Kitchen Korner

Cooking Adventures Start With Quality Knives

(NAPSA)—Many of the qualities one looks for in a new car—superior design, quality crafts—manship, cutting-edge technology, durability—are also what chefs (both amateur and professional) hope to find in kitchen knives. As with a new car, a good set of knives can be a terrific component of an excellent adventure.

So however you approach the task of cooking—maybe you see it as an athletic event, a la Emeril Lagasse, or perhaps it's a construction project that requires all the right tools—it's always useful to have the best equipment at hand, and that means proper knives.

For example, the Twin Cuisine line from J.A. Henckels is a marriage of form and function, featuring one-piece precision forging and an elegant molded handle. The company's new handle technology, design patent pending, features a full horizontal tang with the soft,



It's important to look for knives that retain their sharpness and resist corrosion.

smooth shape of a molded handle. Each knife is made with High Carbon-No Stain Steel and features



Any way you slice it, a quality set of knives is an important part of a well-stocked kitchen.

Henckels' exclusive Friodur Ice Hardened process for excellent cutting-edge retention and corrosion resistance.

Among the latest additions to the line are:

- 5½" boning knife;
- 6" chef's knife;
- 7" fillet knife; and
- 5" Santoku hollow-edge knife.

Twin Cuisine knives are available both in sets and in a wide assortment of open-stock items to meet chefs' needs—and every possible cutting challenge. In addition, a "gadget line" of kitchen accessories will soon be on the market. The knives—which received the prestigious Good Design Award for 2005—can be found at fine department stores and specialty stores.

Zwilling J.A. Henckels cutlery is a lifetime investment and is fully guaranteed against defects in material and craftsmanship. Each knife delivers quality, design excellence and something else—pride and pleasure.

To learn more, visit the Web site at www.jahenckels.com.