

GETTING TO KNOW YOUR CUTLERY

Keeping Knives Sharp

- A sharp knife is a safe knife because it glides easily through food.
- Cutting surfaces - not foods - dull knives. Use a wood or polypropylene cutting board. Never cut on glass, ceramic or metal surfaces with straight-edged knives.
- Knife blades that are made of high-carbon, stain-resistant steel and properly heat-treated, are durable, flexible, hold a sharp edge and retain a beautiful mirror-polish finish.
- Straight-edged knives require periodic sharpening; recessed edges stay sharp for years. As soon as you notice a straight edge becoming dull, "bring back" the edge with a sharpener from the manufacturer, a sharpening stone or sharpening steel. A quality recessed edge can be resharpened by the manufacturer.

Knife Edges

- Both straight and recessed-edged knives are necessary. Straight edges are best for paring, chopping and mincing. Recessed edges are best for carving, trimming and slicing.

Full Tang

- The blade extends the full length of the handle for extra strength and perfect balance. This is an important feature for small knives and essential for large knives.



Handles

- The shape of the handle affects comfort and safety. Look for a handle that's ergonomically-designed, well balanced, feels comfortable in your hand and gives you a good grip as you work.
- The handle should be smooth so food does not get trapped and made of a non-porous material for sanitation. If it has rivets, they should be ground flush with the handle.

Daily Care

- For best all-round care, washing by hand is recommended. Wash cutlery one piece at a time rather than tossing in the dishwasher with other utensils and dishes; then dry and put in a proper storage container.
- If washing in a dishwasher, place cutlery in the silverware basket with the points down or lay flat on the upper rack.

Storage

- Keep knives sharp and beautiful by storing safely in a wood block on the counter or in trays that fit in a drawer or hang on a wall.

Guarantee

- The length of the guarantee is a good indication of how long you can expect the knives to last.

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Choosing The Right Knife



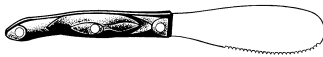
Paring Knife

Pare fruits and vegetables, like potatoes, apples and pears
Pit fruits, like plums, peaches and nectarines
Create decorative garnishes



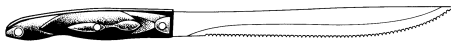
Trimmer (Utility Knife)

Slice fruits and vegetables, like oranges, tomatoes and broccoli
Trim excess fat
Carve decorative, edible centerpieces



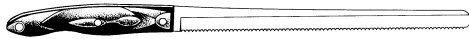
Spatula Spreader

Mix and spread sandwich filling or frosting
Cut sandwiches, muffins and rolls
Slice and remove pie, brownies or lasagna



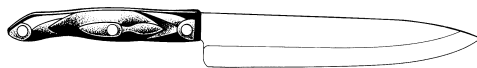
Carving Knife

Carve turkey and chicken
Carve duck and game
Carve large roast with bone, such as standing ribs or beef, leg of lamb or pork loin



Slicer

Slice boneless meats, like hams, rolled roasts and turkey breast
Slice baked goods, like bread and cake
Shred cabbage and lettuce



Chef Knife

Dice and chop fruits and vegetables, like apples, onions and peppers
Chop nuts
Mince fresh herbs



Butcher Knife

Disjoint chicken, turkey and duck
Cut short ribs from rib roast
Cut thick-husked melon, squash, pumpkin, cabbage and lobster



Table Knife

Cut food into bite-sized pieces
Cut breakfast breads and pastries
Cut dinner salads, steaks and chops

