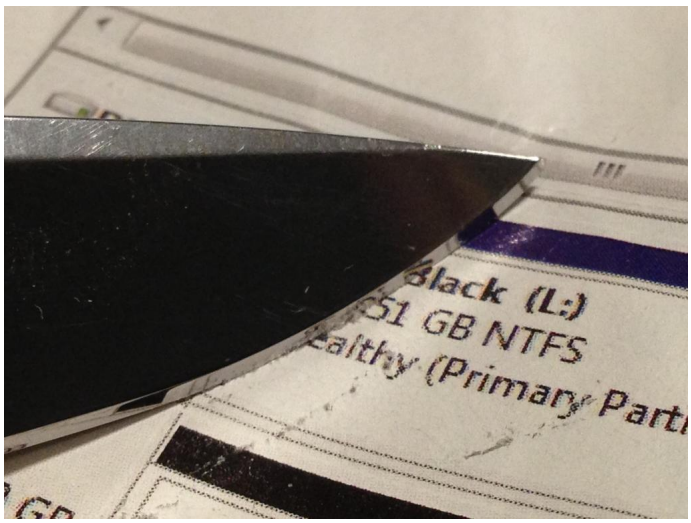
Kershaw Chive

Posted by pinkfloyd74 - 01 Jan 2013 19:18

Just finished a Kershaw Chive

I think im getting more comfortable with this system.



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Re: Kershaw Scallion
Posted by Geocyclist - 01 Jan 2013 19:24

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Very nice, especially the 2nd photo.

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Re: Kershaw Scallion
Posted by ChetParks - 01 Jan 2013 19:27

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The second photo was vary impressive. I think I'm about 6.7M strokes behind you

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Re: Kershaw Scallion
Posted by cbwx34 - 01 Jan 2013 19:29

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Very nice... what settings, finish, etc. did you use?

Mind if I add the pics directly into your post? (Or you can do it?)

Looks great!

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Re: Kershaw Scallion
Posted by Geocyclist - 01 Jan 2013 19:43

Don't forget to add your knife to the data base.

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Re: Kershaw Chive
Posted by pinkfloyd74 - 01 Jan 2013 19:48

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cbwx34,

No problem, i tried adding directly but it would not post! I need an FAQ or, someone to tell my DA how to do it. LOL!

I was going to put in database later, but please feel free

Top holes

Position A.4

Angle cubes reading 22 Deg

Started at 400 diamods then 600, 800, 1000 diamods, 1200, 1600 ceramics, 14u, 10u, 5u, 3.5u diamond paste

stropping done about 100 strokes per side, i flip strops at 50 to get even wear on strops, becase neww riser really raises the up.

Knife info

Steel: 420HC stainless steel

Handle: 410 stainless steel

Blade Length: 115/16" (4.9cm)

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Re: Kershaw Chive
Posted by xuzme720 - 02 Jan 2013 20:58

Looks good! I have a few of the Leek's and one of Kens CRKT blades. I like his designs. Looks like Curtis does too!

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Re: Kershaw Chive

Posted by BobNash - 02 Jan 2013 23:11

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Nice job - and looks like a great spot near the fire to sharpen - I'm jealous! Thanks for sharing the photos and settings

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