



Smithsonian Associates

White-Line Woodblock: Advancing Your Techniques

with 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 pre-condition 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, *konaunmo*. 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.