

Knife Edge Sharpening & Honing

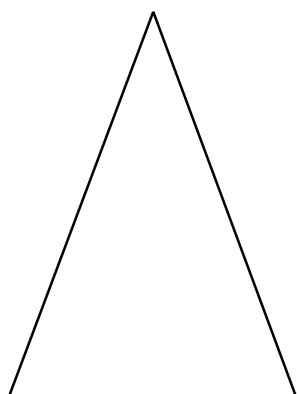
Having a Razor Sharp Edge on Every Knife is the **ESSENTIAL** First Step for any Leather Crafting.

Sharpening = Creating a Beveled Edge **Honing** = Polishing and Keeping the Edge Sharp

Different Blade Angles and Types of Knife Edge for different purposes.

These angles are "approximate" and can vary according to the individual preference.

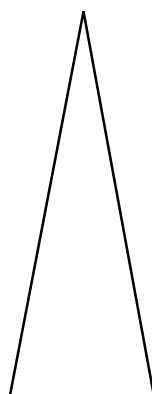
This is an **End View** of 3 Basic **Blade Edge Angles** that are used for different types of tools.



45 degrees

Wide Angle
Splitting

separating, like an axe
for splitting firewood...



22 degrees

Medium Angle
Slicing

cutting things apart, like
a kitchen knife...



11 degrees

Narrow Angle
Shaving

cutting or shaving for all
leather projects...

NOTE:
A Dull Knife Blade is Very Dangerous and Makes the Task of Cutting Leather Extremely Difficult.

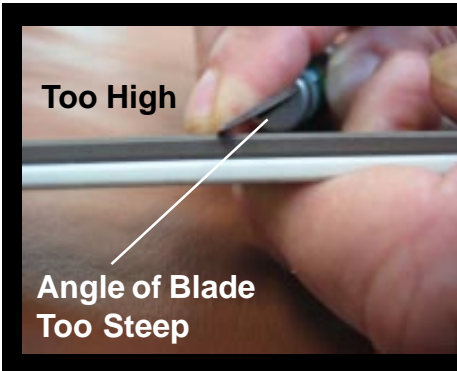
Skiving Leather with a Dull Knife is NOT Possible

Demonstration Photos:
Ceramic "Double Stuff"
Sharpening and Honing Stone
by Spyderco

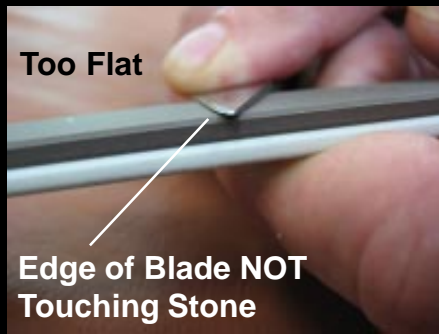
Step 2. White Side for Honing / Polishing

Step 1. Dark Side for Sharpening

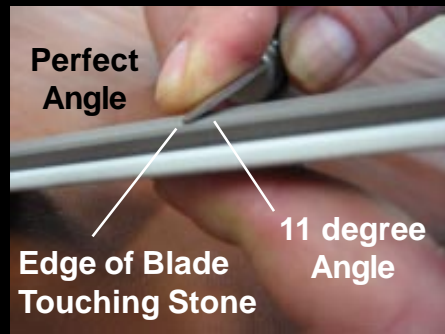
Side Views - Positioning the Knife Blade Edge on the Sharpening Stone



Angle of Blade Too Steep
This will make the edge angle too broad.



Angle of Blade Too Low
Blade is Flat on the sharpening stone and the cutting edge does not touch the stone.



Angle of Blade is Perfect
11 degrees with the cutting edge of the knife touching the stone all the way across.

Be Sure to:
Flip the Knife Over to Sharpen Both Sides of the Blade.



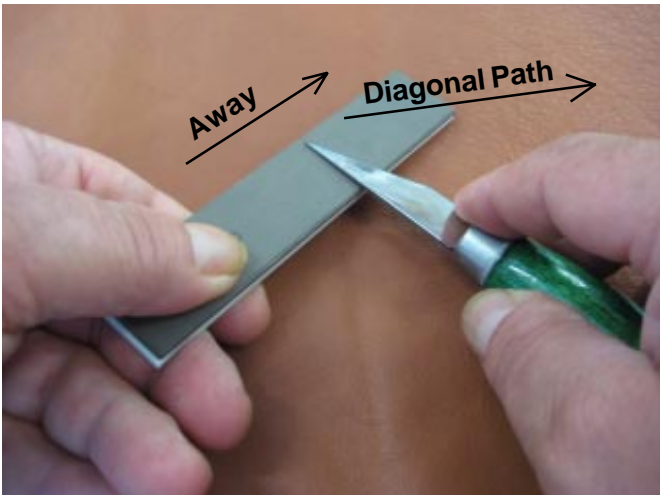
Perfect Angle = 11 degrees
Edge of Blade Touching Stone All the Way Across

Knife Edge Sharpening & Honing - Motion Control

Move the Knife As If You Are Cutting the Sharpening Stone.



Step 1 - Hold the knife at a steady angle and PUSH it AWAY from yourself, on a DIAGONAL path.



Step 2 - Continue to Push Away on Diagonal



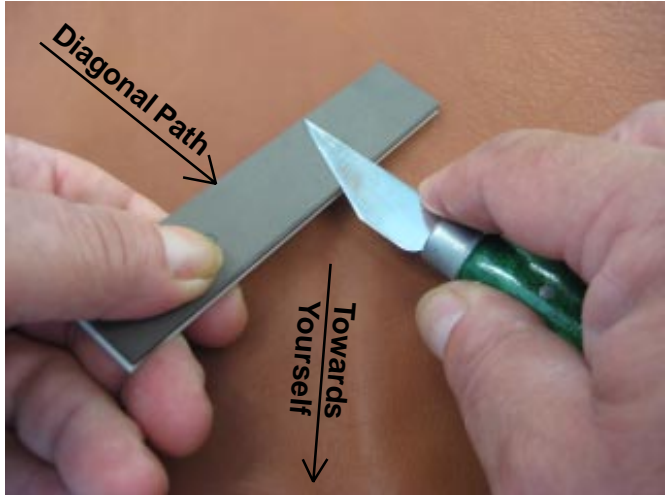
Step 3 - Push Away on Diagonal to End of Blade

Flip the Knife Over to Sharpen

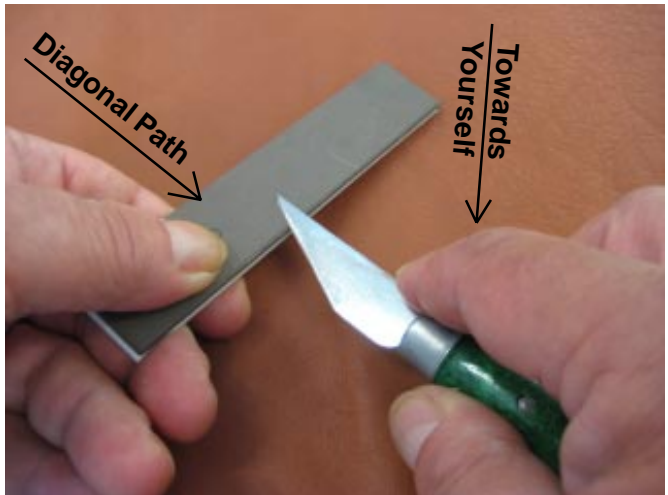
Both Sides of the Blade



Step 4 - Hold the knife at a steady angle and DRAW it TOWARDS yourself, on a DIAGONAL path.



Step 5 - Continue to Draw Towards Yourself



Step 6 - Draw Toward on Diagonal to End of Blade