







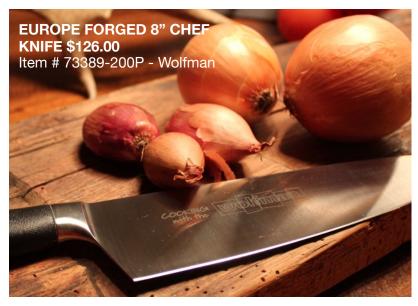
## EUROPE FORGED KNIVES

There are two ways to make a knife: stamping or forging, but the quality of a knife is not dictated by whether it is forged or stamped. Rather, quality is based on the type of steel used to make the blade, followed by the proper tempering and grinding. The best culinary steel is "High Carbon Stainless Steel," a surgical steel of uniform hardness with resistance to rust and corrosion. That's what we use for all of our knives and they will all last for many years. Guaranteed.

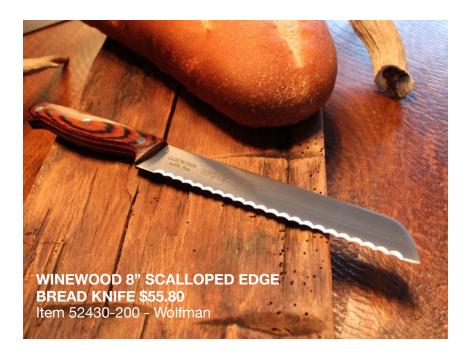
Our finest set of knives, the Europe Forged line, is made in Europe, of course, and offers superior quality and performance. These knives are heavier in weight than our other lines and appeal to experienced cooks and chefs. This ergonomic handled, full-tang set includes a paring knife designed to make the job of peeling or skinning fruits and vegetables or other intricate work such strawberry hulling easy and safe.

Our semi-flexible boning knife is solid but has enough give for cutting up chicken or pork safely and efficiently. And our chef knife is your multipurpose knife for mincing, chopping, slicing and disjointing meat. If you're using paring knives for everything, then you need a chef knife. Treat yourself to one that will do the job for years to come.









WINEWOOD 4" PARING KNIFE (right) \$29.70 Item #52203-100-Wolfman

WINEWOOD 7" SANTOKU (below) \$90.90 Item #52405-180-Wolfman

WINEWOOD SET of 3 (below) \$176.40 Knives sold separately





#### WINEWOOD KNIVES

Like our Europe Forged line, our Winewood knives have full-tang blades, meaning the blades run the full length of the handle, providing good leverage for improved safety.

This stamped, high carbon stainless steel set has visible rivets on the stained, engineered North American hardwood handles which are ergonomic in design - that makes them comfortable to use. Lighter in weight than the Europe Forged line, the Winewood line would be suitable for the average home cook. The set includes a Santoku knife with a granton edge, which is an Asian styled multi-purpose knife good for mincing, chopping, and dicing. Food won't get stuck to the blade due to the oval indentations. If you have small hands or find a cleaver overwhelming, then a Santoku would work for you.

In addition to the Santoku, the Winewood line has a paring knife and a bread knife. The key to a good bread knife is the serrated edge. These scalloped points require little pressure to cut into both hard and soft foods without crushing them, such as Italian bread, watermelon skins, or ripe tomatoes.

# EURO CULINARY KNIVES

With new cooks in mind, our Euro Culinary line has slip-resistant handles. This economical set is made of stamped, high carbon stainless steel and is light in weight. This line contains a paring knife, granton edge Santoku knife, and a serrated edge bread knife.

Enjoy!

Chef David Wolfman

### EURO CULINARY 4" PARING KNIFE (below) \$9.00

Item #88203-100-Wolfman



EURO CULINARY 8" BREAD KNIFE (below) \$34.20

Item # 88430-200-Wolfman







#### **EUROPE FORGED 8 PIECE SET WITH WOODEN KNIFE BLOCK** Call to inquire

Includes:

10" Chef's Knife

8" Chef's Knife

6" Boning Knife, Semi-flexible

6" Chef's Boning Knife

6" Chef's Fillet Knife, Flexible

3 1/2" Chef's Paring Knife

10" Professional Steel

Take apart Kitchen Shears

Knife Block (with one large spare opening)







#### **EURO CULINARY** 9 PIECE SET WITH WOODEN **KNIFE BLOCK** Call to inquire

Includes:

10" Cook's Knife

10" Pastry/Bread Knife

10" Slicer, Regular

6" Utility Knife

6" Boning Knife, Semi-stiff

8" Roasting Fork

3 1/2" Paring Knife

10" Steel

Take apart Kitchen Shears

Knife Block



#### **WINEWOOD** 9 PIECE SET WITH WOODEN **KNIFE BLOCK** Call to inquire

Includes:

10" Carving Knife

9" Chef's Knife

8" Bread Knife

7" Santoku Knife

6" Boning Knife, Semi-flexible

8" Roasting Fork

4" Paring Knife

10" Professional Steel

Take apart Kitchen Shears

Knife Block

#### **KNIFE BLOCKS**

For storing knives when not in use, a knife block is probably the safest. Ours are made of natural hardwood and are heavy enough to hold a combination of knives, shears and steel. They rest on the countertop but are out of reach of small children. 5

## PRICES AND ORDERING

Our products are sold individually, and online only, through our website. Visit our website for the link to place an order from either Canada or the US or use the links below. Click on "Add to Cart" to order each item one at a time. Prices are Canadian. Taxes and shipping are extra.

For ordering knife block sets, call Marlene at 416-570-7700 or email info@consultmarlene.com.

For more information visit www.cookingwiththewolfman.com

# OTHER CULINARY PRODUCTS

You can also add other specialty chef tools and gadgets to your order from our manufacturer, including butchering equipment, pastry bags, digital meat thermometers and more. These products do not have the Cooking With the Wolfman logo on them, however.

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|--------------------------------|---|--------------------------|-----------------|
| PRODUCT                        | DESCRIPTION                                 | ITEM NUMBER              | PRICE           |
| Europe Forged Paring<br>Knife  | 3 1/2" Full-tang                            | 73381-090P-<br>Wolfman   | \$57.60         |
| Europe Forged<br>Boning Knife  | 6" Semi-flexible,<br>Full-tang              | 73386SF-150P-<br>Wolfman | \$85.50         |
| Europe Forged Chef<br>Knife    | 8" Full-tang                                | 73389-200P-<br>Wolfman   | \$126.00        |
|                                | Set of 3                                    |                          | \$269.10        |
|                                | Knife Block Set of<br>8                     |                          | call to inquire |
| Euro Culinary Paring<br>Knife  | 4" Utility                                  | 88203-100-<br>Wolfman    | \$9.00          |
| Euro Culinary Bread<br>Knife   | 8" Scalloped edge                           | 88430-200-<br>Wolfman    | \$34.20         |
| Euro Culinary<br>Santoku Knife | 7" Granton edge                             | 82405-180-<br>Wolfman    | \$49.50         |
|                                | Set of 3                                    |                          | \$92.70         |
|                                | Knife Block Set of<br>9                     |                          | call to inquire |
| Winewood Paring<br>Knife       | 4" Full-tang with rivets                    | 52203-100-<br>Wolfman    | \$29.70         |
| Winewood Bread<br>Knife        | 8" Scalloped edge,<br>Full-tang with rivets | 52430-200-<br>Wolfman    | \$55.80         |
| Winewood Santoku<br>Knife      | 7" Granton edge,<br>Full-tang with rivets   | 52405-180-<br>Wolfman    | \$90.90         |
|                                | Set of 3                                    |                          | \$176.40        |
|                                | Knife Block Set of 9                        |                          | call to inquire |

| PAYPAL/ CREDIT/ DEBIT ACCEPTED |  |  |  |  |
|--------------------------------|--|--|--|--|
| CANADIAN CUSTOMERS ORDER HERE  |  |  |  |  |
| AMERICAN CUSTOMERS ORDER HERE  |  |  |  |  |

