

## How to Care For Your Knife Bar One Eleven Knives

It is important that knives are cared for and used correctly so that they may provide years of service.

Unless it was designed to do so, you should never throw your knife, this is sure to cause damage and possibly destroy a nice knife. Also, use each blade for its intended purpose; a 4" hunter is for cutting meat and rope not for chopping logs for the fire.

The best way that I can tell you to care for your hand made knife is to treat it like you would a fine rifle or shotgun. You would never put an expensive gun in its case wet or with mud or blood on it. Treat your handmade knife with respect and it will prove its worth many times over. Below are some simple things to remember about caring for your blades.

Most of my knives are hand forged from high carbon steels. These steels will take and holds an edge very well yet are easily sharpenable by the average user, something that cannot be said of most stainless steels. However, all carbon steels and most Damascus will stain with use. The staining or darkening (called a patina) is normal and actually helps to protect the blade from rust. You can polish the stains away with Flitz or any comparable metal polish.

Rust is the enemy of carbon steel blades and it may be removed with very fine sand paper (1500-2000 grit) or 0000 steel wool and WD40.

Each time that you use your knife be sure to clean it, dry it completely and then lubricate it. It is advisable to wipe the blade free of fingerprints after it has been handled.

You should also keep the leather sheath as dry as possible. If your sheath gets wet, as soon as possible remove the knife, dry and lubricate the knife and let the sheath air-dry. Do not heat the sheath to speed up the drying process; you may cause it to shrink.

If you are not going to use your knife for a while, remove it from the sheath, lubricate it and wrap it in a soft cloth. Leather contains acids that could stain or rust your blade if left in contact for long periods of time.

All knives require sharpening from time to time. Keep your blade sharp at all times, it is easier to periodically touch up a edge than to spend a long time trying to sharpen one that you let get too dull.

### THINGS YOU WILL NEED:

- ✓ Cotton cloth
- ✓ Light oil
- ✓ Soap and water
- Wipe the blade clean with a cotton cloth after each use. Apply light oil to the cotton cloth regularly to remove any tarnish before it spreads.
- Sharpen the blade regularly with sharpening steel. Store knives in a dry location where they are not bumping against each other or any hard surface.