

MARKING KNIVES

Your new marking knife has been made from the finest carbon tool steel and pre-sharpened at the factory. To maintain the edge it is necessary to give it a light honing from time to time. Sharpening techniques are very much a matter of personal preference but here's one that we have found works well for the curved edge of marking knives.

Lay a double thickness of cotton (an old t-shirt or pillow case) over a firm flat surface then place a sheet of very fine wet and dry paper or lapping film on top. The small amount of give in the cotton will allow the abrasive to conform slightly to the curvature of the blade.

Starting at the heel of the blade, with the bevel resting on the surface, draw the blade horizontally across the abrasive keeping the scratch pattern perpendicular to the cutting edge. With the centre of the blade touching the surface make another stroke, diagonally across the abrasive. Then with the tip in contact make a vertical stroke. Finally remove the cotton and lay the abrasive on the edge of a hard flat surface. Press the back of the blade flat against the abrasive and draw it off the edge to remove the burr.

After honing, a quick wipe over with a light, acid free oil like camellia or lanolin will protect the surface against corrosion.

