

Garrett wade

Technical Memo T43

Re: 96K05.02 96K05.10

To: Customers of the Classic 3" Damascus Blade Knife From: Garrett Wade Customer Service

This fine Damascus High-Carbon is hand made using centuries-old techniques which produce an extremely hard blade that will take and hold an exceptionally sharp edge. However, because it does not contain the alloys that are in more familiar knives, it is subject to staining from hand acids and surface rusting if it is not properly cared for.

We recommend that after handling you wipe the blade with a clean, dry rag, and oil it lightly, if possible. Just a very thin film will be adequate. And NEVER use the knife for prying. This knife is a premium cutting instrument and should only be used as intended. Cared for reasonably, the knife will last lifetimes.

Garrett Wade Customer Service