# Good Argument for Sharp Knives (as if we need one)

Posted by wickededge - 12 Nov 2012 11:25

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Last week I did some comparisons between a brand new Wicked Edge sharpened Shun and another Shun sharpened on a popular electric unit. Here is the thread: Conservation of Metal . At the same time, I did some tests cutting produce to see how the veggies would fare over a period of days when cut by differently sharpened knives. The methodology was simple: I took one fresh stalk of celery and cut it in two. I then cut each half into smaller pieces, one with the Wicked Edge sharpened knife and one with the electric sharpened knife respectively. I bagged each in Zip-Loc baggies and labelled them, then kept them in the refrigerator over the weekend. After 2.5 days, here is what they look like:

Anyone care to hazard a guess as to which knife cut which piece of celery? It's hard to see the difference with the small image, so here's a link to the Large Image

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# Re: Good Argument for Sharp Knives (as if we need one)

Posted by Billabong - 12 Nov 2012 11:44

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Shun on the left, the right one is in shock from the more agressive (blunt) cut?

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# Re: Good Argument for Sharp Knives (as if we need one)

Posted by razoredgeknives - 12 Nov 2012 15:55

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**Billabong wrote:**

Shun on the left, the right one is in shock from the more agressive (blunt) cut?

+1

I love it

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# Re: Good Argument for Sharp Knives (as if we need one)
Posted by wickededge - 12 Nov 2012 19:04

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I'll check and photograph again tomorrow, but so far it looks to be fairly easy to demonstrate the extra shelf life possible when cutting with a super sharp knife. I got the idea from watching florists when cutting flower stems and how picky they are about having a very sharp knife.

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# Re: Good Argument for Sharp Knives (as if we need one)
Posted by mark76 - 12 Nov 2012 19:27

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**razoredgeknives wrote:**

**Billabong wrote:**

Shun on the left, the right one is in shock from the more agressive (blunt) cut?

+1

I love it

Yes, this is absolutely great. Even though I realize we are knife *nuts* and that the average cook won't see a bit of a difference

For some reason I'm suddenly into high-end kitchen knives. If everything works out well, some well known sharpener will soon post a video here of him sharpening a really nice Japanese yanagiba on the WEPS...

We need a "what's cooking" section here, too. Dunno how many cooks there are here, but I love the pictures of well cut roasts and other foods on another forum. But, even though this celery looks less mouth-watering, this picture says it all. Anyone into slicing sashimi?

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# Re: Good Argument for Sharp Knives (as if we need one)
Posted by PhilipPasteur - 12 Nov 2012 19:57

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**Billabong wrote:**

Shun on the left, the right one is in shock from the more agressive (blunt) cut?

Aren't they both Shun knives?

The one on the right looks like it was cut with the machine sharpened Shun, one on the left with the WEPS sharpened Shun...

Are we guessing correctly Clay?

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## Re: Good Argument for Sharp Knives (as if we need one)

Posted by Billabong - 12 Nov 2012 20:22

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**PhilipPasteur wrote:**

**Billabong wrote:**

Shun on the left, the right one is in shock from the more agressive (blunt) cut?

Aren't they both Shun knives?

I think the one on the right was cut with a lettuce knife?

edit - I am joking, the Shun on the left vs the Shun on the right is what I meant.

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## Re: Good Argument for Sharp Knives (as if we need one)

Posted by wickededge - 12 Nov 2012 20:43

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Both are Shuns, the one on the left is Wicked Edge sharpened. The one on the right was sharpened with an electric sharpener.

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## Re: Good Argument for Sharp Knives (as if we need one)
Posted by Billabong - 12 Nov 2012 21:17

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I would be interested to look at the edges of the celery with your microscope.

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## Re: Good Argument for Sharp Knives (as if we need one)
Posted by SeanWhite - 15 Nov 2012 23:55

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I'll weigh in on this, I'm a meat cutter and it's well known that knife cuts vs saw cuts last longer (and obviously look better) and since I got the Wicked Edge there is a discernible difference in Not only the appearance (Which is beautiful) but probably another day in shelf life vs my hand sharpened knife using a 3 way stone, max 320 grit.

I found this rather incredible.

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