

### Knife care guide:

Caring for a Carbon Steel or Damascus steel blade – moisture is the primary adversary. Once a patina forms on the blade, it becomes more forgiving. However, a new Carbon steel blade is susceptible to rapid rusting.

#### Here are a few strict "no's":

Never leave the blade in standing water. Avoid resting the blade on damp surfaces like tea towels or washcloths. Store the blade without direct contact with leather. Keep away from dishwashers.

To ensure your Damascus/steel knife becomes an heirloom, follow these steps:

#### After use:

Rinse the blade under running water and wipe it dry with a clean cloth. Lightly oil the blade with food-safe oil. Store the knife in a dry environment.

While the patina is developing, it's advisable to swiftly wipe the blade before transitioning to other food preparation tasks.

#### Oiling:

One common mistake is using oils like olive oil that can turn rancid. We recommend food-safe mineral oil – it's cost-effective and easily accessible.

#### Washing:

Washing Damascus/steel knives can be intimidating for newcomers. Cleaning is simple: rinse under running water, gently scrub with a lightly soapy dish sponge, rinse again, and wipe dry. If you understand the concept of a "Bachelor Wash," you're already there.

#### Restoring the Pattern:

The Damascus pattern may fade over time, but this is normal and correctable.

Here's how to refresh your blades:

Brew a batch of the cheapest black instant coffee available.

Wash the blade and thoroughly wipe it with methylated spirits to remove oils and contaminants.

Immerse the blade in the instant coffee, reheating the coffee if it cools (heat speeds up the reaction). Be cautious around the handle.

The process may take 15 minutes to an hour.

Check the blade every 15 minutes without touching or wiping.

When you achieve the desired outcome, remove the blade from the coffee, wash it as usual, then oil and store.