



# The Rolling Pin

## Details about our Knife Sharpening Services:

- We calculate the totals for Knife Sharpening orders after the sharpening is completed, based on the price list included on the next page of this document. You can also find this price list on our website.
- Our knife sharpener, James Simmons, does all his sharpening work by hand using various styles of sharpening tools - and no automatic sharpening machines.
- Please allow for us to hold onto your knives for **at least 1 to 2 weeks**, so that James has plenty of time to sharpen your blades properly by hand. Individual wait times may vary, as every blade we sharpen requires different levels of attention and detail.
- We *highly* suggest that customers split up their knife set into halves or thirds, rather than dropping them all off at once.
- It is possible that our staff may reach out to you regarding questions with your order, so please ensure that you **enter the correct contact information** at checkout.

You can always call us if you have any questions! **(360)754-3955**

**Business Hours:** 10AM - 4PM, Everyday

**The Rolling Pin:** 1909 Harrison Avenue NW, Floor 2, Olympia, WA 98502

[TheRollingPin.com](http://TheRollingPin.com)

# SHARPENING SERVICES

## BY JAMES SIMMONS III

### PRICE LIST

Small Blades (4" and Under)	..... \$6
Medium Blades (4" to 7")	..... \$8
Large Blades (8" to 10")	..... \$10
X-Large Blades (10" to 12")	..... \$12

### ADDITIONAL

Serrated Blades	..... \$ 2
Minor Chip Repair	..... \$ 3
Profiling / Tip Repair	..... \$ 8
Rust Removal - Light	..... \$ 4
Rust Removal - Heavy	..... \$ 6

#### \*Please Note\*

Services apply to kitchen, EDC, hunting, and fillet knives, as well as some styles of shears. Due to variances in steels and profiles, not all blades are eligible for sharpening services. Owners assume all risk involved and we cannot be held responsible for damages or sharpening failure due to variances in steels, alloys, manufacturing, or craftsmanship.