

# Choose A Great Blade

by Greg Hansward

When you are looking to buy new knives then you need to understand what kind of knife blades are on the market today. Think about the following things as you start looking at the right knife blade for your kitchen needs.

If you buy a drop point blade then you will have a slow-curve to the point, which gives you lots of control when you need to cut something deeply. This kind of blade is great for hunting or camping because of the excellent level of strength in the point of the blade. If you want something that is very simple to use, but will also give you the power you crave then this is a great option for you.

The user will also have a great amount of control with a clip point blade. This kind of blade gives you high level of precision and a lot of them have a curved area that will help your slices to be longer. You can get a great cut with the control and slicing ability that these knives offer you. You can also change up what you need without much annoyance.

You will feel like you got a great value for your blade when you get one with a thick and flat grind. The bottom edge and obtuse point will give you the quality you crave in this sharp blade. You can try a Tanto blade to give you that overall power and strength that you need, but also has a pointy sharp tip to help you with the first cut.

Try a sheep's foot blade if you want a more sliced product compared to that deep cut that you can get from other types of blades. If you want to slice kitchen meats or food then this might give you what you are looking for. Lots of ER professionals and ambulance techs use this type of blade to cut off clothing or get someone who is trapped under a seat belt. It is sharp and precise so it won't injure people.

Being very interested in blade sharpening, Greg Hansward has been writing quite some detailed articles on the topic. You can find his [comments on knife sharpener](#) at <http://www.insidewoodworking.com> and various other sources for knife sharpener tips.