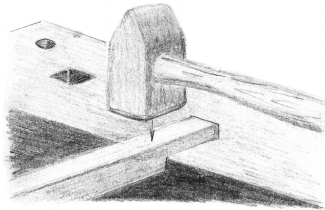


Barbecue Fork

After D. Carroll.

Material: Mild steel, $\frac{1}{2}$ inch or 12.5 mm square, about 10 inches/25 cm length.

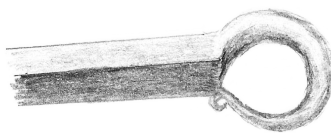
Handle



Half-Faced Blows



Draw and Round



Curl Hook

Twist from as close as you can to the hook, to about 4"/10 cm from that point, leaving about 4 1/2" untouched. Use any twist desired; a 360° plain twist looks nice. Straighten the twist with a wood or rawhide mallet against a wood surface.

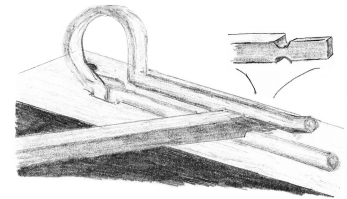
Using half-faced blows, thin the last 1 1/2"/38 mm to 1/4"/6 mm thick. This will be the hook.

Use a spring fuller or guillotine tool to thin the base of the hook from side to side.

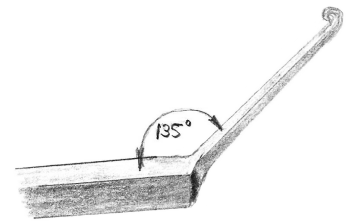
Draw out the hook to a gently tapering shape that is thinner in the last 1/2"/12 mm. The overall tapered length should be about 4"/10 cm from base to tip. Round the tail (square-octagon-round).

Form a small safety curl on the end of the tail, pointing to the outside of the tail. Bend the base of the hook outward at about 45°.

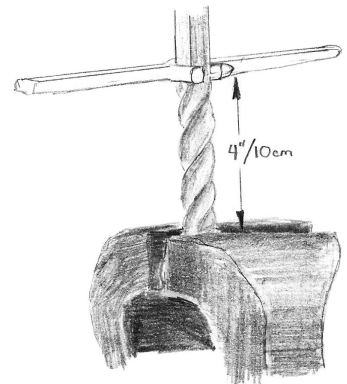
Quench the safety curl to protect it, then starting at the tip, curl the hook around to meet the base of the tail. Adjust to center the tail curve along the handle axis.



Thin with Fuller

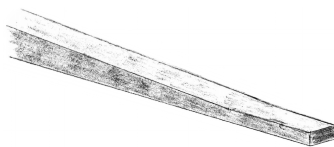


Curl and Bend Tail

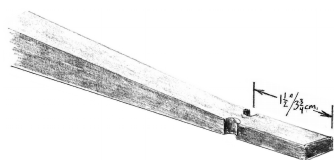


Twist Handle

Fork



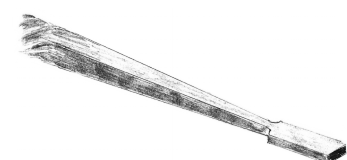
Draw Fork End



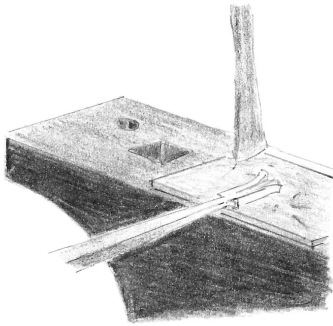
Fuller Shoulders

Draw the fork end out, just working the top and bottom, so that it tapers to about 1/4"/6 mm thick; keep the width 1/2"/12 mm. Make the last 1 1/2"/37 mm an even 1/4"/6 mm thick and 1/2"/12 mm wide.

Fuller the shoulders of the fork 1 1/2"/37 mm from the end to 1/4"/6 mm wide. Taper the shaft from the twist to the shoulders of the fork. Do not round the shaft now, as that makes it hard to hold in the vise.



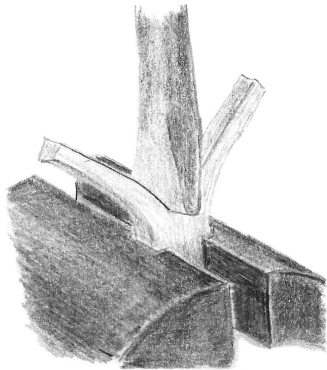
Taper Shaft



Chisel Centerline

Chisel a line down the center of the flattened end. Stop the line before it reaches as far as the final cut will go, perhaps $\frac{3}{8}$ "/9 mm above the shaft transition. Deepen the cut until the end is almost cut through. Use a cutting plate to protect the anvil and chisel.

Place the fork in the vise with the fork pointing up and the shoulders resting on the jaws. Use the chisel from the top to finish the cut. Stop just short of the final depth of the cut, $\frac{1}{4}$ "/6mm.



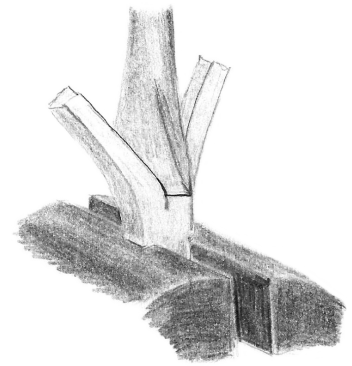
Fuller Bottom of Cut

Use a $\frac{1}{4}$ "/6mm round fuller to finish and dress the bottom of the fork tine cut. Rock the fuller back and forth to round the join of the Y-shaped junction to produce a nice, gentle, easy to clean union.

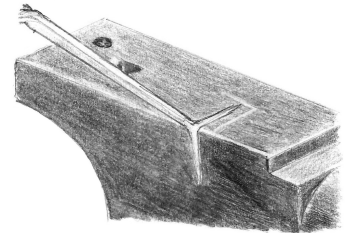
Working on the edge of the anvil, draw the two tines to a pleasing length and shape. Ensure the prongs are the same length by measuring from the edge of the anvil to a mark.

Round the tines, working as close to the Y as you can. Use a small hammer to get in close. Round the inside and outside of the tines.

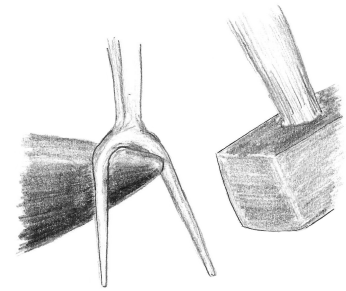
Bend the tines to their final shape over the tip of the horn or a bick hardy. Round the shaft. Do any final straightening of the fork, and hot rasp the fork tips if desired.



Chisel from Top



Draw Tines to Mark



Shape Tines

Finish

Soak the fork in vinegar for about a day to loosen all scale. Wash and wire brush clean. Be sure to wash thoroughly to remove all the vinegar.

Wet a paper towel with olive oil or other cooking oil, and wipe down the fork. Be sure to get a thin, not dripping, coat of oil on all surfaces of the fork. Alternatively, heat the fork to about 250°F/120°C and coat thoroughly with beeswax, then wipe off any dripping areas.

Heat in an oven at 300°F/150°C-400°F/200°C for an hour or more until the oil or wax has baked dry. This is the same process as seasoning cast iron cookware.