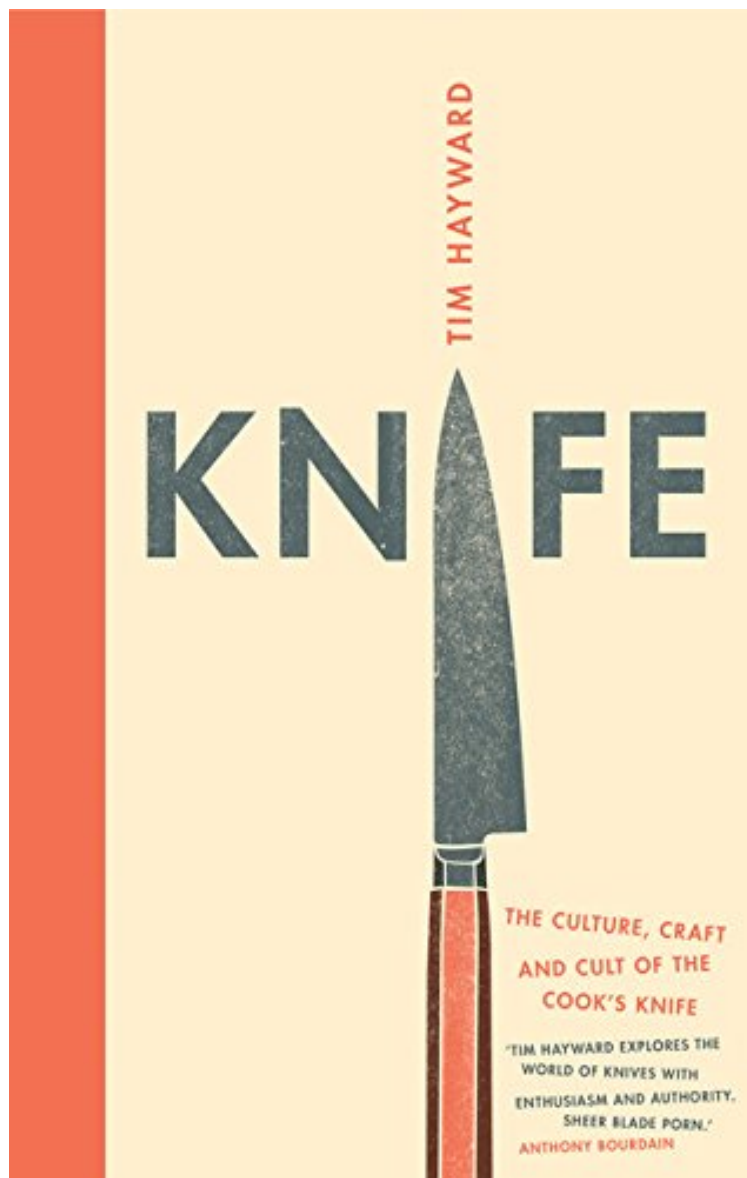


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## Knife: The Culture, Craft and Cult of the Cook's Knife

*Tim Hayward*

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**Tim Hayward : Knife: The Culture, Craft and Cult of the Cook's Knife** before purchasing it in order to gauge whether or not it would be worth my time, and all praised Knife: The Culture, Craft and Cult of the Cook's Knife:

0 of 0 people found the following review helpful. Beautiful photography; not much useful information By Francis C. Farley I enjoyed this, and I learned from it. The writing is lively and the photography is excellent. In the end, though, it's pretty much a coffee table book--it won't solve your problems or improve your knife skills. But if you're interested

in cutlery, it's worth reading.0 of 0 people found the following review helpful. Five StarsBy W. E. SchweinleINteresting0 of 0 people found the following review helpful. Five StarsBy JOHN CASHMEREEvery informative and appreciative of history of culinary tools

Knife is a love letter to this essential culinary tool - its form, history, and creation. The knife can be the most functional utensil or the most exquisite piece of design - avid collectors pay jaw-dropping sums for piece of Japanese hand-crafted steel, made according to traditions that date back thousands of years. Through interviews with knife-makers, chefs, and collectors, acclaimed food writer Tim Hayward explores how the relationship between cook and blade has shaped both the knife itself, and the ways we prepare and eat food all over the world. From Damascus blades to Chinese cleavers and sushi knives, at the heart of Knife is a fascinating guide to 40 different types of knife, each with its own unique story, detailed description, and stunning photographs. Lavishly illustrated and designed, cool, personal, and desirable, Knife opens up the world of this most covetable of culinary implements.

"Although restaurateur and writer Hayward's love letter to the knife isn't the first of its kind, it's one of the best and most beautiful on the topic. [He] has crafted a finely honed and precisely executed assessment of one of the world's most common culinary instruments, and his work is sure to strike a chord with novices and seasoned chefs alike." - Publishers Weekly  
About the Author  
Tim Hayward is an award-winning food writer and broadcaster. He writes a regular column for the Financial Times, and is a presenter on BBC Radio. Tim was the editor of the acclaimed Fire Knives food-writing magazine, and in his spare time he runs Fitzbillies restaurant in Cambridge, UK. He is the winner of the Guild of Food Writers Food Journalist of the Year 2014 and 2015. This is his third book.