

Sharpening

Kitchen

Honing and sharpening are different jobs. Most people only do one.

Honing — every few uses

- Realigns a rolled edge
- A steel or ceramic rod
- Removes no metal
- Takes 30 seconds
- Restores apparent sharpness

Sharpening — every few months

- Creates a new edge
- Whetstone or pull-through
- Removes metal
- Takes 10–15 minutes
- Needed when honing stops working

THE DIFFERENCE THAT MATTERS

If honing no longer helps, the edge is gone and it needs sharpening. Honing a blunt knife achieves nothing.

The paper test: a sharp knife slices cleanly through a held sheet of paper. A dull one tears or catches.