



## Sharpening the Standard Blade



For the novice, we strongly recommend the pre-set "V" style sharpeners. These are sold in many department and sporting good stores. We carry one of the best "V" sharpeners in our web store. The beauty of this sharpener's design is that the angle is pre-set for the novice. Obviously, if you are well-versed in the use of the classic whetstone... use the whetstone.

When using the "V" style sharpener, be certain to hold the blade straight up and down (perpendicular to the sharpening base). Carefully draw the blade over the rods... alternating from one side of the blade to the other. (See the manufacturer's instructions and watch the short film for additional information.)

## Sharpening the Serrated (Pro Blade) Blade.



For the novice, we recommend that they take their knife to a place that does professional sharpening. For periodic "touch-ups" to the blade, we recommend the following:

Using one of the rods from a "V" style sharpener (or a tapered fine file for a chainsaw) proceed as follows:

1. Inspect the serrations. One side is beveled... the other is flat. You will be working with the beveled side. Using the rod (or fine file) and following the angle of the bevel, lightly file each big serrated loop. Use a gentle motion and keep the rod (or file) at the same angle as the bevel.
2. After addressing each large loop several times turn the blade over and, using the rod (or file), gently wipe the flat side of blade. This is to remove any curl you may have caused in step one. The tip, or non-serrated portion of the blade is sharpened just like a standard blade. That's it... your Myerchin® Serrated Knife should be fine for a good long time.

## Things you should "never" do to your blade:

1. Never grind the blade... never improperly "file" the blade. A file is only used with a serrated blade... and then, very lightly. (See the above video). If the blade has really become "dull", take it to a professional sharpener.



2. Never use the blade or spike as a pry bar. they are finely tapered and not intended to be used as a prying tool.
3. Never allow a knife to be “put away” that has been used in salt water. After use in salt water...**ALWAYS** rinse the blade (knife/spike) in fresh water and apply a fine oil (like WD-40). Knives stored in a rusty tool box will accumulate “cosmetic” or surface rust. This is easily cleaned with stainless cleaners on exposed surfaces such as the blade or spike. However, when rust has been allowed to form on the hinges and spring... it is best to soak the entire knife in WD-40 and place it in a sealed plastic bag for several days. After this time has passed... work the knife and spike carefully until they are free.
4. **REMEMBER...** it is possible to manufacture a “rust free” knife, i.e., “diving knives”; however, “rust free” knives are notorious for **no**tholding an edge. The finest stainless steel knives must have some carbon in order to hold an edge (such as 440C). Myerchin® Rigging Knives have always utilized the the highest quality stainless steel. **The Pro-grade German Marine stainless that we use is comparable to 440C for hardness and edge-holding properties with additional anti-oxidation elements added for the final crafting of our knives.** They hold an excellent edge... and they are definitely “rust resistant” if cared for properly. They should easily last a lifetime... or longer.



5. Check out our Sharpener in the Web Store (Model V100)