



**BUZZARD CHRIS BUSHCRAFT**

## **SPOON CARVING/GREEN WOOD** **(WITHOUT USING AN AXE)**

**SUITABLE WOOD TYPES** Beech , Blackthorn, Hawthorn, Wild Cherry – can produce attractive grains and darker colours.  
Willow, Lime, Sycamore – softer and pale to blonde colour.

Elder, Birch, Ash, Sweet Chetnut, Apple, Plum (has dark Mahogany like colour).

Sycamore is a good choice being easy to find and carve and is used commercially for kitchen utensils due to the lack of toxins within the wood. It is fast growing and can be regularly harvested.

**TOXIC WOOD** Yew, Laurel, Holly, Laburnum. It is not clear whether or not wood remains toxic when dry and seasoned.



A variety of utensils of various wood types, free-form and traditional styles. The traditional Scandinavian spoon has a wedge shaped spine or keel which runs from the back of the bowl up to the neck. This creates a very strong spoon, Allowing the handle to follow the direction of the grain will maintain strength so the handles can be quite narrow.

**OILS** - Oiling the spoon on completion brings out the grain and also seals and preserves the wood.

Raw Linseed (not boiled),

Tung and Walnut (nut oils may present problems with allergies),

Olive & vegetable oils should not be used as they turn sour and do not penetrate and seal the wood.

### **TOOLS**



Pruning saw (such as the Bacho Laplander), Knife with 10cm/4in fixed blade (such as the Mora Clipper).  
A smaller carving knife (optional) and a Crooked/Spoon knife. Sand paper and a large log to work on.

## MAKING THE SPOON

Select a green pole approx 2-4in/5-10cm diameter. A pole that is straight or has a natural curve or 'dog leg' can be used as the curve of the spoon.

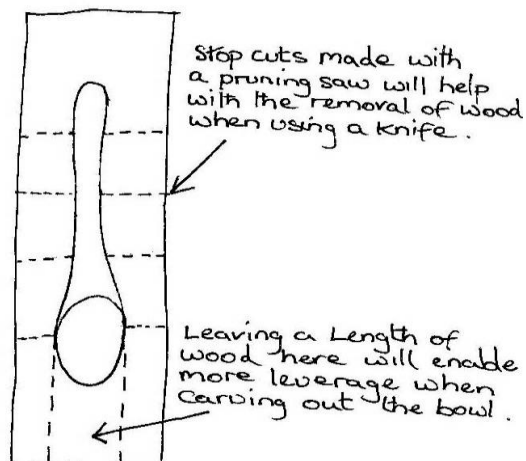
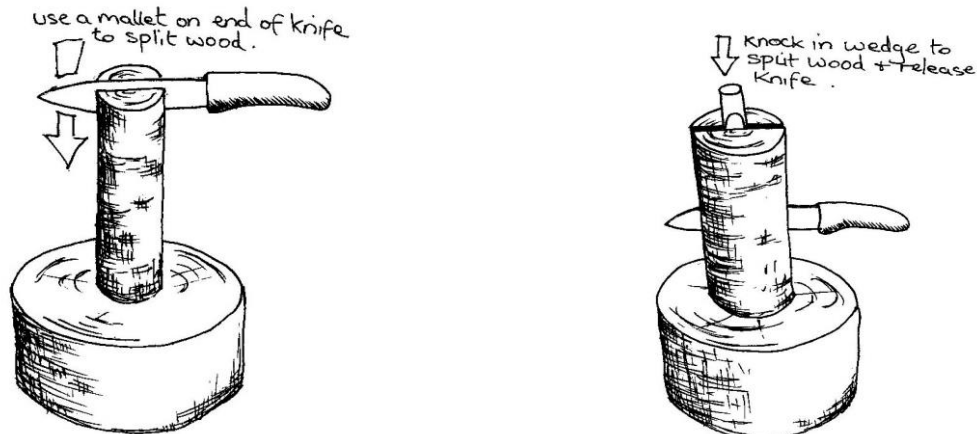
Cut the pole longer than needed for finished spoon.

Split the wood in half on a stump with a knife. The pith in the centre can cause problems, so split off-centre or remove during carving.

Place the knife across one end of pole and use a solid off-cut as a mallet to knock the knife into the pole.

Allow it to split slowly as forcing may make the split run too far off centre.

If the wood is hard, rather than damage the knife, use a small wedge from an off-cut to finish the split.



Assess the two halves, check for knots and natural flow of grain.

Level the surface with your knife and draw a rough spoon shape as a guideline only.

Using stop cuts made with the saw will help remove the bulk of wood with the knife and make it easier if the wood is hard.

Keep a length of wood at the bowl end to help grip when using the crook knife to hollow out the bowl. Cut across the grain when using the crook knife.

