

THE CUTTING EDGE.

The most important, most used, and most prized knife in any kitchen is either the Classic European-Style Chef's Knife or the Asian-Inspired Santoku. Both are well suited for a variety of kitchen food prep jobs. Slice, chop, dice, julienne, mince, even create a perfect chiffonade with these kitchen workhorses. No well-equipped kitchen should be without one!

Sharper Means Safer.

Keeping sharp!

The pleasure of using fine cutlery depends largely on the sharpness of the cutting edge. Advanced technology sharpeners are now available that let you create ultra-sharp edges at home that will extend the life of your fine knives. A knife gets dull when the "edge", which is thinner than a human hair, folds over. One way to keep a knife sharp longer is to use a sharpener that creates a stronger, longer lasting edge like the sharpeners from Chef's Choice.

Steel often! Another way to keep your favorite knives up to the task at hand is frequent steeling. Steeling unfolds the edge. Using a traditional sharpening steel can be hard to master. The Chef's Choice SteelPro (opposite page) lets you maintain your edge safely and easily.

Your cutting board is important, too! Never ever use a glass cutting board with your fine knives. You'll dull the edges faster than you can say "slice & dice!" Even some poly-type boards can dull your knives quickly. Wood is by far the best cutting surface. Always wash your wooden boards by hand and don't leave them soaking in water.

Dishwasher? I don't think so! Along with your wooden cutting boards never ever put fine cutlery in the dishwasher. Wash with soap and water, rinse and then towel dry to keep your prized knives in tip-top condition.



HOT! Wusthof Classic Ikon 8-Piece Block Set.

The Wusthof Classic Ikon line features the contemporary Ikon handle design in nonslip polypropylene. Set includes: 3.5" Parer, 4.5" Utility, 6" Sandwich, 8" Bread, 8" Cook's, 10" Steel and pull-apart Kitchen Shears, plus a 17-Slot Block.



Wusthof Classic Ikon 8-Piece Block Set
#9908 (22810)

M.S.R.P. \$760.00
Our Price \$449.99

GripperWood Gourmet Cutting Board.

Exotic high quality Indian Sheesham wood is extremely durable and has a natural resistance to bacteria. These rubber-footed boards are perfect for all your chopping needs and double as beautiful serving boards as well.

GripperWood Gourmet Board 10" x 15"
#GWG15 (18114) **Our Price \$24.99**

HOT! Create Your Own Knife Block Set!

Choose the knives you really need. Set includes a 17-Slot Oak Block, plus a 9" Steel and a handy pair of come apart shears.

Wusthof Create A Set
#7000 (19923)
M.S.R.P. \$120.00
Our Price \$49.99

