



Caring for your Fiddle Bow Bread Knife

1. Use only **mineral oil** on your wooden fiddle bow bread knife. Other oils (vegetable, olive, etc.) will turn rancid. It is best to apply the oil slightly warm and with a soft cloth *in the direction* of the grain. Warming the oil allows it to penetrate deeper into the wood. Your knife has been finished with a food-grade oil and wax mixture.
2. Oil your knife when it looks or feels dry, sometimes as frequently as **once a week**. If you allow the wood to become dry it may begin to crack.
3. You may scrub and wash your bread knife with soap and water but don't immerse it completely in water and *do not put it in the dishwasher*. It has been glued with water resistant, non-toxic glue but prolonged exposure to water—such as soaking—may weaken the glue. Wood being a natural substrate will absorb water somewhat like a sponge. The fibers will swell and when the board dries, it feels a little rough. Sanding with fine sandpaper (150 grit) and reapplying oil will return it to like-new condition.

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