

simha knives

9" chef's knife: a slightly hefty feel and a handle that's a little closer to the action makes this a good choice as a 'one and only' knife. 15oz

7" chef's knife: a similar feel to the 9" but better in a tight workspace. Also a good choice as a 'one and only' knife if space is a concern. 12oz

6" boning knife: fantastic for taking apart chicken, beef, game or waterfowl. A heavy spine makes this knife nearly indestructible. 7.5oz

8" fillet knife: great for fish, and fine slicing of anything. Light and flexible. 8oz

3.75" paring knife: a traditional paring knife for small, precise work. 3.5oz

3" deep paring knife: a deeper blade with more knuckle room for mincing garlic, or sectioning small fruit. Especially nice for de-veining shrimp. 4oz

Daily maintenance of 7 to 10 alternating backhand strokes on a rawhide honing strap, and occasional renewing of the cutting edge with a fine diamond steel or waterstone will keep your knives in tip-top shape for years to come. Wash with warm, soapy water, rinse clean through the handle, and shake out any excess water.

Please, DO NOT put these knives in the dishwasher.

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