

# Kitchen Utensils

This class is designed for persons with no previous experience or limited experience. In this class we will make SPATULAS, SALAD TONGS, and SPOONS for use in your kitchen. You will cut wood blanks from either Cherry, Maple, Sycamore, or Beech.

**TOOLS YOU WILL NEED:** Carving chisel with #5, #6, or #7 sweep (curvature) and 20 to 30 millimeters in width. The carving chisel will be used to cut the 'bowl' of your spoon. Carving chisels may be purchased from [www.woodcraft.com](http://www.woodcraft.com) or [www.woodworkingshop.com](http://www.woodworkingshop.com)

**MACHINES USED:** In this class you will learn how to safely use the following woodworking machines:

- Jointer will be used to flatten your rough wood prior to resawing.
- Band Saw will be used to "resaw" your stock to a desired thickness, and to cut the profile of utensils.
- Planer will be used to mill stock to a uniform thickness.
- Drum sander will be used to remove any milling marks from the planing operation.
- Table saw will be used to trim your stock to the final dimensions.
- Edge sander and drum sander will be used to sand and shape the utensils.
- Random orbit sander will be used to sand all surfaces to a final blemish free state.

**SKILLS LEARNED:** In addition to the machine operation skills shown above, you will also gain the following general woodworking skills in the construction of this project.

- How to properly sharpen your carving chisel to a razor edge.
- How to identify different species of wood and their characteristics.
- The importance of grain direction for durability and strength of the utensil.
- How to apply a finish, and finishes that are "food safe".

**Course Duration:** 10 hours (4 Evenings 6:30 pm to 9:00 pm)

**Dates:** November 30, December 6, 13, & 20, 2017

**Skill level:** Beginner      **Prerequisite:** None

**Tuition:** \$50.00

**Material Fee:** \$10.00

**Instructor:** John Meyer

