

*Dear Food Lover,*

Have you ever wished you could chop an onion like Emeril? Now you can learn to chop, slice and julienne with finesse—without spending thousands of dollars at culinary school or even hundreds on a knife set. Yes, many “celebrity chefs” try to sell you *their* knives, but it’s not the *knife* that creates the best cut—it’s the *technique*!

*Learn the knife secrets of the pros!*

Our new DVD, “Knife Skills for the Home Chef,” teaches you *professional* knife techniques with safety and style. All you need is a knife from your own kitchen, and in minutes you’ll be on your way to effortless, perfect vegetables, fruits, meats, seafood, poultry and more!

If you think you could never fillet a fish or julienne a potato like the pros, think again! The culinary arts professionals in “Knife Skills for the Home Chef” will teach you skills even the most inexperienced cook can master—*step by step*!

*“Knife Skills for the Home Chef” will show you how to...*

- **Save time.** Learn how to prepare vegetables in seconds, not minutes—and spend more time relaxing, not rushing!
- **Carve perfectly uniform pieces.** Chop, mince, slice and dice with confidence—and put away those gadgets for good!
- **Create mouthwatering appetizers, entrees and desserts.** Impress your guests with the perfect presentation—they’ll think you got it from a restaurant!

Order “Knife Skills for the Home Chef” today for just \$24.99 (plus shipping and handling). If you place your order by September 30, you’ll receive a FREE beginner’s chef’s knife with sharpener—a \$30 value! If after 30 days your kitchen skills still aren’t cutting it, return it to us for a full refund—*no questions asked*! The chef’s knife and sharpener are yours to keep.

*Discover the joy of cooking with “Knife Skills for the Home Chef” today! Call our toll-free number, 800-342-3255, or visit [www.knife-skills.com](http://www.knife-skills.com) now!*