

Carbon Knife Care Instructions

Never use knives to pry, dig, or chop. Get a pry bar, shovel or axe instead.

The weakest part of any knife is usually the tip, which happens to be the most abused part! Take care of the tip, and the rest of the blade will follow.

Never throw knives, unless the knife was specifically designed for that use. (Note: I don't make throwing knives!)

Carbon and Damascus steels will rust if not cared for. To prevent rust, do not store your knife in its leather sheath. The chemicals used in tanning of leather sometimes react with moisture in the air, leading to corroding of even stainless steels! Rather oil or wax your blade and wrap it in a soft cloth for storage.

Use the sheath only when you are using or wearing the knife. Wipe off the oil or wax before using.

Do not wash your hand-made knife in a dishwasher.

Wash by hand in warm soapy water; do not let it soak in the water. Dry immediately, don't leave it to drain in the drying rack.

Oil the knife with olive oil if it is used regularly in the kitchen or with a gun oil or Museum / Renaissance wax when storing. Wood handles usually benefit from a light coating of furniture wax or Museum / Renaissance wax and a good hand rubbing.

If rust spots appear, rub the blade with a metal polish like Brasso or a very fine (0000) steel wool, then oil or wax the blade.

Don't confuse rust with a patina or stain that may appear on your knife after cutting something acidic. This is normal and adds to the character of your knife.

Do not use oil with silicon in it as this can cause rust. Do not leave knives and sheaths in direct sun or high heat. Ultraviolet light oxidizes woods and bleaches the colour out of some gemstone.

Heat bakes the protective oils out of most hardwoods and weakens adhesive bonds. Prolonged exposure to the sun and heat can also destroy knife sheaths.

For very long term storage, store your knife with the sheath, not in it!

Do not use any kind of oil on the sheaths; this will cause them to soften, weakening their protective function, softening glues, sealants, and dyes.

Some carbon steel knife blades are blued. Bluing is a very thin patina that can eventually wear away, leaving a grey metal finish. These are used to lightly protect or cosmetically enhance the blades. They are rust inhibitors, not rust preventatives.

Damascus and carbon steel knives, axes and swords have been around for thousands of years, so with care, you can own a future antique!



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