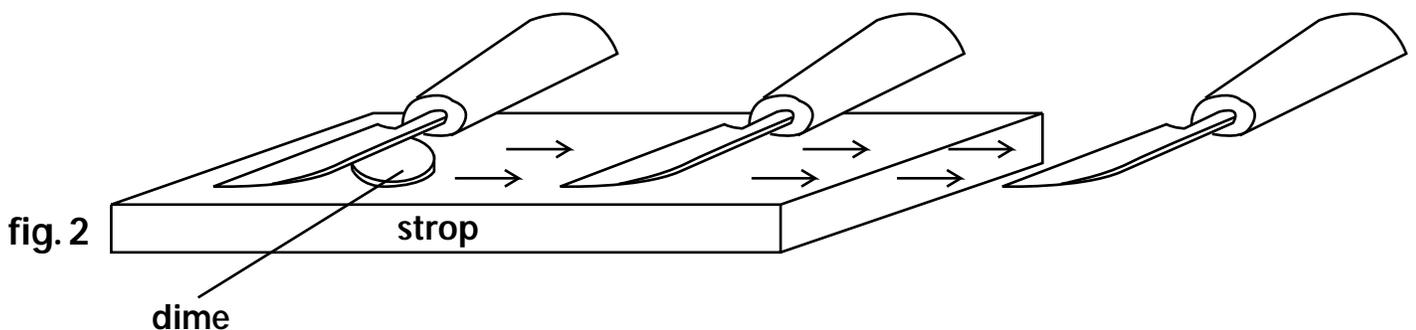
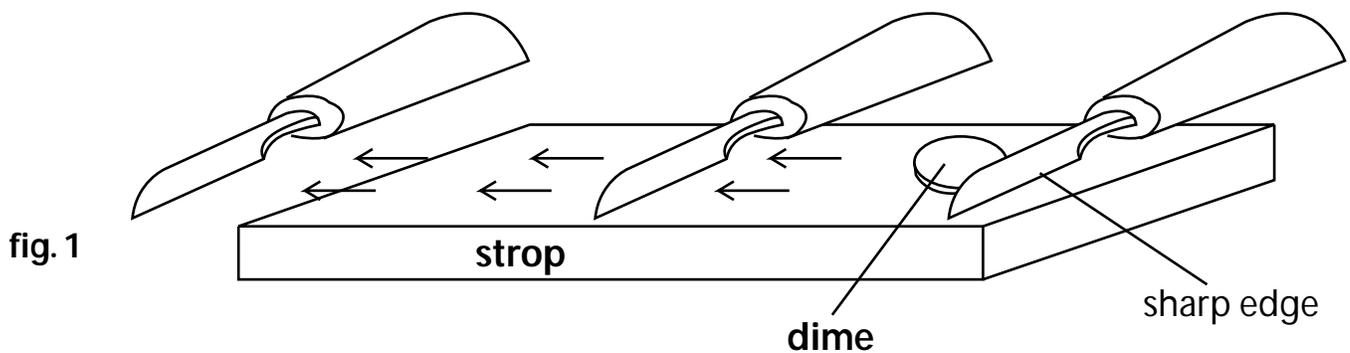


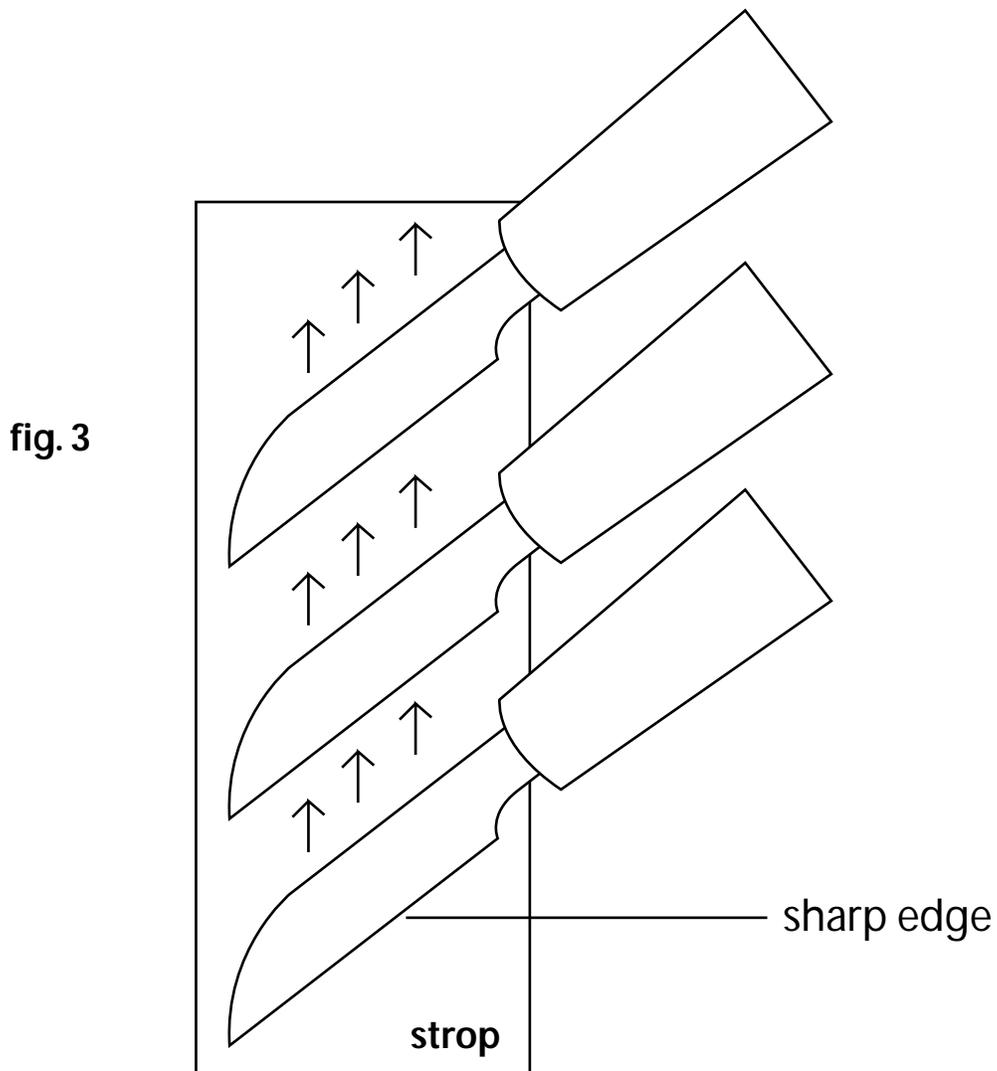
HOW TO SHARPEN A KNIFE

- 1 - Using a strop with sharpening compound on it place your knife flat on the strop.
(for more info on sharpening compound see: shop talk 6)
- 2 - Pick the back edge(unsharpened edge) up so you can fit approx. a dime under it. This should be 1/2 the thickness of your blade.
- 3 - With a gentle pulling motion pull the blade towards you trying to maintain that dime thickness under the blade. (fig. 1)
 - Pull all the way off the strop decreasing in pressure and slightly lifting your knife as you get to the end. You do not want to roll off the end as this will create an edge that is rounded over. So make sure to gently lift up the knife as you get to the end.
- 4 - Now you need to do the other side of the knife . Flip your knife over. The same rules apply, just remember to never push the sharp edge of your knife into your strop. (fig. 2)
 - The sharp edge should always be the last thing off the strop.
 - Always strop the same amount on each side of the knife.



What If My Knife is Wider Than the Strop?

The same rules apply but you will need to angle your knife so the whole blade is on the strop at once. You can't sharpen half your knife and then sharpen the other half. (fig. 3)



Do I Sharpen an Upswept (curved blade) the Same Way?

Basically - Yes.

The same rules apply to angle and motion of blade.

What we need to do different is how we deal with the curved tip.

Let's imagine there are lines on your knife and strop as shown in (fig. 4)

Notice how the knife pivots as you move up and off the strop. Aligning your imaginary lines on the knife to the ones on the strop.

The tip of the blade is the last thing off the strop. And remember to maintain your dime thickness from the strop.

