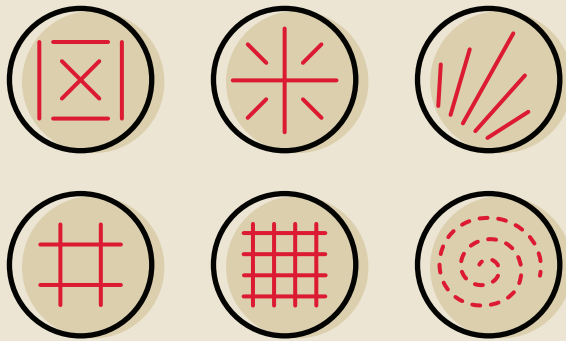




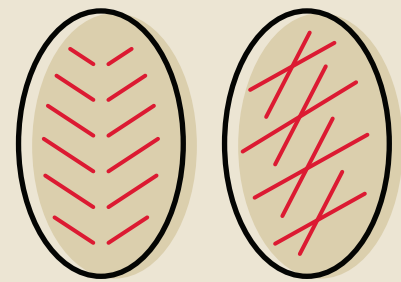
Bread Scoring Guide

A few swift, confident cuts on the top of a loaf before baking are key to a beautifully risen baked bread. Lames are perfect for this: their super sharp blades make clean cuts through wet doughs. Use a straight blade for smaller cuts, or those that cross each other. Curved blades are better for long, straight cuts that create distinctive, artisan “ears.”

STRAIGHT LAME

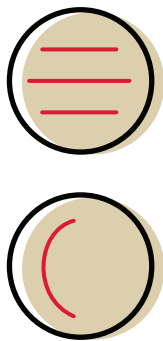


BOULES

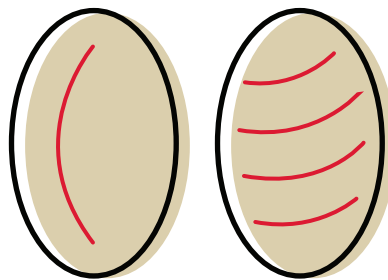


BÂTARDS

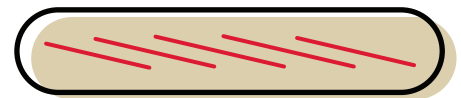
CURVED LAME



BOULES



BÂTARDS

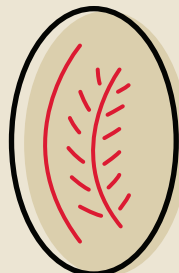


BAGUETTES

STRAIGHT OR CURVED LAME



BOULES



BÂTARDS



* 2 1 1 9 2 6 *