

# "Want Sharp Knives"

## Do's

- Always Use a wood or plastic cutting board
- When using a honing steel. 3 strokes Right – left – right
- Store knives in a block or magnetite strip
- Buy knives high in carbon content
- Buy your knives from a reputable blade smith
- Always rinse and dry your knife after use

## Don'ts

- Don't cut on counter tops or plates
- Don't put your good knives in the dish washer
- Don't leave knives loose in a drawer
- Don't use a knife instead of a screwdriver or pry bar
- Don't try to cut bones, go around them or use a bone saw
- Don't use the back of the blade to tap jars open
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Okay now test your knife. Will it cut this sheet of paper in half? No? Then it's time!

**Make "Dull Knives" Sharp!**

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