



# ROGER MILLER

- ROM Double Reeds-

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- Cane, Reeds, and Supplies for the Oboist -

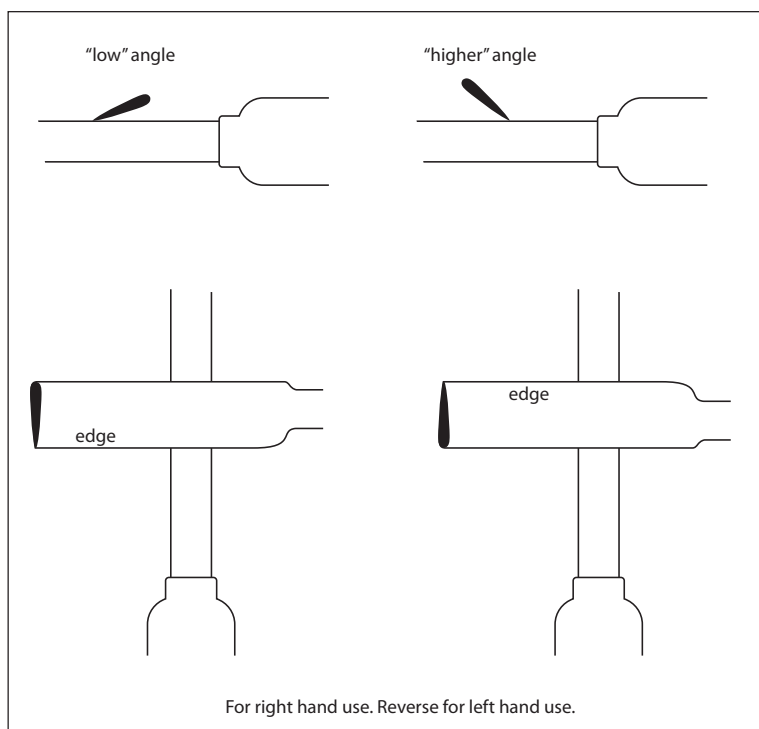
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## Burnishing Rod Instructions

This is used to polish, turn and align the refined burr on a knife edge. For maximum benefit the edge must already have a highly refined edge before using this tool. The suggested final procedure before using this is one or more of the following (or similar) items: hard Arkansas stone, ceramic stone, leather hone.

1) Use rod on desk with flat side away or toward you. Use both hands (one on the knife tip, the other on the knife handle) to keep the stroke variables as even as possible.

2) Usually, 1 or 2 light strokes in each direction will suffice. The last strokes are always with the knife blade positioned (angle-wise and direction-wise) as in scraping a reed. Also, try very low angles, and on successive motions, gradually increase the angle heights. Unlike chefs, who usually use the entire length of the steel, I find it best to go straight across and back, using maybe just an inch or so of the rod length.



3) Use fairly light pressure...only experience will provide the desired results. Just tweak some of the variables: pressure (not too much!), angle of the blade, number of strokes per direction, etc.

4) If you are working with a thin blade/edge, be careful...several times I have chipped thin blades from excessive pressure, which is not appropriate with this tool.

5) You may also find it useful to utilize the leather sheath for polishing the blade...just avoid digging into the leather. Better yet, acquire a leather bench hone with chromium oxide applied to the surface...it's a bit messy, but highly effective. Make certain to remove all traces of the chromium oxide from the blade, before scraping (I use denatured alcohol). The chromium oxide is green and available in bar form for easy application to the leather. As using any chemical has some degree of toxicity, be aware of the risks.

6) Occasionally, you will have to do some grinding on the knife edge, but judicious use of this rod should significantly extend the life of your knives, and provide a superior edge.

7) CLEANING ROD. Apply lighter fluid, alcohol or similar fluid to a white tissue or cloth and wipe the rod. You may notice a slight amount of grayness on the tissue or cloth. That's microscopic bits of metal that would reduce the effectiveness of the rod.

8) KEEP ROD DRY. IT CAN RUST.

9) Rod is removable and can be glued into the handle.