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*La Cornue Poultry Carving Board*

## **La Cornue Carving Tools celebrate the presentation of meat and poultry**

*The artisan French range company offers a collection of specialty carving boards and accessories that elevate the art of serving poultry and meat*

*Brisbane, Calif. ----* The succulent turkey, ham or roast has finally arrived at the table. All eyes are on the host or hostess. But here's where the centerpiece of the celebratory meal can easily fall to pieces. Carving a roast or bird is a delicate operation that calls for the right tools to preserve flavor and texture, and ensure a perfect presentation.

La Cornue, the French artisan producer of hand-made custom ranges, now offers a complete collection of beautifully designed professional-style Maison La Cornue carving tools and accessories that celebrate and elevate the presentation of meats and poultry.

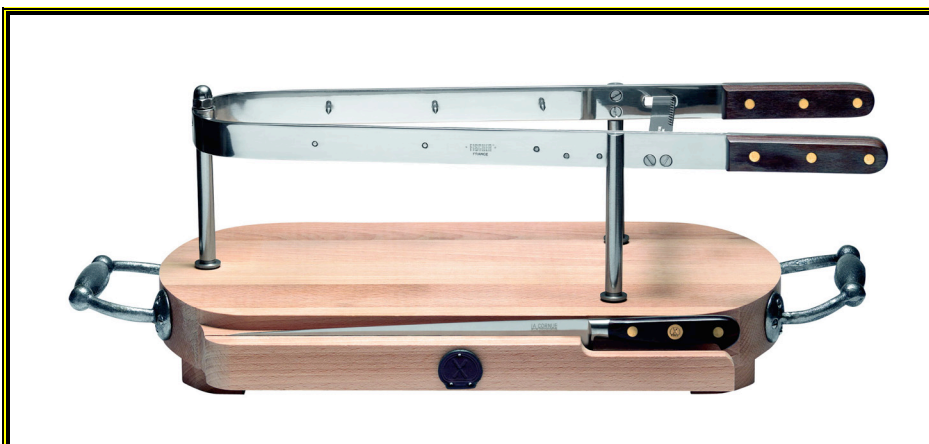
“Contemporary and accessible, our Maison La Cornue carving tools and accessories are designed to better suit the needs of modern urban carving,” noted Anne Puricelli, Director of La Cornue North America here. “They are classic, attractive and a delight to use. They are the kind of pieces that have been found in France for generations.”

Stress and mess-free carving begins with the right chef’s knife, sharpening stone and serving fork. An attractive carving board takes center stage on the table. La Cornue offers specialty carving boards designed specifically for poultry, roasts, cutlets and ham. And just in case, why not wear a bona fide leather butchers’ apron.



*From left: La Cornue Table Carving Board, Cutlet Carving Board and Poultry Carving Board*

La Cornue cutting boards are all solidly constructed of hefty hornbeam, designed with the standing timber technique, and feature a leather insignia. Each has a removable stainless steel bowl that collects juices for use in sauces or gravies. The Table Carving Board has two cast iron handles, measures approximately 39 cm (about 15.25 inches) and has a suggested retail of \$465. The Cutlet Carving Board has no handles and retails for about \$300. The Poultry Carving Board has a convenient spit to hold the bird in place for easy carving and retails for \$925.



*La Cornue Ham Carving Board*

Specially designed for slicing ham, the La Cornue board with two cast iron handles includes a convenient knife slot. It retails for approximately \$1025. The knife is sold separately.

Because the carving movement must be both fluid and precise, the right knife, correctly sharpened, is essential. Easy to handle, the La Cornue Chef Knife is constructed of a solid piece of 18/10 stainless steel from the tip through the handle, which is Brazilian rosewood with solid brass rivets. The 25 cm Chef Knife (about 10 inches) retails for approximately \$200. The perfect companion is the stainless steel La Cornue Carving Fork trimmed in rosewood with brass detail which retails for about \$175. The Chef Knife and Carving Fork each fit into a 100% cowhide leather case which retails for about \$90.



*La Cornue Chef Knife, Carving Fork and Case, and Sharpening Stone*

A coticule stone is indispensable for knife sharpening. The La Cornue Sharpening Stone is carved on site at the source of the stone in Belgium. The 100% cowhide saddle-leather case is designed to withstand the most extreme conditions. For small knives, the stone is left in the case. For large knives, the stone is removed from the case and the knife is positioned at a 60° angle from the work surface. The La Cornue Sharpening Stone retails for approximately \$450.



*La Cornue Leather Butchers' Apron*

And for a presentation worthy of any Top Chef, why not don a La Cornue leather butcher's apron in either saddle leather or black leather, which retails for about \$425.

For more information on the La Cornue Carving Collection, please visit [www.lacornueusa.com](http://www.lacornueusa.com)

#### About La Cornue

Albert Dupuy, a discerning gourmet who was inspired by new technology, founded the French artisan producer of exceptional hand-made custom kitchen ranges in 1908. With the aim of designing and constructing the most reliable range available, he invented the first gas oven built for the home. Many of Albert's principles of cooking are still used in La Cornue ranges today, and his grandson Xavier Dupuy now runs the company. La Cornue produces Château custom hand-made ranges, the Flamberge rotisserie, and French-style CorneFé ranges. It also offers kitchen furniture and cabinetry as well as Maison La Cornue culinary and tabletop accessories.

Purcell Murray, located here in Brisbane, is the exclusive North American distributor for La Cornue.