KnivesShipFree

For video instructions, visit https://www.knivesshipfree.com/knife-sharpening-videos/

Thank you for purchasing this hone from KnivesShipFree! With just a bit of practice, this simple tool will quickly become your knife's new best friend.

A hone is ideal for maintaining a convex edge, and it can also help you sharpen any style of knife that you own. This double-sided hone allows you to load a different abrasive or finishing compound on either side such as Bark River Knives sharpening compound or a diamond emulsion.

Loading the Leather

Use the sharpening compound like a crayon and lightly rub it into the leather. If you need to make the compound transfer more quickly, gently heat the compound over an open flame to soften it. The goal is to lightly coat the surface of the leather.

Using the Hone

- Begin with your more aggressive compound (i.e. black Bark River compound)
- Lay the knife on the leather.
- Lift the spine of the knife until only the edge is contacting the leather.
- Beginning with the tip, strop the knife leading with the spine.
- As you move the knife, keep the cutting edge perpendicular to the leather hone.
- As you move the knife down the strop, transition from the tip to the heel of the blade so that the entire edge comes into contact with the hone.
- As you reach the end of the hone, lift the knife so it does not go off the end of the hone.
- Flip the knife and repeat the stropping motion in the other direction.
- Always strop from tip to heel. This will make sure you get the whole knife sharp and the tip is not damaged.
- Use minimal pressure throughout.
- After several passes, repeat the process with your fine compound (i.e. green Bark River compound).

Troubleshooting

The two most common errors are:

- Not hitting the edge. To correct this, use a black Sharpie to color the edge of your knife. When you make a pass on the hone, the Sharpie will show you where you're missing the edge. You'll get the hang of it soon!
- Using too much pressure. Less is better. If you use too much pressure, you can actually dull the knife. Lighten up!