

# Knife Care

## Knife Sharpening

All straight-edge knives (i.e. non-serrated) need to be sharpened regularly. You are less likely to injure yourself, or ruin your blade, if you keep your blades clean and sharp.

### Option 1 - Whet Stone

1. Soak the stone in either water or mineral oil. Never switch between them. You will have either a water stone or an oilstone.
2. Place the stone on a damp cloth to stabilize it.
3. Then, holding your knife at a 20-degree angle to the stone, draw the entire length of the knife blade over the stone. Use your other hand to push on the blade firmly and evenly from tip to handle.
4. Turn the blade over and repeat.
5. Repeat this 5-6 times until the blade is sharp. Do an equal number of passes on each side.
6. Wipe the knife clean of any metal and oil.
7. Clean the whet stone of debris and air dry completely before storing.



### Option 2 – Pull through Sharpener

**A pull through sharpener typically has two slots: “coarse” & “fine”**

**Coarse:** sharpens the blade. Pull the blade through 3-6 times from base to tip.

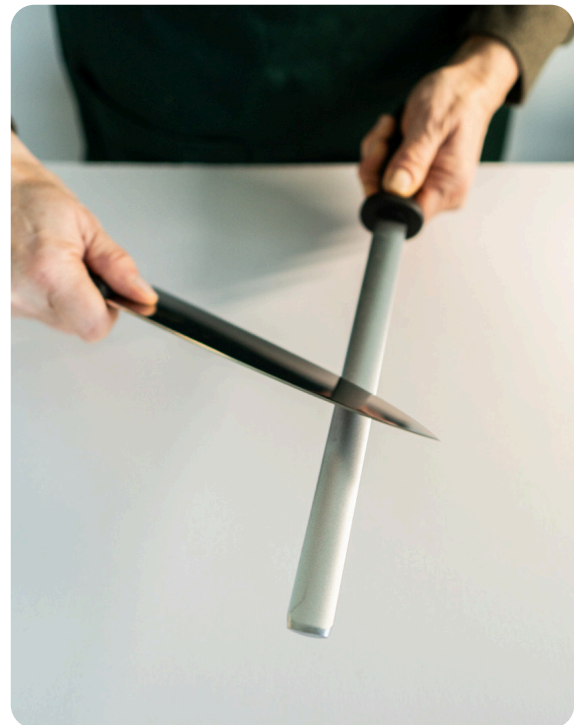
**Fine:** acts as a honing steel. Pull the blade through 2-4 times after you sharpen, or as daily maintenance.



### Finish with a Steel

Use a honing steel to finish the edge.

- Steeling alone does not sharpen a knife, but hones it. It straightens out the sharpened edge. Between sharpening's with the stone, use the honing steel to keep the blade in good condition.
- Holding the honing steel with your fingers safely behind the guard, repeatedly slide the knife over the honing steel from base to tip at a 20-degree angle, down one side of the knife, then the other.
- As you build more confidence and speed using this equipment, the knife will "sing" when done properly and quickly. Technique is better than speed when you first start!



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## Maintenance & Storage

Every time you use your knives repeat this: **WDS & Put Away**. Meaning Wash, Dry, Steel, and Put away.

### Step 1

**Wash your knives** by hand, cleaning the blade and the handle. Putting knives in the dishwasher can damage the blade.

### Step 3

**Steel your knives.** You won't need to sharpen your knife after every use, but it is a good habit to steel it once it is washed and dried. Running the blade of the knife across your honing steel unfolds any little bits of the edge that may have folded over while cutting. Tiny folds make the edge seem blunt, but using the steel to unfold them will return the sharp edge for quite a while.

### Step 2

**Dry your knives** completely to prevent oxidization and rust.

- It is best to dry knives right away. Dry them by hand using clean cloth. If you leave knives to dry in a dry rack, the safest option is to lay them on their side.

### Step 4

**Put them away** to protect the knife's edge, and yourself. Store blades separately to prevent them from bumping up against other tools and dulling the edge. There are a number of ways to store knives; including the use of knife sheaves, a magnetic rack that mounts on a wall, in-drawer knife slots, or a counter-top knife block.

