



**JANUARY 2013**

## *And the Award Goes to ...* (The season is upon us, so let's paint)

**T**HE AWARDS SEASON is just getting started. There are awards for music, television, movies, models, and even the best Red Carpet look. If you are like me, I love getting together with my friends to watch the Grammys, Tonys, CMA, Emmys, Golden Globes, and, yes, the Oscars.

Even though we all love to dress for the occasion, usually wearing our more insane dresses, there really isn't much to do after we have turned on the television, and filled our plates and glasses. So let's paint. To create a more "awards-friendly" ambiance, take a runner of red carpet runner, red plastic table cloth or fabric, and double-sided tape. Roll out the red carpet starting from your front door, moving into the room. Make sure to use the double-sided tape to secure it —there is nothing worse for a "star" than to trip on the Red Carpet. Set up a camera on a tripod and lighting, so that you can video your guests as they arrive. Make sure to have some thought-provoking interview questions at hand:

Who are you wearing tonight? What is your next project? Who did your make-up and hair? And are you serious about your leading man/lady?

For the paint project, Sue Bowers, past president of SDP, has provided us with a simple mixed-media wall art project that everyone can individualize with ease.

We will be having our own awards ceremony at the end of the evening, so you will want to have on hand "awards" or certificates for a number of categories. Make sure to keep acceptance speeches to a two minute maximum.

### **PARTY PLAN**

Our menu for this evening is all about glamorous finger food. Serve on silver or gold plates and cups.

#### **MENU**

GRILLED SHRIMP WITH CITRUS AIOLI  
PATTY SUE'S CHIPS WITH HERBED FETA DIP  
BAKED BRIE  
w/ CRANBERRY CARAMELIZED ONIONS  
VIETNAMESE LETTUCE CUPS  
MINI QUICHES LORRAINE  
REUBEN CANAPES  
MANDARIN ORANGE DESSERT

Drinks include  
BLOOD ORANGE MIMOSAS  
MIDNITE IN PARIS CHAMPAGNE  
TORNADO TWIST  
MOJITO MOCKTAILS  
(Recipes included in these pages.)

## PAINT PROJECT

### FOUR SEASONS CANVAS

We have Sue Bowers, past president of SDP to thank for this project. While we will give the instructions to re-create this Autumn specific look, Sue challenges everyone to take the basic principle and come up with your own ideas. We will be playing with stencils, texture medium, photo transfer, and rubber stamps. This is very much an *anything goes* project.

#### SURFACE

You will need a 12" x 12" (30.5 x 30.5cm) stretched canvas with back staples; and a 6" x 6" (15.2 x 15.2cm) canvas board.

#### SUGGESTED PAINT

DECOART AMERICANA ACRYLICS

Avocado Dip  
Burnt Sienna  
Light Buttermilk  
Marigold  
Persimmon  
Soft Black  
Tuscan Red  
True Ochre

DECOART DAZZLING METALLICS

Emperor's Gold

NOTE: If you like other colors, feel free to experiment. You may want to go bold, fluorescent, or even metallic.

#### BRUSHES

Stencil brush  
3/4" or larger flat or angle brush  
Good assortment of other brushes to fit your needs

#### SUPPLIES

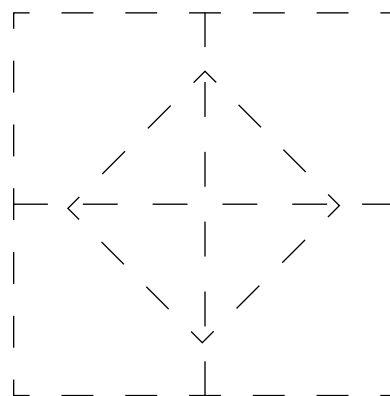
Basic painting supplies  
12" or larger T-square  
Beacon's 3-in-1 Advanced Craft Glue  
Brayer  
DecoArt Americana Spray Varnish (matte)  
DecoArt Decoupage Medium  
DecoArt Easy Float  
Geometric rubber stamp (or choose your own)  
Image transfer paper with design  
Stencil of your choice (we used DecoArt #TS05)  
Palette Knife  
Paper towels (Viva or blue shop)  
Pencil  
Sanding block  
Spray bottle  
Texture medium

## LET'S PAINT

### PREPARATION

**STEP 1:** Prepare the 6" square canvas board by basecoating it (edge-to-edge) with *Light Buttermilk*. Let dry, thoroughly (you can use a hair dryer to speed up the process).

**STEP 2:** On the 12" square canvas, use the T-square to create four equal sized squares (6" x 6"). Mark these off with a pencil. Take your 6" square canvas board and align it in the center of the 12" canvas. This one is aligned on the diagonal. Draw a pencil line around the 6" canvas board.



**STEP 3:** You are ready to basecoat each individual square. Sue used the following colors:

Top left: *Marigold*

Top right: *Burnt Sienna*

Bottom left: *Persimmon*

Bottom right: *Avocado Dip*

As you basecoat the square, carry the color around the sides of the canvas for a finished look without a frame.

### THE SQUARES

**TOP LEFT:** The swirl lines are done with a liner or small round brush. Using *Soft Black* create a freehand swirl motif. Using *Emperor's Gold*, go back and highlight specific lines.



**TOP RIGHT:** Using the stencil, place a *fleur de lis* near the corner. Using a stencil brush and *Soft Black*, stencil in the design. Remember, feel free to use any stencil you like. Sue has used the *fleur de lis* from her DecoArt stencil. You may want to go back and add more detail or accent, using *Soft Black*.



**BOTTOM LEFT:** Using the stencil, place the corner design of your choice, aligned with the left and bottom margins. Using the palette knife and texture medium, pull the texture into the openings of the stencil. Remove the stencil and allow to dry. Once dry, paint over the texture medium with *Persimmon*. Then using thinned *Soft Black* (watery consistency), paint over the area, and quickly remove the paint with a paper towel, leaving some color in the recessed areas of the textured design.



**BOTTOM RIGHT:** Using a rubber stamp of your choice (Sue used a repeating round stamp) and *Soft Black* thinned to a watery consistency, stamp your design on to the area. Since the stamp is smaller than the area to be covered, you will need to stamp a number of times. If you happen to overlap the stamp, it will just add to the interest of the section.



Using *Soft Black* shade the edges of each square to give some depth to the area. Using *Emperor's Gold* and a round brush, create a border line where the squares meet both vertically and horizontally.



## 6" x 6" SQUARE

Begin by using the Image Transfer Process to put your design on the canvas board. In this case, Sue used some typeface and calligraphy elements she found online. **IMAGE TRANSFER BASICS:** Image transfer is done with a reverse printed page from a laser printer (ink-jet doesn't work). So, you need to select "reverse" before printing. Apply *DecoArt Decoupage Medium* (matte) to the 6" x 6" basecoated square. Lay the printed image on the canvas board face down in the wet decoupage medium. Bray the entire surface with a brayer. Do not lift off paper. Allow to dry thoroughly.

Rough up the back of the paper (still attached to the canvas board) with sandpaper. Wet the paper, then and rub it off with your hand or a wash cloth. Presto—your image is now transferred.

### TIPS FOR USING DECOUPAGE MEDIUM

- If your decoupage medium is too thin, the toner from the printed piece will not transfer to the surface. If the medium is too thick, it will leave gummy grooves that have to be sanded off. The right amount of medium is thick enough that medium doesn't look flat on the surface.
- Don't get in a rush when allowing the medium to dry. The best way to be sure that the piece has

completely dried is to leave it overnight. Of course, when you are at a Paint Party, you can use a hair dryer. Just make sure it is really dry, or your image will not transfer.

- When rubbing off the paper after it has dried, make sure to rough up the surface and wet the paper. If you apply too little pressure, you could be rubbing off the paper all night. Too much pressure and you will rub off the image. Start slow and increase pressure until you see what is working for you. If you find that you are pulling the image up off the surface, re-dry with the hair dryer and start the process over, and ease up on the pressure you are using.
- Do not get medium on top of the paper—that's called *collage* and the paper will stick forever.
- Failure really isn't an option. When there are areas of the transfer that do not transfer crisply, it looks *naturally aged*— not a bad thing at all.

After you have completed the image transfer process, you are ready to paint on the insert. Apply the pattern of the leaf using graphite paper and a pencil.



Pattern shown at 82% of actual size.



Basecoat the leaf with a thin coat of *True Ochre*. Using *Tuscan Red*, *Avocado Dip*, and *Marigold* randomly float different spots around the leaf. To give it fall coloring do not cover the entire basecoat. Using the liner brush, outline the leaf with *Soft Black* and put the vein lines on the leaf. The outside edges of the canvas board are floated with *Soft Black*. You may also add dimension with to add a quick wash of *Soft Black* thinned to a watery consistency. Slip-slap the paint to the surface, and very quickly use a paper towel to rub it off.

Using a foam brush and/or your finger, rub *Emperor's Gold* around the edge of the canvas board.

#### FINISHING

When all the pieces are dry, glue the canvas board to the 12" x 12" canvas with Beacon's 3-in-1 Advanced Craft Glue. Once the glue has dried, spray at least one coat of *DecoArt Americana Spray Varnish* (matte) on the surface. Let dry.

Place your piece on an easel or hang to add a wonderful handmade addition to any décor.

#### MORE MEMBER PROJECTS

We have great paint projects on the SDP website at [WWW.DECORATIVEPAINTERS.ORG](http://WWW.DECORATIVEPAINTERS.ORG). Simply log-on as an SDP member, and click on Bonus Projects. All projects are downloadable. Not a Member?

*Join Now!*

at [WWW.DECORATIVEPAINTERS.ORG](http://WWW.DECORATIVEPAINTERS.ORG)



Finished Project.



Sample of an alternative design possibility.



## MENU

# *And the Award Goes to ...* (the season is upon us, so let's paint)

### **GRILLED SHRIMP WITH CITRUS AIOLI**

Yields: 8 servings • Prep time: 15 minutes

NOTE: You will want to make the Citrus Aioli at least two days ahead of time to allow the flavors to properly develop.

#### **Ingredients:**

- 24 raw jumbo shrimp, peeled and deveined
- 4 tsp. extra-virgin olive oil
- 1/2 tsp. ground cumin
- 1/4 tsp. cayenne pepper
- Pinch of salt

#### For Aioli

- 1/2 cup light mayonnaise
- 1 tsp. grated lemon rind
- 1 tsp. grated lime rind
- 1 tsp. grated orange rind
- 3 small garlic cloves, minced
- 1/4 tsp. cayenne pepper
- 1 large fresh lime, juiced (lemon can be substituted)

#### **Directions:**

1. For Citrus Aioli: Whisk together mayonnaise, orange, lemon, and lime rinds and juices, garlic, and cheyenne pepper in a small bowl. Place in an air-tight container and refrigerate for at least 2 days.
2. In a large bowl, combine shrimp, oil, cumin, cayenne pepper, and salt. After the shrimp is well coated with mixture, place shrimp on greased grill over medium-high, close lid, and grill for approximately 4 minutes.

3. Refrigerate cooked shrimp to chill.
4. Serve skewered on toothpicks, with Citrus Aioli on the side.

### **PATTY SUE'S CHIPS AND FETA DIP**

Yields: 8 Servings • Prep time: 15 min. • Total: 1 hour

NOTE: You will want to make the Feta Dip at least one hour ahead of time to allow the flavors to properly develop.

#### **Ingredients:**

- 4 Russet baking potatoes (approximately 2 lbs.)
- Vegetable oil for deep-frying
- Sea salt to taste

#### For Feta Dip

- 1 cup finely crumbled Feta cheese
- 1 cup sour cream (can be "light" version)
- 1 cup mayonnaise (can be "light" version)
- 5 Tbs. minced fresh parsley
- 2 Tbs. minced fresh oregano (1 1/2 if dried)
- 3 cloves of garlic, minced
- Dash of hot pepper sauce

#### **Directions:**

1. For Feta Dip: Combine Feta cheese, sour cream, mayonnaise, parsley, oregano, garlic, and hot sauce in a small blow. Cover and refrigerate for at least 1 hour prior to serving. (Can be refrigerated up to 1 day prior to serving.)
2. Peel potatoes, if desired. Slice potatoes crosswise as thinly as possible.

3. Soak potato slices in cold water for at least 1 hour. Drain and pat dry.
4. Use enough oil for your deep fryer, wok, or deep saucepan to fill two-thirds; heat oil to 380°F (190°C). Deep fry potatoes in batches, poking with long-handled spoon to keep separate, until golden and crisp (3-5 minutes).
5. Transfer potato chips to a paper towel-lined rack using a skimmer or slotted spoon. Sprinkle with sea salt. Serve immediately with Feta Dip.

### **BAKED BRIE WITH CRANBERRY CARAMELIZED ONIONS**

Yields: 8 servings • Prep time: 1 hour

NOTE: You may prepare the topping up to two days ahead of time for convenience.

#### **Ingredients:**

- 1 tbs. vegetable oil
- 2 cups finely chopped sweet onions
- 2 Tbs. packed brown sugar
- 3 Tbs. wine vinegar
- 1 Tbs. chopped dried cranberries
- 1 round Brie cheese (8 oz.)
- 2 tsp. minced fresh parsley (1 tsp. if dried)
- Pinch of sea salt
- Pinch of white pepper
- Pinch of thyme

#### **Directions:**

1. In a skillet, heat oil over medium heat; fry onion, salt, and pepper. Stir occasionally, until onions are light golden (approx. 1 minute).
2. Sprinkle with sugar; cook over medium-low heat, stirring occasionally, until golden brown (approx. 20 minutes).
3. Stir in wine vinegar and thyme, scraping up brown bits on bottom of pan; cook for 2 minutes. Scrape into bowl, add cranberries and stir. Set aside.
4. Preheat oven to 350°F (180°C). On a small baking sheet, place round of Brie. Spread onion mixture over cheese and bake for approximately 10 minutes, or until cheese is softened.
5. Transfer to serving plate and sprinkle with parsley.

### **VIETNAMESE LETTUCE CUPS**

Yields: 24 servings • Prep time: 15 hour

NOTE: Make sautéed pork at least one day ahead of time, for convenience.

#### **Ingredients:**

- 1/2 small mango
- 4 heads Sweet Gem lettuce
- 1/2 cup finely diced sweet red pepper or 1/8 cup diced Thai peppers (very hot)

For Pork filling

- 1 Tbs. olive oil
- 12 ounces lean ground pork
- 1/2 cup minced red onion
- 3 cloves garlic, minced
- 1 Tbs. minced gingerroot
- 1/2 tsp. ground cinnamon
- 1/4 tsp. hot pepper flakes
- 1 Tbs. fish sauce
- 1 Tbs. lime juice
- 2 tsp. Tamari
- 1 tsp. cornstarch
- 2 Tbs. minced fresh coriander
- Pinch of ground cloves

#### **Directions:**

1. In a skillet, heat oil over medium heat. Fry pork, stirring occasionally until no longer pink (approx. 5 minutes).
2. Add onion, garlic, ginger, cinnamon, hot pepper flakes, and cloves. Continue frying until onion is softened (approx. 3 minutes).
3. Stir in fish sauce; cover and simmer over medium-low heat for 3 minutes.
4. In a small bowl stir lime juice, Tamari, and cornstarch until smooth. Add to pork mixture and cook until slightly thickened (approx. 2 minutes). (Can be refrigerated for up to two days prior to serving.)
5. Stir in coriander.
6. Peel and cut mango into 1/4" thick slices, then cut slices into 1/4" sticks.
7. Separate lettuce into twenty-four 3" cups. Trim any large leaves, if necessary.
8. Add approximately 1 Tbs. of pork filling to each cup. Garnish with mango and red pepper (to taste) and serve.

## MINI QUICHES LORRAINE

Yields: 24 servings • Prep Time: 1 hour

NOTE: You may make these tarts up to three days ahead of serving.

### Ingredients:

- 24 frozen mini tart shells (in foil cups works best)
- 4 eggs
- 1<sup>1</sup>/<sub>4</sub> cup organic milk
- 2 tsp. Dijon mustard
- <sup>1</sup>/<sub>4</sub> tsp sea salt
- <sup>1</sup>/<sub>4</sub> white pepper
- 9 slices of cooked and crumbled lean bacon
- 2 green onions, sliced
- 1 cup shredded Swiss cheese
- 3 tsp. minced fresh parsley

### Directions:

1. Place thawed tart shells on rimmed baking sheet; divide bacon, green onions, and cheese among shells evenly. Cook until meat is no longer pink (about 5 to 8 minutes). Drain off grease (if needed).
2. In bowl, whisk together eggs, milk, mustard, salt, and pepper. Pour into tart shells.
3. Bake at 375°F until pastry is golden and filling is just set (approx. 25-30 minutes). Serve warm.
4. If you make your tarts ahead, reheat in 400°F (200°C) oven for about 4 minutes.

### Other Options:

You may create a number of varieties from this basic recipe. Get creative and come up with your own ideas.

**Cheese and Spinach Quiches:** Omit filling. Thaw and squeeze dry a one-half of a frozen pack of spinach, chop and divide among tart shells. Add <sup>1</sup>/<sub>2</sub> cup of diced rindless Brie cheese and <sup>1</sup>/<sub>2</sub> cup of shredded Gruyère cheese among the shells. Add a pinch of nutmeg.

**Mushroom and Ham Quiches:** Omit filling. Divide 6 finely chopped mushrooms, and 2 ounces of ham (cubed) among shells. Add Cheddar cheese.

**Shrimp and Smoked Paprika Quiches:** Add 1 cup of small cooked shrimp (chopped) and <sup>1</sup>/<sub>2</sub> tsp. of smoked paprika to the filling.

## REUBEN CANAPES

Yields: 24 servings • Prep Time: 30 minutes

### Ingredients:

- <sup>1</sup>/<sub>2</sub> baguette bread
- 2 Tbs. extra virgin olive oil
- 2 Tbs. Dijon mustard
- 1 cup drained Sauerkraut
- 24 thin slices of excellent smoked pastrami
- 24 small slices of Gruyère cheese
- Pinch of sea salt
- Pinch of black pepper

### Directions:

1. Cut baguette into twenty-four <sup>1</sup>/<sub>4</sub>" thick slices. Place on baking sheet. Brush with olive oil, and sprinkle lightly with pepper.
2. Broil slices, turning once, until crisp and golden (approx. 3 minutes).
3. Remove from broiler. Brush oiled side with mustard. Top each toast with approximately 1 tsp. Sauerkraut, slice of pastrami, and cheese.
4. If desired, broil again until cheese is bubbling and melted (approx. 1 minute).

## MANDARIN ORANGE DESSERT

12 Servings • Prep Time: 30 minutes

NOTE: This should be made one day before serving.

### Ingredients:

- 2 cans Japanese mandarin oranges (11 oz. cans)
- 1 package (6 oz.) lemon gelatin
- 1 cup cold water
- 12 lady fingers
- 2 cups heavy cream

### Directions:

1. Drain oranges, save juice to be added later.
2. Add juice from oranges and enough water to make 2 cups of liquid to a small saucepan. Bring to a boil.
3. Dissolve gelatin in hot liquid. Add cold water. Let chill until syrupy.
4. Line bottom and sides of square pan with lady fingers.
5. Fold gelatin mixture with heavy cream. Pour over lady fingers.
6. Add oranges to top.
7. Let sit overnight in refrigerator.



## FOR ADULTS ONLY:

### BLOOD ORANGE MIMOSAS

#### Ingredients:

- 1 bottle Prosecco
- 1½ cups fresh blood orange juice
- 1 Tbs. super-fine granulated sugar
- 2 Tbs. orange liqueur  
(recommended Patron Citronge)

#### Directions:

1. Chill bottle of Prosecco. Combine fresh blood orange juice with sugar and orange liqueur in a large measuring cup—stir to combine. Cover and refrigerate until chilled.
2. To serve, pour into the bottom of Champagne glasses and slowly top-off with ice-cold Prosecco.

### MIDNITE IN PARIS CHAMPAGNE

#### Ingredients:

- 2 cups fresh pineapple juice
- 3 cups Cointreau
- 1 cup brandy
- 3 cups seltzer or club soda
- 2 bottles Champagne or other sparkling wine

#### Directions:

Stir together pineapple juice, Cointreau, and brandy in a bowl; cover and chill for at least 4 hours or overnight. Just before serving, combine pineapple juice mixture with seltzer and Champagne (or sparkling wine) and serve over ice.

## FOR EVERYONE:

### TORNADO TWIST

#### Ingredients:

- 12 fluid ounces cranberry-raspberry juice
- 12 fluid ounces lemon-lime flavored carbonated soda

#### Directions:

In a pitcher, mix cranberry-raspberry juice with lemon-lime soda. Pour over ice in cocktail glass and serve.

### MOJITO MOCKTAIL

#### Ingredients:

- 3 cups water
- 1½ cups cane sugar
- 2 cups mint leaves, chopped
- 2 cups lime sherbet, softened
- 1 cup lime juice
- 8 cups club soda
- Lime slices for garnish

#### Directions:

1. Combine 2 cups water and sugar in microwave-safe bowl. Heat mixture in microwave for 5 minutes.
2. Stir mint into water/sugar mixture. Let stand for 10 minutes. Strain and discard mint leaves. Set aside.
3. Stir lime sherbet, lime juice, and 1 cup water together in large pitcher. Pour in mint-fused syrup.
4. Add club soda and stir.
5. Serve in cocktail glass, and garnish with lime slices.



The advertisement features a background of diagonal wood-grain lines. On the left is an image of a Visa Platinum credit card with a decorative floral design. The card displays the number 4118 3242 3456 7890 and the name John O. Public. To the right of the card, the text reads "SDP Platinum Visa® and YOU!" in large, bold, white letters. Below this, a blue banner contains the text "A valuable partnership" in white. On the right side of the banner is the InTrust Bank logo, which consists of a stylized blue and green 'I' followed by the text "INTRUST Bank".

**Visit our InTrust at [instrustbank.com/SDP](http://instrustbank.com/SDP)**



## AWARDS CEREMONY

# *And the Award Goes to ...* (the season is upon us, so let's paint)

**A**T THE END OF THE EVENING, hold your own awards ceremony to honor all the party guests. You can make your own awards by simply photo-transferring the awards pattern on to gold poster board, or you could paint your own awards using DecoArt Dazzling Metallics *Emperor's Gold*, and shadow with *Soft Black*.

### **AWARDS CATEGORIES**

- Best Dressed on the Red Carpet
- Worst Dressed on the Red Carpet
- Most Originally Dressed on the Red Carpet
- Best Interview on the Red Carpet
- Best Painting: Reproduction of Original Design
- Best Painting: Altered Concept of Design
- Best Painting: Avant Garde
- Best Performance while Painting
- Best Use of Color in a Supporting Role
- Best Art Direction
- Best Comment of the Evening
- Best Performance of the Year as a Friend

Make up your own awards, based on the group in the room.

DON'T FORGET TO SEND US YOUR COMMENTS AND PHOTOS at [sdp@decorativepainters.org](mailto:sdp@decorativepainters.org)

