



February 2012

David Lancaster

FEBRUARY DEMONSTRATOR



Back to Basics

David will take us through the process from the beginning.

Take a step back and look at the basics again.

Without the basics, progress will be a struggle!

Sharpening

Hints & Tricks

Fundamental Cuts



February 15, 2012

6:30 PM Show and tell pictures—7PM Demo

Erskine Academy Wood Shop

The Guy That Works in My Shop

By Ken Shepherd

We were very pleased to have a well-attended meeting in January for Gary Kitchen's excellent demo of doing finial wedding boxes. We also managed to convince Lanny Dean to run for Vice President, and unlike the political challenges in our country he ran (crawled) a campaign to be elected unanimously by our membership. Other news is that our website team of Ann Prescott, Mark Irving & Chuck Seguin have begun training to manage our site and that the redesign effort to MaineHost has been initiated.

This next meeting in February (15th) promises to be quite an occasion. First of all, we will have a "World Premier" of our new video setup. This is the result of some hard and generous work by a lot of people. Dave Lancaster donated his time for a demo that netted about 1/3 of the funds; Jacques Vesery wrote and won a grant request from the AAW for about another 1/3. Dennis Curtis has been a busy puppy to get all of the equipment ordered and set up. David Lancaster has convinced the Erskine Academy Video Class to participate in a cooperative collaboration with Maine Woodturners to do the filming (maybe with 2 cameras) and perhaps editing of our demos to produce a high quality resulting video. The public is invited as guests, and even some special guests have been invited to see this event and also a Dave Lancaster demo of going back to basics with various tools & sharpening. He is sure to share some of his own hints & tricks to do the job.

Have you ever noticed that the order in which you do things can make a big difference in the result? Sometimes the answer is obvious, sometimes – not so much. In the case of eating your food, salting the food first is quite a time honored practice. I submit that the reverse is not so good (eating then salting!). Lately I wanted to make a small vessel with holes through the middle and started to get going by turning the vessel and would later drill some holes in it – sounds logical. In thinking about it, I figured out that drilling the holes first in the squared off block of wood would be much easier and produce a better result. The square flat sided wood would go better in the drill press and there would be no break out on a finished vessel as the drill came through the wood. I was reminded of the fact that we should have a plan established BEFORE starting to work. This could be as simple as roughing and forming some tenons before parting a blank for a box (similar to what Gary Kitchen did in his demo). The plan can be modified in the execution or that if you were to do the same project again how you might change the plan for next time (part of what's called a learning curve). In other words, THINK about what you are doing to get an easier, "best" approach to the job.

Ken's Hint of the month

The guy that works in my shop has been known to pack up his tools to go somewhere like a demo or to fiddle around in somebody else's shop. If he just threw the tools in a bag or a bucket those nicely sharpened edges might get dinged up and spoil his nice job. He has now been convinced that this can be avoided by providing a protector for the edges. Being frugal and not wanting to buy an expensive leather pouch he has adopted a method that we all can use. Take a sheet of newspaper or one of those junk mail fliers that come to all of us and fold it a few times, roll it up and wrap a piece of masking tape around it. It forms a pouch (like a sock) about 2-3 inches long into which the tool can be inserted to protect the edge while packing and traveling.

Secretary report

By Tom Raymond

The January 2012 meeting of Maine Woodturners was held at Erskine Academy in South China ,Maine on Wednesday the 18th. About 40 members and guests were in attendance.

President Ken Shepherd opened the meeting at 7:02 PM with the welcoming of 4 guests. He received a thank you card from Christina Hoyt, the wife of past President Andy Hoyt for the funds sent after holding an auction of Andy's turning wood supply at an earlier club meeting.

Ken also said that Andy's Lathe sold for \$4700 to Darrel Larrabee. Also his grinder was sold. There are some tools left on a price list on the table tonight for anyone interested in purchasing.

There is a TV bracket on the table from Dennis Curtis to mount the new 47" TV for displaying the turning demo's in the future. Plans are to take down the smaller TV tonight after the meeting.

There are applications for joining AAW on the table.

Ken opened nominations for Vice President. Lanny Dean was nominated and seconded. There were no other nominations. Lanny was declared elected by a unanimous vote.

The Web Site updating and redesign is in progress by Ann Prescott, Mark Irving and Chuck Seguin.

Next Months Demonstrator will be David Lancaster.

Gary Kitchen is tonight's demonstrator and he started at 7:12 and ended at 8:15.

Lanny Dean hosted the Show and Tell table tonight.

The meeting ended at 8:30.

Tom Raymond, Sec.

FOR SALE

Central Machinery
(Harbor Freight)
wood lathe model T 3108
14 X 40 — 1/2 HP
Comes with some tools — Never used
Asking \$200.00
Contact: Jeff Breton 692-7728

Show & Tell



More Show & Tell



Maine Woodturners - Photo Session 1/1/11



GARY KITCHEN

January 18th Demonstrator



Finial Wedding Box

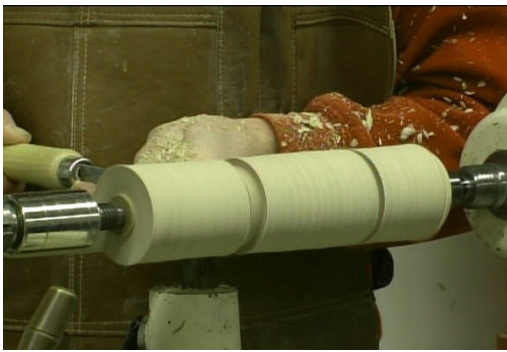
"I'm sure that Gary will tell us what a Finial Wedding Box is." declared Ken Shepherd in his introduction of our January demonstrator. With a slight smile and a glint in his eye, Gary leaned on tool rest of the ONEWAY Lathe and told us the story.



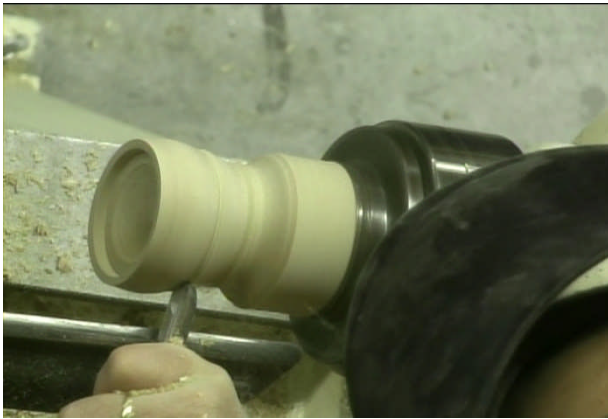
"I was turning ... a while back and there was a couple in the audience who were engaged, who took quite a liking to my box with a finial on it. I got to thinking about it, so after I finished it I brought it over to them and gave it to them. 'I want you to have this and after you get married I want you take all the good times you've had, write'em on a piece of paper and put them in the box. And then when you're having a bad time OPEN THE BOX. It'll take you back to the good times.' That's what a WEDDING BOX is."

Placing a 3"x3"x12" block of straight grained maple between centers Gary roughed it to round. He partitioned the block into sections for the top and bottom. He created a tenon on both ends and started to part the block. He stopped and took out a handmade bow saw to finish the parting because his experience has been that when parting on the lathe something will go flying.





Next Gary chucked the top, squared off the end with a bowl gouge, established the lip of the lid and hallowed out concave recess ending about 1". Shaping the outside of the top and creating the finial meant working without the tailstock and working towards the headstock. The result looked like a goblet with a shallow cup. At this point Gary would sand and finish the inside of the top before making the finial before its' unchucked.



He passed the top around and started chucking up the bottom. He squared the exposed end and took his time establishing the lip for the top. To add a bit of safety, he taped the junction with painters tape before moving on to cutting the finial. Always starting the finial from the outside working to the headstock while using a bowl gouge, Gary makes fine and light cuts to make a pleasing and acceptable form.

Kitchen removed the tape and shaped the outside of the bottom to conform with the size of the top. He shared that he leaves the top on to maintain the shape of the entire box and finishes the outside all together. Coring the inside of the bottom took no time after drilling a depth hole and using his trusty half round scraper. To finish and clean the sides and smooth off the rough ridges Gary used a reground scraper about half the size of the half round scraper.



Parting off the bottom and then jam chucking it into a scrape, Gary finished the bottom quickly and added a nice grooving detail. A little sanding and applied finish results in a completed WEDDING BOX with finial. Gary mentioned that several enhancements he has used are birthstones, walnut fillings into grooves and burning wire grooves.

Gary thanked the group for their support and helping him learn the craft and to the “Woodturning School” staff for teaching him how to turn.

From the cheap seats where I sit, Gary can be proud and pleased that he can do so much for many people through his craft and art. Whether making pens or bowls or handles or platters Gary has inspired many of us to be better turners with his story of the WEDDING BOX with finial.

Back to the shaving shop,
Chuck

Woodturning Fundamentals - American Association of Woodturners, January 2012

FDA-approved wood finishing products

The topic of food safe finishes is a recurring theme for many woodturners and woodworkers who envision placing their projects in contact with food, drink, or any materials meant to be consumed. Some of the concerns raised about whether something is “food safe” or not stem from invalid assumptions about the nature of the available finishes used to protect the wood, accentuate its figure, and reduce infiltration of moisture and other materials from the food into the wood. While in their liquid state, most finishes should be considered “toxic” and unsafe for human consumption due to the presence of solvents used to carry the actual finish into or onto the wood surface. However, once the finish has “matured” to its final state, many would argue that nearly all finishes are “food safe,” specifically with regard to direct contact with food, such that no undesirable chemicals will leach out of the wood and finish into the food material being consumed. If you don’t eat or drink the finish, it’s food safe!

We first need to determine the kind of finish desired, as to whether it forms a film on the surface of the wood, or whether the finish penetrates into the porous structure of the wood. For those pieces that will not be subject to damage from food handling utensils, film finishes, such as polyurethane, lacquer, “varnish,” or even shellac would be acceptable to use, for example, on serving platters. For those pieces where a film finish is likely to be damaged (cutting boards, salad bowls, etc.) a penetrating oil finish is recommended. For film finishes, once the carrier solvents have been permitted to fully leave the finish, and the surface has “dried,” one might consider these surfaces food safe.

For example, it is necessary to allow polyurethane finishes to fully polymerize and lose their carrier solvents (essentially making a “plastic” film finish), and to allow soluble finishes such as shellac and lacquer to fully evaporate away their solvents. Assuming you don’t serve food mixes containing high concentrations of alcohol or lacquer thinner, which would dissolve these finishes, the surfaces should also be considered “food safe.” In fact, purified shellac is a frequent ingredient used in various pharmaceutical products (e.g. coated tablets or pills), and is fully ingestible and generally safe.

Similarly, oil finishes are often supplied as dissolved in a solvent which must leave the oil behind in the wood as it evaporates, and then allow the oil to “cure.” That is, if the oil finish used is composed of one of the so-called “drying -oils,” such as linseed, tung, or walnut oils. These oils do not actually “dry” in the evaporation sense, but actually undergo spontaneous cross-linking of their molecular structures (in the double bonds of their fatty acids) with the incorporation of oxygen from the air. The fully-cured oils would also be considered food safe. In some commercial preparations of oil finishes (such as those using primarily linseed oil), metal-based chemicals are added to increase the rate of cross-linking with oxygen; without these “metallic **driers**” some of these finishes would take quite a long time to cure. Are the metallic **drier** chemicals “toxic” – yes, if they are ingested in their soluble form – however as the oils cure and become cross-linked, very little, if any of these additives should leach out into one’s food. Even if the wood itself is ingested containing the cured, cross-linked oils, it is doubtful that a sufficient amount of metallic **drier** and cross-linked oil could be considered toxic in any significant concentration. Finishes sold as “salad bowl” or “butcher block” finishes are chemically related to other penetrating oil finishes that “dry” and should be considered “food safe.” Oils that do not “dry” such as olive, peanut, canola, and “vegetable oil” will turn rancid through degradation of the oil’s fatty acid components, and impart bad odors or flavors in foods used on these surfaces. Although these degradation products are generally not toxic, they are undesirable, and these types of oils should not be used on utilitarian wood products. Mineral oil, which “never dries or turns rancid” is sometimes used, and as long as a purified (USP) form of mineral oil is used (and replenished as needed), it, too, may be considered a food safe finish.

Finally, waxes such as beeswax and carnauba wax may also be considered food safe, provided any solvents used as a carrier for the wax are allowed to evaporate fully.

Rob Wallace, Ames, Iowa

Totally Turning 2012

March 31 & April 1, 2012

Saratoga Springs City Center Saratoga Springs NY

Presenters:

Trent Bosch-- Glenn Lucas-- Giles Gilson

Sharon Doughtie--David Nittmann-- Kurt Hertzog

Chris Pytlik-- David Lindow-- Joe Herrmann

Matt Clarke-- Peter Lovallo

www.totallyturning.com for details

Total Program includes:

5 rotation rooms at Totally Turning for two days

40 rotations of Totally Turning PLUS 2 special evening programs

4 rotation rooms of woodworking at Showcase for two days

Largest woodworking show of its kind in the USA

Huge vendor's area (80+ vendors)

Instant gallery of turnings and fine woodworking

Demonstrations of woodturning, woodcarving, scrollsawing

Raffle, door prizes, spouses programs, and more

All of Springtime in Saratoga Springs to enjoy with friends

Two-day registration to Totally Turning for only \$175 gets:

Full registration at Totally Turning 2012

Plus

Two days of Woodworkers Showcase 2012



Maine Woodturners Officers

- President — Ken Shepherd
- V-President — Lanny Dean
- Secretary — Tom Raymond
- Treasurer — Burt Truman
- Directors — Sheila Wiken
— Dennis Curtis
— Mac Ray
- Advisor to BOD — David Lancaster
- Librarians — Joan Coleman
— Gene Beaupre
- Demo Scribe — Chuck Seguin
- Newsletter — Brian Libby



WOODTURNING CHAPTERS IN MAINE

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Southern Maine Woodturners

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Dick Shryock

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*Meetings are held at the
Industrial Arts shop*

Erskine Academy
309 Windsor Road (route 32)
South China, Maine

Our regular meetings are the third
Wednesday of each month (except
July and August there are no meetings)

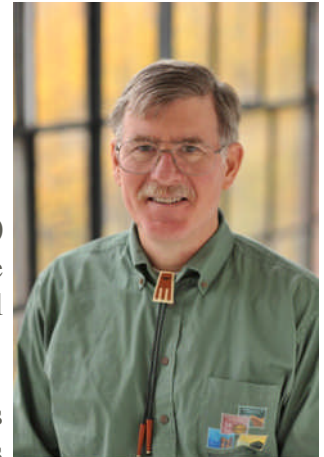
Show and Tell Photos @ 6:30

Demo @ 7 PM

American Association of Woodturners

Planning 2012 and Beyond

The American Association of Woodturners finished 2011 with more than 14,500 members and over 350 chapters in the United States and around the world. We are looking forward to continued growth of our organization and another successful year in 2012. Thank you for your continued support.



The AAW board just returned from our winter meeting in San Jose, where this year's symposium will be held in June. We met with enthusiastic AAW members from five local chapters who will assist in coordinating the planning for the symposium. Dean Adkins and his crew have been working since last summer doing all the pre-planning and organization it takes to make the symposium a success.

We have a great lineup of demonstrators and programs planned. You can follow information on the symposium as it is posted at <http://www.woodturner.org/sym/sym2012>. Come to San Jose June 7-10 for a great time and rub shoulders with some of the best woodturners in the United States and around the world.

The board has selected Tampa, Florida, for the 2013 symposium. The dates will be June 27-30, 2013. So mark those dates on your calendar.

Woodturning Fundamentals Program

Linda Ferber, AAW program director, and Kurt Hertzog, chair of our Chapters and Membership Committee, have announced a new AAW program for woodturners. The goal of this new online program is to provide basic woodturning fundamentals to our members and to serve as a resource for all turners. Centralized information will be found on the Woodturning Fundamentals page of our website. In addition to the information on the website, an e-newsletter with turning tips and skill building ideas will be sent out to members in the months the journal is not published. Check out the page at <http://www.woodturner.org/community/fundamentals> and sign up to receive the e-newsletter.

The AAW recently completed the paperwork to bring our 501(c)(3) non-profit status with the IRS up to date. We have sent a letter out to our members explaining the process, and thank those who participated in the vote.

AAW has a lot of great things planned for 2012, and we wish you the best for the coming year.

Dale Larson

AAW Board President

ALWAYS READ THE LABELS ON THE FOODS YOU BUY NO MATTER WHAT THE FRONT OF THE BOX OR PACKAGE SAYS, TURN IT OVER AND READ THE BACK---CAREFULLY!

With all the food and pet products now coming from China , it is best to make sure you read label at the grocery store and especially Walmart when buying food products.

Many products no longer show where they were made, only give where the distributor is located. It is important to read the bar code to track it's origin.

How to read Bar Codes interesting!

This may be useful to know when grocery shopping, if it's a concern to you.

GREAT WAY TO "BUY USA & CANADA " AND NOT FROM CHINA!!

The whole world is concerned about China-made "black hearted goods".

Can you differentiate which one is made in Taiwan or China ?

If the first 3 digits of the barcode are 690 691 or 692, the product is MADE IN CHINA.

471 is Made in Taiwan .

This is our right to know, but the government and related departments never educate the public, therefore we have to RESCUE ourselves.

Nowadays, Chinese businessmen know that consumers do not prefer products "MADE IN CHINA ", so they don't show from which country it is made.

However, you may now refer to the barcode - remember if the first digits are:

690-692 ... then it is MADE IN CHINA

00 - 09 ... USA & CANADA

30 - 37 FRANCE

40 - 44 GERMANY

