg and bake. Don't forget to drill or pierce a hole to attach a string for hanging. Finish by varnishing when cool.



Mouse

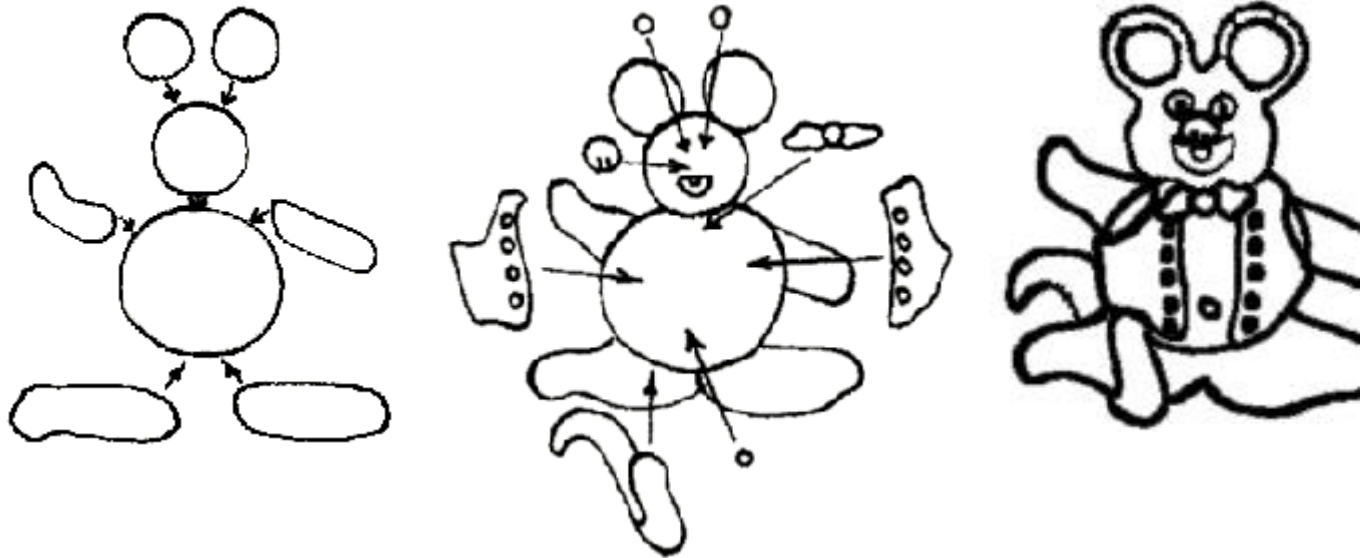
Don't be scared. It's just a little dough Christmas Mouse.

1. The Mouse is made of four main flattened dough balls joined together: the body, the head, and two ears.

2. With a toothpick or pencil point, make the eyes and carve in a smile. Use small dough balls for The Mouse's nose and teeth.

3. Add details like arms, tail, vest, bow tie, etc. with other bits of dough. (Moisten pieces with water to bond.) Bake. Cool. Paint. And varnish. Don't forget to add a wire in the back for hanging!

The ornaments on this page that are combinations of birds, small animals, and other decorations are cookie cutter forms combined with free-form shapes. (Pieces are moistened with water to bond.) They're as easy to make as they are fun to look at.



Horse

For something totally distinctive, here's A Horse of a different color. (Actually, you can make it any color you like.)

1. After rolling your dough to about 1/2" thick, form the basic horse shape from ovals, circles and snakes.

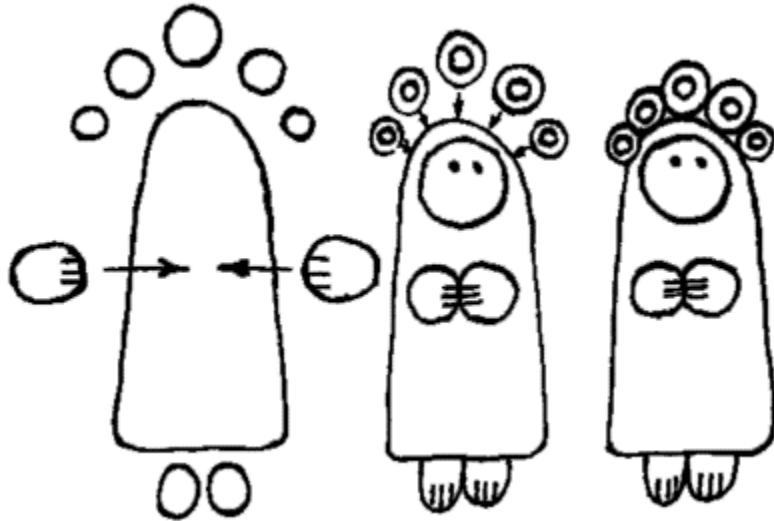
2. Form eye and nostril holes with a toothpick. Ears are made from small triangles of dough pinched in half. Make the horse's bridle with narrow strips of rolled out dough and small dough balls. Curl small snakes of dough for the mane and tail. (Moisten all pieces to bond.)

3. Bake until hard, cool and paint with acrylics. Varnish, then ride off into the sunset of a happy holiday!

Christmas Spirit in Red

The cute little Christmas Spirit at the bottom of the photo can also be made in a snap.

1. Cut the body from rolled dough. Then add small balls of dough for the head, hands and feet.
2. Score fingers and toes with a knife. Next, make a crown with small dough balls, and prick each in the center with toothpick. The mouth and eyes are formed with a toothpick, too.
3. Bake. Cool. Paint the body with poster paints or acrylics; the crown with gold metallic paint. Then varnish. It's a bit of the Christmas spirit.





Christmas never seems so festive as when you deck the halls with goodies that you've made yourself. And if you're looking for the perfect present, the decorations pictured here are gifts you can make for very little dough. Let's begin with a man who needs no introduction: Santa Claus!*

Santa Claus Centerpiece

1. Do your work on a cookie sheet, using a foil ball about the size of a baseball for the body form. Then add a smaller foil ball for the head, securing pieces together with toothpicks.

2. Place the larger ball on a circle of dough. Fold the dough up around the sides of the ball so that the piece stands upright on the cookie sheet. Then completely cover the foil balls with dough, smoothing the pieces with your dampened hands.

3. Shape two dough balls for boots. Next, attach a snake of dough down the front of your sculpture for the "fur trim." Another dough snake placed at the bottom of the figure forms the rest of Santa's "fur."

4. Then attach two thick dough snakes for arms; balls for hands; and smaller snakes for fingers. Make buttons of four tiny dough balls.

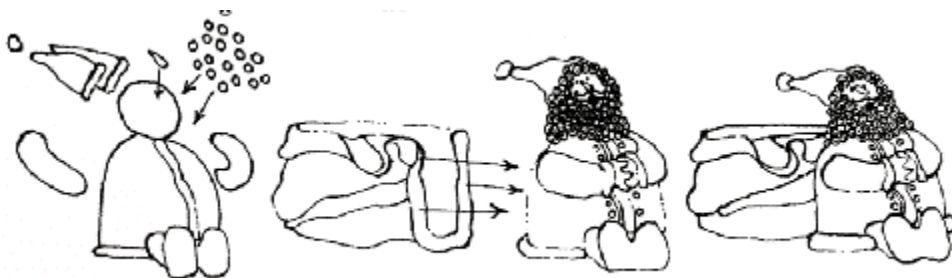
5. For Santa's hat, roll out two small triangles of dough, pressing them together at the sides, then attaching the entire hat to the head.

6. Use a toothpick to make the mouth. Two small dough balls form the cheeks; a teardrop shape for the nose; with two little strips for the eyebrows.

7. Layers of small dough balls pricked in the center to help them stay in place, form the hair and beard.

8. Roll out dough on a piece of burlap or other rough fabric to achieve the texture for Santa's bag. Wrap this textured dough around a large ball of aluminum foil, then attach the bag to the body with water. Build up the sides of the bag, allowing it to fold and buckle. Use more foil if necessary (Moisten pieces with water to bond.)

9. Place in a 325° oven and bake 4-5 hours until it's completely hard. Paint when cool, with acrylic or poster paints. To retain its texture, dilute paint for Santa's bag. Finish with shellac or varnish. Then fill Saint Nick's bag with candies or other nice things.



Angels

To make The Angel that decorates the Christmas stocking, put together a smaller version of the angel described on page 25, under Christmas ornaments.

Dough Lettering

Here's the way to personalize your Christmas gifts. For Ray, roll out long snakes of dough to the approximate thickness of a breadstick. Then lay them on foil and form into the letters of the name. Or, for Carl, make letters from twisted or braided snakes of dough. For Me & You, use balls of dough combined to spell out the name. For all the above, use water to attach pieces to one another. Bake, then varnish when cool.

Cherub Candle Holders*

Here are two angels whose sole purpose is to brighten your holiday by holding your candle sticks.

1. Roll out dough to 1/2" thickness then cut a dough circle 1" wider in diameter than the cardboard tube that you're using as a base. (A tube from paper toweling or bathroom tissue will work nicely.) Next, cover each tube with foil, and place it in the center of the dough circle (to keep the shape for the candle hole.)

2. Wind snakes of dough around the base of the tube and upward to a height of about 3". Smooth the outside edge with wet hands.

3. To form wings, roll two dough snakes into spirals; one beginning at the right-hand side and winding to the left; the other beginning at the left-hand side and spiraling right, so that they are "reverse images" and slightly oval in shape. Attach them to the back of the cherubs with a bit of water.

4. Flatten a small dough ball and press it onto the front of the body for the head. Then add two small balls to it for cheeks, with a tear-shaped piece for the nose. Use a toothpick to make a smile, and to poke holes for the eyes.

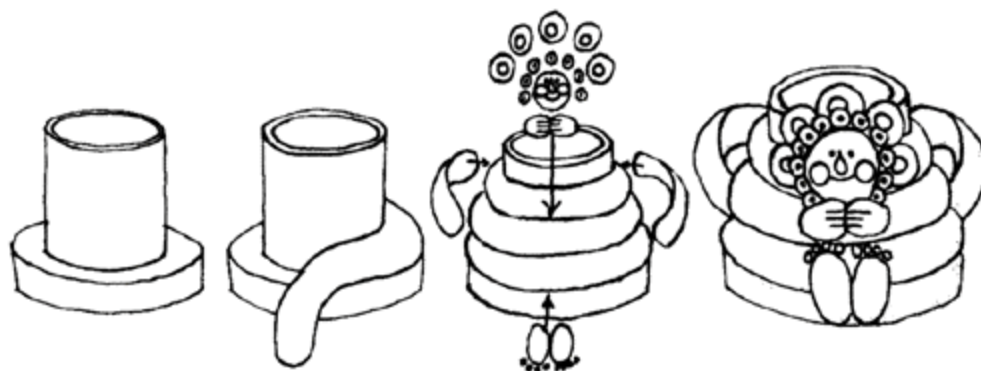
5. Place two small dough balls under the face, slightly flattened, for the hands. Make finger indentations with a knife.

6. Make two elongated balls and pinch them into the shape of the feet. Toe indentations are formed with a knife.

7. For the hair, press small dough balls around the head, pushing a toothpick into the center of each to secure it in place. Make a layer of larger balls over the hair, depressing each in the center with a nail for the halo. (Moisten pieces with water to bond.)

8. Carefully slip the foil-wrapped tube from the center. Place cherub on cookie sheet and bake in a 325° oven for about 1 1/2 hours or until hard. (If dough has become very damp with the addition of each piece, allow it to air dry slightly before placing it in the oven.)

9. When cool, paint body red with either acrylic or poster paints. Wings, hair and halo are painted with gold metallic paint. You may either allow face, hands, and feet to remain natural, or paint them flesh-tone. Varnish or shellac exposed areas, inside and out, as well as the bottom. Glue a circle of felt to the bottom to protect your table top.



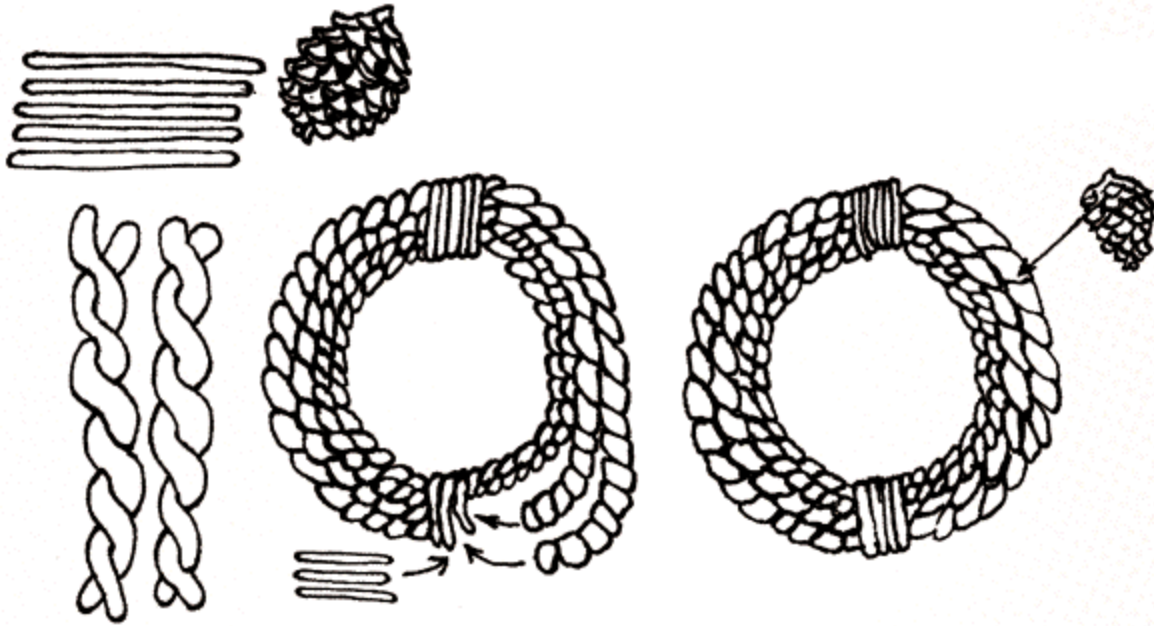
Rye Wreath

Here's a Wreath with a little twist. It's made from whole wheat flour and for the darker twists, the recipe was made with rye flour.

1. Working on aluminum foil, make dough snakes into twists. Begin from the inside of the wreath with twists approximately 16" long.

2. Make each circle of dough twists slightly larger than one before it. Braids should be laid side by side, touching each other, and cemented together with a bit of water.

3. Cover the seam where the twists meet with single snakes of dough. Then baste with egg, if desired, and bake. Varnish when cool.



Invite The Holy Family and Wise Men to your home for the holidays with this charming homemade...

Nativity Scene*

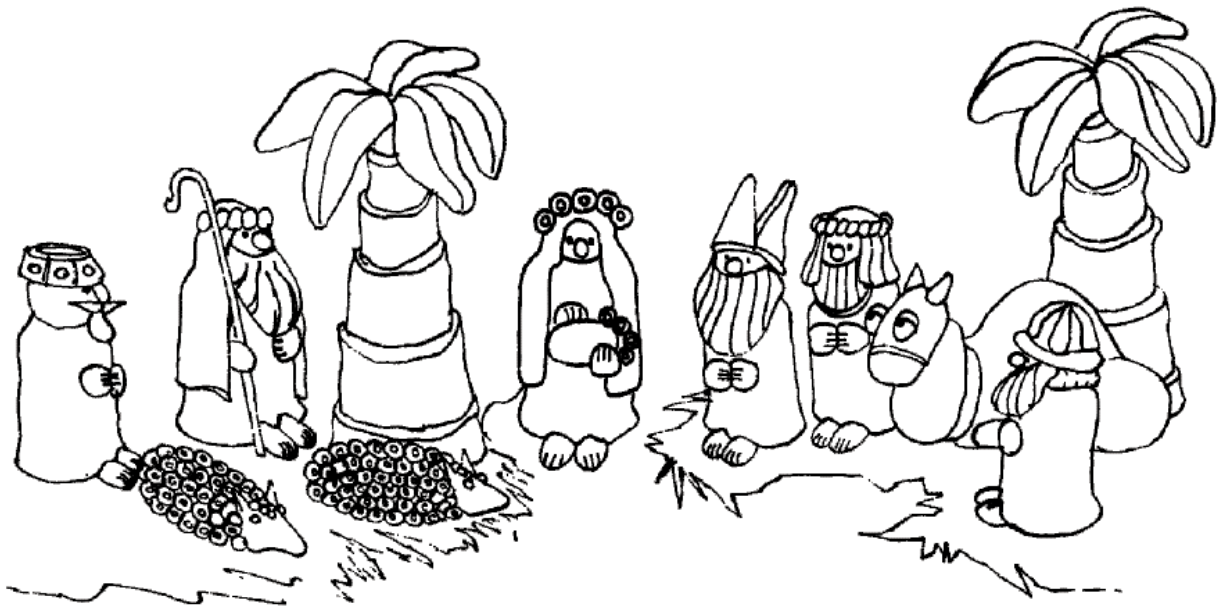
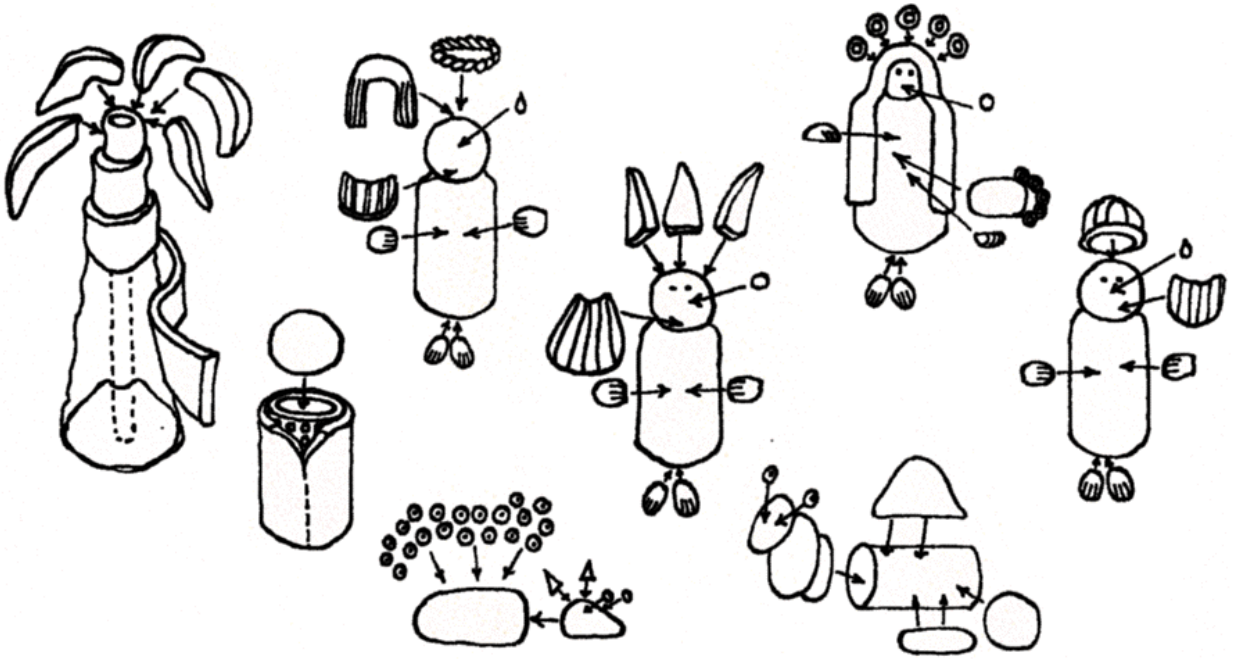
1. To make the human figures, roll out a portion of dough to about 1/2" thick. Cut one edge straight with a knife. Then wrap the dough around a jumbo wire hair roller (with the brush removed).

2. Use a ball of dough for the head, and secure to the body. Next, form a dough band for the headcovering. Use your fingers to make the beard, then make hair-like impressions with a toothpick, and attach beard to the face.

3. For The Wise Men, form additional dough into crowns, then decorate them with nail or screw impressions. Hands are two small balls of dough with knife indentations for fingers.

4. Make the camel by wrapping rolled-out dough around a wire hair roller (with brush removed), lying it on its side on the cookie sheet. Twist a piece of foil into an "S"-shape and insert it into one end of the roller to form the head and neck. Build up the hump and bent legs by adding small pieces of dough. Use a toothpick to form the mouth and to poke holes on either side of the nose for nostrils. Tear-shaped pieces form the ears; small dough balls the eyes; with a thin coil down the rear of the camel for the tail.

5. Lambs are 2" long oblongs of dough. Pinch a ball of dough to shape the head with little dough balls for eyes, and tear-drop shapes for ears. For wool, attach small balls of dough to the body, poking each with a toothpick to secure it in place. (For all figures, moisten pieces with water to bond.)



Toy Wreath

Don't just hide the toys under your Christmas tree! Bring them out in the open for kids and adults to enjoy. All on this colorfully decorated Toy-Covered Wreath.

1. Cut a circle from the center of a disposable pizza pan, and notch the inner edge 3/4". Then fold up the edge to form an inner rim.

2. Fill the outside circle of the pan with a "wreath" of crumpled foil. Cover the foil with leaves of flattened teardrop shapes, scored with a knife for veining.

3. Bake at 325° about 45 minutes until firm.

4. Next, construct simple toy shapes with cookie cutters or from free-form shapes of dough balls and snakes.

5. Attach toys to leaves with moistened balls of dough. Add little dough balls for holly berries, too. Then wrap additional leaves around the pieces to help secure them in place. (Moisten to bond pieces.)

6. Return the wreath to a 325° oven 1 to 1 1/2 hours until it's hard. When it's cool, paint, then varnish. Attach a hanger, and hang around for the compliments.

You've seen what dough sculpture can do for Christmas. Why not spice up your other holidays and gift-giving occasions with special decorations and presents made of dough?

Get the festivities started with the following suggestions. Or create your own great ideas.

When Easter rolls around, be prepared with the Basket on page 17, and Easter Eggs that you've decorated with dough.

Mother's Day means nice surprises for Mom when you present her with the Tiger Lilies on page 17.

Put together a Cigar Box like the one on page 17 for Dad's Day.

When it's the Fourth of July, a Stars 'N' Stripes planter could make the day.

Or give the kids a surprise on Halloween. Hang a Home-Made Bat in the window.

For Thanksgiving, transform the Chicken on page 10 into a Turkey Centerpiece with the addition of a few tail feathers.

Birthdays require a personal touch. So, trim gift packages with Dough-Printing of the person's name.

As a special treat for a wedding shower, an Upside-down Dough Umbrella set off with flowers makes a dandy centerpiece.

And for a 25th anniversary celebration, place a photograph of the loving couple in a Dough Frame topped with a big dough “25.”

Think about it! The possibilities are endless. And so is the fun you can have. When it's holiday time, just see what you can make of it!

Morton[®] Salt hopes that you enjoy dough sculpture as a creative pastime. For generations, people have been using our salt to make things taste better. It is with great pleasure that we pass along these helpful ideas to make your home and holidays a little prettier.

* A Morton Creation as seen in Family Circle Great Ideas Christmas Helps.