



## VENEERING & LAMINATING COURSE

**Explore the variations of colour and the design possibilities that the world of veneering and laminating open up to home-based woodworkers whilst making an attractive veneered and laminated tray in Walnut and Sycamore**

### **Course Dates**

4<sup>th</sup>-6<sup>th</sup> Jan 2012  
11<sup>th</sup>-13<sup>th</sup> Apr 2012

### **Cost**

£290 plus £40 for all materials

### **Duration**

3 Days – 08:30-17:30

## Course Overview

### **Why choose this course?**

This 3 day intensive course is designed for those who wish to explore the many variations of colour and the design possibilities that the world of veneering and laminating open up to many home-based woodworkers. You don't need very much to achieve a lot, just bring with you your existing rules, straight edges and knives and we will supply the rest.

During the course, you will make a beautiful veneered and laminated tray to take away. You will be given practical demonstrations; Peter has vast experience to share with you in this field of fine furniture making and this makes the course a must.

Peter will endeavour to help with any particular problems you have been encountering in your own workshop and impartial advice will be given on the buying of veneering and laminating equipment.

### **What will I achieve?**

You will gain a thorough understanding of a wide range of techniques from animal glue veneering to vacuum bag laminating. You will be able to select, cut and tape veneers in various patterns and will have the knowledge and experience to design, make and use laminate formers to create your own curves.

### **This course is suitable for ...**

Beginners: ✓  
Intermediate: ✓  
Advanced: ✓

### **Course Content**

- **Induction and Welcome to the School**
- **Health and Safety in the Workshop**
  - Storage and safe use of glues, presses and cutting equipment
- **Hand Skills**
  - Accurate marking, measuring and cutting of veneers
- **Veneering Techniques to include**
  - Slip, book, end butt matching, cross banding and taping methods
  - Animal glue veneering
  - Platen Press veneering
  - Vacuum Bag veneering

- **Adhesives**
  - Heat loss, evaporation and chemical action
  - Gravity feed rollers
- **Veneers**
  - Burrs, rotary cut, crown cut, storage and selection
- **Curved work will be discussed briefly**
  - Steam bending
  - Coopering
  - Brick work
  - Kurf bending
- **Laminating and Forming**
  - Designing and mould making
  - Selection of materials – constructional veneer, decorative veneer, bendy ply, MDF and plywood, cutting laminates
  - Use of cramps
  - Use of male and female formers
  - Use of Platen Press
  - Use of vacuum press
- **Veneering**
  - Preparation of ground work
  - Pre and post lipping techniques
  - Using veneers to enhance design
  - Pattern matching and repeat patterns
  - Inlays and bandings
  - Identifying and repairing blisters

## 🔧 **Tools Required**

If you do not have any or many tools, the School can provide them for you to use. However, if you can bring along your own tools, the suggested tool list includes:

- Rule, Square, Swan Morton scalpel with 10A blades
- HB and 2H pencil
- Straight edge
- Veneer hammer
- Cabinet scraper and sanding block
- Flat and round bottomed spoke shaves

## 📍 **Where to Stay**

Please see the **Find Us** page of our website [www.peterseftonfurnitureschool.com](http://www.peterseftonfurnitureschool.com) and then click on **Where to Stay**.

## 📅 **Booking Info**

**How do I apply for any of your Courses?** First, please contact the School to confirm there is space on the course either by phone on 01684 591014 or email [sarah@peterseftonfurnitureschool.com](mailto:sarah@peterseftonfurnitureschool.com). Then complete the Course Booking Form and forward it with your 50% deposit to the School.

The balance will be due 6 weeks prior to the start of the course and if booking less than 6 weeks in advance, the total course fee will be due. The School regrets that we are unable to accept applications from anyone under the age of 18 at the start of their course.

**Duration and Facilities:** The course runs over 3 days, 08:30 to 17:30 with 1 hour for lunch. Students will need to provide their own lunch each day; tea and coffee are provided by the School.