

"Dull Knives"

Do's and Don'ts

- Always Use a wood or plastic cutting board
- When using a sharpening stick 3 strokes Right – left – right
- Store knives in a block or magnetite strip
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- Don't cut on counter tops or plates
- Don't put your good knives in the dish washer
- Don't knives loose in a drawer
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\$1.00 per inch up to 5" then \$ 2.00 after. Minimum 3.00

Make "Dull Knives" Sharp!

Call Eamon (805) 704-0130

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