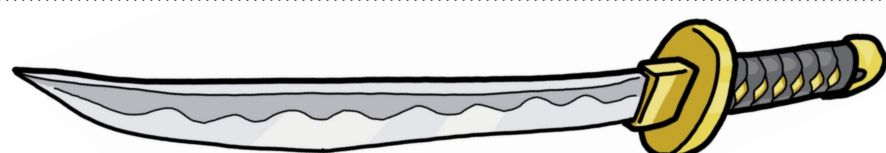
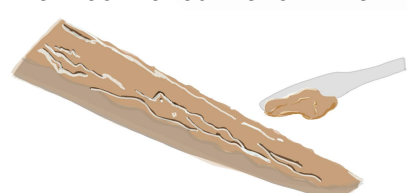




... why'd they curve the bun too?



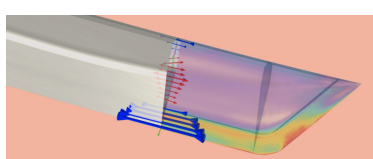
The iconic curve of the katana comes from differential cooling.



1. A thin layer of clay is applied to the sharp edge and a thicker to the spine.

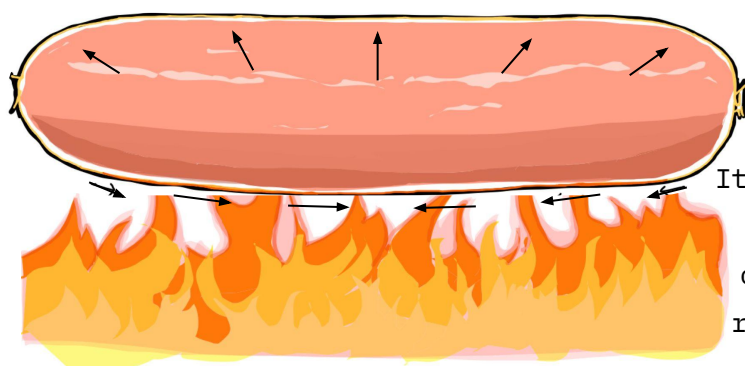
2. The coated blade is quenched.

- a. thin clay → rapid cooling produces a hard sharp end
- b. thick clay → slower cooling produces a more flexible spine
- c. differential cooling → internal stresses cause the blade to curve.



When placed on heat, sausage casings shrink.

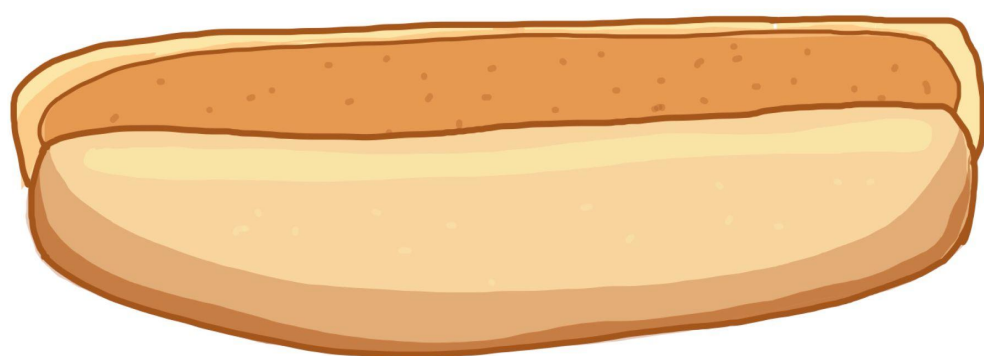
The inside of the sausage cooks; fat and moisture inside turn to steam, putting outward pressure on the unevenly-shrinking casing.



It is recommended to score the concave end to release some of the pressure.



The bun does not have this curve-producing pressure in its own cooking process. Absolutely not horizontally, anyway.



Despite developmental differences resulting in different shapes, the sausage and the bun make a nice pair just as they are. **No need to photoshop things.**

