it is my turn

Posted by tuffybraithwaite - 14 Apr 2012 10:49

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really new to W.E., do not even own one yet, but will in a few days.

i will be 68 in 2 months and have been a stone kinda guy for many years with mostly nortons. i upgraded and then tried one of the belt grinders....(which i like) and then to the edgepro pro....(which i like) - edgepro is 2 mo. old....so i am rookie in regards to it.

bought some great stones from mark and ken for it and plan on doing the same for the W.E. after it arrives.

in my youth i fished and fished and even fished more, then i took a 20year holiday from fishing and have been hunting for gold from the atlantic ocean and chesapeke bay since the mid 90's with a waterproof metal detector.

last year i found that many of my neighbors needed their knives sharpened and now i am hooked on the need for greater sharpness.....

most of my knive sharpening items are fish fillet and kitchen and a few hunter and pocket knives, no fancy expensive knives to date.....(that i sharpen)

now back to fishing - two kids...daughter is late 30's and loves to fish and just moved back to virginia beach after years out west in bolder area, so we have been fishing some - she bought a nice new 23ft boston whaler about 1 year ago and now the saga continues. my son is a few years younger and never got the fishing bug until may and now him and i have bought our own 18ft boston whaler.

boston whalers have been in our family sinice the late 60's.....we have owned many kinds.

so you see why i do so many fish fillet knives and bait knives.

when i W.E. arrives, i will be back for some pointers - i have watched so many videos from so many and the accessories and what not they have done or added to their W.E.....i am amazed.

ok - see ya soon

thanks

tuffy

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Re: it is my turn

Posted by mark76 - 14 Apr 2012 11:51

Welcome and thanks for the introduction! I guess quite a few people here are outdoors minded and interested in fishing.

Last weekend we had a friend over from the UK who has owned a sushi restaurant in London. He noticed our knives were pretty sharp ☺. We had not fish on the menu, but he did some intricate carving on some veggies...

I am sure you'll find a lot of information and like-minded people here. If you need help, please let me know.

Mark.

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