THIS TEXT GOES ON THE FRONT OF INSERT CARD

Congratulations and welcome to the wonderful world of cheese! You’ll be entertaining in style with your sleek, ergonomically designed cheese serving set. Each beautifully crafted, modern shaped knife is specifically designed to cut and serve a variety of cheeses. This set is the perfect companion to your next gathering. Bon Appetit!

THIS TEXT GOES INSIDE THE INSERT CARD – 3 DESCRIPTIONS ON EACH SIDE OF THE CARD WITH KNIFE IMAGE AS SEEN IN example of ATTACHMENT #2 OF BRIEF. Make either the name of the knife or the knife image and name green.

ALMOND KNIFE: This stubby blade makes it easy to cut or chunk hard cheeses into bite size pieces. Ideal for Parmesan, Castelmangno, Grana Padano, and mature cheese with a hard, grainy interior.

SPREADER KNIFE: Soft cheeses are essential to any cheese plate. This is your “go-to” knife for cheese such as: Our favorite - Delice de Bourgogne, Fromage D’Affinois, Humboldt Fog or any creamy, delectable types.

SERVING FORK: Holds hard cheese in place when cutting. And, doubles as a serving fork!

PRONGED KNIFE: Perfect for creamy or double cream cheeses. The holes in the knife stop the cheese from sticking to the blade. Best used with St. Andre, Brie, Camembert, Bay Blue, and Gorgonzola Dolce.

CHISEL KNIFE: Great for shaving, chipping and cubing firm cheeses - from hard to semi-hard. Best on semi-hard cheese such as Black Diamond Cheddar, Manchego, Gruyere and Gouda.

THIN KNIFE: This versatile knife cuts many types of cheese from semi-firm like Cheddars and Jarlsberg to soft cheese like Brie.

BACK OF INSERT CARD

CARE INSTRUCTIONS:  
  
Wash by hand. Both blade and handle can get banged up in the dishwasher. Simply wash in warm, soapy water and hand dry instead of letting them air dry. The blades will thank you!

Store in box.

[www.zazzahome.com](http://www.zazzahome.com)