

Knife Care

Here is a little overview of how to best care for your new knife:

Wash & Patina: This is a non-stainless carbon steel knife. It takes a little bit more care than a stainless knife, but in the end if you care for it right, it will earn its keep. Hand wash, and **hand dry** (if you let it air dry, it might rust a little). *Never put the knife in a dishwasher!* Basically it's like caring for a cast iron pan. Water left on it for too long will rust it. Once any food touches the steel, the metal will react and begin to darken in the space where food has touched it, even after you wash and dry it. This is totally normal for a carbon steel knife. I have stained the knives with a patina to give a sense of what the steel will look like after you have had it for a while. (I don't want anyone to be shocked by the darkening of a shiny new knife after the first use!) The knife will slowly create its own patina, replacing mine, darkening where you cut with it most. If you rub oil into the steel, (olive, sunflower, whatever you cook with), it will fade some of the patina and the more permanent etch will stay. A thin coat of oil on the blade every once in awhile, or before an extended period without use will keep the blade happy.

Edge: If you have a steel/hone you can use that to keep up the edge. One or two swipes on each side after a heavy use or a couple times a week will help keep the burr standing up and keep it sharp for longer. Once it is too dull to keep up with a hone you can sharpen it, or send it to a sharpener, or send it to me and I will sharpen it for free for as long as I have a shop where I can do it! The same goes for any dings or chips; If anything should happen while using the knife for its intended purpose, I will do my best to fix it, free of charge. Which reminds me... This is a kitchen knife, made for veggies, fruits, breads, proteins, and the like. The blade is quite flexible and durable even with the thin edge, but it is not made for bones, for anything frozen and not for prying things apart. That kind of stuff is not its intended use and will most likely break the tip off or chip the edge.

Handle: The wood on your handle has been stabilized so it should not warp or shift too much with moisture. If it gets a little dry looking, you can rub a coat of oil on it to keep its luster.

Thanks so much! Please let me know if you have any questions or problems and I hope you have tons of fun with it!

All my best and enjoy!

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