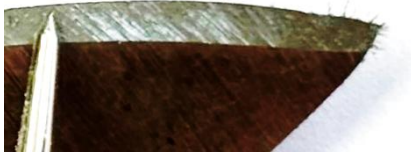


## Knife Care Kit

- a diamond side (silver or gold in colour)
- a ceramic (white) side
- the back of the sheath for stropping

### Repairing Nicks and Chips



Use the diamond face of the stone to repair nicks & chips on the edge.

#### **The exact angle you use is less important than consistency**

- hold the knife edge at a right-angle (90°) to the stone
- lower the spine halfway (to 45°)
- then halve the angle again (to 22.5°), this is your working angle and suits most outdoor knives
- with your angle now set, gently try to slice the top surface of the stone with your blade
- keep the edge of the blade in contact with the stone throughout the stroke, from the base to the tip, or tip to base, follow the blade's curve
- stay on the same side until you have a fine burr along the entire edge (the burr will develop on the side not in contact with the stone)
- watch for the burr forming, carefully feel the edge, it will feel toothy
- once you have a burr along the whole edge, switch sides and repeat
- when you have formed a burr on this side move on to Honing/Polishing the Edge

### Honing/Polishing the Edge



The ceramic white side of the stone is for edge honing/polishing.

If your blade's edge isn't damaged, you can start at this step.

- use the same angle and method as on the diamond side of the stone
- the burr will be superfine but it will be there, feel for it

### Everyday Care

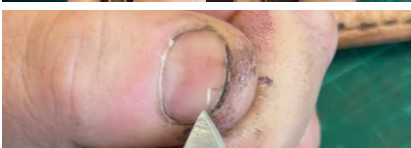
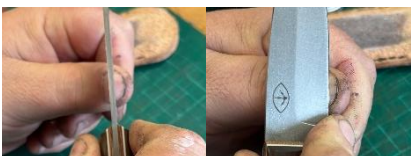


The back of the stone's sheath acts as a strop.

It is used to remove any light burrs on your blade's edge.

- apply a small amount of stropping paste to the back of the leather stone sheath
- rub the paste in – you don't need to add paste every time you sharpening, once in a while is fine
- strop the edge of the knife, in the direction shown, five times on each side of the blade
- this removes the burr, or can be done any time to keep a sharp edge going

### Checking Sharpness



The best way to check the knife is sharp and free of burrs.

- hold the edge against your thumbnail
- gently pull the blade edge across the nail, if sharp, the action will feel smooth with no drag

A sharp knife will shave a slither of nail with no effort