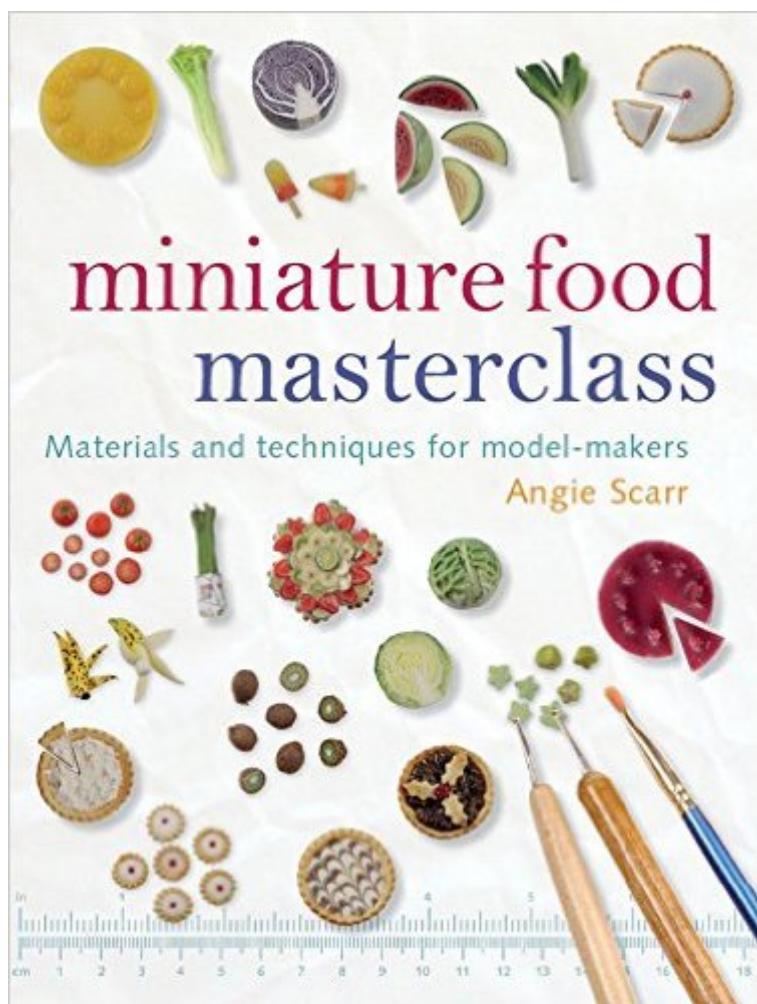


The book was found

Miniature Food Masterclass: Materials And Techniques For Model-Makers



Synopsis

This exciting new collection from Angie Scarr takes miniaturists on a voyage of discovery and inspiration. In a master class packed full of ideas, techniques, and easy-to-follow images, Angie reveals the secrets of her amazingly intricate work and invites us to share her passion for miniature food. She discusses tools and materials, and demonstrates how to create liquid and translucent effects; do glazing, molding, and caning; and use gels and polymers. The mouth-watering and extraordinarily detailed miniatures include various fruits and vegetables, yummy looking cakes and tarts, squid, stuffed olives, and cut coconuts.Â

Book Information

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Average Customer Review: 4.8 out of 5 starsÂ Â See all reviewsÂ (67 customer reviews)

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Customer Reviews

I was really impressed with the photographs and step-by-step instructions in this book. I've never worked with polymer clay before and felt that this book was very clearly written and easy to understand. Highly recommend it!!

I own Angie Scarr's first book too, and prefer the first one to the 2nd one. The 2nd one feels a little rushed, and feels like as much data was crammed in there as possible, so the step by step tutorials aren't as thorough. Overall, though if you already have experience with canning it's a great resource and inspiration. It might just be a little tough for beginners to follow along.

Exactly what I needed! Tons of great tips for making your miniature food appear extremely realistic. I've been struggling with making strawberry canes but my very first successful cane was created

after following the directions in this book. Very pleased!

Super fast shipping. Received my book on Friday. Still reading it. Book is easy to understand because of the great photos and instructions. The techniques described in the book are excellent too. I will not copy what is in the book. What I have learned from the author so far has made me think about ways to develop my own techniques and that's what a good teacher does well. I recommend this book to anyone who is interested in creating miniatures of anything, not just food.

As a fan of all things small, because small = cute (miniature ponies, sake sets, tiny roses, the smaller version of a squirrel [chipmunk]) I became enamored with the tiny apples and tarts I saw being sold as jewelry online. With a background in claying, I thought I'd give it a whirl myself. I soon found out about Angie Scarr and her amazingly realistic representations of food in clay. What hooked me was the realism, translucency, and delicacy of her onions - those are museum quality. While the onions aren't covered in this book, it does go into great detail with many other foods. Included are coconuts, avocado, celery, kiwi, tomatoes, olives, and peppers. You also can read a thorough discussion on all kinds of various techniques -tools, moulds, safety, and information about the clay itself. There is also a true-to-scale ruler included on the pages with good photographs of the end result, so you can really see what your goals are. Also of extreme importance is the color mixing guides. Every project includes this information, and as I am quickly learning, it's color that counts. The first cane I made was the banana cane. I was pretty impressed how it turned out, but I owe it all to her clear instructions and excellent photographs. The price I paid for this book is well worth it. Even if you don't end up making anything, it's fun to admire the adorable asparagus, the tiny cabbage, and the bell pepper slices.

Once again, Angie Scarr has given excellent instructions for making dollhouse foods the way she does. She shows how to make even the tiniest detail. An example would be a head of cabbage with ribbing and veining so that it looks very real. Many of her items need a second look to notice that they are not the actual food. This book is for the more advanced polymer clay miniaturist. While Ms. Scarr gives amazing direction, she doesn't tell how to make all the colors. She suggests the reader look to the actual food for variances in coloring. She encourages observation on the part of the miniature food maker so they can utilize the skills taught herein to apply to whatever other items they may want to make. The majority of the book is on caning. There is also much use of the Skinner technique, which she explains how to do. I highly recommend this book to those who want to make

high quality foods for their dollhouse, display or to sell. Miniature Food Masterclass: Materials and Techniques for Model-Makers

I am not a beginner but I felt this book was very sufficient with details and pictures that any skill set could appreciate and achieve. I can't wait to dig out my clay and get to creating. The photos were very inspiring.

Delivered on time. Beautiful pictures, clear instructions, the pages are thick and good quality, and resources are listed for tools needed. This is my third purchase of Angie Scarrs books. 1 I gave away as a present but I'm keeping this and my other book Making Miniature Food and Market Stalls. There are a few tutorials that are in each book but each book has many different tutorials as well. I think for a beginner, it's better to purchase Miniature Food Masterclass book because it explains the whys more. I have purchased her moulds and are impressed with their quality although they are a bit pricey (euro vs dollars). My orders from her site is delivered on time. If carries her moulds I would purchase it here because I love my prime. Since they are not available here, I purchase my silicon moulds at angiescarr.co.uk.

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