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How To Care For 3H's Knives

Most all of my knives are made from high carbon steel and hence will rust if not properly cared for. Following are my thoughts on how to care for knives that I make. Properly

cared for, they can be passed on as family heirlooms.

Never put one of my knives in the dishwasher! Or, for that matter, any high quality knife should never be submitted to such an indignity. When a knife is new, keep a very light coat of machine oil or one of the high tech gun oils on it. Kitchen knives, for the first dozen or so uses should have a light coat of cooking oil rubbed on the blade prior to use. When you are through using them, do not let them lay on the counter. Wash with hot water and a detergent and dry completely. Then re-oil with the light machine oil until the next use. Before using, be sure to wash with hot water and a mild detergent to remove the machine oil. After awhile, the knife blade surface will start to develop a nice patina. It puts me in mind of a properly seasoned and cared for cast iron skillet only light gray or blue in color. Sheath knives should never be stored in the sheath long term. A coat of a good paste wax on the handle every once in a while is good too.

Sharpening is one of those areas where there are at least a million or so opinions on how to properly do the job. I will tell you how I sharpen my knives and how they are set up to be sharpened as they start to drag with use. Most all of my blades are flat ground with a convex cutting edge which I grind to shape. The final step is to hone the edges with fine ceramic stones held at the proper angle in an injection molded base. The unit is made by Spyderco and is called the Spyderco Sharpmaker. They can be found at various places, via the internet. The prices range from \$50-\$75. I keep one on my bench and one in the kitchen. When I feel the knife starting to drag a little, such as when slicing tomatoes, I give the edge no more than 2 strokes to bring it back to splitting hairs. Use the white stones and the 40 degree edge slots.

Also, for as long as I am able to work, I will re-sharpen my knives. All you have to do is send them to me with the return insurance

and postage prepaid and I will fix you up.

LUXURY HAND MADE KNIVES

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