



HAND FORGED KNIFE

CARE INSTRUCTIONS

YOUR KNIFE IS **NOT STAINLESS STEEL. IT IS CARBON STEEL WHICH WILL RUST IF LEFT WET AND WILL TARNISH.**

DAILY USE AND CARE

- Never, ever, put your knife in the dishwasher. The dishwasher will permanently etch and likely rust your knife. The handle will also be damaged.
- Wash/rinse and dry your knife immediately after use.
- After cutting anything acidic (like lemons), rinse and wipe. Acids will leave black spots.
- Steel will develop a gray patina over time, this is normal.

POLISH AND PROTECTION

- Samples of Wicked Clean and Wicked Wax have been provided. Full size tins are available on www.rustydragonforge.com or reach out via email.
 - Wicked Clean** - a mild abrasive that will clean your steel without damaging it
 - Wicked Wax** - a food safe wax that protects your steel and prevents oxidation as well as seal and protect your handle
- Apply a small amount of Wicked Clean to a paper towel or clean cloth and rub into the steel. The mild abrasive will remove any tarnish or stains and shine your knife right up.
BE VERY CAREFUL OF THE SHARP EDGE.
- Wash your blade with soap and water and dry immediately.
- Apply Wicked Wax by hand to the blade and handle, wipe excess off with a clean cloth or paper towel.

SHARPENING

- Carbon steel knives, generally, shouldn't need sharpening more than once per year.
- Regular use of a honing steel will keep the edge straight and sharp.
- Do not use a "V" or wheel type sharpener, these damage the edge of your knife.
- Use only whetstones, water stones, or diamond stones to sharpen by hand if you must do it yourself.
- All Rusty Dragon Forge knives will be sharpened for free as long as you get it to me.