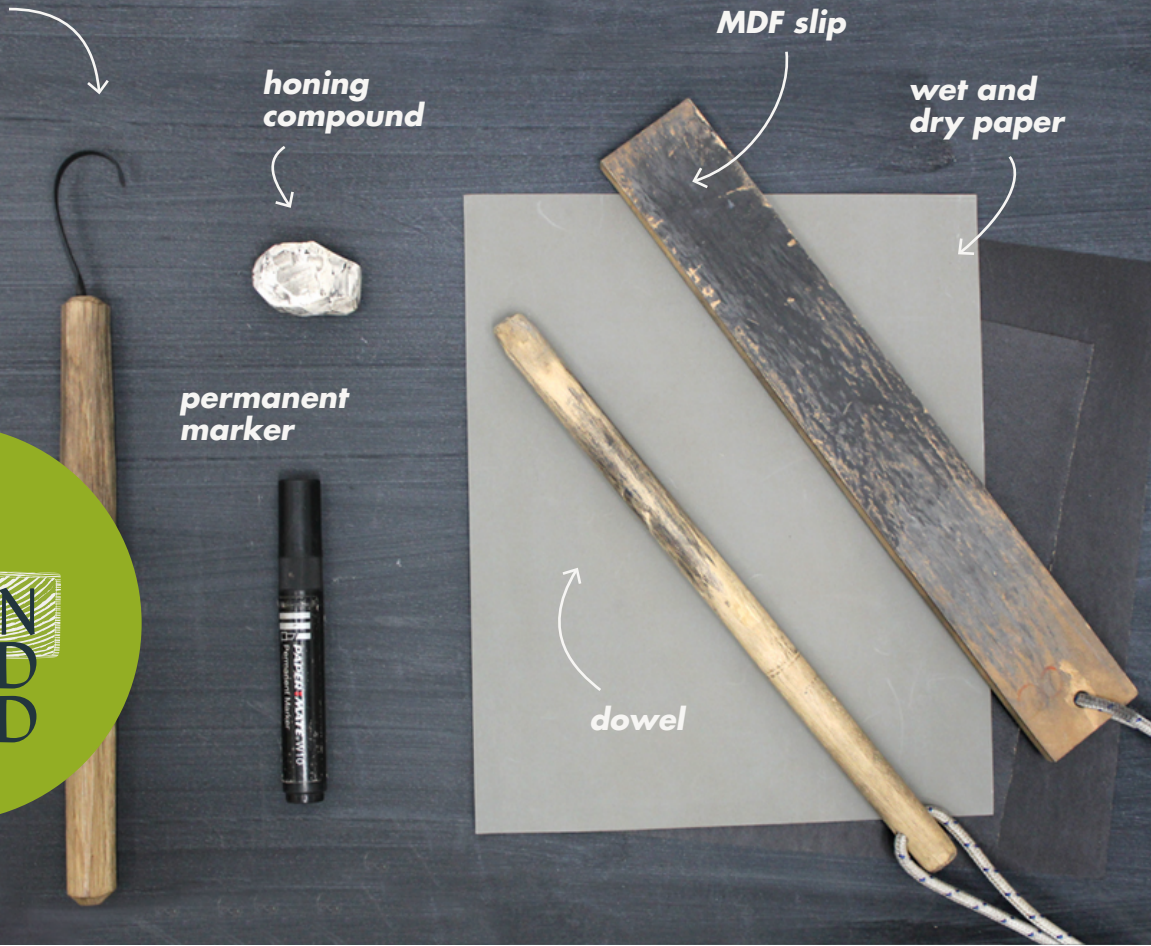
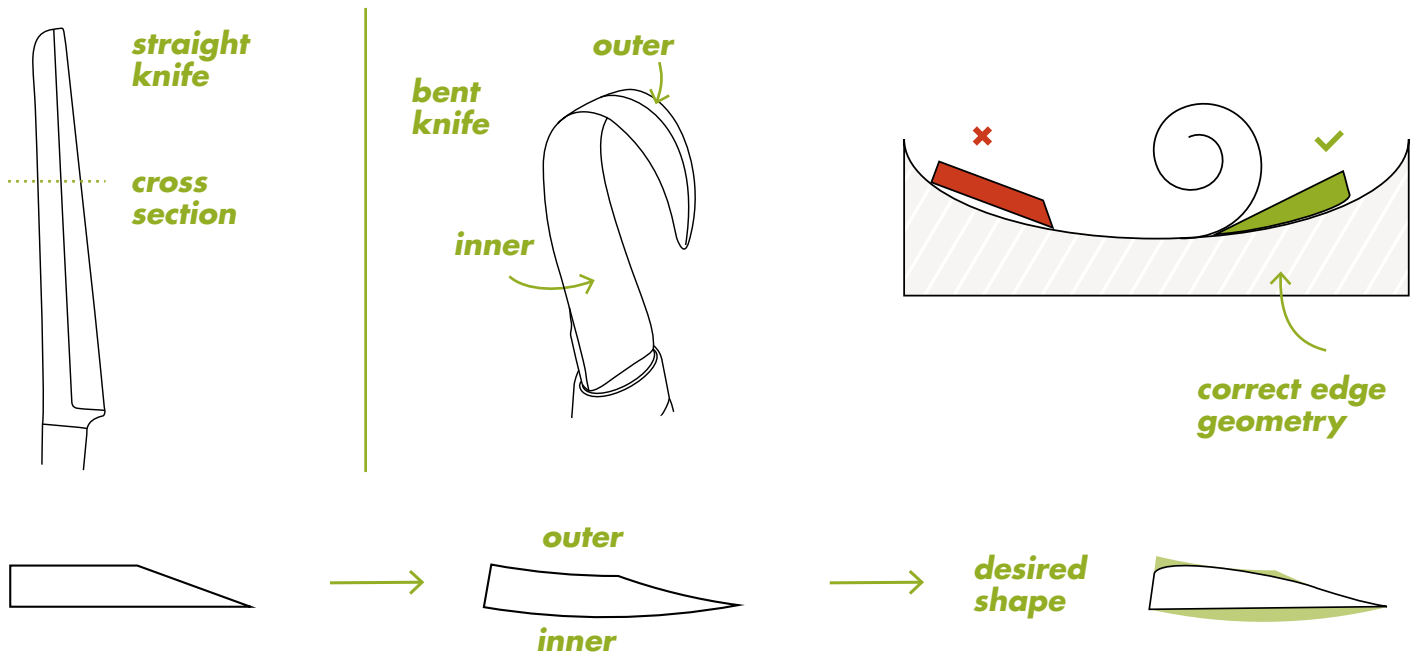


SHARPENING A SPOON Knife



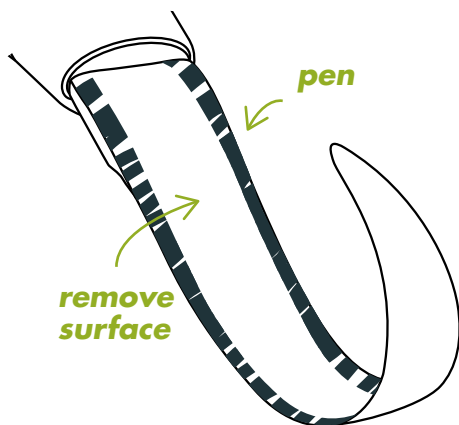
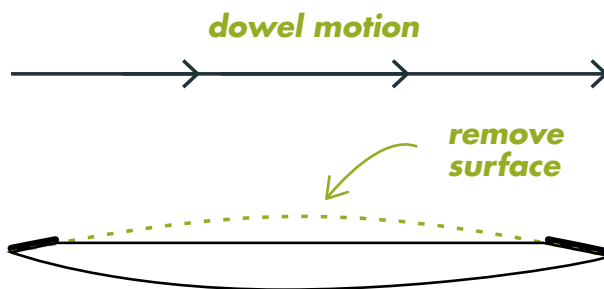
The shape

To create a bent knife for hollowing spoons, you tend to start with a straight knife with pre-ground bevels before bending.



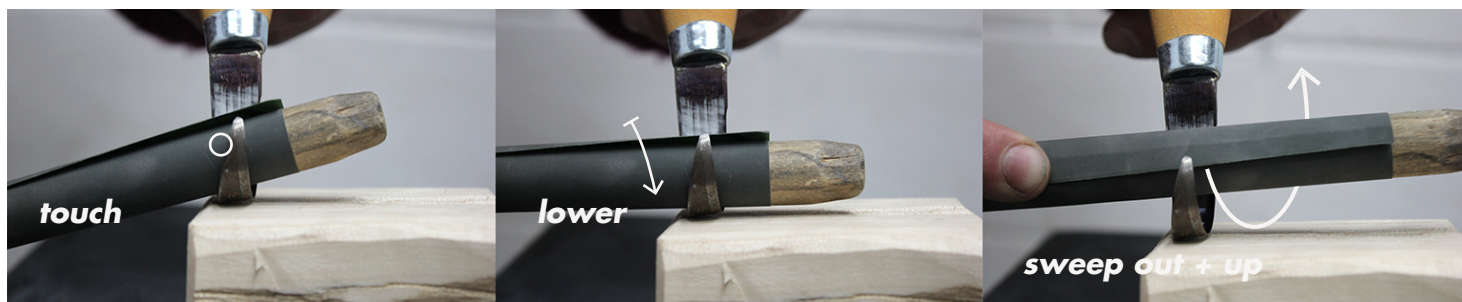
Bending compresses the inside of the curve and stretches the outside. This changes the cross-sectional shape of the blade.

Flattening the inside surface



By keeping the dowel and abrasive flat as it moves across the convex inner surface, you'll be left with pen at both edges of the blade.

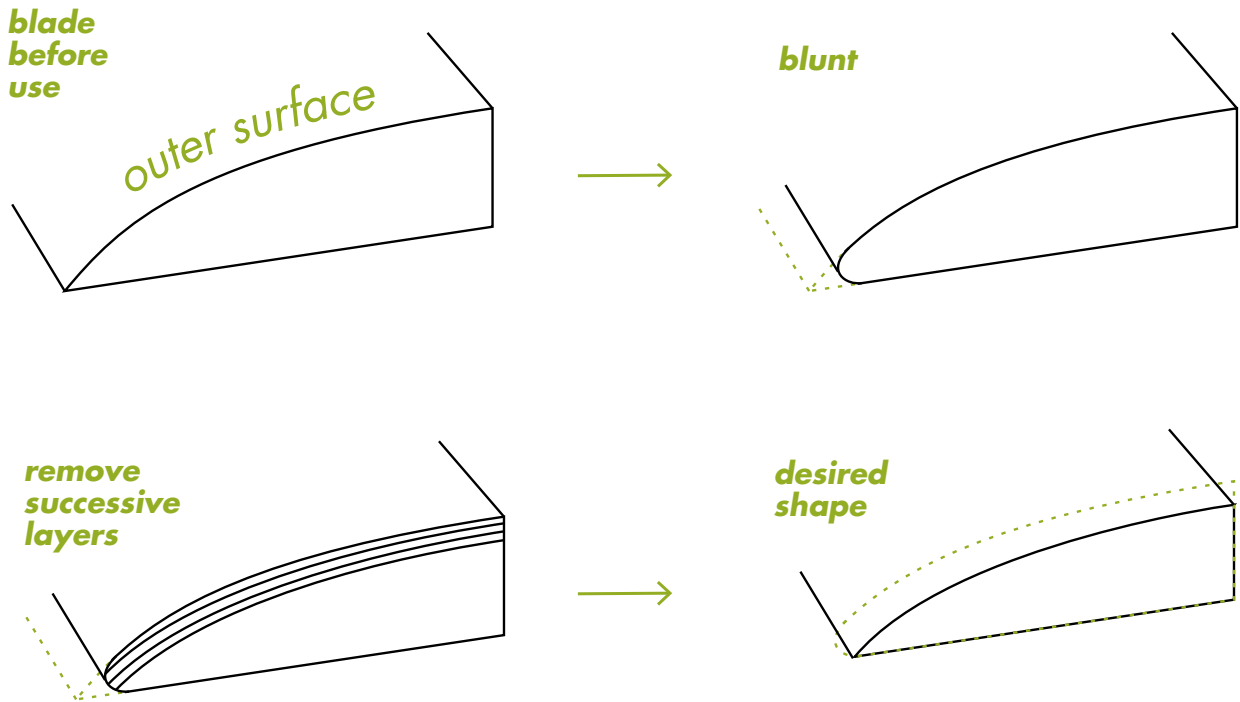
Engaging the dowel - Slide out and up in one smooth motion. Keep the dowel flat against the knife.



⚠ Touch the dowel to the back edge of the blade and lower down onto surface until you can feel it's flat before beginning the sweep.

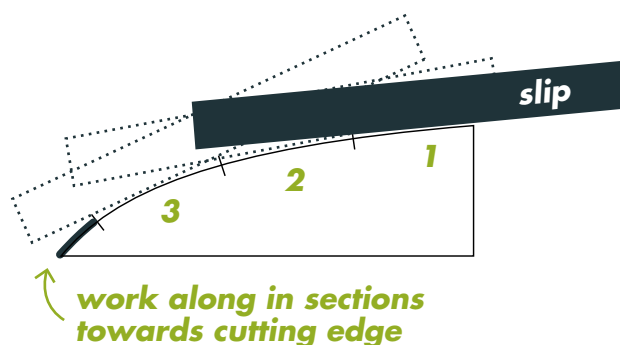
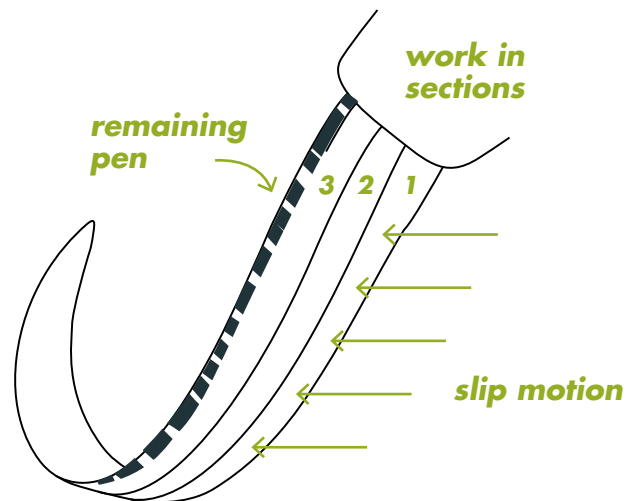
Curving the outside surface

Maintaining the convex

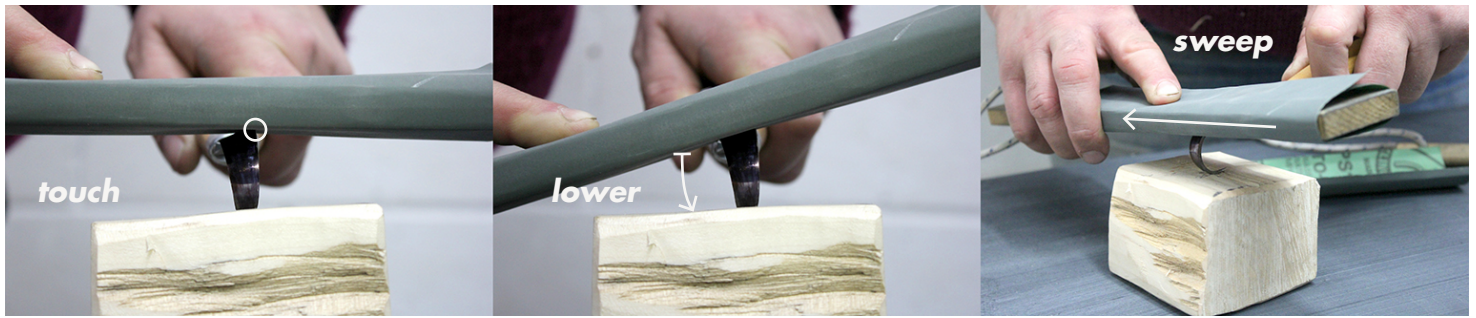


Colour the outer surface of the knife with marker pen. Work along the blade in sections, sequentially from the back towards the cutting edge leaving the tip showing pen.

Don't work right up to the edge until the correct shape has been created. The very edge needs the least metal removing as it has worn away in use.



Engaging the MDF slip



Tilt slip and make contact with the back edge of the knife. Lower until flat and keep in contact. Sweep from back edge towards cutting edge.

Sharpen

Now we've created the shape, work through the grades of grit (See 'Sharpening a Sloyd Knife' worksheet).