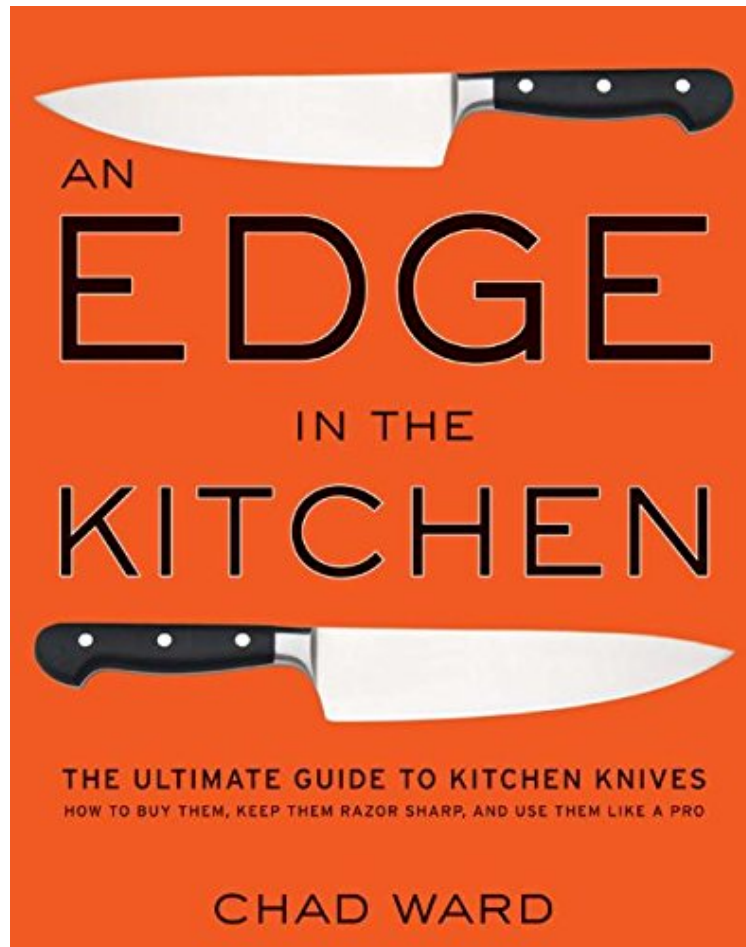


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An Edge in the Kitchen: The Ultimate Guide to Kitchen Knives -- How to Buy Them, Keep Them Razor Sharp, and Use Them Like a Pro

Chad Ward

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Chad Ward : An Edge in the Kitchen: The Ultimate Guide to Kitchen Knives -- How to Buy Them, Keep Them Razor Sharp, and Use Them Like a Pro before purchasing it in order to gauge whether or not it would be worth my time, and all praised An Edge in the Kitchen: The Ultimate Guide to Kitchen Knives -- How to Buy Them, Keep Them Razor Sharp, and Use Them Like a Pro:

2 of 2 people found the following review helpful. Crammed full of info. !By TruGospel I loved this book!! I just finished reading it the other day and, if you are a "knife nut" (like me) . . . especially, when it comes to kitchen knives

and how best to choose them, use them, sharpen them and care for them then this book is made for you. Mr. Ward does a GREAT job of packing a LOT of information (along with a little humor) into his book without it being boring. As you read, you truly do get the impression that he really wants to help you to get the best knife, at the best price for YOU. And, then he really wants you to know how to take care of it and how best to use it. Thank you, Mr. Ward!! I really learned a LOT from your book and I truly do appreciate you taking the time to put all of your knowledge and wisdom into print. :-)

1 of 1 people found the following review helpful. A really great resource and reference guide
By D. Cox
A really great resource and reference guide. I'm very interested in cooking and have always wanted to get smarter about the knives I use, including how to properly maintain them. This book has a lot of great tips and instruction on what knives to buy, where to get them and how to maintain them. I'll be referring back to this over the years. Highly recommend it for any level of chef, you can always learn something - or at least be reminded of techniques that may have slipped your mind.

1 of 1 people found the following review helpful. The reviews were good enough to go for it
By ROCA
As the title says this book only deals in kitchen knives. I bought this book because I wanted a little more knowledge on knife sharpening. The reviews were good enough to go for it. I found this book very easy to read. One would think that a book on kitchen knives would be a big bore. Not true, the author kept a very good sense of humor through out the book. The section on sharpening was so easy to understand that he made me feel that anyone who has the ability to hold a knife would have the ability to sharpen a knife. Good read, go for it.

Why are most of us so woefully uninformed about our kitchen knives? We are intimidated by our knives when they are sharp, annoyed by them when they are dull, and quietly ashamed that we don't know how to use them with any competence. For a species that has been using knives for nearly as long as we have been walking upright, that's a serious problem. *An Edge in the Kitchen* is the solution, an intelligent and delightful debunking of the mysteries of kitchen knives once and for all. If you can stack blocks, you can cut restaurant-quality diced vegetables. If you can fold a paper airplane, you can sharpen your knives better than many professionals. Veteran cook Chad Ward provides an in-depth guide to the most important tool in the kitchen, including how to choose the best kitchen knives in your price range, practical tutorials on knife skills, a step-by-step section on sharpening, and more all illustrated with beautiful photographs throughout. Along the way you will discover what a cow sword is, and why you might want one; why chefs are abandoning their heavy knives in droves; and why the Pinch and the Claw, strange as they may sound, are in fact the best way to make precision vegetable cuts with speed and style. *An Edge in the Kitchen* is the one and only guide to the most important tool in the kitchen.

You'll be hard pressed to find as succinct and complete a collection of wisdom on the topic as this masterful volume from cook and writer Ward. He covers nearly everything...giving cooks all the information they need....This book [is] as indispensable as the tools themselves. (Publishers Weekly (starred review))

Chad Ward...has written a handsome volume on knives and everything you might want to know about them, and about using them....Its not only filled with good info put together with a good design, the writing is lively as well. (Michael Ruhlman, author of *The Making of a Chef*, *The Soul of a Chef*, and *The Elements of Cooking*)

A definitive guide for buying knives....[*An Edge in the Kitchen*] covers everything you need to know and more. (Lynne Rossetto Kasper, cookbook author and host of *The Splendid Table*)

This year has already seen the publishing of several good knife books. Add [*An Edge in the Kitchen*] to the list....Ward...has crafted a book that is instructional and deep...as well as highly readable. (Tampa Tribune)

Chad Ward offers all you need to know....A lot of knife wisdom served with a splash of wit and a sprinkle of trivia make this a book you'll want to read from cover to cover as well as to prop up by your knife block. (Sara Moulton, host of *Sara's Secrets*)

About the Author
Chad Ward has been a writer and cook for more than twenty years. To date, more than three hundred thousand people have taken Chad's online knife sharpening class on eGullet.org. His writing has appeared in publications such as *Best Food Writing* and *Aviation International News*. He lives in North Carolina.