

Care of High-Carbon Steel Knives

The epoxy-impregnated PakkaWood® handles on this knife are impervious to meat, vegetable and fruit acids. Although PakkaWood is more water resistant than solid wood handles, we do not recommend the knife be put in the dishwasher (subject to high temperatures and steam) or left to soak in water. After use, simply wipe the blade down and store the knife dry.

You will find that the juices from fruits, meats and some vegetables will darken the high-carbon steel blade with use; however, this is completely natural. It is a small price to pay for a knife that sharpens easily and holds an edge longer than a stainless-steel knife.

If this bothers you, you can brighten the blade again with steel wool or an abrasive pad, or a piece of potato with some baking soda sprinkled on it.

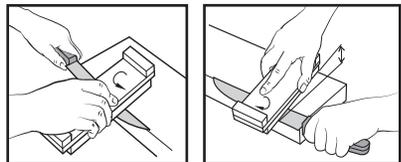
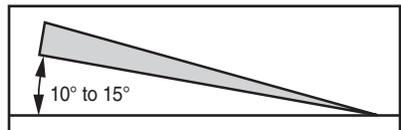
To retain the cutting edge on your chef's knife, use a cutting board made of wood or plastic. Cutting on a counter top or a glass surface will quickly dull your knives and pit the edge of the blade.

Sharpening Knives

Sharpening a good knife is easy. The knife will be tapered to a wedge-shaped cross section and little material will have to be removed to restore the edge. We recommend using a 1000 grit Japanese water stone.

A water stone has many merits, as it can be used with ordinary tap water, is readily stored in the kitchen, is fast cutting and easy to use, and it leaves the perfect edge on knives — keen, but with just enough tooth to be effective on meats and soft vegetables.

For small knives, the stone can be held in one hand (or placed on a counter top) while the knife is stroked first toward you, then away, giving each side of the blade an equal number of passes against the stone. The action is exactly the same as if you were intending to peel the stone. Angle is not critical, but between 10° and 15° is best. As a guide, a 1/2" wide blade is at a 15° angle when the spine of the blade is lifted 1/8" above the stone. For a 1" wide blade, the spine would be lifted 1/4"; for a 2" wide blade, it would be 1/2", etc.



For larger blades, it is usually easier to bring the stone to the blade. Rest the knife on a cutting board and stroke the stone across it, keeping your fingers clear of the edge.