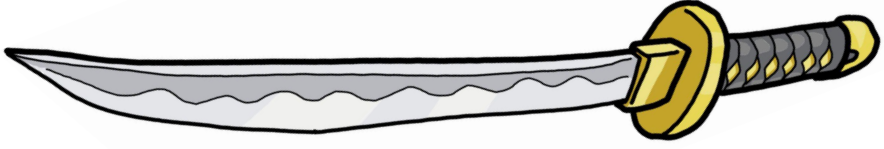
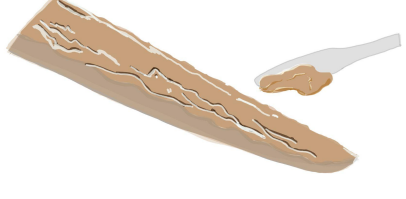




... why'd they curve the bun too?



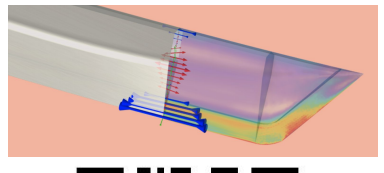
The iconic curve of the katana comes from differential cooling.



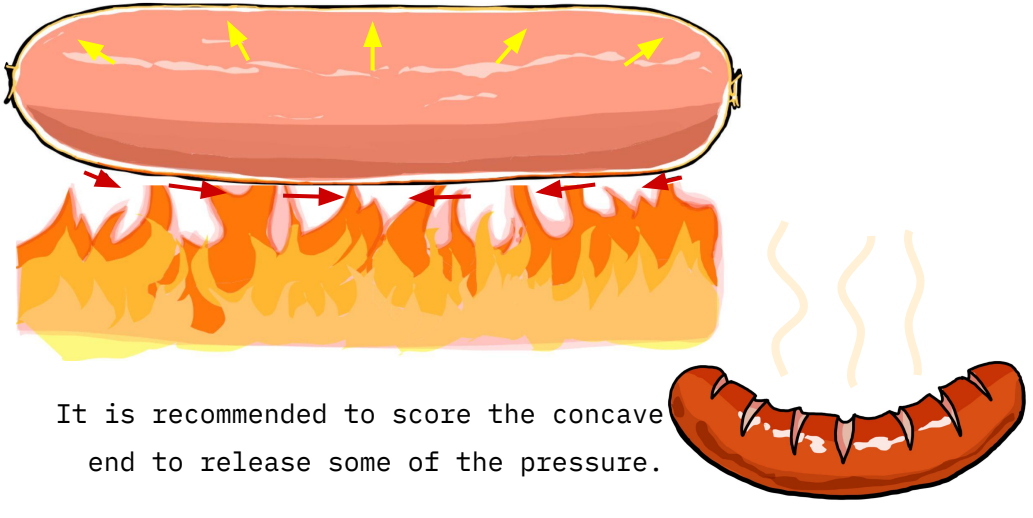
1. A thin layer of clay is applied to the sharp edge and a thicker to the spine.

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.

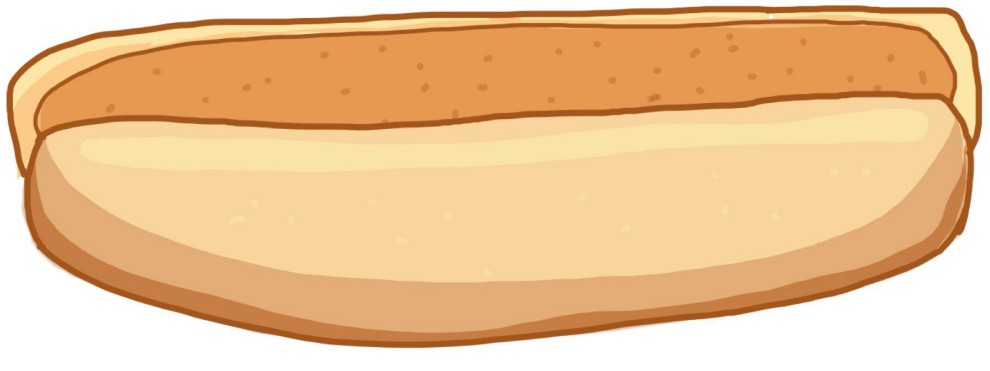


When heated, **sausage casing shrinks**. The inside of the sausage cooks; fat and moisture inside turn to steam, putting **outward pressure** on the unevenly-shrinking casing. The pressure causes the sausage to curve:



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

The bun, on the other hand, does not encounter this curve-producing pressure in its own cooking process. Absolutely not horizontally, anyway.



Developmental differences result in different shapes for the sausage and the bun. Still, they make a nice pair just as they are. **No need to photoshop things.**

