



Your Gift Letter is on Page 2.

Here are some ideas to help you brand yourself with your client gifts.

USE THIS GIFT LETTER TO ADD MORE VALUE

- Share with your clients the best way to use this gift
- Inform your clients of the quality gift you chose for them
- Personalized system in place for your business

PRESENTATION IDEAS TO FIT YOUR STYLE & INCREASE YOUR BRAND

- Add your favorite or a seasonal recipe with the letter
- Pair with a classy cookbook (fitting their style)
- Put in a basket with other goodies
- Deliver to your client's office with a treat to share – get them to talk about you!
- Separate the events: Skip giving the gift at the closing table. Instead, mail or pop by their house after they've moved in.

TURN EACH GIFT INTO A BRANDING OPPORTUNITY

- Closing Gifts
- Referrals - Thank clients, employees and referral partners
- Appreciation Party / Holiday Gifts
- Auction / Charity donations, incentives for high-end donors
- A- List Clients, Vendors and Employees
- Conference attendees and speakers
- Executive and premium ticket holders in theater and sports teams

There are very few things in today's marketplace that are of high quality anymore. I do my best to offer the highest quality service to my clients and only want to represent the very best. That is why I am giving you the gift of CUTCO. CUTCO is the #1 knife brand in North America and is 100% AMERICAN MADE. Backed by a FOREVER GUARANTEE, this company has been in business since 1949.

I trust you'll enjoy using them with your family and friends for years to come. Below is a brief description of your gift.

SLICE AND MINCE GINGER



CHOP ENDIVE



SLICE APPLES



CUBE MEATS



SLICE KIWI



SLICE TOMATILLOS




The 7" Santoku – Utility All Purpose knife

- Perfectly balances & extremely versatile tools.
- Same tool used on the culinary circuit and all the cooking shows.
- Slicing, dicing, and chopping anything in your kitchen with ease.
- Slice fruits & vegetables like tomatoes & cucumbers and section citrus like oranges & grapefruits.
- Trim excess fat and use tip for boning rib roasts, steak and fish.

The Santoku-Style Trimmer – The perfect choice for so many recipes.

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Quick facts about the product:

- All CUTCO products are dishwasher safe.
- Backed by a FOREVER Guarantee (if you have any problems, send it back and they will replace it for FREE).
- FREE SHARPENING forever! (Just visit Cutco.com, and click on the "Sharpening" tab, for more info!)
- Made in the USA! 

I am grateful for your business & trust and I look forward to staying in touch. Enjoy your Cutco.

