Hunting Knife Questions

Posted by MartinSinger - 06 Aug 2012 16:31

What is the general rule for hunting knives?

Bevel angle for skinning knife? Hunting knife?

Which is better in the field; a toothy or polished edge?

Thanks for your help.

Marty

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Re: Hunting Knife Questions

Posted by wickededge - 06 Aug 2012 22:05

Hey Marty. What are you hunting and what is the steel of the knives in question?

MartinSinger wrote:

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Re: Hunting Knife Questions
Posted by MartinSinger - 07 Aug 2012 05:56

Thanks for responding Clay. The knives belong to my brother-in-law, they are for deer hunting. One is a beautiful, larger knife that is a custom. The skinner is a Schrade Old Timer Sharp Finger flat grind so I don't know the steel but It profiles pretty easy (maybe not very hard). As a guess I started To profile at 25 degrees and thought I'd try a micro edge at 30 to make the edge last longer in the field .

The reality is that I don't know what I'm doing.

wickededge wrote:

Hey Marty. What are you hunting and what is the steel of the knives in question?

MartinSinger wrote:

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Re: Hunting Knife Questions
Posted by wickededge - 07 Aug 2012 07:13

I think I'd take them both to 20 degrees per side at 3.5um and see how they perform. If the edge isn't holding up, then you can add a little micro-bevel at 22-23 degrees per side. I've done a lot (hundreds) of field dressing and even my AUS-8 knives hold up well in the 20-22 degree range.

MartinSinger wrote:

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Re: Hunting Knife Questions

Posted by MartinSinger - 07 Aug 2012 07:40

Will do. Thank you.

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