

Make a Hand Forged Kitchen Knife with Matthew Parkinson

June 22-23, 2019

Tool list

1 1/2lb-3lb cross peen hammer
blade tongs for 1 1/4" stock
pick up tongs
8-10" bastard cut file flat or mill
8-10" bastard cut half round file
needle file set
pencil
sharpie

Syllabus

Day one

demo forging of blade
Students forge blades
demo profiling grinding
students profile grind blades
short heat treat lecture, demo
students harden blades
blades tempered overnight

Day two

demo grinding blades
students grind blades
demo final grind and polish
students final grind and polish
drill handle blocks
fit block to tang
cap hole
lay out handle and shape
polish handle
assemble knife
sharpen knives

Please contact me at Swordmatt@yahoo.com with any questions.
Matthew Parkinson