



Digital Patterns

Designed by
Steve Good

www.scrollsawworkshop.blogspot.com

Home of Scroll Saw Pattern Printer





Wood Selection:

Birch has very long fibers and resists moisture better than other hardwoods. It will resist splitting and cracking well.

You can also use hardwoods such as cherry, walnut, oak and hickory. If you are making these utensils for decoration and not to be used then almost any wood is acceptable.

Finishing:

If the utensils will be used in food preparation it is important that you use a finish that is food safe. Food grade mineral oil is tasteless, odorless and does not become rancid with time. The utensils need to have the oil applied once a month or more often to keep them protected and looking good.

Rub on generous amounts of the oil (warmed to room temperature) and allow to soak in. Repeat the process 6-8 hours later, and repeatedly if necessary, until the oil is no longer being absorbed. Then wipe off any excess that remains on the surface.

Wash your wooden utensils without worry after oiling. Do not let wood utensils soak, and do not wash them in a dishwasher.





