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

Posted by wickededge - 12 Nov 2012 11:25

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

==========

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

Posted by wickededge - 17 Nov 2012 21:28

DavidHill wrote:

Clay ! ,did you show these results to the CIA (my alma mater)on your recent visit ? How did that go ?.Iam sure they were impressed .

I didn't get a chance to show them the produce results but they did really love the sharpener. With luck, they'll be acquiring a bunch for their classrooms.

==========

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

Posted by wickededge - 20 Nov 2012 17:55

Now that I'm back in the office, I decided to look at the celery samples again. It's been 9.5 days and here is how they look:

Any guesses as to which were cut with the knife sharpened on a popular electric sharpener? I knew I'd see a difference, but wow!

Eventually we'll do a full white paper for restaurants showing how properly sharpened knives can improve their food costs and food prep labor costs. The electric sharpened knife has an edge similar to what they get back from knife swap programs and professional sharpening services.

==========

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

Posted by mark76 - 20 Nov 2012 18:30

_____

wickededge wrote:

Now that I'm back in the office, I decided to look at the celery samples again. It's been 9.5 days and here is how they look:

Wow Clay, this is incredible! Much more so than the initial photographs. This should really convice cooks.

A white paper sounds like something to publish on this site. And even though I'm no marketing professional, this looks like extremely good marketing material for a much broader audience.

==========

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

Posted by wickededge - 20 Nov 2012 19:11

_____

The results are so striking that they almost seem like they had to have been fudged, but no fudging was done; I simply pulled them out of the fridge and too the photos and since they came from the exact same stalk of celery, I don't think there can be any worry of the initial samples being of varying quality.

==========

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

Posted by Razoredge - 20 Nov 2012 21:56

Actually three of my local restaurants use a professional sharpening service and their knives are as sharp as a Wicked Edge knife. (Thats cause the are, By Me!)
Now if only I could get enough business to quit my day job.

==========

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

Posted by wickededge - 20 Nov 2012 21:59

Razoredge wrote:

Actually three of my local restaurants use a professional sharpening service and their knives are as sharp as a Wicked Edge knife. (Thats cause the are, By Me!)
Now if only I could get enough business to quit my day job.

Awesome
I should have put "professional" in quotes earlier. I was really referring to the run-of-the-mill guys that grind the knives to a jagged wreck, not a true professional like you. Those are rare in the restaurant world.

==========