

Kitchen Korner

A Cut Above: New Knives For All Your Cooking Needs

(NAPSA)—For both amateur and professional chefs, the first step to staying on the cutting edge is getting a quality set of knives.

One of the important attributes to look at is tang. This term refers to the portion of the knife that is attached in the handle. “Full tang” means that the metal extends all the way through the handle, for sturdier construction and better balance.

Another desired quality in knives is a high carbon content. The more carbon that’s used in crafting the blade, the sharper the blade stays. In addition, blades need to have some stainless steel for corrosion resistance. It’s also important for a knife to feel comfortable in the hand, as the knife is the most-used tool in the kitchen.

The Twin Signature Series from J.A. Henckels, for instance, incorporates all of these elements and more. The knives are hand-honed, with laser-controlled edges. The blades feature special high-carbon, no-stain steel and the handles feature exclusive ergonomic design with the Twin logo permanently embedded. Each delivers quality and design excellence—not to mention pride and pleasure when put to use in creating favorite recipes.

The new collection of nine styles ranges from a 4” paring/utility knife to 6” and 8” chef’s knives and includes 8” carving knife, 8” bread knife, 6” utility/sandwich knife, 5” serrated utility or tomato knife and



Excellent craftsmanship and blades that stay sharp are the mark of quality cutlery.

5½” boning knife, plus a 7” vegetable cleaver and 7” Santoku knife. There’s also a seven-piece block set.

For more than a century, the Henckels name has been synonymous with quality cutlery, and the Twin Signature Series continues that tradition with its superb construction and lifetime guarantee. Each piece is fully warranted against defects in material and/or craftsmanship.

To learn more, write to Zwilling J.A. Henckels, 171 Saw Mill River Road, Hawthorne, NY 10532 or visit www.jahenckels.com.