

Yukon Bread Knife Q and A

- 1) Why does the knife slice bread so well? There are several reasons. First, the knife is serrated but many knives are serrated; however, you'll notice the points of the serration on the Yukon bread knife are spaced further apart than on most serrated knives. Second, the serrated blade is sharpened on both sides of the blade. Most knife blades are sharpened just on one side. And thirdly, the blade is extremely thin offering minimal resistance as it slices through bread or other food items. Since the blade is so thin it needs to be attached to the handle at the two ends of the blade. If it were attached just to one end, it would whip and bend as you tried to use it. Consequently, with this knife you need only to place the blade on the bread with ***no downward pressure*** and move the blade back and forth to slice.
- 2) How long before it needs to be sharpened? This is a difficult question to answer as we have no idea how much bread or other food items you'll be slicing nor how often. The blade is one that was designed to be used in commercial bread slicing machines which means that it is very durable. In addition, the blade is stainless steel which means it won't rust or tarnish as you slice those very ripe tomatoes exposing it to the acidic juice of the tomato. Shortly after the first of this century, I made our knife and have yet to sharpen it. Most days, it's used for bread or other food items from one to three of the meals. We do guarantee the blade so that when it is dull, you can ship the knife (the complete knife with blade attached to the handle so that we may see the stamp of our website on the handle) to us and we'll sharpen or replace the blade and return it to you. Your cost would be postage one way. (By that time, you'll most likely be sending it to my son or quite possibly my grandson.)
- 3) Will it cut cheese? I wish it did. That is the only food item we're aware of that the knife doesn't easily slice. The blade is wide enough so that most types of cheese will bind to the knife blade.
- 4) Why did you name it Yukon? In 2001, we spent ten weeks on a road trip to and from Alaska. One of the many places we stopped on that trip was a Hudson Bay Post museum in the Yukon. In that museum on exhibit was a bread knife. We had seen bread knives of similar design, but as history buffs, learning that this type of bread knife does indeed date to the Alaskan gold rush and earlier here in the lower forty-eight, gave it a whole new meaning. I redesigned the knife handle and put a stainless steel blade on it instead of carbon steel which, would rust. Since we really liked the Yukon and we saw this style of knife there in a museum, in our way of thinking the obvious name was Yukon. On our website, www.gigous.com, there is a photo taken in the Hudson Bay Post museum showing the knife exhibited on a kitchen table.
- 5) Is it dishwasher safe? I wouldn't suggest putting anything wooden utensils into the dishwasher. Basically all you need do if you've sliced bread is wipe the blade with a dry cloth from the dull side of the blade. If you've sliced vegetables or meat then I would suggest wiping the blade from the dull side with a cloth dampened with soap and water.
- 6) Where could I store it? We suggest storing it on the kitchen counter. It's called functional art and this would be an excellent place to display the knife. Also, it's a convenient place from which you're more likely to use the knife than if it were to be stored in a drawer. If the kitchen counter isn't an option, then you might think of placing a peg on the end of a kitchen cabinet or wall so you can hang the knife from the peg.

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