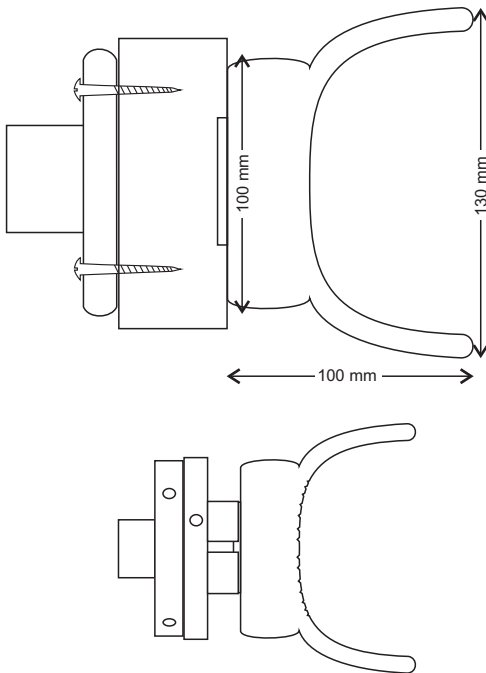


## Mortar and Pestle

Both the mortar (bowl) and pestle (stirrer) should be made from hard, fine-grained, wood. The mortar needs to be thick and with even curves, but a roughness in the bottom. The pestle should be comfortable to hold and have a flattish bottom with well rounded edges for the best grinding results.



Turn the mortar as you would any small bowl, but keep it at least 10 mm thick. A bowl of this size can be screwed to a faceplate (which wastes a lot of wood) and parted off. Or a spigot and scroll chuck can be used with the spigot removed later just as with a small bowl.

The measurements shown are a suggestion only. The diameter of the base should be suitable for a solid seat on the table or a hand to grip when the mortar is being used.

The inside bottom of the mortar needs to have some roughness to grind herbs and spices against. Cut small grooves with the tip of a skew. Make them smooth by doing two cuts - left and right. Then lightly sand again.

Start the pestle between centres and then change to a scroll chuck. This will allow you to part off at the top end of the pestle and give the rounded working end a nice sanded finish. Take care with the length and weight distribution in the pestle - it must be comfortable to hold and must not tip out of the mortar.

