

[Mobile ebook] Knife Sharpening Made Easy

Knife Sharpening Made Easy

Stefan Steigerwald

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Stefan Steigerwald : Knife Sharpening Made Easy before purchasing it in order to gauge whether or not it would be worth my time, and all praised Knife Sharpening Made Easy:

0 of 0 people found the following review helpful. Nice BookBy pfarmsGives great information for learning how to sharpen knives.30 of 30 people found the following review helpful. Good introductionBy H. M. BeattyI 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 manufacturers 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.⁰ of 2 people found the following review helpful. Four Stars
By puttputt very good basic book, lots of good info, very practical.

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.

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