

activities. I don't want to be a murder weapon or used for surgical purposes, cleaning guts and intestines – that's too disgusting. Kitchen knives, on the other hand, have their own space and quality, while forks and spoons usually end up shoved into a little jar.

Knives offer diversity – Japanese knives, hunting knives, Korean knives – each with unique skills and uses. People spend time mastering knife skills, unlike spoons, which lack variety, and forks that are only good at twirling spaghetti. Moreover, knives are almost always metallic, shiny, and nice, while spoons and forks tend to be plastic or bamboo, lacking the same appeal.

Oh yeah, before I go, I'd fancy being a steak knife – perhaps not



because they are objectively fancier, but they're popular and used for juicy steaks, which sounds nice. Plus, you get to show off your shiny handle and

serrated edges to the other spoons and forks.

In conclusion, the knife stands out as the superior kitchen utensil.

I am sharing a famous quote by Abraham Lincoln: "Give me 6 hours to chop down a tree and I would spend the first 4 hours sharpening my axe."

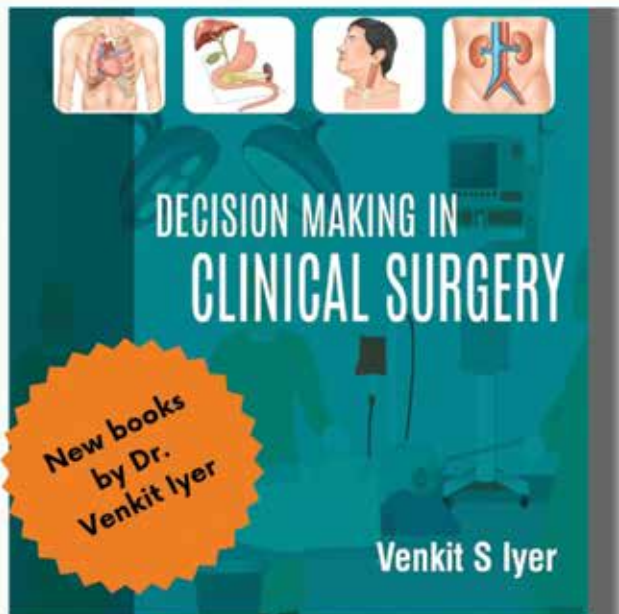
While this is my perspective, everyone has their opinion. I'd love to hear why you might choose differently, so please come to the AKMG Thattukada at the San Diego Hilton!

**Author Farhan is a grade 7 student at the Toronto French School. He just turned 13 (July 9, 2024). He is the son of Drs. Nigil Haroon and Nisha Nigil.**

VENKIT S. IYER

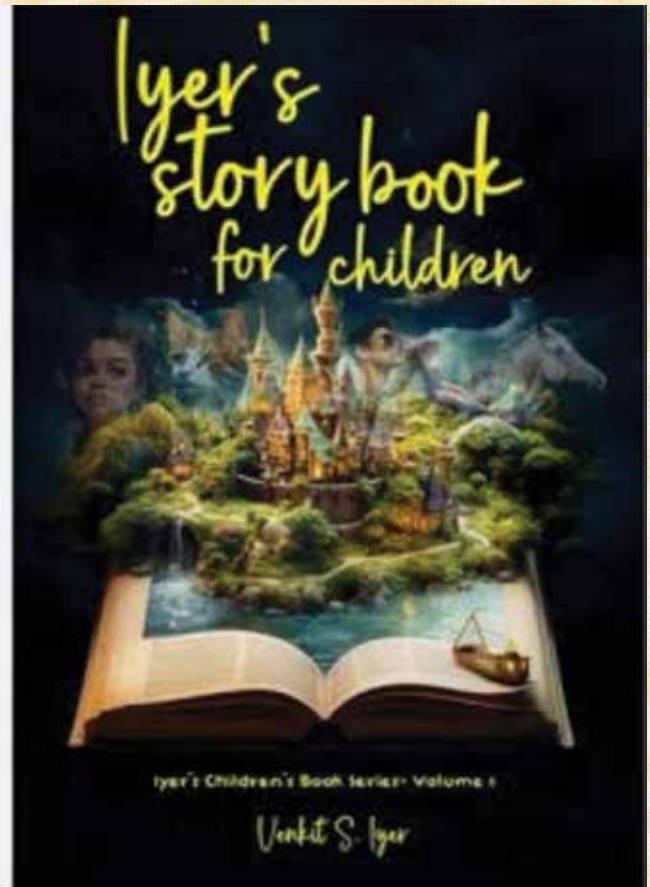


MBBS, MS-Surgery, FACS, FRCS-C, FICS  
Retired General Surgeon and Author



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