

Another Sphere: Alternative Papermaking

Amanda Berry, Kendall College of Art and Design
[H4] Friday March 20, 3:30-5:00, East AA Atrium

Often papermaking and printmaking go hand in hand and for many artists they occupy the same sphere. This interactive demonstration will explore various ways in which food can be used to create various colors and textures in papermaking. Papermaking techniques will involve curry, cinnamon, cocoa powder, carrot, and tomato soup. Conference participants will be able make-a-paper and take-a-paper.

Supplies:

Mold & Deckle
Vat/Tub
Pellons
Pulp
Calcium Carbonate
Additive(s)
Sponges

Papermaking Suppliers:

Twinrocker Handmade Paper, Brookston, IN
www.twinrocker.com
Carriage House Paper, Brooklyn, NY
www.carriagehousepaper.com

Papermaking Resources:

www.paperslurry.com
www.papermakingresources.com

Papermaking with Food:

Making paper with food gives you limitless combinations of colors, textures and additives to create unique hand-made papers. One concern when adding food products to paper is if the paper remains PH neutral. By adding in calcium carbonate in proportional amounts, you can have some control in readjusting the PH levels. The recipe guide on the back should serve as a good base point but different brands or qualities of these food additives vary in PH therefore this is not a conclusive list.

Nor is this list exhaustive in the different types of food items that can be added to paper (Parsley makes a nice inclusion, Lemon Pepper seasoning made gross crunch paper). This list also indicates if the original paper tests from a year ago retained color (light fastness), if the additive changed the texture of the paper and some general observations.

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Recipe Guide

Additive	Calcium Carbonate	Notes
Curry	1 tbs per 1 tbs of Curry	Incredibly rich tones, a year later and the color has not faded
Cinnamon	1.5 tsp per 1 tbs of Cinnamon	A year later and the color has not faded Cinnamon likes to clump together in water
Cocoa Powder	2.5 tsp per 1 tbs of Cocoa Powder	Incredibly rich tones, a year later and the color has not faded Color is very consistent
Carrot	1 tsp per 1 tbs of Carrot	Raw carrot was prepared in a juicer Paper was much smoother than others Carrot juice dyed the paper and added in small flecked inclusions
Tomato Soup	2 tsp per 1 tbs of Tomato Soup	Color fades quickly, paper is very stiff and smooth (cardstock-like)
Red Chili Powder	1 tbs per 1 tbs of Red Chili Powder	You will need to wear gloves when making this paper! (It stings!) Too much Red Chili Powder causes the paper to lose structure Color loses initial intensity and settles into a soft freckled orange
Turmeric	2 tsp per 1 tbs of Turmeric	Incredibly rich tones initially Color fades when exposed to direct light
Kool Aid	2 tsp oz per packet of Kool Aid	A year later and the color has not faded It took a surprising amount of Kool Aid to achieve bright tones Too much and the paper got a weird crunchy texture Kool Aid heavily stained the PH test strip (Cal. Carb. Estimated)

* Different brands/qualities of "Additives" may have different PH levels. This guide is to serve as a base line. Please adjust as needed.