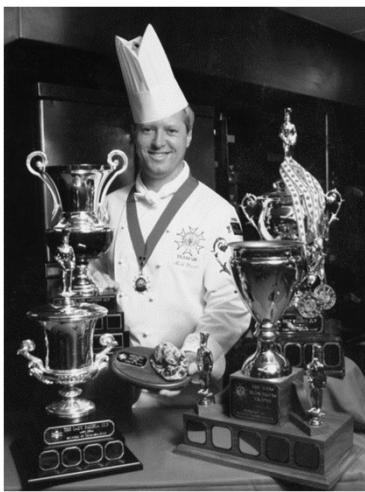


Pastillage Man 'O War A Step-By- Step Guide

By Mark J French





Hi there! I'm Mark,
the creator of
chefsnotebooks.com,
a resource website in
development for
chefs and author of
"The Business of
Being a Chef".

I have more than 30 years' experience
of working in hotels and restaurants
throughout the world.

During that time, I developed tools
and records, which I have gathered as
a useful resource to benefit not only
chefs and their staff but also
operations and general managers who
wish to extend their understanding of
this complex area.

I hope you enjoy this free book!

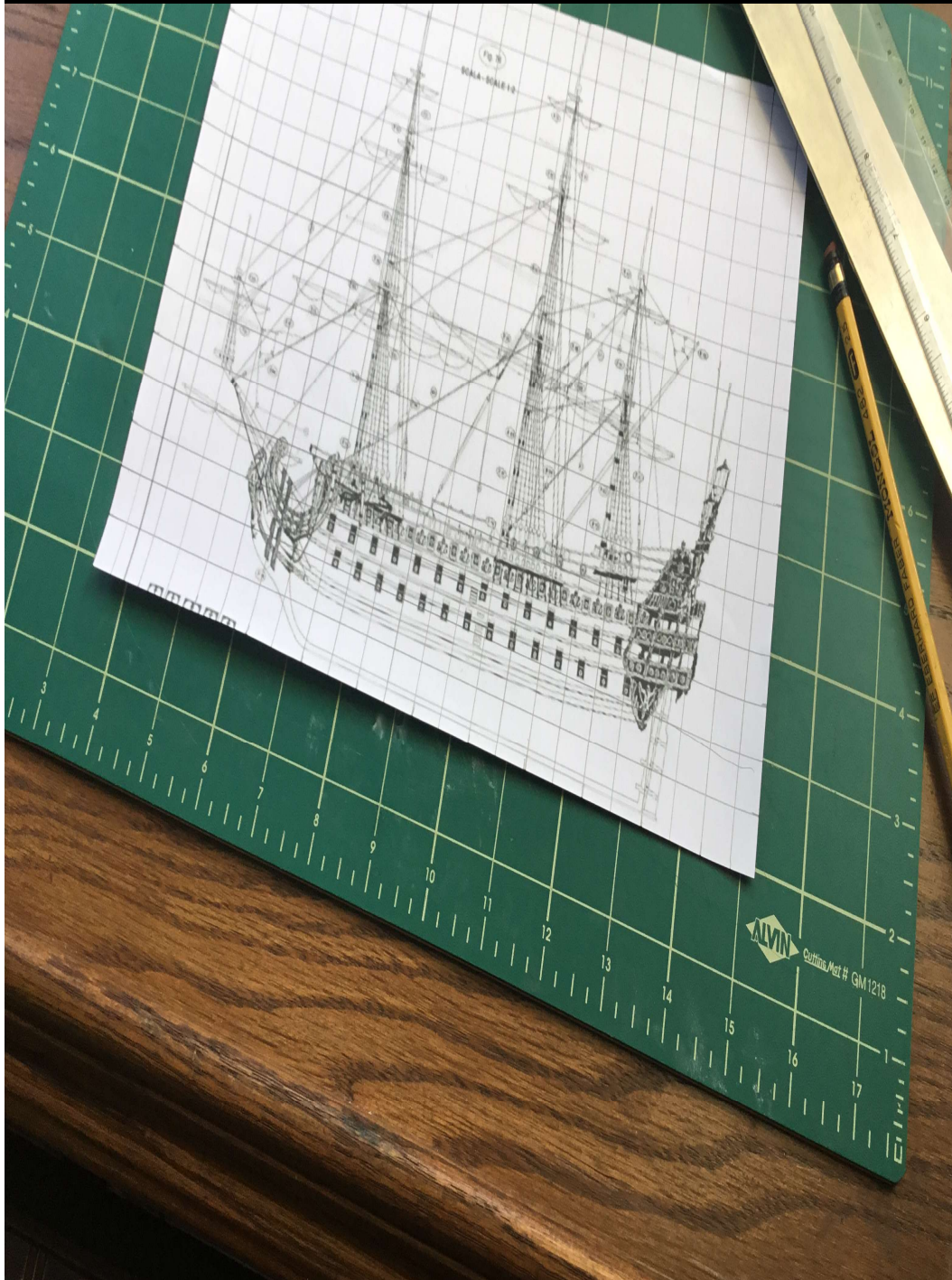
- **Mark**

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Planning



- Draw a detailed plan
- Create a cardboard template
- Assemble templates and adjust as necessary.
- Decide on a subject and research.
- Start off small and simple.
- Consider transportation.
- Assemble hardware needed.

Tools & Equipment

The Display

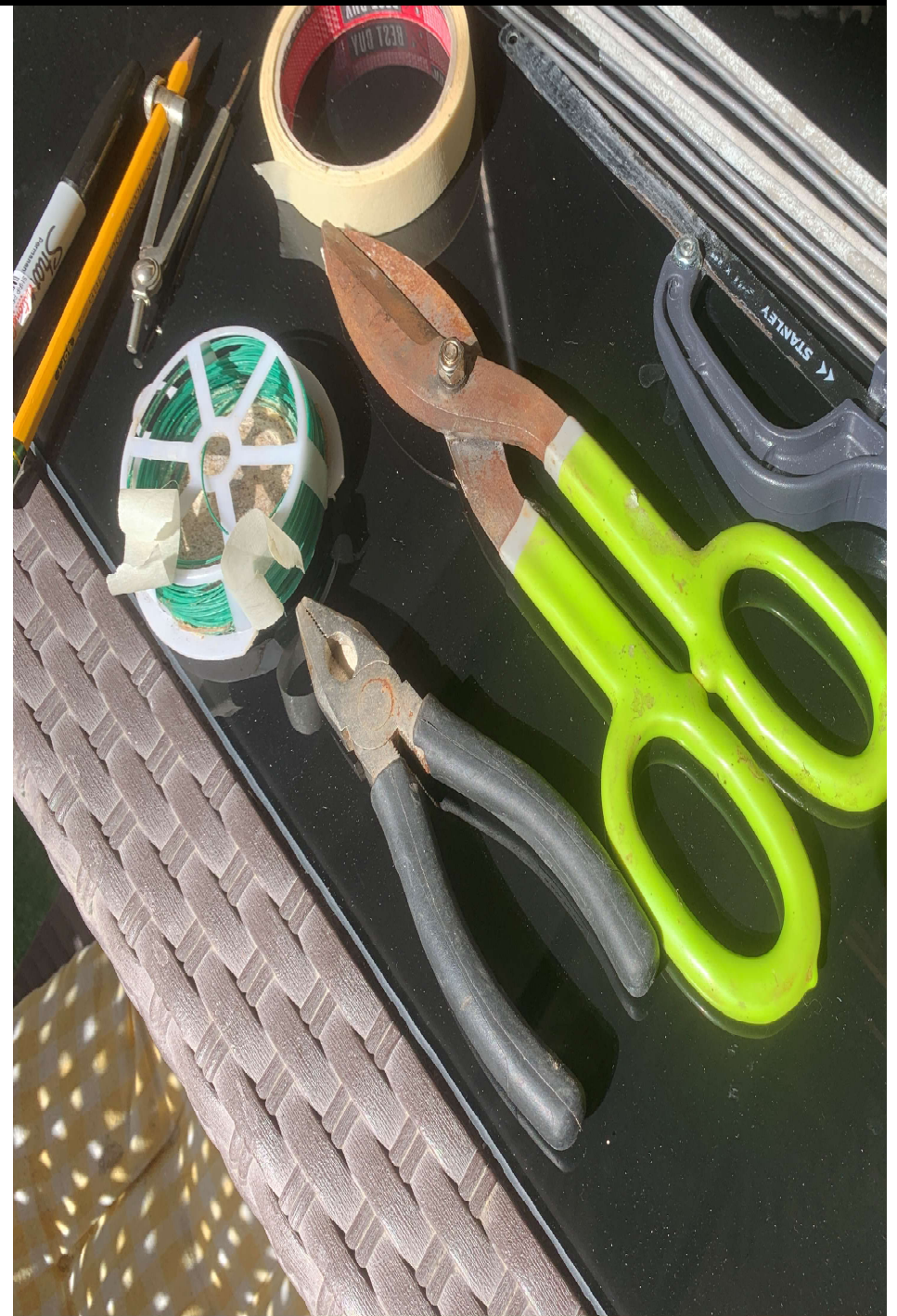
- A Display Base.
- An Internal Armature (if needed).
- Sheet Metal to shape drying pieces.
- Pliers, Saw, and Snippers.

The Pastillage

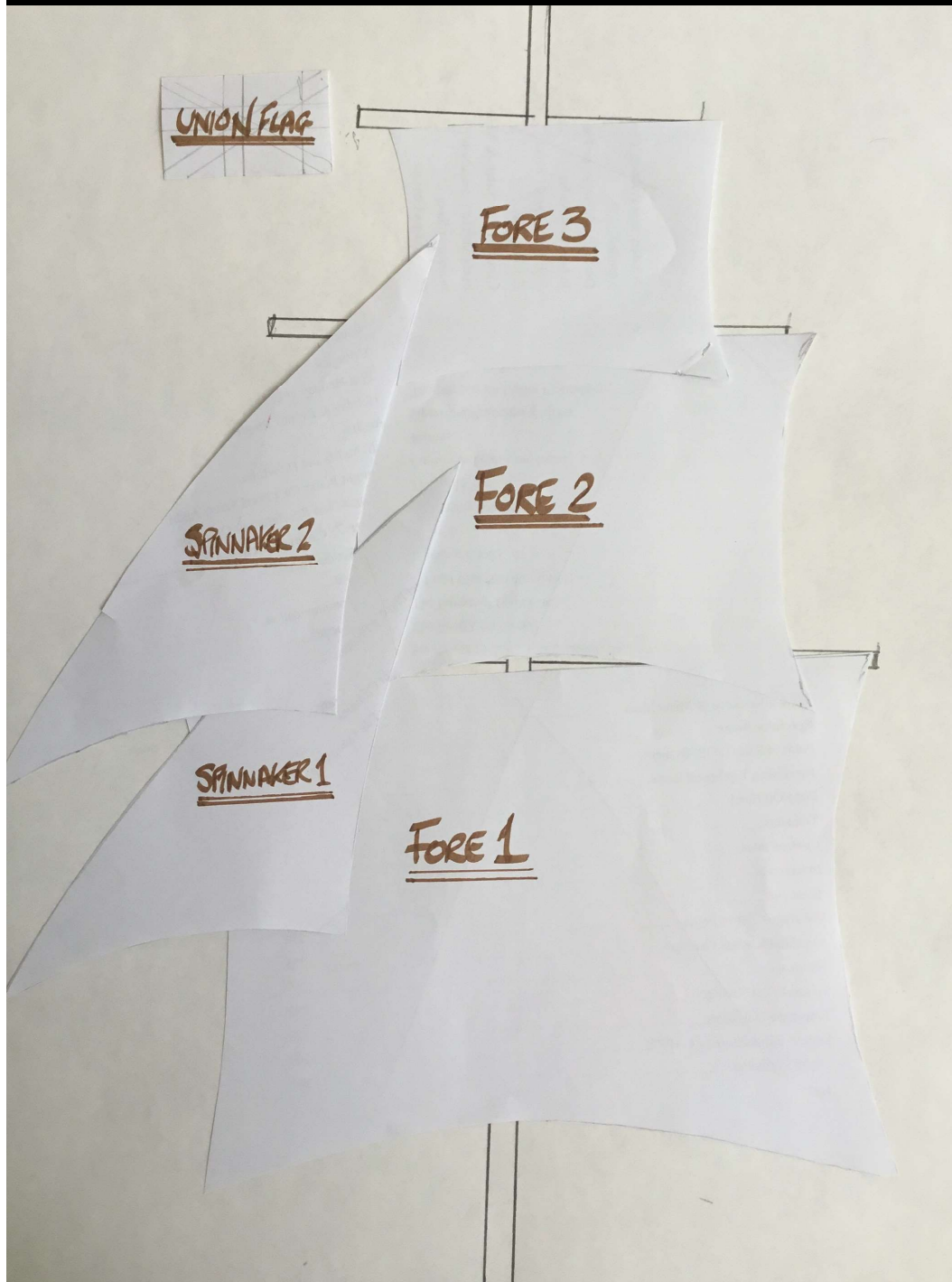
- A Sifter.
- A Mixer.
- Plastic Wrap.
- Ziploc Bags.
- A Sealable Container.
- Kitchen Towels.

Making the Model

- Wooden Boards for rolling and drying.
- A Rolling Pin.
- A muslin bag to dust cornflour.
- Forms to shape while drying.
- Modelling tools.
- Piping bags and tubes.
- Cutters.



Templates



- Draw detailed templates of the main components.
- Label each one so that their position is clear.
- Note the number of pieces needed for each template (such as 4 pieces for the sides of a square box).
- Create the templates using cardboard or another sturdy material.
- Assemble the templates to give you a good idea of how the finished item will look.
- Adjust any pieces as necessary.
- Keep grouped and ready for use. For the ship, I kept a set of sails separate for each mast as shown.

Make the Pastillage



Ingredients

1 lb. Icing Sugar
1/4 Cup Cool Water
1/4 Tbspn. Cream of Tartar
1 1/4 Tbspns. (1/2oz) Powdered Gelatine
Cornflour.
Colour, if used

Method

- Sift the icing sugar.
- Sprinkle the gelatine over the water and set it aside to absorb for about 5 minutes to absorb.
- Warm until dissolved (This can be done in a double boiler or a microwave).
- Add the cream of tartare.
- Slowly mix the gelatine into the sugar, sprinkling a little cornstarch to form a dough.
- Wrap tightly in plastic wrap and set aside for 2 hours before using.

Rolling, Cutting and Forming



If the pastillage has been sitting, knead it until it becomes pliable and roll out.

Rolling can be achieved with a rolling pin or using a machine.

I have found that the hand pasta rollers, work well for this and will give you consistent thickness, depending on the setting.

Roll the pastillage on the same board that it will dry on as moving it will distort any shape that you have cut.

Dust the board lightly with cornflour and roll out the pastillage to the size and shape of the template that you are using.

Place the template on top of the rolled pastillage and cut around it.

Slide as necessary to use as much area of the board as possible.

Pieces with contours can be carefully lifted and laid over forms to dry in the desired shape.

Work with fresh, but if storing, wrap well in lastic and keep in a sealed container containing a moist cloth.

Shaping Larger Objects

Larger formed pieces, such as an Easter egg, can be made by laying the dusted pastillage in the egg half and then packing it tightly with cornflour to fill out the shape.

Trim the edges placing a board on the open side, then flipping it. If well packed and dusted properly, the egg shape will be perfectly formed and held in shape, exposed to the air for drying by the interior cornflour to complete the drying process.

Leave to dry for a couple of days and then remove the cornflour to complete drying.

Most likely, there will be a couple of wrinkles, that can be easily patched and then the 2 halves can be joined together. When dry, sand to perfection and decorate.



Details

Items to Detail for the Ship Include:

- 44 Cannons & Shutters (sides)
- 8 Full Cannons (deck)
- 4 Staircases (2 grand & 2 steps)
- 1 Steering Wheel
- 1 Bell & Stand
- 2 Anchors & Chain/Ropes
- 2 Boarding Ladders
- 3 Boats (1 Large & 2 Small)
- 1 Figurehead
- 3 Lanterns
- 1 Rudder
- 6 Crows Nests (2L/2M/2S)
- 1 Coat of Arms
- 2 Pulley Setups



Embellishments

Once the main structure is planned, think about what details you can add to enhance the piece.

Decide what features will work and create.

Pastillage can be rolled and cut in various ways to build up an interesting structure.

For more intricate details, collect interesting pieces that can be used.

For the ship project, I went through small decorations that I have collected in antique markets to select which ones could be used.

Make unique moulds as shown and set them aside, ready to use for the assembly.

When drying, remember to place on a form so that the contour fits when attached to the main piece.

Note that for competitions, moulds should be minimal



Assembling



This is the fun part if the planning has been careful and all the pieces are the right size, and shape and ready to come to life!

Once all of the components have been checked, lay them out in a progressive order, ready for Construction.

Joining the Components together

Royal icing is the usual medium or “glue” used to join pieces together.

I also take some pastillage and make a slightly softer mixture to use as it can dry very strong and give a foundational structure extra strength.

- Fill in any imperfections and allow them to fully dry.
- Sand to a smooth surface.
- Construct the main structure.
- Assemble all pieces.
- Add decorative components.

Finishing Touches



Once the piece has fully dried, scrutinise it for any areas that need a little work to tidy up.

The aim with a pastillage display is to have a really sharp, clean look, with a minimum of flaws or sloppy joints.

This is not easy, and you will improve with practice.

The pastillage “glue” can be used to fill in gaps or there could be surplus pieces of pastillage that you can use to cover up areas if necessary.

A nail file can come in handy for minor finishing touches.

Transportation and Setup

Depending on where the piece is going to be displayed, consider the logistics of how you can get it there in one piece.

If it is to be shown in the same location as it is being made, this is straightforward.

As I write this, I am making an 18th-century sailing ship from the Philippines to the UK.

This will require a plan to make the ship body, masts, and sails separately, to then be constructed when in the UK.

Security and customs regulations have complicated travelling internationally these days and I am planning on packaging up the pieces to carry on, with a window that can be easily dropped down to inspect the contents.

As you can see, disasters still happen, so bring extra pastillage for repairs!



Enjoy the Results!



After all of the hard work is complete and your piece is finally on display, enjoy the finished results!

No matter how often or how long you have been working with pastillage, there are always learnings, whether it is mistakes to avoid, new techniques that work better or ways to improve.

Take note of these, discuss with fellow exhibitors and judges. You will come away learning a lot and habving a sense of achievement.

