



Thank you for your purchase of a *Deker* knife. This piece has been painstakingly hand crafted from the finest materials available and with proper care will last for generations. This knife comes with a warranty covering any defects in materials and/or workmanship for my lifetime. In addition, when your knife requires sharpening, I will re-sharpen it for the cost of return shipping to you if you are not comfortable with sharpening it yourself.

In order to preserve this piece of heirloom cutlery, I recommend the following:

- When possible, store the knife outside of its sheath, preferably in a cool, dry environment. Sheath leather can hold moisture that may cause corrosion and/or rusting of the steel. Also, though my sheath maker does not use chrome-tanned leather, some chemicals used in the tanning of the leather, as well as some leather dyes used for the sheath may promote corrosion when left in extended contact with the knife.
- Just like a fine firearm, a fine knife requires some cleaning and maintenance. Periodically wipe down and oil your knife.
  - If it is being regularly used, I recommend doing this approximately once a month. If it is being stored, I recommend a cleaning and oiling every six (6) months. This will not only protect your knife, but will also give you an opportunity to inspect it for any corrosion or rust that may start.
  - I recommend the use of a quality gun oil if your knife will not be used with food items, or with a food-grade mineral oil (sold as baby laxative at your local pharmacy) if it will be in contact with food. I usually ship knives with a generous coating of gun oil unless they are specifically for kitchen use. If you would prefer to use mineral oil on your knife, wipe it clean with alcohol or acetone and a soft cloth to remove the gun oil and *immediately* wipe on a coat of mineral oil to avoid rust formation.
  - If you prefer to not use an oil to protect your knife, I recommend the use of Renaissance Wax. This is a micro-crystalline conservator's wax developed by the British Museum and will provide a long-lasting, lustrous finish to all the surfaces of your knife. To apply Renaissance Wax, thoroughly clean the knife with mineral spirits or acetone, and then follow the instructions provided with the wax. Re-apply every three (3) to six (6) months, or if any corrosion begins to form if the knife is being used.
- Periodically treat leather sheaths with a quality leather conditioner such as Lexol. This should be done one to two times yearly, or if the leather begins to show signs of wear and/or dryness.
- As your knife is used on items that are acidic or alkaline, it will develop a patina from use. I find this adds to the beauty of the steel, but if you would prefer to minimize this, use Renaissance Wax as described above.

Thank you again for your patronage,