

Gelatin Plate

Ingredients

- 375 ml glycerin
- 1/2 cup cold water
- 115 grams powdered gelatin
- 1 1/2 cups rapidly boiling water

Utensils

- Large mixing bowl
- Rubber spatula
- measuring cup
- 22cmx 33cm clean biscuit tray.
You could use any shape tray or dish, as long as you end up with approx 1cm thickness of gelatin mix for the plate.
- spirit level – to check the tray is level
- strips of cardboard to level the tray (if needed)
- newspaper strips to remove surface bubbles

Method

Ensure all ingredients and utensils ready before you get started.

Once you start, the gelatin reacts pretty quickly, so the better prepared you are, the easier the process is. This includes checking that your tray is level on the bench, ready to receive the mixture as soon as its ready. Use your spirit level and strips of cardboard to level the tray on your bench, making sure that it will be a safe place to leave the tray while the mixture sets (approx 1-2 hours).

Our aim is to NOT create any bubbles, so slow stirring is a must!

Place 1/2 cup cold water in a bowl. Pour half of the glycerin liquid into the water.

Using the spatula, stir to mix thoroughly, **but mix slowly**. This is important so as to not add bubbles into the mixture.

Once thoroughly mixed, sprinkle all the gelatin powder into the water/ glycerin mix.

Using the spatula, mix and squish the mixture to remove all lumps and clumps of gelatin, **maintaining a slow mixing (and squishing)** motion to reduce the addition of bubbles.

Once you have removed all of the lumps, add the rapidly boiling water and **continue to stir, slowly**, until all the gelatin crystals have dissolved.

Once all the gelatin crystals have dissolved, add the remaining 175ml of glycerin.

Slowly stir to thoroughly blend all ingredients.

It is very important to maintain the slow stirring so you don't introduce additional bubbles.

Once all of the ingredients have been blended, pour the mixed liquid into the tray – **slowly and carefully** to avoid spilling and adding excess bubbles.

You will see some bubbles on the surface of your poured mixture. There may be a few, or there may be many.

Use the newspaper strips and your fingers to skim bubbles off the surface of your gelatin mix – **slowly drag a strip** of newspaper across the surface of your gelatin mixture.

Leave the tray to set on the bench top. **DO NOT move the tray** until the mixture has set. Within 1-2 hours it will normally set enough to then move the tray to the fridge.

Once set, place the tray in the fridge for the final 'setting'. This will normally take 3-4 hours. I like to leave it overnight so that the plate shrinks a little in the tray, making it easier to remove it from the tray.

Once set, remove the gelatin plate from the tray and it is ready to use!

When not in use, place the gelatin plate between 2x sheets of acetate or stiff/ hard plastic. This will protect the surface of the plate.

Storing and caring for your Gelatin Plate

Once the plate has set you can lift it out of the tray and start using it.

The plate does not need to be stored in the fridge. If you do keep it in the fridge, it will continue to shrink.

Keep them stored between two sheets of acetate/plastic. Any plastic no thinner than a laminated piece of paper will do the trick. Thin flimsy plastic (like plastic wrap or the plastic of plastic sleeves) will not protect the plate from impression marks.

Make sure, when you store your plate, that there is no foreign matter between the plate and the plastic covering, this will create a permanent indentation on your gelatin plate.

Given the sensitivity of the material, some minor imperfections may not show up in prints, while others will be hard or impossible to avoid.



Notes

Glycerin

Buy 2x 200ml bottles, using 1 and 3/4 of the bottles, keeping the other 1/4 for your next set of plates

Powdered Gelatin

Buy 2x 100gm McKenzie's tins, keeping the excess your next set of plates also!

Credits

A massive shout out to fellow Aussie printmaker Kim Herringe who shared this fabulous recipe who in turn found it on Linda Germain's website. Please make sure you take a look at both of these ladies work. It is truly inspiring and they both have some great Gelli ideas on both their sites. If you are on the socials, make sure you give them a 'like or a follow'!