

AIM

November 2009

FREE



Issue No: 17

Exciting
PROJECTS
EVERY MONTH



Miniature News,
Features
& much more!

WRITTEN BY ARTISANS, ENJOYED BY MINIATURISTS

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Cover Image: Betsy Niederer

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CLICK...on Artisans In Miniature

HOW DID YOU FIND THE ONLINE MAGAZINE??

Did you follow a link?

Did a miniature friend tell you about it?

...and do you already know about the Artisans In Miniature Website,
and the talented members who have all helped create this Online magazine.?

If not, copy, paste and **CLICK** now – www.artisansinminiatures.com and come and meet us all. Founded in 2007 by Fiona (Bea) Broadwood of Petite Properties, the site has been created in order to showcase the fantastic work of the individual professional international artisan members who create beautiful and original scale miniatures for sale to the public. Together they form the **Artisans In Miniature** association.

Since its launch the **AIM** association has rapidly grown and now boasts membership of over 200, including some of the most talented artisans within the miniature world!

On the website you will find further information about them and their work; however, please note new pages are constantly being added and there are many members who are not yet included on the site...

If you are a professional artisan who is interested in joining the association, you will find all the information there.....

If you are wondering what Fairs may be on in your area – that information is there too...

We have lots of links...to Fairs and Events Organizers...Magazines...Online Miniature clubs....Historical reference sites.....Workshops...and more... it's all there!

If you'd like to contact us, copy, paste and **CLICK...**
we'd love to hear from you!

www.artisansinminiature.com





Editor's

Note...

Dear Reader

Welcome to November's 'mouth watering' edition of the AIM magazine!

This month AIM members have put together a veritable visual feast of miniature food, all of which is likely to make both your stomachs rumble and your mouths water!

Needless to say, as ever I am amazed at the highly detailed and life-like miniature food created by many of the AIM artisans, food so stunningly realistic – you can almost smell it!

Alongside all of our fantastic regular features, this month we have focused our attention on the heart of the miniature home and on page 14 we take a closer look at a selection of AIM members' own miniature kitchens, ranging from wartime nostalgia to traditional country simplicity.

Of course it goes without saying that every miniature kitchen needs a cook and on page 96 AIM's talented doll artisans bring you a fantastic gallery feature, filled to the brim with an amazing array of kitchen staff that would bring any dollshouse setting to life!

Inspired by all the miniature food, at home, in my own 'real life' kitchen I have been busy making jam and cooking up the last of the season's windfall apples and it seems life in the miniature world is no exception. This month on page 70 'Apples & Pears' are the stars of our new regular feature 'In Season This Month' which celebrates the diversity of these traditional and seasonal ingredients.

All in all, AIM's artisans have been working hard, collectively cooking up a 'miniature' storm for you to enjoy. So whether you want to learn more about working with polymer clay from top food artisan Betsy Niederer on page 6 or you are simply looking for inspiration that will help you create and fill your very own miniature kitchen – then look no further than this bumper issue of the FREE AIM magazine.

However, before you dive in, a few words of caution - if you are on a diet – it is probably best that you don't look!

Bon appetit!

Bea

Editor (& General whip cracker)

November 2009

www.petite-properties.com

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My Top 10

Mini-Food Tips



By AIM Member, Betsy Niederer

TIP 1

Always wash your hands before you work. Even if your hands look clean, you will be amazed at how much dust will show up in your clay (especially if you are using light colours). I also have a container of wet wipes on my work table to use in between colours. Make sure to wash your hands after you work as well, especially before eating.

TIP 2

My favourite tool is a pin. There is nothing better for texturing cakes, adding small dots of glue, or for adding tiny details to clay food. You can make your own pin tool by making a handle out of scrap clay and gluing a pin inside.

TIP 3

Translucent clay is your best friend. Hold a thin slice of most foods up to the window, and you'll see that light comes through. Translucent clay mimics the water in foods. For example, if you are making grapes (which contain lots of water) you'll want to start with translucent and add coloured clay until you get the correct mix.

TIP 4

Chalk pastels are your second best friend. There is nothing like a touch of red chalk to put a delicate blush on a peach or a green apple. Clay and pastels love each other. You can achieve layers of colour, add a muted touch to fruits and vegetables, and blend shades of brown on to the top of a loaf of bread. Soft chalk pastels work best, just crush them and use a soft brush.

TIP 5

Use 'style' magazines for food arrangement ideas. My favourite magazine is Martha Stewart Living, and I have a file of pictures that I've saved for times when I need a shot of creativity.

TIP 6

Texture is extremely important when making realistic food. Start a 'texture' collection. This can be anything from a piece of window screen to a special bead or a piece of fabric. I use a piece of screen to press texture into jelly donuts, and netting makes great scales on fish. I also have a favourite rock that I found in my backyard for texturing breads. I love my rock so much that I made a mould of it, just in case it gets lost.

TIP 7

Moulds are great, and they aren't cheating (at least in my opinion). The two part silicone moulds are the best thing to happen to mini food since chalk pastels. I use moulds for making cupcake bottoms, chocolates, or anything that is super intricate that needs to be made in a consistent size or shape. Some silicone mixes are softer than others once set, so you might have to experiment a bit before you find a brand that you like. I like the firmer setting silicone moulds because they pick up more detail.

TIP 8

Be careful with varnish. One mistake that many 'newbie' foodies make is over-varnishing everything. If you look at a bowl of fruit, not everything is going to be shiny. Peaches are dull because of the fuzz, grapes and apples have a satiny finish, and only cut fruit is glossy and wet. By paying attention to the 'shine factor', your end result will be much more realistic. You don't have to put acrylic varnish on all 'chalked' foods, the colour bakes in and won't come off. If there is too much chalk on a piece, just dust it off with a soft brush.

TIP 9

Don't worry so much about measuring. I always tell people in my classes to put their rulers away (the wood people hate that!). If the food looks good on the plate it is the right size. Eventually you will be able to tell if the food is basically to scale just by looking at it.



TIP 10

This last tip is probably going to sound really weird, but it works for me. When you're making something try to think of how the food tastes, feels, and smells. Visualize the food on your dinner plate....be the food (only kidding). Make a loaf of mini bread and think about how real bread would smell hot out of the oven, what would the texture be like as you slice through it, what would it taste like smeared with butter and jam. These brain associations will help you to think of the details that are going to make your food look more real.

TIP 11

Ok, I told you that these were my top 10 tips, but I had to put this one in. The most important thing is to have fun! Relax, enjoy the clay, don't worry so much about getting things perfect (real homemade food is not perfect!), and if the first one doesn't work just do it again. The important thing is that you enjoy, and if the result makes you smile, then you've done a great job!

www.betsyniederer.com

©Betsy Niederer 2009 - All text & photos in this feature belong to the author.



Lest We Forget...

A verse from Laurence Binyon's
'For the Fallen'

*They shall grow not old, as we that are left grow old:
Age shall not weary them, nor the years condemn.
At the going down of the sun and in the morning
We will remember them.*

Pictured below: The First World War Medals, also known as 'Pip, Squeak and Wilfred' together with a photograph of John Stanley Green who died in the conflict as a member of The Royal Flying Corps

By The Dolls House Mall

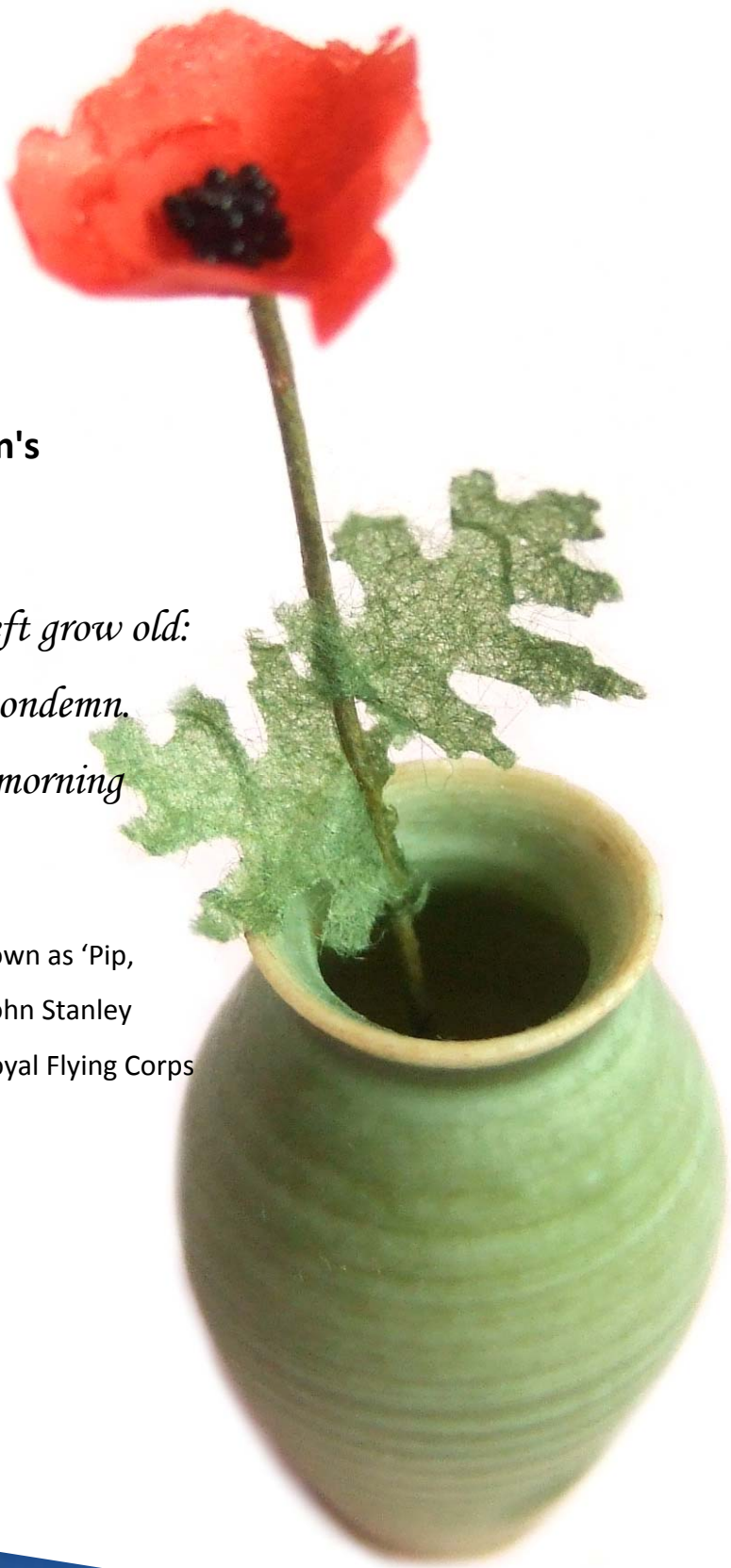
www.thedollshousemall.com

© The Dollshouse Mall 2009

Miniature Poppy by Margaret Pitts

www.minimilliner.co.uk

© Margaret Pitts 2009



PROJECT...

By AIM Member,
Bea (Fiona) Broadwood

Working on Jane Harrop's fabulous table, (see Jane's project in issue 11) Bea shares with us her simple highly effective method of achieving a realistic and 'distressed' paint finish in miniature.

YOU WILL NEED...

- *Liquid Wood stain - I used a shade called; American Walnut*
- *Tester pot of matt emulsion paint - I used a shade called: white chocolate.*
- *Craft knife*
- *Nail file and / or small piece of sand paper*
- *Matt finish water based varnish (optional)*
- *2 small paint brushes.*

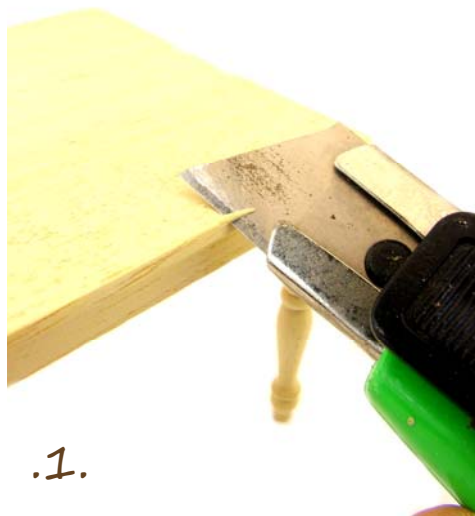
METHOD...

STEP 1...

Working on a constructed table, distress the edges of the table top carefully using a craft knife to cut away some of the square edges.

PAINT TECHNIQUES

Suitable For Beginners...



.1.



.2.



.3.





STEP 2...

Using a craft knife score random 'cut marks' into the table top. See picture 2. Using a dress making pin, prick random holes into the surface of the table.

STEP 3...

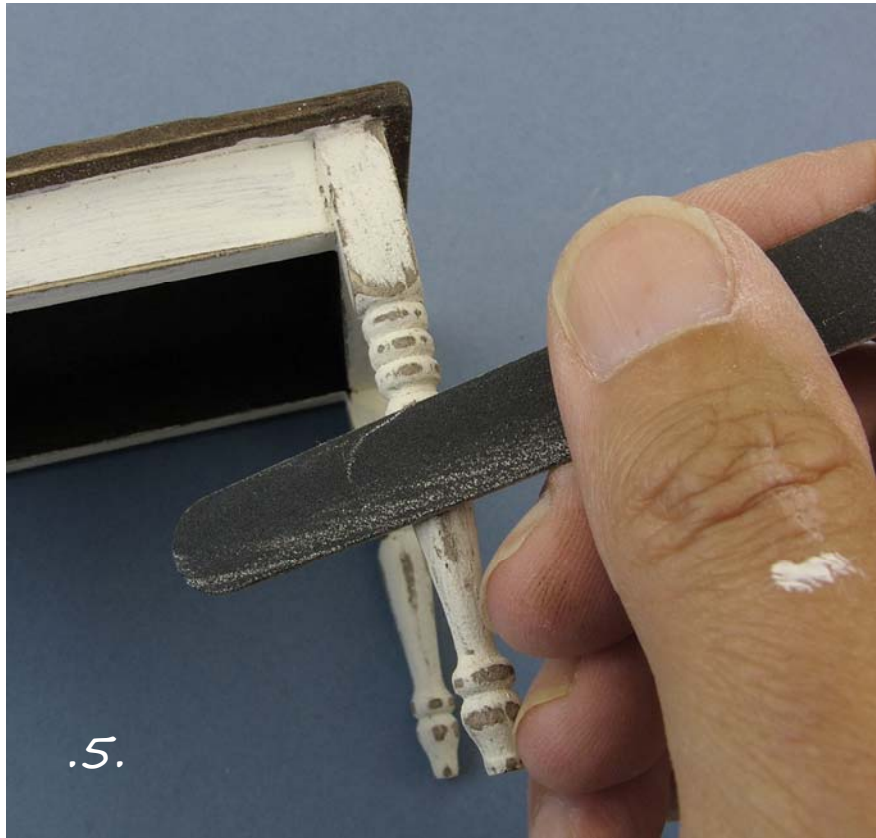
Paint the whole of the table, including the underside with one coat of liquid wood stain. Set aside to dry thoroughly.

STEP 4...

Paint the legs and underside of the table with 2 coats of ivory matt emulsion. See picture 4. Leave to dry.

STEP 5...

Using a nail file or small piece of fine sand page, sand the raised areas of the turned



legs and the edges of the underside of the table. See picture 5.

STEP 6...

Clean away any excess dust. Paint the entire table with two coats of water based matt varnish. Set aside to dry thoroughly.

www.petite-properties.com

Competition Time!



Would you like to win this fabulous 1:12th scale farmhouse table created by Jane Harrop and hand-painted by Bea Broadwood?

If so, then we have a fantastic word search competition for you this month!

Simply download the puzzle on the opposite page and clearly identify all the hidden words listed within our 'topical' word search grid.

To enter our competition, send us a copy of your completed word search either as an email attachment or as a printed copy to the relevant address given below.

For email entries – office@petite-properties.com (Please put COMPETITION as the subject title of the email)

For postal entries - Bumble Bee Cottages, 52 -54 Drury Street, Metheringham, Lincs. LN4 3EZ.

(Please note this is a UK address)

All entries must include an email contact address and full name.

Rules of the competition.

Closing date will be 31st December 2009 and any entries received after this date will not be accepted. On the 1st of January one winner will be picked randomly from all of the correct entries and notified by email. We can only accept one entry per person. The winner will be published in the February 2010 edition of the AIM magazine.

We at AIM would like to say a big thank you to Jane Harrop of www.janeharrop.co.uk for the kind donation of this fantastic farmhouse table.

Wordsearch!



N	N	T	D	I	T	A	C	H	T	E	S	A	A	T	E	K	L	T	N
S	A	O	C	S	N	R	T	L	O	C	U	T	H	C	N	I	R	I	A
N	Y	I	I	E	R	U	T	I	N	R	U	F	C	I	I	E	S	R	T
R	G	L	R	S	D	S	P	U	E	P	A	E	T	E	T	L	A	O	E
E	N	F	H	O	U	E	O	G	A	D	O	T	N	R	J	R	P	N	O
T	I	O	E	T	T	L	O	T	L	C	I	E	A	A	E	O	I	E	A
T	W	B	N	I	N	C	L	T	C	N	C	U	O	B	T	L	R	S	R
A	E	E	T	E	S	O	I	I	G	N	Q	E	M	N	N	H	S	P	I
P	S	E	F	L	M	R	M	V	L	D	A	E	S	O	I	O	N	G	T
Y	N	I	T	A	A	C	T	M	O	A	V	R	O	S	C	R	E	F	L
I	M	L	M	C	L	I	S	O	I	O	B	S	O	I	O	O	A	E	P
O	H	E	W	S	L	M	F	R	N	N	L	O	A	R	R	R	D	D	H
C	O	M	P	E	T	I	T	I	O	N	I	T	L	G	C	O	I	O	C
S	R	E	W	O	L	F	I	I	A	D	I	A	I	G	M	L	B	E	I
M	I	N	U	T	E	E	R	F	O	O	U	A	T	F	N	B	E	A	S
O	I	E	R	F	D	A	A	N	N	F	N	T	S	U	Y	I	L	N	N
A	R	T	I	S	A	N	F	L	A	H	T	U	L	T	R	S	S	E	M
S	M	I	N	I	A	T	U	R	A	E	Y	R	O	T	C	E	R	I	D
S	F	S	E	S	U	O	H	S	L	L	O	D	I	N	A	N	A	T	O
R	A	H	O	R	U	C	R	O	C	H	E	T	U	I	N	C	H	T	A

Accessories

Association

Competition

Dollhouse

Victorian

Miniature

Miniatura

Directory

Furniture

Georgian

Illusion

Knitting

Patterns

Projects

November

Artisan

Replica

Quarter

Flowers

Crochet

Monthly

Petite

Minute

Online

Sewing

Global

Tudor

Scale

Model

Small

Craft

Hobby

Micro

Fimo

Tiny

Half

Inch

Food

Free

AIM

The Heart Of The Home...



Introduction by AIM
member Bea
(Fiona Broadwood)

A Potted History Of The Humble Kitchen...

Traditionally, the kitchen has always been the heart of any home. In my own 'real life' cottage, visitors, family and friends all seem to be both magically and somewhat magnetically drawn to the kitchen. At parties, times of celebration or even during a crisis, the kitchen is notoriously the busiest and most populated room in the house – but why?

Historically the evolution of the kitchen can be traced back to the 18th century and the invention of the kitchen range or stove. Up until this point, food was cooked over open fires, with some regions having communal cooking areas. An important turning point for the humble kitchen came with the invention of the chimney, which subsequently saw the movement of the stove to a wall position and the first brick and mortar hearths. These hearths saw the first storage areas for pots and pans directly below the fire and cooking area and so the heart of the home as we traditionally know it was born. In the 18th and 19th century the advancement of food heating and the improvements of supplying water to private houses saw the architecture of



the modern kitchen slowly begin to evolve.



The first domestic English Iron Stove was built and designed by Benjamin Thompson and was called the Rumford Stove. It is believed that this design was first built around 1800, but due to its rather large size it was unsuitable for domestic use. An American design called the Oberlin stove was built and patented in 1834, which overcame the size issue and was small enough for domestic use.

The second half of the 19th century saw the biggest step forward in the development of the kitchen. Builders, councils and architects began to develop houses and cities with water supplies and waste supplies built into all new homes; this was also the same for gas although initially it was only used for lighting.

In the UK, electricity was first installed at the turn of the 20th century and along with it came the electric cooker; although the first cookers were unreliable and erratic and they really didn't take off until around the 1930s, when the designs of the cookers had been refined. The much-loved Aga stove arrived in Britain in 1929 and was originally powered by solid fuel. Subsequently Aga cookers have been adapted to run on gas, oil or electric.

The first properly designed kitchen came along in 1926. This kitchen was built and designed for two purposes, the first being that it allowed for optimised kitchen work and therefore the second benefit was that it reduced cooking times. This design was only tailored for a kitchen measuring 6ft 2" by 11ft 2". Despite the small size by modern standards, developers and builders alike installed over 10,000 of these kitchens.

kitchen (*noun*)

**“a room where food is kept, prepared and cooked
and where the dishes are washed...”**

The first kitchen with interconnecting cupboards and functional interiors did not come along until 1928 and was called the reform kitchen. This was the forerunner to the unit kitchen and the fitted kitchen, which are of course still popular today. The world's first unit kitchen was shown at the furniture fair in Cologne in 1950 and after this fair the real growth in unit and fitted kitchens began in earnest.

Moving on from the 'small purpose kitchen' came the open plan kitchen and by the beginning of the 1980s the cooker hood or extractor fan had been developed and was good enough to take away most of the cooking smells and smoke from the stove. The inclusive layout of the open plan kitchen quickly rose in popularity and it still is incredibly popular today.

The traditional kitchen has changed a lot over the last two centuries and yet on reflection it seems that in many ways we have come full circle in the development and use of our kitchens. Where once we would gather around an open fire to enjoy food, eat and socialise together – we now gather round the kitchen table to share meals with friends and family. In modern times the kitchen seems to mean so much more to us than just a place for domestic chores. Whatever its size or shape, the humble kitchen still remains a place where family and food are celebrated, where troubles are shared and celebrations enjoyed and remains the true heart and soul of the modern home.

Needless to say, many of our AIM members have also been inspired by the tradition and heritage of the humble kitchen and I am delighted that so many of them have come forward to share their very own miniature interpretations of the 'heart of the home!' Enjoy...

Baking The Bread...

This highly detailed and charming period kitchen was created by AIM member Malcolm Smith .

'A typical Victorian cottage fireplace with a bread oven built in. The young lady has allowed the fire to die down a little and is removing the bread from the oven while the cat looks on.

The roombox is based on a painting "Baking the Bread" by the Victorian artist Helen Allingham who was well known for her paintings of cottages and countryside scenes.

The curtain over the fireplace helps to stop smoke entering the room and she has hooked it up to get to the oven.

Malcolm Smith

Malcolm's Miniatures

www.malcolmsminiatures.co.uk

Photograph & Text © Malcolm Smith





A COUNTRY KITCHEN...



This traditional cottage kitchen roombox was created in 1:24th scale by AIM member Bea (Fiona Broadwood)

The kitchen is based on Bea's own 'real life' kitchen and was featured in her first book - *A COUNTRY KITCHEN*

All of the features and furniture were created using pieces of card, paper or general household items.

Petite Properties Ltd

www.petite-properties.com

Photograph & Text ©Petite Properties Ltd / LUMO Publishing.





VICTORIAN Elegance...

AIM member Lesley Hughes shares her own Victorian inspired dollhouse kitchen, which she has made herself...

"I would like to offer my photo of my kitchen from my own doll house, I have made the kitchen table, welsh dresser, and plates on that, light up Aga, kitchen sink and unit it's in, food, veg, spuds , and the floor was a printable as was the tiled paper too.

I also made the guy doll, he was one of my first, I'd like to think I have improved a to since then."

Lesley Hughes

Ooak Diddy Dolls -

www.ooakdiddydolls.moonfruit.com

Photograph & Text © Lesley Hughes





CATALAN FARMHOUSE KITCHEN

This delightful miniature Spanish kitchen was made by AIM member **Cristina Albertí**...

"This kitchen is rustic, It is inspired in a typical Catalan (Catalonia) farmhouses. It was my first creation in miniature. It is difficult to put an exact time for this scene. Catalan farmhouses are houses that have survived over generations. The house could say it's from the late nineteenth century (between 1890 and 1910), though the characters represent more current."

Cristina Albertí

www.totpetit.es.tl

Photographs & Text © Cristina Alberti



A Teeny Tiny Kitchen...!

AIM member **Cheryl Clingen** has created this tiny kitchen inside a piece of dollhouse furniture...

"Thought you may be interested in my tiniest kitchen. It's 1:144" scale and I've only finished the kitchen so far. I even upholstered the chairs!!!

How crazy is that?

I bought laser-cut kits to make the furniture. The dog is part of a set I bought meant for miniature train stations. The stove dates to the early 20th century."

Cheryl Clingen

www.minidollsfromafrica.com

Photograph & Text © Cheryl Clingen







1940s ~ 1950s

Along with the rising popularity of genealogy, it seems that our interest in the mid 1900s seems to be steadily growing.

Perhaps the urge to recreate scenes from this era is due to our own personal and immediate family history, but whatever the reason, it seems that miniaturists are increasingly finding this period of history both endearing and inspirational.

Here we see how AIM member **Celia Thomas** has cleverly captured 'in miniature' the unmistakable essence and nostalgia of the 40s and 50s , so perfectly!!.

KT Miniatures - www.ktminiatures.com

All Photographs © KT Miniatures



The Age Of Nostalgia





French COUNTRY...





First Kitchen – with Rooster Wallpaper...

This “French Country” modern kitchen is my “first-ever” attempt at a roombox. I took the class called “The Baker’s Dozen” in Philadelphia in 2005 and opted to choose my own colour scheme. The teachers were very supportive of me choosing my own finishes so that I had a “look” that was my own. In my late teens, I worked in Paris with a French chef so as a result I have been drawn to miniature food in my collecting habits. This kitchen gets changed periodically to showcase my collection of miniature food.

Martha McLean 2009 –
This text & photos in this featured article belong to Martha McLean.

*Please contact me
through my website.*

www.marthamcleanminiatures.com



European Charm

Normally famous for her stunningly crafted miniature babies, AIM member **Ulrike Leibling** shows her versatility for creating other types of miniatures with this beautiful kitchen.

“This is the kitchen furniture that I have built for my dolls house. The house is an endless building site. We have a similar kitchen in our 1:1 house.”

Ulrike Leibling

www.ulrike-ooak-babies.de

Text & Photograph © Ulrike Leibling





The Modern Kitchen



This fantastic example of a modern kitchen was made by AIM member **Christa Chayata**.

“Most of the kitchen is made from wooden sticks, fimo, metal findings and fabric. Only the glass and the cooking pans were purchased.”

Christa Chayata

I am sure you will agree that the results are simply stunning!

All Photographs & Text © Christa Chayata

<http://home.wanadoo.nl/ichayata/dolls.htm>

<http://home.wanadoo.nl/ichayata/tekoop.htm>





Clean Lines



This stunning modern classic was created by AIM member **Elizabeth LePla**.

"The inspiration for my kitchens come from the world around us, and the magazines and showrooms that champion contemporary design.

As an architect works with his clients, gaining an insight into their world, and creating something that both reflects their taste and fulfils their needs, so I work with my clients to create the kitchen that embodies their dreams."

Elizabeth LePla

ELF Miniatures - www.elfminiatures.co.uk

Photograph & Text © ELF Miniatures



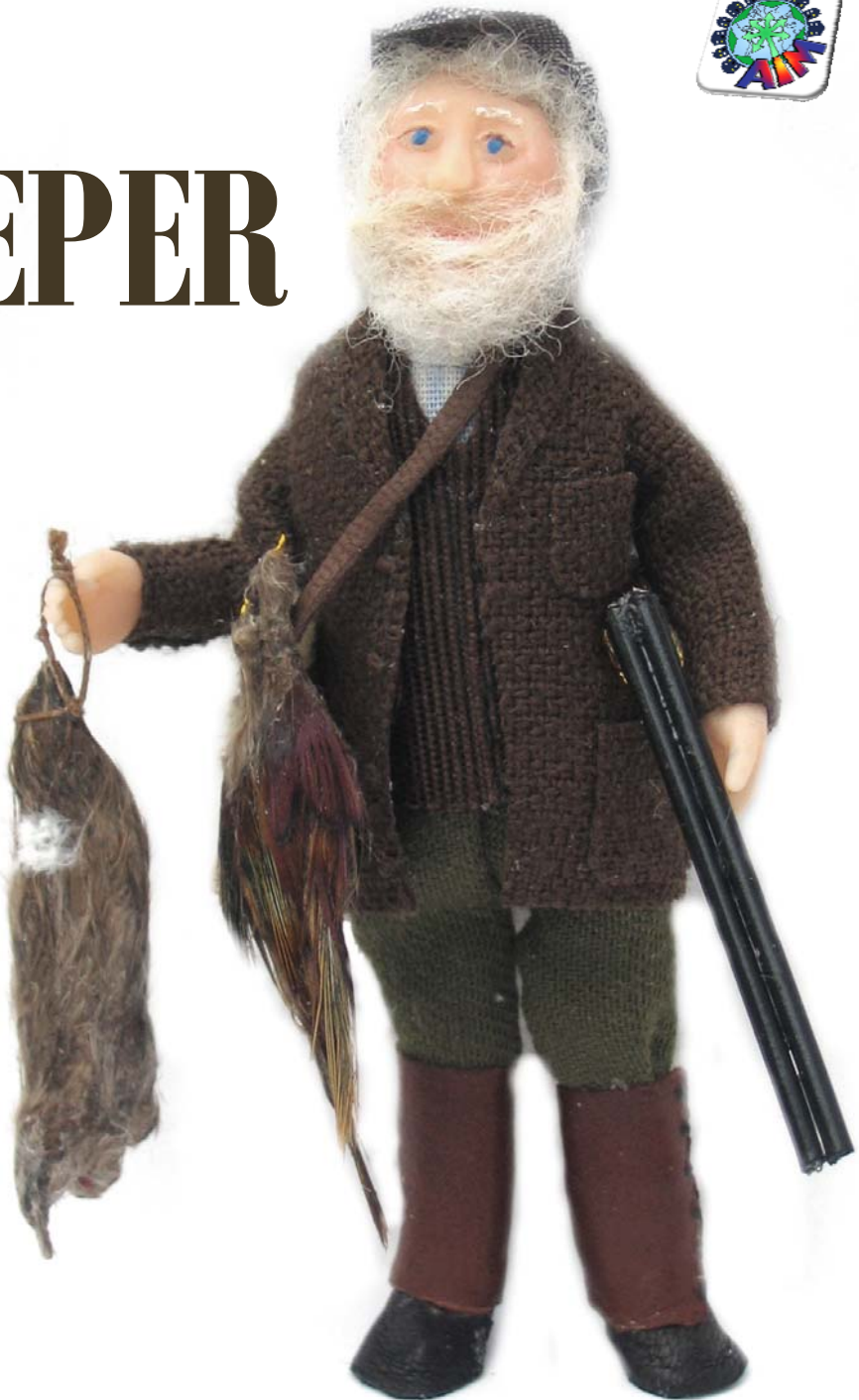
THE GAMEKEEPER



By AIM member, Robin Britton

Gamekeeping is one of the most ancient professions, well respected and important to the management of the countryside; the first gamekeepers were probably the men employed in medieval times to protect the deer, in parks and royal forests, to ensure good hunting for the kings and nobility.

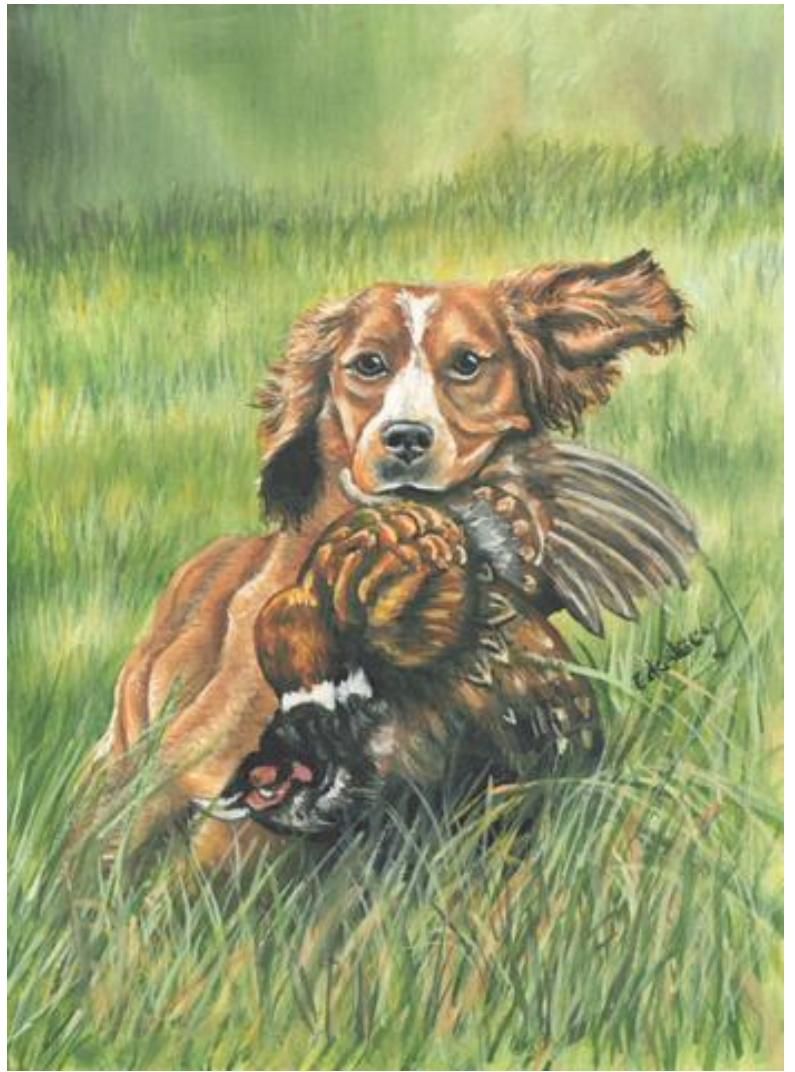
By the early 1900s, there were, perhaps, 10,000 gamekeepers and the job of protecting the deer from poachers had been greatly extended; today's gamekeepers have been to college and have passed examinations to prove their skills. However, the job is much the same as when Bert Partridge lived in a small tied cottage, near the woods where he worked, on the edge of a great estate. Before the First World War, Bert learned his skills from his family.



Bert's father was the gamekeeper on the estate before him; and before him, his own father....the job will probably pass on to Bert's son Joe. His day starts early and often ends late in the evening, whatever the weather or time of year – poachers might be just around the next coppice, and the rabbits and hares must be protected from the foxes. If he doesn't keep on top of the crow population, and other predators, he will lose young game chicks and his master will be unhappy; it's part of his responsibility to make sure that the cook has all the meat and game she will need for his employer's kitchens.

He takes his cocker spaniel, Digby, with him, a great dog, who retrieves when the master has a shoot and invites his friends and neighbours along. In the spring, Bert raises pheasant and partridge chicks which he will release into the wild in the summer; to maintain or increase the wild stock, which would otherwise be sorely depleted. He's a happy man, knowing, understanding and appreciating every yard of hedging, each bush and tree, and all the plants, birds and animals on his 'patch'.

The Partridge family live in the same small cottage where he was born; not very big, but cosy and warm. They are very self-sufficient, growing their own vegetables in a small plot at the back; no shortage of meat for the pot or pie of course, or wood for the fire and cooking. Bert's wife is a good cook, and very resourceful. The woods and lanes provide a wonderful harvest of wild food; blackberries, rose hips, wild apples and damsons are all turned into preserves and pies, and she and the children gather mushrooms, nuts and wild herbs as well as the eggs from their few chickens, so the cupboard is well stocked and the family well fed. Her Game Pie is legendary, and as tasty as any served up at the Big House; it will contain a varied mix of different meats, depending on what she has to hand – venison, pigeon, pork, pheasant. She is more than capable of dealing with minor ailments; skinning a rabbit, and curing it for a warm lining in a waistcoat; making slippers from the oddments of leather and fur for the children.



Warm clothing is an essential in this job, so Bert wears a warm cap and his thick jacket comes right down over his lower back to keep out the chill.

The pockets are big and deep; he carries extra cartridges for his gun, twine and his old sharp knife, and perhaps a handful of nuts or a pasty for his break.

In the winter he will put on a waistcoat 'turned' from an old jacket and lined with rabbit fur, and wind a muffler round his neck.

Strapped over the serviceable 'cord' trousers are leather gaiters, that reach from below the knee to the ankle, and these and his sturdy boots will have been polished hard, and often, with a beeswax polish made up by his wife, to keep out the worst of the wet, and protect his legs and trousers from thorns and rough undergrowth.

Apart from his gun and his dog, he always takes out his big keep-bag, a



hefty satchel-like bag on a long leather strap, which he slings over his shoulders to leave his hands free. Leather and twine thongs hang from it here and there, which he uses to quickly tie on a bird or rabbit, to take back.

In miniature...

It's an interesting project, to recreate the gamekeeper and his home. I was commissioned to make 'Bert' in 1/24th scale, in the first instance. The next 'Bert' I made needed a home and I was happy to see that he took up residence in the Gamekeepers Croft, sympathetically created by Bea Broadwood in 1/24th scale, and perfect for the family. In writing about Bert Partridge I really wanted to be able to illustrate his dog – so important to him, and so much a part of his life. Ellie de Lacy has painted the beautiful 'Look What I Found', which was one of the paintings she submitted to the Hilliard Society of Miniaturists for her accreditation. Finally I turned to Mags Cassidy, who knows much more than me, about the meals a gamekeeper's wife would have been making, and discovered her authentic gamekeeper's table.

My thanks to Bea, Ellie and Mags, for allowing me to use their photographs, and for which they individually hold the Copyright. I hope you will visit all the websites to see more of our work.

Robin Britton

Coombe Crafts

Text and photograph of the 1/24th scale gamekeeper,

© 2009 Robin Britton – www.coombecrafts.co.uk

Gamekeeper's Croft – Bea (Fiona) Broadwood – www.petite-properties.com

'Look what I've found' (Painting) – Ellie de Lacy – www.elliedelacy.co.uk

Gamekeeper's Table – Mags Cassidy – www.mags-nificent.co.uk



1 / 12TH SCALE

APRICOT LEAF DESIGN CURTAIN TIE BACKS

(MAKE 2 ALIKE) By AIM Member Frances Powell

Abbreviations: st-stitch; k-knit; p-purl; yfd-yarn forward around needle to make a stitch; yrn-yarn round needle to make a stitch; sl 1-slip next stitch from one needle to the other without working it; psso-pass slipped stitch over stitch just worked; k2tog-knit next 2 sts together to make one stitch; p2tog-purl next 2 sts together to make one stitch; gst-garter stitch-every row knit.

Materials required: Size 22 (0.70 mm/US size 6/0) needles, 25 m No 100 crochet cotton or good quality sewing thread, 4 small rings.



Cast on 9 sts.

Work 2 rows gst.

Row 1: k 4, yfd, k 1, yfd, k 4. (11 sts)

Row 2: k 4, p 3, k 4.

Row 3: k 5, yfd, k 1, yfd, k 5. (13 sts)

Row 4: k 4, p 5, k 4.

Row 5: k 6, yfd, k 1, yfd, k 6. (15 sts)

Row 6: k 4, p 7, k 4.

Row 7: k 7, yfd, k 1, yfd, k 7. (17 sts)

Row 8: k 4, p 9, k 4.

Row 9: k 4, k2tog, k 5, k 2tog, k 4. (15 sts)

Row 10: k 4, p 7, k 4.

Row 11: k 4, k2tog, k 3, k2tog, k 4. (13 sts)

Row 12: k 4, p 5, k 4.

Row 13: k 4, k2tog, k 1, k2tog, k 4. (11 sts)

Row 14: k 4, p 3, k 4.

Row 15: k 4, sl 1, k2tog, psso, k 4. (9 sts)

Row 16: k

Rows 17- 48: repeat rows 1-16 twice.

Row 49: k

Cast off. Sew in all loose ends.

Do not press. Attach rings to the short ends of each tie back.

If you wish to knit the other items in the photo they can be found on FP 107 Apricot Leaf Curtains and FP 106 Apricot Leaf bedspread, which are both available from our web shop at £ 3.00 each.



www.buttercupminiatures.co.uk

© Copyright F. H. Powell 2009
This pattern is for private use only and may not be reproduced in any form for commercial gain, including selling any item knitted up from these patterns without written permission from Buttercup Miniatures



Kensington Christmas Festival

London, Saturday 21st November 2009

“Established in 1985, the Kensington Dollshouse Festival is the premiere exhibition of dolls' houses & miniatures from around the world...”

Chartlotte Stokoe, Festival Organiser.

Kensington Dollshouse Festival has long been considered as the UK's premier showcase for high quality miniatures and the most prestigious place to exhibit within the UK.

The festival, held in May, has been running annually for the last 25 years, attracting top UK and international artisans who return to exhibit year after year. In 2008 the organiser, Charlotte Stokoe, took the bold move to add another 'Kensington' show date to the miniature calendar and in December last year the 'Christmas Festival' was born.

This one-day event was immediately an enormous success which not only attracted the mainstay of established artisans to exhibit, but also tempted many highly talented new-comers to display their work at the Kensington show.

Happily for the miniature world, Charlotte is hosting another 'Christmas show' on the 21st of November, which looks like being an even bigger success!

The AIM Association is really proud to have so many of its members exhibiting at the Kensington Christmas Show and so we thought you might like a tantalising sneak preview of just some of the amazing miniatures you will be able to see and purchase at the event.

Bea (Fiona) Broadwood

KDF Exhibitor

www.petite-properties.com



Hogarth...



PASTMASTERY

CAUTION! PIECES DE RESISTANCES IN PROGRESS!

Ever wanted to make something that pushes your miniature expertise to its limits; that little project that goes the little bit extra, tests your talents, stretches the 'little grey cells', that pits yourself against yourself just to see how far you will go?

I have, -not once but twice - and recently I completed two testing projects. Never one to sit back and play with what I know I have been able to do, I have for many years thought that I would like to execute a miniature Canaletto (for those who don't know him - an 18th c. Italian artist famous for views of Venice, teeming with little people, gondolas, tiny vistas of distant canal-side workings, warehouses and church steeples.) His life-sized work is rarely large. He preferred small canvasses and liked to produce them in series to be hung together. (see the collection at Petworth House, Sussex). Imagine the challenge, I thought, of painting a Canaletto on wood, in oils, one twelfth the size it is in life...

Well ok..... I DID choose a bigger one. The real thing is about 4 feet eight inches across. (One has to start somewhere and I had never done anything like it before.) So I decided to go for a "cabinet" painting ie: one that is less than 4 inches across and so still counts as a miniature, but that is meant to be displayed in a glass cabinet, not a dollshouse. First I had to prime my wood. I used my usual basswood, the miniature maker's friend, close grained, easily cut and sanded and by golly, I needed it well sanded if I was to paint anything as fine as Canaletto's brushwork on it! It had to be primed with an oil primer; very important when working in an oil medium as other primers just make the paint pool and I sanded it... and I sanded it... and sanded it, between more coats of primer letting them dry thoroughly. Then, the real challenge began. Canaletto is noted for his draughtsmanship. Scaling down the tiny buildings, the pool of the Grand Canal, the Cathedral of St. Marco and all those tiny boats was quite a job! Got to get the perspective right too. I was goggle eyed with the effort!

The whole thing took two months. Not that I was working on it the entire time. That isn't possible in oils. It's a case of - do a bit, let it dry, do a bit more than go back and layer over what you have done. Over and over. And what did I do the rest of the time? Silly me...

Another full sized fine picture, which was crying out to be transferred to miniature and this time it has to be one twelfth the original size.

In the Wallace collection in London is the most heavenly portrait by Boucher, of Jeanne - Antoinette Poisson, known to us today as Mme. De Pompadour, (1721-1764) the primary mistress of Louis the XV of France. It's not a large picture, (about three feet high) beautifully executed, Mme leaning on a stone plinth, accompanied by pink rose bushes and statuary. Darkness surrounds her, as if she is standing in



Mme - de - Pomp...

Canaletto...



a very shaded part of the garden, just picked out in the most meagre rays of the sun, the light striking the flounces of her peach coloured silk gown, edged with ruffled lace, in such wonderful folds as to be a painter's dream... or nightmare- depending on your view.

My major problem was not the painting of it however, but the composition size. Did I isolate her from her background and have no statuary, no roses at all or should I paint all of it minus the further surroundings, those fading into the black shadows? I chose the latter. But that left me with another

problem. How to paint on basswood which is at its largest 4 inches across, a figure that will end up 6 inches across!

Enter my clever husband, Stephen (and don't we all know what a debt we owe to our spouses and help-meets?) who with the aid of some glue, a clamp and a plane, dovetailed two pieces of wood together. Then it was just a matter of priming, sanding and transferring the design. I have had tremendous fun with this very beautiful and talented lady who sadly, died at the early age of 42 of Tuberculosis and as I painted, was moved to find out more about her. It's more meaningful if you have a handle on the personality behind the beautiful image, I think. Oh what I would have given to be able to wear a frock like that! It is, as I write, as you can see, not finished not cut out, but will be, in time for the KDF show on November 21st. Please DO come and see her. In life she was a very gregarious lady. I'm sure she will appreciate visitors!

And talking of gregariousness...my last work is a collaboration and the sort of thing that Artisans in Miniature was set up to encourage and love to do. Deb, of Debra Jackson Designs sets out to make unusual items – all unique and very detailed, for the serious collector. Amongst her many items, are accessories for the artist's studio. All she needed was...an artist -to bring her tiny little paint boxes and palettes to real one twelfth life.

That irrepressible and good humoured artist William Hogarth painted a self portrait in 1757, which is now in the National Portrait Gallery in London. There he is, sitting on his large and comfortable armchair wearing his signature red cap, the light striking his totally bald head, the background, like Madame de Pompadour's, dark and mysterious, his easel before him, the canvas stretched out and the design sketched out in white chalk. I've taken him out of the portrait, so that Deb can place him before an easel and can surround him with the paraphernalia us painters need, to create that perfect work of art. Like Madame, he isn't finished yet but I thought it might be an interesting exercise to see him in the 'raw', only three oil paint layers thick and uncut from the wooden background. He too will be at Kensington, (all four and a half inches of him), which is just a stone's throw from Chiswick where the Great Man had a house and where he now has a huge roundabout named for him! Knowing the disposition of the man, I think he would have been very amused by that fact!

By Sue Newstead Of Pastmastery – www.pastmastery.com

© 2009 Sue Newstead



Diminutive Dolls - Tower House Dolls...



Diminutive Dolls/Tower House Dolls will be unveiling their **new range** of tiny wicker toy prams (also available as kits!) which are perfect as 1/12th scale toys, or 1/24th scale prams.

Also **new for KDF** is our range of Christmas Marotte Toys, as well as many other new toy dolls, exotic animal pullalongs, games and playthings for the discerning doll's house child!

www.diminutivedolls.co.uk

www.towerhousedolls.co.uk



New 1:48th release from...

PETITE PROPERTIES Ltd

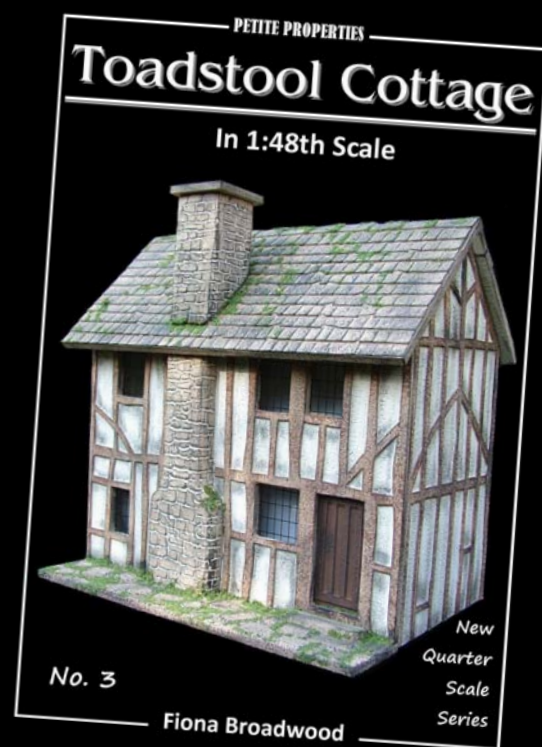
We are delighted to announce that the 3rd property to be released in our new quarter scale kit series will be Toadstool Cottage. This delightful medieval inspired property will be officially launched at the **Kensington Christmas Festival**.

Each full colour book in our new quarter scale series features an individual and unique Petite Properties' dolls house and is accompanied by an exclusive precision cut 1:48th scale kit of the main structure of the cottage too!

Using fantastically effective techniques, Bea (Fiona Broadwood) shows how to bring the simple kit to life - both inside AND out, without any difficult wood work or woodworking skills required!

There are many, many more Booklets & Kits soon to be released, allowing miniaturist collectors to first 'pick and mix' then create their very own highly realistic quarter scale street scenes...

www.petite-properties.com



1:48th

Toadstool Cottage:
Kit & Book Package

£24.99



La Petite Belle

I will be introducing "La Petite Belle" at Kensington Xmas Festival. This chic little doll is just over 4cms tall and with her dark bobbed hair, and sweet little face she really is a little beauty.

La Petite Belle comes in her own little polka dot box in a wonderful array of outfits making her very collectable.

She is poseable and the perfect size for a dolls house sized child to hold, and in her tissue lined box would look wonderful in any miniature nursery or toyshop. **Julie Campbell**

www.bellabelledolls.co.uk

www.bellabelledolls.blogspot.com



Aim Exhibitors...

Ann High

Anro Miniatures

Artforge

Bella Belle Dolls

Crumpled & Rumped

Dateman Books

Deb Jackson Designs

Elf Miniatures

Ellie De Lacey

Gale Bantock

The Giddy Kipper

Jill Bennett

Jo Arts

Josephine Parnell

K Designs

Lins Minis

The Little Hatter

Minicaretti

The Miniature Garden Centre

Minst.com

Miss Sally World

Pastmastery

Petite Properties Ltd

Peter Tucker

Platts Mini Packages

Shepherd Miniatures

Stokesay Ware

Sue Cook Miniatures

Templewood Miniatures

Tower House Dolls

Willow Models

Kensington Town Hall, Hornton Street, London W8

www.dollhousefestival.com

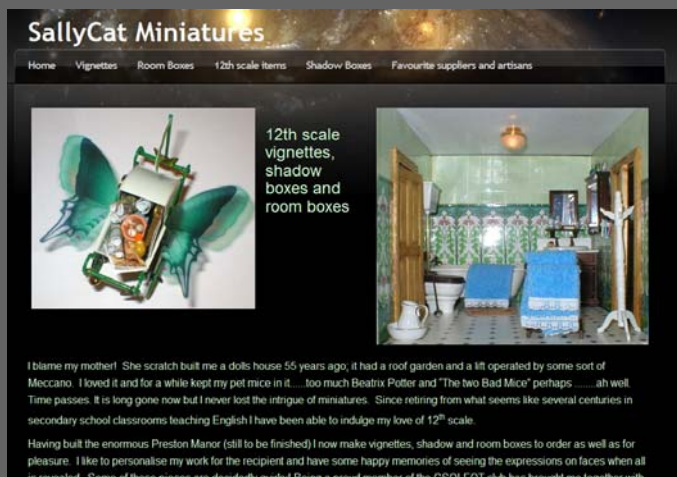
New On The Web

Each month we highlight a particular AIM member's new website and to continue this feature we have chosen the website of Sally Watson of www.sallycatminiatures.com

Sally makes 1/12th scale dressed furniture to order as well some standard themed pieces such as a witch bench, an explorer and a "princess" dressing table. Room boxes and shadow boxes are also developing.

SallyCat Miniatures has been trading since February 2009, so Sally is quite a newbie to the world of miniatures. Based in Sidcup in North Kent, Sally, since retiring as a teacher of English in a secondary school, has been able to indulge her love of 1/12th scale miniatures. This striking website, with its very dark graphic background grabs your attention immediately you click on it.

Sally tells us *"I used Yola – which is a free site where you can design your own pages. It has a good range of settings and backgrounds. The background was chosen to avoid the obvious dolls houses and toys feel. The layouts were selected for simplicity; I wanted the photos to speak for themselves."*



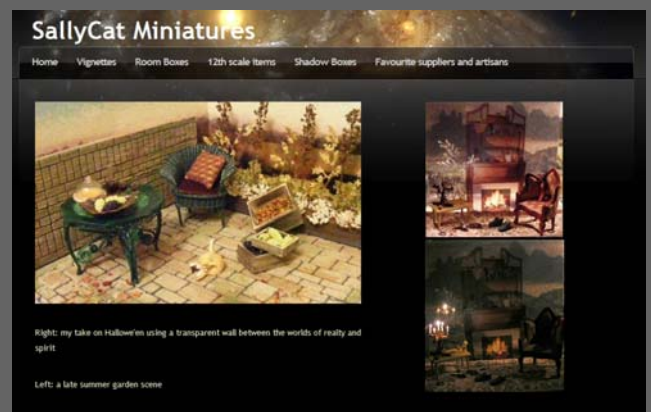
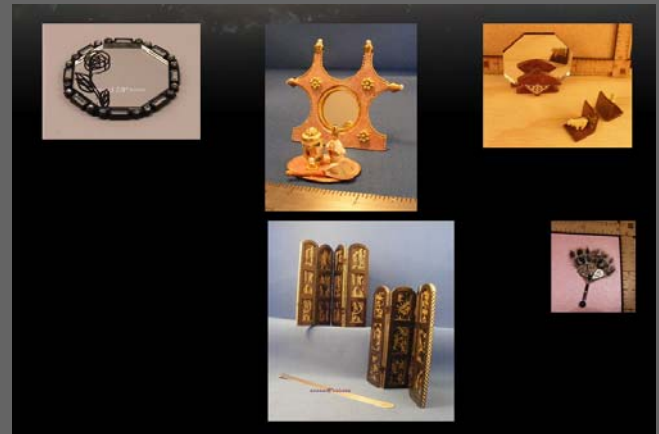
Her website is very basically laid out and easy to navigate. With five simple sections, the visitor can easily see what is on offer at a click of a button.

Apart from the **Home Page**, there are five other pages; **Vignettes**, **Room Boxes**, **12th Scale Items**, **Shadow Boxes** and **Favourite Suppliers & Artisans**.

The Vignettes page shows a variety of attractive work tables and boxes that customers can order. Each photo is enhanced by the dark background and attractively laid out. Also over each of the other sections Sally's photos certainly do speak for themselves and visitors can clearly see Sally's work that is on offer.

Sally goes on to say *"I would like to make it an online store but that is well into the future."*

We here at AIM wish Sally well as she embarks on her relatively new career in miniatures and think she has done a great job in creating a simple and yet very effective website to promote SallyCat Miniatures.





Sassy Marsha's Intoxicating Choc-O-Lat Bar

By AIM Member, Marsha Mees

Some things myself such as the awning and umbrella and the flagstone floor, which is made out of paper clay following a tutorial by Tracy Topps.

All the wonderful chocolate goodies were created from my wonderful mini friends, Debbie from Tiny Treasures (UK), Rosanna (Italy), Kerry Alexander (UK) Rosie from My Mini Sweets (USA), Kim from It's A Miniature Life (USA), Betsy Niederer Miniatures (USA) and Jill from the Miniature Cake Shoppe (UK).

I still need to find a couple of bistro chairs and create some customers for my Intoxicating Choc-O-Lat Bar but at least I finished ONE project on my to-do list!!

My chocolate shop came to life with a LOT of help from my friends from all over the world!

One of the exhibits at the 2008 Good Sam Show was a bistro. I instantly thought what a fabulous chocolate shop that would make. However, this room box is not a commercial kit. It was made for a mini rendezvous. Well, my girlfriend found me one and I instantly bought it. It was already assembled and ready to be painted and accessorized!!

One of the more difficult decisions was what colour to do it. At first I was leaning towards tiffany blue and chocolate brown but as everyone knows I LOVE pink, so pink it was! I did make

To view Marsha's work, go to: www.sassyminidolls.com

© Marsha Mees of Sassy Miniature Dolls 2009



Salt Box

By AIM Member Jane Harrop

Salt Box c1850

Salt was essential for preserving meat and fish, as well as adding flavour to meals and was often stored in a small box with a sloping lid.

Salt boxes were traditionally hung by the hearth, where they would have been close at hand for preparing and cooking food, as well as protecting the salt from the damp.



MATERIALS...

$1/12^{\text{th}}$ scale

$1/16\text{in}$ (1.5mm) thick obechi wood

$7/8\text{in}$ (22mm) by $11/16\text{in}$ (17mm) for back

Two $1/2\text{in}$ (13mm) by $11/32\text{in}$ (9mm) for sides

Two $3/4\text{in}$ (19mm) by $1/2\text{in}$ (13mm) for base & lid

$11/16\text{in}$ (17mm) by $3/8\text{in}$ (10mm) for front

$1/32\text{in}$ (1.5mm) thick obechi wood

$9/16\text{in}$ (14mm) by $11/32\text{in}$ (9mm) for inside base

$9/16\text{in}$ (14mm) by $3/8\text{in}$ (10mm) for inside lid

$1/24^{\text{th}}$ scale

$1/32\text{in}$ (1mm) thick obechi wood

$7/16\text{in}$ (11mm) by $5/16\text{in}$ (8mm) for back

Two $1/4\text{in}$ (6mm) by $5/32\text{in}$ (4mm) for sides

Two $3/8\text{in}$ (10mm) by $1/4\text{in}$ (6mm) for base & lid

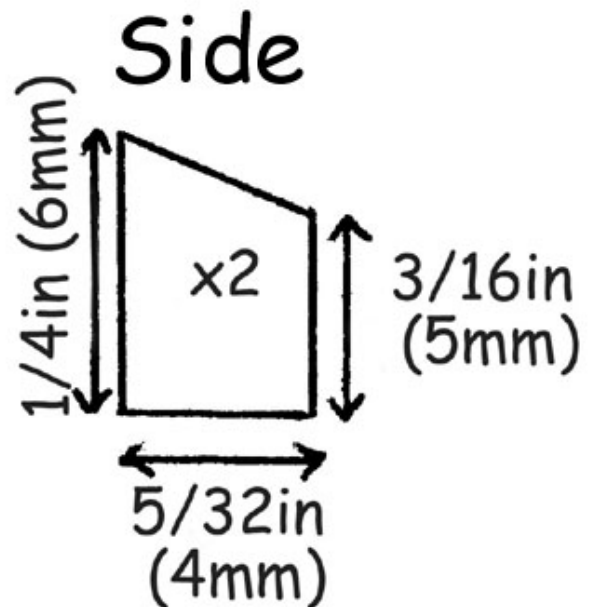
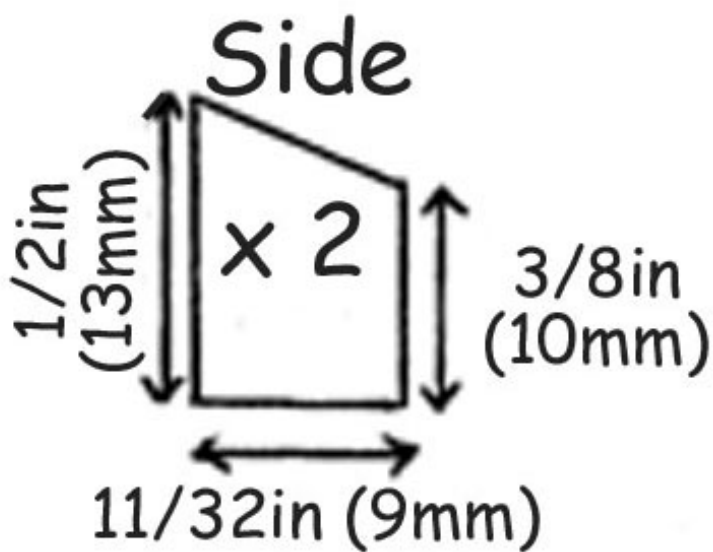
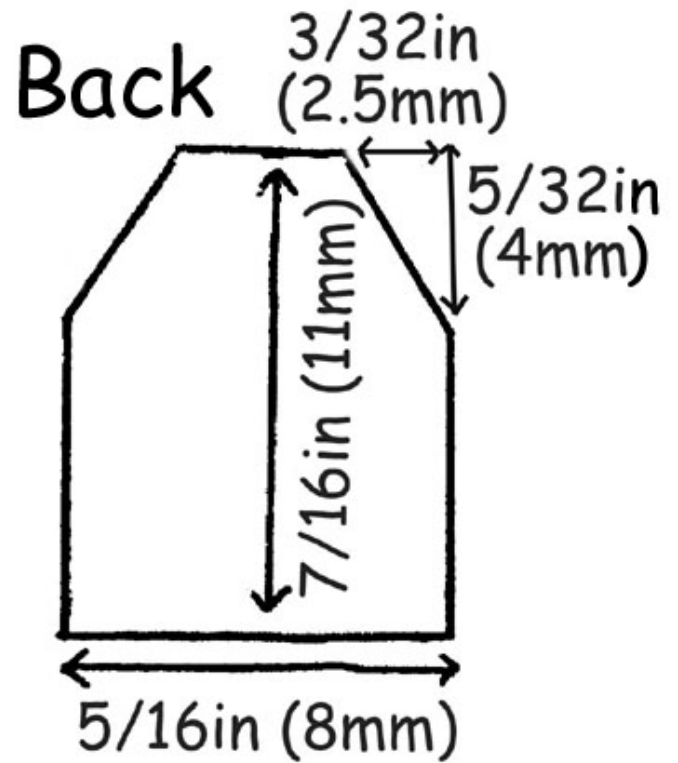
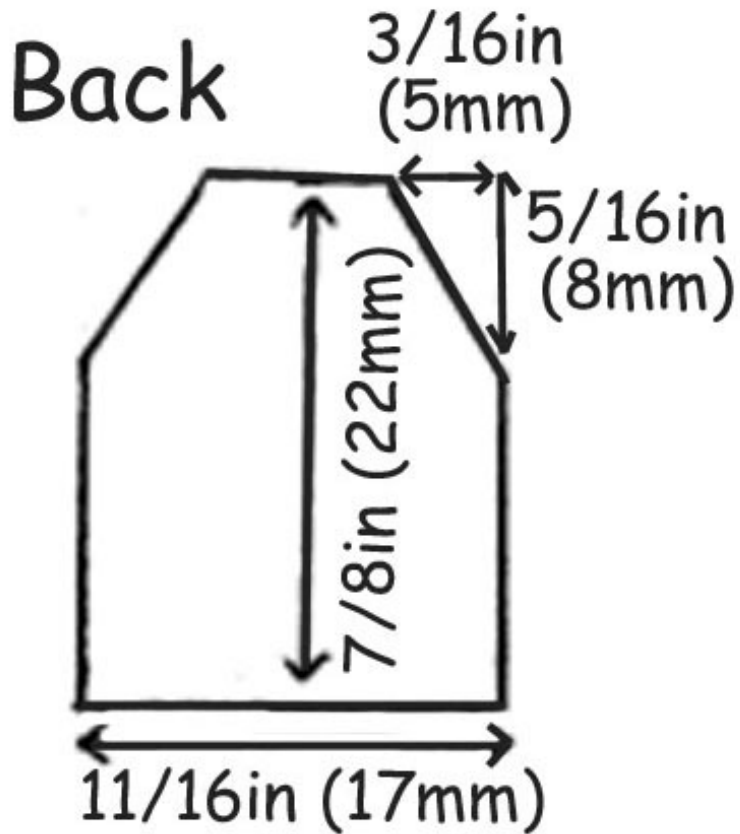
$5/16\text{in}$ (8mm) by $3/16\text{in}$ (5mm) for front

$5/32\text{in}$ (4mm) by $1/4\text{in}$ (6mm) for inside base

$1/4\text{in}$ (6mm) by $3/16\text{in}$ (5mm) for inside lid

1/12th scale

1/24th scale



METHOD...

STEP 1.

Transfer the templates on to the back and side pieces and cut to size.

STEP 2.

Take the back wood piece and measure 1/8 in (3mm) (1/16 in (1.5mm) at 1/24th scale) down from the top of the wood and make a mark centrally. Use a pin vice to drill a pin sized hole through the wood to enable the salt box to be hung.



STEP 3.

Take the lid wood piece and slightly chamfer one long side. (Chamfer means to create an angle at the edge of the piece of wood. Hold the piece of wood upright (at a slight angle) above fine grade sandpaper, with the chamfered edge facing down. Sand the edge in small sweeping motions in the same direction, until you achieve your required angle). Repeat the procedure with the front wood piece on one long side only.

STEP 4.

Carefully sand the wood pieces and then stain each of the components. Apply wood stain along the grain of the wood using a soft cloth or paintbrush. Apply sparingly as too much stain can warp the wood and allow them to dry completely before construction.

STEP 5.

Glue the two side pieces on to the short edges of the inside base piece, followed by the front wood piece. The chamfered edge on the front wood piece should run in-line with the angled side wood pieces. (The photograph shows the box from the front, the inside base piece is sandwiched in-between the side and front pieces at the bottom of the construction).

STEP 6.

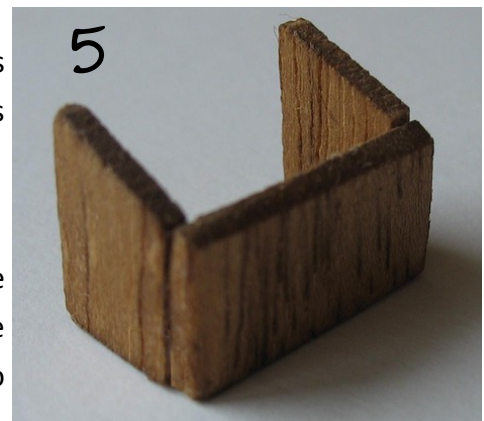
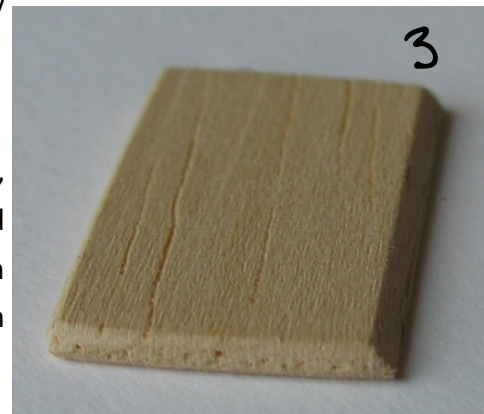
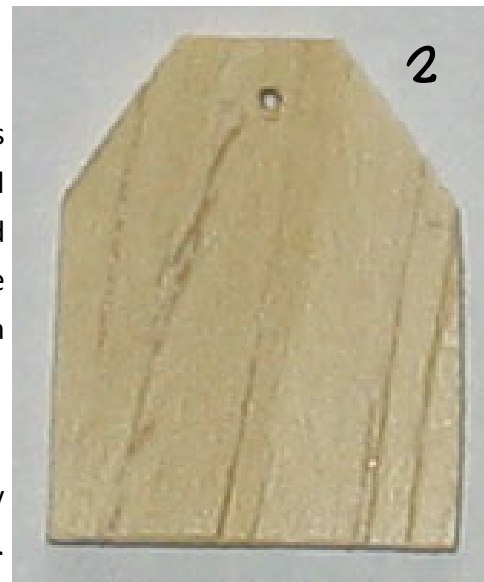
Glue the construction on to the back wood piece, so that all outside edges are flush. Position and glue the base on to the box, so that the back edge is flush with the back of the box and the side and front edges overlap slightly.

STEP 7.

Position the lid on top of the box, with the chamfered edge sitting against the back piece. Remove and glue the inside lid wood piece centrally on to the underside of the lid. Check the lid fits snugly on the salt box, before leaving to dry.

STEP 8.

Insert a pin into the hole on the back of the salt box before hanging next to the fireplace. If you wish to add more distress marks to your salt box, rub the wood with black shoe polish, leave to penetrate for several minutes and buff with a piece of paper kitchen towel.



© Jane Harrop
October 2009
www.janeharrop.co.uk



2009



ADVENT CALENDAR



As a way of giving something back to the miniature community, this December the members of AIM have something very special in store for all visitors to the AIM website. AIM members have come together to say a collective thank you to all the customers who support them and their miniature businesses throughout the year.

So the **1st of December** will see the launch of the

first ever AIM Advent calendar and behind its 25 virtual 'miniature' doors there are 25 fantastic FREE projects - all ready and waiting to be revealed.

Each day of Advent one of our virtual doors will 'open' and reveal a hidden individual project written by one of our highly talented AIM members for visitors to enjoy!

All in all, there will be a fantastic variety of FREE seasonal projects available to download and keep.

So, this December – forget the chocolate advent calendar, instead why not bookmark the AIM website and return each day to enjoy the AIM's unique and much more satisfying 'project' calendar instead!

www.artisansinminiature.com

Make sure you don't miss a single day!!



A World Without Coffee?

By AIM Members Emma and Neil Martinot

Where would we be without coffee?

Most of us would probably spend at least half the day asleep without our morning "fix".

What would an early morning bistro-dweller dip their freshly baked croissant or *pain au chocolat* into? Water? Orange juice?

No, that won't work. It has to be coffee.



Without coffee there would be no delicious tiramisù. This is starting to sound most worrying!





That Starbucks in town would probably be yet another optician or greeting card shop.

No coffee equals no cappuccino and that would have rendered these cappuccino macaroons with cappuccino miniatures impossible to make (yes we made the real macaroons - yummy!).





A cappuccino break without a cappuccino - there'd be no need for this pretty cafetière.



Would Bonne Maman be less "Bonne" without a cup of creamy cappuccino?





Who can think of Paris without imagining drinking a coffee in the umpteenth "Café de Paris"? You'd just have to enjoy the Souvenir cookies without coffee...

And our friends in the police force? Donuts and coffee...without coffee?



No, we need coffee.

Life without coffee would be like roast turkey without stuffing; acceptable, but a just a little bit empty!

All photos and text © 2009 Emma and Neil Martinot – Emmaflam & Miniman.

www.emmaflam-miniman.com <http://parisminiatures.blogspot.com>

A Pastry

Kitchen & Shop...





I was delighted to have the opportunity to make this “Une Petite Patisserie” in a class in Chicago, April 2009. It is a two room box with a kitchen and shop together with a display showcase in the wall dividing the two. I had the confidence to choose my own finishes along with the support of the teachers to create this project.

Many of the furnishings and fixtures were purchased through talented craftspeople in the UK. I used Jane Newman’s sink, plate rail and table in the kitchen, along with the beautifully crafted lights by Raymond Story. Graham Simpkin worked with me for my bakery display cabinet and then cut me specific sizes of decrastone to simulate marble to use throughout the shop and kitchen to provide a uniform look. The wallpaper in the shop comes from Spain which I like to use in my projects as it has a look suited to my modern “French” patisserie.

Many of the accessories are instantly recognized in this box. Stokesay ware made the ingredients canisters and china on the table, Terry Curran made the milk pail and tea canister, Country Treasures made some of the brass items, Jason Getzan made the black baker’s rack and some of the copper pieces and Shepherd Miniatures supplied the cake boxes and flour sack.

The miniature pastries and food have been collected at various international miniature shows over a number of years. This two room box gave me a showcase for desserts by Culham Studios, the English Kitchen, the Kitchen Captive, Minicris, Tiny Ter, Lyn Latimer, Wee Little West, Dollshouse Delights, Maryvonne Herholz, Provence Miniatures and le Molecule.

I have another display case that I will fill with seasonal pastries and just exchange it temporarily for the Christmas and Easter seasons.

Please contact me through my website if you have any questions or wish to know a source of a miniature that I may not have included.

Martha McLean 2009 - Text & photos in this featured article belong to Martha McLean.

AIM Artisans Working Together For The Magazine & Charity.



When Brian and Loraine Taylor of Grandad's Miniatures asked me if we could create something together for the next edition of the AIM magazine, I was honoured and said "Yes" very quickly.

I spotted a cute little apple box on his stand and suggested that Brian make a larger one to put biscuits/cookies in and perhaps a cake stand.

A few days later a small package arrived with four of the most delightful pieces for me to make food for.

I do hope that I have done them justice!

Piece no: 3066 is a Pear Box and contains chocolates, it is hand turned in osage orange from North America.

Piece no: 3067 is an Apple Biscuit Box containing chocolate chip cookies. It is hand turned in tulip wood from South America.

Piece no: 3068 is a cake stand with a chocolate fudge cake and it is turned in Australian Soapstone.

Piece no: 3068 is a cake stand with a lemon cake; the stand is in rainbow colours and is turned in Acrylic.

Each piece is unique and comes with a signed and numbered card.

We decided that it would be great to donate these pieces to Celia Thomas of K.T. Miniatures (another AIM member) to be sold at the Thame Fair, in aid of the charity Breast Cancer Campaign.

The Fair will take place on 20th February 2010 and details are to be found on the K. T. Miniatures website: www.ktminiatures.com

Mags Cassidy

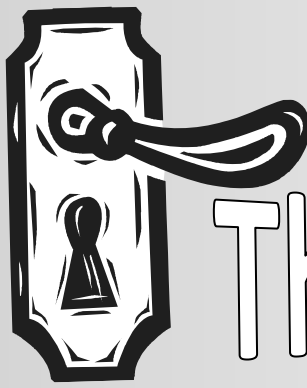
www.mags-nificent.co.uk

Brian Taylor

www.grandadsminiatures.com



Through



The Keyhole

By AIM Member, Montse Vives

This month we take a closer look inside the Spanish work space of Montse Vives.

Montse lives in Barcelona, near the famous Sagrada Familia

I'm lucky, I've got a whole room for my miniatures, but it cost me some "witch work." When I moved with my husband, at his former single flat, he had wrongly assumed that miniatures do not take much space. "But you make miniatures, don't you? Small things, after all." He started to realize his mistake when the first boxes arrived. "That's it?" And I said "No, that's not even half of it".

My stuff, tools, and materials were kept in places around the house, but I worked at the dining room table. One day, when he arrived home, he found me at work flocking some animals, a few limbs scattered on the table, and some other arms, legs and heads in the oven. He looked in fear and said, "I feel like I married Dr. Frankenstein". I think that's when he realized that I needed a whole room for my miniatures!

Now we live in the same flat, but it's much bigger since we bought my sister-in-law's flat near it, and joined the two flats. And finally I had my studio! It's completely IKEA furnished: cheap, sturdy furniture, so you don't get desperate if some glue, paint or unidentified substance stains it. The table has some storing space on the legs, A-shaped, and I nailed a metal bar with hanging plastic recipients, perfect for brushes and modeling tools. On top of it there is a lamp-lens, a lampshade, and a desktop protector, to protect the surface and... why deny it?... to hide the stains. At the moment I took the picture, I was about to make some needle felting; sometimes I need a bit of miniature detox, and I always like to explore new techniques and crafts.

Between the table and the sewing machine, I keep my sewing stuff, both on the small bookcase and the plastic drawer units. The wooden drawers, decorated with a Japanese themed paper, are the place for some tools of less use. On top of it, the small hi-fi and a sampler that my grandma made, in 1925. She died recently, and I found it, wrinkled and dirty, amongst her sewing stuff. I keep it as a remembrance to a generation of women who produced such things and didn't give them any importance! The wall with the sewing machine is decorated with some of my artwork, and on the shelves I keep the materials for my miniatures:





polymerclay, textures, cutters, feathers, flocking...

Having been like a craft-gypsy or a miniature refugee, with no place for my work, has led me to appreciate my luck, and to not push it too hard. I tend to restrain the magpie complex that we all have, for instance, and throw away many things if I don't use them for a certain period of time. Of course I keep a lot of things of the category "please-give-it-to-me-because-it-may-come-useful-sometime-one-never-knows", but I have a limited space for them, the small plastic drawer unit on the materials shelf. The "miniature stock", finished items, are kept on the smaller shelf. I try to have a limited space for them too, because I have to carry them to fairs. This way, they are kept in the minimum possible space.

The sewing machine is a "historical piece" too: it belonged to my grandmother's husband, who used to have a bridal atelier. It's a Reffrey from the '50s, but it's in perfect condition; they built things to last, in those days! The mannequin was from my mother-in-law's shop. She had a plus-size shop: the mannequin is a 44, and I'm supposed to be a 40, so it's not very useful but better than nothing. It's "wearing" my painting coat, I made it to avoid staining my clothes.

I keep a cork board on the wall, where I pin important things such as commissions, telephones, addresses, and inspirational pictures.

Finally, the big bookcase is for books, sewing patterns, paints, big fimo quantities (I also keep a "fimo caca" box, with scraps of mixed colors), the pasta machine, glues and sealers. The doll was restored by me, she is a celluloid Bruno Schmidt. Next to her, the euro coin I keep for reference in miniature pictures.



I know my limits; my workspace tends to be cluttered, and full of things out of place. I have had to find a way of organizing things that was both practical and easy to keep. There is no use in keeping things in perfect order, if you cannot reach them or if you have to turn a whole box upside down to find what you want.

Besides, I like to work in several projects at the same time. I can be sewing a skirt for me, modelling a bunch of birds, and painting a picture of some landscape that has captivated me. I have had to accept my chaotic way of working, and I have had to accept that many people find it annoying. But I've learned to breathe hard, say "auuuuuuummmmmmm" and reply, "That's the way I am!"



And finally, when I'm at work, if I need to relax or let loose in search of inspiration, I can have a look at the patio and the plants. I love caring for my plants, and try to keep this little patch of nature as poison-free as I can. I'm proud to say that we have some visitors who come time after time, like a male blackbird. He came on his own, then he brought the female when they were courting, and finally came with the children! No doubt they felt happy and safe, like I do when I'm doing miniatures.

Text & Photographs © Montse Vives

<http://minimontse.jimdo.com>

<http://minimontse.blogspot.com>





Well, happened to...

A Miniature Artisan

This month, spiders do seem to be on our members' minds!!

Linda Gale, from U.S.A. writes:

I thought I'd tell you a story about our granddaughter: I am certainly no fan of spiders – but as long as I don't recognize them as dangerous (black widow, fiddle back – in this part of the world) – I usually try to avoid them – knowing that eventually they are going to find all the noxious bugs that I really don't like (flies and other crawlies) and dine on them..... yummm! My husband is the same way – and often will go out of his way to release back to nature the bees, spiders, and other 'good bugs' that get into our house. He scoops them up in a paper cup, on a paper plate – or sometimes even in his hand, takes them to the nearest door, and waves goodbye.

One night, our granddaughter, Gabby, who was about 6-7 at the time – spent the night. She had a deathly fear of bugs.....

Well – back to the story. We have a king-sized bed, and Gabby always loved to snuggle with us, as we'd tell stories about when we were growing up –until she conked out. As we were getting our pyjamas on, she noticed a little spider WAAY up on the ceiling – and nearly had a fit! We told her it was WAAAY up there – and wouldn't hurt her – which she didn't believe for one minute. After returning from brushing our teeth, she looked all over for the spider – and couldn't see him. She asked my husband about the spider – and he said: "George? You mean George?" She stared at him with her mouth open --- not believing her ears. He said: "George is my pet!" Her eyes got even bigger. "You mean you actually NAMED A SPIDER???!?" Without flickering an eyelash, he said "sure – we named the cats, didn't we?"

All was silent – and then my husband saw the spider again – climbing over the wall nearby. Without a word, he went over, scooped it up onto his hand and said: "Hi George! Where have you been???" Let's take you outside for the night..... Say Goodnight, Gabby!"

Gabby still wide-eyed, gulped and said.... "Goodbye....." and looked grateful, – though still a bit frightened – as he took the critter outside.

Gabby got into bed and looked at me very seriously and said: "I really love you guys.....but you have some really weird pets!!!" Never again was she 'deathly afraid' of spiders and bugs – she would avoid them – but not go into hysterics like she used to do! I guess it worked!

Linda Gale, IGMA Artisan, Omaha, U.S.A

www.tinyurl.com/LindaGale www.tinyurl.com/LindaGaleHats

Eileen Sedgwick's spider story – is very short – and very funny!

Another spider story:

Mum has a 'thing' about flies in the house and so tolerates spiders, and had 'cultivated' one with a lovely, web which lived in a crevice in the kitchen.

"Oooo..." said I, to my small daughter. "Look, (pointing at it) this is Grandma's new pet!"

Up leapt the dog, wondering what I was pointing at, and ate it!!!!

By Eileen Sedgwick

www.eileensedgwick.com

Barbara Brear has been organizing a Miniature Auction.....

The Miniature Auction.....

I took on the organisation of our annual Miniatures Auction, which was to be held at the school where I teach.

The reason I was prepared to take over the auction was because I LOVED the auction. It was one of the highlights of my miniature year. It was for this reason that I made it QUITE clear to the auction sub committee FROM THE START, that, although I was prepared to do ANY amount of work before the auction, I was CATEGORICALLY not prepared to lift a finger on the day itself. I wanted to float around playing gracious hostess, gracious hostess, preferably dressed in white, and then sit down and enjoy the auction as I had always done in the past. No problem.

Arrive - Dawn of Auction day. 4.30. Still some entries to be captured into the newly born computer system, so do that for half an hour before getting ready.

5.00 Pack the car and make tea.

5.30 Arrive at school with 3 HUGE bunches of keys and a myriad of instructions and codes for disarming and opening up the school, to be greeted by immaculate green lawns under the gorgeous old oak trees and one HUGE pile of fresh doggy doo right in the middle of the rolling lawns. Hmmm. Have to do something about that before the guests arrive.

5.45 open all the gates for the school – which entails jimmying all the sensors so they stay open for the day. By the way – the school stretches for 3 blocks so to get from one gate to the other was in itself equivalent to doing a Marathon.

6.00 Go to let in Heather and Hugh – the gates have closed. More sticky tape needed over the sensors. Empty my car of all the computer equipment and back up equipment (2 of everything in case)

6.10 Start moving all the items from their storage place in the safe, across to the hall passing the doggy doo on each trip.

6.30 Put the flower arrangements out, and give the glass shelves of the display cabinets a clean and put them in place (we don't want the top shelf crashing down on the items in the bottom now do we?)

It is now 7 o'clock and we have exactly 1 hour to put out 241 items and number them. No problem – 4 shelves – 4 helpers – easy. Oh hang on – one helper has de-materialized so we are down to 3. Each item has been meticulously wrapped in bubble wrap and magic tape and numbered on the outside so as to keep everything safe. We have no sooner worked out a system for laying out all the items in shelf order when the first "guest " arrives – early. Oh well, hope they didn't step in the doggy doo.

Heather has to go and do her job of meeting and greeting and processing people as they come in. Down to 2 of us and 30 minutes left. We start, and find that it takes 2 minutes to unwrap, tick off in the catalogue, place and number each item. That means we need 482 minutes to get this job done and we have 20 minutes left. Hmmm.... arithmetic was never my strong point but even I can work out that the auction is going to be over by the time we have all the items laid out. Time to bring in the cavalry.

We commandeer helpers from the ranks in the kitchen and soon have 5 people all unwrapping, placing and numbering the items. The pile of discarded bubble wrap and boxes is threatening to topple over so we dump it outside to deal with later.

By the time 8 o'clock comes we are almost there albeit in a slightly confused fashion but I soon realise that there is no way that Hugh is going to be able to find each item in turn without my help. I have an INTIMATE knowledge of each piece. How intimate? Well I have:

Collected it from the post office

Unwrapped it

Examined it

Taken 10 photographs of it ...

Selected the best photo, orientated it, cropped it, sharpened it, re-named it, re sized it, exported it, saved it and deleted the other 9 photos. Then I have typed up its description in the catalogue, and in some cases brought in a photo of it. I have then put it into the Power Point presentation and put it in 2 places on the web site. I have then numbered it and re wrapped it and stored it in the safe and finally added it to the computer system that is going to run the auction. I think I know each piece intimately

So much for sitting back and enjoying the auction. I commandeer Neil to run the Power Point presentation for me and I answer 5 phone calls from people who are lost or wanting directions. Still haven't dealt with the doggy doo and now the sun is up and the flies are gathering... oh well.

I get a cry for help from Jackie – the planned printer has different connections to the ones on his laptop and won't work. Can I fetch one from my Library? Now, my computer is tied down like Fort Knox and has to be released before we can get out the printer cables. Else and I spend 20 minutes wrestling with a padlock, 2 barrel locks, 2 bars and a UPS system and finally release it from the clutches of school security. Stagger over the lawn with it, stepping over the doggy doo on our way. No good – that one won't work either. Jackie will have to go home and bring our old printer and swap the system over to his other laptop which will connect to the printer. I leave him to solve that problem so I can get back to the auction.

Just then Roy comes to tell me that his telescope is nowhere on display and he has LOOKED. NO NO NO! Panic. Mouth goes dry, knees knock, stomach churns. Hurtle over to the Library to check there, (doing a long jump over the doggy doo on the way there and back.) NOTHING. So this is what panic feels like.

Roy and I start to go through the pile of discarded bubble wrap and boxes and blessedly, he finds the telescope. I throw my arms around him and hug the remaining breath out of him, mainly out of gratitude for his calm composure throughout the whole ordeal. No one else even knows about the drama.

Time for the auction to begin. All is going swimmingly until I get called out of the hall because the one car park has both gates firmly closed and will not respond to any pleas to open up and people are locked IN. I have to drive around the block with my car to fool the IN gate into opening, leap out, put more tape over the sensor, reverse and allow everyone OUT of the IN gate. Drive back and hurtle over the lawns, more long jump, only to get back to the auction to find that the one item I really wanted – Bill's table has GONE. Damn.

Later on I again get called out of the hall and when I return, it is to hear Marius accepting bids for the rose bush. I want the rosebush!!!!!!!!!!!! Bid, bid, bid and get it and then Marius says "Congratulations you have just won a PAINTING of a rosebush!" Whaaaaaaaaaaaat???. I wanted the rosebush not the painting. So much for the Power Point presentation. But in due course the auction is over and I can collapse.

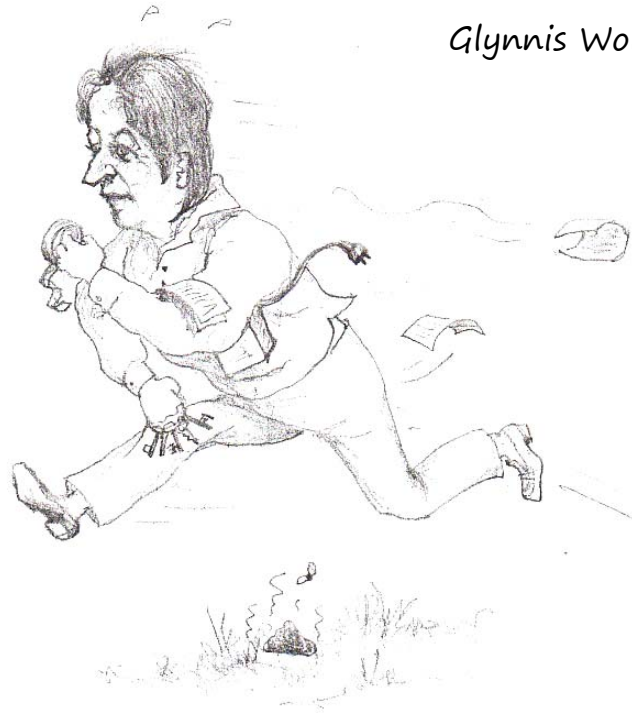
We clear up and lock up and pack away and as I leave the school grounds it is to notice that the pile of doggy-doo has now started to go crusty and it really is too late to do anything about it. Oh well, at least no one stepped in it!

Cartoon by
Glynnis Wolmarans

RARE BIRDS OF THE CAPE :
THE GLOSSY-HEADED DOO-DODGER *
HABITAT : OAK TREES, SOMERSET WEST
CRY : OFTEN-REPEATED "OK-SHIN,
OK-SHIN"
* (ALSO KNOWN AS 'THE BOOKMAKIERIE')

Barbara Brear © 2009

www.bbminiatures.homestead.com



Artisans In Miniature

"An association of professional artisans,
dedicated to promoting a high standard
of excellence in original handcrafted scale miniatures..."



www.artisansinminiature.com

The **AIM website** has been created in order to showcase the work of the individual artisan members whom together form the international **Artisans In Miniature** association.

AIM was founded in 2007 as an association for **professional** artisans who create beautiful and original scale miniatures for sale to the public. Since its launch, **AIM** has grown rapidly and now boasts some of the most talented artisans within the miniature world!

On the **AIM** website you will find further information about the work of these international artisans and artists who provide further information about their work in the AIM online directory, which is **free** for all AIM members and can be found on the AIM website. New member's pages are constantly being added to reflect our growing worldwide membership. So why not bookmark the site today!

Are YOU a professional miniature artisan?? Then why not join us??

AIM is completely **FREE** to join and inclusion in the AIM online member's directory is also uniquely completely

FREE!

So...if you are a **professional miniature artisan** and you would like to find out more about joining the **AIM Association** please email AIM's Membership Secretary: **Mary** for more information:

marysdolls@gmail.com



THE TRADITIONAL SUNDAY ROAST DINNER

By AIM member,
Mags Cassidy



Sadly today, many people do not bother with this old British custom, a roast dinner served at midday every Sunday.

Many miniaturists are unable to enjoy it due to visiting or working at Dolls house and Miniatures Fairs – I often hear one or another of them say, "oh I do miss my Sunday roast."

Many people prefer to eat out at 'Pubs' and Restaurants and the 'Pub' near to where I live has a lovely 'Carvery' every Sunday lunch time.

The customer always has a choice of four meats and turkey and beef are always on offer.

I thought it would be fun to make a Carvery Counter for Miniatura and happily it was sold.

As well as the meats and vegetables, there are plates and different sauces and gravy too.

I am now about to start work on a Salad Bar for the same Customer; I am looking forward to the challenge!

Mags Cassidy

www.mags-nificent.co.uk

Photographs & Text ©

Mags Cassidy





In Season This Month...



IN SEASON THIS MONTH...

...Apples and Pears!

Foreword by AIM Member Vicky Guile

AIM's second edition of 'In Season this Month' sees the spotlight focussed firmly on Apples and Pears. Apple trees were one of the first trees to be cultivated by man. That cultivation and hundreds of years of cross breeding has resulted in there being over 7500 varieties of apples today. Those varieties can be divided into three groups – dessert apples, culinary apples and cider apples.

1:12 Scale Apple Dumpling Prep Board by Betsy Niederer



1.

*1:12 Scale Apples and Pears
By Stephanie Kilgast*



2.





3.

1:12 Scale Peeling Apples by Vicky Guile

Cooking apples, bred for keeping their form and sharper taste, include varieties such as 'Bramley', 'Blenheim Orange' and 'Newton Wonder'. Cider apples are varying in their attributes as cider makers often use a blend of different apples to achieve an acceptable taste, common varieties are the 'Hamlyn', 'Captain John Broad' and 'Tan Harvey'.



4.

*1:24 Scale Apple Basket
by Alison Brand*

In Victorian and Edwardian orchards you were probably more than likely to come across breeds such as 'Adams Pearmain', 'Duke of Devonshire' and 'Golden Noble'.

Older varieties include the 17th Century 'Catshead' and the 12th Century 'Pendragon'.

*1:12 Scale Apple, Pear and Quince
Barrels by Philippa Todd*



5.



1:12 Scale Wormy, Rotten Apples Kiva Atkinson

Throughout history the apple has played an important part in science, myth and folklore. Sir Isaac Newton accredited his gravity theory to watching the fall of an apple from a tree. In China apples are representational of peace and apple blossoms symbolise female beauty, in Greek mythology a golden apple which was stolen from Hera's garden was the starting point for the Trojan War and in fairytale, a poisoned apple is the cause of Snow White's fall into a deep sleep from which (in some versions of the tale) she can only be awoken by a kiss from her one true love.

In Geoffrey Chaucer's 'Canterbury Tales', written between 1387 and 1400, 'The Cook's Tale' sees the phrase "Better is rotten apple out of hoard, Than that it should rot all the remenant" penned.

It's from this quote that we come to the modern day equivalent "One rotten apple spoils the whole barrel". This saying may also be of Chinese proverb in origin, but the fact remains that it can be backed up by scientific truth. The spores of mould and bacteria quickly migrate to the remaining apples, and can turn a whole barrel of apples rotten within just a few days.



1:12 Scale Snow White by Louise Goldsbrough

The pear, unlike the apple, has only around 2500 different varieties. Originally cultivated by the Chinese in 5000BC under the instruction of Chinese diplomat Feng Li, he saw the cultivation of pears amongst other fruits such as apples, persimmons and peaches as a viable commercial venture. Pears were also a common fruit in Ancient Rome, where a pear was never to be eaten raw but stewed with a mixture of spices and honey.

One of today's most popular varieties of pear is the Bosc Pear or Beurré Bosc. Discovered in the 1800s.



1:12 Scale Bosc Pears by Kiva Atkinson

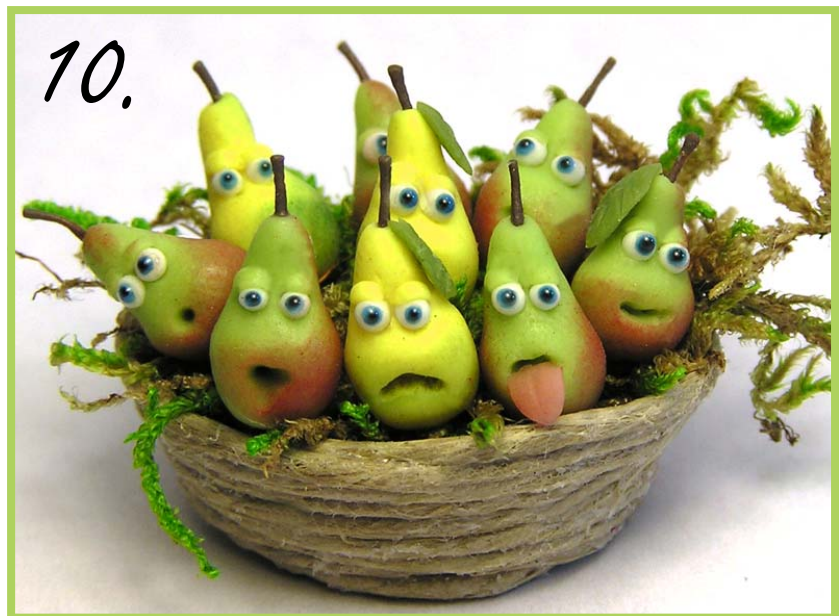


1:12 Scale Pears in Chocolate by Emma and Neil Martinot

The shape of a Bosc pear is unlike many of its relatives. A plump round base is typical of the Bosc, with an elongated neck and skin in warm brown with russetting over the surface. The flesh of the Bosc is firmer than most pears and because of this they are often the first choice for cooking.

One popular method for cooking Bosc pears is poached with spices and then covered with chocolate sauce – a gourmet delight.

1:12 Scale Pear Heads by Kiva Atkinson



Other old varieties of pears include the 'Barland pear' from the 17th Century, this variety is said to be one of the best pears from which to make pear cider, also known as Perry, which has been a popular alcoholic beverage throughout farming communities within England, Scotland, Wales and Northern Europe for centuries.

The Japanese 'Nashi' pear dates back to the 1100s BC and the Chinese 'Tsu Li' dates back at least one thousand years. Both 'Nashi' and 'Tsu Li' are more apple shaped in appearance, but the 'Tsu Li' is not as juicy as the 'Nashi'.



The 'Pound Pear' which is also known as the 'Belle Angevine' dates back further than 1690. As the name suggests these pears weigh in at least one pound each, two pounds being normal and four pound pears just as common.

The tough flesh of the 'Pound Pears' makes them unsuitable for eating raw, but after baking whole wrapped in pastry or in chunks in pies the flesh softens to a smooth consistency.

1:12 Scale Pear Pie in Hand-painted Dish by Emma and Neil Martinot



12.

Pears, as well as apples, lend themselves to a variety of culinary uses. Jams and chutneys, crêpes, cakes, sauces, sorbets, flans and tarts and the list is not only subjected to sweet dishes.

They make an excellent accompaniment to cheese, the blue-veined and mature cheeses especially. Added to game pies or served sautéed with other poultry or game dishes and canned pears and reconstituted dried apples are equally as good for cooking as fresh for all of the above methods.

1:12 Scale Fruit Bowl with Apples and Pears

by Kerry Fawcett

So, whatever era in history your dolls house or miniature scene is depicting...

...the crunchy apple and juicy pear will fit right in!

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www.njdminiatures.com

With thanks to and inspiration from...

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13

Tutorial...



Apples and Pears!

by AIM Member Philippa Todd

Apart from the obvious differences in shape, the technique to make both apples and pears is fundamentally the same. It is always best to model from life; if you do not have the fruit to hand try and find a photograph.

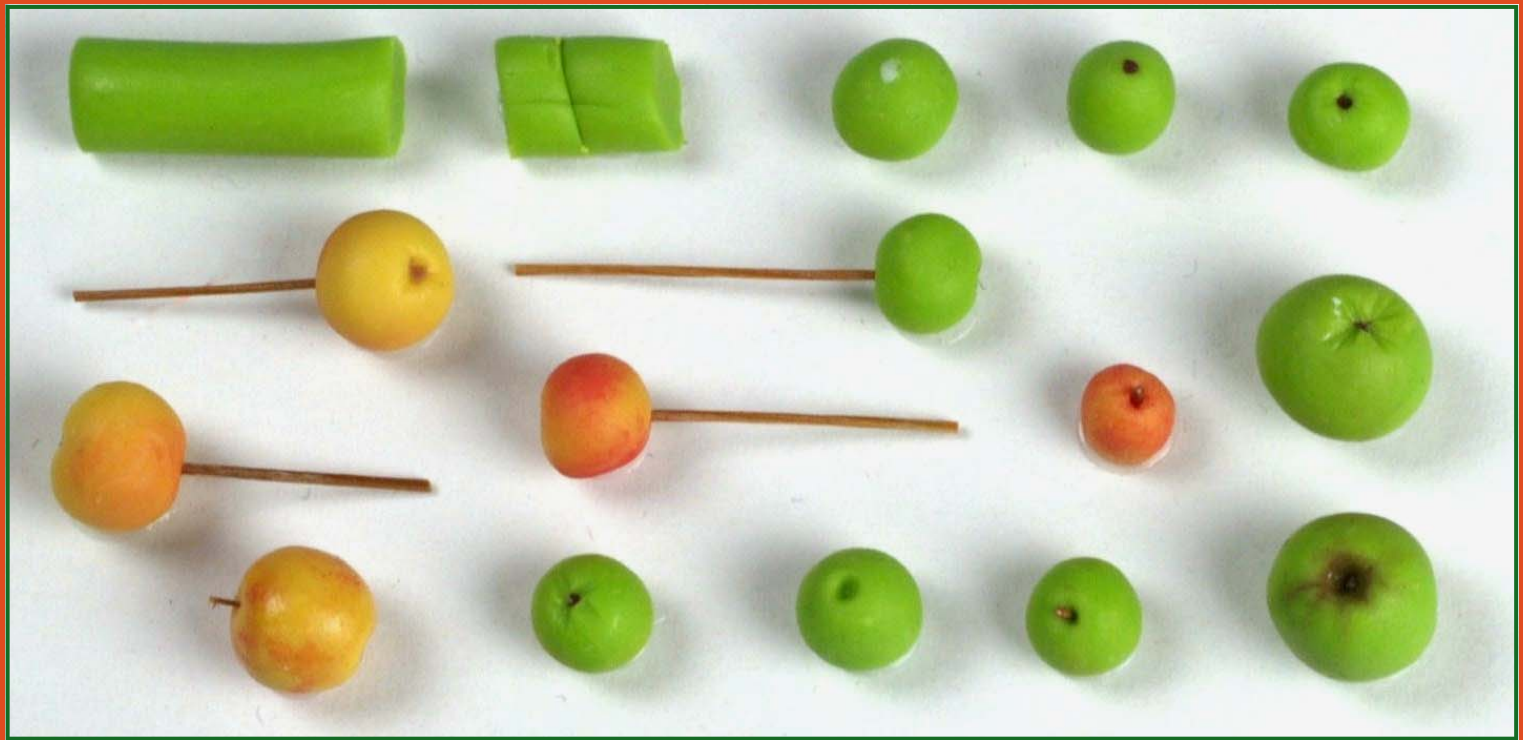
Rocha Pears

Mix together golden yellow, champagne, translucent, in proportions of 6:3:6. (I have used Fimo Classic). Then roughly marble in an equal quantity of champagne. You do not want to work the clay so much that the colours merge completely. Form the mix into $\frac{1}{4}$ inch (6 mm) diameter balls and model into a pear shape, making each pear about $\frac{3}{8}$ th inch (10 mm) high and $\frac{3}{16}$ th inch (5 mm) in diameter at the fattest part of the base. Indent a small hole down into the top (stalk end) of the pear using the tip of a cocktail stick (toothpick). Indent a ring of ridges around the bottom of the pear using the side of the tip of a cocktail stick. Use a blade to smear a small amount of brown clay onto a tile and then use the tip of the blade to add a small amount of the brown clay into the centre of the indented base. The fine narrow stems cut from tiny dried flowers make excellent stalks and if cut to one inch (25mm) lengths the stalk can then be used as a handle when colouring the pear. Dip the tip of the stalk into some liquid polymer clay and insert it into the top of the pear, pushing it into the body of the pear. Colour the pear with light brown pastel powder and add some sand/green/red and red/brown pastel powder highlights. Bake the pears for the time and at the temperature recommended for your chosen brand of clay. Cut off the excess stalk when the pear is cool.

Warden Pears

Mix together translucent, green and leaf green in proportions of 2:3:1 and roll to $\frac{3}{16}$ th inch (5 mm) diameter cylinder and cut into $\frac{5}{16}$ th inch (8 mm) segments. Form the segments into long thin pear shapes and add a stalk as before. Add a small piece of brown clay into a shallow depression in the base of the pear. Dust the pear with red sandy/brown pastel powder then highlight with dark sandy brown pastel powder. Bake the pears for the time, and at the temperature recommended for your chosen brand of clay. Cut off the excess stalk when the pear is cool.





Bramley Apples

Mix together green, golden yellow, champagne and translucent in proportions of 4:7:9:5 (make extra as the same colour mix is used to make the Granny Smith apples). Form the clay into $\frac{1}{4}$ to $\frac{3}{8}$ th inch (6 to 10 mm) balls and indent the top (stalk end) using the tip of a cocktail stick (toothpick). Indent a ring of ridges around the bottom of the apple using the side of the tip of a cocktail stick. Add a tiny ball of brown into the centre of the ridged indentations and a stalk into the other end, using the same technique described in making pears. Colour the indentation around the stalk with brown pastel powder and highlight the sides with red and yellow/sand coloured pastel powder. Bake the apples for the time and at the temperature recommended for your chosen brand of clay. Cut off the excess stalk when the apple is cool.

Granny Smith's apples

Use the same techniques and coloured clay described to make the Bramley apples, but make the apples smaller. Add sand coloured pastel powder highlights. Then finish as before.

Gala Apples

Mix together yellow, champagne and translucent in equal proportions, and roll the mix into $\frac{1}{4}$ inch (6 mm) diameter balls. Finish using the same technique as for the Bramley apples, but dust the apples with red pastel powder and finish as before..

www.toddtoysandminiatures.com

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The Not So Humble Apple Pie!



A Brief History of the Apple Pie!

By AIM Member Vicky Guile

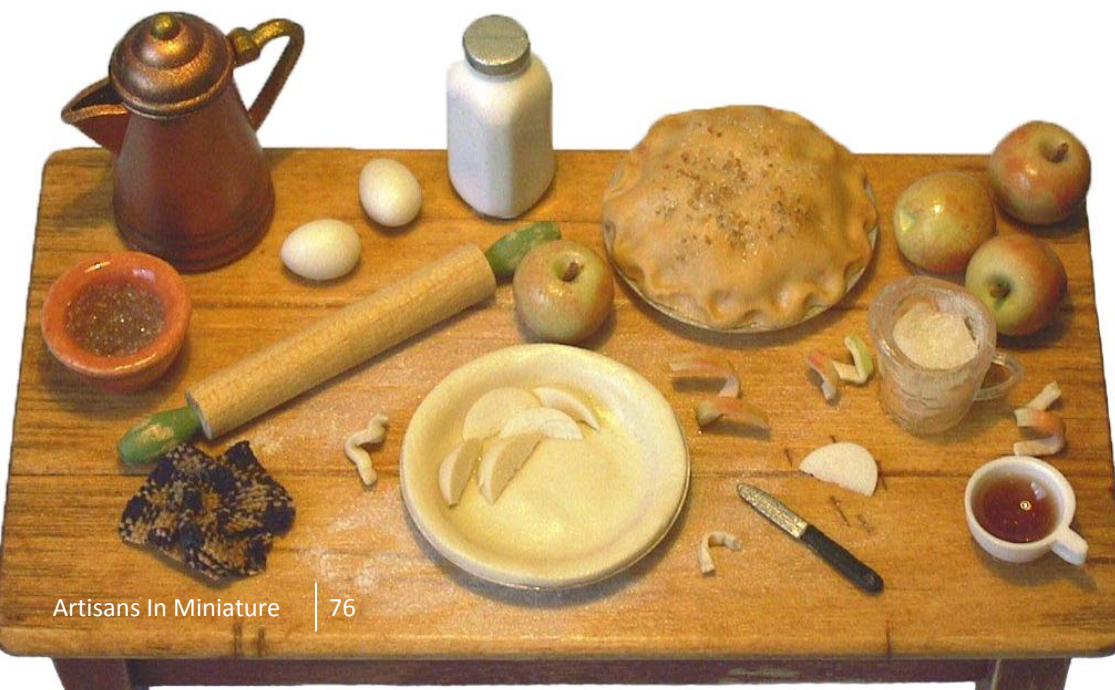
When we think of food with apples as an ingredient, the first response for many of us is the traditional Apple Pie with a soft and tart filling flavoured with spices such as cinnamon, allspice, nutmeg and cardamom all encased in a crumbly pastry crust. One of the earliest known written recipes for apple pie, by Samuel Pegge in *'The Forme of Cury'* compiled in 1390, tells us that the pastry crust or 'coffin' was merely intended as a cooking vessel for the apples and made without sugar which at the time was an expensive commodity and not widely available. The apples would have been cooked in the 'coffin' along with pears, figs, raisins, spices and coloured with saffron.



(1) 1:24 Scale Apple Pie and Servings by Alison Brand

Almost two hundred years later and the first evidence of the pie crust being counted as an edible container can be found. A cookbook with one of the longest titles I have ever come across, *'A Proper newe Booke of Cokerye, declarynge what maner of meates be beste in season, for al times in the yere, and how they ought to be dressed, and serued at the table, bothe for fleshe dayes, and fyshe days.'* gives a description of making the pie crust – still

known as a 'coffin'. A mixture of water, butter and saffron heated in a chafing dish until hot and then added to the flour with the whites of two eggs. Such effort suggests that the pastry would have in fact have been eaten.



(2) 1:12 Scale Apple Pie Preparation Table by Arla Johnson - IGMA Artisan



(3) 1:24 Scale Apple Pie Preparation Table by Alison Brand

Leap forward another 250 years to what is known as the first American cookbook; *'American Cookery'* by Amelia Simmons in 1796 features two entries for apple pie. The first recipe calls for stewed apples flavoured with ingredients such as rose water, lemon peel, cinnamon and mace.

In the second of the recipes the apples are peeled, cored and quartered, placed into the paste casing, covered with more of the same paste and baked for half an hour. Then the paste crust is to be carefully lifted so that the sugar, butter, cinnamon, mace and wine or rose water can be added.



(4) 1:12 Scale Apple Pie Preparation Board by Stéphanie Kilgast

One hundred years later and we can find apple pie, as we know it, being served with ice cream. 'Apple pie a la mode' or 'served with vanilla ice cream' made its first appearance in America in the 1890s. Modern cookery methods bring further evolution to the not so humble apple pie. Double crust, deep dish single crust, lattice topped, crumb topped, deep fried, cheddar crust or wholemeal crust eaten either hot or cold with custard, cream or 'a la mode'.

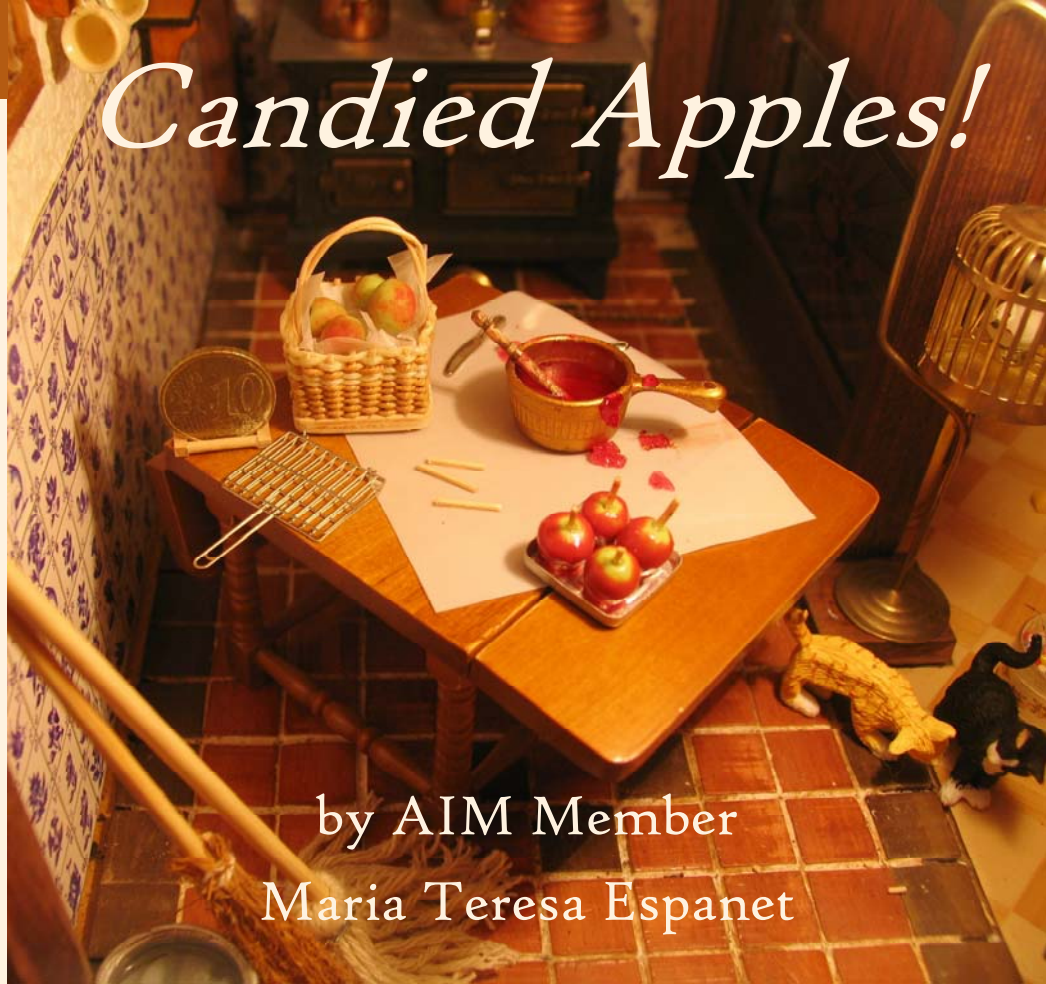
Tutorial...

Maria Teresa shares her step-by-step project for making candied apples, also known as toffee apples or candy apples. Popular throughout the autumn and winter holiday seasons in many nations around the world and a common treat for Guy Fawkes Night (November 5th) in the UK. The first red candied apples were invented in 1908 by the American candy maker William W. Kolb and were sold for 5 cents each.

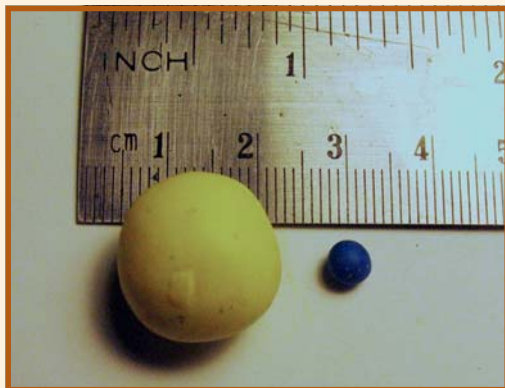
Materials Needed:

- Polymer clay in yellow, blue, red and brown.
- liquid clay and softener clay.
- Wood cane (diameter 1mm).
- Silicon clay shaper.

Candied Apples!



by AIM Member
Maria Teresa Espanet



Step 1: Make a small ball of yellow clay with a diameter of about 1.5cm and a second ball of blue clay with a diameter of roughly 0.5cm. Mix the two colours together by hand (or with your polymer clay pasta machine) to form a consistent shade of green.



Step 2: Roll the clay out into a cane of approximately 0.5cm diameter. Cut the cane into lengths 1cm long.

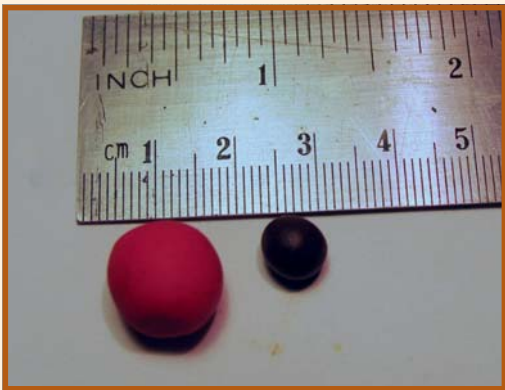


Step 3: Roll each cut piece of green clay into spheres and indent with your clay shaper.



Step 4: Cut your wood cane into 1cm lengths, as many pieces as apples that you have made.

Dip the end of each piece of cane into liquid polymer clay and insert into the indentation on the apple. Place each 'apple with stick' onto your ceramic tile and bake in a preheated oven as per your clay packet instructions.



Step 5: To make the red 'candy coating' take a small ball of red clay approximately 1cm in diameter and a ball of brown clay 0.5cm diameter.



Step 7: Coat one apple at a time using a cocktail stick or toothpick to help move the 'candy coating' over the apple. Carefully place each coated apple onto your ceramic tile, making sure that each apple is standing correctly before baking again in a preheated oven as per your clay packet instructions.



Step 6: Mix the red and brown clay until the colour is consistent. Then mix in liquid clay a little drop at a time until the transparency looks correct. If the clay is still too thick to coat your apples, mix in some clay softener one drop at a time until the desired consistency is reached.



A completed candied apple ready to be displayed on a tray or in a dish or container together with the rest of the batch!



In The Orchard



by AIM Member Orsolya Skultéti

In my childhood the family spent Sundays in the orchard from early summer till late autumn. The season started with ripe cherries and fresh strawberries then continued with red raspberries, blackberries, plums and finally in the autumn with juicy grapes, apples and pears.

These picnics were real fun. We, the three grandchildren played around, while our parents and grandparents picked the fresh fruits. My mum prepared delicious treats that we ate together when the harvest was finished.



The apple season in Hungary starts in August with the sweet summer apples, then continues until the first frosts. The most popular types are the Idared, Gala, Starking, Jonagold, Golden Delicious, Bramley and the Astrahany, a type of baking apple, a perfect choice for pies and strudels.



Apple is suitable for sweet and salty dishes too, it is worth trying with roast chicken or with suckling pig, but we can prepare cold and refreshing apple soup for a summer dinner with sugar, cinnamon, vanilla flavour pudding powder and crème fraiche or make a simple pancake filled with a mixture of apple, sugar and cinnamon. For this recipe, you have to peel the apples, cut them into thin slices, pour sugar into a dish, add the apple and cinnamon to the mix, stir and cook it well, until the apples soften.

My mum prepares her famous apple jam every year. It is surprisingly easy to make and if you decorate the bottles, it can be a Christmas or birthday present to a beloved.



Honeyed apple jam
(for 4 small bottles of 250 ml)
1250 grams peeled apple of your choice
6-8 tablespoon of lemon juice
500 grams jelly sugar (casting sugar,
which contains jellifying material)
2 rods of cinnamon
50 grams honey

Peel the apples, cut into small cubes (the peeled apple must be exactly 1250 grams). Use a stainless steel dish, put the apple cubes, the lemon juice, the sugar and the cinnamon into it. Stir it continuously and scald it. After three minutes mix it well with the honey and pour it immediately into the bottles. Seal them securely and turn upside down for five minutes and leave to cool down. (turning upside down prevents the jam going bad).

Speaking of pears, especially Williams pears, most of the Hungarians think about the Williams pear brandy (it is called 'palinka'). The producers put a whole Williams pear into the special bottle (it has a rubber bottom instead of regular glass), which will absorb the flavour of the brandy and when the bottle is empty, the pear can be removed and eaten. But I am a chocoholic, so my first thought is always the chocolate - pear cake, not the brandy...



Chocolate Pear Cake

113 grams unsalted butter

100 grams caster sugar

3 eggs

60 grams chocolate, melted

60 ml sour or clotted cream

125 grams flour

3 tablespoons cocoa powder

1¼ teaspoons baking powder

2-3 pears

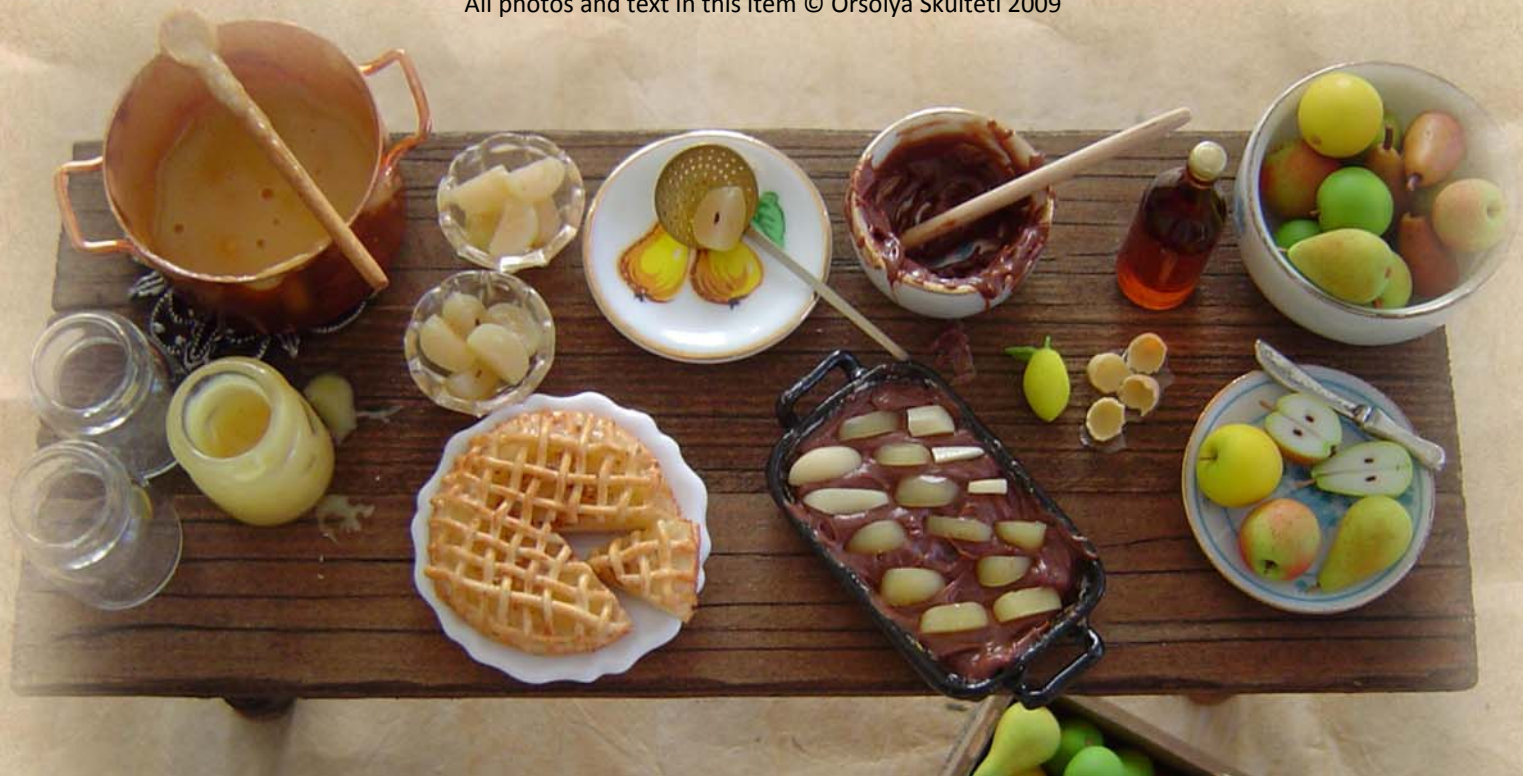
Beat the butter frothy with the sugar, add the eggs one by one, then the melted chocolate and stir it well. Add the sour cream and mix it perfectly, finally pour the cocoa powder, the flour and the baking powder into the mixture and stir it on high speed for a minute. Pour it into a cake pan and decorate with pear slices. Bake it for 20-25 minutes in pre-heated oven at 180 C. As an end result you will get soft pear slices with a crusty cake top and smooth and creamy inside.

I am grown up, the old orchard is a hundred miles and twenty five years away, but I prepare apple jam and chocolate pear cake every year and still leave the Williams pear brandy to my relatives.

Orsolya Skultéti IGMA Artisan, AIM and CDHM member, lives in Budapest, Hungary.

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CRAFTY

Tips...



AIM members share three, really quick, simple tips this month – aren't they the best sort?

I learnt the hard way that when working with liquids such as stains and paints that they fall over when you're not looking. Here's a tip for you.

Take a large bath sponge and cut a slit all the way through the center. Stuff your bottle of 'whatever' into the slit and your bottle will find it very hard to fall over.

Cheryl Clingen

www.minidollsfromafrica.com

Joyce Rawcliffe has just found a new tip that is very interesting...

If you want to thin your tacky glue and don't want it to be watered down and decrease its tacky abilities... a pharmacist friend told me to thin it with white vinegar - a little at a time... it thins it, but not the properties that means it keeps the 'tack', so to speak... it worked really well for me...

Joyce Dorothy Rawcliffe

www.etsy.com/shop.php?user_id=6826822

Debie Lyons – has a super quick tip for the dressmakers amongst you...

Debie uses the lockable forceps for turning through dolls clothes. You put the nose of the forceps through a leg or sleeve, close them up and then pull through. Hey Presto!

Debie Lyons

www.piskiesandpoppets.com

Cheryl as been doing some major reorganizing of her workspace, and will be sharing the things she learned along the way to make life easier – and the space more useful – in this and future issues.

HOW TO MAKE A SILK PURSE OUT OF A SOW'S EAR

Aka **How to make the most out of small spaces...**

By Cheryl Clingen

In a recent article, I told you about my studio (Through the keyhole). Well, I take nothing back about what I said, i.e....." my studio looks a mess but I know where everything is.....". . I was always getting up, fetching things, moving stuff around to make space for something else, e.g. cutting material or cleaning greenware for my dolls. I admit I kept losing things and that took up a lot of time. At the end of the day, when I "tidied" up, it took me ages to walk around putting things back in place and I realized just how much time was wasted in doing this.

After my ceiling collapsed and was re-installed, that was the ideal opportunity for me to make my studio neat AND Cheryl friendly, which my previous version was not.

My studio is about 14m x3m with a small bathroom right at the end. I have divided it into 5 sections. Obviously some areas had to double up on their uses but it works fine.

The middle section I call the “entertainment /relaxing / sewing /cutting /woodwork /paper work station, and it all fits into an area 3m x 3m, but I’m going to concentrate on just the one small table in that area which is just 1m x 1.5m.



The pictures show you the table, which I previously used as a tea table. I moved it to the other side of the room next to my HUGE desk. Luckily, it fitted perfectly, with a wall light directly above.

I devised a method I call “use and drop”. Please don’t ask me to explain that. You’ll get a blank stare!

Just go along with me and you’ll get the picture.

On this table I have a self-healing cutting board, some shelves and plastic drawers (not the ones people wear!!!!), my small hi-fi set and a DVD player. They are linked to the TV in the workroom section, which is on a lazy Susan so I can watch from any direction.

The set of 3 large blue drawers under the table contain the following:

Tools for cutting and measuring such as blades, circular cutters, L-shaped rulers, cutting rulers etc. Actually, this drawer is quite empty. Anyhow, I digress....

The second drawer contains things not much to do with dolls such as pom-poms, findings, crystal beads, paper punches and so on.

Finally, the bottom drawer contains all my special paper, stickers, transfers, cardboard and such like. Now this is where the use-and-drop comes into play. I have a trash-bin at each station, which is very important in trying to contain mess. If I am cutting out something, as I go along I scoop the off-cuts off the table making sure it automatically drops into the bin! How cool is that? If I am making flowers or teddy bears, the same applies.

When the job is over, I open the appropriate drawer and gently drop my tools ker-plonk, back into their drawer.

But wait!! There's more!

Next to the drawers under the table is where I keep my woodwork/workshop toolbox. If I need anything like sandpaper, my beloved Dremmel or other tools, I just have to open the toolbox and everything is there.

My daughter's old art portfolio-carrier slides in nicely between the desk and the cutting table. I keep my large sheets of special papers in there, which don't disturb her artwork she has kept over the years.

Now, to the top of the table. Standing at the back is a set of pink plastic shelves most people would use for veggies. I keep all my current orders in stackable boxes, or use them for storing things I'm not yet finished with. The DVD player perches right on the top.

Next to that is a small blue 3-drawer unit.

This not only doubles as a stand for the music centre, but holds very important stuff for my workstation, such as: special blades, fancy paper cutters, a set of gel-pens and coloured felt tip pens. Also, a wonderful pair of pliers which has (in a penknife organisation) small scissors, screwdriver, knife, file, etc etc. McGiver would love one of these!

The bottom drawer is also very important. What's the music-centre without music?? So my music CD's I created from my collection live there.

Don't go away, there's more!!!!

Seeing as the huge desk is right up against the little table and there is a small space available, I keep a box that is meant to be used for storing remote controls. I keep things I use most often such as pencils, pens, scissors, cordless screwdriver and a couple of sets of reading glasses. Don't get me started on my reading glasses. I probably have about 12 pairs all over the whole house.

'scuse me a sec, a great song has started playing and I just HAVE to dance and sing for a while.....

Ok, that was fun. No-one saw or heard me...Now where was I? Oh, yes, using the edge of the desk.

Next to the sectioned box is a small blue plastic storage unit which I use for keeping various types of glue, and other small items I might need. To be honest, it's 90% empty at the moment, which is a huge shock for me! It won't be long till I find something I need close at hand. Meanwhile, I have toothpicks and cotton buds in there – I use them for EVERYTHING!

Finally, next to that is a miniature chest of drawers, which I painted pink. I use it for storing labels and such, stickers and sticky-dots. Right now I'm delighted with this set-up. It works very well for me, especially the permanent cutting board, and it's so easy to keep tidy. As a matter of fact, it's *always* tidy as everything I need just goes back into its drawer and voila!

To sum up, I have an area of about 1m x 1.5m which serves as a cutting table, entertainment centre, woodwork and gluing area, sorting and storing orders, music and DVD entertainment centre and decorating area. There's also storage for current projects.

I hope this helps someone along the way who also lives with organized chaos. I LOVE spending time here now as I get things done without wasting precious time.

There is more to my studio, but that's another story.....

Cheryl C

Chez@worldonline.co.za



Favourite Foods...

...in Miniature!

by AIM Member Vicky Guile

Everyone has their favourite foods, be it simple pleasures such as freshly baked bread with lashings of real butter (definitely not the low fat diet type spread that tastes of... well, pretty much nothing really!) or hot and crispy battered fish and chips with lashings of salt and malt vinegar straight from a seaside chip shop, which of course has to be eaten with your fingers whilst strolling in the fresh sea air along the promenade or pier even on the blusteriest of days.



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Many of our favourite foods could be classed as comfort foods, food that warms the heart as well as the bones. On a chilly autumn evening what can be better than coming home to the aroma of a hearty stew simmering away on the stove? Made with the freshest of ingredients and left to cook slowly throughout the day with minimum of fussing, served up in generous quantities.

Or those favourite foods can also be sweet treats to lift our spirits when we are feeling down.

How about the finest of

continental chocolates handmade with the care and creative flair that can only be attained with years of experience by a master chocolatier? Chocolates, from finely decorated boxes, that melt in the mouth with creamy satisfaction are high up on many people's lists of favourite foods.



3

Perhaps the memory of a special

occasion is behind the inspiration and fondness of your favourite food? The thought of family get-togethers or holidays can remind us of smells and tastes that we associate with good times; maybe your favourite food was first tasted at one of these family gatherings? Or... maybe your favourite food is one that you save for occasions when only the most luxurious of indulgences will do...



4

A Few of Our Favourite Foods...

For Kiva Atkinson, living in Hawaii ensures a plentiful supply of freshly caught fish, native to the warm Hawaiian waters, a theme and fondness that continues into Kiva's work.



6

Chilled seafood platters complete with oysters and crabs, stuffed calamari with a drizzle of freshly squeezed lemon and grilled fish with a tangy salsa, picture yourself eating these dishes while looking out to the sun setting on the horizon from a tropical paradise.... bliss!

Another style of cuisine that ranks highly in Kiva's list of favourites, is Chinese, especially dim sum – a dining style which in Chinese literally means 'touch the heart' or 'light snack'. Dim sum covers a wide range of cooking methods including steaming and frying. Steamed dumplings or Gao (made with rice flour) can be filled with an assortment of meat, fish and vegetables, one of the most popular varieties being shrimp. Another variety, Shaomai, is filled with a mixture of pork, shrimp and mushrooms and topped with a tiny amount of roe.



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Chocolate has always been a firm favourite of Mags Cassidy, what else would be top favourite to a chocoholic? So naturally when it comes to cakes... Mags will always create, or in real life, choose one from a recipe that has been proven to be heavenly. One of Mags' recent limited edition preparation boards featured a miniature version of one of celebrity chef Phil Vickery's cakes. Both Phil and the *Société des Produits Nestlé* granted Mags permission to reproduce in miniature the book cover and can label for use with the preparation boards. Mags also created a real, full size and totally edible version when her family came to visit (and for research reasons too of course!).

The miniature cake...

...and the full size real cake! Or should that be the other way around?



Another of Mags' favourite foods is a fully loaded breakfast (followed by chocolate?).



Sausage, bacon, eggs and tomatoes sizzling together in one pan, best served with plenty of buttered toast and hot tea. Or a continental breakfast...

...with a selection of croissants and rolls all presented on a tray - perfect for an elegant early morning breakfast in bed!



Living in France you would imagine that Emma and Neil would both have favourites with a truly Parisian feel. Well, that may be true for Neil with his favourite food being crêpes. First tasted at the age of twelve, whilst on a school trip to his now homeland of France, Neil remembers the pre-packaged supermarket bought crêpes as being bland and rubbery in texture, not at all what you would desire in a favourite food. But fast forward and after 6 years of living in France the crêpe is one of Neil's favourite foods!

No more straight from the packet crêpes! Hot or cold, sweet or savoury, made with white or wholemeal flour, in a restaurant or freshly made at home, the versatile and tasty filled crêpe is a French delight to be savoured (and the rubbery ones to be avoided at all costs!). Emma, on the other hand, has favourite foods that come with a distinct English feel and what could be more English than a scone?



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On yearly visits Emma ensures that she and Neil take time to visit the English seaside where Emma can sit back, relax and enjoy her favourite tea-time (or any-time) treat of an enormous scone with butter, plenty of clotted cream and lashings of jam.

For Emma a crumbly scone with all of the trimmings is what makes a holiday in England complete!



Carol Smith, like Mags Cassidy, also loves a fried English breakfast with sausage, bacon, eggs and mushrooms. A cooked breakfast brings back memories of happy holidays spent in the English seaside town of Cornwall and more recently Carol has enjoyed a 'Full English' upon arrival at Newmarket horse racing course, an interest outside of creating miniatures, before a day spent enjoying the races and possibly dabbling in a few bets?



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The mushrooms in the breakfast pan are also another of Carol's favourite foods. In the photo opposite you can see one of Carol's 1:12 scale mushroom crates next to a life size mushroom. Each of the miniature mushrooms feature over 40 gills on the underside and you would be forgiven for thinking that the larger real life sized mushroom was real, but it is in fact another polymer clay creation by Carol!

Tomatoes also feature on Carol's list of favourite foods as long as they are not over-ripe.

One of Carol's favourite recipes calls for lots of firm tomatoes placed into an ovenproof dish, drizzled with olive oil and a healthy amount of basil. Place into the oven on a moderate heat, once the tomatoes are cooked through, remove from the oven, serve and enjoy!



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Favourite foods go hand in hand with favourite family recipes. Handed down over the generations many of these recipes remain unchanged from when our grandparents cooked them to now. Re-creating the aroma and taste of foods that we have grown up with brings contentment and memories of times when the dish was served in the past.

Bea Broadwood has such a family recipe which is also one of her favourites. Eve's pudding with apples and blackberries – also known as Nanna Evelyn's Pudding and Bea, our very own editor, has kindly agreed to share this precious family recipe with us all, which I have illustrated with step by step 1:12 scale miniature versions of the cooking method.

To make Nanna Evelyn's Pudding which serves 4-6 persons you will need:



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For the filling:

2lb cooking apples

2oz brown sugar

BIG knob of butter

One (generous) handful of blackberries, fresh or frozen

Pinch of salt

For the topping:

4oz butter (room temperature)

4oz golden caster sugar

4oz self raising flour

2 large eggs

Seeds of one fresh vanilla pod

2 tablespoons of milk

Method:

Peel, core and chop the apples into bite-sized pieces. Place into a pan with the melted butter and sauté until the outer surface of the apple is slightly softened.

Add the brown sugar and blackberries. Heat through and mix thoroughly. Place into an 8 inch (or thereabouts) oven proof dish and set aside.



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To make the sponge topping, cream together the butter and golden caster sugar until the mixture is both creamy in colour and light in texture. Add the beaten eggs slowly a little at a time, together with a little of the sifted flour, until all of the flour and eggs are incorporated in the mixture. Gently and thoroughly mix in the milk. Slice, then de-seed a fresh vanilla pod*. Add the seeds of the vanilla pod to the sponge mixture. Mix well. **Do not discard the outer skin of the vanilla pod -instead store the empty pod within a sealed jar and fill with caster sugar to create your own 'vanilla sugar' to use in future baking.*



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Spoon the sponge mixture over the apple filling and spread roughly using the back of a spoon. (There are no



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points awarded for presentation - this recipe focuses on taste and taste alone! So if it all looks a bit rough around the edges - all the better!). Bake in a moderate oven - Gas mark 4 / 180 degrees C / 350 degrees F for approximately 40 minutes. Or, alternatively - In an Aga, place the dish on the bottom of the roasting oven, with a cold shelf above for approximately 20 minutes or until the sponge is golden.

Serve hot with your choice of fresh double cream, ice cream or homemade hot custard.



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I hope you've enjoyed this article featuring AIM members and their favourite real life foods created in miniature!

Written and compiled by Vicky Guile with thanks to and inspiration and assistance from...

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AIMM



pleased to meet you!

Catherine Davies has kindly agreed to be the subject of the ‘interview’ this month.

Can you tell us a bit about your life before Miniatures?

All through my childhood, I was fascinated by history, craftwork and creativity in general. By the age of six, I wanted **to be** Enid Blyton and remember turning a particularly enjoyable dream involving a dragon into a story. In terms of craft, I was – and still am – a knit-a-holic.

The corner of my bedroom is still stuffed full of knitted dolls, clowns and scarecrows and these never move unless it’s in the direction of the washing machine. And I probably blame Jean Plaidy for my love of history – starting with Henry VIII and Anne Boelyn and “Murder Most Royal”. So you could say that my whole growing up was a dress rehearsal for the obsession that I will never shake off. Miniatures encompass imagination, craft and history not to mention an eternal childhood that will never grow old with you.

As a child, what were your favourite toys?

Er – I’m going to have to say it was my child’s 1/16th scale dollshouse. My grandfather, aka Father Christmas, made it for me when I was six. (What is it with the age of six???) I still have it (next to the scarecrows) and I love it as much now as I did then. I have great fun watching the “vintage” Barton furniture selling on EBay as I have a dollshouse full of it – all in mint condition. Hand on heart, I can assure you that even though I’m now in my forties, the toaster still has its toast, and the butter dish has still got its butter!

Oh – and I did used to like my push-bike.

What attracted you to miniatures in the first place?

A couple of Miniatura tickets given to my mother by my sister so I could take her to visit. And yes – we discovered a new world where un-grown ups could indulge every scrap of imagination. Then it was the love of history. When my mother suddenly splashed out on the ready-built and wired Jubilee Victorian house by Sid Cooke, I could immediately “see” the servants’ kitchen, a grand entrance hall, a dining table piled with delicacies.....

What was your first purchase?

My own first miniature purchase was a pair of full-sized hatpins from Miniatura. Ok, so they weren’t actually sold as hatpins; rather they were labelled as “knitting needles” and they came complete with a real of cotton and a pattern. As you can probably guess, I now knit in miniature, although I have ditched the hatpins (lost them, probably) in favour of the longer length versions that are now so readily available and much easier to use.

What miniature item do you most covet?

I think it would be one of those miniature reproductions of old masterpieces that cost hundreds and hundreds of pounds. Art just isn't something I've ever been able to do, although I do remember at school I did once draw a creditable tree. (I was probably a bit older than six by then.)

Who do you most admire in the miniature world?

That's easy. It's Alex Blythe of Four Seasons Miniatures (although sadly she isn't doing miniatures now). She's the one who showed me how to construct flowers, petal by petal, and I'll always admire her ability to bring a crazy imagination to life in miniature. I will never forget her octopus waving a pair of lady's knickers in its tentacles, the baby dragon in a bucket of water ("can we keep him?"), or the telephone box crowded with "student" penguins. In my own dollshouse, I have a fantastic case of owls (an example of Alex working with two feet on the ground), and a tartan chair with a tartan chameleon "disappearing" into it (Alex slightly off the wall – what a wonderful place to be!)

What made you decide to specialise in miniature flowers and food?

I started on food because the Victorian dollshouse needed it! Then flowers followed (thanks to Alex Blythe). The shapes, colours and textures never cease to fascinate me and I often take a trip round the market to marvel at the variety of Nature's produce. Re-creating them in miniature is one thing that will always excite me.

Have you had any unusual commissions?

The one that made me smile the most was the one that came in a letter as part of an order for knitted tea-cosies. – "and a 40th wedding anniversary cake for George and Vera if you can manage it" and I did!

Do you have any hobbies unrelated to miniatures?

I have a little caravan for short trips away – but of course I take my miniature knitting away with me. I'm sort of interested in model railways as well, but probably only for the history and scenery aspects of it.

Any phobias?

Boringly I don't have any. Lifts are fine. Heights are fine and I have no problem with spiders so long as they don't try to climb into bed with me.

Fantasies?

None printable...!

To see some of Catherine's lovely work, take a look at her website:

www.dollshouseheaven.co.uk

info@dollshouseheaven.co.uk

Tel 02476 690182



Thanksgiving...



By AIM Member, Holly Beck

Thanksgiving is a lovely simple holiday not based in any particular right or religion and is one of my favourites. The timing is perfect, it is a harvest feast at the end of November, just as it starts to get really cold in most of North America. And the premise of "a time to give thanks" is a great sentiment to send us into the holiday season of Christmas.

Since moving to the UK from Northern America 9 years ago, I have noticed many similarities of culture and holidays, but there are a few that haven't made the trip across the pond... And some I quite miss! Holidays such as the 4th of July were always great fun with fireworks and summer picnics and barbeques; however, it is quite understandable why the American victory of independence from the British is not widely celebrated here in the UK! (the US Embassy in London still does send up a few fireworks just for fun...!) But Thanksgiving is different...

Initially the holiday was a commemoration of the first Pilgrim feast with the local Indians after migrating from England and settling in America in search of religious freedom. The Indians brought the native foods to the table which fed the struggling settlers and taught them ways to farm the new world. As a child I remember making little Pilgrim hats and Indian headdresses out of coloured paper at school to re-enact this event. Nowadays with our more conscientious understanding of the Native American and all of their contributions to our society as well as their subsequent mistreatment, less emphasis is placed on the Pilgrims at Thanksgiving and it has become more about sharing of time, love, and food with friends and family.

It specifically is a time to "give thanks", show gratitude, appreciate loved ones without the added stress of gifts and ceremony that accompany Christmas. In addition to taking time out to show how much friends and family matter, the Thanksgiving feast is a harvest celebration, thus the foods served are traditional harvest fare. Unlike the UK, who reserve their turkey time for Christmas, the US has their turkey in November, with every family passing down their secret recipe for how to cook a bird that large without drying it out! Served with it are a variety of dishes that use harvest vegetable such as corn, pumpkin, cranberries, yams, and apples.



*Thanksgiving Feast By
Debbe Mize*

<http://community.webshots.com/user/debbem101>

www.cdhm.org/user/trisscade



Thanksgiving Turkey By Betsy Niederer
www.betsyniederer.com

First there is the main presentation of the famous turkey with its cranberry sauce, stuffing, and accompanying side dishes, which have many regional variations (and sometimes include a traditional but strange dish involving sweet potatoes and marshmallows... I'm not sure where it came from, but have secretly hoped it would go back there and not be served to me again...!)

After all that, there is the pie presentation, best part of the Thanksgiving feast! Everyone has their favourites, I love them all! Pecan pie, pumpkin pie, deep-dish apple pie, cherry pie, blackberry, peach, and rhubarb variations, all presented with different crusts and styles. In a very large family gathering, it may seem there are more pies than people, and recipe comparisons and competition can get very serious indeed! No better way to settle the arguments than to tuck in and enjoy them all, with a bit of vanilla ice-cream on the side.... Brilliant!

And lucky for most celebrating in the US, the meal takes place just at the right time of day to also enjoy a little snooze in a comfy chair, while not missing the Thanksgiving Day Parade and an important football game.

Although steeped in American tradition involving the early settlers and native Americans, the modern tradition of honouring family and feast for a day seems to me universally a good idea, something all nations could adopt and enjoy!

So Happy Thanksgiving one and all!

Holly Beck of Joarts

www.joarts.com

Text © Holly Beck

Thanksgiving Feast - photograph © Debbe Mize

Thanksgiving Turkey - photograph © Betsy Niederer



“Too Many Cooks..?”



Photographs: 1, 2 & 3 By Judith Laird of CRUMPLED & RUMPLED Dolls
www.crumpled-and-rumpled.co.uk



Photograph 4 By Louise Goldsborough of Angelique Miniatures - www.angeliqueminiatures.co.uk

Photograph: 5 By Jill Bennett of Jill Bennett Dolls
www.jillbennettdolls.co.uk



5



6



7



8



6, 7, 8, 9 & 10
By Debbie Dixon-Paver
Of
Debbie Dixon-Paver's Dolls

website:
<http://www.cdhm.org/user/>



9





Photograph: 11 & 12

By Annemarie Kwikkel of Annemarie Dolls

www.byannemariedolls.com



12

13



Photograph: 13 & 14

By Nicky Cooper

of Nicky CC Dolls & Critters

[/www.nickycc.com/homeofnickycc.htm](http://www.nickycc.com/homeofnickycc.htm)

14



Photograph: 15

By Lesley Hughes

of Oak Diddy Dolls

www.oakdiddydolls.moonfruit.com

15



03/28/2008

Photograph 16 by Montse Vives - Minimontse
www.minimontse.jimdo.com

16





Photographs 17, 18, 19, 20 & 21

(1:24th Scale...)

By Robin Britton of Coombe Crafts

www.coombecrafts.co.uk



Photographs 22 & 23

By Josephine Parnell

of

Dolls House Bears

www.dollshousebears.free-online.co.uk/



22



Photographs 24 & 25

By Marsha Mees

of

Sassy Mini Dolls

www.sassyminidolls.com

24



25





Photograph 28 by Sally Pether
Of Sally's Little People
Telephone 01865307963







Photographs 28, 29, 30 & 31

By Teresa Thompson

Of Costume Cavalcade
www.costumecavalcade.co.uk

Tudor Period



Photographs 32 & 33

By Lisa Johnson Richards

www.lisajohnsonrichards.com



The 'AIM Editorial Team' would like to say a huge thank you to all the AIM members who submitted their beautiful characters to this gallery.

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If you would like to learn more about the fantastic doll artisans of AIM simply visit...

www.artisansinminiature.com

How to make a 12th scale Chef's Hat

By AIM Member, Janine Crocker

This is a very simple way to create a hat for your 12th scale chef or to display as part of a kitchen scene. I have based my measurements on a Heidi Ott sized head but if you are making this to be worn by a doll then measure around the forehead and add 1/8" (0.25cm) when cutting your stiff card.

Materials

A circle of white cotton fabric 3" (7cm) diameter

A rectangle of white or checked fabric 3" x 3/4" (7cm x 2cm)

A piece of flexible card or stiffener 2 3/4" x 3/8" (6cm x 1cm)

Needle and white thread

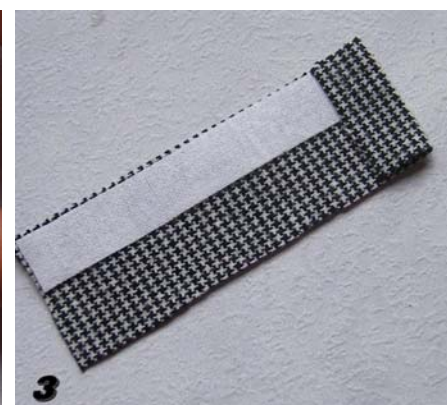
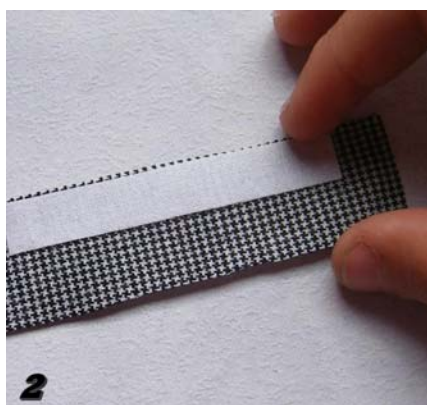
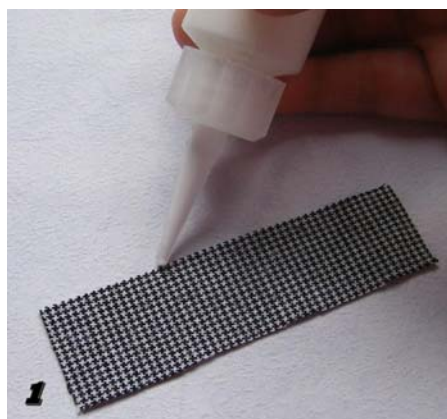
Scissors

PVC glue

Step 1: Apply tiny amount of glue to edges of rectangle of fabric and smudge to prevent fraying.

Step 2: Apply glue to card and stick onto top left-hand edge of wrong side of fabric.

Step 3: Fold over extra fabric on right of card and glue into place.



Step 4: Snip corner of top layer as shown in photo

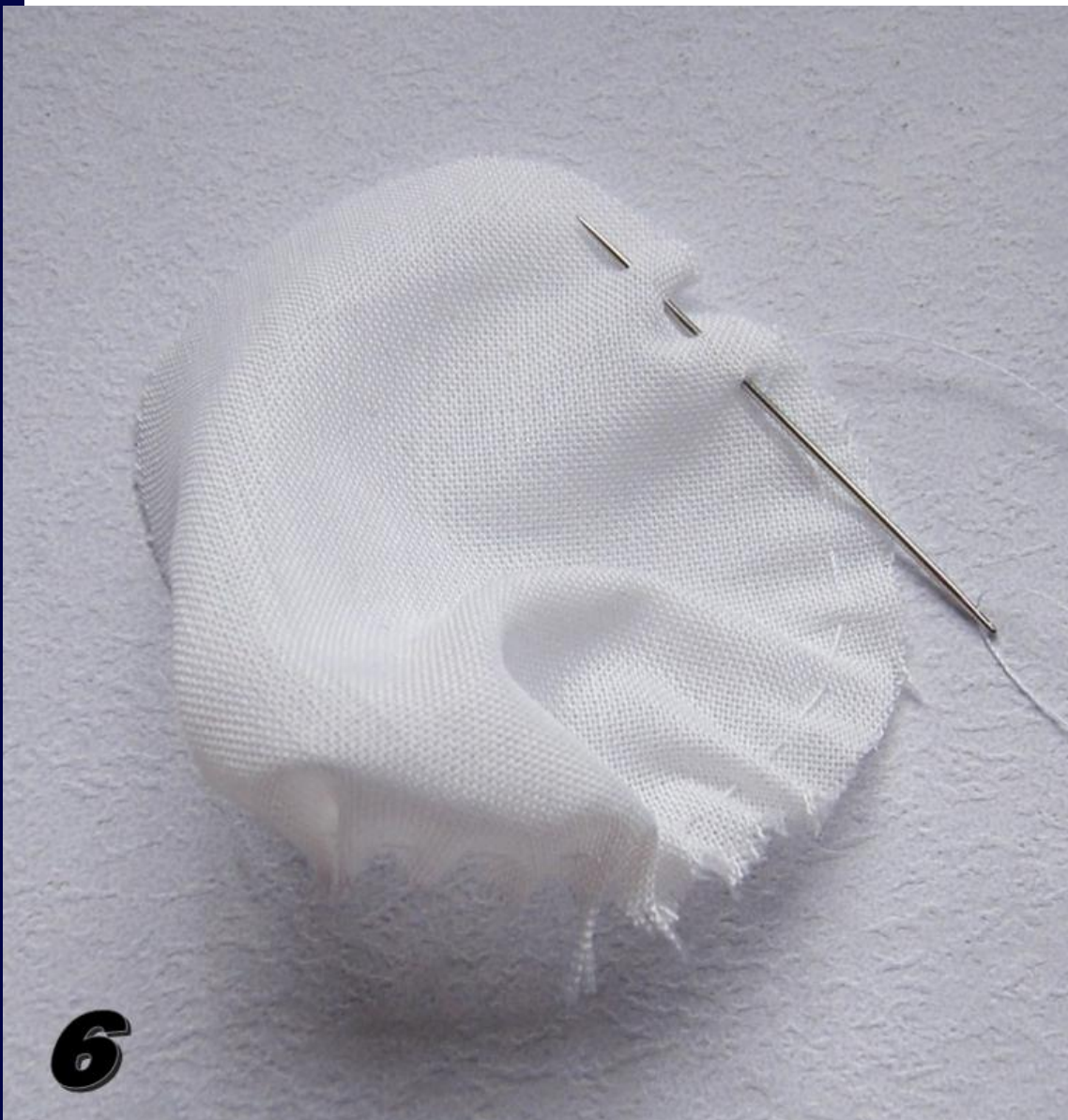
Step 5: Apply glue to outer edge of white fabric circle to fray-check

Step 6: Sew small stitches around outer edge of circle

Step 7: Gather gently and loosely around thumb and double stitch to secure.

Step 8: Apply glue along card and leave a moment until tacky.

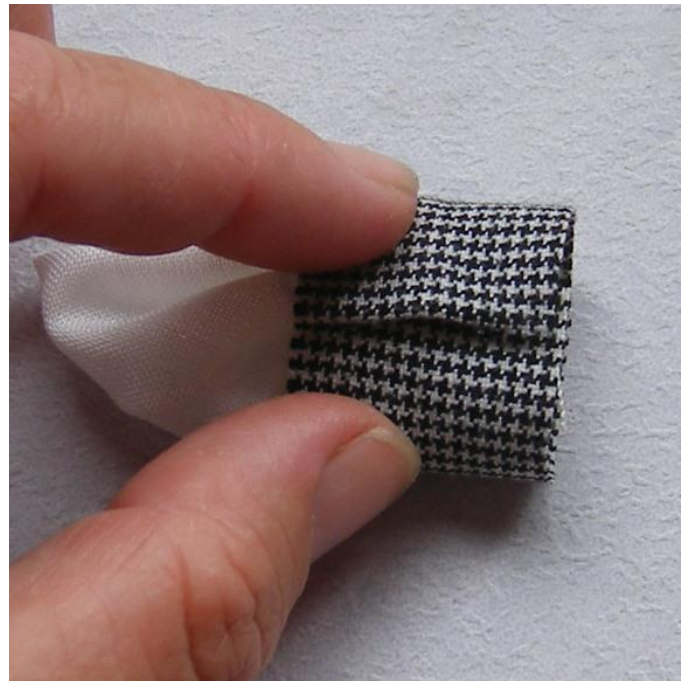
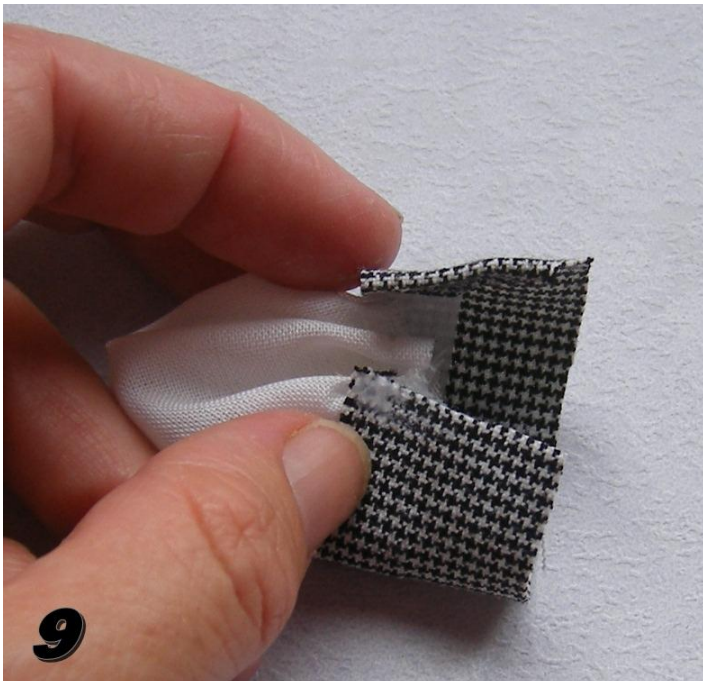
Step 9: Place gathered edge onto card and carefully fold card around 'puff' sticking as you go and making sure that no edges are showing. Overlap 'finished' edge and glue into place.



Step 10: When dry snip small triangles out of bottom edge of fabric and apply glue to wrong side. Press into place on the inside of the crown.

To finish, puff into shape with your finger inside the hat. The top can be fairly flat or tall to suit your chef.





www.missameliasminiatures.com

Photographs & Text © Janine Crocker

A Box Of

Memories...



“A Box Of Memories”

Bid Online Now For Breast Cancer Campaign!

AIM member Celia Thomas of KT Miniatures, who is also organiser of Thame Dolls House & Miniatures Fair, is proud to announce that the next charity auction in aid of Breast Cancer Campaign, is now officially open and you can even bid online this year too!





A room scene called simply “A Box Of Memories” has been created by Celia, inside a tiny antique smoker’s cabinet, to depict a nostalgic and poignant scene of a lady of mature years (endearingly named Florrie) who is up in her old loft room, surrounded by many possessions of great sentimental value. As she sits, she picks up an old family album and finds memories of days long gone come flooding back.

Several UK miniaturist artisans have donated exquisite items that have been incorporated inside this scene, and some of these artisans are AIM members too.

The items created and donated by AIM members are as follows:

an elderly doll (Florrie)

by Robin Britton of Coombe Crafts;

a china nursery plate by Stokesay Ware;

an exquisite aged 1920s doll by

Sandra Morris of Diminutive Dolls;

a set of framed WW1 medals by Carol Lester of Dolls House Mall;

two 1930s felt hats by Margaret Pitts of Mini Milliner;

and a framed cat print from an original painting by Ellie de Lacy.



Many of the donating artisans will be attending as stand holders at Thame Dolls House & Miniatures Fair next February 20th 2010 at Thame Leisure Centre in Oxfordshire, however Celia of course would like to thank all donating artisans for their supreme generosity.

Full details of these along with more information about this room box, plus instructions on how you can bid, can be seen on

www.ktminiatures.com/Auction_BreastCancerCampaign

For full details of all stand holders and the official promotional page of Thame Dolls House & Miniatures Fair, go to...

www.ktminiatures.com/Thame_Fair_2010.html



researching the cure

BARCELONA MINIATURE FAIR

By AIM Member, Montse Vives



Years ago, there used to be a small miniature Fair in Cubelles, a coastal town near Barcelona.

The Fair took place in August, and it was the

personal initiative of Ana María Villalón. She and a friend had a few houses and they started exhibiting them at the local holiday; then they started to invite artisans to exhibit and sell their work, the city council lent them a place to do so...and that was the start of a Miniature Fair.

Later, the City Council decided to demolish the place where the Fair took place, and Ana María was not alone at the time. She decided that it was time to organize a Fair in Barcelona. And while some people were helping her, we had the idea of a Fair organized by artisans for artisans, on a non-profit basis, with a warm atmosphere and where both customers and miniaturists felt at home...while selling their products.

And that's how we came to the second Barcelona Miniature Fair, the first one organized by Assarmicat, Associació Catalana d'Artesans Miniaturistes (Catalan Association of Miniature Artisans).

This year some improvements were made: for example, last year we put the exhibition area on top of a couple of stairs, but we realized that some people on wheelchairs couldn't see it. This year, it was at ground level. We also contacted a cafeteria nearby, and they provided a bar service, with refreshments and sandwiches. And we invited the artisans to a brotherhood breakfast on Saturday, before opening to the public.

The members of Assarmicat were nervous, as every artisan before a Fair, but with the addition of being the organizers. Fortunately, we counted on husbands, mothers, sons and daughters, who love us dearly and not only let us disappear from home for a weekend, but also come to help in whatever way is needed.

We also organized workshops, but the one that was an absolute success was the children's workshop. On Saturday they had to model a teddy bear, and on Sunday, a cake. The workshop was sponsored by Artland, the Spanish distributors of Sculpey, who donated the polymer clay. Children were very happy to do something with their hands, and parents were happy to have them entertained for about an hour!

Our great publicity efforts were also compensated by the appearance on a local newspaper and on TV. We also broke some shoes, walking to every craft shop in the city to leave some leaflets for customers; we sent tons of e-mail and posts on internet forums, and papered many walls of Barcelona with posters. And the customers responded: they came, and they bought. It was a comment amongst artisans, that people tended to watch what they spent more than on previous years, but that the pieces sold were the most expensive ones.

Now, we are considering our conclusions and thinking about next year's Fair: bigger and better, always.

And we count on you to help us, too!

P.D. Assarmicat is formed by Ana María Villalón, Anna Folch, Beatriz Lerga, Blanca González, Elizabeth Olià, Esther Alejandre, Esther Pascual, Ima Portella, Mati Solo, Romi Pérez, Montse Riqué, Olga Asensio, Tita Gutiérrez and Montse Vives.

Boulangerie et Patisserie



By AIM Member Stéphanie Kilgast



Bakery

Bread is the basic food in many countries. It's simply composed of flour, water, salt and yeast. I think it's incredible how many varieties exist in Europe, and that's something I love about bread!

It's never boring (oh well, it can be if it's a bad bread!). I personally fancy the complicated whole wheat breads and cereals breads. Egyptians are supposed to have invented the bread by

error. According to the story, they forgot a mixture of flour salt and water and baked it accidentally. During the forgetting time, the flour fermented. The Greeks developed the bakery and created 70





I may be French, but I actually prefer the German bread. In France, “normal” bread is regulated. It has to be done with wheat. This wheat bread is also better known as “white bread” because of its colour. In Germany most breads are made with rye, which I prefer since it has more taste than wheat. Germany has around 300 varieties of bread, using different flours, cereals or production methods.

France is especially known for the baguette, a particular kind of bread where you have more crust than the “soft interior of the bread”, called “mie” in French. It’s the opposite to toast, which has less crust and it’s very soft. Baguette is the most common French breakfast, mostly eaten with butter and jam, accompanied by a black coffee or café au lait.



Viennoiseries

“Viennoiseries” are similar to the bakery items, but they are fatter and often sweet, which makes them similar to pastry. They’re mostly eaten at breakfast. Croissants were invented in Vienna to celebrate the end of the second siege of the Ottoman troops in 1683.





Therefore these particular foods are called 'viennoiseries'. Croissants are now considered to be a French symbol. It's very appreciated at breakfast and often eaten on Sundays (I myself eat croissants every Sunday). It's very fat though and shouldn't be eaten too often. And please don't put extra butter on it, as croissants are already full of it!

Brioche is a sweet and very smooth bread. It apparently was invented in the region of



Normandie (which is also famous for its butter) in the 16th century.

French Patisserie

The French patisserie, as it's known nowadays, begins in the 17th century. The book "the recipes of the pasticier François" marks the beginning of a new pastry era. Butter becomes the main ingredient of pastry and a distinction is made between sweet and salted food. Sweet is now solely reserved for desserts. The first pâtisseries work for the French aristocracy, and then for the bourgeoisie. Each pâtissier follows his master, therefore they're "attachés à la bouche de leur maître" (« attached to their master's mouth »). With the French revolution, many pâtisseries lose their jobs and create their own pastry shops. The French pâtisserie will become more accessible at the end of the 19th century due to the decline of the sugar price. Bakers now also display pastries next to their bread. Grocers display dry biscuits in their shops as well. With industrialisation, the pastry is now produced by bigger firms, automated and found in big groceries. From 1968 on, Pâtisseries found the way back to their origins, using authentic and excellent quality regional ingredients. On the other hand, they also invented lighter pastry, like fruit tarts and several cakes based on mousse.

I would like to present some of the best-known pastries. Of course, these are just a few and I'm not trying to make a list of all the existing pastry delicacies -- that would need a book!

Pâte à Choux

In France, this very famous dough was invented by an Italian pâtissier, Popolini. From a hot, dried dough ("pâte à chaud" which means "hot dough"), he made a cake named "Popelin". This dough was improved in the 18th century, and from there on was called "pâte à choux" (puff dough or choux pastry). This very light and airy dough is used for several desserts. The "éclairs" and "religieuses" which are filled with a flavoured cream (chocolate, vanilla and coffee are the most common).

The "profiteroles", (the puffs) are filled with ice cream and covered with chocolate sauce. The "Saint-honoré" or the "Paris-Brest" are two cakes made with "pâte à choux" as well.



Macarons

Macarons are made of two harder "lids" which are assembled with a "ganache", a rich flavoured and light cream.



Charlottes

This French cake is filled with a thick mousse or cream and covered with "biscuits à la cuillère" (ladyfingers), smooth and

very light long cookies. You can find charlottes in every good French patisserie and it's always a pleasure to see one :) It's mostly filled with fresh fruit, giving it a very appetising look.



Tartes aux Fruits

These pastries use three different doughs. "feuilleté" (litt. "sheeted", a crusty and light pastry which contains lots of butter or margarine and no sugar. "sablée" (litt. "sanded"), contains eggs and sugar, it's a very basic pastry in the the French Pâtisserie. It's a pastry which crumbles like sand in the mouth. "brisée" (litt. « broken ») is made from butter and flour only. It has a smooth surface. Most of the time the pastry shell is baked and then covered with fresh fruit. (Except for apples, pears, apricots and diverse plums, which ought to be baked with the tart.)



This was a very quick insight into the French bakery and pâtisserie. Of course, it's not exhaustive and there are lots more to be appreciated. If you would like to see more about it (or read it, if you speak French), here are a few websites that provide photographic inspiration: www.patisserie-artisanale.com & www.cannelle.com

All text and photographs in this article © Stéphanie Kilgast – PetitPlat – 2009

www.petitplat.fr

www.petitplatbysk.blogspot.com

Mini AIMers



Compiled By AIM Member, Margaret Pitts (MiniMilliner)

Hi Kids!

Do you remember these faces from last month?



That was the 'trailer' to introduce you to three youngsters who love making miniatures.

This month we are going to look at **Tristan's** latest project in more detail, then in the following two months we'll feature Caden and Emma.

Tristan is now 13yrs oldshe became a teenager in September....and lives in Braselton, Georgia, U.S.A. She attends West Jackson Middle School and is in 7th Grade.

Like her brother Caden and cousin Emma, she loves to spend time with her Grandma (well-known artisan, Debbe Mize, affectionately known to the children as **Mimi**) in the summer vacation.

This year, Debbe gave each of the youngsters a roombox to decorate and fill by themselves. Tristan chose to do hers along the theme of 'High School Musical', because, as she says "I LOVE to sing and dance!"

First of all she chose colours for the carpet and wallpaper, then carefully measured everything to get a good fit.



She told us that sticking down the wallpaper and getting all the bubbles out, was probably the hardest bit, but she's obviously perfected her technique, as there isn't a bubble in sight.



It was great fun finding all the things to put in it, and Tristan says she worked on it for 7 days, on and off.

Here she is below, putting the finishing touches to it:



And the finished scene:



Wow! The tiny details really bring it to life. I love all the stickers and posters on the wall, don't you?!

I asked Tristan if she had made minis before. Here's what she said:

"I've mostly made minis with polymer clay like little cakes & cookies & doughnuts. I have also made flowers out of clay, miniature books & magazines. My Mimi's house is full of minis & she's always working on something mini in her dungeon* so I guess I was about 4 yrs old when she started showing me how to make them, too.

*Mimi's Dungeon is the name the kids have given to her workroom!

During term time, Tristan has lots of schoolwork and homework to do (she's an 'A' grade student!), so doesn't get much time for minis. Her favourite subjects are Science and Chorus and when she grows up, she would like to be a forensic anthropologist, a veterinarian or a singer/actress. Quite a range there, Tristan, but I'm sure you will be successful at whatever you choose to do!

Meanwhile, Tristan has an idea for her next stay at her Mimi's house...she would love to make a Twilight roombox. Watch this space !

Thank you Tristan, for telling us all about yourself and your fantastic roombox!

Next month, we shall be hearing from Tristan's brother, Caden, so look out for that in the December issue of AIM magazine.

Copyright of photos in this article belongs to Debbe Mize.



Trash To Treasures...

Now for the project section of Mini AIMers that I know you all enjoy!



This month, **Sarah** and her **Grandma, Leilani** are going to show you easy ways to make tiny baskets. The ideas are ingenious and they are so simple to do! All you need is a bottle-top from something like a water or cola bottle and a plastic hair curler.

You can see two of the baskets in this picture, together with some of their previous projects:



Just follow Sarah's instructions to make your own baskets.

Baskets...

A little blue basket from a hair curler

Materials needed:

Small plastic hair curler - the kind that has a plastic part to hold the curler in place, these come in various colours.

Glue

Scissors

Scrap paper - Small piece

Cardboard - Small piece

Instructions...

Step 1 - Cut the plastic part of the small curler where the three links are, you will have one at the top and one at the bottom. When you are done you will have two H's left.

Keep these for another project or use as wall decor such as the first letter of a name e.g. Harry, Hermit, Henry, Harold, Hank, Harriet etc...



Step 2 - Cut a piece of paper to go inside both curler pieces and glue in place.

Step 3 - The two parts of the curler should be facing each other.

Step 4 - Cut a piece of cardboard for the bottom and glue in place.

Step 5 - Cut a piece of paper for the handle and fold edges in then fold it in half and glue in place as shown on my basket.



Step 6 - Cut another piece of paper to go around the bottom edge as trim .

OR you can cover the whole thing in fabric and use ribbon for the handle and trim.

I left mine empty to show the inside but it is now filled with goodies.

Without the handle these can be used in a sewing room to hold rolls of fabric or in a bathroom as a trash can; or to hold rolled towels or as a toy basket or in an art studio to hold rolled pieces of art. Well I think you get the idea, these can be used to hold many different things and they can be painted as well so you have many other wonderful possibilities.

A Bottle-top Basket...

Materials needed:

Bottled water cap/top

Glue

Gift-wrap paper, scrapbook paper or a pretty paper you printed out

Scissors

Thin Ribbon

Silk flowers x 2 or 2 small Beads



Instructions...



Step 1 - Take your cap and cover the bottom with a piece of the paper and glue in place.

Step 2 - Cut a piece to go around the cap with enough to cover the rest of the inside of the cap.

Step 3 - . Glue the paper around the cap and cut slits around the top so you can fold it down onto the inside and glue in place neatly.

Step 4 - Cut a piece to go inside cap base and glue it in place.

Step 5 - Cut a piece for your handle making sure it is wide enough to fold the edges in so your basket handle has a neat finish. You should fold the handle paper edges in first then fold that in half and glue your handle in place.

Step 6 - Make two bows with your ribbon and glue one to each side of the handle.

Step 7 - Glue a flower to each bow or if you are using beads place one on each bow.

Step 8 - Your basket is now ready to be filled with goodies. How do you like the fairy that has come to live in my basket?!

Remember these can also be covered with fabric if you wish.

Photos and text for these projects are copyright of Sarah and Leilani.



With thanks to...

Mags Cassidy (www.mags-nificent.co.uk)

&

Robin Britton (www.coombecrafts.co.uk)

for the title images.

Please note:

although the projects
in this column are for children,
adult supervision is recommended
at all times.

The authors cannot be held responsible
for any accidents arising from



The Miniature... GRAPEVINE



New AIM Members

We would like to extend a warm welcome to the following new members who have joined AIM in the past month and apologies to Lydia & Tess for the error with their names last month.

Lydia Murphy

Tess Elliot

Tiggy Goldsmith

Daisy Carpi

Sarah Maloney

Ana Anselmo

And..a warm welcome back to Joe Buckler, who had taken a little break from building!



I am delighted to announce a new book in the Nursery!

A new, fully printed ABC book with 26 colour illustrations. Crisply printed on fine white 90gram Novatech paper. Fully sewn and bound with dark blue leather with the cover image pressed into the leather. A tiny jewel of a book.



Only 21mm x 15mm x 4mm

LIMITED EDITION of 60 books.

All numbered and signed.

Barbara Brear

Please visit my website

www.bbminiatures.homestead.com/

Fullyprintedbooks.html

Annemarie Kwikkel

Annemarie Kwikkel – www.byannemarietdolls.com is among AIM members being featured in the November issue of Dolls House World; showcase of the "CDHM Miss Universe Doll Pageant". Annemarie comes from The Netherlands, incidentally, not Ohio, U.S.A., as mentioned in the article.

Helena Bleeker

Dolls House and Miniature Scene are featuring one of **Helena Bleeker's** new patterns in issue 187 (Xmas issue). The name of the pattern is "Noelle", which is a pretty festive dress for a toddler size doll.



To see more of Helena's lovely work do visit her website -

www.helena-petitefashions.co.uk

Pamela J Miniatures

Pamela J Miniatures has two projects in two upcoming magazines....



her 'Messy Dorm Room' will be in the November issue of American Miniaturist and 'Christmas Eve with Grandpa' will be in the November/December issue of Dollhouse Miniatures.



We think you'll agree that both really look such fun!

www.pamelajminis.com

Punto Sur Miniaturas

Punto Sur Miniaturas is working on their new web page.

Though it's not totally developed yet, it's already working now. The address is...

www.puntosurminiaturas.jimdo.com

E-mail address remains the same:

puntosurminiaturas@yahoo.com.ar

Cristina Alberti

Cristina Alberti has launched a new collection of Beatrix Potter – The Complete Tales, which is presented in a unique designer box. There are full versions of 24 titles of the most famous tales, and most books can be read.



To find more details of this enchanting collection, visit Cristina's website: www.totpetit.es.tl



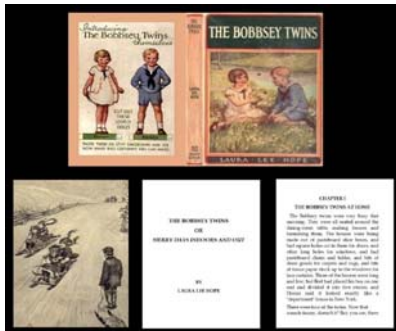
Lee Ann Borgia – Miniature Books – introduces her two latest titles:

1:12 and 1:6 THE BOBBSEY TWINS

THE BOBBSEY TWINS is a miniature reproduction of *The Bobbsey Twins* written by Laura Lee Hope and originally published in 1904. This volume contains the first chapter of the text and one illustration in 14 pages.

The 1:12 scale volumes measure 15/16 inch high X 11/15 inch wide X by 1/8 inch thick.

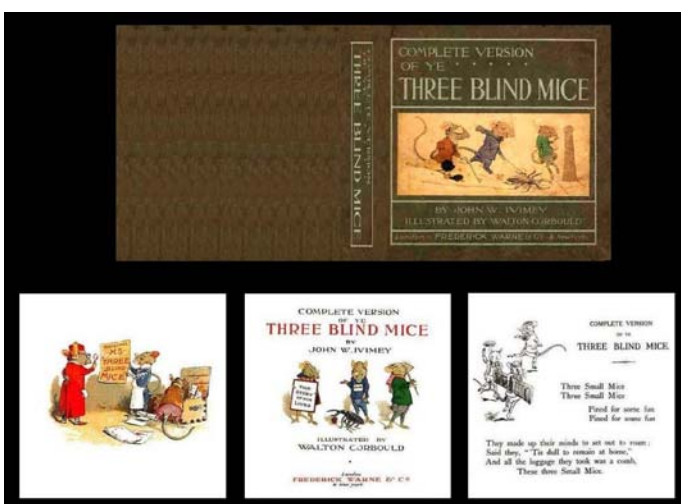
The 1:6 scale volume measures 1 and 11/16 inches high X 1 and 5/16 inches wide X 1/8 inch thick.



1:6 SCALE THREE BLIND MICE

THREE BLIND MICE is a miniature reproduction of *Three Blind Mice* written by John W. Ivimey and illustrated by Walton Corbould. This volume contains the complete text and all illustrations including the illustrated fly leaves in 35 pages.

This 1:6 scale volume measures 2 inches high X 1 and 2 wide X 3/16 inch thick.



Lee Ann Borgia
Miniature Books

www.picturetrail.com/leann1948

Bring a glow of festive cheer to your doll's house or toy shop this Christmas!

Sandra Morris of *Diminutive Dolls* has just unveiled this little wooden 3-D toy theatre with a traditional Victorian Christmas theme. It even lights up to fully reveal the scene inside!

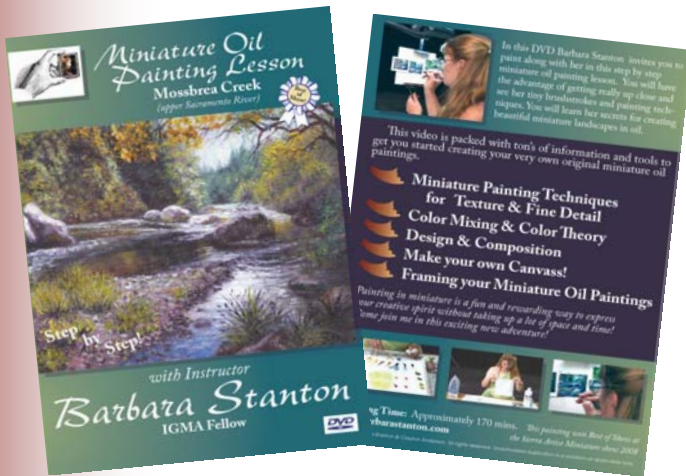


Sandra and Pam will be exhibiting the theatre as well as many of their artisan-quality miniature toys and doll's dolls at the Charmandean Fair in Worthing on 8 November, and the Kensington Christmas Festival on 21 November.

www.diminutivedolls.co.uk



New DVD Video From Barbara Stanton



You may or may not know that I've been waiting for my DVD video "**How to Paint a Miniature Oil Painting**" for a while now. My talented son Clayton Anderson filmed me painting "Mossbrea Creek" and edited the 11 hours of film down to 170 min. It's finally finished and I'm very happy to announce it's release!



A little bit about the painting. A few years back we visited some friends of ours who live up near Mt. Shasta, CA. They took us on a hike to the Mossbrea Falls near Shasta City. These are the headwaters to the Sacramento River. It was a nice hike alongside some railroad tracks so I was surprised at how many people were there when we arrived. Then I saw the falls! Oh my, what a glorious and sacred site! No wonder so many people were there! I have painted several paintings of this site and will paint many more, probably some full size ones too.

The video shows me painting the view opposite of the falls so I titled it "Mossbrea Creek". When the painting was finished, I entered it into a few competitions and I was delighted and honored to have won "Best of Show" at the Sierra Artists Gallery miniature art show in Mariposa, Ca. On the DVD you will find several Bonus Features like Color Mixing and Theory, how to make the Silk Canvass and Framing your miniature painting for your dollhouse.

Even if you don't want to paint in miniature, you will have my "famous" color mixing lesson and the step by step instructions that apply to painting oils in general. To purchase the DVD for \$35. go to my

website: [www.barbarastanton.com/
productCat44948.ctlg](http://www.barbarastanton.com/productCat44948.ctlg)

Also, there are a few framed prints left of this piece for \$22.

Go to: www.barbarastanton.com/item172737.ctlg
www.barbarastanton.com

The Award Winning
AIM Magazine!!



The AIM editorial team are delighted to announce that the October issue of the AIM Magazine was yet another award winning issue!



Issue 16 won the following 2 awards from Scribd -



...and as a result, October's AIM magazine was also featured on the Scribd homepage and held the coveted 'No1' spot in their magazine charts!

So huge 'congratulations' to everyone who was involved with this award winning issue!

December 2009

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Please Note:

The projects included in this publication are not suitable for children under the age of 14*
The miniatures featured in this magazine are collectors items and therefore unsuitable for children under 14*.
All projects are undertaken at your own risk. AIM does not accept responsibility for any injury incurred.
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and retain full responsibility for their published work.

The authors/self publishers cannot be held legally responsible for any consequences arising from following instructions,
advice or information in this magazine.

**with the exception of the Mini AIMers feature which is written especially for children under 14.*

This issue would not have been possible without the generous contributions from the following AIM members...

Many thanks therefore go to...

<i>Alison Brand</i>	<i>Emma & Neil Martinot</i>	<i>Margaret Pitts</i>
<i>Annemarie Kwikkel</i>	<i>Ernesto Baldini</i>	<i>Maria Teresa Espanet</i>
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<i>Cristina Albertí</i>	<i>Lee Ann Borgia</i>	<i>Teresa Thompson</i>
<i>Debbe Mize</i>	<i>Lesley Hughes</i>	<i>Ulrike Leibling</i>
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<i>Elizabeth LePla</i>	<i>Louise Goldsborough</i>	<i>Grandma Leilani</i>
<i>Ellie De Lacey</i>	<i>Mags Cassidy</i>	<i>& Sarah</i>
<i>Eileen Sedgwick</i>	<i>Malcolm Smith</i>	<i>Tristan</i>



SEE YOU AGAIN NEXT MONTH...!

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