



## Knife Sharpening Basics

### Finding Dull Zones:

Hold the knife edge-up under a bright light and sight down the edge to find any reflective spots. These are areas where the edge is either deformed or dull, and are most common near the point.

### Finding a 20-degree Angle:

Hold the knife 90 degrees to your abrasive surface, and then visually halve that angle to 45 degrees. Halve it one more time to 22.5 degrees, then lower the angle just a hair.

### Sharpening:

Perform an equal number of strokes on each side of the blade as if trying to take thin slices off its surface. Every 5-10 strokes re-inspect the edge. Once all "shiny" spots are removed from the blade, test the edge as described following.

### Testing:

Rest the edge of the knife on your thumbnail under its own weight, and

rock it side to side. A sharp edge will "stick" in place. A rolled edge will slide in one direction but stick in the other—give a few extra strokes to the

sticking side to even the edge. A dull edge will slide in both directions. Test the full length of the edge, from heel to tip, in this manner. If the knife passes

the thumbnail test, attempt to slice a sheet of copy paper. A fine edge should cut the paper cleanly and easily without tearing.

