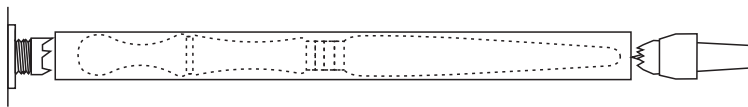


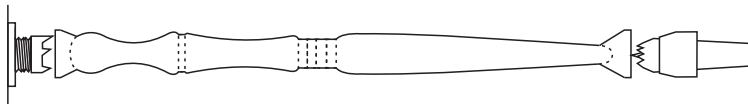
## Spurtle

The spurtle is a wooden Scottish kitchen tool, dating from the 15th century, that is used to stir porridge, soups, stews, and broths. The rod-like shape means that porridge can be stirred without congealing and forming lumps, unlike a spoon, which would have a dragging effect during stirring.

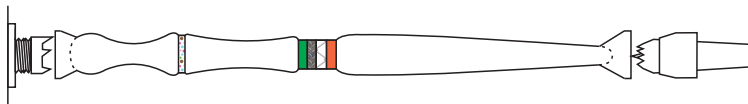
You may make a spurtle of any size and shape you wish. The plan here starts with wood 350mm long and 30mm square.



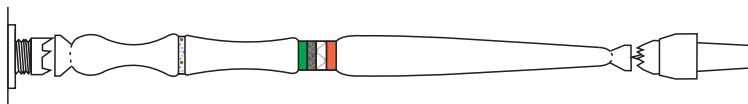
Mount the wood between centres using a small drive spur and small live tail. Turn the wood round.



Turn the spurtle to the shape of your choice. Sand all this area.



Apply the embellishments of your choice.



Cut the wood closer to the live tail and spur drive. Then remove the wood from the lathe and hand-finish the ends.



Apply the finishing product of your choice.

