

Jacques Maroger

Objective

This is the first variation of three that I will cook. It comes from the Rubens recipe of Maroger's mediums. By the end of this video, you will be able to cook your first batch of medium.

Key Points

1. Gather Your Ingredients
2. Pre-Measure all of Your Ingredients
3. Grind Your Lead in Oil
4. Add the Lead to Oil Mixture
5. Keep Lead in Suspension While Cooking
6. Do Not Allow Smoke To Arise on Top of Oil
7. 3 Stages of Color Are Light Caramel, Dark Caramel, and Coffee Black
8. Remove From Heat and Add Mastic
9. Put Over Heat and Cook Gently Till Mastic Is Fully Absorbed
10. Remove From Heat
11. Strain and Add Turps
12. Tube Your Medium

Materials and Tools

1. 10 oz of cold pressed linseed oil Chelsea Brand
2. .6 oz or Litharge = 17 Grams
3. 5 oz of mastic Chios Tears
4. 10 oz of turpentine Diamond G. Forest Products
5. Beaker or lidded pan
6. Scale
7. Stirring spoon or stick
8. Gloves
9. Burner
10. Several heat resistant containers
11. Aluminum paint tubes
12. Canvas Pliers

Until you have mastered cooking this recipe cook out of doors. Do not spill oil onto the hotplate.

Caution add Turpentine after the filtration process.