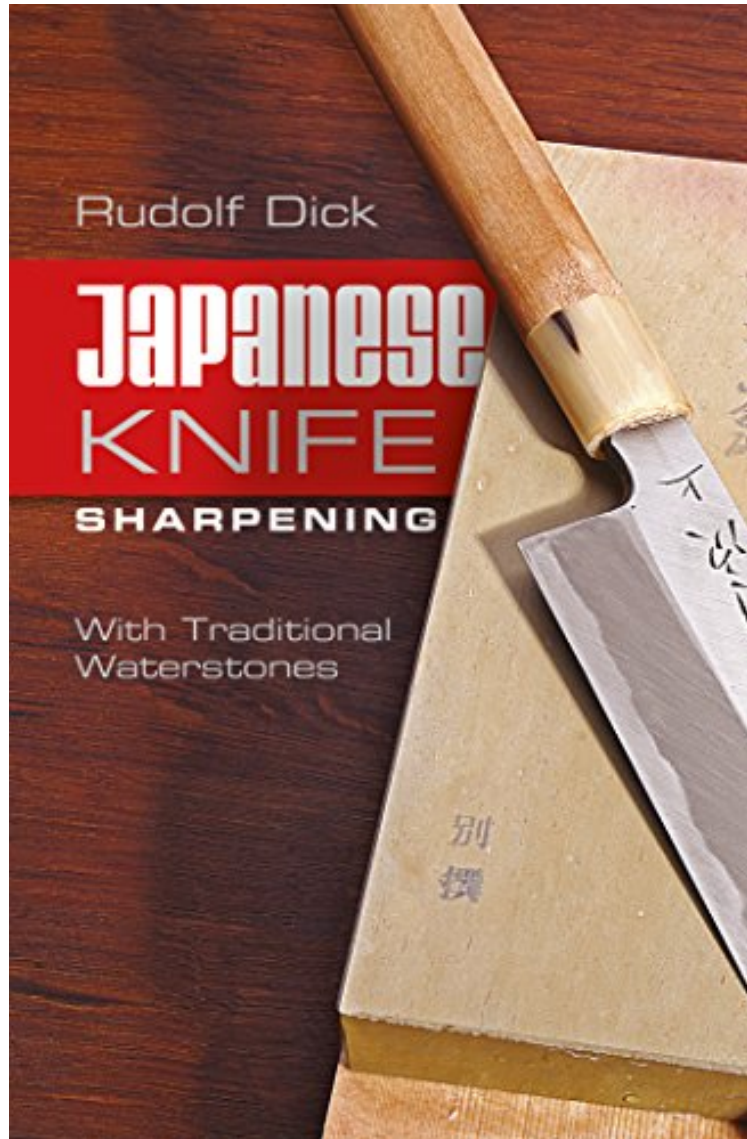


[PDF] Japanese Knife Sharpening: With Traditional Waterstones

## Japanese Knife Sharpening: With Traditional Waterstones

*Rudolf Dick*

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**Rudolf Dick : Japanese Knife Sharpening: With Traditional Waterstones** before purchasing it in order to gage whether or not it would be worth my time, and all praised Japanese Knife Sharpening: With Traditional Waterstones:

6 of 6 people found the following review helpful. But there are plenty of great books for each of those topicsBy Robert E. ConnoleyReally strong book. I keep looking for a book that is holistic in tradition, styles, sharpening and use, but that just doesn't seem to be out there. But there are plenty of great books for each of those topics. While there are a few minor translation issues, this book was very easy to follow and gave me the confidence to use the techniques. The

book is spiral bound which makes it nice to work with as you practice.4 of 4 people found the following review helpful. Putting a razor edge on Japanese steelBy Smiling HoteiWow! This little handbook is excellent. Packed with information, everything is explained simply and directly. Great directions on how to use waterstones. Although this how-to guide is geared to sharpening Japanese knives (which have a hard steel core embedded in an iron "shell"), the methods can be applied to other edged tools and knives. Includes specific techniques for each type of knife.2 of 2 people found the following review helpful. Excellent well thought out book that introduces knife sharpening in ...By D.Excellent well thought out book that introduces knife sharpening in general as well as specifically for Japanese knives. It is very well presented in the principles and techniques that help understand the technique of knife sharpening.

This is the ultimate guide to sharpening with traditional waterstones for all owners of Japanese knives. Provided are step-by-step instructions on proper knife sharpening accompanied by over 120 color photos, plus black and white graphics for clarity. Details on the care for all major blade types are also provided, along with expert advice on the use of solid, abrasive materials, and steel. Important information on care for the waterstones is also provided to keep your sharpening stones useful for many years. Readers learn how to make knives sharp and obtain their very best performance. The expert, Dr. Rudolf Dick, explains special Japanese knives, helps you choose the correct sharpening stones, and provides a detailed guide for sharpening practice. A chapter on the pinnacle of sharpening, polishing Japanese swords, completes the standard work for all users and friends of Japanese knives.

About the AuthorDr. Rudolf Dick is a leading expert in Japanese cutting tools. After numerous visits to Japan, this mechanical engineer developed an enthusiasm for forging and sharpening Japanese blades. Striving for perfection, Dr. Dick mastered the art of sharpening with waterstones.