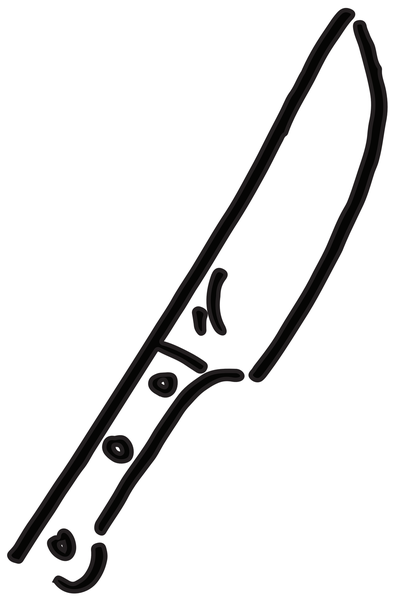
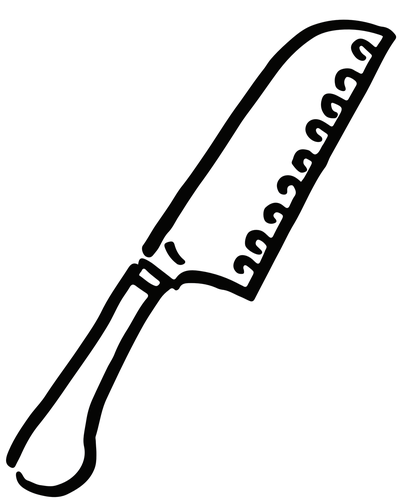
cutlery guide



chef knife

Most versatile. everyday, all-purpose knife. Also called a Cook's knife.

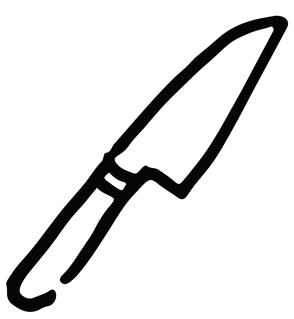
USE CASES: Chop, slice, mince, dice and julienne. Precise and large-scale cutting. Slice in a rocking motion.
FOOD TYPES: Vegetables, fruits, and herbs. Meat, poultry, and fish.
LOOK + FEEL: 8-10" blade. Wide sturdy blade rounds at the pointed tip.



santoku knife

Versatile, eastern-style, all-purpose knife. Translated as 'three uses'.

USE CASES: Slice, mince and dice. Slice in a forward and backward motion.
FOOD TYPES: Vegetables, fruits, herbs, cheese and fish.
LOOK + FEEL: 5.5" blade. Straighter, wider blade. Small indentations for food to slide off easily.

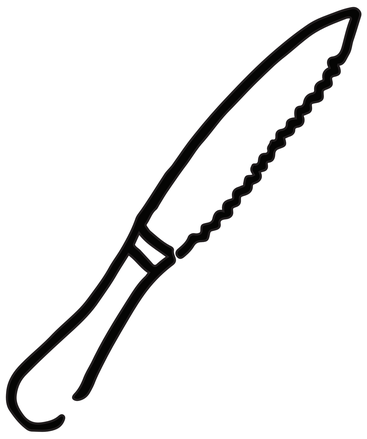


pairing knife

Small kitchen knife used mainly for peeling fruits and vegetables.

USE CASES: Chop, slice, mince, peel and remove seeds.
FOOD TYPES: Vegetables, fruit, peppers.
LOOK + FEEL: 3-5" blade. Very thin blade that's super sharp. Straight or serrated edge.

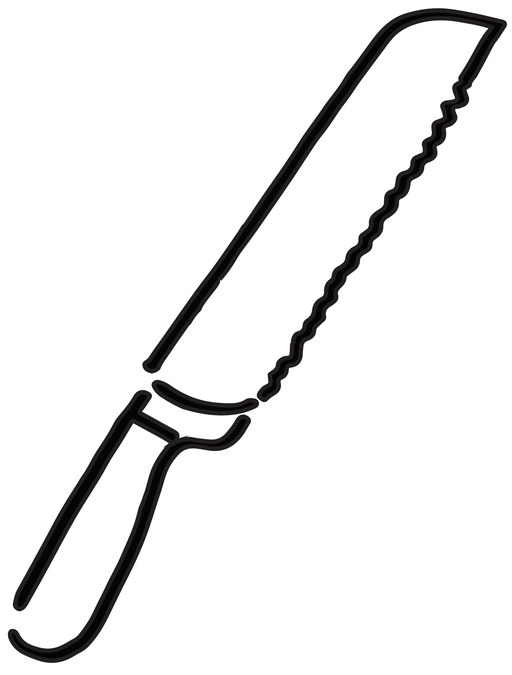
the dowry



utility knife

Smaller than a chef's knife. Not quite as petite as a paring knife.

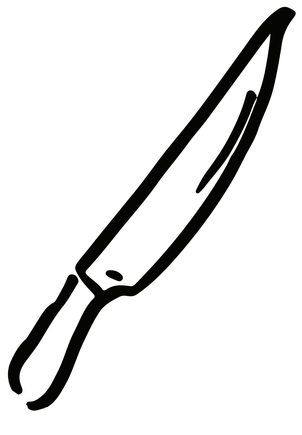
USE CASES: Chop, slice.
FOOD TYPES: Small to midsize vegetables and cuts of meat.
LOOK + FEEL: 5-8" blade. A straight-blade or serrated.



bread knife

IYKYK. A serrated bread knife for all the soft foods is a kitchen must-have.

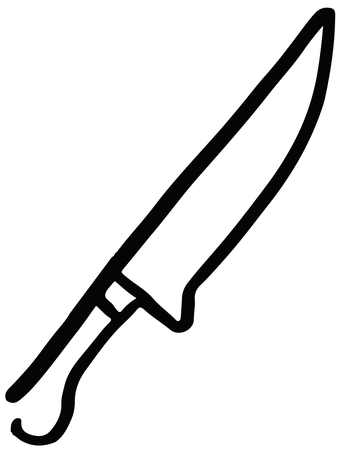
FOOD TYPES: Soft or crusty bread. Baked goods, even cake. Melons. Sandwiches.
USE CASES: Carve. Move it like you would a saw, not a chef's knife.
LOOK + FEEL: 8-11" blade. Long blade with serrated edges.



steak knife

For eating, not food prep or cooking. Set at the table with any good meat dinner.

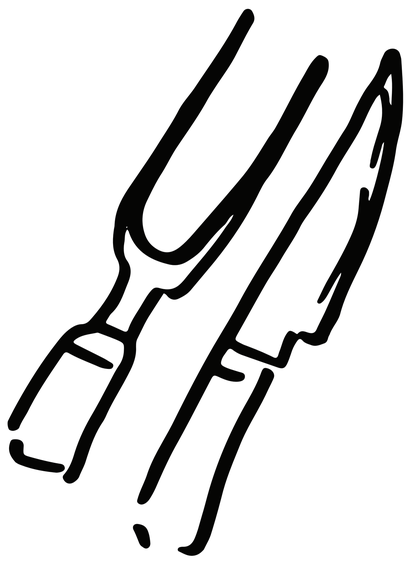
USE CASES: Cutting meat as easy as butter.
FOOD TYPES: Meat. Steaks.
LOOK + FEEL: 5-7" blade. Straight or serrated edge. Sold in sets. Sturdy and sharp.



boning knife

Cut meat efficiently, while reducing waste. Always around the bone, not through.

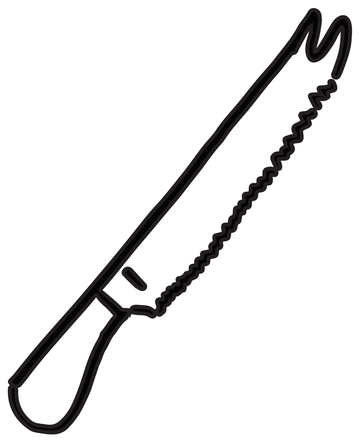
USE CASES: Cut and Debone.
FOOD TYPES: Tough connective tissue and joint of meat. Removes skin from fish.
LOOK + FEEL: 5-6.5" blade. Extremely narrow and flexible blade that tapers to a pointed tip.



slicing and carving knife

For precision and larger pieces of meat. Easily releases each slice.
USE CASES: After cooking, slice and carve.

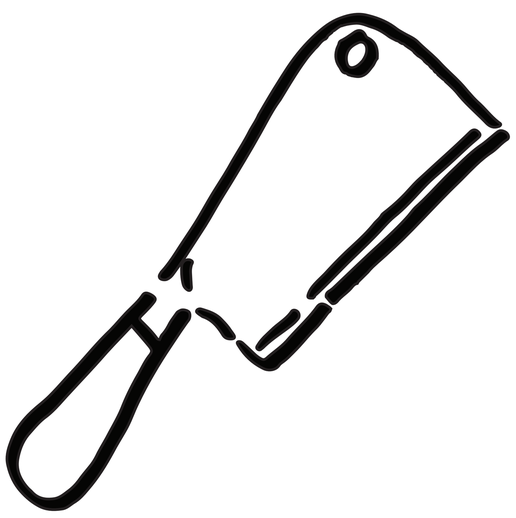
FOOD TYPES: Large cut of meat like beef, pork or roasted turkey.
LOOK + FEEL: 7-15" blade. Narrow and long blade with small indentations.



tomato knife

Designed for transferring tomato slices from your cutting board to serving dish.

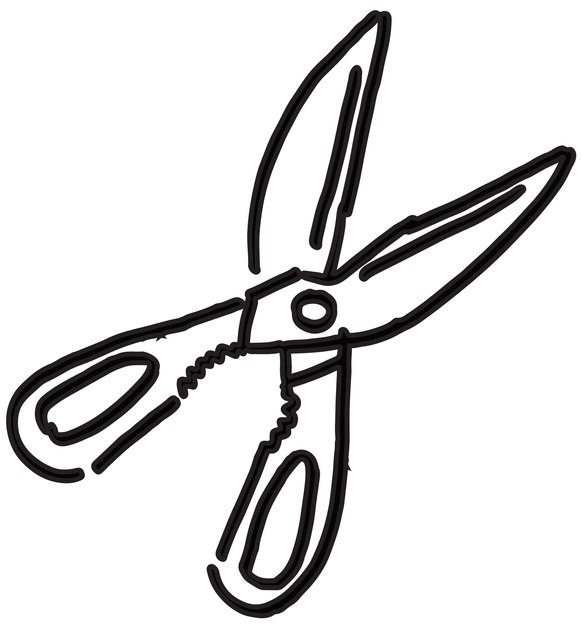
USE CASES: Cuts and slices in neat, uniform slices without tearing delicate skins.
FOOD TYPES: Tomatoes (even the ripest), citrus fruits, and cheeses.
LOOK + FEEL: 5" blade. Sharp serrated blade with a pronged tip.



meat cleaver

The big guy! It has many functions, and comes in various sizes and weights.

USE CASES: Chop bone. Crush garlic on the flat side to remove peel before mincing.
FOOD TYPES: Bone-In meat. Garlic.
LOOK + FEEL: 6-8" blade. Large knife with a rectangular shaped blade



Kitchen shears

Kitchen scissors (not a knife)! Assists with food AND packaging.

USE CASES: Cuts, chops and opens.
FOOD TYPES: Cooked bacon or pieces of meat. Herbs or salad leaves. Canned/jarred goods (whole tomatoes or jarred chilies).
LOOK + FEEL: Scissors with comfortable grip. 2-piece blades for cleaning.