

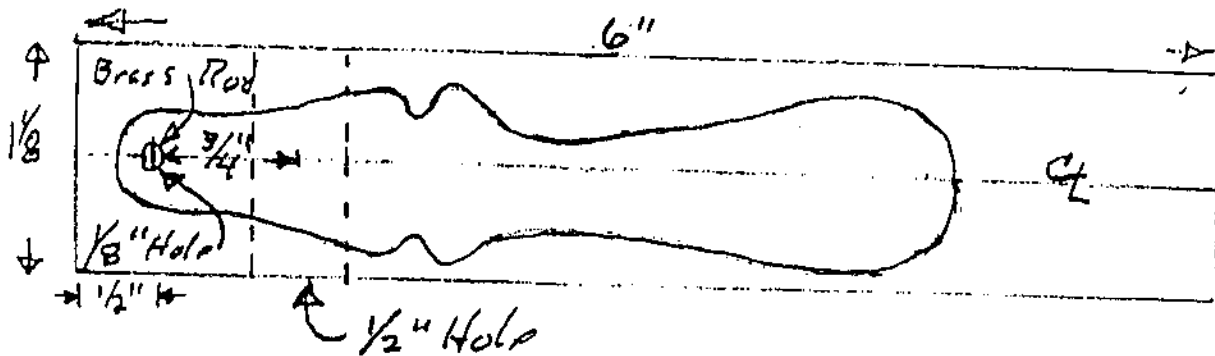
ANTIQUÉ PIE CRUST CRIMPER

What could be more American than Apple Pie? You can nearly smell the pie cooking in the oven as you turn this Antique Pie Crust Crimper. For those of you who are not kitchen familiar: Apple pies, as well as other fruit pies, are made with two crusts. (One crust for the bottom of the pie and one for the top.) Where the two meet at the edge of the pie pan, they are "crimped" together before baking. This can be done by hand -or- with this amazing little wheel that works really well. Just press the wheel down and follow the edge of the crust around the circumference of the pan.

This is one of those turned pieces that is instantly destined to become a family heirloom – and make brownie points with the dearly beloved.

I discovered a hand carved Pie Crust Crimper in an antique magazine that featured an article on items carved from whale bone by sailors in centuries past. I thought that it could be redesigned to make a good turning project. Upon completion, I asked for a trial run from my wife and it worked so well that we now have apple pie quite often.

MAKING THE PIECES



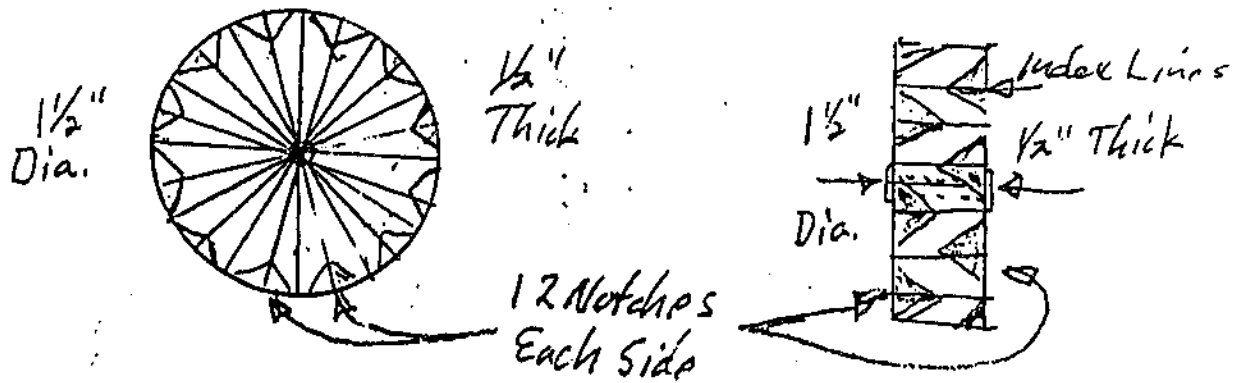
HANDLE

I used Mesquite as a wood of choice, however, your favorite hardwood would work equally well. First, cut a square 1 1/8" by 6" long. This will allow for some waste at each end. Mark a center line on two sides at 90 degrees to each other. Using a Drill Press, drill a 1/8" hole centered about 1/2" back from the end of the square blank. Measure back 3/4" from that hole and drill a 3/4" hole at 90 degrees from the first. Note: It is much easier to drill these holes before the handle is turned.

You can now place the blank between centers (Or use a chuck) to turn the handle. You can style the handle to fulfill your creative desires. Just remember that this will be used to prepare food and will need to be cleaned. Smooth surfaces and gentle curves are easily cleaned, so take that into consideration as you are doing your design.

To cut the slot for the wheel, use a vee block to stabilize the turned piece and bandsaw out the waste. The 3/4" hole will provide a guide for width. Leave the square waste attached

to the handle until you have sawed out the slot. This will help you keep the blank vertical on the bandsaw table until you have cut out the slot waste. Sand the inside of the slot.



WHEEL

Cut a 1/2" thick block out of the same wood used for the handle – or use a contrasting wood color. Use a compass to mark a 1 1/2" circle. Drill a 1/8" hole in the center of the piece marked by the compass. Cut a 1/8" brass rod 1 1/2" long. The rod will be slightly larger than 1/8" where the rod was cut with pliers. Use that rod in the drill press to ream the hole so that the wheel will turn easily on the shaft when inserted in the handle. Cut out the circle on a bandsaw.

Place the brass rod in a Jacob's chuck mounted in the headstock leaving about 1/4" sticking out to center the wheel. Press the center point of the live center into the drilled hole on the other side of the wheel blank. This will create enough friction to turn the wheel to round.

INDEXING THE WHEEL

Index the edge of the wheel into 24 segments (15 degrees). I used a 1/2" diameter sanding drum in a Dremel type grinder to create the 12 notches on each side of the wheel. A centerline on the edge of the wheel will keep you oriented during this process

If you do not have an index wheel on your lathe, you can make one easily with little cost or shop time. Cut out a piece of cardboard from the side of an empty breakfast cereal or cracker box. Using the compass, draw and cut out a circle about the same size as your lathe's handwheel. Using the pinpoint made by the compass as a center point, use a protractor and divide the circle in to as many segments as is called for in your design, or project. The lines should extend to the edge of the wheel. With a thumbtack, or small screw, attach a small bottle cork that is the right size to fit snugly into the hole in the handwheel. This will let you turn the index wheel and the work piece at the same time. A small magnet placed on the headstock of the lathe with a bent metal—or paperclip—can

serve as a marker to the edge of the index wheel. Now you can rotate the piece by hand and each time a mark comes in line with the pointer, mark the work piece at the top of the tool rest. This shop made system is accurate, economical and easy to use. Each time you need a different number of segments, you can save your cardboard wheels and soon you will have an inventory from which to choose.

FINISHING AND ASSEMBLY

I used a Beall Buffing System to finish the wheel and handle. Carnuba is the final finish and will not be toxic on utensils used to prepare food.

Measure and cut the 1/8" brass shaft to the proper length. A belt sander will round and polish the ends of the shaft. Check to make sure the wheel turns freely on the shaft and does not bind up in the slot.

Now comes the good part! Ask the better half to bake an Apple Pie, "Just to see if THE Crimper works O.K.". This is one project that you will enjoy again and again. Now, can't you just smell that Apple Pie?

GARY'S APPLE PIE RECIPE

Just in case you do not have a good apple pie recipe, here is the one I use. It is quick, easy and tastes great!

Go to the grocery store and buy a package of two frozen pie crusts. I know, you could make your own, but we are talking "easy" here, just don't tell anyone. Peel and slice into thin pieces **5 cups of apples**. Place the measured apples in a large mixing bowl and kneed in **5/8 Cup of Sugar, 1 teaspoon of Cinnamon, 2 Tablespoons of Butter and 1/8 teaspoon of Salt**. This is the fun part because you get to work the ingredients with your hands and get all messy. Place the bottom pie crust in a **9" Baking Pan**. Pour the ingredients into the pan and cover with the top pie crust. Trim the excess crust off with a knife. Use the **Antique Pie Crust Crimper** and press the two crusts together at the edge of the pan. This will leave a nice pattern around the edge of the pie. With a knife, cut a couple of small slits in the top crust to let out the heat and juices while the pie is cooking. Bake in a **Preheated Oven at 425 Degrees for 30 to 40 Minutes**.

You may have to wait a few minutes when it is done for it to cool a few degrees. Then you can serve it hot with a topping of **Ice Cream and/or Whipped Cream**. Now, isn't this a great way to---

Enjoy Turning!

S. Gary Roberts