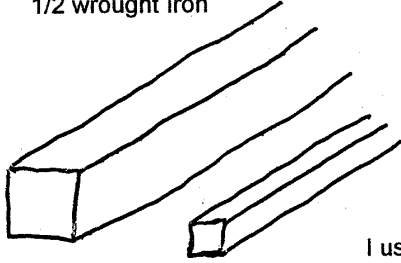


# Steeling A Wrought Iron Knife

John Butler

1/2 wrought iron

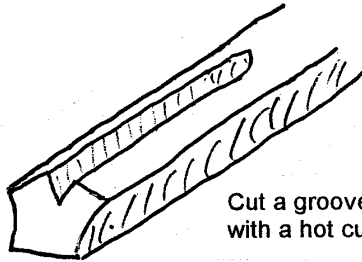


1/4 inch steel

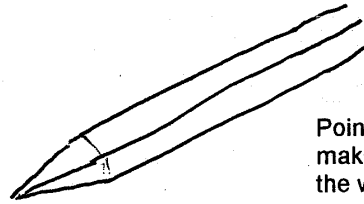
I used half inch and quarter inch for this demonstration, but any like ratio will do.

## ASIDE:

I worked out this method for myself, but I believe early smiths may have used this method because it is so simple and is made with easily available stock.



Cut a groove in the wrought iron with a hot cut to accept the steel bit.



Point the end of the steel to make a smooth transition to the weld.



Cross section of bit inserted into place.



After first weld.



After second weld.



After formed into bar.



After forged into blade.

## NOTES:

A pretty good sized knife can be made from a four inch steel bit and slot. I made a decent sized skinner from a three and a half inch piece of steel. A kitchen knife, which is thinner, could take somewhat less material.

Slide pointed end of steel into the slot until it stops and mark it for cut-off.

Make sure you leave enough wrought iron behind the slot to form the handle.