

Randy gave out a small handout after his recent talk on knife sharpening and related matters. Randy also provide some material on fly sharpening available at <http://midcurrent.com/experts/sharpening-hooks-get-the-point/> He has kindly offered a Club rate for knife sharpening at Moruya Markets: Tru Edge Sharpening

### Tips for Keeping Your Kitchen Cutlery Sharp (from <http://www.sharpeningsupplies.com/>)

Once you have sharpened your kitchen knives, keeping them sharp is as important as the sharpening itself. The normal wear and tear of just using your knives will dull them over time but a few simple tips can keep those edges sharp longer.

#### *Use the right cutting board.*

The choice of cutting boards can dramatically improve your knife's ability to hold an edge. The best choice for keeping your knives sharp is a wooden cutting board. The wood is soft enough that it does less damage to your cutting edge. The best cutting boards have the end grain facing up in a butcher block style. This style is durable but allows the knife to slide between the vertical wood fibers.

The next best cutting board surface is the plastic cutting boards. These cutting boards are relatively easy on knife edges and are practical to use. Unlike a wooden cutting board, the plastic boards can be tossed into a dishwasher to sanitize it. These cutting boards are also available in many sizes and are priced economically.

The last choice in cutting boards would be the glass or marble cutting boards or cutting directly on ceramic plates. These cutting surfaces are just too hard for knives. Constant chopping and slicing on these boards will dull even the highest quality kitchen knives.

#### *Properly Clean Your Knife*

The process of cleaning your kitchen knives often results in unnecessary dulling. The biggest culprit is the dishwasher. In a dishwasher, the knife edges are much more likely to come in contact with other silverware or ceramic dishes. This banging around will cause small imperfections in your knife edge and dull it over time. The solution is to wash your knives by hand. Washing knives by hand also saves the handle material from the soaking and the high heat of a dishwasher. When washing knives by hand, avoid the temptation of soaking your knives in your cleaning water, in addition to possibly damaging the wooden handles, sharp knives are not something you want lurking in your cloudy dishwasher. In addition, after your knife is properly washed, it's important to dry your knife thoroughly before putting it away.

#### *Storing Your Knives*

Storage is another unnecessary culprit in dulling knives. A knife block (store them sharp side up!) or other knife holders are a last, but important step in maintaining sharp knives. Without proper storage, your knives can end up in a drawer where they can get banged around and dulled. Sharp knives can also expose you to unnecessary risk of cutting yourself while rummaging through your drawers.

### *Proper Knife Usage*

In order to keep your knife sharp, it is also important to avoid using it as a pry bar, hammer, screwdriver or any other tool. Knives should only be used for their intended purpose... cutting!

### Tips on Caring for your Scissors (david@scissorsmith.com)

1. Wipe off the blades after each cut using a clean, slightly damp towel. Wipe carefully in a direction *away from*, not towards, the cutting edge. **Always store your scissors away from children's reach.**
2. After each day's use, clean and dry the scissors carefully. Wipe off the blades and the ride (the C-shaped area on each blade near the pivot screw) before putting the scissors in a safe place for the night.
3. At least once every week, following their cleaning, put a drop of scissors oil (clipper oil works nicely, too) around the pivot screw while the blades are fully open. Wiggle the blades for a few seconds so the oil will soak into the bearing (which is under the screw). Wipe off the excess. Put a small drop of oil on the ride and wipe the excess down the blades, moving your fingers away from the cutting edge.
4. If the scissors become nicked, don't force the blades closed. Separate them slightly, close them and send them to a qualified repair source. A nicked pair of scissors cut poorly and can become more damaged with use.
5. Be especially selective about sharpening services. Incompetent sharpening can permanently ruin your scissors. Remember, **a bad haircut will grow out, but bad sharpening is forever.**