

## **Artful Learning** ▪ **Hamburger Papier-mâché** ▪ *Arts-Based Skill & Strategy*

### **Materials**

- Tub of PlayBox Wheat-Paste
- Water (preferably warm)
- Disposable bowls for individual wheat paste access, (1) for every two students
- Non-porous paper plate, heavier-duty type, (1) for each student
- Wood paint-stirs, large wooden spoons or your hands/arms for wheat paste mixing
- Butcher paper to cover the tables/workspaces
- Blue painters tape to secure butcher paper to surfaces
- Commercial paper towels for wiping hands and cleaning surfaces
- Sponges for clean-up of work and prep areas
- Greenworks cleaning spray for clean-up of dried wheat paste on all surfaces
- Baby-Wipes

### **Hamburger Ingredients**

School-grade paper towels (beige or light tan) - building mass/hamburger bun top & bottom (12)  
6" X 6" squares of richly-colored construction paper in the following colors and amounts for:

Red - Tomato (2)

Magenta - Onion (1) [students may want to create an entire onion, so give them (2) sheets of construction paper]

Green - Butter Lettuce (1)

Light Green - Iceberg Lettuce or Avocado (1)

Yellow - Swiss Cheese (1)

Orange - Cheddar Cheese (1)

Dark Brown - Hamburger (2) [students may want a double meat burger, so give them (4) sheets of construction paper and (2) extra school-grade paper towels]

### **Preparation**

#### *Work Areas & Surfaces*

Cover all work surfaces with butcher paper using painters tape.

#### *Wheat Paste Mixing & Distribution*

Mix well the wheat paste and water mixture with the recommended tools. Consistency should resemble cooked oatmeal, not small-curd cottage cheese. This will take some time to prep, so allocate plenty of time for mixing and prepping the individual bowls. Fill bowls and wait to distribute until the group is ready to make the 'wet' ingredients.

#### *Demo Table*

Prep demo table with:

Completed hamburger (already dried from summer Level II Artful Learning session)

Construction paper squares

Bowl of wheat paste

Paper plate

School-grade paper towels

#### *Student Work Areas*

Distribute the indicated amounts of construction paper and paper towels for each participant before they arrive or as they are getting settled in their respective work areas.

## **Procedures**

### ***Building Mass and Shape with Dry Ingredients***

Every step is modeled for the students which they follow and complete before moving on to the next step.

#### *Hamburger Buns (Top & Bottom) - Paper Towels*

Crumble (1) paper towel and sculpt into the general shape of a hamburger bun top. Repeat for the bottom and set each aside. Should be tight, compressed and rounded - think artisan bread bun.

#### *Hamburger - Paper Towels*

Same procedure as the hamburger bun, but should be slightly larger and flatter than the buns. Tip - Round the edges of the hamburger mass so it does not look square, unless you are after a Wendy's Hamburger block-type burger.

#### *Tomato -Paper Towels*

Same procedure as the hamburger. Should be slightly smaller than the hamburger.

#### *Onion (Magenta Construction Paper)*

In repeated folds over on itself of about 3/4" inch, use the magenta construction paper to create a side view of half a red onion. Crease and press firmly each time you fold the paper. You want the last fold to be tight, but slightly less than 3/4" so the paper edge does not stick out above the folds. This is the 'inside' of the onion and not exposed in the sculpture. Slightly bend the ends of the folded paper inward and sculpt into a crescent shape. Next, carefully unroll the sculpted onion half. This created folded guides for you to follow when you make this item "wet". You are creating the illusion of a full onion that will be layered into the hamburger construction. Repeat if desired. Set aside.

#### *Swiss Cheese (Yellow Construction Paper) & Cheddar Cheese (Orange Construction Paper)*

Fold in each edge of the construction paper about 3/4" to form a slightly smaller square. Next, carefully unfold each edge and flatten slightly. By folding the edges, it will make the ends of the 'cheese' thicker and more pliable to sculpt when "wet" since the ends of the paper are the only exposed part of the sculpture. Again, if making burgers or double burgers, opting for only swiss cheese and not cheddar and other combinations are all creative variables that can be explored. Set aside.

#### *Lettuce (Green & Light Green Construction Paper)*

Lightly crumple each sheet of the green construction paper inward resembling the shape of a round ball. Carefully undo each ball to reveal a textured representation of two pieces of lettuce. Set aside.

## **Get Wet**

### ***Creating the Hamburger Sculpture - Combining Dry & Wet Ingredients***

Distribute the wheat paste so students have access to the mixture and can work with ease for building all of the hamburger elements.

#### *Bottom Bun*

Lay out a dry paper towel. Using the wheat paste, saturate the towel. Should absorb through the towel, but if not, do both sides. Moisten the entire dry bottom bun with some wheat paste and place in the center of the wet towel and fold in the towel around the bun bottom and sculpt as desired. Place the bottom bun on the plate and wet the inside of the bun with some wheat paste. This provides some glue to hold the hamburger in place.

#### *Hamburger*

Wet the front and back of (2) dark brown construction paper sheets. Moisten the entire dry hamburger paper towel mass with some wheat paste and lay it on one sheet of wet, brown construction paper and sculpt inward around the towel. Cover the opposite side of the hamburger mass with the remaining brown construction paper. There will be overlap, so sculpt the burger so it as a cohesive, cooked burger shape. Position the burger on the bun with the seam side down either off-center or center of the bottom bun.

#### *Cheese(s)*

Wet the front and back of the yellow and/or orange construction paper sheet(s). Using the folded guides created earlier, fold inward and on top of itself the creased edges. Bend each corner of the cheese upward to represent it as 'melted'. Turn over and lay on top of the hamburger with the folded seams hidden on the 'melted edges' facing down. Shape, move and sculpt to achieve desired look.

#### *Onion*

Wet the front and back of the magenta construction paper sheet. Using the folded guides created earlier, fold inward and on top of itself the creased edges. Re-sculpt again the crescent shape. Place the sculpted onion half on top of the cheese on one side of the burger. Optional Tip - 'Pinch' the edges of the onion about 1/2" to lay flatter on top of the cheese. It will make the exposed onion side smaller. Repeat if you would like onion exposed on the opposite side.

#### *Tomato*

Quick Read - Same instructions as the Hamburger build.

Wet the front and back of (2) red construction paper sheets. Moisten the entire dry tomato paper towel mass with some wheat paste and lay it on one sheet of wet, red construction paper and sculpt inward around the towel. Cover the opposite side of the tomato mass with the remaining red construction paper. There will be overlap, so sculpt the tomato so it as a cohesive, tomato shape. Position the tomato on the onion with the seam side down slightly off-center.

#### *Lettuce Leaves*

Wet the front and back of each of the green construction paper sheets. Because the sheets were previously crumpled, when "wet", they can be layered and sculpted to look more like actual lettuce and conceal the ends of the onion and add symmetry to any of the hamburger elements that were positioned off-center.

#### *Top Bun*

Quick Read - Same instructions as the *Bottom Bun* build.

Lay out a dry paper towel. Using the wheat paste, saturate the towel. Should absorb through the towel, but if not, do both sides. Moisten the entire dry top bun with some wheat paste and place in the center of the wet towel and fold in the towel around the bun top and sculpt as desired. Wet the inside of the bun with some wheat paste place the top bun on the lettuce and lightly press it down. This provides some glue to hold the top bun in place.

**Dry Time**

Depending on the time of year, room temperature and humidity in your region, drying times vary. Several days will be required - sometimes a week depending on the above factors and the degree of saturation each of the hamburger ingredients absorbed. Throughout the drying process, periodically lift up the hamburger so it does not permanently stick to the plate unless this is your desire. The wheat paste will allow the hamburger to retain its shape, dry clear and become extremely hard and sturdy without any odor. Plan on the drying hamburgers to take up some space in your room for a period of time before they are completely dry.