

### Sharpening of TINA - Shoemaker's Knives:

Sharpen again must happen with every precaution on a sharp and soft emery-wheel with much water.

The side on the stamp must be flat, the other side vaulted.

A wheel with hardness L-M, grain 60, is the best, you can use.

Too hard wheels will burn, also when you will use water.

Even if the edge will obtain a very little blue color, it will be ruined. After that the knife must be grinded away as far as it has been blue.

When you have got the grinding-wire-edge, you have to grind the knife on a good whetstone uniformly on both sides against the edge until the last rest of wire-edge has been removed.

Please use therefore the TINA whetstone, special made for the TINA - Knives.

Thin knives can be kept sharp with it to the last rest without grinder and without being burned. First to be sharpen with rotated lines till the wire-edge appears, then strop in light lines against the edge until the fine wire-edge has been removed.