

Lunker Hunter Meeting January 5, 2012

“SHARPENING KNIVES”



Jim VanAsselt gave us an informative **presentation on sharpening knives**. A sharp knife is **critical to proper cleaning of fish**. For most of his sharpening, **he uses an electric kitchen knife sharpener that has 2 separate wheel stones, one course grit and one fine grit**. On a dull knife, he runs the blade through **both sides** of the course stone and then the fine stone. He then uses **a very fine diamond or ceramic “stick” to finish the job**, which may be all that is needed for a while to touch up the edge. Jim said you **don’t need an especially large knife to filet most fish**. **Cal Lameroux** brought and **showed us about hand sharpening stones**. He uses **oil or water to lubricate Arkansas stones** but said that **you can sharpen dry with synthetic stones**. He also showed us some **“crossed stick” carbide sharpeners**. The **most secure way to clean fish is to use a board with a nail point sticking out to grip the head of the fish**.

Chase Klinesteker