

# Get A Sharp Blade

by Kurt Schefken

The process of making a great set of knives is not as simple as it seems. There is a certain level of artistry and science that goes into knife making. If you want to learn about how the blade, grind, and handle come together to make some of the cleanest and most beautiful designs of sharp and ready-to-use knives than read on.

There are different types of finishing that can be used to make the knife have its unique look. If you have a knife that was finished in the stonewash fashion than it will have that sort of vintage or antique look right away because of the abrasive pattern on the knife. IF you get a knife with a vibe finish than it will have some abrasions, like the stonewash finish, but not quite as many.

Knives are heat treated to turn them into their sharp final products. Annealing is one step that helps knives out and treats them with high heat before they cool. Hardening allows knives to use a combination of annealing. Tempering is a process that controls how the cooling process is done on the knives.

If your knife has 13% chromium or more than most knife experts would tell you that your knife is 'stainless steel.' This isnt exactly accurate because with misuse your knife could still rust. Even though this is the case, it will still take a long time for this to happen. You can also choose from non-stainless steel blades that can be even better and last longer than those that claim to be stainless steel. You may wonder why youd want a blade that wont give you as much protection against rust, but there are reasons to consider it. Damascus steel is a combination of metals and this greats a great looking knife!

Focusing recent findings in sharpening, the author writes at large for <http://www.insidewoodworking.com> . His comments on [knife sharpeners](#) can be discovered on <http://www.insidewoodworking.com> .