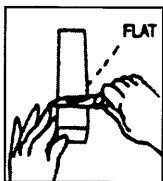
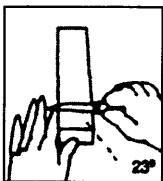


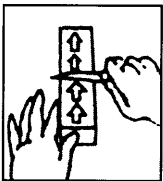
HOW TO SHARPEN YOUR FAVORITE KNIFE



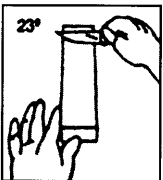
1 Put a small amount of honing oil on your stone. Lay your blade flat on the stone — with the cutting edge of the knife facing away from you.



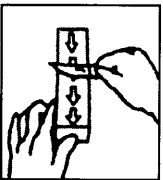
2 Tilt the back of the blade up to approximately a 23° angle. It is not imperative that you use an exact 23° angle. Just tilt the blade to an angle that is comfortable for you to work with as long as it's close to 23° .



3 Push the knife away from you — just like you are trying to carve a thin slice off the top of the stone. Repeat this stroke two or three times.



4 Turn the knife over to the other side of the blade, with the cutting edge facing you. Tilt the blade to approximately a 23° angle.



5 Pull the knife toward you — just like you are trying to carve a thin slice off the top of the stone. Repeat this stroke two or three times.