



KNIFE CARE INSTRUCTIONS:

WASHING - No matter the steel type used in your knife, always hand wash it. **DO NOT PUT YOUR KNIFE INTO THE DISHWASHER!!!**. Even though most of the materials used are sealed and can withstand some water and heat, it is not good for the knife. Period. Using abrasive sponges or steel wool may scratch the finish as well. If your blade develops rust, you can gently rub it off using a rust remover or carefully with 0000 steel wool. And as always, keep your hands and fingers away from the cutting edge!

DRYING: Immediately after washing, dry your knife with a soft cloth. This will prevent rust from starting and will prolong the life of your finish. For carbon steel knives, a light coat of food safe oil will aid in corrosion prevention.

STORAGE: A quality knife rattling around in a utility drawer is a quick way to lose the superior cutting edge your knife came with. I recommend a magnetic strip to store your knives on. Second to that would be a wood block. If your knife came with a sheath, that will suffice. If you are going to store your knife for an extended period, coat the blade with a food safe oil such as camellia to protect the blade.

SHARPENING: After some use your knife will lose its cutting efficiency. To maintain the edge, a leather strop or ceramic honing rod will keep the burr of the edge aligned. To reprofile the cutting edge, I recommend finding someone who will hand sharpen your blade. You can always send it back to me for free sharpening (you pay shipping). I highly discourage sharpeners such as a pull through or a belt system or similar machine. These systems remove too much material at the edge and can heat up and damage the blade.

SPECIAL CARE FOR DIFFERENT STEELS:

CARBON STEELS: Carbon steel knives require a few extra steps to maintain your blade. Carbon steel is particularly reactive to high acid products. Therefore, it is imperative that you rinse your blade and wipe it dry after cutting anything acidic, such as citrus, tomatoes, and onions. If not rinsed, the acid will begin to corrode the steel and damage your blade. Above all else, keep your carbon steel knife dry between uses. The nature of the steel which allows for a superior cutting edge is also quite corrosion prone. For real, if you leave your knife with a few droplets of water on it after doing the dishes there will be rust on your blade by morning. But don't fear! You haven't done any real damage yet, just scrub it off with a scouring pad and/or abrasive powder. Corrosion is not to be confused with the development of "patina". The steel will darken in spots (especially with acidic foods) and form a kind of blotchy and 'antiqued' appearance - some people even force this look along, think of it like breaking in a new leather jacket. There is no choice about whether you want a patina on your carbon steel knife or not, a patina will develop regardless of your desire. There is evidence that the patina also helps protect the knife from corrosion but don't count on it and always keep your knife clean and dry.

DAMASCUS: The same rules apply for Damascus as for carbon steel, although the patina won't be as evident due to the etching process to expose the different metals.

STAINLESS STEELS: Contrary to popular belief, stainless steels can rust and pick-up stains. They are not stain"free". Care for them as you would a carbon steel knife and you shouldn't have any issues.

What is the difference between Carbon and Stainless? Carbon is softer, which allows you to get a fine edge more easily - but takes more maintenance overall. Stainless Steel is harder therefore more difficult to get a great edge, but it does stay sharper for longer.

Your Knife:

Name/Description: _____

Steel: _____

Handle: _____

Sheath: _____