

## KNOW YOUR KNIVES

# SHARPENING with a STONE

Over a period of time, enough metal will be removed through the honing process and through regular use of the knife that the edge will require sharpening, one way is by stone.

The primary tool used for sharpening is the whetstone. Sharpening whetstones come in a variety of styles and coarseness. Most stones have a different texture available on each side of the stone, from coarse to fine.

Soak the stone in water for 5 minutes and then secure in place with a holder or damp towel. Sharpening in one or two steps is decided by the condition of the knife. Coarser stones are used to repair damaged edges or for blunt knives. Finer stones are used to eliminate burrs on the knife blade edge and finish the blade.



- 1.** Holding the knife at an angle of 15 to 20°, drag the blade edge on the surface of the stone back and forth with gentle pressure, until the edge is to your desired level of sharpness.
- 2.** When switching sides of the blade, add water to create a good slurry and keep stone lubricated.
- 3.** If you are repeating with a finer grit stone, repeat step 1 using less pressure on the blade until the edge is smooth of burrs.

- How often your knives need to be sharpened will depend on how often they are used and the type of food being cut, as well as the surface you cut on.
- Always wipe knives with cloth after sharpening.
- Clean the stone surface with a soft brush and leave to air dry.
- Use the whole surface of the stone when sharpening knives for greatest consistency.
- Whetstones are delicate and care should be taken that they not be dropped on counters or floors.

