

Gift Ideas

Presents For The Kitchen

(NAPSA)—Whether you're shopping for an accomplished home chef or someone just getting to know the way around the kitchen, chances are, he or she would appreciate some quality cutlery.

The right knives can make cooking easier—and fun—by allowing ingredients to be precisely chopped, diced, minced or otherwise cut, just as they are at fine restaurants. The result is often a better-tasting and textured dish that pleases the eyes and the palate.

Choosing Cutlery

When shopping for knives, it's a good idea to look for sets that have solid handles with one-piece tangs—the metal extension of the blade that runs through the handle. Such knives tend to be well balanced and stand up well to wear and tear.

For instance, J.A. Henckels features knives in TWIN® Cuisine, TWIN® Four Star II, and TWIN® Pro "S" series with full tangs and ergonomic handles designed to fit comfortably in the hand. Special for the holidays are five piece Starter Sets in all three series. (Shown above is the Pro "S" set.)

Additionally, gift givers who buy TWIN® Knives can mail in a proof of purchase to get their choice of TWIN® Collection Forged Stainless Steel Cheese Knives free.

Helpful Hints

- Use A Cutting Board—Cutting on plates, counters or other surfaces could damage the blade or cause it to slip.

- Secure Your Workstation—Place a damp cloth under the cutting board to prevent it from slipping when you cut.

- Watch Your Fingers—When cutting, curl your fingers towards your palm and position them on top of the item to be cut. With



Knife sets make a great holiday gift!

your fingers safely tucked, place the side of the knife next to your knuckles and begin chopping. Maintain a strong grip on the item you are cutting.



Free cheese knife rebate program available.

For more tips and gift ideas, visit www.jahenckels.com.