Cactus Juice Stabilized Burlap Blanks

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Wistfully recalling the iconic photo of Marilyn Monroe (then Norma Jean Baker) in a burlap Idaho potato sack, thought I'd stabilize some burlap in Cactus Juice, add color, etc.

- 1. Cut strips of burlap.
- 2. Place strips in plastic cup, and cover with Cactus Juice.



3. Vacuum at -29"Hg until bubbling stops - about 5 min. for me.



4. Drain, recycling CJ to its container.

5. Sprinkle and rub pigment, including mica, onto/into burlap.



6. Preheat toaster oven to 190-200 degrees (and I put ceramic 6" tiles on the floor of mine for even heat distribution).



- Wrap the stabilized/colored strips in parchment paper I use Kirkland brand. <u>Amazon.com: Kirkland Signature Non Stick Parchment Paper, 205 sq. ft.: Kitchen &</u> <u>Dining</u>
- 8. Place on tiled shelf of the toaster oven, cover parchment packet with a "dome" of aluminum foil to further diffuse the heat.
- 9. Cure in the toaster oven for 45 min. Burlap is stiff after 45 min. cure time but would likely be more flexible with a shorter cure time.

10. Cut into smaller strips and fill your PVC pipes - I use clear 3/4" PVC (so I can see what I'm doing), with rubber stoppers - got clear PVC here:

FORMUFIT P034FGP-UV-5 Schedule 40 PVC Pipe, Furniture Grade, 5', 3/4" Size, Clear: Amazon.com: Industrial & Scientific

11. Dropping stabilized burlap strip into clear PVC pipe mold:



- 12. Burlap-stuffed pipe molds ready for resin pouring followed by pressure casting.
- 13. Pour in your resin I used Douglas and Sturgess Clear Polyester Casting Resin here:

Douglas and Sturgess: Clear Casting Resin, 1 Gallon

14. Pressure cast at 50 psi (I leave mine in overnight)



Hope this helps. Warm regards - Bob