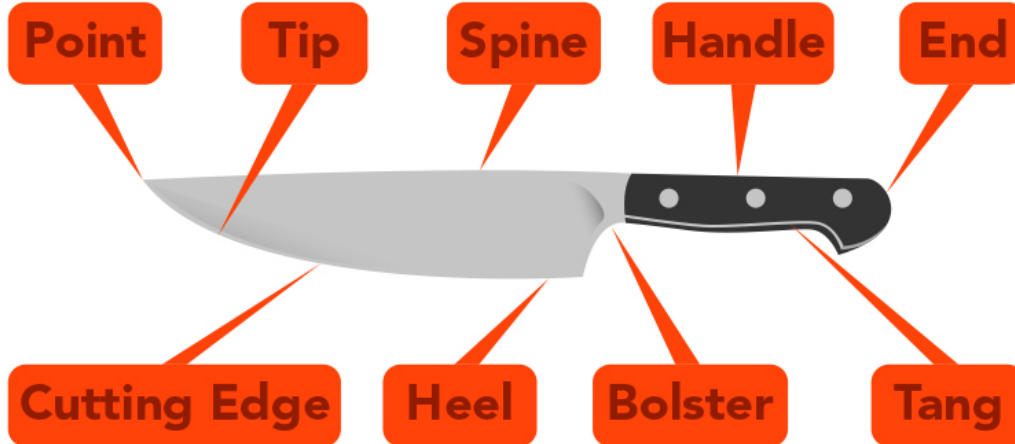











## Get to Know Your Knife



## Choose Wisely

	Fish	Meat	Bread	Cheese	Produce
 Bread		●	●		●
 Fillet	●				
 Chef's		●		●	●
 Carving		●			
 Boning		●			
 Cleaver		●			●
 Utility		●		●	●
 Steak		●			
 Paring				●	●



### Plain

Easy to sharpen, this style of blade is great for everyday use, though food may occasionally stick to it.



### Granton

The holes or indentations in a granton blade allow food to fall away from the knife instead of sticking to it.



### Serrated

Serrated knives are more difficult to sharpen, but they're perfect for slicing bread or delicate produce.