

Sharpen your Cooking Skills/Sharpen Your Knives!



For years my mother had my knives sharpened by a neighbor who sharpened knives, using the same grinding wheel to hone everything from paring knives to hedge clippers. She loved the price (low) and the convenience (house calls!), not to mention the Old-World charm, but when I became a chef and realized her nine-inch chef's knife had been ground down to the size and profile of a seven-inch boning knife, I decided it was time to get her serious about sharpening.

But First, Some Basics

When it comes to keeping your knives sharp, it's important to understand the difference between honing and sharpening. Honing, which is what you're doing when you're practicing your best Benihana-style swipes with your knife steel, doesn't actually sharpen the knife. Instead, it straightens out the

edge and smooths any microscopic burrs.

It will make your knife feel sharper (i.e., easier to cut with) and also extend the time you can go between true sharpenings. So it's a good idea to give your blades a few passes over the steel every time you use them.

But a steel doesn't actually remove much metal (if any at all) from your blade. That's where sharpening comes in. This process involves shaving off metal to create a super-fine, like-new edge. And if something catastrophic happens to your knife, like deep nicks or a broken point, it's likely the old edge will have to be ground off completely and a new edge created in the undamaged metal.

The Savory Spoon will host the **The Traveling Sharpener** the **4th Thursday of June, July, August and September**. Bring your favorite kitchen knives and get them sharpened at the Savory Spoon Cooking School in Ellison Bay. It is best for safety in the kitchen if you have a sharp knife, so now is the opportunity to get them sharpened by a professional. Start your summer right with the cutting edge and the perfect slice in your culinary world. Sharpen your knives regularly. Even the best knives will dull over time with regular use. A sharp knife is a safe knife. It is crucial to keep knives sharp so that they cut through food with less slippage. Knives, scissors and more!