

Knife Making with Scott A. Roush of Big Rock Forge

Making an heirloom quality, life-long companion in the form of a knife is far easier than most people think. Western culture has forgotten that knives used to be simple tools with thin, flexible blades that were capable of a variety of tasks. These days production knives are simply too thick and heavy for performance cutting. In my class we will go back to the roots of knife making and draw upon both Scandinavian and Japanese traditions to make simple, comfortable and beautiful all-around use belt knives. With nothing but hand-tools and an easily constructed propane forge we will make a knife from 1/8" thick laminated steel that I will forge prior to class (and also demonstrate during class) using iron and high carbon tool steel. Using laminated steel with soft iron sides is a very traditional method of blade construction and makes it far easier for a person to shape knives using simple hand tools. It is also beautiful and adds character to otherwise boring modern steel.

I will also teach students how to fashion their own chisels and scrapers to inlet a tang slot into book-matched wooden handle scales that will later be epoxied together to make a hidden-tang style knife. Making a knife this way provides for a very strong knife/handle joint as well as the opportunity to make a far more comfortable grip through sculpting and carving. While this course is considered 'hands-on' and will focus on simple tooling, I will demonstrate the use of a professional blade grinder as well as forging and the making of laminated steel. Please come prepared with safety glasses, long pants, closed-toed shoes, ear protection and leather gloves.

Material fee: \$50 and includes Grobet files for draw filing, blade steel and wood

Age accompanied by adult: 15 +

Level: Beginner to experienced

Time: 9-5

*please bring packed lunch