

Don't be on the Cutting Edge of Knife Safety!

KNOCK ON WOOD

Don't take a chance. After reading this safety tip you may feel pretty safe. **Don't jinx it!**

BEAR CLAWS



When chopping food, tucking in your knuckles under your palm and using your nails to grip the food helps reduce the need for bandages.

PARTS OF YOUR KNIFE

END OR POMMEL

HANDLE

SPINE

POINT



TANG

BOLSTER

HEEL

CUTTING EDGE

TIP

RIGHT BLADE FOR THE RIGHT JOB

Every knife has a purpose. Use the right knife for the right job. You can find a wide selection of knives at the Scoutshop.

MACHETE

- Clearing trails and campsites with controlled gusto

FILET KNIFE

- Gutting and filleting fish

SURVIVAL KNIFE

- Removing small branches from a tree trunk
- Creating feather sticks
- Carefully splitting kindling into finer kindling

KITCHEN KNIFE

- Preparing food

LONG BLADE

- Carving wood
- Removing bark

DROP-POINT LONG

- Cutting rope
- Whittling

DROP-POINT SHORT

- Cutting twine or string
- Sharpening marshmallow sticks



BLOOD ZONE

Extend your arm and index finger, and then spin around to make a circle around you. This circle is known as your "blood zone" (and may also be known as your "safety zone" or "safety bubble").

Stay Sharp with these Pro Tips:



Keep your blade clean. Oil joints and springs as required.

Always cut away from your body



Keep a folding knife folded when not in use.

Don't fool around with a knife. Throwing one into the ground, into tables or into trees is not only very dangerous, but hard on both the knife and your surroundings.



It starts with Scouts.