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Knife Sharpening Made Easy



Synopsis

The ideal guide for knifemakers, collectors, culinary professionals, and more, this book teaches multiple methods for making your blades as sharp as new—or even sharper. Each process is illustrated with pictures and offers practical instruction, including methods suited for challenging blades like serrated blades and knives with wavy or convex cuts.

Book Information

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Customer Reviews

Stefan Steigerwald is one of Germany's best-known knifemakers. Peter Fronteddu is a knife expert, author, and photographer.

This book is nice. It covers everything from sharpening stone selection, to a bit about the metallurgy of blades, to sharpening, to different styles of grinds to look for, as well as how to sharpen some oddities around the home. I don't believe any "one book" alone has all the answers when it comes to learning how to sharpen knives. My suggestion is to obtain as much literature on the topic as you can and read them all until you start to see the similarities in what everyone is saying. Then you can refine and develop your own sharpening style. I would recommend this book.

Gives great information for learning how to sharpen knives.

I only gave 4 stars because the book is primarily for people presently using \$15 pull through sharpeners. Little new information is available for the average amateur sharpener. Some sections

are excellent, others cursory. An additional 50 pages would have allowed more thorough examination of alternative systems. Pros: 1. The discussion of steel metallurgy is excellent and relevant. I wish there was a table of common household knives (Cutco, Chicago Cutlery, Rada etc.) showing steel type, hardness, bevel angles, sharpness possible and edge retention. This probably represents at least 80% of the knives used in the average home. 2. The coverage of the sharpening systems discussed is good (Lansky, Sharpmaker and Wicked Edge). More information can be found in the manufacturer's material and didn't need to be in this book. 3. The section on manual sharpening was very good and was the highlight for me. 4. The book was well organized and photographs and graphs were excellent. Cons: 1. Controlled angle sharpening systems is limited to Lansky and Wicked Edge. Both work but others are available such as Edgepro, DMT, Gatco and Worksharp to name a few. These should at least be mentioned. 2. Use of a honing steel is discussed. Most other authorities suggest not using on modern knives because of the hardness of the knife. Little discussion is made on ceramic hones, my preference. 3. Many explanations are brief and assume more knowledge than the reader may have. As an introduction to knife sharpening the book is a success, as an advanced discussion of technique and systems it could use some work.

very good basic book, lots of good info, very practical.

good book god price

very informative

Good book informative

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