

Our Replacement and Service Policy

replacement . . .

If your Cutco is damaged by misuse or accident, replacement pieces are available at one-half the current retail price* plus applicable taxes. A note of explanation should accompany returned items.

After our inspector has examined the returned merchandise, replacement will be expedited and you will be advised of any applicable charges.

service . . .

Cutco Durable Double Grind magic-cutting knives will maintain a keen cutting edge without sharpening, provided they are only used for the preparation and serving of food and not used in prying or chopping. In the event that any Double-D knife should not hold its edge, it may be returned for resharpener for the following nominal handling charge*:

\$1.00 for one piece, 50¢ for each additional piece (when more than one is returned) plus any applicable taxes. Resharpener service is not offered for #66 Shears. Replacement service, however, is offered.

Our invoice for this service will be included with returned items. Returned merchandise should be addressed as follows:

Denver and East
CUTCO CUTLERY
1116 E. State St.
Olean, New York 14760

West
CUTCO CUTLERY
21063 Forbes St.
Hayward, Calif. 94545

*Replacement and Service Charges subject to change without notice.



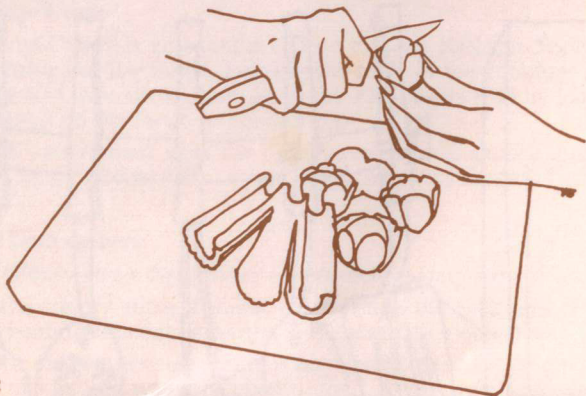
CUTCO
Use/Care
Carving
Guide



◆ CUTCO ◆ Paring Knife

Directions for Use:

1. Hold food to be pared firmly in fingers and thumb of left hand.
2. Lay PARING KNIFE across fingers of right hand with cutting edge of knife pointed to the left. Allow fingers to follow the curve of the handle.
3. Place the thumb of the right hand gently against food to be pared.
4. Make a cut through the skin of the food to be pared; continue cutting a thin layer of the skin using the right thumb to rotate the food and guide the blade of the knife. (Reverse procedure if left-handed.)



Uses:

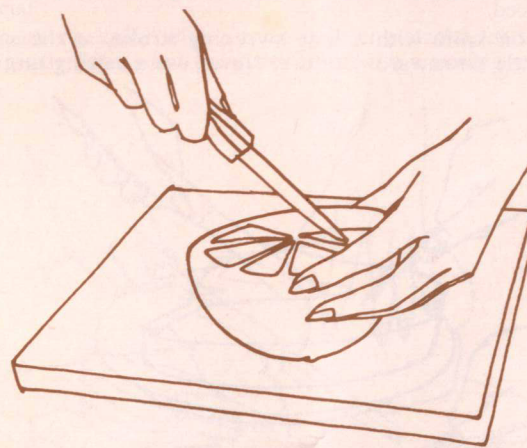
- Paring potatoes, apples, cucumbers, peaches, pears, parsnips, turnips, rutabaga.
- Removing roots and stems from carrots, beets, rhubarb, radishes, spinach, cauliflower, celery.
- Scaling asparagus, trimming Brussels sprouts, scraping carrots.
- Cutting eyes from potatoes and blemishes from fruits.
- Pitting plums, peaches, nectarines, pomegranates.
- Seeding and skinning grapes.
- Making radish roses, celery curls, pickle fans.
- Removing black line from shrimp.
- Removing stomach sac from lobster.



◆ CUTCO ◆ Trimmer

Directions for Use:

1. Grasp handle of the TRIMMER between thumb and forefinger with fingers following curve of handle.
2. The TRIMMER is held in the same position regardless of the task: slicing, cutting, trimming, coring, boning, scraping.



Uses:

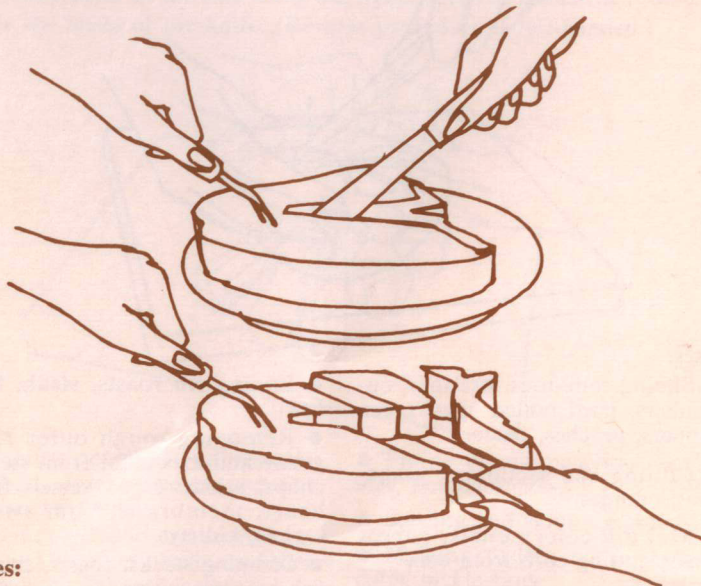
- Slicing tomatoes, oranges, cucumbers, hard boiled eggs, green peppers, peaches, pears.
- Cutting and sectioning grapefruit, oranges.
- Making celery curls, carrot sticks, cutting corn from cob.
- Trimming cauliflower, broccoli.
- Peeling pineapple, grapefruit, oranges, melons, eggplant, squash.
- Coring lettuce, green peppers.
- Boning rib roasts, steak, fish, fowl.
- Removing tough outer rind, gristle and excess fat from steaks, chops, roasts; blood vessels from heart, membrane from sweetbreads, kidneys.
- Scraping steaks, roasts, skin of fish before cooking.
- Removing fins from fish; pinfeathers from chickens.
- Gashing edges of steaks, chops, ham slices before broiling.



◆ CUTCO ◆ Petite Carver

Directions for Use:

1. Place food to be cut or sliced on cutting board.
2. Grasp handle of PETITE CARVER between thumb and forefinger with fingers following curve of handle.
3. Place portion of blade of PETITE CARVER nearest to handle on food to be sliced.
4. Pull back on knife with a long sweeping stroke, at the same time exerting a gentle downward pressure. Never use a sawing motion.



Uses:

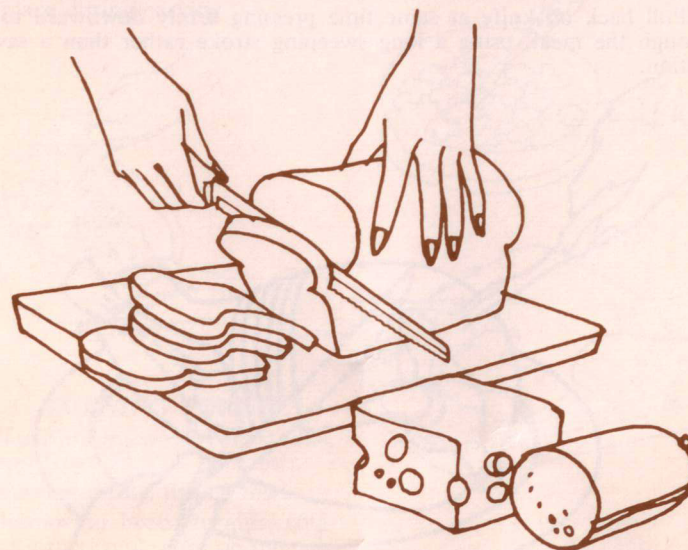
- Carving steaks, small roasts, hams.
- Carving chicken, duck, game, small turkeys.
- Halving grapefruit, slicing pineapple, small melons.
- Slicing eggplant, squash.
- Cutting layer cake.



◆ CUTCO ◆ The Slicer

Directions for Use:

1. Place boneless meat or other food to be sliced on cutting board.
2. Grasp handle of THE SLICER between thumb and forefinger with fingers following curve of the handle.
3. Place portion of blade of THE SLICER nearest to handle on food to be sliced.
4. Pull back on knife with a long sweeping stroke, at the same time exerting gentle downward pressure. Never use a sawing motion.



Uses:

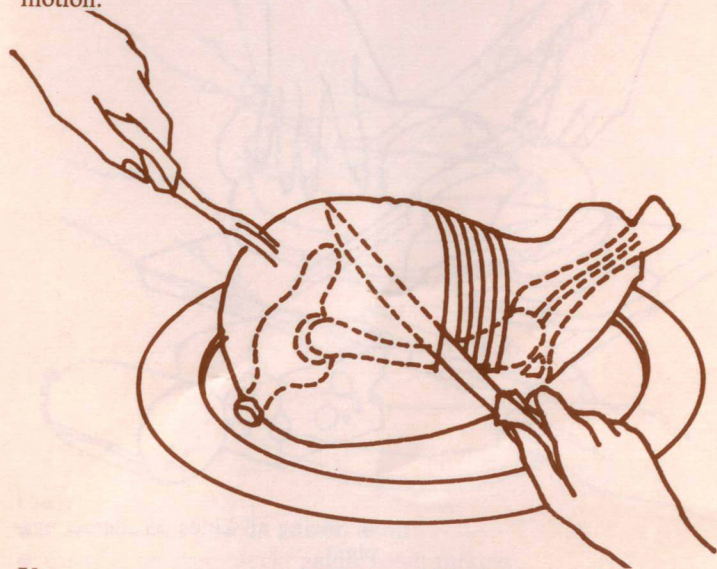
- Slicing rolled roasts, white meat of fowl, ham loaf, ham and other boneless meats.
- Slicing all kinds of cheese, eggplant.
- Cutting bread, sandwiches, layer cake.
- Shredding cabbage, lettuce.



◆CUTCO◆ Carving Knife

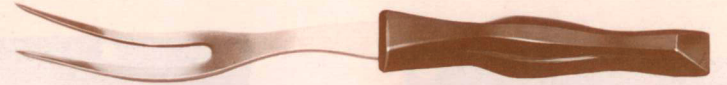
Directions for Use:

1. Place meat or fowl to be carved on platter.
2. Grasp handle of CARVING KNIFE between thumb and forefinger with fingers following curve of handle.
3. Grasp handle of CARVING FORK in the same manner in other hand; insert tines in meat or fowl.
4. Place portion of blade of CARVING KNIFE nearest to handle on meat or fowl to be carved.
5. Pull back on knife at same time pressing firmly downward to cut through the meat, using a long sweeping stroke rather than a sawing motion.



Uses:

- Carving large roasts with bone such as standing ribs of beef, leg of lamb, pork loin, baked ham.
- Carving turkey, chicken, duck, wild game.



◆CUTCO◆ Carving Fork



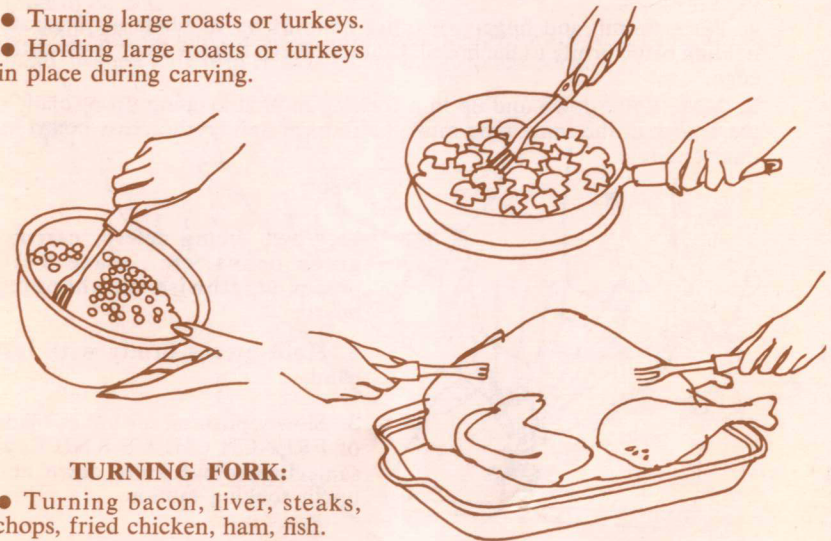
Turning Fork

Directions for Use:

Grasp handle of the CARVING FORK or TURNING FORK between thumb and forefinger with fingers following curve of handle.

CARVING FORK:

- Turning large roasts or turkeys.
- Holding large roasts or turkeys in place during carving.

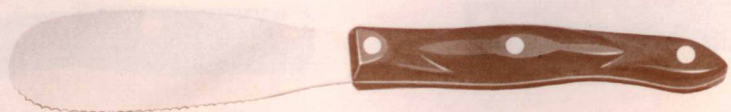


TURNING FORK:

- Turning bacon, liver, steaks, chops, fried chicken, ham, fish.
- Serving meats, fish or fowl.
- Removing beets, turnips, rutabaga, sauerkraut, corn on the cob, spinach from cooking utensil.
- Stirring foods in fry pan while sautéing.
- Tossing ingredients together, such as, crumb mixtures, meat loaf mixtures.

TURNING FORK AND CARVING FORK TOGETHER:

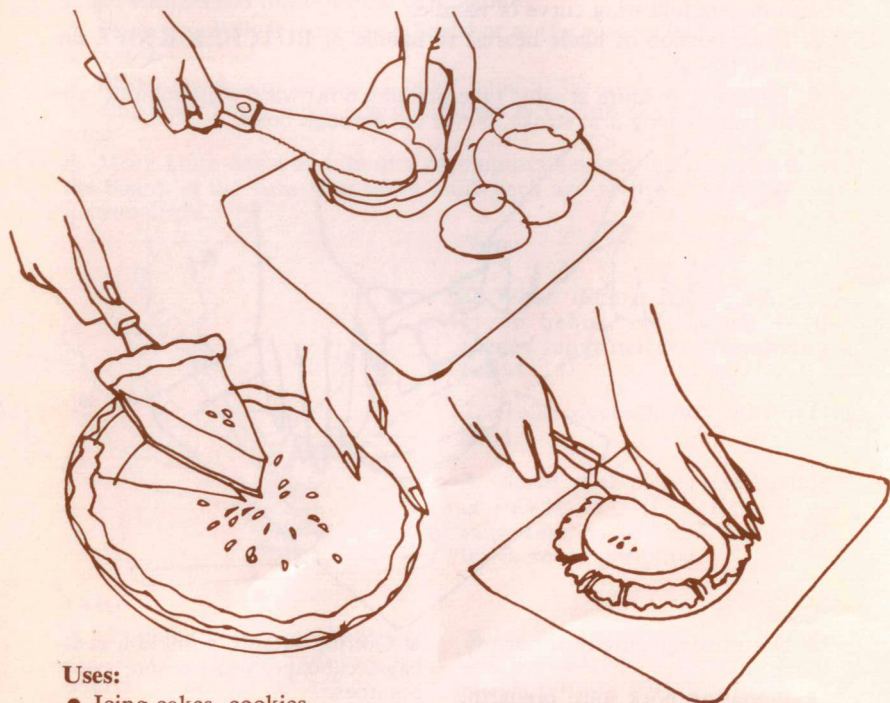
- Lifting large roasts or turkey from the roasting pan to the serving platter.



◆ CUTCO ◆ Spatula Spreader

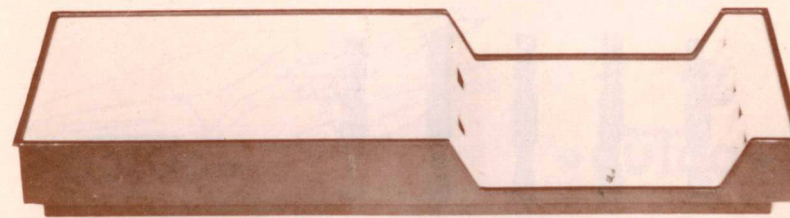
Directions for Use:

Grasp handle of the SPATULA SPREADER between thumb and forefinger with fingers following curve of handle.



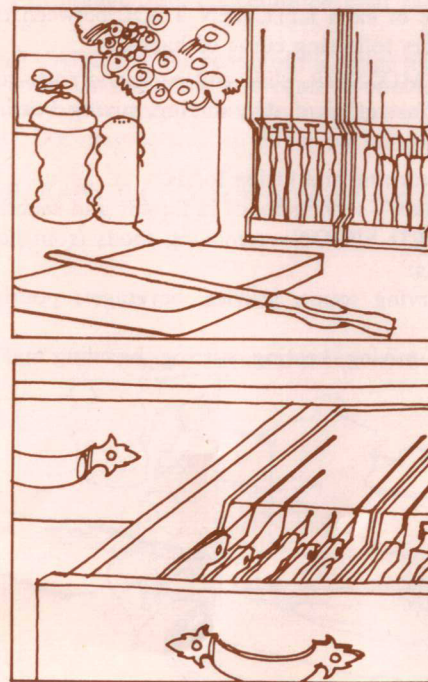
Uses:

- Icing cakes, cookies.
- Spreading sandwiches with butter and sandwich fillings.
- Cutting sandwiches.
- Cutting and removing bar cookies from pan.
- Spreading tea sandwiches and canapes with filling.
- Perfect for lifting that first piece of pie from the plate.



◆ CUTCO ◆ Storage Trays

The STORAGE TRAYS are specially designed to hold the complete set of Cutco Cutlery—one slot for each knife or fork. Always return washed piece of cutlery to STORAGE TRAY after each use.



The STORAGE TRAYS may be placed into a drawer, or may be hung on the wall. They are made of high performance thermo resin, are stain resistant and are easily kept clean by using soap or mild detergent and water. Do not use abrasive cleaners on these trays.



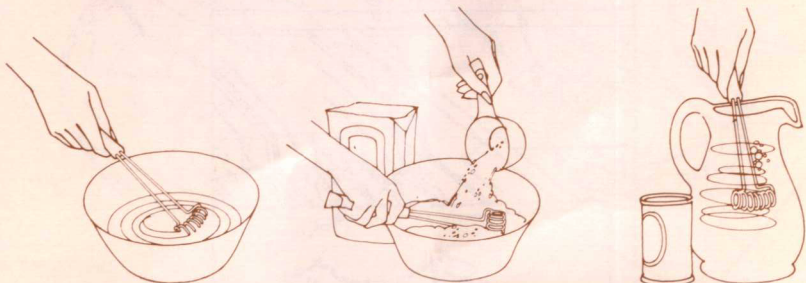
◆ **CUTCO** ◆
Kitchen Tool Set

Directions for Use:

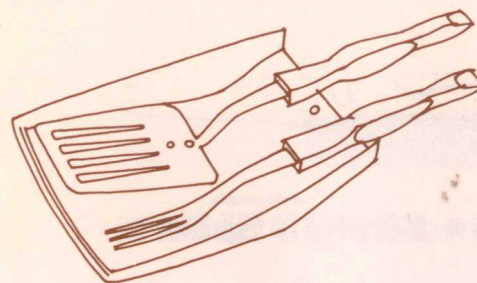
1. Grasp handle of each KITCHEN TOOL between thumb and fore-finger with fingers following curve of handle.
2. When using MIX-STIR, slide coil back and forth across bottom of pan or bowl for fast, efficient, easy stirring, mixing, beating and blending.

Uses:

- **TURNER**—turning and lifting foods.
- **SOLID SPOON**—serving foods in liquids and sauces.
- **PERFORATED SPOON**—removing foods from liquids; skimming soups and stocks.
- **LADLE**—serving soups, gravies, beverages; pouring batters onto griddle.
- **MIX-STIR**—mixing, beating, stirring, blending and whipping.



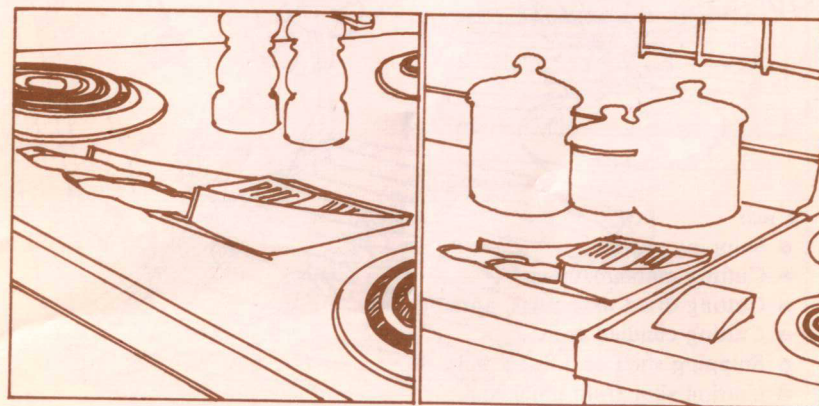
- **Mixes and Beats**—gravies, sauces, batters, puddings, fillings, candies, frostings.
- **Stirs and Blends**—flour and sugar into egg whites, sugar into whipped cream, soups and chowders.
- **Whips and Aerates**—milk shakes, eggs, toppings, fruit juices, instant puddings, instant potatoes.

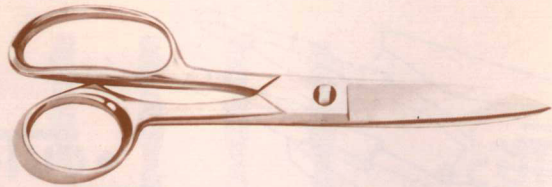


◆ **CUTCO** ◆
Range Caddy

The RANGE CADDY is a convenient tray to protect your Cutco Kitchen Tools, Turning Fork and other utensils used on your range. And, it prevents messy drippings from collecting on your range and counter. Directions for Use:

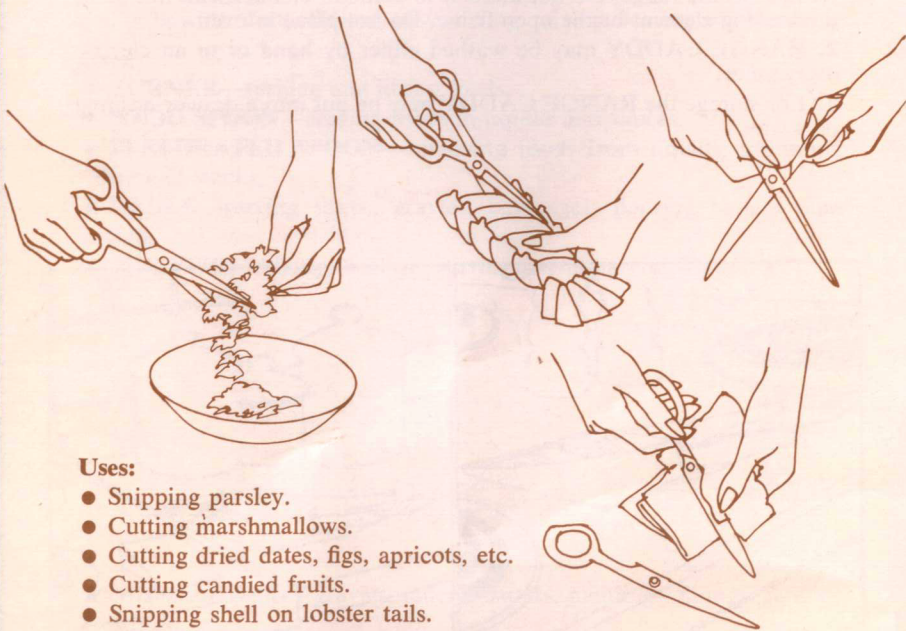
1. Place RANGE CADDY in the center of the range top or on the counter next to the range. Do not allow it to come in contact with hot pans, the heating element or the open flame. Do not place in oven.
2. RANGE CADDY may be washed either by hand or in an electric dishwasher.
3. For storage the RANGE CADDY may be put into a drawer or hung on a wall.





◆ **CUTCO** ◆ Kitchen Shears

The KITCHEN SHEARS is the perfect tool for many cutting jobs around the kitchen. They come apart for easy cleaning. The KITCHEN SHEARS simplifies the job of chopping many foods, such as parsley—merely hold the leaves of a sprig of parsley together and snip. When cutting sticky type foods such as marshmallows, dried and candied fruits—merely dip blades into granulated sugar several times while cutting to prevent food from sticking to them.



Uses:

- Snipping parsley.
- Cutting marshmallows.
- Cutting dried dates, figs, apricots, etc.
- Cutting candied fruits.
- Snipping shell on lobster tails.
- Cutting skin from chicken.
- Snipping top edge of grapefruit and orange halves for decorative effect.



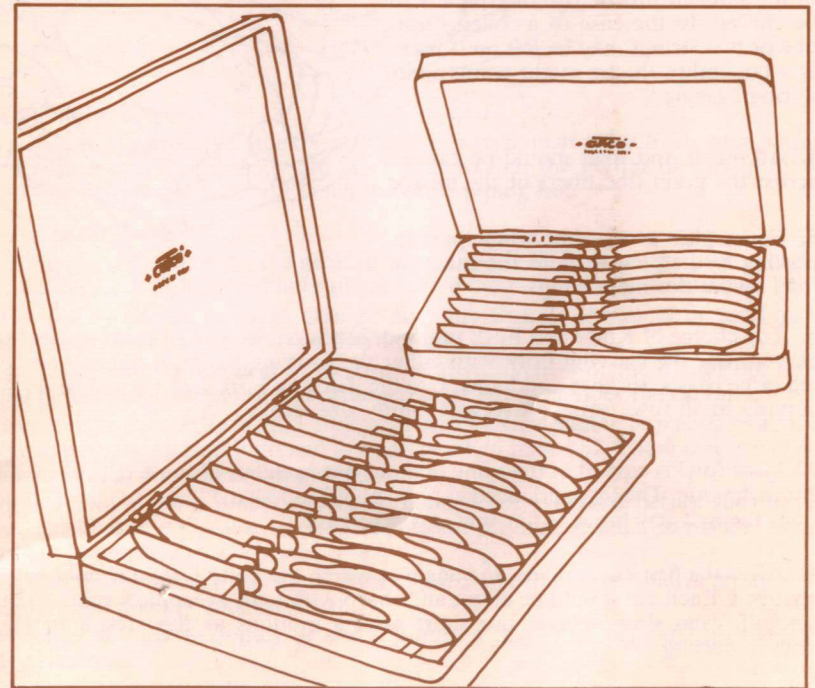
◆ **CUTCO** ◆ Meat Knives

Directions for Use:

Grasp handle of the MEAT KNIFE between thumb and forefinger with fingers following curve of handle.

Uses:

Styled to complement the finest china and silver in your dining room and to be equally at home in your kitchen or at the barbeque grille. For cutting all types of steaks, chops, roasts, fowl.



Carving Section

Cutco gives you fine carving cutlery, and if the following suggestions are observed, even the most inexperienced can carve a roast or turkey successfully.

Tips on Carving

1. Properly cooked meat is important for successful carving. If a roast or fowl is cooked at too high an oven temperature, it may have a difficult-to-carve outer crust. Or if a braised cut of meat is overcooked, the meat will fall apart.

2. After the roast or fowl is removed from the oven, it should be allowed to "set" for a few minutes. This allows the meat to "firm up" making carving easier.

3. String and skewers should be removed in the kitchen just before the roast is to be carved. In the case of a rolled roast, one or two strings may be left on if there is a possibility that it might come apart during carving.

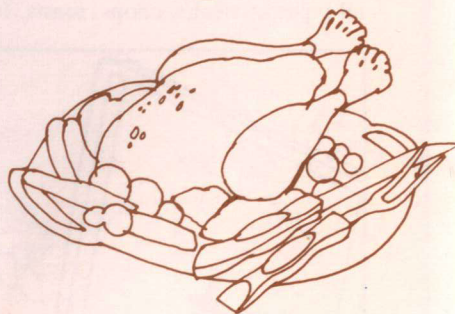
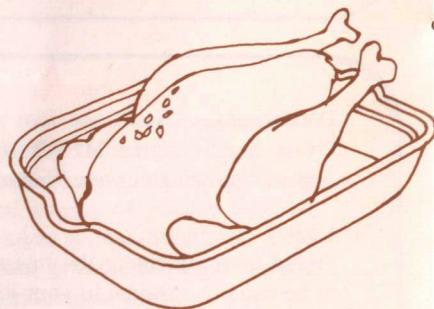
4. All meats and fowl should be carved across the grain (the fibers of the meat).

5. Forks play a very important part in carving by helping to hold the meat or fowl secure during carving.

6. The choice of Knife and Fork to use depends on the size of meat or fowl to be carved. Use the Carving Fork with either the Carving Knife or Slicer when carving large roasts, turkeys and hams. Use the Turning Fork and Petite Carver when carving small fowl, small roasts and family size steaks.

7. Most fowl is carved in the same manner but each cut of meat requires a different technique. The inexperienced carver should follow the "how to carve" illustrations the first few times. After that it will be easy.

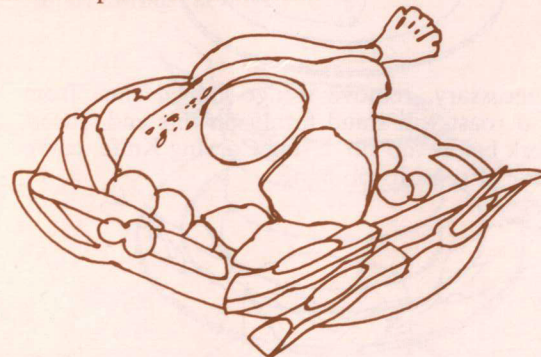
8. After the first cut is made, the angle at which the knife is held should never be changed. Each cut should be direct and sharp with long sweeping strokes to insure smooth, even slices. Never use short sawing motions as they result in jagged, uneven cutting.



9. When carving either a standing or rolled rib of beef, it is always a graceful courtesy for the carver to inquire whether a guest prefers meat well done, medium or rare. When carving chicken or turkey you should ask the guests' preference for light or dark meat.

10. The good carver will make certain each plate contains approximately the same amount of fatty and lean pieces as well as choice and less choice slices.

11. There are no hard and fast rules to where the carving knife and fork are placed after the carving is completed. They may be laid together on the platter; they may be placed one at each end of the platter; or they may be placed together with the tops on a knife rest. The most important point is they should be placed where they will not drip onto the tablecloth.



Carving in the Kitchen

Use a cutting board, carve quickly and arrange sliced meat attractively on a warm platter. Have everything ready ahead of time so that the platter of carved meat and all the rest of the food will reach the table piping hot.

Carving at the Table

Place the platter containing the meat or fowl directly in front of the person carving, and the stack of heated dinner plates where they will be most accessible.

1. The platter should be large enough not only to hold the meat or fowl as it stands, but to hold the portions as they are cut.

2. Garnishes add a great deal to the overall attractiveness of the platter but they should be kept to a minimum and arranged so as not to hamper the carver.

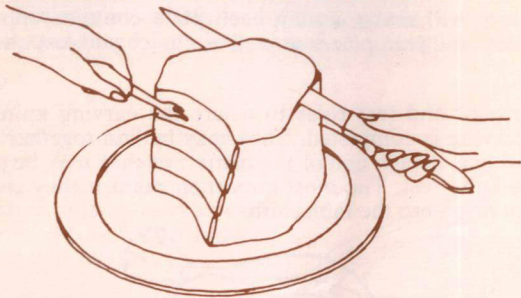
3. Sometimes, especially with a turkey, a small extra platter is placed near the carver to hold the second joint and drumstick when removed. These pieces can be divided and sliced on the small platter.

4. It is usually a good practice to carve enough for everyone before starting to serve. This makes it possible to offer a choice of servings and it also assures more simultaneous service to everyone.

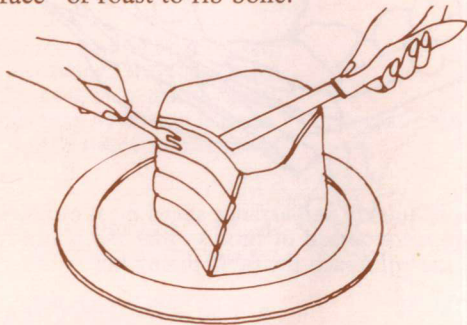
5. Be certain the platter, the extra plate if used and the dinner plates are hot. A cold plate can quickly cool hot food.

6. Whether the carver stands or sits is purely a matter of personal preference. Either is correct.

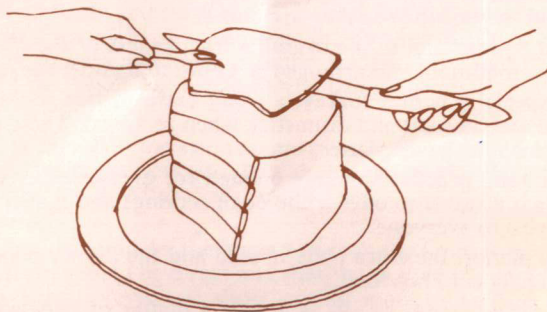
Standing Rib of Beef



1. When necessary, remove wedge-shaped slice from large end so roast will stand firmly on this end. Insert Carving Fork below top rib. Using Carving Knife, carve across "face" of roast to rib bone.



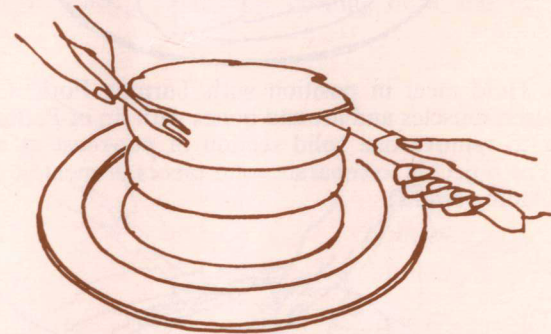
2. Cut along rib bone with tip of Carving Knife to release slice.



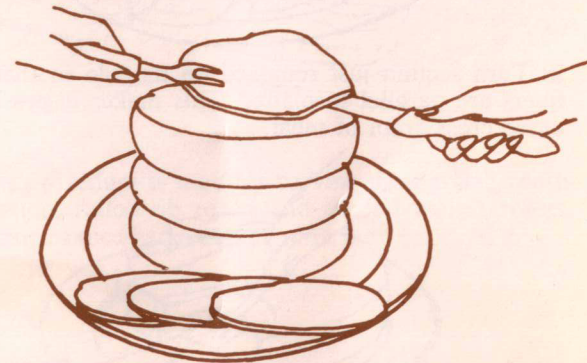
3. Slide Carving Knife back under slice and, steadying it with Carving Fork, lift slice to side of platter or auxiliary platter.

Boneless Rolled Rib of Beef

1. The rolled rib roast is usually carved like the standing rib roast. Remove strings and skewers in kitchen just before the roast is to be carved. One or two strings may be left on if there is a possibility that roast might come apart during carving.



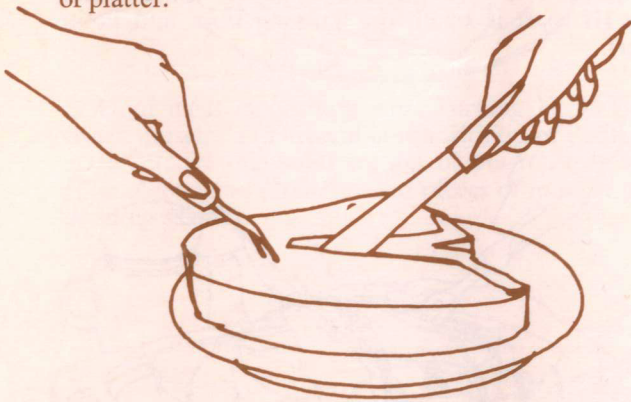
2. Stand roast on end on platter. Insert Carving Fork, tines pointing down, into side of roast about half way between top and bottom.



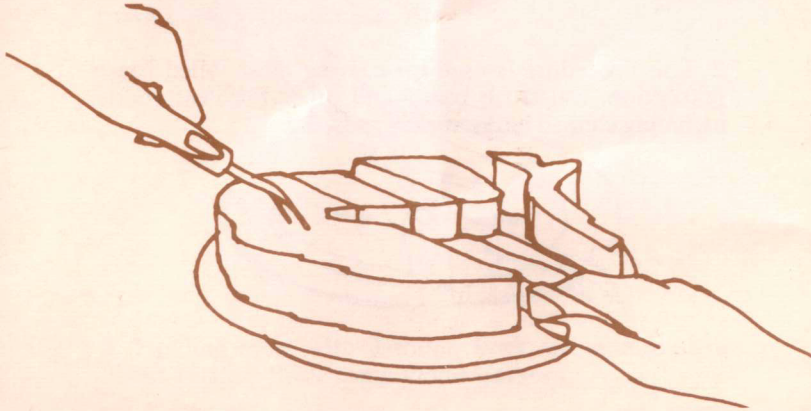
3. Using Slicing Knife, carve across "face" of roast making $\frac{1}{4}$ inch slices. Slide Slicing Knife back under slice and, steadying it with Carving Fork, lift slice to side of platter or auxiliary platter.

Porterhouse and T-Bone Steak

1. Hold steak steady with Turning Fork. Use tip of Petite Carver to cut closely around bone. Lift bone to one side of platter.



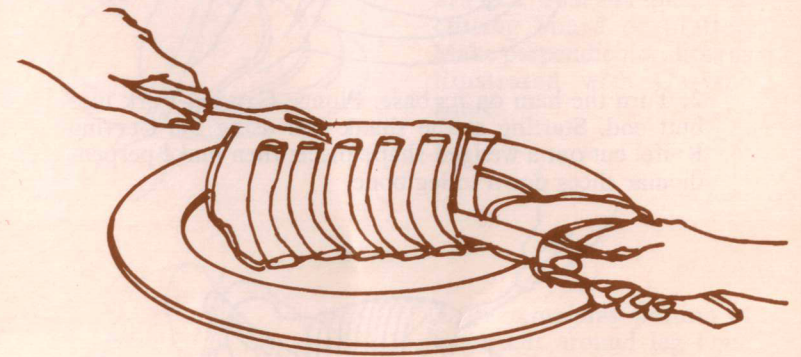
2. Carve across full width of steak using Petite Carver, cutting through both top loin and tenderloin. Diagonal slicing (cutting at a slight angle) is recommended for thick steaks.



Rib or Loin Roast

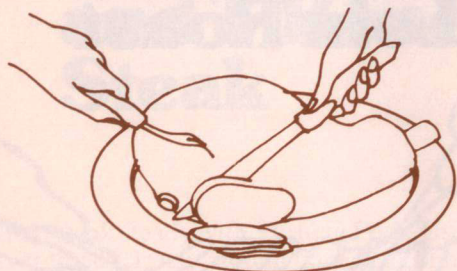


1. Before roast is brought to the table, remove back bone with Carving Knife leaving as little meat on the bone as possible.

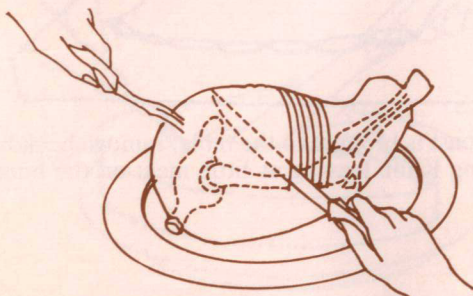


2. Place roast on platter with rib side facing carver so he can see angle of ribs and can make slices accordingly. Insert Carving Fork in top of roast. Make slices by cutting closely along each side of rib bone with Carving Knife. (One slice will contain the rib; the next will be boneless).

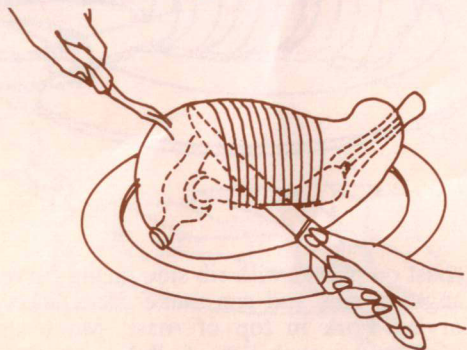
Whole Ham



1. Place ham on platter with the glazed or fat side up and the shank to carver's right. Using the Carving Knife, remove several slices from the thin side to form a solid base on which to set the ham.

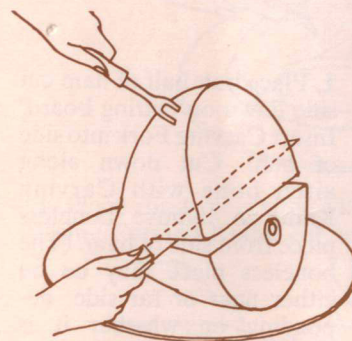


2. Turn the ham on its base. Plunge Carving Fork into butt end. Starting at the shank end using the Carving Knife, cut out a wedged-shape piece; then make perpendicular slices down to leg bone.

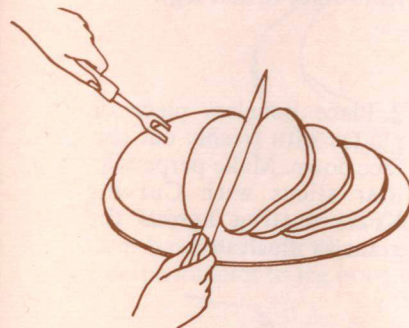


3. Release slices by cutting along leg bone under the slices, starting at the shank end.

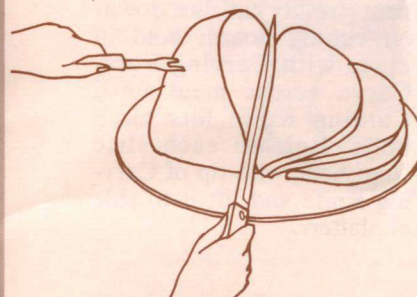
Shank Half of Ham



1. With shank at carver's left, turn ham so thick, meaty side is up. Insert Carving Fork into top as shown. With Carving Knife, cut along top of leg and shank bones and under fork to lift off boneless piece.

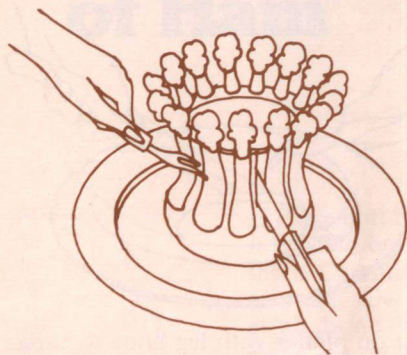


2. Place boneless piece on cutting board or platter. Make perpendicular slices as illustrated with Carving Knife.



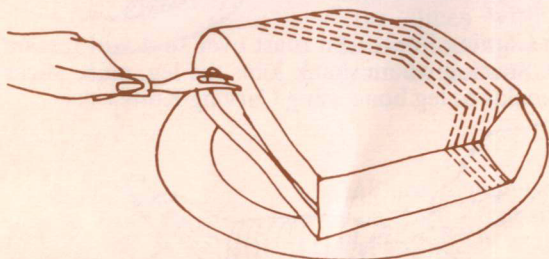
3. On remaining portion of meat, cut around leg bone with tip of Carving Knife to remove meat from this bone. Turn meat so that thickest side is down. Slice in same manner as described above.

Crown Roast



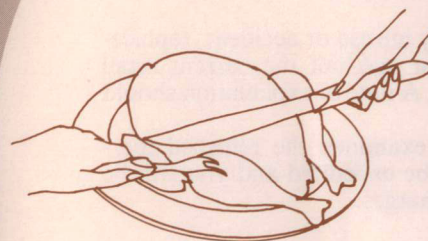
Place roast on platter. Insert Carving Fork on side between two ribs. With Carving Knife, slice down between ribs removing one rib at a time. (Stuffing in the center of the crown, depending upon its consistency, may be either carved or removed with a spoon and served with the meat).

Corned Beef

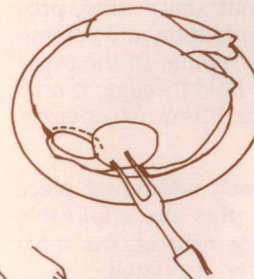


Place brisket on platter with fat side up and rounded side away from carver. Insert Carving Fork into meat. Slice brisket from two "faces," or three "faces" as shown in illustration using Slicing Knife. Slices should be thin and cut at a slight angle. Slices are made in rotation so that the different "faces" will remain equal to each other in size. (The meat fibers in the brisket are relatively long, but when thin slices are carved across the grain, the meat is very tender).

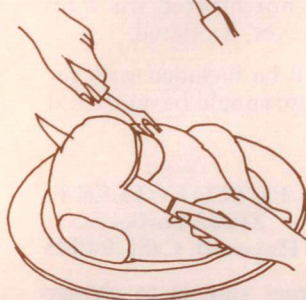
Roast Turkey or Chicken



1. Remove string and skewers in kitchen. Place bird on platter with legs to carver's right. Insert Carving Fork into meaty part of drumstick to hold it firmly. Starting on side toward carver, place Carving Knife between thigh and body; cut through skin to joint.

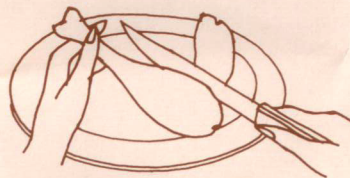


2. Separate leg from body by pressing leg outward with Carving Knife and bending it back with Carving Fork. Lift to extra platter. Disjoint wing and separate from body in same manner as leg.



3. Using Carving Knife, slice breast downward with straight, even strokes beginning halfway up the breast. (When knife reaches incision above wing bone, slices will fall free.)

Continue slicing breast by beginning at a higher point each time until crest of bone is reached.



4. To carve leg, separate thigh from drumstick just above round bone; slice off dark meat for service.

5. To carve other side of bird, turn platter and follow same procedure. For smaller birds, use Turning Fork and Petite Carver.