

# Kitchen Korner

## Have The Right Tools For The Job

(NAPSA)—No matter what your dietary regimen, whether you're trying to lose weight, gain weight or just eat healthier, it's important to make sure your kitchen is stocked with helpful tools to make following your meal plans easier.

People following low-carb regimens, such as Atkins or South Beach, may find themselves eating a lot more meat and poultry. And preparing these foods can be a snap if you stay sharp – and use cutlery specifically designed to cut through meat and chicken.

J.A. Henckels, world-renowned for its high-quality knives since 1731, has developed a Meat and Poultry knife set that's a terrific option for low-carb dieters. The set includes:

- **Poultry Shears**—Specially designed to cut poultry bones and joints easily. Features a comfortable, unbreakable handle with high-quality carbon, no-stain steel blade. The blade has a serrated edge for slip-proof cutting, suitable for all kinds of poultry.

- **6" Utility/Slicing Knife**—Exceptional for slicing and cutting all types of meats. Features Henckels' Friodur ice-hardened, high-carbon, no-stain steel blade,



**For low-carb dieters, meat-and-poultry knives can be a handy addition.**

is precision honed for extra sharpness and has perfect balance for more functional cutting.

- **Storage Roll**—Designed for easy and convenient storage.

The set is available with either a Four Star (molded poly handle) or Professional S (3 rivet, full tang) Utility/Slicing knife. The set is an excellent value and makes a lasting gift.

Zwilling J.A. Henckels cutlery is a lifetime investment and is fully guaranteed against defects in material and craftsmanship. Each piece delivers quality and design excellence, along with pride and pleasure. To learn more, visit the Web site at [www.jahenckels.com](http://www.jahenckels.com).