

## **CARING FOR YOUR SILVER PLATED CUTLERY**

Follow these simple guidelines and your cutlery will give you lasting service and pleasure for many years to come.

1. Sulphur in the atmosphere causes tarnish on silver plate, giving it a golden appearance. If left for a prolonged period, the surface will actually go brown. This is a natural process and does not harm the cutlery in any way. However, it is unsightly and its occurrence can be minimised by adhering to the following measures.
2. Always store your cutlery in a canteen with the lid closed when not in use as this will reduce sulphur in the air reaching the product.
3. Certain foods such as brussel sprouts, eggs, fish, mayonnaise, mustard and vinegar contain sulphur causing the ends of the forks to go brown. The best way to deal with this is to GENTLY rub the item with an impregnated silver cleaning cloth. This will remove the tarnish completely and prevent it returning too quickly.
4. Never store silver plated items with rubber bands as rubber also contains sulphur.
5. Give your silver plated cutlery a good "spring clean" three or four times a year using a reliable and tested product such as Arthur Price of England "Silvercare" which is available in foam, polish, sachets and aerosol form. This product contains a tarnish inhibitor, is very gentle and will not cause the silver plating to wear off. Cutlery should not be cleaned using a solution sometimes known as "dip" as this has a very harsh and abrasive action.
6. Never leave silver plated cutlery in washing up water where salts and acids from foods can impair the surface.
7. Knife blades are made from Sheffield carbon stainless steel, which gives flexibility and a sharp cutting edge. This blade steel is selected to give a compromise between corrosion resistance and cutting properties. The carbon content also slightly reduces the stain resistance of the blade.
8. Prolonged contact with water is probably responsible for more pitting problems than anything else. Knives that are left in water overnight can receive, in this time, as much exposure to the corrosive effect of water as three or four months ordinary use, when they come into contact with water for only a few minutes each time they are washed. All tap water contains dissolved mineral salts, so knives must be dried immediately.
9. The damp atmosphere of the dishwasher can cause corrosion, so it is vital to remove your cutlery and dry it immediately the machine has finished its cycle. Do not subject knives to the "rinse and hold" cycle and do not leave them wet overnight.
10. To avoid detergent staining, it is important that the cutlery is rinsed and dried thoroughly. When cutlery is washed, detergent residue is left behind. Initially, this causes a thin film which, over a period of time, increases and causes discoloration. If the wash water is too hot, water tends to evaporate off the item quickly and causes staining to occur, before the wiping process can take place.
- 11.** Dishwashers should always have the rinse agent topped up to the required level, at the start of each cycle. If staining does occur, a good quality **stainless polish should be used on the knife blades only, and not on the silver-plated handles.**
12. **Never clean knife blades with silver polish.** The acidic content of these solutions will damage the stainless steel, leaving an iridescent rainbow stain and ultimately, etching the blade a dull grey colour.
13. Cleaning and rinsing materials of different brands may affect the surface of the cutlery and too much powder can be very abrasive.
14. Silver, being a precious metal, is comparatively soft and irrespective of the care taken, it is inevitable that small scratches and hatch marks will appear on the surface. Over a period of time, these minute scratches will join to form lustrous patina, giving your silver plated cutlery pieces the appearance of antique silver. It is always wise to use your set in rotation, thereby achieving an even finish. Quality silver plated cutlery is made to be used every day, and the more it is used, the quicker this patina will develop. It will also cut down the need to clean as washing up and regular usage helps to keep the tarnish at bay.
15. Never use scouring pads or abrasive sponges when washing up as these will scratch the silver- plated surface.