

SCOUT KNIFE PERMIT



Knife Risks

- Cuts
- Stabbing
- Wound Infection

Knife Types

- Straight Knife . . . e.g. Bowie Knife, Fish Filleting Knife or Hunting Knife
- Simple folding Pocket Knife . . . e.g. Scout Knife or Jack Knife
- Locking Knife . . . e.g. Lock Back Knife or Locking Front Knife
- Swiss Army Knife . . . e.g. Victorinox or Wegner
- Multi-Tools . . . e.g. Leathermen

Knife Materials

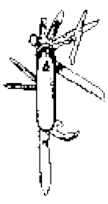
- Stainless steel is easiest to care for, but can rust if not cared for. Usually stainless steel is more difficult to sharpen well and unless type 303 is not good for producing sparks with a flint for fire starting
- Carbon steel can rust, but if well cared for it will develop a patina. Carbon steel is easier to sharpen and often holds a keener edge. Carbon steel is very good at producing sparks with a flint for fire starting

Knife Storage

- Belt Sheath when possible
- Pocket Knife . . . Jack Knife, Scout Knife, Locking Knife or Swiss Army Knife can be stored in a pocket, but a Belt Sheath is preferable. Never store a folding knife in the open position

Knife Use

- Never use the blade of a knife as a screwdriver or pry bar . . . it is a cutting blade and should only be used as a cutting blade
- Never use a multi-blade knife or multi-tool with more than one blade/tool or accessory extended
- Always fully open and if possible lock the blade/tool or accessory of a folding knife
- Ensure that your BLOOD CIRCLE is clear before starting (1 meter circle)
- A sharp knife is LESS DANGEROUS than a dull knife
- For general knife safety, always cut away from yourself
- Use the right tool for the job, a big knife for a big job . . . a small knife for a small job
- Most knife injuries (cuts) will be to your thumb or index finger on the hand opposite your knife hand
- Most stabbing injuries will be to the palm of the hand opposite your knife hand or to your thigh. Stabbing wounds can be serious injuries and a stabbing wound to the thigh can be life threatening



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Knife Maintenance

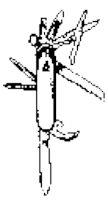
- Make sure that a knife is clean BEFORE it is folded or put back in it's sheath
- A sharp knife is LESS DANGEROUS than a dull knife
- A knife that has lost it's keen edge can be re-honed using a fine stone or ceramic sharpener and the fine burr edge removed with a leather strop
- A dull knife will need to have a new cutting edge established before it can be honed and stropped

Cleaning your knife

1. Open all the blades, being careful not to cut your fingers.
2. Twirl a small piece of cloth or paper towel onto the end of a toothpick. You can also use a Q-tip or other similar stick with a cleaning swab.
3. Moisten it with light oil and wipe the inside of the knife. Be sure to clean the joint at the base of each blade.
4. Remove excess oil with a clean cloth or stick.
5. If you have used your knife to cut or otherwise prepare food, you can clean it first with hot soapy water as with dishes (not dishwasher), rinse with hot water, and place on a cloth to dry. The hot water rinse will ensure that it dries quickly.

Knife Sharpening

- It is EXTREMELY important that the knife be held at the correct angle during the entire sharpening stroke. Failure to maintain the correct angle will cause premature wear of the knife edge and may actually erase the cutting edge . . . this might make the knife useless for future use or require the knife to be professionally re-sharpened
- Knife sharpening requires a series of steps as you create a new cutting edge by using progressively finer cutting stones
 - The first stage uses a coarse (rough) stone to take away the bulk of the metal and create a basic knife edge
 - The second stage uses a medium stone to create a better edge and at the same time remove the coarse (rough) grooves that the first stage stone made
 - The third stage uses a fine stone to create a fine cutting edge and at the same time remove the medium grooves that the second stage stone made
 - The third stage will actually create a fine metal burr or feather like edge that is difficult to see. By back stroking the blade across a piece of leather belt we can remove the burr and leave a very clean cutting edge
- Different types of sharpening stones require different types of lubricant
 - Water stones require water . . . some Japanese Water Stones are kept immersed in water at all times
 - Wet stones require a little bit of water and the stone needs to be kept wet during the entire sharpening process, then wiped dry before being put away
 - Oil stones require only a few drops of oil and should be kept oily during the entire sharpening process, then wiped dry before being put away
 - Ceramic stones are used without lubricant unless their instructions for use state otherwise



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Consequences of breaking the rules

- 1st suspension requires you to re-qualify after 1 month
- Second offence in a year results in suspension for one year of privilege
- Serious cases will be reviewed by leaders, parent and watch leader.

When can I bring a pocket knife to weekly meetings?

- You can bring a pocket knife to weekly meetings when Skipper asks you to as part of the Knife Permit Training, and once you have passed you training and have received your Knife Permit.

When can I bring a pocket knife to camp?

- You can bring a pocket-knife to camp if it is on the equipment list, your permit is OK and you have your parent's permission.

I agree to the rules of knife use while I am in the Squamish Scout Troop, I have read and understand the rules and recommendations above and I am aware of the consequences of miss-use of my knife.

Scout name:- _____ Date:- _____ Signature:-

Leader name:- _____ Date:- _____ Signature:-

Parent name:- _____ Date:- _____ Signature:-
