


COMPARISON SHOPPING: CARVING KNIVES

STAYING ON THE CULINARY CUTTING EDGE DOESN'T HAVE TO COST AN ARM AND A LEG



Get it: Hungry eyes are watching your every move as you make the first cut into the turkey. And boy are you going to impress 'em, because this year you're wielding a Mac knife from the company's Original series. Trish Magwood, a chef and owner of Dish Cooking Studio in Toronto, recently used a Mac Original for up to 14 hours a day while filming a show for the Food Network. Although she recommends trying out several knives before you buy to make sure you're comfortable with the implement's weight and balance, she's a fan of Macs for a couple reasons: "They're slightly lighter-weight than other brands, and there's lots of room under the handle so you're not hitting your

knuckles on the cutting board." Bottom line: you get the precision and control of a surgeon for less than 100 bucks. \$75; www.macknife.ca.

Forget it: A good carving knife is a lifelong investment for a chef. But unless you're planning to open a bistro or start a catering business, Wüsthof knives, while of top quality, are an extravagance you can give a pass. For those of us only facing an occasional glazed ham or prime rib, a carving knife of comparable quality can be purchased for less. Also, Wüsthofs are heavier than most knives, making them harder to handle for smaller hands. This Wüsthof Culinar carving knife is a work of art (the handle is beautiful brushed nickel), but it comes with a price to match. \$205; www.wusthof.ca. *Maryam Siddiqi*

