

Safety Tips

ALWAYS - keep your knife in a sheath and when wearing it on your belt. Keep it well back on your thigh so it will not interfere when sitting or kneeling.

ALWAYS - clean and dry your knife after every use. A safe way is to lay the knife blade on a flat surface and wipe one side then the other. Soaking knives in water or in a sink damages the wooden handles and could prove dangerous hidden under suds. Boiled linseed oil applied to dried rosewood handles helps their appearance.

ALWAYS - Keep your knife sharp as a dull knife can be more dangerous to use. Every knife needs sharpening from time to time and after years of cutting all knives need to be reground either by us or someone experienced. Your butcher may suggest someone.

ALWAYS - keep your carbon steel outdoor knives clean, dried and oiled to prevent rusting.

ALWAYS - take care to fully open sheaths before removing knife to prevent cutting the sheath and occasionally oil the leather to keep it pliable if you wish.

ALWAYS - keep your knives stored safely and out of reach of small children and teach your family how to use and respect knives. Safety begins first at home.

Provided by Grohmann Knives