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You never know when you'll need a knife in your hand. If you open a box, need to cut a cable or rope, or need a blade in an emergency, this can be helpful. This week we want to know which simple, portable, everyday knives to carry you think are the best. Of course, the legality of the knife varies depending on where you live, so on a daily carry, we talk specifically about short utility blades and folding knives, not as huge hunting or camping knives. However, we are also looking for something separate from our favorite multi-tools, which for many of you can replace the need for a knife in the first place. Either way, if you have a favorite, let us know in the discussions below! Let's hear your voice in the discussions below! To vote, follow these recommendations: follow this format for your vote, including a bold seal. If you don't, it won't count: PHOTO of the best EVERYDAY CARRY KNIFE Vote: Best EVERYDAY CARRY KNIFE Why: Explain why this knife is the one you use, or the one you think is the best! Maybe it's portable, holds its edge, and easily fits in your bag or pocket. What makes it the one you would recommend to others, and why? Do your job! Don't duplicate the nominations! Instead, if someone has appointed your choice, the star (recommend) it to give it a boost and respond with your story instead. Please do not leave without logging, direct comments on this post. They're just going to be pushed down. Save your stories for the representations of others! If you're not sure what we mean, just check out the nominations of our writers below. We'll give you a start and they all need to be in the proper format so you can just follow our example. Hive Five is our weekly series where you vote for your favorite apps and tools for any job. Any suggestion on the topic? Send us a letter on [tips+hivefive@lifehacker.com](mailto:tips+hivefive@lifehacker.com)! Photo by Scott Feldstein. Go to the contents Of the most possibly the most important tools in the entire kitchen come from your block knife. Many kitchen tools and gadgets you can live without, but a decent set of knives is invaluable to kitchen success and safety. Learn a little about the basics of a knife and a few knife skills, too. We feel your pain - good kitchen knives can be expensive. But they're worth it. All you really need in your cutlery set are a good chef's knife, a serrated knife, a utility knife, a parry knife, and kitchen scissors (or scissors), but there are certainly some other types of kitchen knives that come in handy. Here's a closer look at what you want in your knife unit and even a little bit about the knife sharpener. These are the most important types of kitchen knives to have. Pictured from top to bottom and left Toothy Bread Knife: Small teeth are perfect for cutting through crispy bread, tender cakes, and even tender tomatoes without squishing them. Use sawing motion when That knife. Chef's Knife: If you could only have one kitchen knife, it would be the one to choose from! The entire purpose of the wedge blade of this knife allows you to slice, bone, chop and mince almost any ingredient. Utility Knife: This knife has a thin, ultra-cut blade perfect for delicate tasks such as cutting fish, soft fruits and cheeses. You can also use it as a lesser alternative to your chef's knife. Kitchen Scissors (aka Kitchen Scissors): Sometimes snipping is a lot easier than slicing. Use scissors to cut off herbs, cutting chicken, halving dried apricots, snipping butcher twine, and more. You will constantly find kitchen-specific jobs for this tool. Paring Knife: Chances are the knife your mom or grandma will allow you to hold primarily because of its smaller size, this little knife is perfect for coring, peeling, and cutting. It's also great for the more delicate work of your chef's knife too great for. The next three knives are worthy of runner-up status in your knife pack. They are very useful, but you can do without them. Carving knife: Sometimes referred to as a meat grinder, carving a knife is the secret of properly slicing the roast or other large pieces of meat thanks to its long and thin blade. Tomato Knife: It sounds like it's just for one ingredient, and the boy does it do a great job of purely slicing through tomato skins without getting pulp all over the world, but you can use this serrated utility knife to cut all the products. Santoku Knife: This Japanese-style knife has a thinner blade than a chef's knife, and hollowed out impressions on the blade that prevent food from sticking to it. It is a versatile knife that more easily cuts through denser vegetables. A high-quality knife may seem costly, but compare buying a \$70 knife you'll use for 20 years with the \$10 knife you replace each year. What gets you more for your money? The wrought-iron, high-carbon, slick-resistant, steel blade knife is your best buy. It should be tough and feel heavy, but balance slightly in the hand. The value of good knives is in how their strong metal supports a sharp edge. Contrary to what you think, a blunt knife can be more dangerous than a sharp knife, since it can slip when you have to make it cut. Here's what to consider when buying the best kitchen knives: Blades: Most high-quality, more expensive knives are forged (hammer) or stamped from a piece of high-carbon, stain-resistant steel. This type of metal alloy allows the blade to hold a sharp edge and easily sharpen. A quality knife should have a full tan (the end of the blade that extends all or most of the way through the handle) for balance and extra strength. The blades of the most inexpensive knives are made of stainless steel, which makes them rigid and very sharp. However, These knives lack the weight, balance and skill of more expensive models. Pens: heat-resistant, waterproof plastic handle handles Not warp, chip, crack, or peel. Some people prefer attractive wooden knives. In order not to damage the wood finish, wash your hands and not absorb. In recent years we have seen more and more ceramic knives on the market. These knives are made of ceramic material instead of steel. On the other hand, they are light and remain sharp for a long time. And because they're not made of metal they won't rust! The downside is that they can be fragile and they have to be sharpened by professionals. Carefully wash your hands knives in hot, soapy water using cloth or plastic cleaning sponges. If the knife says it is a dishwasher safely, wash it by hand. Washing dishes can be harmful to both the blade and the handle of the knife. Immediately dry the blade and handle with a clean towel and return the knife to a storage tray or block, sometimes after rubbing a little vegetable oil into the blade. Always use a partition board when using a knife. The best choice for cutting meat and poultry is a plastic (plastic) board. This kind is not warp or cracked as wooden boards can, and this dishwasher is safe. Knives lose sharpness when the microscopic edge of the blade is bent from cutting. To sharpen knives, to break out of sharpening steel or sharpener of a home knife, or to hire a professional service; some even make home calls. Rebuild the edge of the knife blade by launching the knife along the sharpening of steel- rowing rod of diamond steel or ceramics. How to use sharpening steel: Rest sharpening steel vertically with the tip pressed to a stable cutting surface. Place the edge of the knife next to the handle at a 20 degree angle to the steel next to the steel sharpening handle. In one smooth, slow motion, draw the blade of the knife gently down the entire length of the steel, pulling the knife towards you as it moves down the steel. When you finish the blow, the tip of the blade, still at an angle, should be near the tip of the steel. Repeat on the other side of the knife blade. After all, you'll need more than just sharpening steel. Try a sharpener knife at home or look for a professional who can grind a new edge. Always cut off from yourself. Use knives for cutting and slicing, not as can openers or screwdrivers. Always use an appropriate, well-fixed cutting surface. A wet towel under the cutting tray keeps it from sliding around the countertop. Keep your knives sharp. A dull blade can be more dangerous than a sharp blade. Use the right knife for proper operation: parrying knives for parrying, bone knives for boning, etc. Always hold the knife by the handle. Draw a knife from you to cut and chop using the full length of the blade. Carry the knives blade down, and store the knives in the blade down position. Keep the knives with their blades covered if possible. Knife racks, shells, or blocks are better. When Keep knives in a box of dishes in a separate individual to protect them and fingers. If you drop the knife, let it come to a complete rest before trying to pick it up. Never grab a falling knife. © copyright. All rights are reserved. Printed with a link to an external site that may or may not comply with accessibility guidelines. Chicago Cutlery Fusion Fake 18-Piece Knife Block Set, \$94, AmazonSome chefs are happy with one or two good knives, but if you don't stick to this way of thinking and want all the knives you can get, well, you can't do much better than this 18-piece cutlery knife block. There is a lot of value for money. This stainless steel set includes parer, peeling, utility knife, chef, slicer, bread, partoku, santoku, stainless steel sharpening, and eight steak knives. Black comfort grip poly handles make it easier for you to keep those knives permanently as you chop and bone and Taper Grind technology provides a more accurate, sharp cut that is the wind to sharpen. One lucky reviewer raves that their weight and balance feel great in your hand, and these knives are super SHARP! And that wooden block looks great in their kitchen. Kitchen. knife making guide pdf. bevel guide for knife making. file guide knife making. beginners guide to knife making. how to use a file guide for knife making. carbide faced knife making file guide. a modern guide to knife making. knife making plunge guide

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