

CARING FOR FINE KNIVES

- ◆ The best of edges will quickly dull if it strikes metal, glass or Formica. A wooden cutting board makes the best surface. And, if a slip occurs, a proper cutting board is safer for the user.
- ◆ Knives should be used only for the purpose intended. It is unwise to use good cutlery to cut string or paper. Use a general purpose kitchen shear for these tasks.
- ◆ Blades should never be heated in a flame or an oven. Elevated temperatures will destroy the temper of the steel.
- ◆ After use, knives should not be allowed to soak in water. The best practice is to hand wash and dry them immediately. This is especially true if they have been used on fruit or salty foods, which may cause some staining even on stainless steel.
- ◆ Knives are dishwasher safe; however, usage is strongly discouraged. The dishwasher's agitation will cause damage, strong detergent may cause problems, including spotting on blades and the intense heat is bad for the temper of the blade.