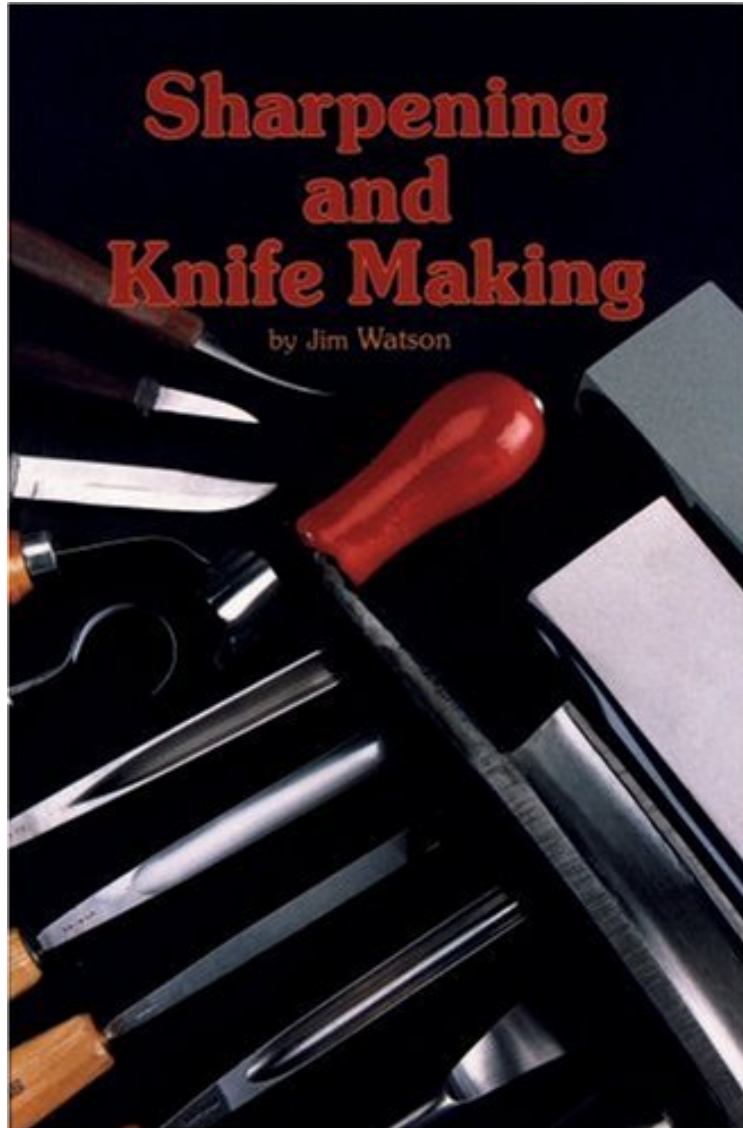


(Download pdf) Sharpening and Knife Making

Sharpening and Knife Making

Jim Watson

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Jim Watson : Sharpening and Knife Making before purchasing it in order to gage whether or not it would be worth my time, and all praised Sharpening and Knife Making:

12 of 14 people found the following review helpful. Look ElsewhereBy P. Jurtschuk IIIAlthough it is difficult subject matter to address solely with the written word, sharpening skill can be transferred by the visual information provided while watching an experienced hand doing the work. This seems to have been the thesis of the people involved in the production of this tome. "Still" pictures, however, do a poor job of relating the ways to control the edge angle (very

important to sharpening) as the grinding proceeds, although pictures do reveal a well ground edge. While it is easy to see from the evidence presented here that the man in the pictures is indeed getting very sharp tools as a result of his efforts, the way to arrive at those results yourself is not well illuminated. This is when a few well chosen bits of verbage can make the critical difference in transferring the skill to the student. Written instructions are almost nonexistent in this book. Overall, I would say that the wrong type of camera was used in this production; had a Video been made instead of a book (allowing for a running commentary, instead of sparse written instructions), I may well have been able to give more stars.0 of 0 people found the following review helpful. Two StarsBy Debi FraleyThe photos are very poor in quality. The written descriptions are not explained well in the text.

Wood carvers understand the feeling of satisfaction, ease and higher quality of carving that comes when using a well sharpened, honed and polished tool. In a process handed down from his grandfather, Jim Watson explains and illustrates sharpening techniques for numerous woodcarving tools and knives of various sizes and shapes including pocket knives and kitchen knives. The necessary materials for proper sharpening are listed and discussed with methods for reconditioning and making your own new knives and tools as well as information on resurfacing the sharpening stones. By following Jim's instructions and adding a little practice and patience, everyone will be able to achieve and maintain a superior edge, as keen as the piece of steel will allow.