

Paint Party

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JULY 17

WHEN YELLOW PIGS FLY ...

Yes, my friends, there really is a Yellow Pig Day. It all started in the early 1960s on the Princeton University campus. Mathematician students Michael Spivak and David C. Kelly became interested in the unusual properties of the number 17. Through this brainwave, a yellow pig was added—something along the lines of 17 toes, 17 eyelashes, and 17 hairs on its chinny-chin-chin. Voila! Yellow Pig Day was born. It seems like a wonderful day to celebrate!

So, let's go outside, enjoy the summer air, paint yellow piggy banks, and a beautiful pig wooden tray (perfect for any kitchen), and have a barbecue.

To learn more about Yellow Pigs and the traditions behind the holiday, visit WWW.YELLOWPIGS.NET.

MENU

It is all about the barbecue for this party.

WEE LITTLE PIGGY BABY BACK RIBS
with PUMPKIN-MOLASSES BARBECUE SAUCE
PIGS IN A BLANKET (appetizer)
COLE SLAW (use your own favorite recipe)
BLACK BEANS WITH PORK
(use your own favorite recipe)
PIGGY CUPCAKES

Drinks include
PIGLET PUNCH
VANILLA PIG COCKTAILS

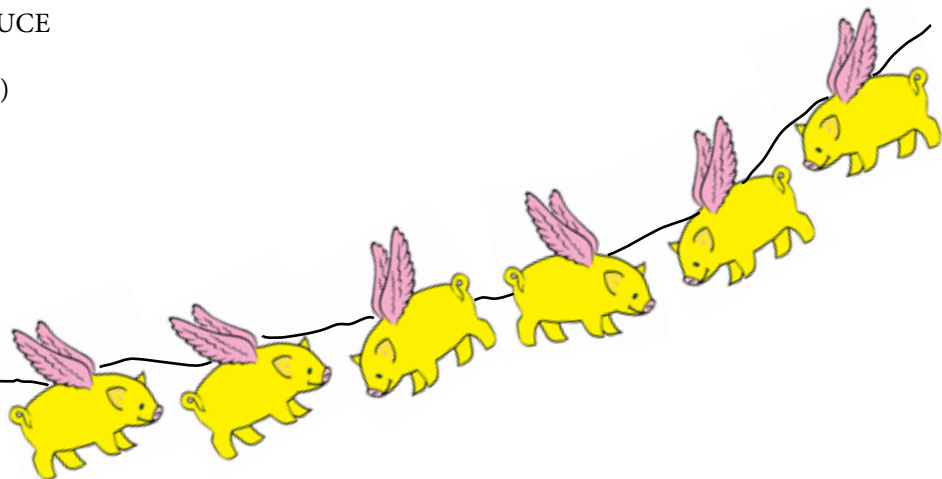
(Recipes included in these pages)

PARTY PLAN

We can begin with making our own piggy decorations. How about making a Flying Pig Party Banner with the kids? Here is what you need:

- Craft paper
- Colorful markers (available at craft and department stores)
- Nylon cording (in the length you want)
- Sturdy craft paper
- Scissors
- Tape

Simply print out the pattern of the flying pig. Copy the pattern on to craft paper, making as many copies as you will need to complete your banner—assume three Flying Pigs for every two feet of cording. Have the kids color the Flying Pigs as they wish. Cut out the colored pigs and using the tape, secure the pigs to the cording. Hang your banner and begin the party.

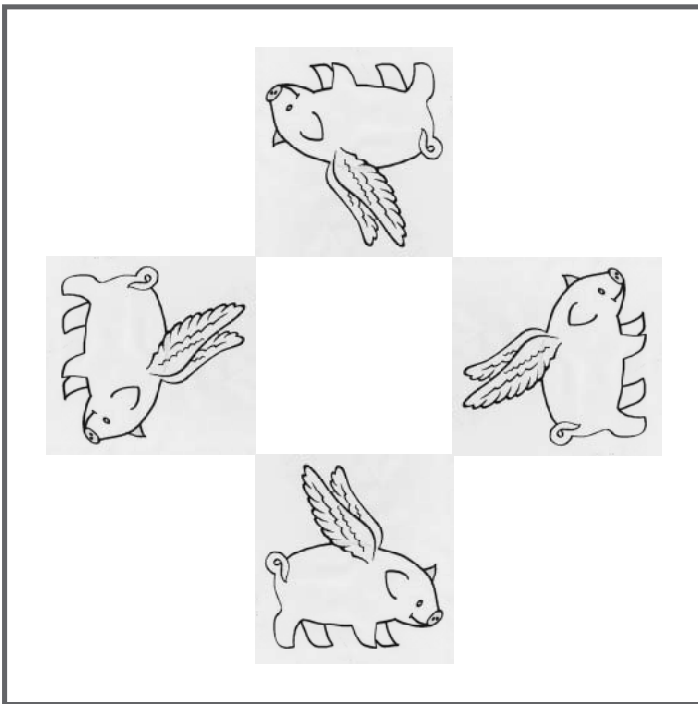


PIGGY TABLE SETTING

Another great project for the kids to create is a Flying Pig place seating for each child. You will need:

- Old white tablecloth, or length of white linen (vinyl table cloth will also work).
- Craft paint
- Transfer pen (available at craft and fabric stores)
- Iron

Begin by printing out a copy of the Flying Pig pattern. Use the transfer pen to trace the design directly on the pattern you printed. You have just turned that paper pattern into an iron-on transfer. Place the pattern in position on the tablecloth (transfer pen side down), and set your iron to low-heat, then press the pattern into the tablecloth. Make as many place seating as kids attending. They will have lots of fun, painting their own Flying Pigs, and create a masterpiece for the party.



PAINT PROJECTS

YELLOW PIGGY BANKS

This is the perfect project to do with kids or just the young at heart. What you will need:

- Ceramic piggy banks (available through Michael's or online)
- DecoArt Americana Gloss Enamel Paints.
 - o Bright Yellow for the overall basecoat
 - o Black for hooves, eyes and snout
 - o Choose a variety of other colors to paint your piggy anyway you want.
- Acrylic Brushes
- Sponges
- Stencils of your choosing

PREPARATION (before the party)

1. Clean the entire bank with alcohol and paper towel (or soft cloth). This will remove any treatment the manufacturer used that may interfere with the adhesion of the paint. Make sure to allow the piece to dry thoroughly before beginning.
2. With your sponge, basecoat the entire piggy bank in *Bright Yellow*.
3. Allow to dry for 48 hours. Stand piggy banks on a cookie sheet, and place in a cold oven; set temperature to 350°F (176°C). Bake for 30 minutes; turn off oven and crack oven door open. Allow project to cool down before removing.



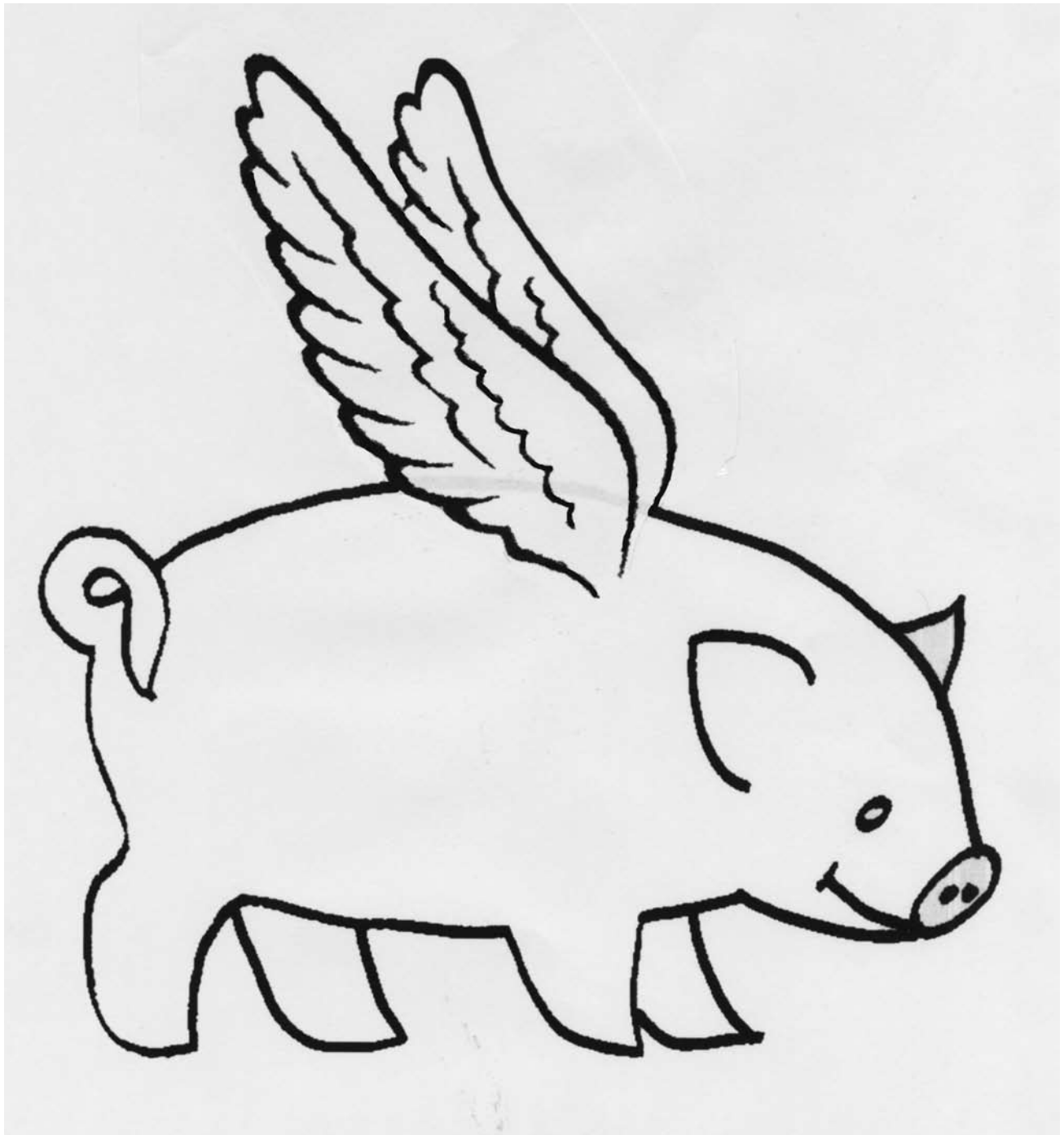
LET'S PAINT

Give each guest his or her own piggy bank to paint. Have a variety of color paints and stencils available, so that each guest can create their masterpiece.

*REMEMBER:
Yellow Pigs have 17 toes,
17 eyelashes,
and 17 hairs on their chins.*

FINISHING

Allow paints to dry for 48 hours. Repeat the baking process to set the paints. Return the piggy banks to the guests in brightly colored boxes as a thank you for attending. Or send the painted banks home with each guest, with instructions to allow their piggy banks to air cure for 21 days before using.



Pattern is at 100% for Pig Party Banner.
Reproduce to fit space needed for kid's place-setting

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The advertisement features a background of diagonal wood-grain lines. On the left is an image of a Visa Platinum card with a decorative floral design. The card displays the number 4118 3242 3456 7890 and the name John Q. Public. The Visa logo is in the bottom right corner of the card. To the right of the card, the text 'SDP Platinum Visa® and YOU!' is written in a large, bold, white font. Below this, 'A valuable partnership' is written in a smaller white font. In the bottom right corner, the Intrust Bank logo is displayed, consisting of a stylized 'I' made of blue and green blocks followed by the text 'INTRUST Bank.' in white.

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PORKY WOOD TRAY

MARY LUCKSTED CDA

The idea for this project was first born when Mary saw a pig soup tureen in Spiegel's catalog more than fifteen years ago. She tore out the picture and placed it with her other clippings. When she had a chance, she painted her cutting board.

PAINTING TIPS

Blending on larger areas: When blending color out farther than usual, such as the pig, it will take multiple attempts to get a smooth even look. There may be an area in the middle shading that needs a little more paint. This is done by picking up a small amount of paint (sometimes very thin) and brushing it in with a pit pat method and a very light touch. One thing to remember is not to keep going over an area that already has enough paint. It will only build color and be harder to get the correct amount in needed areas.

Dulling or toning paint colors: Most of the time Mary used the color's compliment. Get a color wheel and use it if you are not sure about what these are. Earth colors also work well. In acrylics Mary didn't necessarily use pure colors to do this. An example would be the *Navy Blue* she used on the plums. Orange would be that compliment, but she used *Burnt Sienna* which would be classed as a relative of the orange family. Another example is the dark mix used in the leaves. *Burnt Sienna* was again used to mix with the *Light Avocado*. This time the *Burnt Sienna* is a relative of the red family. Sit down one day and play with your paints, see what results they give. When you achieve a mix that you may want to use in a future project, keep a sample and record the paints used.

Basecoating objects and fruit: Mary always basecoated with the lightest value then she would build the darks. This gives your painting more of a glow and will also help to give the look of oil painting, when using acrylics.



Highlighting: A smaller round fabric brush would be necessary for smaller highlights. Most times when a small highlight is needed, Mary used a dry brush with a small amount of thin paint, being sure to blend out edges. Then sharpen the center with more paint or a lighter value. It is easier to use paint on one corner only of the brush.

Step-by-Step Illustration:

Mary included a step-by-step illustration of blending on an apple and paint swatches of some of the mixes.

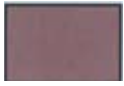
FIGURE 1: First application of *Country Red*. Remember to sideload a damp brush and always use little paint, and work with a light touch.

FIGURE 2: Second application.

FIGURE 3: Third application.

FIGURE 4: Continue using thin paint, if needed to smooth. Reflected light and highlight.

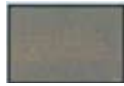
Paint Swatches:



1. Shading mix for pig



2. Cheek mix



3. Medium value for leaves



4. Dark value for leaves



5. Dark value for blue plums



6. Dark value for red plums

Painter's Checklist

SURFACE

Wood Tray: 13½" x 18½" (34.3 x 47cm) wood tray by Viking WoodCrafts (item 137-1944) available at WWW.VIKINGWOODCRAFTS.COM

PALETTE

DECOART AMERICANA ACRYLICS
Antique Gold
Antique White
Blue Haze Light (optional for basecoat tray)
Burnt Sienna
Cashmere Beige
Country Red
Cranberry Wine
Light Avocado
Navy Blue
Slate Grey
Snow White
Williamsburg Blue

BRUSHES

LOEW-CORNELL
Series 3010 nos. 2, 4, 6, 8, 10 and 12
Series 7050 no. 0 script liner
Foam brush
Flat (synthetic will work,) ½" wide
No. 6 round
Mop, 1"

SUPPLIES

DecoArt Americana Matte Acrylic Sealer/Finisher
DecoArt Americana All Purpose Sealer
Brush cleaner • Fine-point mechanical pencil
Palette knife • Palette paper • Paper towels
Sandpaper • Scissors • Small containers
Soft cloth • Stylus • Tracing paper • Transfer paper
Water basin

PREPARATION

Sand and tack the wood tray. Seal the entire surface of the tray with *DecoArt Americana All Purpose Sealer* if you wish to allow the grain of the wood to show through. Or basecoat the entire surface with *Blue Haze Light*. Allow to dry thoroughly.

Transfer the design to the tray using tracing paper.

LET'S PAINT

Basecoat the pig with *Cashmere Beige*. Check picture for areas to be shaded with Shading Mix (*Cashmere Beige*+*Burnt Sienna* [1:1]). These areas will include outer edges, each edge of tail, center portion of ear, back edge of ear, around fruit, around legs on both edges of foot or narrow section of leg, on front, flat part of nose and nostril. Also wrinkles on nose and back. Wait to do remainder of shading until the fruit is finished. It is easier to relate the pig to the fruit by waiting and using the fruit mixes for more shading and tinting.

With a large flat brush (no. 12), smudge in lighter areas on the pig's body, legs, head, and nose with dry brush and *Snow White*. Make sure to keep paint sparse on the brush. It's easier to do it again than to remove excess amounts of paint.

EYE

When painting eye be sure to keep it soft.

- Whites of eye: *Antique White*, if too bright wash over with *Cashmere Beige*.
- Eyelid crease: Shade on both sides of crease with Shading Mix (*Cashmere Beige*+*Burnt Sienna* [1:1]).
- Iris: Shading Mix (*Cashmere Beige*+*Burnt Sienna* [1:1]).
- Pupil: Smudge on thin *Burnt Sienna*.
- Highlight with dry brush thin *Antique White* on lower left area of pupil. Primary highlight is at upper right. Outline eye and fine wrinkle lines around the eye with very thin *Burnt Sienna* on a script liner or scroll brush. Eyelashes are thin *Burnt Sienna*. Remember pigs do not have curly lashes but straight and ragged.

HOOVES

Smudge thin *Snow White* over basecoat. These should not look white, but just a little lighter than the body of the pig. If the hooves appear too white, use a wash of *Cashmere Beige* to soften the effect.

LEAVES

- Light Value: *Antique White*
- Medium Value: *Antique White*+*Light Avocado*+*tch Burnt Sienna* (to dull a little).
- Dark Value: *Burnt Sienna*+*Light Avocado* (1:2); adjust with either color as needed. This should be a dull dark green.
- Highlight: *Antique White*.

Using the wet-into-wet method paint leaves having the dark shading form a T shape. The body of the T in the vein area and the cross at the base of the leaf giving the shadowing shape a curved top T. Try for several values on each leaf and leaves of different values. When all leaves are painted they may need a smoother finish. This is achieved by washing over the dark leaves with the dark paint (very thin). Wash over light leaves



with light paint. This may need to be done several times, but be careful to not lose your values underneath. To get a middle value, wash over those leaves with something different like *Burnt Sienna*. Tint some of the leaves with colors used in composition. Put in a vein with a lighter value than the vein area, using a scroller or script brush. Dry brush highlight in a few of the leaves.

APPLES

Basecoat all apples with *Antique White+Antique Gold*. The apple to the left is shaded first on the right with *Light Avocado*. Let some of this show through when shading the reds. Apply *Country Red* as your middle value. Apply *Cranberry Wine* as your dark value. Use either *Burnt Sienna* or *Navy Blue+Burnt Sienna* (2:1) for the extra dark value. Highlight on all fruit is *Antique White* first, then *Snow White* in the center. Reflected light is *Slate Grey*.

BLUE PLUMS

Basecoat with *Slate Grey*. Apply a medium value of *Williamsburg Blue*. The dark value is *Navy Blue+Burnt Sienna* (2:1). The tint is *Cranberry Wine*, and the reflected light is *Slate Grey*. Highlight using first *Antique White*, then *Snow White* in the center.

RED PLUMS

Basecoat a light value of *Cashmere Beige+Burnt Sienna*. Apply a medium value of *Country Red+Cashmere Beige+Burnt Sienna* (2:1:1). The dark value is *Cranberry Wine+Navy Blue* (2:1). Make sure that the mix has a red violet look. The extra dark value is *Navy Blue+Burnt Sienna* (2:1). The tint is *Navy Blue*. And the reflective life is *Cashmere Beige+Burnt Sienna*. Highlight as in the *Blue Plums*.

FINISHING THE PIG

Once you have painted the fruit and leaves to your satisfaction, it is now time to concentrate on completing the pig. Smudge *Navy Blue+Burnt Sienna* (2:1) on the back end of the pig, as well as to the right and left of the ear, near the top. Blend *Burnt Sienna* around the legs and tail with very thin paint. Referring to the picture and using a large flat brush, sideload in thin *Cashmere Beige+Burnt Sienna* and extend the shading into the body of pig. Blend this around tail area also. Shade around edges of hooves. Tap in cleft on each hoof with chisel edge of brush.

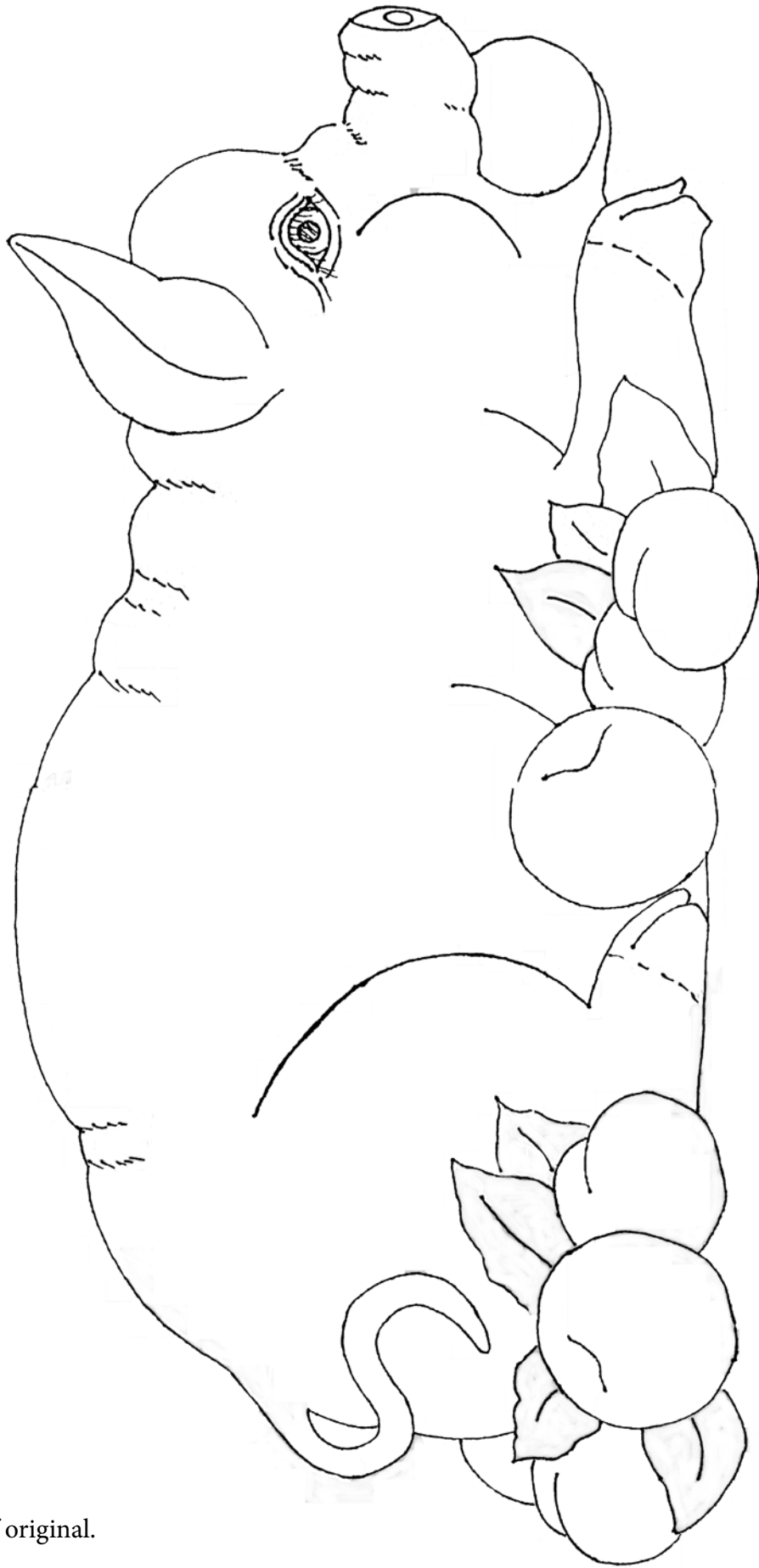
Tint the cheek area of the pig: Scrub in *Country Red+Cashmere Beige+Burnt Sienna* (2:1:1) with no. 6 round brush. Do this with a dry brush and very little paint. Scrub the brush on paper first to get out some of the excess paint. Float-blend a little of the color on the tip of the nose and the tip of the ear.

Wash over the pig, excluding the eye, with *Cashmere Beige*. You may need to do this several times. This will help to smooth the blending. Then dry sideload a large flat brush in a wash of *Burnt Sienna* and sharpen the areas that need more depth, such as dark around legs.

FINISHING

Allow all paint to dry thoroughly. Apply one or two coats of *DecoArt American Matte Sealer/Finisher*.

PHOTO NOTE: This image of the project was initially scanned from *The Decorative Painter* Issue #4-1992, as a result, there is distortion caused by the binding. Please adjust accordingly.



Pattern is at 56% of original.

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MENU

WHEN YELLOW PIGS FLY ...

PIGS IN A BLANKET (a different take on the theme)

Ingredients:

Fresh select plump oysters
Thinly sliced lean bacon
Salt and pepper

Directions:

1. Season oysters with salt and pepper.
2. Roll each oyster in a slice of bacon, pin together with a toothpick.
3. Roast over hot coals. Cook until the bacon is crisp and brown
Serve hot.

WEE LITTLE PIGGY BABY BACK RIBS

Serves 4-6 / Ready in 2.5 hours

Ingredients:

- 2 full slabs pork baby back ribs
(or 8 pork country-style ribs)
- 5 teaspoons of Dijon mustard
(or other spicy mustard of your choice)

Rub Mix:

- 1 teaspoon garlic powder
- 1 teaspoon onion powder
- 2 teaspoons black pepper (freshly ground)
- 2 teaspoons lemon pepper
- 1 teaspoon paprika
- ½ teaspoon cayenne pepper
- 2 seasoning salt
- ½ teaspoon thyme
- ¼ teaspoon cumin
- ½ cup packed organic brown sugar
- 1 teaspoon grated orange rind

Directions:

1. Combine all the rub ingredients in a zip-lock bag and shake well. Sit aside.
2. Pat dry the ribs. Then coat the ribs evenly with the mustard.
3. Using ½ of the rub mixture, coat all sides of the ribs, pressing the mixture into the meat.
4. Wrap the ribs in heavy aluminum foil, sealing all sides, and place on the grill over indirect heat. Allow the meat to cook covered for 90 minutes.
5. Remove the ribs from the foil and sprinkle the remaining rub mixture over the ribs. (Do not rewrap in aluminum foil.)
6. Place the ribs, meat side down on the grill over indirect heat. Cover the grill and cook for an additional 15 minutes or until the ribs are tender.

PUMPKIN-MOLASSES BARBECUE SAUCE

Ingredients:

- 1 cup pureed pumpkin (fresh is great, but canned will do)
- 1 large onion, sliced into rings
- 3 garlic cloves, peeled and crushed
- 2 dried ancho chile peppers, stemmed and seeded
- 3 chipotle chile peppers
- 1 cup diced tomatoes
- 2 cups of vegetable stock/broth
- ¼ cup brown molasses (for less “sweet”, use ⅓ cup)
- 4 tablespoons olive oil

Directions:

1. Prepare the ancho chile peppers by cutting into pieces and toasting them in an iron frying pan over medium heat for about 2 minutes—turning them often. Remove the peppers and place in a bowl of hot water (approximately
2. 2 cups) for about 30 minutes, or until the peppers are soft.
3. Add 2 tablespoons olive oil to the pan, turn it up to me-

- dium high heat, and sauté the onions and garlic until they are browned—approximately 4 minutes.
 4. Place the onions and garlic in a food processor with the tomatoes. Puree. Empty into a separate bowl.
 5. Drain the anchoes and put them in the food processor along with all the molasses, ½ cup vegetable stock, and chipotle chile peppers. Puree.
 6. In a stock pot, add the chile pureed mixture and remaining oil. Heat over medium high heat until it turns darker and thickens (approximately 1 minute). Mix in the tomato-onion-garlic puree mixture and simmer for another four minutes.
 7. Carefully fold in the pumpkin and remaining vegetable stock/broth.
 8. Simmer for approximately 30 minutes until it has reduced down to a nice, thick sauce.
- The sauce can be made early and refrigerated until ready to serve with the pork.

PIGGY CUPCAKES

Bake your favorite cupcake recipe or purchase undecorated cupcakes from the bakery. Piggy Cupcakes are all about the decorating.

Ingredients:

- Yellow frosting
- Banana Split Candy Squares
- Green M&Ms
- Red M&Ms
- Large marshmallows
- Red whip licorice

Directions:

1. Liberally frost the cupcakes.
2. Use the Banana Split Candy Squares for ears—pulling them in to the cupcake with the point sticking out.
3. Use Green M&Ms for eyes.
4. Use a marshmallow with red M&Ms for a snout.
5. Add the red whip licorice for a tail.

NOTE: If possible only use yellow cupcake papers to keep with the theme.

PIGLET PUNCH

Ingredients:

- Ginger ale or Lemon-Lime soda
- Lemon sherbet
- Fresh flowers or Strawberries (optional)

Directions:

Fill a large punch bowl with ginger ale or lemon-lime soda. Add lemon sherbet at serving time and watch it fizz. Serve in cups over ice, with a fresh flower or strawberry on the rim.

VANILLA PIG COCKTAIL

Ingredients:

- 3 oz. Vanilla Vodka
- 6 oz. Pepper Soda

Directions:

Pour both ingredients into a highball glass. Add ice, if desired, and serve.



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