

WIN! HOME APPLIANCES, AN LCD TELEVISION, LUXURY BREAKS, BEDS & MORE

YourHome **YourHome**

ONLY £1.99

HUNDREDS OF GREAT-VALUE IDEAS FOR EVERY ROOM

GO ONLINE WWW.YHMAG.CO.UK

MARCH 2011

654 BUDGET BUYS & CLEVER TIPS

for every room

DECORATING AND DESIGN IDEAS YOU CAN AFFORD

DELICIOUS RECIPES FOR A LAZY SUNDAY BRUNCH

EASY STEP-BY-STEP CRAFT PROJECTS YOU WILL LOVE

WIN! £11,000 WORTH OF PRIZES

FRESH SPRING UPDATES

- ✓ Must-do jobs for a gorgeous garden
- ✓ Problem-solving window treatments
- ✓ Fast fixes for a more organised kitchen
- ✓ Revamp your bathroom on a shoestring

Money-saving HIGH STREET STYLE

Q&A

What should I look for when buying knives and how can I look after them?

Paul Shelley MD at Wusthof UK has the following advice:

'Look for forged knives, they are traditionally made from one piece of steel, are more durable and will retain their sharp edge for longer. To start you need three good knives for everyday use, a paring knife, a cook's knife and a bread or carving knife. You can then add specialist items to your collection at a later stage.

Knives should be stored carefully to retain their edge, never leave them loose in a drawer. Blocks and magnetic racks are good but for those who prefer their knives out of sight, there are a range of rolls, cases or drawer inserts available.

The fine edge of a knife can easily become damaged in the dishwasher, instead clean in hot soapy water and dry properly.

A blunt knife is prone to slipping more than a sharp knife. Knives should be sharpened on a regular basis.' For more information visit www.inthehaus.co.uk.

