

Spoons anyone? Get whittling!

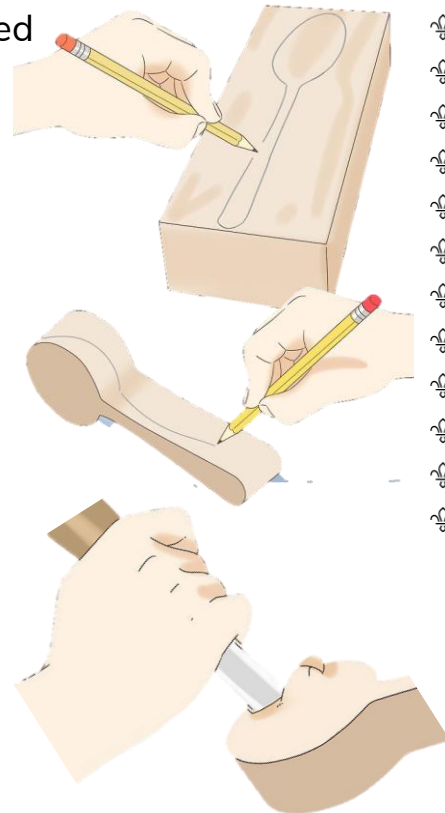
Carving spoons from wood is a great hobby that allows you to create unique utensils that you can use in your own home and on camp. Spoons are great pieces to begin with, since they only require a few tools. Once you cut out the basic shape, all you have to do is whittle away any excess wood. Once your spoon is finished and sealed, you can use it in your kitchen while you cook.

Plan:

- ✿ Choose a type of wood
- ✿ Collect together the tools you will need

Do:

- ✿ Starting with a hardwood blank using a pencil draw the design of your spoon on your wood so that it follows the direction of the wood grain. Then cut around your spoon's outline.
- ✿ Turn your blank on its side and draw the bottom outline of the spoon as if you were looking at it from the side. The outline doesn't have to be perfect, but it should be enough to get an idea of how you want to carve your spoon.
- ✿ Use a gouge to carve out the bowl of your spoon.



Things you will need:

- ✿ Wood blank
- ✿ Pencil
- ✿ Bandsaw
- ✿ Safety glasses
- ✿ Clamp
- ✿ Gouge
- ✿ Rasp
- ✿ Chisel
- ✿ Carving knife
- ✿ 80-220 grit sandpaper
- ✿ Pestle
- ✿ Flaxseed oil
- ✿ Rag



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Do.

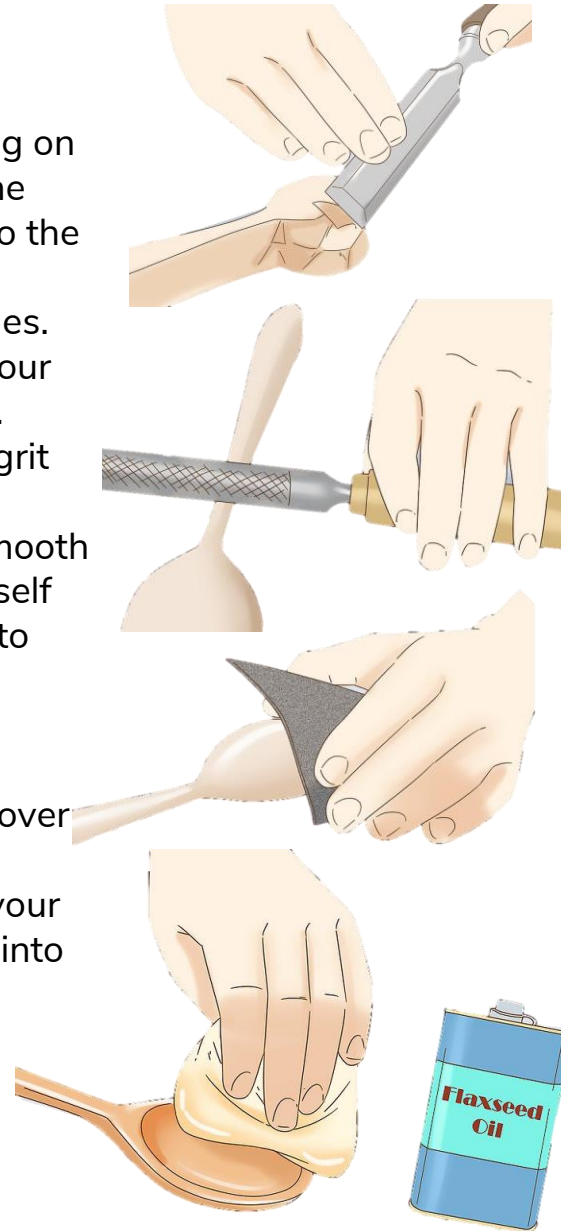
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Spoons anyone?

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- ✦ Flip your spoon over so it's face down, begin chiselling on either the left or right side of the handle by holding the chisel at a slight angle to the wood and pushing it into the wood, taking care to follow the grain.
- ✦ Run a rasp over the wood surface to smooth the angles. Keep smoothing out your handle and the bottom of your bowl with the rasp until you're happy with the shape.
- ✦ Start with using coarse sandpaper between 80-100 grit to smooth out the roughest areas, and work in small circular motions. Make sure the bowl is completely smooth and doesn't have sharp edges so you don't hurt yourself when you use it. Then, switch to 150 grit sandpaper to remove any scratches the lower grit paper left. Keep working up to sandpaper with 220 grit to get the smoothest surface.
- ✦ Wet the end of a rag in flaxseed oil and rub it evenly over the surface of your spoon. Make sure the spoon is thoroughly coated so it's completely sealed. Sealing your spoon prevents water or other foods from absorbing into the wood.



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