# Fishing

Posted by Mikedoh - 18 Feb 2013 12:43

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Was trying to go thru knife data base, but decided to post without doing a thorough search.

Fillet knife sharpening angle? I have a Gerber  Fisherman Boltaction folding fillet knife, no mention of

steel type on blade or found on web. Is stainless by all other indications. Suggestions?

My thoughts: 18* per side. How ever far I go to make it "pretty" , and do a final few strokes with 1000k diamond

to give a little tooth.

If this edge fails, I figure I can increase the angle to 20 or higher very easily.

I am no where near a master fillet type. Never did much and always slow. However, when the Blue gill

spawn around Memorial Day here, there are usually quite a few that need some help on their way to the frying pan and freezer.

The preferred method involves an electric fillet knife, but there's always room and need for a "real" knife. And it's a good opportunity

for my stepsons to get a feel for how it's done, and the Masters are there to teach.

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# Re: Fishing

Posted by Mikedoh - 18 Feb 2013 18:45

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Am rethinking the micro bevel.

Should have stated that my plan was to add a micro bevel at 20* side with the 1000 diamond.  Now am thinking the same 20*side, but doing several light strokes with the 1600 ceramic might be a better idea.

Any thoughts?

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# Re: Fishing

Posted by razoredgeknives - 18 Feb 2013 18:52

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In my opinion and experience the 1k diamond edge will yield superior result to anything higher or lower when skinning or cutting meat... I think you're will be very pleased with a final bevel of 20* and the 1k stone.

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