

PROJECT - Blacksmith BBQ Fork

Advanced Blacksmithing

Purpose....



In this activity you will be using some more advanced Blacksmithing techniques to fabricate a BBQ Fork.

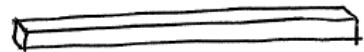
Preparation....

In this activity you will need the following:

- 18" of 3/8" HR Square steel
- Cross-Pien hammer
- Anvil
- Hardy
- Forge
- Tongs
- Eye protection
- Leather gloves
- Two vices mounted close together
- Large adjustable wrench

Procedure:

Cut approximately 18" of 3/8" hot rolled square bar



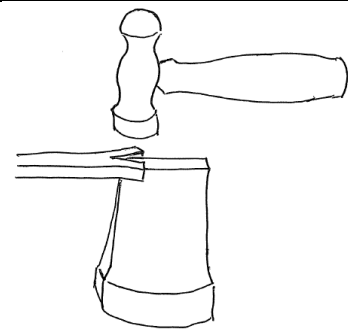
Use a cold chisel to chisel a groove in the middle of one side on one end of the bar – this helps locate it on the Hardy's edge

Place the chiselled end in the forge, and heat to red hot.

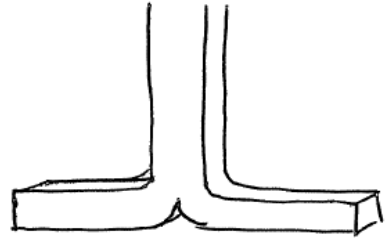
Holding the cooler end of the bar with tongs, split one end using a hammer and a Hardy mounted in an Anvil .

These will become the prongs of the fork.

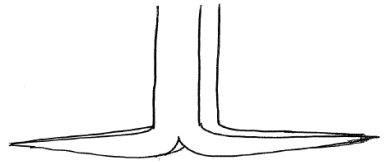
As the colour leaves the metal, place it back in the forge. This allows someone else to have a go at the anvil, while you recover from the heat.



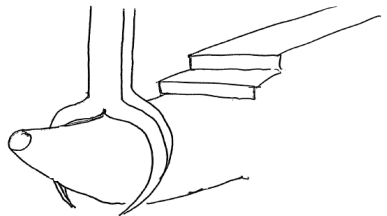
Spread the two ends 180° apart.



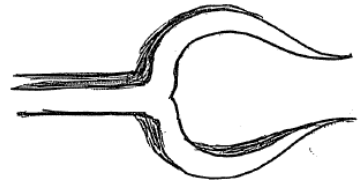
Taper the ends to points, each prong about 2" long.



Round the prongs around the horn of the anvil

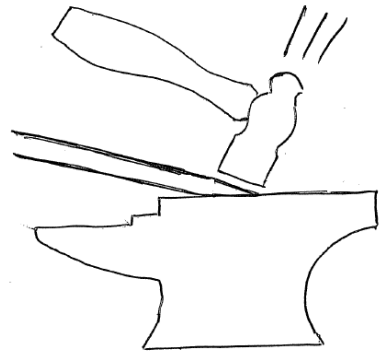


Curve the ends of the prongs into a better "fork" shape.

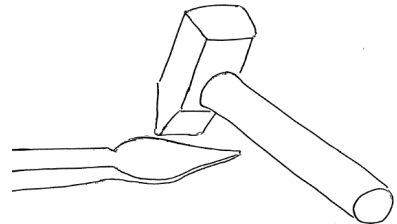


Place the opposite end of the fork into the forge

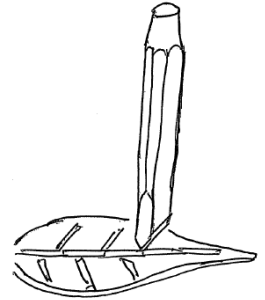
Taper all four sides of the end to a point.



Use the Cross Pien end to widen the tapered point into a leaf shape.
Because the point is tapered, the leaf will be wider at the base end.

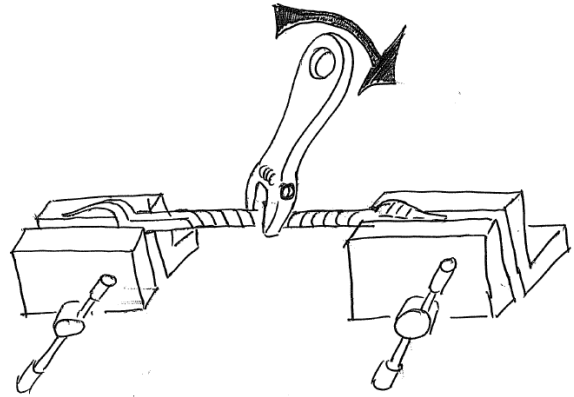


Use a cold chisel and a hammer to mark "veins" into the leaf.



Heat the entire fork in the forge until it is red hot.

Quickly place the fork between two vices, and use a large adjustable wrench to twist the fork shaft into a nice pattern. You really have ONE chance at this, so give'r.



Heat the leaf end in the forge until red hot.

With the leaf veins facing you, curve the leaf end around the horn of the anvil.

