



Sharpening

Sharpening a blade with a whetstone is a rewarding process that yields a sharp and efficient edge. Each step along the way is tailored to your knife and cutting needs. Our standard sharpening process is intended to support most commercial and personal applications:

1. **Preparation:**

- Each knife will be inspected for blade and handle imperfections.
- Minor repairs for imperfections, small chips, bolster reductions, light clean up and polishing are included in our standard sharpening service.
- Any items falling outside our standard services will be communicated to our clients and follow our repair or restoration guidelines.

2. **Angle Setting:**

- The sharpening angle for each knife, if possible, will be set to match the factory bevel.
- If the factory bevel cannot be identified or achieved, each knife will be sharpened at an angle that is the best fit to the knife and use.
- Our clients may also request custom angles for each of their knives and we will maintain these records for future use.

3. **Sharpening:**

- All sharpening is completed with an electric whetstone and precision angle setting process.
- Each knife sharpening will begin with a coarse grit between 250 or 400 to develop a consistent and parallel burr.
- 1000 grit is used to further hone the apex of the knife and reduce the burr.
- 4000 grit is then used to polish the bevel and prepare each blade for stropping.
- Each knife is hand stropped across 3 different treated leather surfaces (honing paste, oil and raw) to reach peak sharpness.

By following these steps, your knife should achieve a keen and lasting edge. Consistency in our process is the key to creating the sharpness and edge retention that keeps our clients coming back and referring their friends.