

THE CARE & FEEDING OF YOUR NEW KNIFE

Knife Model: _____

Steel Type: _____

Type of Grind: _____

Handle Material: _____

QUICK MINDSET (READ THIS FIRST)

- This knife is a Ferrari, not a 4x4. For tough jobs, grab your old beater chef knife.
- Very fine edge. It will reward good technique - and punish abuse.
- It is sharp and dangerous. Work slowly until it feels natural.
- Watch the heel. Many knives have little/no guard. Keep your fingers clear.

WHAT IT LOVES (DO THIS)

- Use a cutting board every time. Wood is best; quality plastic is also fine.
- Slice cleanly. Straight cuts, light pressure, and smooth motion.
- Stick to: proteins, fruits, and vegetables.
- Rinse + wipe during long prep (especially with acidic foods).

WHAT WILL HURT IT (AVOID THIS)

- No bones. No frozen food. No pits. No shells. No can-opening heroics.
- Avoid hard foods: Parmesan rinds, super-hard squash, and anything you would call "crunchy rock."
- No twisting or prying. Do not lever the blade sideways in the cut.
- No glass/stone/ceramic boards. They kill edges fast.
- Edge chips happen when a thin edge meets a hard impact. Treat the edge like a precision tool.

CLEANING AND DRYING

- Never leave it in the sink. That is where good knives go to die.
- Never put it in the dishwasher. Heat, chemicals, and rattling = damage.
- Quick wash with a soft sponge, mild soap, and warm water.
- Towel dry right away.
- Allow to dry completely before storing (especially if using a sheath/saya).

STORAGE (PROTECT THE EDGE)

- Magnetic strip, knife block, sheath/saya, or edge guard.
- If using a magnet: place the spine first, then roll the blade onto the magnet.
- Do not store loose in a drawer.

KEEPING THE EDGE SCARY-SHARP

- For quick touch-ups: leather strop (light pressure).
- Skip pull-through sharpeners. They remove too much steel and can chip edges.
- If you use a rod: choose ceramic (not a grooved steel) and go gentle.
- When it stops gliding through tomatoes, it is time to strop or sharpen - not time to press harder.

LIFETIME SHARPENING

I stand by my work. I offer free lifetime sharpening for this blade to keep it performing at its best.

