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.

![Diagram showing 3 basic blade edge angles](image_url)

- **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 1. Dark Side for Sharpening**

**Step 2. White Side for Honing / Polishing**

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

**Too High**

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

**Too Flat**

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

**Perfect Angle**

**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

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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

**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

**REMINDER !**
White Side for Honing / Polishing
Dark Side for Sharpening