

## Care of High-Carbon Steel Knives

 **Caution:** Blade is sharp. Handle with care.

The resin-impregnated wood handle on this knife is impervious to meat, vegetable and fruit acids. We recommend that you **do not** put this knife in the dishwasher nor leave it to soak in water. Immediately after use, carefully hand wash the blade using a soapy sponge, rinse thoroughly with warm water and wipe it dry.

 **Caution:** When drying the blade with a dish towel, always wrap it around the **spine** (rather than around the cutting edge) to prevent injury.

The carbon-steel blade takes a finer edge than stainless steel, and is easier to resharpen. However, you will find that the juices from meats, fruits and some vegetables will darken the high-carbon steel blade with use; this is completely natural. You can brighten the blade 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, wood composite or plastic. Cutting on a counter top or a glass surface will quickly damage the edge of the blade.

Store the knife in any manner that will protect the edge and prevent accidental cuts.

## Sharpening

We recommend sharpening this knife with a 1000 grit Japanese water stone, since it can be lubricated with ordinary tap water and stored in the kitchen. The resultant edge will be keen, but with just enough tooth to be effective on meats and vegetables.

Rest the knife on the edge of a cutting board and stroke the wetted stone across it, keeping your fingers clear of the edge. Make sure to swipe the blade all the way from the heel to the tip, and to give each side of the blade an equal number of passes with the stone. Angle is not critical, but between 10° and 15° is best. As a guide, a 2" wide blade is at a 15° angle when the stone is tilted 1/2" above the spine of the blade. Wash and dry the blade after sharpening.

