

H. Gigous & Family

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Yukon bread knife manual

To use a Yukon bread knife:

- 1) We have both right and left-handed Yukon bread knives.
- 2) To use the knife, first remove the protective blade cover.
- 3) If using a right-handed knife, place your right thumb over our website and wrap your fingers around the handle. (If using a left-handed knife, place your left thumb over our website and wrap your fingers around the handle)
- 4) Determine what width of slice you would like to cut and place the blade of the knife at that place on the loaf of bread. Place your free hand on the bread. Keep the blade of the knife perpendicular to the bread and gently saw back and forth with long strokes. You can guide the blade with your eye as you continue to slice the bread. You should find you can slice the bread without putting **any pressure** on the knife, simply move the knife back and forth and let the knife do the work.
- 5) When finished slicing the bread, there may be a bread crumb or two left on the blade of the knife which may be removed by tapping the blade with the protective blade cover. When finished slicing bread, replace the blade cover on the blade by slipping the cover onto the dull side of the blade. This is the easiest side on which to place the cover and in case your fingers slip, the safest, as your fingers won't come in contact with the sharp edge of the blade.
- 6) With the cover in place, you may then return the knife to your kitchen counter where it again becomes a decorative piece. (We suggest keeping the knife on the kitchen counter as it's a decorative item, but if stored there a person is more likely to use it.)
- 7) You'll notice there are very few crumbs on the cutting board after cutting a slice of bread. This is because the knife actually cuts the bread. With most knives, even "bread" knives, you need to press on the knife as you "cut" the bread. This is because you really aren't cutting the bread, but rather tearing your way through the bread. The result is a compressed slice of bread amid the many resulting crumbs.

A partial list of food items easily sliced with a Yukon bread knife:

- 1) You may slice very warm bread right from the oven or bread machine **without** compressing the bread. As soon as you can comfortably touch the bread, you may slice it. Be sure not to put any pressure on the knife or bread in doing so and the sliced piece of bread shouldn't be compressed. It's important to have the following items ready just as the bread comes from the oven or bread machine: if you drink coffee or tea with your warm bread, it should be ready to drink; butter should be soft and spreadable; jam or jelly should be open and ready to spread on the warm sliced bread. Then, you kick back and enjoy your effort. When finished eating that slice of bread, guess what? That loaf of bread is still warm. You can enjoy another slice of warm, homemade bread.
- 2) Slice very ripe tomatoes: As long as you remember not to press with the knife as you slice the tomato, the juice and seeds of the tomato will remain in the slice of tomato and not all over the cutting board.
- 3) Slice all types of vegetables such as cucumbers, potatoes ...
- 4) Slice roast-especially very thin pieces for sandwiches.
- 5) Slice pork loin in thick pieces to grill.
- 6) Slice angel food cake. Just remember---**no pressure on the knife and nice long strokes**. If the angel food cake is the traditional round cake you will need to slice a couple of slices from one side. Then slice a couple of slices from an adjacent side. Then back to the first side you had cut, then back to the second side. By now the cake should be narrowed in size so that you may slice it as you would slice a loaf of bread.
- 7) You may use a Yukon bread knife to slice sweet corn off the cob.
- 8) If freezing rhubarb, you may first slice off the leaves and then line the stalks on a cutting board. With the Yukon bread knife you may then slice numerous stalks, move the cut pieces with the blade, cut and move until all the cut pieces of rhubarb are at one end of the cutting board ready to be frozen.
- 9) This a partial list of food items with which to use your Yukon bread knife. If you're curious and wondering if the Yukon bread knife would cut...., give it a try and see.