

Kitchen Knife (n.)

by Ed Higgins

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1. A standard kitchen tool consisting of a sharp blade attached to a handle intended for cutting, peeling, chopping, slicing, and dicing.

2. Used primarily for food preparation (see also BUTCHERING; BACKSTABBING; JACK THE RIPPER; DEATH BY A THOUSAND CUTS).

3. Operated by hand, although some powered by electricity. Dangerous when employed inattentively.

4. May be lubricated by food juices, blood, or tears — as in onion preparation.

5. Should not be operated under the influence of alcohol, drugs, or while experiencing severe anger.

6. The most common weapon in domestic violence. A three-to-one ratio of kitchen knife murders over guns.

7. *Slang*: To betray or attempt to defeat by underhanded means. *You backstabbed me again with a fucking butcher knife to my own mother, for Christ's sake!*

8. The domestic utensil blamed in a fatal stabbing after a California couple's New Year's Eve party argument over tacos.

9. A good set of kitchen knives can make any food preparation job easier, but personal safety must always be a user's main concern.

10. Keeping kitchen knives sharp is essential. If a knife is blunt you have to force it and there is a real danger of accidental cuts or severe injury.

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