

Building Your Kit Knife

These are the key components you'll be working with. The blade, handle material, pins, lanyard tube, a high-quality two-part epoxy and I like to use rubbing alcohol to preclean the blade, handle material and glue cleanup. Before going any further, I recommend wrapping the blade with masking tape to prevent cutting yourself while working on the knife.



Make sure the handles line up with the holes in the blade tang. Wipe down the blade and handles with the rubbing alcohol to remove any oil or dust. Mix the epoxy according to directions on the tubes. Then, apply a thin coat of epoxy to both the blade tang and the handle slabs. Unscrew the handle pins and put a small amount of epoxy on the shaft of the pins and insert them in one side. Repeat the process on the second side and screw the pins together. Snug the screws but don't over tighten as all you'll do is force the epoxy out. You can also install the lanyard tube after applying a coat of epoxy to it before inserting it. With a Q-tip, swab out any epoxy that may have gotten into the lanyard tube hole.



I allow the epoxy to set for 24 hours before cutting the pins. The excess pin material can be cut off with a band saw, hack saw or any blade/file/grinder/dremel you have. It's recommended to put a layer of masking tape on the handle material next to the pins to protect the handle when you're cutting it. Once the pins are cut as close to flush as possible, it's time to start rough sanding.



I'll usually start with a 220 grit sandpaper and go to a finer grit usually finishing with a 600 or 800 grit. The finer the grit, the smoother the finish. On wood handles I use a variety of finishes depending on the 'look' I want. Sometimes just a high quality wax finish is fine. Tru Oil gives a nice shine with 2-3 coats. Danish Oil can give a nice soft look. I don't use any finish on Micarta. There are a lot of online resources for finishing tips. If you prefer, drop me an email and I'll be glad to offer any advice I can. Good luck!!!

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