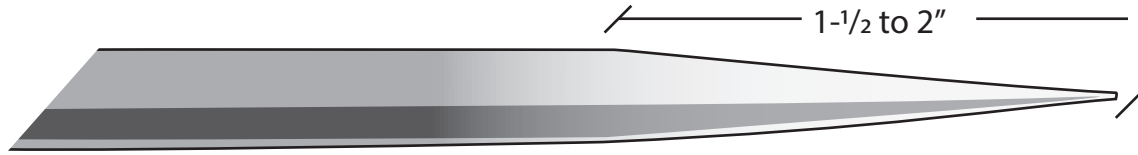


Cooking Skewer

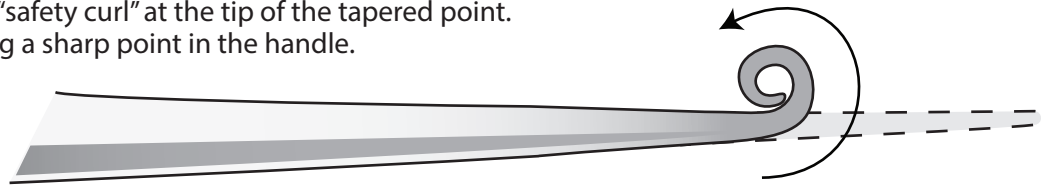
Original design by Dave Carroll

Material: 1/4" square x 30" hot rolled steel

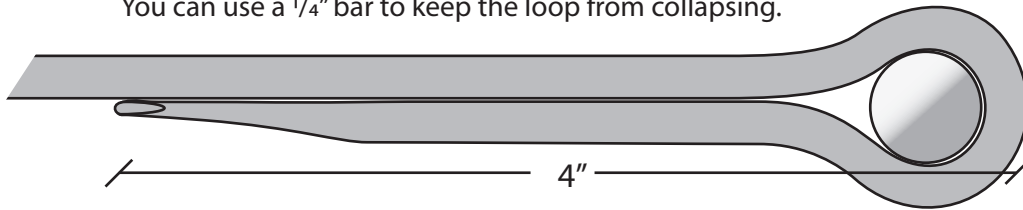
- 1 TAPER** - Heat and draw one end out to a 1-1/2 to 2" tapered square point.



- 2 SCROLL** - Heat and scroll a "safety curl" at the tip of the tapered point. This avoids having a sharp point in the handle.



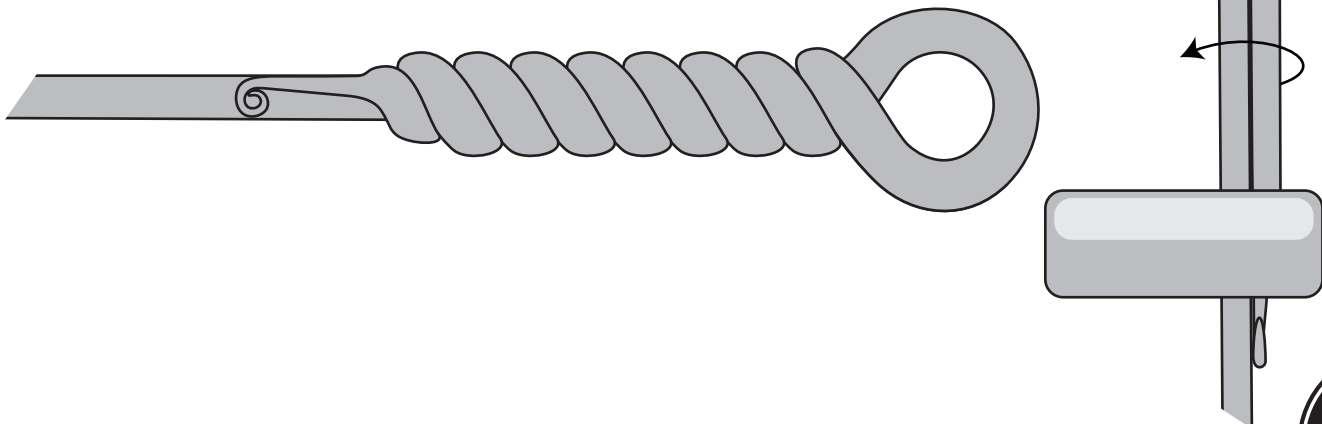
- 3 BEND** - Heat the bar 4" from the curl and bend it back against itself with the safety curl pointed to one side. You can use a 1/4" bar to keep the loop from collapsing.



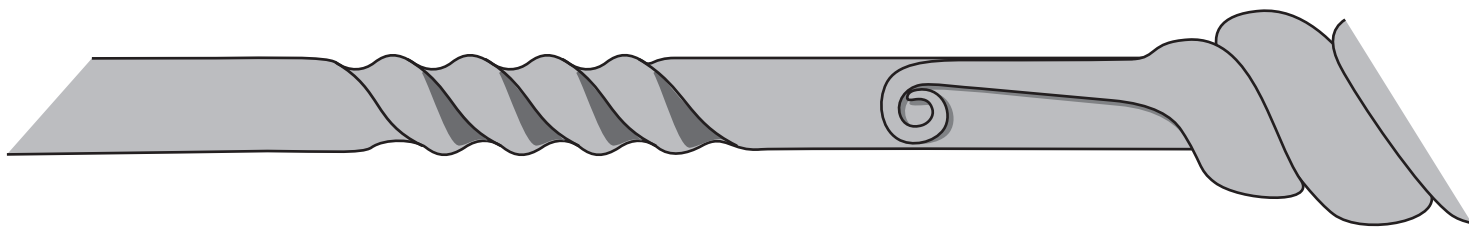
- 4 TWIST** - Heat the 4" double section of bar and place it in a vice with the tapered curl below. Use a 1/4" bar to twist the loop into a tight curl.



- 5 TIGHTEN** - Tighten the curl and tuck the curl against the bar to form a comfortable handle.



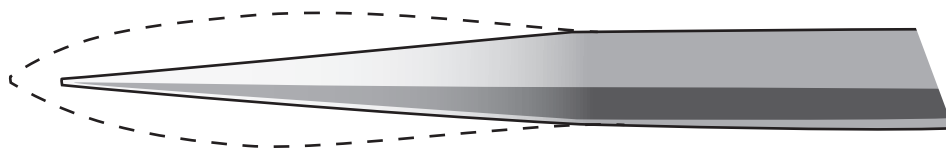
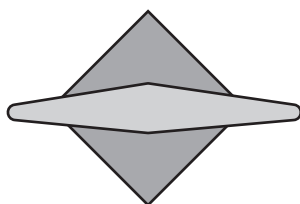
6 TWIST - heat and twist the bar below the handle. Be creative here. Straighten with a wood mallet as needed.



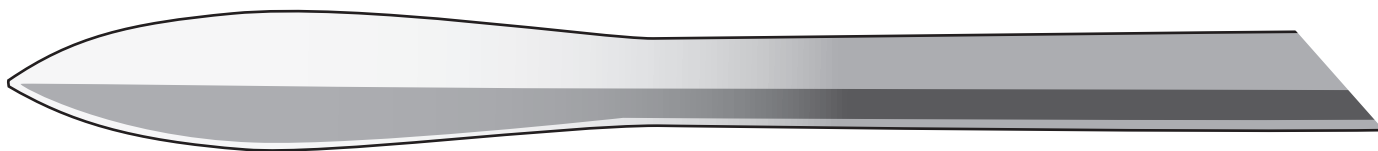
7 FORGE - heat and forge a square point on the opposite end at the edge of the anvil.
DRAW - heat and draw out to a tapered square point.



8 FORGE - heat and forge the taper into a flattened leaf shape on the diamond.



9 SHAPE - hammer to refine the leaf shape and bevel the edges. Smooth the transition between the leaf and handle.
FILE - file the leaf edges sharp



10 FINISH - straighten the skewer as needed. Brush well and finish with food-safe oil while warm.

