



WÜSTHOF

Made in Solingen, Germany. Since 1814

Classic 3 1/2" Paring Knife

\$39⁹⁹

\$67 Open Stock Value | **SAVE \$27**

Ideal for paring, peeling and coring fruits and vegetables.

Recently rated the best recommended all-purpose paring by Cook's Illustrated – JAN/FEB 2011



Classic 6" Chef's Knife

\$49⁹⁹

\$125 Open Stock Value | **SAVE \$75**

The most important knife in the kitchen. Ideal for chopping, mincing, dicing and much more!

Tremendous Deal on the "Work Knife"



7-Pc. Classic Block Set

\$299⁹⁹

\$562 Open Stock Value | **SAVE \$262**

Come-Apart Kitchen Shears, 3 1/2" Parer, 6" Utility, 8" Bread, 8" Cook's, 9" Steel

Our best selling set



Family owned since 1814. Made in Solingen, Germany.

Each knife is forged from a single blank of high-carbon, rust-resistant steel alloy and goes through approximately 40 major manufacturing steps. Wusthof is preferred by chefs around the world. Find out today why chefs, foodies and cooking enthusiasts prefer a knife in the kitchen that has heft, weight, balance and will hold an edge.

Available at fine kitchenware stores everywhere. Store listing at www.wusthof.com. Prices available through 12/31/10.

