Care and Feeding of Your New Carbon Steel Knife

Thank you for purchasing a custom made knife from Durbin's Forge, LLC.

Your new knife is made of high carbon steel and will rust if you do not take care of it. To prevent rust, keep your knife as clean and dry as possible after use. You can occasionally apply a light coating of oil to the blade. For culinary knives olive, vegetable, canola or sunflower oil is fine.

No matter how well you take care of your knife it will turn a dull grey color or patina over time. This is normal. There is nothing unhygienic about it, just the nature of the steel.

The handle of your knife is made of a natural wood. It is very durable, but not indestructible. Do not subject the handle or knife to excessive heat, direct flame, acidic or caustic solutions or long term submersion in liquid.

Your knife will last a lifetime if properly cared for. Here are some guidelines for care and maintenance.

Some tips on caring and feeding of your new knife:

- 1. Use the knife for the purpose it was made which is to cut.
- 2. Do NOT cut on a glass, stone or steel surface, do use wood or plastic.
- 3. Do NOT leave a knife soaking in a sink full of water.
- 4. Do NOT put knives in the dishwasher.
- 5. Do NOT store in a wet sheath.
- 6. Do NOT strike the knife with another metal object.
- 7. Do NOT use a knife as a lever, hammer, shovel, screwdriver, etc.
- 8. Always wipe and dry your knife after use. Use warm soapy water, rinse and dry.
- 9. Avoid dropping your knife onto hard surfaces such as sinks, concrete or tile floors.
- 10. Keep it stored correctly, safely and responsibly.
- 11. Remember to clean and oil the handle as well as the blade.
- 12. Sharpen your knife with an oil or water stone and hone with a strop for razor sharpness.

Please feel free to email me at <u>DurbinsForge@gmail.com</u> with any questions on the care and maintenance of your new knife.

If you take care if it well, it will last a long time. Thank you again for purchasing your knife.