White Line Woodblock Printing II  Instructor: Sue Fierston

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Make multiple prints from your favorite block using these advanced techniques: creating shading in the Japanese bokashi style, printing with mica and blending paint on the block. You’ll also learn how to precondition your block to create smooth paint washes. Come to class with a pre-carved woodblock, if you don’t have one, learn how to cut a woodblock in White Line Woodcut I.

Art supplies to purchase, available online at dickblick.com, Jerrysartarama.com or at your own art supply store. Don't hesitate to email with any questions.

Materials:
• Your own woodblock, pre-carved
• Powdered mica: coarse, medium or fine  McClains (imcclains.com) printing supplies sells this Japanese mica, konanumo. You can also experiment with mica-based paints, such as those from Fine Tech, which are available at dickblick.com.
• Rice flour paste, homemade. Bob’s Red Mill sells small bags of white rice flour, but all brands of rice flour work well. See RICE PASTE RECIPE below.
• 1 inch flat watercolor brush
• watercolor round paintbrush size 8 or 10, an inexpensive brush, not a sable
• Three thumbtacks
• Clothespin
• Wooden spoon or baren
• Wooden chopstick (from take out or similar)
• Variety of paper for experimenting: the sizing in each paper determines how well watercolor will be absorbed. It’s hard to predict which papers will absorb well, so purchase a few types that intrigue you.
• Strathmore Arnhem printing paper, 1 large sheet that you can break down into smaller ones
• Watercolor set / gouache set

Optional supplies
• Colored pencils, Prismacolor or similar

You likely have at home
• Pencil
• Paper towels
• Water container

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RECIPE FOR RICE PASTE.  *(Make before class)*

One part rice flour to 10 parts cold water.  20 grams (.7 ounces) of flour yields enough paste to fill an 8-ounce mug.  If you don't have a kitchen scale, you can measure using a tablespoon, as the amounts do not have to be exact.

The paste does not freeze well, so feel free to make a half recipe instead.

- Put the water into a pan on your stovetop. Whisk in the rice flour until the mixture smooths out.
- Boil for 3 to 5 minutes, whisking continuously until paste is smooth and thick.
- Remove from heat and pour into a mug.  Cover with plastic wrap to prevent the formation of a skin on the surface of the paste...but you can simply peel it off if it does form.
- Use within 2-3 days, keep refrigerated.  It will become watery when its time is up.