

Kitchen Korner

How To Recognize A Fine Knife

(NAPSA)—When shopping for kitchen knives, it can pay to have a sharp eye. But there's more to cutlery than just how it looks. Here are a few cutting-edge tips from the experts:

1. Choose for comfort. Before you buy, hold the knives in your hand. It's important to have a good fit, with knives that feel comfortable when you use them.

2. Feel for balance. A knife should be properly balanced and constructed to give maximum amount of control. If the knife is well-balanced, it is easier to control and will be less tiresome. Extreme weight in a knife is only needed in cleavers for cutting through bone.

3. Note the handle shape. Knife handles should be contoured to allow the user to hold the knife naturally. The bolster near the blade on forged knives is a safety feature to prevent slipping when the blade meets resistance.

4. Check the tang. On a quality knife, the tang (end of the blade that extends into the handle) will extend the full length and width of the handle, providing added strength and balance to the knife. On molded polypropylene-handled knives, the tang should extend well into the handle.

5. Handle design. On quality cutlery, such as J.A. Henckels Professional "S" Series, the handle scales are usually attached to the



A professional-quality carving set makes for an excellent holiday gift.

tang with three no-stain rivets to assure it does not loosen from the blade. Polypropylene handles should be permanently bonded to the tang without seams or gaps. Stainless steel handles should be smooth and also permanently bonded without gaps.

This holiday season, you can certainly make a point by giving this special value gift of a top-quality carving set. The Professional "S" 2-piece set includes a meat fork and an 8" carving knife. Together, they make an excellent combo for cutting through turkey, ham, roast beef or whatever holiday fare graces the table. The set is available at fine department stores and specialty shops. For additional information, visit the Web site at www.jahenckels.com.