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Knives used for heavy work, such as chef's knives and cleavers, should have a full tang. Knives used for lighter work, such as paring knives and utility knives, may have a partial tang. Handle. Knife handles can be made of several types of material, including plastic, vinyl, and hard woods such as rosewood and walnut.

CHAPTER 10 Knives and Smallwares - Mr. Klink's Blog

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