

Saturday Sundaes

By Diane Woodall



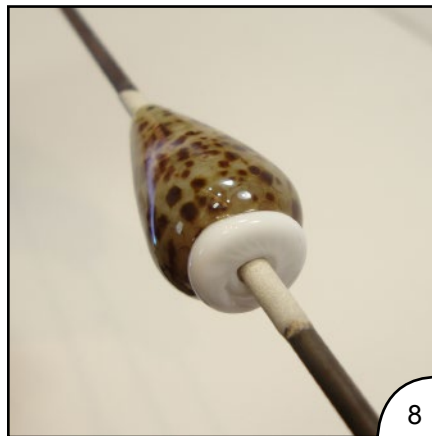
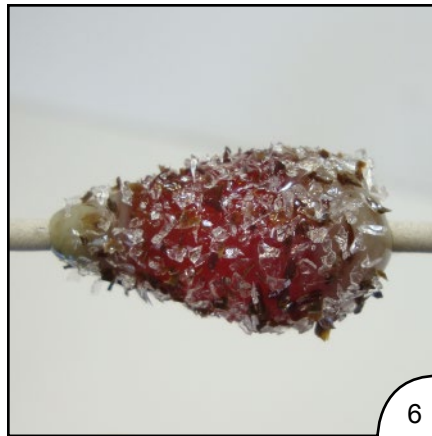
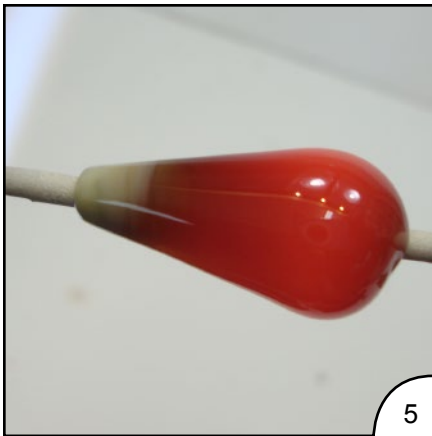
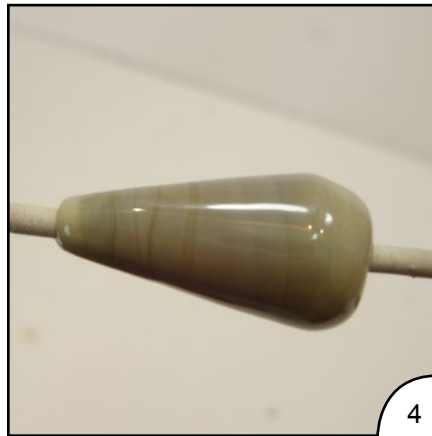
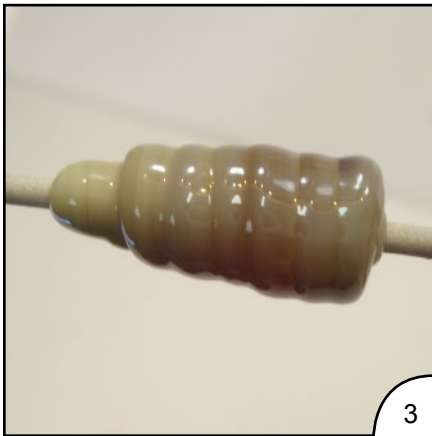
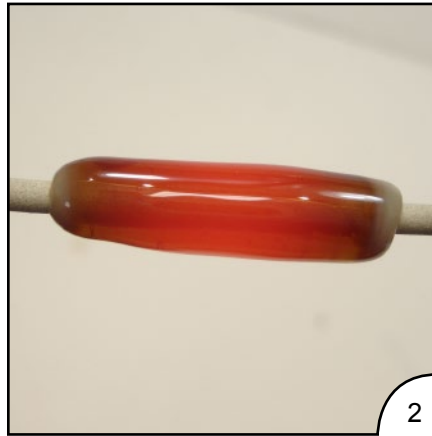
These cute little ice cream sundaes are some of my favorite beads to make for Beads of Courage because they are surprisingly quick and easy and they delight the children who receive them. I named these Saturday Sundaes because so many of us look forward to the weekends when we can steal away for a few hours to our studio.

You can make the mint chocolate chip like I did for the sample bead, or you can add caramel, chocolate, or sprinkles. Just let your imagination go wild because children love big, bold, and bright beads!

TOOLS AND MATERIALS:

- ❑ Marver
- ❑ Razor tool
- ❑ Tweezers for pulling stringer
- ❑ Effetre Grasshopper Green
- ❑ 104 COE Clear of your choice
- ❑ 3 mm stringer of CiM Peace
- ❑ 2 mm stringer of CiM Maraschino
- ❑ [Val Cox Bittersweet frit](#) (size 0)
- ❑ [Val Cox Crystal Clear frit](#) (size 0)





Step 1: Mix three parts of Crystal Clear frit with one part of Bittersweet frit. Using the Bittersweet frit by itself causes the bead to look too brown, but diluting it with clear makes the sundae look just like mint chocolate chip ice cream! Lay the frit mixture out until you are ready to use it. Any leftover frit can be kept in a jar for your next project.

Step 2: Make a 1-inch footprint in Grasshopper. The length of the initial footprint is the length of the finished bead.

Step 3: Add more glass to form a cone shape.

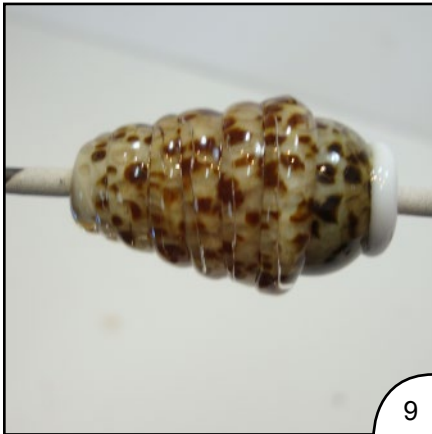
Step 4: Melt the gather and marver it so that the bottom comes to a sharp point.

Step 5: Gently heat the top of the bead and allow it to round out. It is important not to make the initial shape too fat. It should be long and lean, as you will be adding a clear encasing layer.

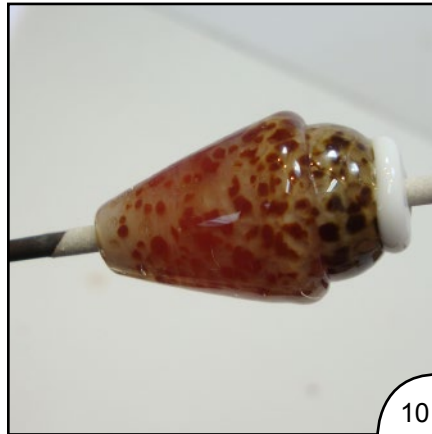
Step 6: Heat the bead just until it is tacky and then roll it lightly in the Crystal Clear and Bittersweet frit blend.

Step 7: Melt in the frit and gently marver the bead back into shape so that the bottom end is pointed and the top is rounded.

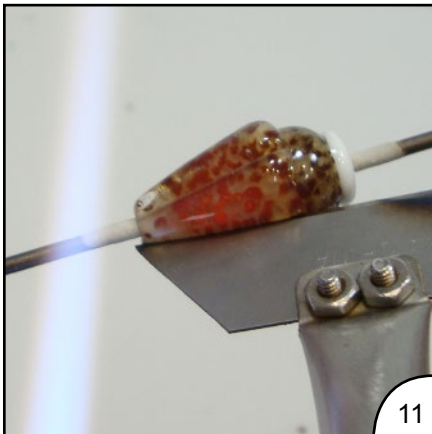
Step 8: Add a small cap of white to the very top of the bead and melt it in slightly. This will become the foundation for the whipped cream we will add later.



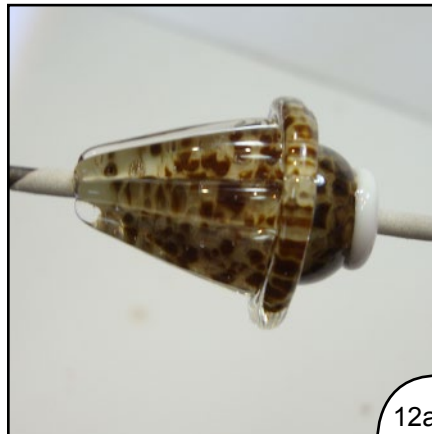
9



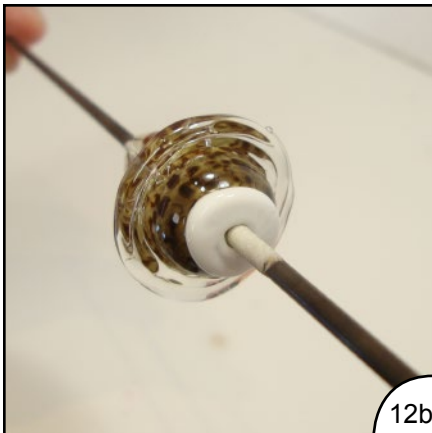
10



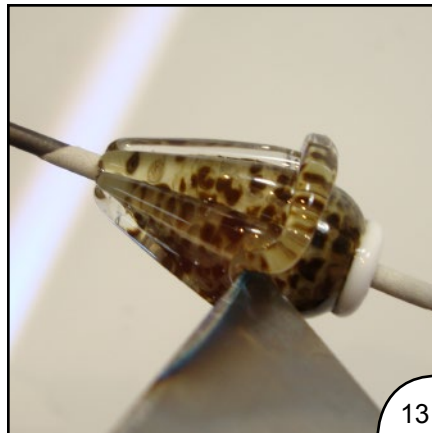
11



12a



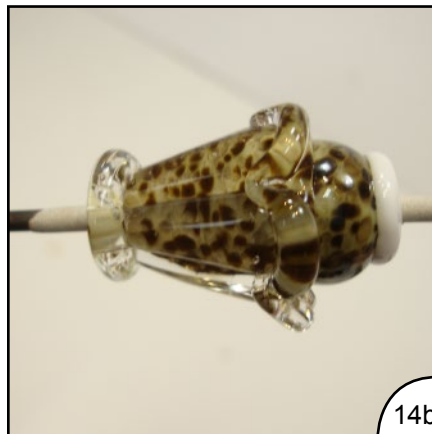
12b



13



14a



14b

Step 9: Now it's time to create the glass. To do this, encase the bottom 2/3 of the bead using a 4 mm clear rod.

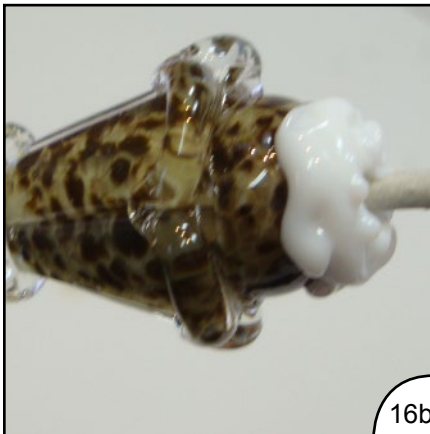
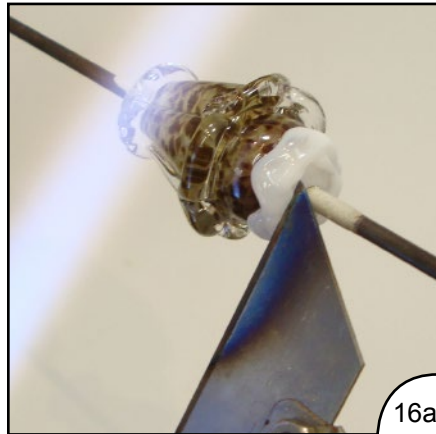
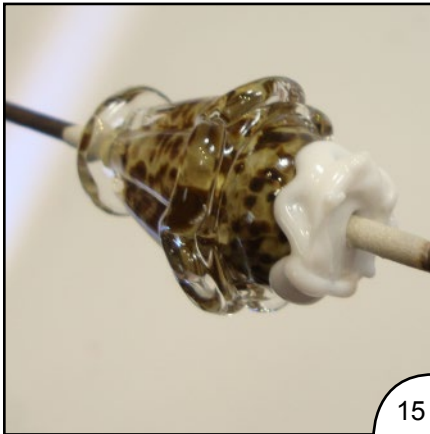
Step 10: Gently melt the encasing layer and marver to make it smooth. Do not make the encasing layer too thin as you want this layer of clear to be visible.

Step 11: To create the look of a sundae glass, heat one area at a time and press a line into the clear using a razor tool. I like to line up the razor tool with the mandrel to help me create straight lines.

Steps 12a and 12b: Our sundae glass needs a ruffled edge. To do this, apply two rows of 3 mm clear stringer (one on top of the other) around the top edge of the transparent glass. Heat briefly, but not enough to melt the glass.

Step 13: Apply a small blast of heat at the top of each line you created in step 11 and, using a razor tool, push a section of the stringer down toward the bottom of the bead, creating a ruffle. Continue adding ruffles, working your way around the bead.

Steps 14a and 14b: To add the foot, apply two rows of 3 mm clear stringer, one on top of the other, along the bottom edge of the clear glass and melt slightly, just enough for the clear to adhere, but not enough that it loses its shape. Use a marver to flatten the bottom of the foot. Although these beads are meant to be strung, they will actually stand up on their own if you make the bottom flat using a marver.



Step 15: To add the finishing touches to the sundae I like to add a little whipped cream and a cherry on top. To do this, apply white stringer randomly around the top of the sundae, being careful not to touch the mandrel. The white you added in step 8 provides a foundation for adding the stringer detail in this step.

Steps 16a and 16b: Using a razor tool, create some texture in the whipped cream so that it has a more realistic appearance.

Step 17: The last step is to put a raised dot of CiM Maraschino on the white to create the cherry on top, give the bead some insurance heat, and pop it in the kiln!

YUM!!! Ice cream anyone?

