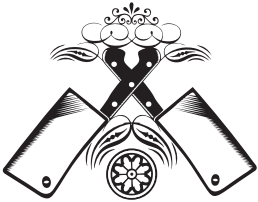
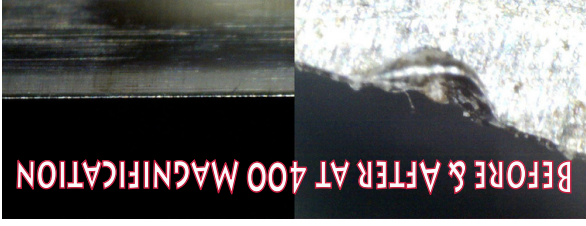


TIPS FOR KNIFE CARE

- Don't put good knives in the dishwasher. The heat and caustic chemicals will damage both the blade and the handle. Plus, they will bang around and dent the fragile edge. Wash them by hand and put them away.
- Don't cut anything on ceramic, metal, marble, glass, or tile. Use a wood or plastic cutting board.
- Don't just leave them in a utility drawer, you'll get cut and they'll get dull.
- Once sharp, don't leave them in the sink, particularly in water. That's a place where people often get cut.
- If you put them in a dish drainer, place them point down and don't lean them against metal.
- A "Sharpening Steel" does not really sharpen, it just realigns a bent edge and is a stop gap until the knife can be sharpened. If you must use one, be careful, they can damage your knife if used improperly.
- Don't use a Sharpening Steel on brittle Japanese knives or ceramic.
- Never use a consumer electric Knife Sharpener, they will butcher your edges.
- Don't whack bones with a thin sharp blade... That's not what they're made for.



Treat them to a visit with The Patron Saint of Knives once in awhile... You'll never look at them the same way again.



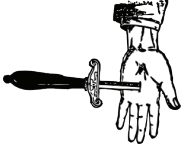
PATRON SAINT OF KNIVES
2906 NE 43RD STREET
VANCOUVER WASHINGTON
98663

503-891-9665

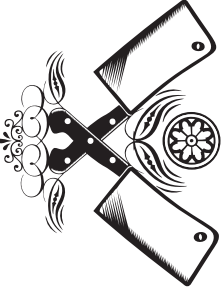
WW.PatronSaintofKnives.com
PatronSaintofKnives@gmail.com

Warning!

The Patron Saint of Knives accepts no liability for the use, misuse, or injury caused by the extremely sharp edges he produces. Please use extreme caution when handling your newly sharpened knives!



PATRON SAINT OF KNIVES



Knives Sharpened to a Razor Edge

WW.PatronSaintofKnives.com

503-891-9665 Vancouver WA