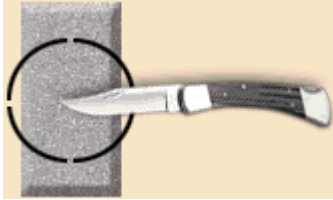
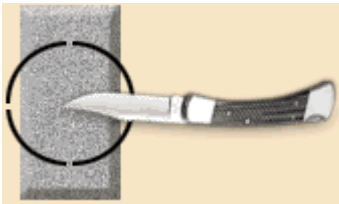


SKILLS - KNIVES - SHARPENING

Sharpening Your Knife



Every knife needs sharpening from time to time. Here are three simple steps for sharpening your knife on a stone to create the proper edge.



A circular motion produces the most consistent edge.

To keep fine grains of steel from embedding themselves in the stone, without lessening the cutting action, use Honing Oil. Do not use ordinary lubricating oil; it will clog the pores.

- 1. Establish the correct angle and keep it. The ideal angle for sharpening your knife is 10° to 20° , as shown in the diagram. The closer you stay to this proper angle, throughout the sharpening process, the better the edge you will achieve. With a little practice, you'll find it's easy.**
- 2. Use an even, circular stroke and slight pressure. This circular motion produces the most consistent edge. Also, you will find it's best if your blade never leaves the stone. And it's easier to maintain the correct angle that way. Make several full rotations in a counterclockwise direction first. Count the number!**
- 3. Turn blade over and repeat the process. Then turn the knife over, as shown, and make the**

same number of smooth, circular motions in a clockwise direction, again keeping the blade on the stone throughout. This avoids a burring effect. Repeat this paired action until you have the edge you want.

Remember: a dull knife is often more dangerous than a sharp edge.

When your knife has a proper edge, it's actually safer than a dull one because it cuts easily where you want, with no forced or awkward motions.