

Longaberger Woven Traditions Flatware

Craftsmanship:

- Subtle satin finish on 4.2 mm gauge, 18/10 Stainless Steel.
- Polished and buffed fork tines.
- Knife contains a forged high carbon steel blade for a sharp, long-lasting cutting edge.
- Balanced design feels comfortable in the hand while cutting, piercing or serving.



Quality:

- 18/10 Stainless Steel is the best quality stainless steel available. It contains 18% chromium that provides resistance to staining rusting and corrosion, and 10% nickel produces luster and shine.
- The heavy 4.2 mm gauge offers extra thickness and weight to give flatware a great "hand" feel.
- The smooth finish looks beautiful and allows food particles to be washed away easily.

Care:

- All flatware is stain resistant and dishwasher safe.
- Avoid using detergents containing lemon, as they can cause harm to flatware surfaces.
- Wash flatware after each use. Prolonged contact with harsh acidic food can cause discoloration and corrosion. Never let your flatware soak overnight.
- Wash stainless steel separately from aluminum, sterling or silver plate.
- If discoloration develops due to hardwater, use a stainless steel cleaner and follow its instructions for use.

Function:

- This flatware is durable enough for everyday use, yet versatile enough for special occasions.
- The bottom edge of the flatware resembles the end of a basket trim strip.
- The raised ball and petal ornamentation is a stylish tie-in to other Woven Tradition pieces.
- Knife handles are made from two pieces of metal brazed together, creating exceptional balance and hand feel.