# Wooden Utensils Carving

This playbook describes the step-by-step process for hand carving wooden spoons and spatulas. It includes techniques and tips to create functional kitchen utensils from wood.

### Step 1: Material Selection

Choose a suitable type of wood for the utensils. Hardwoods like maple, cherry, or walnut are recommended due to their durability and resistance to moisture.

### Step 2: Design Outline

Draw the shape of the spoon or spatula on the wood using a pencil. This serves as a guideline for carving.

### Step 3: Rough Cut

Use a saw to cut out the rough shape of the utensil from the block of wood, staying just outside the drawn lines.

### Step 4: Carve Bowl

For spoons, use a gouge or hook knife to carve out the bowl. Start from the center and work towards the edges, periodically checking the depth and symmetry.

### Step 5: Shaping

Shape the handle and edges of the utensil using a carving knife. Gradually shave off wood to achieve the desired thickness and contour.

### Step 6: Refinement

Sand the utensil using progressively finer grits of sandpaper. Start with a coarse grit to remove rough spots and imperfections, then switch to finer grits for a smooth finish.

### Step 7: Detailing

Add any decorative details or ergonomic features to the handle using a carving knife or chisels.

### Step 8: Finishing

Apply a food-safe finish like mineral oil or beeswax to protect the wood and enhance its appearance. Rub the oil or wax into the wood and buff with a clean cloth.

## General Notes

### Safety First

Always carve away from your body to reduce the risk of injury and use proper safety gear such as gloves and eye protection.

### Grain Direction

Pay attention to the grain direction of the wood. Carving with the grain will make the process easier and prevent the wood from splitting.

### Maintenance

To maintain the utensils, periodically reapply the food-safe finish and sand as necessary to remove knife marks or rough spots.