

RUANA[®]

Knife Works, Inc.



A Montana Tradition Since 1938

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Caring For Your Ruana Kitchen Knife

- ◆ Please handle with care ~ all knives are very sharp!
- ◆ Our new Beth's Blade knife is intended for cutting and slicing. Because of its thin blade, we advise that you do not chop or pry anything.
- ◆ After each use, wash the blade with a mild dish soap and wipe dry immediately. This is especially important when used on anything highly acidic (garlic, onions, oranges, limes, etc.).
- ◆ ***Never*** put your knife in the dishwasher or it will look like the knife in the photo below. The blades are made of carbon steel which will rust. If rust is present, your knife is not ruined and it can be cleaned up.



- ◆ A bluing or darkening of the blade will occur naturally on our carbon steel knife blades. Blades can be cleaned with FLITZ metal polish or we can do so for a nominal fee.
- ◆ If your knife has a wood handle and the finish dulls over time wipe it down with mineral oil to restore the original color.
- ◆ At the first sign of dulling, your blade can be sharpened with a few strokes on a good steel.
- ◆ Please feel free to contact us with any questions or concerns you may have.
- ◆ Bon Appetit!