

**HAMMER STAHL CUTLERY REVIEW  
#WORLDFOODCHAMPIONSHIPPRODUCTSPONSOR**



*image courtesy of <http://www.hammerstahl.com/>*

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Hammer Stahl Cutlery, recently agreed to sponsor me with a set of chef's knives for the upcoming World Food Championships in Kissimmee, Fl. November 4-10, 2015, and they just arrived!

Would you just look at these beauties? Mercy, they are gorgeous! I am one happy home cook with this beautiful set of chef's knives, Chef Pak and Portfolio. Honestly, I haven't stopped smiling since I unwrapped the box. I can't wait to walk into the Kenmore Arena with my beautiful new chef knives and kick some tail at this years World Food Championship competition!

Take a closer look at the photo, what do you see? My one (1) year old 5.5" Santoku knife, tucked nicely next to its new companions (third down from the top). I was shocked to see how nice it looked compared to the new knives; you can hardly tell the difference.

It wasn't long after I purchased that first Hammer Stahl knife that I fell in love! I vowed to buy one piece at a time until I had the full set, and now... I'm the proud owner of five more! Thank you Bobby Griggs and Hammer Stahl Cutlery for hooking me up with the best SWAG...EVER!!

Hammer Stahl Cutlery's generosity didn't stop there. They are rolling out a special holiday offer to At Home with Rebecka readers. I'll be sharing the special, At Home with Rebecka Discount Code and a link to the Hammer Stahl catalog and website at the end of the review so don't go away just yet, you won't want to miss out on this amazing discount offer.

*Hammer Stahl Cutlery's* focus is to provide world class German Steel Cutlery with exceptional design and superior performance at an affordable price. Hammer Stahl is a premier brand of New Era, Inc, one of the oldest manufactures of cookware in North America. New Era's legacy began as the direct-to-consumer division of the Volrath Company in 1874. In 1981, Donald Henn purchased the consumer division of Volrath, establishing the New Era Cookware Company and thus launched a strong initiative to bring superior products to home kitchens. New Era has served as an innovator in kitchen products from its earliest onset. It introduced the very first 7-ply Surgical Steel Multi-Ply Cookware, the Vita-Seal Whistle System, and was one of the first cookware companies to manufacture induction ready cookware as early as the mid 1980's. New Era primarily focuses on private label and OEM manufacturing, creating cookware for several companies throughout the US and abroad.

Due to New Era's focus on cooking related products, we have distributed cutlery for over 50 years. In 2008, New Era acquired Hammer Stahl Cutlery and launched efforts to create a world class brand synonymous with exceptional quality, performance and value. With the acquisition of Hammer Stahl, New Era immediately improved upon the handle design, steel quality, blade specifications and more. Hammer Stahl's presence has grown significantly in the last 3 years and has been recognized by celebrity chefs and home cooks alike as a premier knife that looks and performs fantastically.

What Makes Hammerstahl Knives So Special?

Hammer Stahl knives are made in the tradition of the great German knife makers with a patented new design and a manufacturing process that allows our knives to be affordable. Hammer Stahl knives are coveted by professional chef's for their razor sharp cutting edge, hand forged quality and quad tang design which make it one of the more balanced knives in the world today. The process starts in Germany, where X50CrMoV15 stainless steel is fully forged and tempered for ideal strength and durability. The forged steel or blanks are then shipped to our state of the art factory in Asia where the detailed process of applying the pakkawood handles is meticulously done by hand. The razor sharp cutting edge is measured for precision by laser, the knife is then polished, inspected and packaged. The finished product is an incredible combination of beauty and functional design.

Reasons why Hammer Stahl customer's rave about their knives

Hammer Stahl is made from the highest quality X50 CrMoV 15 high carbon stainless steel from Germany. It is forged and tempered to precise specifications that provide a superior edge and lasting durability.

Hammer Stahl has a unique quad tang design that gives the knife perfect weight and balance.

Hammer Stahl Pakkawood handles are infused with phenolic resin which combines the beautiful look of wood with the durability of plastic.

Hammer Stahl handles are ergonomically designed with a comfortable grip, which reduces fatigue.

All Hammer Stahl knives are heirloom quality and guaranteed for life.

I am honored to receive sponsorship from such a prestigious company and to work with some of the finest quality cutlery money can buy. I'm also faced with the task of sharing my honest opinion of their product. The fact is, I love these knives!

Knife balance and heft are very important to me, as I have small hands and suffer from arthritis; too much girth or weight, and my hands tire quickly so chopping and dicing is a real issue with most cutlery. I rarely use my "Other Brand" chef knives because of their unwieldy nature not to mention, the constant frustration of a dull blade after only a few minutes of use.

I was eager to get my hands on my new cutlery, to see how my small hands would accommodate the larger, Hammer Stahl chef knives! With arthritis in my wrist and hands, a perfectly balanced and well crafted blade means everything.

To get a general feel for the knives I kept the food stuff simple using chopped onions, sliced tomatoes, and diced bacon. This also made for a fairer comparison of the individual pieces.

8" Chef Knife: All-purpose kitchen knife for chopping, dicing, mincing, and slicing. A forged, full tanged knife, denser, with better balance, and better edge retention; a sturdy well-balanced knife. The Pakkawood handle is beautiful and has a smooth, cool feel. The bolster is off-set making it easier to sharpen and creates the perfect grip, even when wet. "The bolster is the area of the knife where the blade meets the handle and a finger guard is a specifically made piece or area that protects your finger from slipping." source: Primer Magazine . The blade cut evenly without any resistance from the varying foods. The rocking motion was smooth and the blade razor-sharp!

7.5" Santuko: Japanese knife with a short, general-use blade, offering extra length on the blade for bigger jobs. The blade edge is slightly curved, but to a lesser degree than the chef's knife and with a tip that is less pointed. The spine of the blade rounds down to produce a sort of flat nose, kind of like a vegetable chopper. These features make santoku blades ideal for chopping motions rather than rocking ones. I like the offset handle and indentations along the edge, allowing the knife to glide through food seamlessly. The fit is very similar to the chef knife with a precision sharp edge. This blade has a touch more heft than the chef knife and makes for the perfect go to blade for fast chopping.

4.5" Santuko Utility: A sweet little blade, lightweight, meant for miscellaneous light cutting; this gem was built for my hand.

3" Birdsbeak Pairing: Special curved-tip blade for peeling and detailed cutting. I made an exception to my choice of foods for this little knife and picked a Meyer lemon from my backyard for peeling. The flesh came off in thin wafts, smooth as butter. I can't wait to

spend more time utilizing this knife. It will come in very handy for holiday garnishes.

9" Filet: A thin, flexible blade that allows for ease and precision while filleting fish. The narrow blade moves cleanly along bones and evenly slices along the skin, removing it effortlessly from the flesh.

This blade is the bomb however, without a whole fish to give it a test run I will refrain from reviewing until such time as I can catch one. If I'm lucky enough to make it to round two of the World Food Championships, I will have the honor of filleting a fresh caught, America Red Snapper with this baby. Stay tuned for the review!

Hammer Stahl Cutlery's focus is to provide world class German Steel Cutlery with exceptional design and superior performance at an affordable price. In regard to design, quality and affordability as well as, holding tight to their company vision, in my opinion, Hammer Stahl Cutlery delivers on every level.

Special thanks to Just A Pinch for choosing my dish and sponsoring me at this years World Food Championships.

Now it's time to roll out the discount! Hammer Stahl Cutlery generous offer to my readers is...drum roll please...30% OFF MSRP on ALL Hammer Stahl products!

The At Home with Rebecka discount Code is...**BACON!** Just visit [hammerstahl.com](http://hammerstahl.com) to view their catalog, pick your favorite products and then type the word **BACON** into the discount code box at check out! It's that easy! I know you'll love this amazing cutlery as much as I do.



*image courtesy of <http://www.hammerstahl.com/>*