



Kentucky Derby and Kentucky Oaks Winners Wearing Kerckhaert Shoes



2023 Kentucky Derby winner, "Mage" was shod with Kings Plate Flush Toe Fronts and Tradition Low Toe Hinds with toe clip (farriers Chris and Christopher Beymer and Francisco Gurrola). 2023 Kentucky Oaks winner, "Pretty Mischievous" was shod with Tradition Flush Toe Fronts and Tradition Low Toe Hinds with Toe Clip (farriers Steve Norman and Conor Quish).

Kerckhaert at the Preakness

2023 Preakness runner up, "Blazing Sevens" was shod by Chris Amato with Kerckhaert Kings Plate Flush Toe Fronts and Tradition Low Toe Hinds. Mage came in third place wearing Kerckhaert, shod by Chris and Christopher Beymer.

View the full range of HISA Compliant Shoes for dirt and turf/synthetic at www.farrierproducts.com/hisa.

JUST A REMINDER

Liberty Hybrid Nails

The beveled face of the Liberty Hybrid nail head provides the best fit in a fullered or creased shoe, resulting in secure nailing. The slightly larger specifications of the shank immediately under the head will provide additional strength and a better fit in the pritcheling of the shoe. Available in Steel and Cu sizes 2-6.



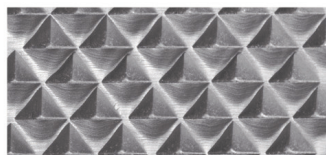
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HARD WORK INSPIRED

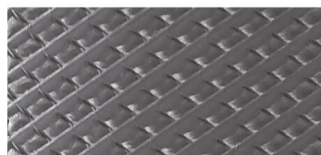
SINCE 1908

RAZOR+, RAPTOR+ AND BIGRAPTOR+



RASP SIDE

Fastest removal of hoof material



FILE SIDE

Efficient finish in all conditions



Getting the Sharper Edge

Roy Bloom, CJF APF-I

AS SEEN
ON FPD'S
BLOG

The following is a method for knife sharpening that I have been using for some years. You may be able to use this method to improve your knife's cutting ability.

It is important that you maintain a thin blade. The thicker the blade, the larger the bevel at the cutting edge. If the blade is thick, you have to use too much pressure to pull the blade through the cut; the thinner the better. A fine bevel is easier to maintain and offers less resistance, allowing the knife to cut easily. Pay attention to the size of the bevel on a brand new knife and try to maintain that size throughout the life of the knife. As you sharpen and use your knife, the width will decrease and as it decreases the edge will thicken. The blade will need to be thinned.

In the photo to the right, I am thinning the blade. I have taken a belt and cut it about 1/2 in width. You can do this with any belt. Cut the back with a razor blade about 4 and carefully tear the rest. With the edge pointing up, so you can see the bevel and not get too thin, grind the knife to the desired thickness. Don't let the blade get hot. If you see any color you have gone too far, too hot. Keep the blade cool by dipping in water after every couple passes. Use a new belt if possible, 100 or 120 grit. A new belt will cut quickly and the dipping of the knife in water will not allow the blade to heat up.

If your blade's width gets down to 1/4 throw it away. When the blade gets that thin it can break easily and that's when you find it in your leg or wrist.

Now that I've thinned down the blade I need to establish the bevel. Photo (2) shows different makes of diamond hones. You want one that fits the hook



PHOTO 1

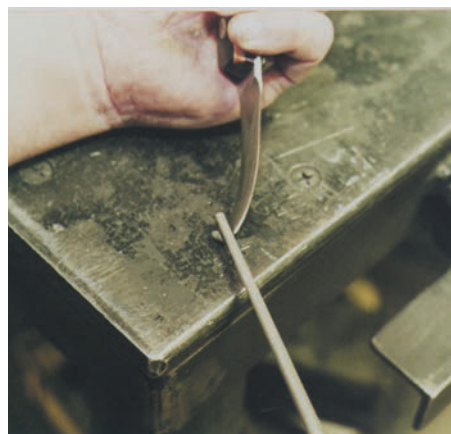


PHOTO 3

size of your knife. Work the bevel into the hook (photo 3) and then the blade (photo 4). Some knives are made of a soft enough material that a small rat tail or triangle file can be used. Using files is good for serious roughing in but it produces a serrated edge, which is not desirable. If you start with a diamond hone you may never need a file.

Now that the bevel is established I go to the Scotchbrite wheel. This is a medium grit Scotchbrite. I have found this to be best for cutting quality. In photo (5) I am cutting a groove in the edge of the wheel. I have braced a rat tail file to cut the groove. The groove will allow me to thin and sharpen the hook. Using the Scotchbrite wheel,



PHOTO 2



PHOTO 4



PHOTO 5

CONTINUED ON NEXT PAGE

I can polish the whole blade and the bevel. You want to maintain the angle of the bevel through all the stages so pay particular attention to how you hold the blade to the wheel. Make sure the edge is down, otherwise your knife may become a permanent fixture in your forehead. Start with the hook (photo 6) and sweep through the blade (photo 7), always maintaining the angle of the bevel.



PHOTO 6



PHOTO 7

Now for the final polish. I use a medium felt wheel (photo 8) with the same groove cut in its edge as I put in the Scotchbrite. Apply green rouge to the groove edge and face of the wheel (photo 9). Use the same method as on the Scotchbrite so you can maintain the bevel angle and make as many passes as necessary to polish the edge (photos 10, 11).

Once you have achieved sharpness with the felt wheel the edge should last a long time, assuming you are using your knife carefully and cleaning the hoof. When your knife becomes the least bit dull, touch it up on the felt wheel. You should not have to go through all these steps again until the bevel gets too large. When it does just repeat these steps.



PHOTO 8



PHOTO 9



PHOTO 10



PHOTO 11

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