

# Kitchen Knives

► **Murray Carter Knives** are some of the sharpest knives in the world. Hand made and tri laminated, they must be experienced to be believed. Knives for those who want the best.

Finns love the taste of rye bread since the Iron Age, when they first began to cook leavened rye in its present form.

► **Global Knives** are made from Molybdeium/Vanadium steel. Each knife is carefully weighted to ensure perfect balance. Recommended by chefs, the seamless construction eliminates dirt traps, for hygiene.

▼ **Blue Handled Fillet Knives.** Out fishing or in the kitchen these rubber gripped Teflon coated fillet knives get the job done easily and comfortably.



Potatoes have always been the mainstay of Finnish cooking and they are served as a side dish with almost every meal.