

E. Daniel Burkholder, Jr. {illustrations and specifications by E. Daniel Burkholder, Jr.}

A spatula of this style works wonderfully as either a camping tool or in a cast iron skillet on the stove at home.

Start with a piece of 1/4 x 3/4 steel 18 to 20 long. This is longer than needed but it will be shortened later and the extra length will serve as a handle until then. (Never use tongs if they can be avoided.)

Shoulder the outer end of the steel as indicated in the drawing. This places the approximate amount of material needed at the appropriate location to make the spatula blade.

Begin fullering the blade using a crosspien hammer. Start in the center of the stock and draw out first one side and then the other. This will take several heats. Use care to not make it too thin, yet enough that there is sufficient material to make a nice sized blade. Finish with the flat face of the hammer. The shape of the blade can be altered if necessary depending on how well the fullering process went.

Once the blade has a satisfactory appearance, draw out the handle as desired and cut to length. A rat-tail at the back end makes a nice finishing touch as well as a convenient way to hang it up. Do any clean-up work while the spatula is still flat, then shape the blade and rat-tail to taste. (See drawings.)



