

**Materials Needed:**

1. A Leather Strop
2. Green Honing Compound: This is a fine abrasive used to polish the edge of the knife.

**Steps:****1. Apply the Green Compound:**

- Lightly rub the green honing compound along the length of the strop. You don't need a lot; a thin, even layer will suffice.
- The compound acts as a micro-abrasive to help polish and refine the knife's edge.

**2. Prepare Your Knife:**

- Ensure your knife is clean and dry before stropping.
- Hold the knife by the handle, maintaining a consistent angle between the blade and the strop. This angle is typically the same as your sharpening angle, usually around 15-20 degrees.

**3. Stropping Technique:**

- Start with the knife's heel (the part closest to the handle) and gently slide it towards the end of the strop, moving away from the cutting edge. Apply light, even pressure.
- Once you reach the end of the strop, roll the knife over on its spine (not on the cutting edge) and repeat the motion back towards the heel.
- Do not rush this process. Speed is not as important as maintaining a consistent angle and pressure.

**4. Number of Strokes:**

- Begin with about 10-15 strokes on each side of the blade. Adjust based on the knife's condition and your personal experience.
- As you get a feel for the process, you may find that fewer strokes are needed, especially if the knife is already relatively sharp.

**5. Checking Your Progress:**

- Occasionally check the sharpness of your knife. You should notice it becoming smoother and sharper.
- Look for a consistent shine along the edge of the blade, which indicates a well-stropped edge.

**6. Finish Up:**

- Once you are satisfied with the sharpness, wipe the blade with a clean, dry cloth to remove any residual compound.

- Store your strop in a dry, flat place to avoid warping or damage.

**Additional Tips:**

- Consistency is key. Keeping a consistent angle and pressure will yield the best results.
- Avoid over-stropping. This can lead to a rounded edge, diminishing the knife's sharpness.
- Regular stropping maintenance can significantly prolong the time between sharpenings.

Remember, stropping is more about refining and maintaining an edge rather than creating one. It's a skill that improves with practice, so take your time and observe the changes in your knife's performance as you get better at it.