

# EXPLANATION OF A GRIND

## Firstly a thing to prepare

- When a whetstone (thing of #1000 and #4000 to 8000 for finish) blade is missing greatly, it is #200 - #400
- Around 2 pieces scraps of cloth
- A bucket
- Oil (the thing which I come by preparation, and a low smell of viscosity does not do when there is not it) for edged tools

## Preparations

I put water in a bucket and wait till I sink a whetstone, and a bubble does not come out.



\* I drop a dirt of a blade part with liquid abrasives within waiting time.

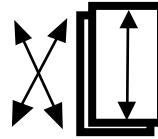
\* An important matter

Let's add a custom to make a whetstone a plane before polishing it.

<A method>

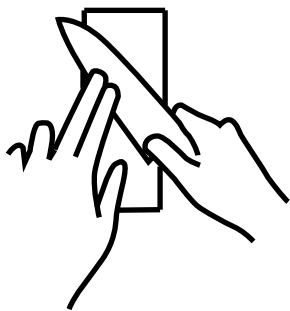
I rub two pieces of whetstones of a similar grain together each other.

When there are not two pieces, I use concrete flat stone

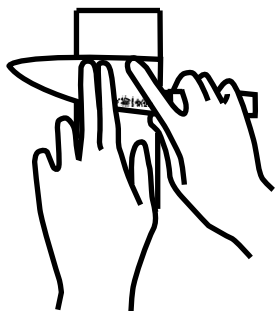


I move it like an arrow diagonally as well as front and back direction

A single edge (kitchen knives for exclusive use of a fish of a Japanese style)



- ① I have a kitchen knife like the left figure and polish it till "MAKURE" appears in the other side  
I can rake water frequently then so that much mud does not appear.  
(a whetstone is easy to come to bend when I take out mud.)  
A beginner fixes an angle of a blade to around 30-45 degrees in the case of a double-edged kitchen knife (a Western style kitchen knife).  
I lay you slowly if used and polish it at an angle in accord with one's preference.



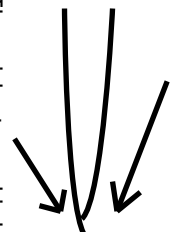
- ② I polish the other side in the same way.  
I lay emphasis on the point of a sword in the case of a single edge a little and make it degree to level evenly.  
I polish a double-edged blade at the angle that the right side and the wrong side are about the same



An angle is easy to be stable til I am used when I stand diagonally.

"MAKURE"

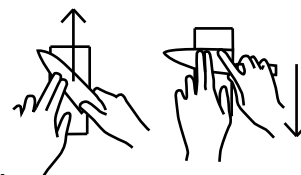
The side to polish



It is rough when I touch it along a blade in this side

- ③ I repeat ,①② replacing with a finish whetstone.  
\*When there is only a middle rough-grained whetstone stone, I go to ④

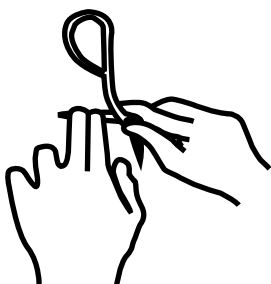
- ④ I polish it with the front and back repeatedly while skipping power slowly and I move it and take "MAKURE" as one or two times, a direction of an arrow by power of weight degree of a kitchen knife last.  
It is easy to come to take the last when I make some angles than before.



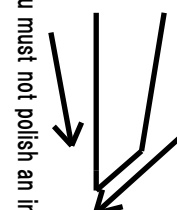
- ⑤ Wiped a kitchen knife well, and polished the rusted thing || because is easy to be rusted just after that, care for it in oil for exclusive use of an edged tool.  
In addition, it is good, and please clean it when I worked at a troubled place when sinks are stained.  
There is a situation corrodng by the iron powder which even a sink made by stainless steel produced by a grind.

I can polish it, but a flat part of the inside please assume that garden plant scissors / trivial routine duties scissors demand a delicate piece of cloth, and to some extent few scissors fit it so that there is never the laboratory of.

- ① I polish it at partial (a face) the same angle of the point of a sword to be pounding of an angle.
- ② If "MAKURE" was reflected on the whole, it is under two or three times.
- ③ I polish the other side equally and am under two or three times  
\*Please do not take out mud in the case of scissors either.



A blade part of scissors



You must not polish an inside plane

Polish only the side of this place

\* Scissors / haircut scissors for cloth please ask an edged tool specialty store for a grind \*