

A Cutting-Edge Holiday Gift

(NAPSA)—Here's a sharp gift idea this holiday season. Since knives are the most important tool in a kitchen arsenal, a gift of high-quality knives made from high-carbon stainless steel can be a gift that keeps on giving for many holidays to come.

Amateur and professional chefs agree that the best kitchen knives include sets from J.A. Henckels. First available in the United States in 1883, J.A. Henckels' knives continue to be a desirable gift choice for both amateur and professional chefs.

For example, the 7-piece Four Star Block Set, which includes the popular 7" Santoku (Oriental-style chef's knife) with Hollow Edge, as well as 3" inch Paring Knife, 5" Serrated Utility Knife, 5½" Boning Knife, Kitchen Shears, Sharpening Steel and hardwood Block, will be available at substantial savings. The Four Star 4-piece Steak Set—a favorite in the U.S.—will be available at \$120 off the suggested retail price.

The Four Star Series—world-wide the most popular upscale knife line—is manufactured with Henckels' exclusive SCT technology. The knives won't rust or discolor and are extremely durable, with a full tang running the length of the handle.

The blades are precision-honed to stay sharper longer. The knives are ice-hardened by the patented Friodor method, allowing for maximum no-stain properties and a



Kitchen knives make great holiday gifts for the chefs on your list.

higher blade strength. In addition, the super bolster and full rat-tail tang add balance while maintaining weight and maximum strength.

Zwilling J.A. Henckels uses highly sophisticated manufacturing techniques and computeraided design to manufacture products of superior craftsmanship and quality.

Founded in Solingen, Germany in 1731, the company is known throughout the world for its top-of-the-line knives.

The company's knives are a lifetime investment, fully guaranteed against defects in materials and craftsmanship. Each piece is meant to deliver quality, design excellence and, most importantly, pride and pleasure. To learn more, visit www.jahenckels.com.