






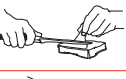




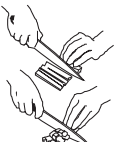



Current Cutlery Lines

<p>Bob Kramer Meiji by Shun</p> 	<ul style="list-style-type: none"> • Handcrafted construction • SG2 powdered steel clad with 64 layers of nickel alloy and stainless Damascus • Handle made of cocobolo PakkaWood® • Designed by legendary knife maker Bob Kramer (1 of 122 Master Bladesmiths in the world today) • Each knife takes 185 separate hand crafted steps to make • Exclusive to Williams-Sonoma
<p>Shun Edo</p> 	<ul style="list-style-type: none"> • Handcrafted construction • Solid VG10 blade • Designed to have the best of both worlds—heft of German knives, precision of Japanese knives • Hammered (“tsuchime”) finish releases food easily • Ergonomic handle, perfect balance • Exclusive to Williams-Sonoma
<p>Michel Bras</p> 	<ul style="list-style-type: none"> • Handcrafted construction • Hardened Japanese steel cutting core, clad with stainless for strength and durability • Titanium coating to enhance anti-oxidation properties, and a matte satin finish • Chestnut-shaped handle made of resin-impregnated hardwood • Apex of handle naturally accommodates fingers • Designed by renowned French Chef Michel Bras and Kai President Koji Endo • Every knife is stamped with a unique serial number • Exclusive to Williams-Sonoma
<p>Global</p> 	<ul style="list-style-type: none"> • Contemporary design • Finest stainless steel material • Seamless construction • Textured handles aid grip even when wet • Hollow handle is filled to create balance • Lighter and more manageable
<p>Zwilling Pure</p> 	<ul style="list-style-type: none"> • Functional design for everyday cutting tasks • Curved bolster provides a seamless transition from handle to blade and supports the thumb • Handles are constructed of soft polypropylene • Blades are designed by Matteo Thun, a world famous architect • Exclusive to Williams-Sonoma
<p>Zwilling Cronidur</p> 	<ul style="list-style-type: none"> • Cronidur 30 steel is used in the aerospace industry and prized for its strength and corrosion resistance • New arched bolster and the blade's special wedge shape provide optimum stability and ease of usage • Micarta handle offers the look and feel of a hardwood with the superior moisture resistance of a composite handle • Blades are designed by Matteo Thun, a world famous architect • Exclusive to Williams-Sonoma

Demo Guide

TECHNIQUE		PRELIMINARY CUTS
Whether you'll be slicing vegetables for a stir-fry or cubing beef for a stew, preliminary cuts, such as peeling, trimming and squaring off, often make subsequent cuts easier to perform.		
PEELING		To peel a thin-skinned fruit or vegetable with a paring knife, hold the blade's edge at a 20-degree angle to the food and shave the blade just beneath the surface. For fruits and vegetables with thick rinds or skins, such as melons or squash, use a chef's knife to neatly peel the food while removing a minimum of flesh.
TRIMMING		Use a boning or chef's knife to trim exterior skin, fat and gristle from raw meat and poultry. Follow the natural contours of the food, keeping the blade angled slightly upward to avoid removing edible meat.
SQUARING OFF		To prevent round fruits or vegetables from slipping or rolling as they're cut, first slice the food in half to create a flat surface that will rest securely on the cutting board. To prepare round foods for precision cuts, such as dice or julienne, trim away a slice from the top, bottom and sides to create an even rectangular or square shape.
CHOPPING		Chopping involves cutting foods into pieces that are bite-size or smaller. While the pieces need not be perfectly uniform in shape, they should be roughly the same size. <ul style="list-style-type: none"> • Perform any necessary preliminary cuts, such as peeling, trimming or squaring off. • Using a chef's knife, grip the handle close to the blade. Use your guiding hand to hold the food. • While keeping the knife tip on the board, lift the heel of the knife and cut down through the food with a smooth, even stroke. • Adjust the position of the food as you cut, sliding it closer to the knife blade while being careful to keep your fingertips away from the cutting edge.
MINCING		Mincing means to chop food as finely as possible. The gently curved blade of a chef's knife allows for the two-handed rocking motion that makes quick work of mincing. Herbs and aromatics, such as garlic and onions, are often minced to fully release their flavors. Roughly cut any large pieces of food into a manageable size. Remove and discard thick stems from herbs, and pile the herbs into a neat, compact mound. Grip the knife handle close to the blade (as for chopping). If you wish, rest the fingertips of your guiding hand on the spine of the knife tip to keep it in contact with the cutting board. Move the knife heel up and down rhythmically, trying not to lift the knife tip from the board. Use a rolling motion, pushing the knife down and forward rather than straight up and down. As the pieces become smaller, use the knife to occasionally push the food into a tight mound and continue mincing until the desired fineness is achieved.
JULIENNING		Julienning means to cut food into long, thin rectangular strips, which are called a julienne. Vegetables are most commonly julienned, although meats and cheese may be prepared this way as well. Peel and trim the vegetable, if necessary, then use the squaring-off technique. This will make it easier to produce a uniform julienne cut. Cut the vegetable lengthwise into slices as thick as the desired julienne. Stack the slices, then make parallel cuts of the same thickness through the stack.
DICING		Dicing involves cutting food into small, uniform cubes (usually ¼ to ½ inch square) so they will cook evenly and be easy to eat. Food that is cut into larger uniform squares is termed “cubed.” Cut the vegetable into julienne strips, as described above. Gather the strips and cut through them crosswise at evenly spaced intervals.

The Anatomy of a Knife

TECHNIQUE		HOLDING & GUIDING THE KNIFE
The way you hold a knife is determined by your personal preference and the cutting task at hand. For optimal comfort and safety, the knife handle should feel steady and secure in your grip.		
GETTING A GRIP		One classic way to hold the knife is to grip the handle with three fingers, resting the index finger flat against the blade on one side while holding the thumb on the opposite side to provide additional stability and control.
THE GUIDING HAND		While one hand holds the knife, the other controls the food you are cutting. This is known as the guiding hand. For general cutting tasks, many cooks prefer this position for the guiding hand: Hold the food to be cut with your fingers tucked under, curled away from the knife blade. The side of the blade rests against your knuckles, safeguarding your fingers. When you're peeling, trimming or paring, you may find yourself holding the food above the cutting surface. If so, the guiding hand should hold and turn the food against the knife blade, making the task more efficient.



A. TIP OF BLADE

B. BLADE

A knife's blade has two edges: the sharp cutting edge and the spine on top. Most blades taper from the heel end to a pointed tip.

C. HEEL OF BLADE

D. BOLSTER

The raised area between the handle and the blade, the bolster provides a center of gravity for strength and balance. It also serves as a safety guard for fingers and makes the knife more comfortable to hold.

E. HANDLE

The handle should fit securely and comfortably in your hand. The most durable handles are triple-riveted through the tang or permanently bonded around it.

F. TANG

The tang is the steel extension of the blade enclosed by the handle. Forged from a single piece of steel, a full or partial tang provides strength and stability and balances the knife.

Visit williams-sonoma.com to search our extensive recipe collection, find menus and tips for entertaining, and browse an expanded selection of products in every category.

WILLIAMS-SONOMA

Cutlery 101:

“When you're learning to cook, some pieces of equipment are essential—and a set of good knives is one of them. Using the proper tool for the job will help achieve the best results, allowing you to quickly and efficiently accomplish everything from peeling and slicing to chopping and mincing. With the right knives and a little practice, you'll soon find that food preparation can be fun and very satisfying.”

— Chuck Williams

Knife Construction: What Knife Suits You?

Forging is one of the oldest methods of knife construction, while stamping is a more modern method. Each knife we carry at Williams-Sonoma is designed and created by expert craftsmen following centuries of tradition.

Forged Cutlery

Forged knives are made by heating a solid steel bar (or blank) to a very high temperature. This high temperature compacts the molecular structure, which in turns “hardens” the steel. The steel is set into a mold and hammered to form the blade. It is then tempered, ground, polished and assembled, sometimes in up to 50 separate steps, most of which are done by hand. A forged knife always features a bolster and an integrated tang.

Stamped Cutlery

The blade of a stamped knife is punched out from a thin sheet of steel. The process is similar to using a cookie cutter to make cookies. The blade is tempered, sharpened and finished, typically by a machine, then the blade is joined to its handle. A stamped knife has little or no tang, and the blade is generally thinner than that of a forged knife, which makes a stamped blade more prone to breakage and wear. Stamped knives are generally less expensive than forged ones.

EUROPEAN V. ASIAN: BLADE DESIGN

The edge on a German knife is generally more curved in order to facilitate the rocking motion Western chefs use for chopping and mincing. The weight held in the thick bolster of German knives aids in this rocking motion, resulting in the expenditure of less effort by the chef.

By contrast, Asian knives are characterized by a flatter cutting edge and a lesser, or nonexistent, bolster. This flat edge and lack of bolster complements the Asian style of cutting: a straight up-and-down motion, where the knife is lifted from the cutting surface.

Continued on next page

Whether you're slicing an apple or boning a chicken, the right knife for the task at hand makes life easier (and safer) in the kitchen. We recommend a starting knife collection include the following items:

<p>Chef's Knife </p> <p>Among the most versatile knives, this is one you'll use daily for chopping, slicing, dicing and mincing fresh fruits and vegetables.</p>
<p>Bread Knife </p> <p>A serrated bread knife cuts soft, fresh loaves without squashing or tearing. It's also great for cutting tomatoes and citrus fruits.</p>
<p>Santoku Knife </p> <p>Combining the features of a cleaver and a chef's knife, this multipurpose knife minces, dices and slices. Its wide blade doubles as a spatula.</p>
<p>Paring Knife </p> <p>This indispensable knife is handy for smaller precision tasks like peeling, slicing, trimming and dicing small fruits and vegetables.</p>
<p>Utility Knife </p> <p>Think of a utility knife as an all-purpose tool, good for everything from chopping vegetables to slicing meat.</p>
<p>Boning Knife </p> <p>This narrow-bladed knife curves inward to give you precision control when you remove meat and poultry from the bone.</p>
<p>Honing Steel </p> <p>Essential for honing your knives so they stay razor sharp, a steel smooths and realigns the worn carbon steel on the blade's edge.</p>

EUROPEAN V. ASIAN: BLADE ANGLE

Traditionally the biggest difference between Asian and European knives has been the angle. Asian blades historically have a much sharper angle—around 16 degrees per side. This was to handle traditional Japanese meals precisely, such as raw fish. German knives are heartier for preparing meats and heavier vegetables. Now the two European lines of knives we carry have the same sharp edge as the Japanese knives, but are still constructed differently with European steel to handle traditional Eastern foods. Both knives are great choices depending on the job at hand.

EUROPEAN V. ASIAN: BLADE CONSTRUCTION

Asian blades tend to be thinner than European ones, and as a result feel lighter than their European counterparts. Asian blades also tend to be “harder,” in that they will hold an edge longer, while European blades may dull more quickly. The edge of a European blade is generally easier to revive.

Vendor Summaries:

WÜSTHOF

ABOUT THE MANUFACTURER: Wüsthof-Trident knives were first produced nearly two centuries ago in the renowned cutlery center of Solingen, Germany. Today, seventh-generation owner Harald Wüsthof takes pride in the fact that these premium knives are precision forged according to the high standards established by his family in 1814. The creation of each knife involves a meticulous 38-stage process, reflecting the combined efforts of more than 200 skilled craftspeople.

CONSTRUCTING WÜSTHOF CUTLERY

- Wüsthof cutlery is made in Solingen, Germany.
- Each blade combines the strength of no-stain steel with the “softness” of carbon steel. Wusthof creates a blade that is rust and stain resistant, yet easy to sharpen.
- The blades are hand-honed and polished for peak condition. Hand-forged for Williams-Sonoma.

ZWILLING J.A. HENCKELS CUTLERY

ABOUT THE MANUFACTURER: The story of Zwilling J.A. Henckels cutlery began in 1731, when Johann Peter Henckels registered the now-famous “twin” symbol as his trademark with the Cutler’s Guild in Solingen, Germany. Blending centuries’-old traditions with the latest innovations, Zwilling cutlery is standard equipment in professional and home kitchens around the world.

CONSTRUCTING ZWILLING CUTLERY

- Zwilling cutlery is made in Solingen, Germany.
- Zwilling knives are one-piece precision-forged, and are then ice-hardened by an exclusive process which gives the cutting edge even greater strength and edge-retention.

SHUN

ABOUT THE MANUFACTURER: For the past 700 years, Seki City has been home to Japan’s finest metalsmiths. The city’s reputation, founded on the exemplary sword-making techniques of its resident metal forgers, is sustained by the superior craftsmanship of locally made culinary knives. Shun is part of this tradition of excellence. Forged from various super steel, one of the strongest alloys available to knife makers, Shun blades are renowned for their long-lasting and razor-sharp edges. Shun also offers complimentary lifetime sharpening on their knives.

CONSTRUCTING SHUN CUTLERY

- Shun cutlery is made in Seki City, Japan.
- Each Shun blade is hand-ground.
- Shun knives are incredibly well-balanced, with the blade length specially crafted to place the knife’s balance directly in the center of the knife.

GLOBAL

ABOUT THE MANUFACTURER: Introduced by the Japanese company Yoshikin in the mid-80’s, Global knives are descended from a noble tradition over a thousand years old. Global knives are manufactured using a process inspired by Japanese sword smiths who crafted strong, sharp blades for samurai warriors. Today, this cutlery combines the finest aspects of classic Asian knives with state-of-the-art technology. The result: knives that provide perfect balance, exceptional precision and unrivaled sharpness while feeling lightweight in your hand. Blades glide effortlessly through foods, without sticking or tearing-whether you’re chopping vegetables for a stir-fry or thinly sliced fish.

CONSTRUCTING GLOBAL CUTLERY







- Global cutlery is made in Niigata, Japan.
- Forged from an extremely hard stainless-steel alloy, that’s extremely durable and resists rust and corrosion.
- Global knives are ice-tempered to increase overall strength while fortifying the blade’s razor-sharp edge.
- Global cutlery has hollow handles that are weighted to balance each knife to ensure superb control, precision and flexibility.

Cleaning & Storing Your Cutlery

Fine cutlery should never be washed in a dishwasher. The sharp edges can do damage to the rubber coating of the dishwasher baskets, eventually allowing the metal underneath to rust. Other items in the dishwasher can strike the knife edge, damaging the knife and/or the other item. If left in the dishwasher, food stuck on the blade can cause damage and pitting. Plastic handles may be discolored by detergents, and wooden ones are damaged by soaking. Hot and cold cycles may change the temper of the steel, causing brittleness.

After each use, wipe knives dry or wash them in sudsy, lukewarm water, but never leave them soaking. Towel dry and store in a block or rack.

Current Cutlery Lines

<p>Wüsthof Classic</p> 	<ul style="list-style-type: none"> • Traditional and classic look; single full bolster • Triple riveted, full tang handle • Ergonomic high-impact polypropylene handles • High carbon no-stain steel • Perfectly balanced
<p>Wüsthof Grand Prix II</p> 	<ul style="list-style-type: none"> • Perfectly balanced; concealed tang; single full bolster • High carbon no-stain steel • Molded pebble-grained handles of slip resistant polypropylene material • Ergonomically-contoured handle
<p>Wüsthof Classic Ikon</p> 	<ul style="list-style-type: none"> • Double full bolster; recessed bolster for heel • Triple riveted, full tang handle • Ergonomic high-impact polypropylene handles • Hand finished, high carbon no-stain steel • Perfectly balanced
<p>Wüsthof Ikon Blackwood</p> 	<ul style="list-style-type: none"> • Double full bolster; recessed bolster for heel • Triple riveted, full tang handle • African Blackwood Handle – exotic wood, insensitive to moisture, unique markings to each knife • Hand finished, high carbon no-stain steel • Perfectly balanced
<p>Shun Classic</p> 	<ul style="list-style-type: none"> • VG10 “super steel” cutting core creates a razor sharp edge • Clad with 32 layers of high carbon stainless steel for strength and flexibility • Perfectly balanced handles made of ebony-black PakkaWood® (a resin-infused hardwood) • Ergonomic D-shaped handle contours to your hand comfort and control • Damascus blade reduces drag when cutting • Over 100 handcrafted steps are required to make every knife
<p>Shun Kaji</p> 	<ul style="list-style-type: none"> • Handcrafted construction • SG2 powdered steel cutting core • Ancient Damascus clad construction, with 32 layers of nickel alloy and high carbon steel • Full tang • Double rivet • Handle made of ebony-black PakkaWood® • Ambidextrous handle • Exclusive to Williams-Sonoma