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Prince Dagger

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11 TOP BLADE-BUYING DON'TS

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DECEMBER 2024
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TOMATO SLICERS
Great 'Mater Tamers

CUTTERS FOR
CARNIVORES
Hot Steak Knives

GYUTO!
Japanese-Style
Chef's Knives

Joy Of Cooking
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Zack Jonas Senshi

LEAVE IT
TO CLEAVERS



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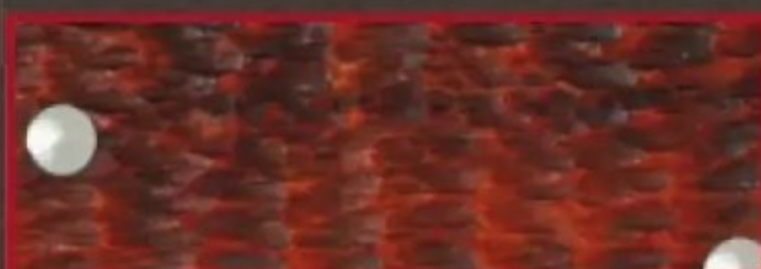


Bill Ruplé is an award-winning custom knife maker, operating out of his workshop in Pleasanton, Texas for over 30 years. Now Case® and Ruplé have teamed up to produce a premiere collaboration knife inspired by one of Bill's own designs: the **Bill Ruplé x Case Axe Handle™** (R.B. '2024). Together, we're raising the standards of quality and craftsmanship that can be shared between man and machine.

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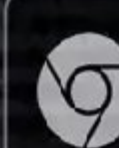
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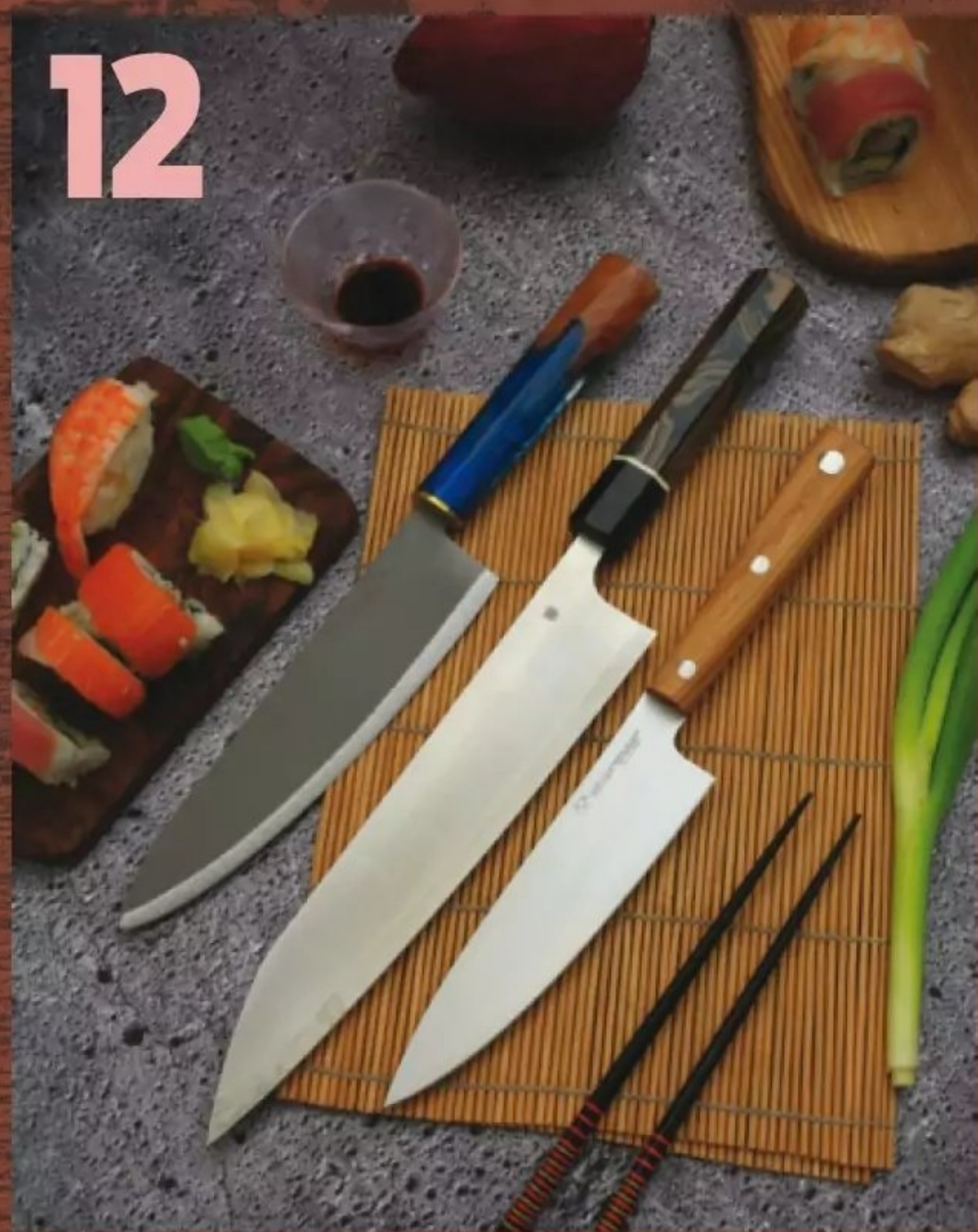
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Oates Scissors Sword made in 1851. (Jocelyn Frasier image)

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Billy Ray "B. R." Hughes, one of four founders of the American Bladesmith Society, pioneering knife and also gun and outdoor writer, bladesmithing teacher, member of the BLADE Magazine Cutlery and ABS halls of fame and dear friend of the knife community, passed away September 17. He was 92.

● B. R. Hughes
with his ever-
present camera.



He began his teaching career in Huttig, Arkansas, where he met and later married Carolyn, current editor of *The ABS Journal*. Over the next decade, B. R. taught and coached at several Arkansas high schools. He covered the undefeated/untied University of Arkansas football team when the Razorbacks were recognized by several organizations as the 1964 NCAA national champions, a team coached by Frank Broyles and that included future Dallas Cowboys head coach Jimmy Johnson and Dallas Cowboys owner Jerry Jones. In 1965, B. R. joined the Texarkana College staff as director of public relations.

In 1976, along with Moran, Don Hastings and Bill Bagwell, B. R. was one of the four

B. R. retired from Texarkana College in 1995 after having served over 25 years as dean of students. During that time he also served as commissioner of the Northeast Texas Junior College Baseball Conference, president of the Texas Junior College Dean's Association, on the National Health Council, and on the Advisory Council of the American Red Cross.

For at least the past decade the B. R. Hughes Award named in his honor has been presented to the best knife of a successful applicant for ABS master smith at the BLADE Show. B. R. and Carolyn attended ABS hammer-ins for decades right up to the last year or two, helping coordinate the events and covering them over that time. B. R. also taught assorted subjects at the hammer-ins, at BLADE University and at the Bill Moran School of Bladesmithing, first in Washington, Arkansas, and later when the school moved to the campus of Texarkana College in 2019. He also served as a judge for the testing of applicants for bladesmith ratings at the hammer-ins, the BLADE Show and elsewhere.

B. R. and Carolyn's children include Barry and Lee Ann, and two grandchildren, Cody and Cale.

Editor's note: For more on B. R., see page 10.

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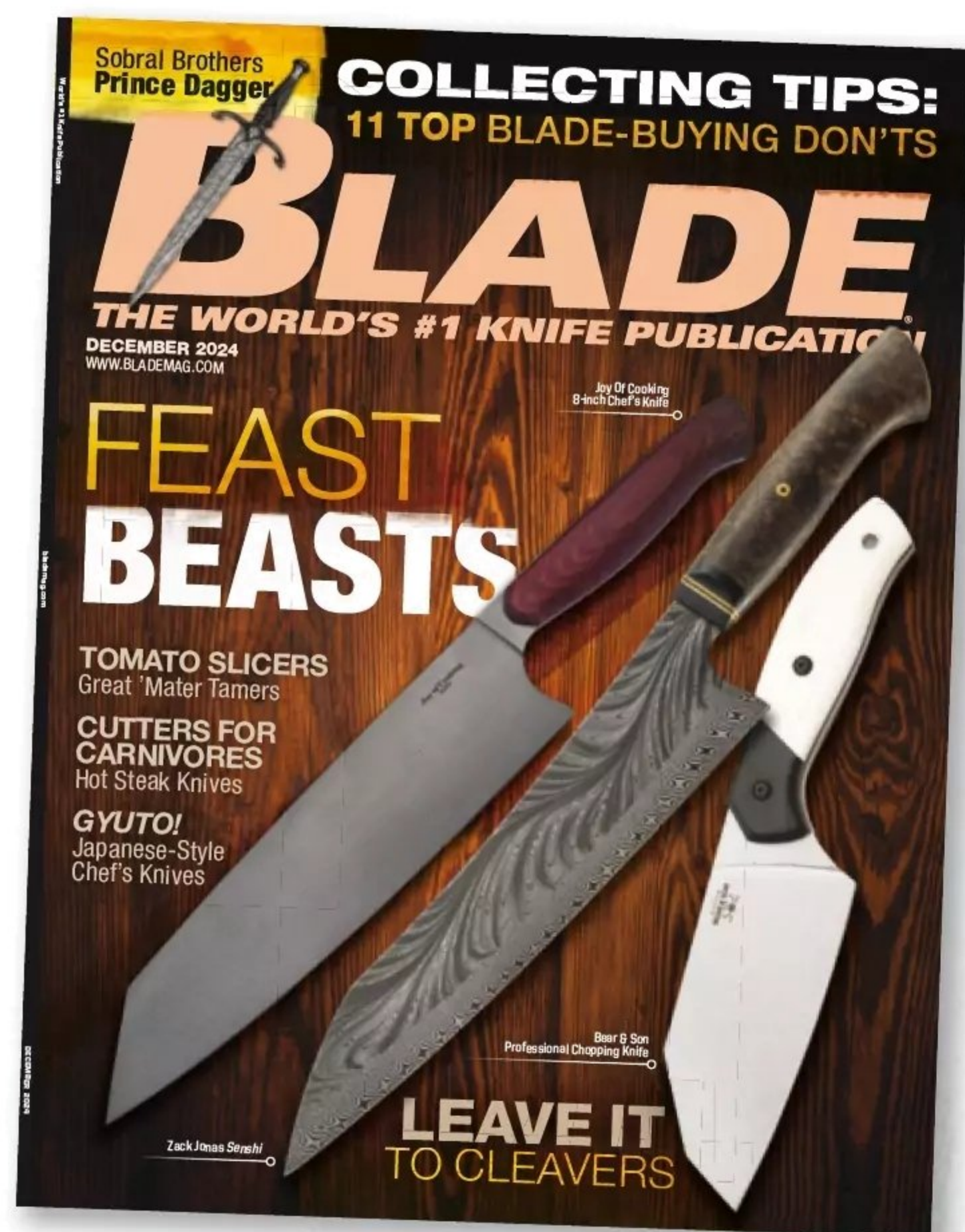
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[illegible]



Super lightweight at only 4 ounces and a real looker, the **Bear & Son Professional Chopping Knife** is light and nimble, handles well and has outstanding blade geometry for kitchen work. Check out it and other of today's top cleavers on page 32.

Designed by **Ethan Becker** and **Dan Eastland**, the **Joy Of Cooking 8-inch chef's knife** by Eastland's **Dogwood Custom Knives** is lightweight, sports a CPM S30V stainless steel blade, excels at rock chopping and push cutting and more. Get the full story on page 48.

The **Senshi** by **ABS master smith Zack Jonas** offers up a 9.25-inch blade in a sensational pattern of River of Fire and twist damascus and a handle of black stabilized amboyna. For more on it, see page 20.

The image of the **Prince** (page 54) by the **Sobral Brothers** is courtesy of the Sobrals and **Dave Ellis**, and **SharpByCoop** photographed the Senshi.

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By Your Leave, Captain

In terms of knives and knife people, especially those in the forged realm, no one was as passionate about them as BLADE Magazine Cutlery Hall-of-Fame® member B. R. Hughes. When the news came of his passing (page 6), many memories of him came flooding home.

I first met B. R. over the phone. It was 1986 and I'd been with *BLADE*® less than a year. I was assigning a story on the Knifemakers' Guild Show. Even though he was an American Bladesmith Society (ABS) guy, he jumped at the chance to do the story, telling me he was most appreciative of the assignment and would try his best to do a good job, which, of course, he did. That was B. R.—always humble, always praising everyone else at his own expense. If only there were more people like him, especially today.

While B. R. was well known as a knife and outdoor writer, he also was a powerful orator. Possessor of a deep baritone voice, he excelled at giving speeches, hall-of-fame inductions, opening prayers at ceremonies and the like, and did so often for the ABS and for the BLADE Show.

Probably my favorite B. R. memory is when I toured the Alamo with him and Cutlery Hall-of-Famer Jim Batson during a break in the 2012 ABS All-Forged Knife Expo in San Antonio ("A Walk With The Sages," December 2012 BLADE). After showing me the Sea of Mud knife in the Alamo gift shop Jim had to return to the show, so B. R. and I walked the Alamo grounds and visited the Long Barrack Museum. He was 80 at the time but moved like someone much younger.

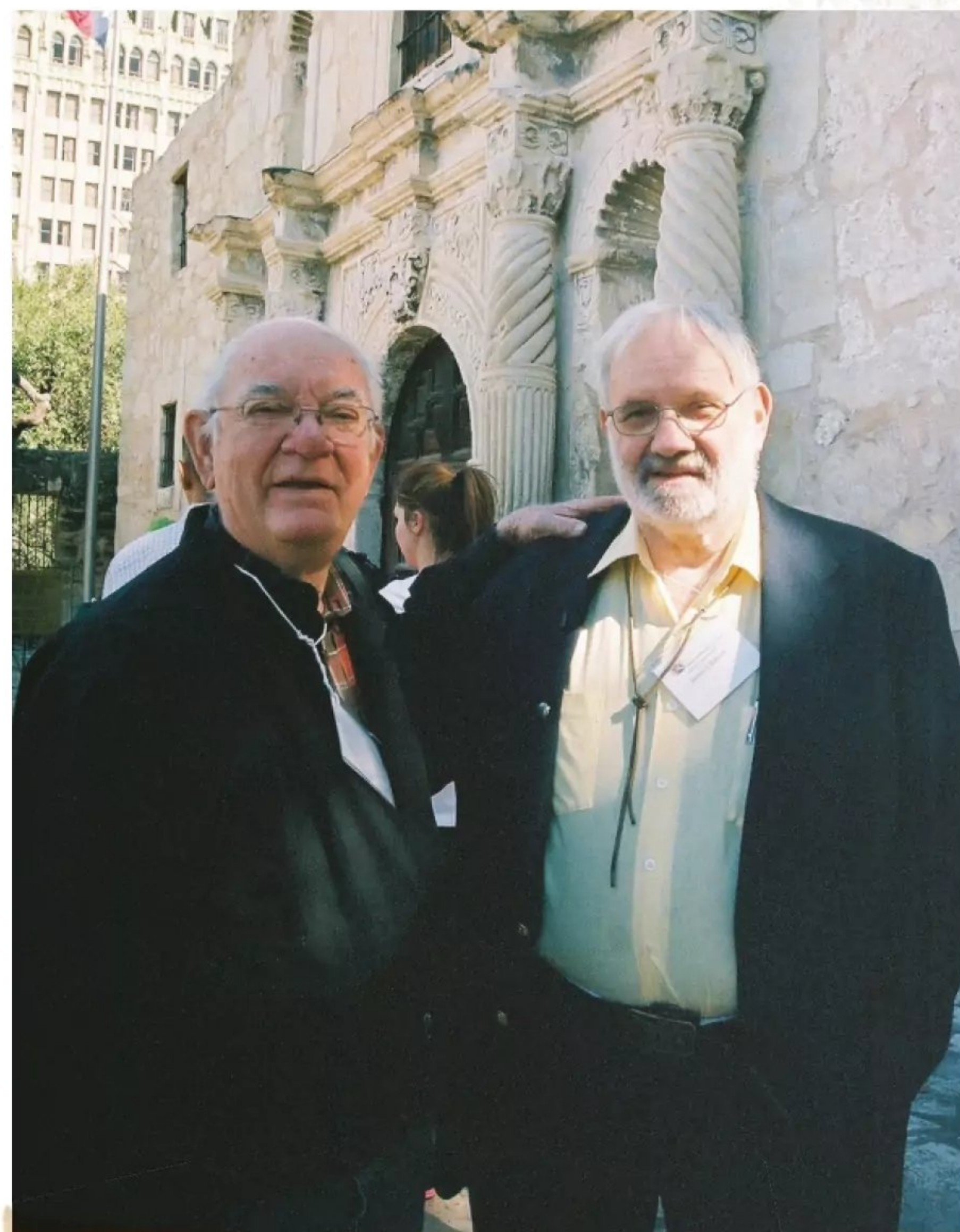
Among other fascinating historical items on display behind glass in the museum was the Caiaphas Ham bowie. It was a treat to see it mere

inches away. From there we walked back to the show hotel, stopping at a bridge near the Riverwalk where the Mexican Army band had played the *Deguello*, the death song for the Alamo defenders, in 1836. It was both eerie and educational, and I can't think of anyone I'd rather experience it with than B. R.

We talked John Wayne a lot. B. R.'s favorite Duke movie is *She Wore a Yellow Ribbon*, in which Wayne plays a cavalry officer named Nathan Brittles. B. R. liked to call me Colonel Brittles and I returned the compliment by calling him Captain York, the character Duke plays in another cavalry flick, *Rio Grande*. Corny? Maybe. But, to paraphrase my brother Pat, let the Mazola flow!

In terms of knife history, B. R. stands alone. If you check the founding members of any of the major custom knifemaker organizations, to my knowledge only one is a writer: B. R. Hughes. The genius behind that is since the ABS started in 1976 in the shadow of the Guild, the granddaddy of knifemaker organizations, it would need all the help it could muster in getting the message of the forged blade out to the knife masses.

And get the message out B. R. did, writing almost 500 knife stories over the years, mostly about the ABS and its mission and teaching, Moran and the many bladesmiths of the ABS. No one did it so much, for so long and at such an opportune time as B. R. As Cutlery Hall-of-Famer Jim Sornberger noted in an open letter to B. R. on Facebook in early September, "You were at a great point in time to chronicle the efforts of many early makers in the reintroduction of handmade knives ... through the interviews and discussions with legendary makers in the 1960s-80s when there was so little written on handmade knives, and continued



● B. R. Hughes (left) and Jim Batson at the Alamo chapel entrance.

your work promoting knives and knifemakers/bladesmiths through modern day."

Cutlery Hall-of-Famer and B. R.'s long-time friend, Joe Keeslar, put a cap on it when he wrote, "I, along with many other bladesmiths, owe B. R. Hughes much of the credit for becoming well known through his amazing articles about us in so many knife publications."

Amazing articles indeed—all written for over a span of almost 60 years by the incomparable B. R. Hughes. So long, Captain, it was one heckuva cavalry charge!

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>> IMAGES BY THE AUTHOR

● Elevate your kitchen game with these three *gyuto* knives, from left: Condor Tool & Knife Shefu, Spyderco Itamae and Fox Knives 2C 504 OL.

GYUTO!

3 versions of the Japanese take on Western chef's knives are mighty meal makers

Agyuto is a versatile, multi-purpose kitchen knife perfect for professional chefs and home cooks. It typically features a thinner, lighter blade than traditional chef's knives, sharpened at a steeper angle for extremely precise and clean cuts. It often has a flatter profile toward the heel and a more gradual curve near the tip, making it versatile for various cutting techniques. The handle is often lighter and more agile, reflecting the Japanese emphasis on nimble and efficient movements in the kitchen.

The Fox Knives Gyuto 2C 504 0L is a representative example of the genre. Crafted with precision and passion, it features a razor-sharp blade that is durable and holds an edge. The elegant handle offers a comfortable grip and a smidge of rustic charm.

At just 5.11 ounces, this featherweight beauty is a breeze to manipulate and perfectly balanced for effortless slicing, dicing and chopping. The 4119 nitro-B stainless steel blade's Rockwell hardness of 55-57 HRC guarantees superior resilience, while the satin finish adds a touch of sophistication. Equipped with sturdy stainless-steel rivets, this gyuto is a culinary companion you can trust, not just a kitchen tool.

When in Japan, I love ordering *yakitori*—skewered, grilled chicken with a savory, slightly sweet fla-

“THE OLIVEWOOD HANDLE REMAINED COMFY WITH NO HOT SPOTS AND GRIPPY EVEN WHEN WET OR FULL OF CHICKEN FAT.”



vor and smoky aroma. Making the dish was a team effort using specific knives for deboning and slicing the chicken into proper portions for the skewers. The key is to use a slow rocking/chopping motion to make clean, decisive slices rather than sawing through the meat, resulting in “chainsaw chicken.”

Since the gyuto is the Japanese version of the archetypal Western chef's knife, I made a Western dish—beef pot roast—and did the vegetable prep with the Fox. Slicing vegetables, potatoes, carrots and onions was a breeze with this slicing machine. I keep it simple, using rock chops, cross chops and pull cuts 90

● The Fox gyuto effortlessly prepared chicken thighs for delicious teriyaki chicken and *yakitori*, trimming excess fat and skin.

● The author prepared the chicken *yakisoba* using the Spyderco. The knife sliced and diced carrots, onions, peppers, shiitake mushrooms, chicken and green onions for garnish.



SPYDERCO ITAMAE GYUTO

DESIGNER: Murray Carter

BLADE LENGTH: 10.06"

BLADE STEEL: Super Blue/SUS410

BLADE GRIND: Full flat

BLADE @THICKEST: .094"

BLADE FINISH: Satin

HANDLE MATERIAL: Burl G-10 in the octagonal *wa* style

OVERALL LENGTH: 15.35"

COUNTRY OF ORIGIN: Japan

MSRP: \$334





● The Condor Shefu deboned multiple chicken thighs using a roll-cutting method for yakitori skewers and teriyaki chicken.

percent of the time. Push cuts with the heel of the blade work well for hard veggies. Meanwhile, the olive-wood handle remained comfy with no hot spots and grippy even when wet or covered with chicken fat. Leave it to the Italians to utilize this stunningly underused wood. Regarding plating, the Fox sliced the most elegant roast beef that ever graced a dish.

BUSHCRAFT GYUTO

The Shefu Kitchen Gyuto from Condor Tool & Knife is a multi-use knife designed for bushcraft enthusiasts who want to prepare delicious meals while enjoying the great outdoors. Crafted with precision in mind, the Shefu is perfect for slicing vegetables and expertly preparing meat and fish. It is a versatile tool ready to



● The author used push cuts with the Spyderco gyuto to slice hard carrots thinly in preparation for julienne slices. He used a chef's pinch-grip while the assisting hand maintained a claw grip to support the food.



CONDOR SHEFU KITCHEN GYUTO

BLADE LENGTH: 7.83"

BLADE STEEL: 440C stainless

BLADE GRIND: Full flat w/sec-ond bevel

BLADE @THICKEST: .12"

BLADE FINISH: Blasted satin

HANDLE MATERIAL: Epoxy resin and hickory

OVERALL LENGTH: 12.92"

SHEATH: Welted leather

COUNTRY OF ORIGIN: El Salvador

MSRP: \$154.98

tackle any culinary challenge.

The Condor gyuto is hardy and beautiful. The full flat grind with a second bevel ensures optimal slicing performance, while the handle provides a comfortable, secure grip. The knife strikes the perfect balance between heft and maneuverability. The leather sheath provides safe storage and easy transport.

I pushed the Shefu into service sectioning beef roast and deboning and trimming six chicken thighs. The knife tackled the tasks with ease. Slicing 3.5-pound roast required a sharp yet hefty slicer like a cleaver. The Shefu fit the bill and delivered. Bottom round roast is tough as woodpecker lips, and a thin, flexible blade need not apply here. At 9.88 ounces, the Condor's robust blade strikes the perfect balance between heft and finesse.

"I USED PUSH-CUTS ON THE TOUGH CARROTS TO SQUARE THEM TO A SAFE POSITION TO STABILIZE THEM AND MAKE THIN SLICES."

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 SCAN ME



Knife pictured: Wilderness Guide '23
Designed by Leo Espinoza



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● The Fox sliced the roast beef with aplomb. Long, steady slices are better than sawing, which makes the meat jagged and unpresentable.

FOX KNIVES GYUTO 20 504 OL

BLADE LENGTH: 6.69"

BLADE STEEL: 4119 nitro-B stainless

BLADE GRIND: Flat

BLADE @THICKEST: .08"

BLADE FINISH: Satin

HANDLE MATERIAL: Olive wood

OVERALL LENGTH: 11.81"

COUNTRY OF ORIGIN: Italy

MSRP: \$75.70

The handle has a colorful, comfortable oval shape that nestles in the hand. Hot spots and fatigue are nearly impossible with this grip. The full tang offers strength and security while keeping balance and weight at the forefront. The Shifu is an essential for any cooking enthusiast, whether at home or in the wild.

SUPER SUSHI KNIFE

The Itamae Gyuto is part of the Spyderco Murray Carter Collection Ita-



● To create julienne slices, the author employed the rock-chopping method with the Spyderco, again utilizing a chef's pinch-grip and a claw grip with the offhand to support the food.

mae Series. The elite cutlery series is designed for highly skilled sushi chefs and showcases uncompromising craftsmanship and premium materials.

The Itamae Gyuto features a blade expertly crafted from laminated steel—an Aogami Super Blue core clad between layers of high-quality stainless. The three-layer construction ensures exceptional durability and sharpness, with Carter's signature "Carter Elbow*" adding

strength to the blade's tip.

Paired with a traditional wa-style octagonal handle of stunning burl G-10 and highlighted with a black G-10 ferrule, the Itamae Gyuto embodies the spirit of Carter's coveted custom kitchen knives. Tipping the scales at 7.4 ounces, it sets an impressive standard in high-performance household cutlery.

The Itamae Gyuto is a sushi knife and I'm a fan. Part of my time in Japan was seeking out various types



● The Condor has the only sheath of the test bunch, of a beautifully handcrafted welted leather for safe storage and easy transport.

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Steve Dunn Gold Inlaid Engraved Damascus



Ruby inlaid Steve Schwarzer Mosaic Damascus



Warren Osborne Gold inlaid Pearl Damascus



Rick Dunkerley Damascus Carved Pearl



Harvey Dean Mastodon Damascus Saddlehorn



John W. Smith Art Knife Invitational Art Folder



Larry Fuegen Goblin Folder



Don Hanson Engraved Pearl Large Sunfish

All knives shown plus knives by Winkler, Fisk, Keeslar, Overyender, Pease, J. White, Newton, Bradshaw, . Perry, J.R. Cook, M. Williams, Crowell, Fitch, J. W. Randall, K. Cashen, Vandeventer, Christensen, Foster, Batson, Eaton, Rodebaugh, Mirabile, Bump, Primos, Casteel, ABS Board Knife by Bill Moran & Others and more.

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“THE FULL FLAT GRIND WITH A SECOND BEVEL ENSURES OPTIMAL SLICING PERFORMANCE.”



of sushi. The second most rewarding part was watching the chefs work precisely as if it were the most critical game of Operation ever played—they are pros!

I used the test model to prepare carrots, onions, shiitake mushrooms, peppers, green onions and chicken for the famed *yakisoba* dish: fried street food noodles choked full of veggies, savory sauce

and protein. Simple ingredients still require various knife techniques.

I used push-cuts on the tough carrots to square them to a safe position to stabilize them and make thin slices. From there, I stacked the slices for some rock-chopping to julienne a pile of carrots—in this instance, to make matchstick-sized carrot sticks. The secret to stir-fry cooking is preparation and cutting

● The Fox sliced potatoes, onions, garlic and carrots for pot roast. The thin edge and super comfortable handle were unmatched.

● The solid Condor pulled off sectioning a 3.5-pound roast in comfort and style.



● ABS master smith Murray Carter

relatively equal-sized pieces of food to ensure equal cooking time.

I used rock chopping and pull cuts—two techniques in which the Itamae excels—to slice the red peppers. To pull cut them, I placed the knife tip down on the board and sliced backward. By this time, the laminated steel had formed a nice patina from avocado, peppers, onions and chicken on the bevel, giving it a nice used look. Crafted in Japan, the Itamae Gyuto is an ultimate favorite among professional chefs and passionate cooking enthusiasts.

Editor's note: Through the **Carter Elbow, Murray Carter combines the best features of a traditional Japanese wabocho kitchen knife with his Wharncliffe Brute neck knife. The design feature allows more steel to reinforce the forward tip of the blade compared to standard gyuto or French-style chef's knife profiles. For more visit <https://www.cartercutlery.com/uFAQs/what-is-the-carter-elbow-and-carter-safety-heel/>.*

For the contact information for the knives in the story, see “Where To Get 'Em” on page 47.

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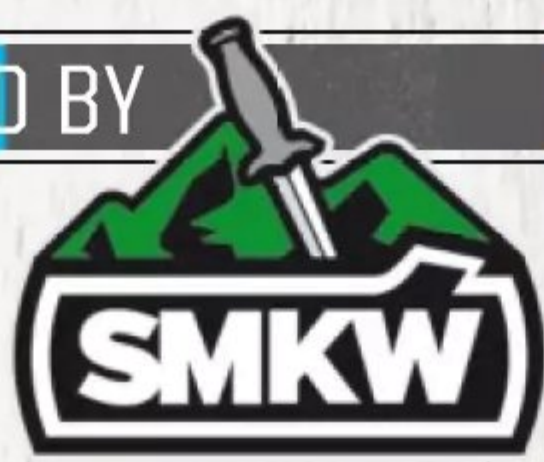
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Cookin' Cutters and Kin

Mostly for the kitchen, some are utility knives, too

>> SPEC CHART

KNIFE TYPE: Slicer
BLADE LENGTH: 17.25"
BLADE MATERIAL: Damascus of 1080 carbon and 15N20 nickel-alloy steels
BLADE GRIND: Convex w/a fuller
HANDLE MATERIAL: Carbon fiber and G-10
OVERALL LENGTH: 23.25"
MAKERS' PRICE FOR A SIMILAR KNIFE: \$8,000
KNIFE TO KNOW: The knife is a collaboration between Gabe Fletcher and Don Nguyen; Gabe forged the damascus and the blade, and Don finish ground it and made the handle; Gabe also made a special beer called *Nguyen* for the collaboration through his Anchorage Brewing Co.; Gabe is an ABS apprentice smith
MAKERS: Gabe Fletcher and Don Nguyen, Anchorage, Alaska, anchoragebrewing@gmail.com 907-360-5104 Instagram anchorageforge (Jocelyn Frasier image)

>> SPEC CHART

KNIFE NAME: *Senshi*
PATTERN: Chef's knife
BLADE LENGTH: 9.25"
BLADE MATERIAL: Damascus of 1084 carbon and 15N20 nickel-alloy steels
DAMASCUS PATTERN: River of Fire + twist
BLADE GRIND: Flat w/a convex edge
HANDLE MATERIAL: Black stabilized am-boyna
BOLSTER: Micarta® and brass
OVERALL LENGTH: 14"
KNIFE TO KNOW: The maker is an ABS master smith
MAKER'S PRICE FOR A SIMILAR KNIFE: \$4,600
MAKER: Zack Jonas, Jonas Blade & Metalworks, Dept. BL12, 490 Pumpkin Hill Rd., Warner, New Hampshire 03278 603-456-2056 zack-jonas@gmail.com, Instagram @Jonas_Blade (SharpByCoop image)

SPEC CHART <<

PATTERN: Chef's knife
MODEL NAME: *Honyaki gyuto*
BLADE LENGTH: 9.45"
BLADE MATERIAL: W2 tool steel
BLADE GRIND: "S" type
BLADE FINISH: Hand-sanded satin
HANDLE MATERIAL: Ukrainian bog oak
BOLSTER MATERIAL: Antique Westinghouse Micarta® and copper
OVERALL LENGTH: 15.95"
KNIFE TO KNOW: The maker's Honkyaki Gyuto won Best Chef's Knife at the 2024 Sydney Knife Show
MAKER'S PRICE FOR A SIMILAR KNIFE: \$1,546 at press-time exchange rate
MAKER: Dmitriy Popov, DP Custom Knives, 261 Wattle Tree Rd., Holgate NSA 2250 Australia 0420240302 dmitriy.popov1@gmail.com, dpcustomknives.com.au, Instagram DPcustomknives (Rod Hoare image)

SPEC CHART <<

PATTERN: Chef's knife
BLADE LENGTH: 12"
BLADE MATERIAL: Mosaic damascus
BLADE GRIND: "S" type
HANDLE MATERIAL: Desert ironwood
BOLSTER: Fine silver
OVERALL LENGTH: 17.5"
MAKER'S PRICE FOR A SIMILAR KNIFE: \$2,400
MAKER: Brent Stubblefield, Dept. BL12, 1600 Valley Rd., Richmond, VA 23222 804-852-0392 workshop@joinordieknives.com, joinordieknives.com, Instagram @joinordieknives (SharpByCoop image)

>> SPEC CHART

PATTERN: Chef's knife
BLADE LENGTH: 9.75"
BLADE MATERIAL: A damascus of 1084 carbon and 15N20 nickel-alloy steels
ROCKWELL HARDNESS: 60 HRC
BLADE GRIND: Convex
BLADE FINISH: Contrast etched w/ Gator Piss etching solution
HANDLE MATERIAL: Elforyn synthetic ivory; filework inlaid w/crushed natural Shattuckite and contrasted w/ gold resin
BOLSTER MATERIAL: 9,000-year-old bog oak w/purple maple spacer
OVERALL LENGTH: 14"
MAKER'S PRICE FOR A SIMILAR KNIFE: \$3,000
KNIFE TO KNOW: The blade features a K-tip, aka *kiritsuke* tip, designed for precision and versatility in fine slicing, dicing and scoring, as well as more delicate work such as preparing fish and fine cuts of meat; the knife is a wedding present for the maker's little sister
MAKER: Alexandre Chaves, Los Luna, New Mexico, Axle928@msn.com, Instagram abc_knives 505-908-5535 (Jocelyn Frasier image)



SPEC CHART <<

PATTERN: Chef's knife
BLADE LENGTH: 9.25"
BLADE MATERIAL: Damasteel DS93x dense twist pattern stainless steel
BLADE GRIND: Convex
BOLSTER: Integral forged
HANDLE MATERIAL: Redwood lace burl and copper
OVERALL LENGTH: 10.4"
SHEATH: Redwood lace burl and copper
MAKERS' PRICE FOR A SIMILAR KNIFE: \$2,775 at press-time exchange rate
KNIFE TO KNOW: The knife is a collaboration between Naohito Myojin of Japan and European Jonas Johnsson; Johnsson did the forging, profiling, handle and *saya* (scabbard), and Myojin ground the blade; Modern Cooking organized the collaboration in partnership with Bonsai Boys Trading
MAKERS: Naohito Myojin and Jonas Johnsson, Modern Cooking UG, GardeschAntzenweg 92, Berlin 12203 Germany 493033877794, peter@moderncooking.com, moderncooking.com, Instagram @moderncooking (SharpByCoop image)

>> SPEC CHART

PATTERN: Chef's knife
BLADE LENGTH: 6.5"
BLADE MATERIAL: Feather pattern damascus
BLADE GRIND: Custom convex
BOLSTER: Damascus
HANDLE MATERIAL: Black walnut
CONSTRUCTION: Forged integral
OVERALL LENGTH: 11.25"
MAKER'S PRICE FOR A SIMILAR KNIFE: \$1,300
KNIFE TO KNOW: The maker is a journeyman smith in the American Bladesmith Society
MAKER: Andrea Lisch, Dept. 12, 16948 Longmire Rd. SE, Yelm, WA 98597 206-919-2039 andrea@davidlisch.com, Instagram @andrealisch (SharpByCoop image)



SPEC CHART <<

KNIFE NAME: Yellowjacket
KNIFE TYPE: Veggie Chopper
BLADE LENGTH: 3.94"
BLADE MATERIAL: Damascus of 1075 carbon and 15N20 nickel-alloy steels
BLADE GRIND: Flat
DAMASCUS PATTERN: Feather forged by Mathew McVicker
HANDLE MATERIAL: Spalted tamarind
BOLSTER: Ebony
OVERALL LENGTH: 8.27"
KNIFE TO KNOW: The maker is a probationary member of the Australian Knifemakers Guild
MAKER: Ceilidh Dalton, Dept. BL12, 48 Allman Circuit, Macquarie, ACT 2614 Australia 0411210949 ceilidhrd@gmail.com, Instagram @ceilidhdaltonmetalartist (Rod Hoare image)

>> SPEC CHART

PATTERN: Steak knife set
BLADE LENGTHS: 5"
BLADE STEEL: Damasteel stainless damascus in a Thor pattern
BLADE GRIND: Full flat
HANDLE: Mastodon ivory, red spacer, ironwood
BUTTCAPS: *Mokume gane* and red-dyed coral
OVERALL LENGTHS: 9"
MAKER'S PRICE: \$1,500 for the set, including stand; \$300 per knife
MAKER: Jose Santiago-Cummings, Tacoma, Washington, masterdiver24@yahoo.com 253-777-8732 santiagooknives.com, Instagram @Santiagoknives4 (Jocelyn Frasier image)



SPEC CHART <<

PATTERN: Chef's knife
BLADE LENGTH: 9"
BLADE MATERIAL: W2 tool steel
BLADE GRIND: Flat
HANDLE: Tasmanian blackwood w/bird's-beak butt
HANDLE PINS: Black Micarta®
OVERALL LENGTH: 14"
KNIFE TO KNOW: The maker is an ABS apprentice smith
MAKER: Geoffrey Baze, Burleson, Texas, geoffrey.baze@yahoo.com, Instagram bazebladeworks 817-706-9358 (Jocelyn Frasier image)



>> SPEC CHART

KNIFE NAME: Contra
MODEL TYPE: EDC pocketknife
BLADE LENGTH: 2.5"
BLADE STEEL: 7Cr17 stainless
BLADE PATTERN: Wharncliffe
BLADE FINISH: Flat black titanium nitride coating
BLADE OPENER: Blade hole
HANDLE MATERIAL: stainless steel w/ hole for a lanyard
POCKET CLIP: One position
LOCK: Framelock
CLOSED LENGTH: 3.75"
CONTINENT OF ORIGIN: Asia
MSRP: \$29.99
COMPANY: Coast, attn: R. Hernandez, Dept. BL12, 8033 NE Holman St., Portland, OR 97218 800-426-5858 and 503-234-4545 www.coastportland.com



SPEC CHART <<

KNIFE NAME: Bulwark
DESIGNER: Mikkel Willumsen
KNIFE TYPE: Flipper folder
BLADE LENGTH: 3"
BLADE MATERIAL: D2 tool steel
BLADE PATTERN: Drop point
BLADE @THICKEST: .14"
BLADE FINISH: Black PVD coating
BLADE OPENERS: Blade hole and flipper tab
HANDLE MATERIAL: Micarta® in green (shown) or blue color options
POCKET CLIP: Reversible, low carry
LOCK: Framelock
WEIGHT: 3 ozs.
CLOSED LENGTH: 4"
CONTINENT OF ORIGIN: Asia
MSRP: \$124.95
COMPANY: SOG Knives, Dept. BL12, 6521 212th St. SW, Lynnwood, WA 98036-7411 888-405-6433 sogsales@sogknives.com, www.sogknives.com

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GREAT 'MATER TAMERS

No matter how you slice it, three top tomato knives turn the trick

Nothing beats homegrown tomatoes and tomato sandwiches, or just simply enjoying them as they are, sliced up with all their juicy goodness. Who doesn't love a ripe and ready tomato?

Cutting tomatoes requires a very sharp knife. Besides writing for this fine publication, I also have another side hustle of running a sharpening service. I get asked all the time, "How do I know when it is time to have my kitchen knives sharpened?" I always answer with the tomato test. If your knife cannot slice a tomato cleanly without squashing it, then it is time for a sharpening.

Tomatoes have a firm exterior and a squishy/liquid interior. A sharp knife is mandatory to break through the firm exterior. If your knife is dull, it won't bite right into the exterior but instead will squash it, thus squeezing out the juice and ruining a good slice of succulent tomato.

Sure, any sharp kitchen knife will slice tomatoes and do a fine job of

it. But there are specially designed tomato knives that take the work out of perfect slicing. If you do a lot of meal prep involving tomatoes, then you might want to procure one of the following tomato slicing knives for the occasion.

EFFORTLESS HYBRID

The 5½-inch Tomato Slicer from Case is a highly effective tomato knife. It is specifically designed to make quick work of processing tomatoes without damaging them. The 5½-inch blade is slender and has a trailing-point shape. It is hollow ground, fully serrated and Tru-Sharp stainless steel (420 HC stainless). The handle is walnut and features triple-rivet construction for strength and durability. It is a nice-looking knife and part of a larger household cutlery family Case offers with the same blade and handle materials.

Performance wise the knife excels. The serrations cut smoothly but have an aggressive bite that help

● You say tomato knife and so do we, from top: Kershaw 6-inch Utility Knife, Gerber ComplEAT 6-inch Utility Knife and Case 5½-inch Tomato Slicer.



● Gerber's ComplEAT Utility Knife has serrations and a rounded tip, making it an ideal slicer for a wide variety of foods. The dual molded handle adds extra control and safety.

specific-use knife and not one you generally grab when you need to cut something in the kitchen. It is more like a hybrid knife. It has a serrated edge but cuts clean and smooth similar to a plain edge knife. MSRP: \$38.99. Country of origin: USA.

DO IT ALL

The Kershaw 6-inch Utility Knife is designed to be a “do-it-all” knife in the kitchen for light-to-medium-duty food prep tasks, and can handle meats, fruits and vegetables with no problem. One look at this knife and the word “basic” comes to mind. It is just a no-frills kitchen knife and I say that not in a negative light but rather a positive one. Sometimes simple is the way to go; it is the most direct way.

The 6-inch blade is DIN 1.4116 stainless steel in a nice brushed-satin finish. The handle has an expanded front section that not only acts as a finger stop but also is shaped in a way that promotes using the pinch grip for more precise control for detail cutting. The handle profile is rounded so it sits in your grip nicely and comfortably with no hot spots to speak of. The material is molded polypropylene and sports a slight texturing to aid in grip retention.

● The Case works effortlessly due to the thinness of the blade coupled with the serrations.

break cleanly through the tomato's firm skin. The hollow grind and slender blade aid in sailing through the fruit without collapsing it. The knife is quite effortless in action. Due to the slender, almost minimalist blade width I would limit use of the knife to tomatoes and other similar fruits like grapes and kiwi. It is sort of a

“THE SERRATIONS CUT SMOOTHLY BUT HAVE AN AGGRESSIVE BITE THAT HELP BREAK CLEANLY THROUGH THE TOMATO'S FIRM SKIN.”



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5" CLEAVER

Overall 11-1/2", 5-1/8" Blade, 3-1/2" Width, 1/4" Thick. Handle Hole 1/4".

CAT.#	STEEL	FINISH	PRICE
J1506	80CrV2	Stone Wash	\$89.95



6.5" CLEAVER

Overall 12-1/2", 6-1/2" Blade, 4" Width, 1/4" Thick. Handle Hole 1/4".

CAT.#	STEEL	FINISH	PRICE
J1507	80CrV2	Stone Wash	\$99.95

CABALLERO EDC

Folder kit, overall 7 1/4" open, 4 1/4" closed, blade is 3" long, 1" wide, and 1/16" thick.

CAT.#	DESCRIPTION	PRICE
SS674	Caballero Kit	29.95

BLACK MAMBA SPRING ASSIST LINER LOCK



Folder kit, overall 7 1/4" open, 4 1/4" closed, blade 3" long, 1" wide, and 1/16" thick.

CAT.#	DESCRIPTION	PRICE
SS1557	with Black G10	29.95

PYTHON CROSSBAR LOCK



Folder kit, overall 7 1/4" open, 4 1/4" closed, blade is 3" long, 1" wide, and 1/16" thick.

CAT.#	DESCRIPTION	PRICE
SS156601	with Black G10	39.95
SS156642	with Olive G10	39.95
SS156610	with Red G10	39.95

HONEY BADGER FLIPPER LINER LOCK

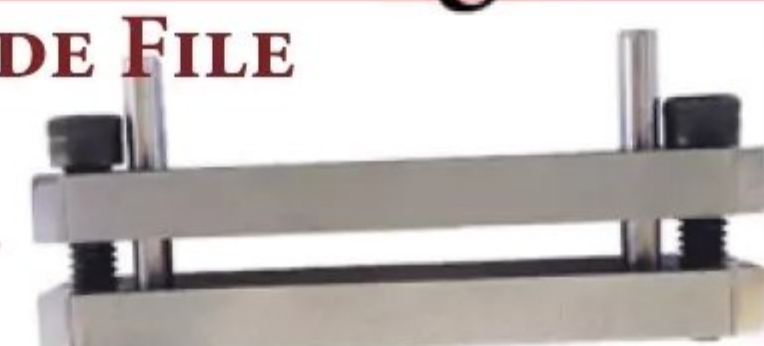


Folder kit, overall 7 1/4" open, 4 1/4" closed, blade is 3" long, 1" wide, and 1/16" thick.

CAT.#	DESCRIPTION	PRICE
SS187601	with Black G10	39.95
SS187642	with Olive G10	39.95
SS187610	with Red G10	39.95

CARBIDE FILE GUIDE

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CAT.#	DESCRIPTION	PRICE
FG102	Carbide File Guide	\$119.95

HARDENED FILE GUIDE



Precision machined from A-2 tool steel and hardened to 62RHC. Overall 3.250", maximum blade width 2", each jaw is 3/8" x 3/4".

Made in USA.

CAT.#	DESCRIPTION	PRICE
FG101	Hardened File Guide	\$59.95

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CAT.#	DESCRIPTION	PRICE
JS305	Center Scribe	\$39.95
JS307	Replace Carbide Tip	\$9.95

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Used by professionals, this two 7.5" wheel system allows the user to grind a fine edge then clean & polish to a sharp edge.

CAT.#	DESCRIPTION	PRICE
WKS750	Sharpening Wheels	\$34.95

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CAT.#	DESCRIPTION	PRICE
R6N	Folder 2 1/2" x 6"	\$10.95
R7N	Folder 2 1/2" x 8"	\$10.95
R10N	Hunter 3" x 10"	\$10.95
R13N	Fighter 4" x 13"	\$11.95

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Typical chemistry: C 0.67, Mn 0.60, Si 0.40, Cr 13.00, P 0.025, S 0.015.

CAT#	SIZE	LENGTH	PRICE
AE0815	1/8" x 1 1/2"	18"	\$17.07
AE0820	1/8" x 2"	18"	\$30.12
AE1015	5/32" x 1 1/2"	18"	\$21.68
AE1020	5/32" x 2"	18"	\$42.32

14C28N STEEL

Sandvik 14C28N® is a martensitic stainless chromium steel with an optimized chemistry providing a top grade knife steel with a unique combination of excellent edge performance, high hardness and good corrosion resistance. Aim hardness of 55-62 HRC. Also available in 36".

Typical chemistry: C 0.62, Mn 0.60, Si 0.20, Cr 14.00, P 0.025, S 0.010, N 0.11.

CAT#	SIZE	LENGTH	PRICE
RY1515	1.5mm x 1 1/2"	18"	\$18.07
RY2015	2mm x 1 1/2"	18"	\$22.75
RY2515	2.5mm x 1 1/2"	18"	\$24.86
RY3015	3mm x 1 1/2"	18"	\$29.82
RY3020	3mm x 2"	18"	\$39.76
RY3515	3.5mm x 1 1/2"	18"	\$31.10
RY3520	3.5mm x 2"	18"	\$41.47
RY4015	4mm x 1 1/2"	18"	\$35.55
RY4020	4mm x 2"	18"	\$47.41
RY4520	4.5mm x 2"	18"	\$53.31



80CrV2 STEEL

The high carbon, chrome-vanadium chemical composition makes 80CrV2 a good steel for knives. Machines easy, has great edge retention, wear resistance, and toughness. Aim Hardness 57. Also available in 36". Chemistry: C .85, Cr .60, Mn .50, Si .30, Ni .40, Mo .10, P .025, S .020

CAT#	SIZE	LENGTH	PRICE
CZ0615	3/32" x 1 1/2"	18"	\$9.47
CZ0620	3/32" x 2"	18"	\$12.63
CZ0815	1/8" x 1 1/2"	18"	\$12.63
CZ0820	1/8" x 2"	18"	\$16.85
CZ1015	5/32" x 1 1/2"	18"	\$15.87
CZ1020	5/32" x 2"	18"	\$21.16
CZ1215	3/16" x 1 1/2"	18"	\$19.00
CZ1220	3/16" x 2"	18"	\$25.34
CZ1615	1/4" x 1 1/2"	18"	\$25.27
CZ1620	1/4" x 2"	18"	\$33.69



15N20

With a 2% high nickel content, 15N20 is the layer of steel that produces the bright contrast for making Damascus. Typical chemistry: C .75, Mn .40, Si .30, Ni 2.00, P max .020, S max .010

CAT#	SIZE	LENGTH	PRICE
XN152	.049" x 1 1/2"	12"	\$9.13
XN252	.049" x 2"	12"	\$12.17
XN196	.095" x 1 1/2"	36"	\$39.28
XN296	.095" x 2"	36"	\$52.38

LINER MATERIAL

Knifemaker: Bidinger Knives



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5" x 10" G10 Liner Material. Specify thickness & color when ordering. Available in three thicknesses,

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G-10 RODS



G-10 rods used for pinning handles. All are in 12" lengths. Also available in 1/8" and 3/16" diameters.

CAT#	COLOR	SIZE	PRICE
MI24411	Blue	1/4"	\$7.95
MI24071	Lime Green	1/4"	\$7.95
MI24211	Red	1/4"	\$7.95
MI24311	Orange	1/4"	\$7.95
MI24511	White	1/4"	\$7.95
MI24811	Black	1/4"	\$7.95
MI24911	Ivory	1/4"	\$7.95
MI24611	Maroon	1/4"	\$7.95
MI24711	Purple	1/4"	\$7.95

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Lens magnification can be combined to increase magnification up to 3.8x. Loupe magnification: 4.5x. 2 LED Bulbs. Adjustable Head Strap with Dial Control.

CAT.#	DESCRIPTION	PRICE
SH1067	Illuminated Magnifier	\$19.95



G5 EPOXY is a fast curing epoxy for quick repairs, tooling and general bonding. 3-5 min. curing. G-FLEX EPOXY is a toughened, resilient two-part epoxy engineered for superior grip. G-Flex absorbs the stresses of expansion, contraction, shock and vibration. Cures in 7-10 hrs. G-FLEX SYRINGE same G-Flex epoxy in a convenient syringe.

CAT.#	DESCRIPTION	PRICE
WE8654	G5 Five Minute 8oz	\$30.32
WE6508	G-Flex Liquid 8oz	\$32.11
WE6551	G-Flex Syringe .84oz	\$22.95



● The thin blade stock gives the Kershaw Utility Knife great bite and slices very easily. The contoured handle adds a high degree of comfort and control.

As an added bonus, the knife comes with a molded plastic slip sheath to protect the blade when not in use. Because of this, the knife can be stored in a backpack for a camping trip, a drawer of your RV or a kitchen drawer, all without worry of edge damage or accidental cuts.

Due to the very thin blade stock (.057 inch at the thickest), the Kershaw slices tomatoes with surgical precision. The edge bites into the skin and glides right through with very little resistance. The blade is somewhat flexible but not as much as, say, a fillet knife. You are still able

“IF YOUR KNIFE CANNOT SLICE A TOMATO CLEANLY WITHOUT SQUASHING IT, THEN IT IS TIME FOR A SHARPENING.”

to flex the blade a bit, so I would not tackle any tough cutting with it and certainly not torque the handle. The blade shape is adaptable to all sorts of food prep tasks, from meats to vegetables to fruits.

The size is perfect to accompany a larger chef's knife, for those tasks for which an 8-inch chef's knife is too big and a paring knife is too small. The major selling points are the basic design, thin blade stock, rounded handle and price. MSRP: \$20.99. Country of origin: China.

MULTI-PURPOSE TOOL

The serrated Gerber ComplEAT 6-inch Utility Knife will handle



● The Gerber ComplEAT Utility Knife has more aggressive serrations than the Case Tomato Slicer, slices tomatoes well and doubles as a bread knife.



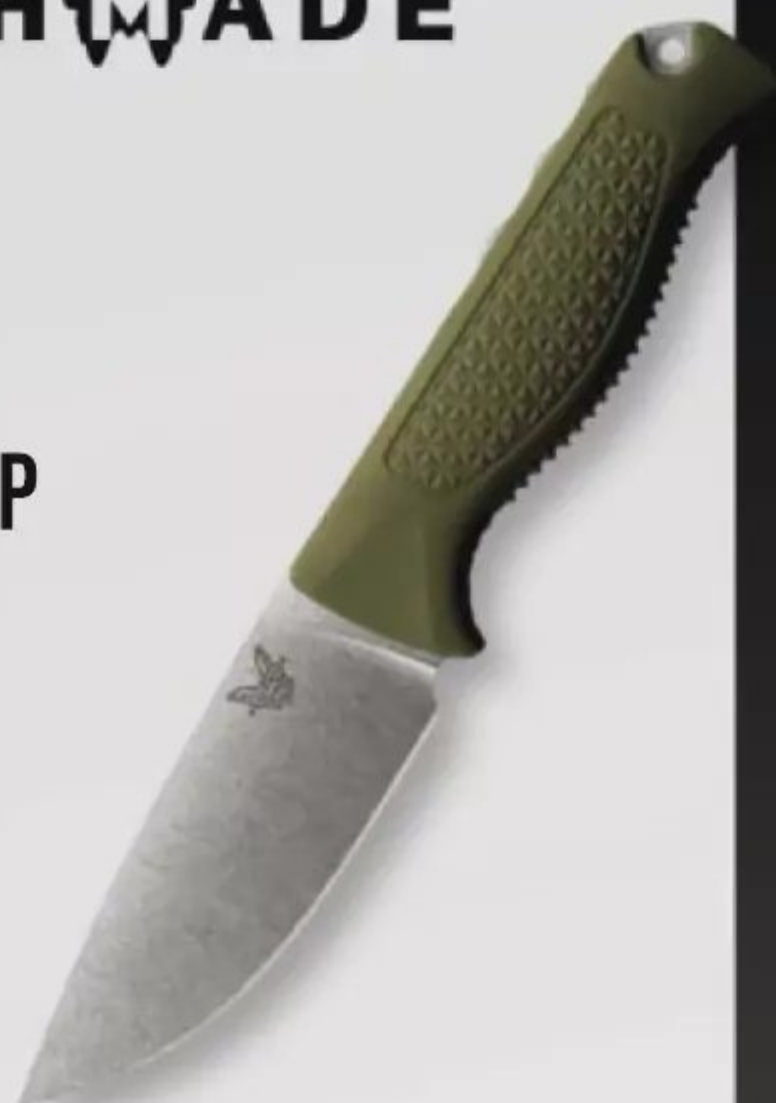
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meats, produce and bread. It's the perfect complement to the other two models—chef's and paring knives—in the company's ComplEAT series.

The 6-inch blade is German 4116 stainless steel for affordability and stain resistance. Commonly used in pocketknives, the sheepfoot blade is utility friendly. The full flat grind thins the serrations down well without being fragile and gives the edge its bite. A stonewash finish seals the micro pores in the steel to prevent rust from forming easily.

The handle is dual molded, with a hard plastic outer frame and inlays of a softer, grippier rubber-like material. The inlays are inset some to provide an innovative finger groove of sorts that allows you to obtain good handle traction, as your fingers and thumb can rest inside it, helping you to control the knife at all times. Additionally, there is a forward pinch grip/recessed area on both sides of the handle for exact control. The handle perimeter features multifaceted chamfers that not only reduce hot spots but also make the handle feel slimmer by removing bulk. An oblong hole accepts a lanyard or simply serves

● The Kershaw Utility Knife slices tomatoes well but also tackles meats and other vegetables without hesitation.

● The Case Tomato Slicer is easy to control for thin slices of tomato, almost with surgical precision!

to hang the knife on a peg, nail or hook when not in use.

The handle color is interesting. Gerber calls it Baltic Haze and is a matte light green with dark green rubber inlays. It is more appealing than standard black and fits in well with the outdoor theme. A matching plastic slip sheath protects the blade and is safe to carry in a backpack.

The ComplEAT handles tomatoes similarly to the Case Tomato Slicer. The serrations allow the blade to immediately bite into the tomato skin and help the edge to remain sharp over time. Unlike the Case, the ComplEAT can be used for other foods, too—cucumbers, onions, chicken, pork, beef and even as a bread knife, including bagels, baguettes and such. It is a true multi-

use performer. If you need one knife to tackle a variety of food for camping, it might be the one as the evenly spaced serrations cut smoothly. If you prefer infrequent sharpening, the serrations are for you. Why? The serrations' scallops are sharp and are protected by the teeth. MSRP: \$35. Country of origin: China.

For the contact information for the knives in the story, see "Where To Get 'Em" on page 47.

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Overall length 13", Blade Length 3", Blade Width 4-1/2", Blade Thickness 1/4". Handle Holes 1/4". Shown above with Black and Ruby Red G10 and 1/4" MP400 Pandora's Box mosaic pin.

Overall length 14", Blade Length 4", Blade Width 3-1/2", Blunt Back 2", Blade Thickness 1/4". Handle Holes 1/4". Shown above with Curly Maple wood and 1/4" MP400 Pandora's Box mosaic pin.

Overall length 17-1/8", Blade Cutting Edge 4-1/8", Pick Length 3-1/2", Blade Width 2-3/4", Blade Thickness 1/4". Handle Holes 3/16". Shown above with Osage Orange and 1/4" MP400 Pandora's Box mosaic pin.



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J1803	Spiked Axe	80CrV2	129.95

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EW716	Walnut	7" x 2" x 3/8"	\$19.95
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CAT.#	DESCRIPTION	SALE PRICE
MP485	Silver Star	\$45.95
MP405	Circle Of Light	\$45.95
MP400	Pandora's Box	\$45.95
MP440	Meteorite	\$45.95

>> IMAGES BY THE AUTHOR



● From left: Cold Steel Cleaver Commercial, Series, Tops XXX Dicer, Condor Tool & Knife Serbian Kuvar Cleaver and Bear & Son Professional Chopping Knife.

1. COLD STEEL COMMERCIAL CLEAVER

OVERALL LENGTH: 13.75"
BLADE LENGTH: 9"
BLADE @THICKEST: .137"
BLADE STEEL: German 4116 stainless
HANDLE MATERIAL: Kray-Ex
SHEATH: None
WEIGHT: 23.7 ozs.
MSRP: \$56.99
COUNTRY OF ORIGIN: Taiwan

2. TOPS KNIVES XXX DICER

OVERALL LENGTH: 8.88"
BLADE LENGTH: 7"
BLADE @THICKEST: .13"
BLADE STEEL: 440C stainless
HANDLE MATERIAL: Red and black G-10
SHEATH: Black Kydex
WEIGHT: 13.6 ozs.
MSRP: \$330
COUNTRY OF ORIGIN: U.S.A

3. CONDOR SERBIAN KUVAR CLEAVER

OVERALL LENGTH: 11.29"
BLADE LENGTH: 6.29"
BLADE @THICKEST: .1"
BLADE STEEL: 1075 carbon
HANDLE MATERIAL: Natural Micarta® w/red liners
SHEATH: Leather
WEIGHT: 14.46 ozs.
MSRP: \$109.98
COUNTRY OF ORIGIN: El Salvador

4. BEAR & SON PROFESSIONAL CHOPPING KNIFE

OVERALL LENGTH: 10.125"
BLADE LENGTH: 5"
BLADE @THICKEST: .125"
BLADE STEEL: 14C28N Sandvik stainless
HANDLE MATERIAL: Black G-10 and white bone
SHEATH: Thermal plastic
WEIGHT: 4 ozs.
MSRP: \$159.99
COUNTRY OF ORIGIN: U.S.A.

LEAVE IT TO CLEAVERS

Big kitchen cuts require blades that are tops in chops

As a knife guy for pretty much my entire life, I can own up to the fact that I don't collect knives, I hoard them. Among the hoard are kitchen knives. I even scour secondhand stores looking for discarded gems or diamonds in the rough. Having said that, I must admit there are only a couple that are my go-to knives in the kitchen. One of them is my old Regent 6-inch-high carbon steel cleaver.

In a sea of kitchen knife styles with various design influences, it seems we periodically return to the cleaver. I use mine for almost everything and love it. Next to my Victorinox paring knives, I could not imagine a kitchen without it. Therefore, this time we look at four cleavers, some traditional and some with a modern twist.

BLADE BEHEMOTH

The Cold Steel Cleaver Commercial Series is a traditional style European design and is a behemoth. I could make three small knives just from the blade. It works great in the kitchen but, due to its size and weight, can be a bit much for such chores as chopping veggies. However, for butchering jobs it is a brawler. I had a chance to process some meat with it, mostly pork chopping up ribs and cutting belly up for the roaster. Not much will stand in its way.

The handle is Kray-Ex, a firm rubber for a solid, vibration-free grip. The high-polished blade finish really

● Onions are hardly a challenge for the Cold Steel Cleaver. On the other hand, its weight does make it sing through whatever you're cutting. The effort is in picking it up—gravity handles the rest.

● The belly of the TOPS XXX Dicer is quite pronounced. "I suppose you could use it for rocking the blade but the forward position would make it awkward," the author opined. "For long, drawn-out slicing moves during butchering it could work well."



cuts down the friction when cutting meat. The meat just slides across the surface. The polished blade is prone to showing scratches if it gets banged around in the drawer with other kitchen wear. I only mention that as I know some people get uptight over it.

As a large butchering tool it works great. I would even pack it for hunting camp. It functions fine as a kitchen chopper, though be prepared for a workout.

BIG, BROAD BELLY

At first look, the broad, sweeping blade with a huge belly of the TOPS

Knives XXX Dicer reminds me of a Japanese fishmonger's knife. The fishmongers who process the large fish such as tuna and marlin often can be seen using similar blade styles. I volunteer in my local shooting club's kitchen, so when I took the XXX Dicer there for them to try, many of the hunters commented how they would like to try it for skinning big game.

For use in the kitchen, the handle is designed so that you choke up for your chopping chores. A forward design also helps you to gain better control over the exaggerated belly curve. It is a large blade yet ground thin enough to make easy work of chopping and slicing jobs. I personally would not mind a bit more handle for when I want to back off on my grip and put some oomph behind it. The handle material works well. I must say, though, I am not fond of the hollow pins as food debris finds its way in there.

What I like about the blade overrides what problems I have with the handle. In the end, I can say I like the Cold Steel cleaver due to its utility.

KITCHEN OR CAMP

Even though Goran Mihajlovic designed the Condor Serbian Kuvar Cleaver, for years now—and I mean years—it has been Joe Flowers' job to

● The Bear Professional Chopping Knife has a full handle and the 5-inch blade "is perfect" for the majority of everyday kitchen work. "It's large enough to cut most food," the author wrote, "and nimble enough for light, lively control of each cut."

● Cold Steel gives you a good full-size cleaver grip. Such a handle provides solid control over a large blade. If faced with a cut that takes more brute force than finesse, you have the right tool for it.



spot designers and designs for Condor Tool & Knife and bring them to market. I think I have known Joe for over 20 years, and his passion for cutlery has been unwavering. I think many people are unaware of the passion that drives the knife industry.

Now, back to the Kuvar.

The Condor cleaver is a great example of how a different concept gets noticed. In the early days of the North American fur trade, many knife designs were simple kitchen or butcher models. With the Kuvar you not only have a knife that rides well for your kitchen chores, but you can use it in camp.

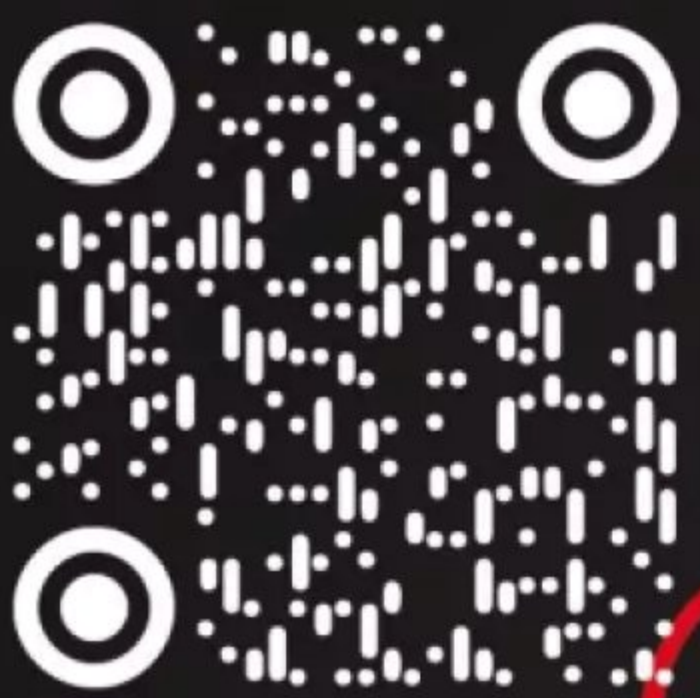
It does not have a particularly thick blade but what gives it some toughness is the convex edge. The edge is ground high to make it a cutter, though not so high as to make it fragile. As you chop, the convex edge helps the food fall away from the blade. Because of the blade style it would not be my first choice for carving. It would serve well as a field knife if need be. It would be great for chores around the kitchen and processing game. I would not hesitate taking it with me on a wild edibles trek either, while still feeling totally equipped.

The handle is durable and easy to clean. My only beef is the sheath's snap closure. The knife gets hung up





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● The author praised the streamlined blade cover for the TOPS XXX Dicer. It not only protects the cleaver but other blades in the kitchen drawer from being banged up.



“IF ANYONE WANTS TO BUY A SMALL CHEF'S KNIFE, I NEED TO MAKE ROOM FOR THIS ONE IN MY KITCHEN DRAWER.”

● The Bear has good handle ergonomics. The use of white bone and black G-10 really make the split handle design pop.



● The polished finish on the Cold Steel Cleaver might not stay pristine but such a high polish isn't just for looks. As the author noted, “The friction factor on such blades is low, allowing them to just glide through materials that might otherwise cling to a rough-finished blade.”



by it on deployment, but then that is the issue with many snap closures.

HEAD TURNER

As mentioned, I took the test knives to my shooting club's kitchen. The Bear & Son Professional Chopping Knife made such a splash that I barely got out of there with it in hand. The overall presentation of the handle with the stonewashed blade turned heads. It not only is a looker but, with its thin-ground blade, works great as a small chopper.

The handle ergonomics are great. The handle is highly polished and, seeing there is no texture or give to the material, it can get a bit slippery when wet. Bear & Son includes a lanyard hole at the butt but used mechanical fasteners up front. There is a slight curve to the blade and a nicely defined point.

It is a great little knife, light and nimble and suited to all kinds of chores. It is very much like one of my go-to knives, a small chef's style. The grind on the chopper, though, is far better than my small chef's knife. The sheath protects the blade while in transport or just sitting in a drawer. If anyone wants to buy a small



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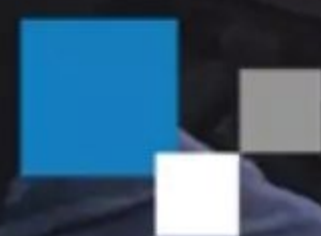
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“MANY OF THE HUNTERS COMMENTED HOW THEY WOULD LIKE TO TRY IT FOR SKINNING BIG GAME.”



● The Condor's broad blade not only gives the cleaver some chopping weight, it also doubles as a good serving knife.

chef's knife, I need to make room for this one in my kitchen drawer.

FAVORITE GO-TO?

It is not easy being a knife guy these days because there are so many good choices. At *BLADE*®, we try to bring you a number of selections and along the way introduce you to something you might not find otherwise. Cutting tools come in so many styles and for so many varieties and uses. Even with today's latest cleavers there is variety and innovation. Use one or more of these designs and you might find your favorite go-to knife.

For the contact information for the knives in the story, see "Where To Get 'Em" on page 47.

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● According to the author, vegetables just pop off the Condor's convex-edged blade when cut.

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● The author used the Emerson Knives Folding Steak Knife to cut strips of steak for fajitas. The knife is not as svelte as its two test counterparts but if you eat out frequently the portability is well worth the price of admission.

CUTTERS FOR CARNIVORES

Meet the blades that are must-haves for all meat eaters

Cooking a great filet mignon, ribeye or any good cut of meat is an art, so shouldn't eating it be the same? Most of you have had a good cut of meat fall victim to a dull knife, sliding around on the plate like an ice skater on a rink, scattering peas and mashed potatoes to the wind. As blade-loving folk you know the benefits of a good cutter, so in *BLADE*'s special kitchen knife issue let's consider some of the more refined offerings in steak knives.

NORM EXCEEDER

The Orwell Steak Knife from Bradford USA may look like a Webster Dictionary depiction of what a carnivore cutter should be, but there's more than meets the eye in this upscale slicer. The Orwell is a spinoff of the company's Gatsby design with more handle options geared toward the tactical user and outdoorsman. The full, flat-ground, gently clipped blade has a stonewashed finish (a high polish is also optional). Handle scales on the test sample are tan Micarta®—black, camo and OD green are also available. The test Orwell was delivered with an optional black Kydex sheath.

Of the three review knives, the Orwell more closely resembles what most consider the norm among steak knives in size and configuration. Where it differs



from the norm is in sheer quality of both materials and fit and finish.

I cooked up a black angus ribeye steak for the occasion and took the Orwell to task. The AEB-L stainless steel blade glided through the steak effortlessly, you might say, "Like an Uddeholm steel should." This was also aided by the fact the Orwell was the thinnest test blade. Bradford did a superb job on the handle scales with just the right amount of

"THE BIGGEST DIFFERENCES BETWEEN THE THREE KNIVES IS HOW YOU PLAN TO USE THEM."

palm swell for gripping, along with a high degree of finishing for overall comfort. I really had no "druethers" with the Orwell at all, and the Kydex sheath is worth the price of admission both as a protective cover in the drawer or for field use.

STEAK POCKETKNIFE

Leave it to Ernest Emerson to produce a steak knife folder. That's his job, that's what he does! The blade of the Emerson Folding Steak Knife boasts an almost imperceptible clip point with a flat grind and rolls out via an ambidextrous thumb disc. The blade secures via a linerlock inside the open titanium frame. The brown layered handle slabs give the knife a rustic look, though you can go with black G-10 if you've got a

● The author stated the Bradford USA Orwell handles and cuts like a steak knife should, adding "the level of construction and finish is very high throughout, and the Uddeholm AEB-L stainless steel blade is many cuts above that of the average steak knife." Note the Micarta® handle with a nice palm swell for an enhanced grip and handling.

● The Sharps Bros. Meanstreak Grill & Steak Knife's longer 5-inch blade offers utility outside the dinner plate. The author indicated the knife sliced ham like it was a stick of butter. The CPM S35VN stainless steel blade performed "like a house afire" on ribeye steak as well.



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‘THE ORWELL’



[STEAK KNIVES]



● The test steak knives, from top: Emerson Folding Steak Knife, Sharps Bros. Meanstreak Grill & Steak and Bradford USA Orwell.

1. EMERSON FOLDING STEAK KNIFE

BLADE LENGTH: 3.9"

BLADE STEEL: 154CM stainless

BLADE PATTERN: Clip point

HANDLE MATERIAL: Tan/black
layered Richlite

CARRY: Blade-tip-up pocket clip

WEIGHT: 4.56 ozs.

CLOSED LENGTH: 5"

COUNTRY OF ORIGIN: USA

MSRP: \$334.82

2. SHARPS BROS. MEANSTREAK GRILL & STEAK

BLADE LENGTH: 5"

BLADE STEEL: S35VN stainless

BLADE PATTERN: Clip point

HANDLE MATERIAL: Titanium

WEIGHT: 6 ozs.

OVERALL LENGTH: 9.25"

CARRY: Black thermoplastic blade cover

COUNTRY OF ORIGIN: USA

MSRP: \$109.95

3. BRADFORD USA ORWELL STEAK KNIFE

BLADE LENGTH: 4.2"

BLADE STEEL: AEB-L stainless

BLADE PATTERN: Clip point

HANDLE MATERIAL: Tan Micarta®

WEIGHT: 3 ozs.

OVERALL LENGTH: 8.5"

CARRY: Kydex sleeve, easily converted to belt

COUNTRY OF ORIGIN: USA

MSRP: \$128 (\$168 w/sheath)



“THIS STEAK KNIFE WILL SPOIL YOU.”

tactical slant. An ample 2.3-inch pocket clip occupies the frame’s back side.

I devoted a portion of the ribeye to taking off approximately 1/8-inch slices for steak fajitas with the Emerson. The 154CM stainless steel blade did an admirable job of slicing, though it is slightly clumsier due to the bulk of the handle compared to, well, a fixed-blade steak knife. That’s the price you pay for portability. Despite its size, the handle is comfortable and the Richlite scales are attractive. When you’re finished dining simply give the knife a wipe down with your cotton restaurant napkin, park the folder in your pocket, and go your merry way.

READY TO LAUNCH

The Sharps Bros. Meanstreak Grill & Steak knife is futuristic in style and loaded with upscale features. For start-

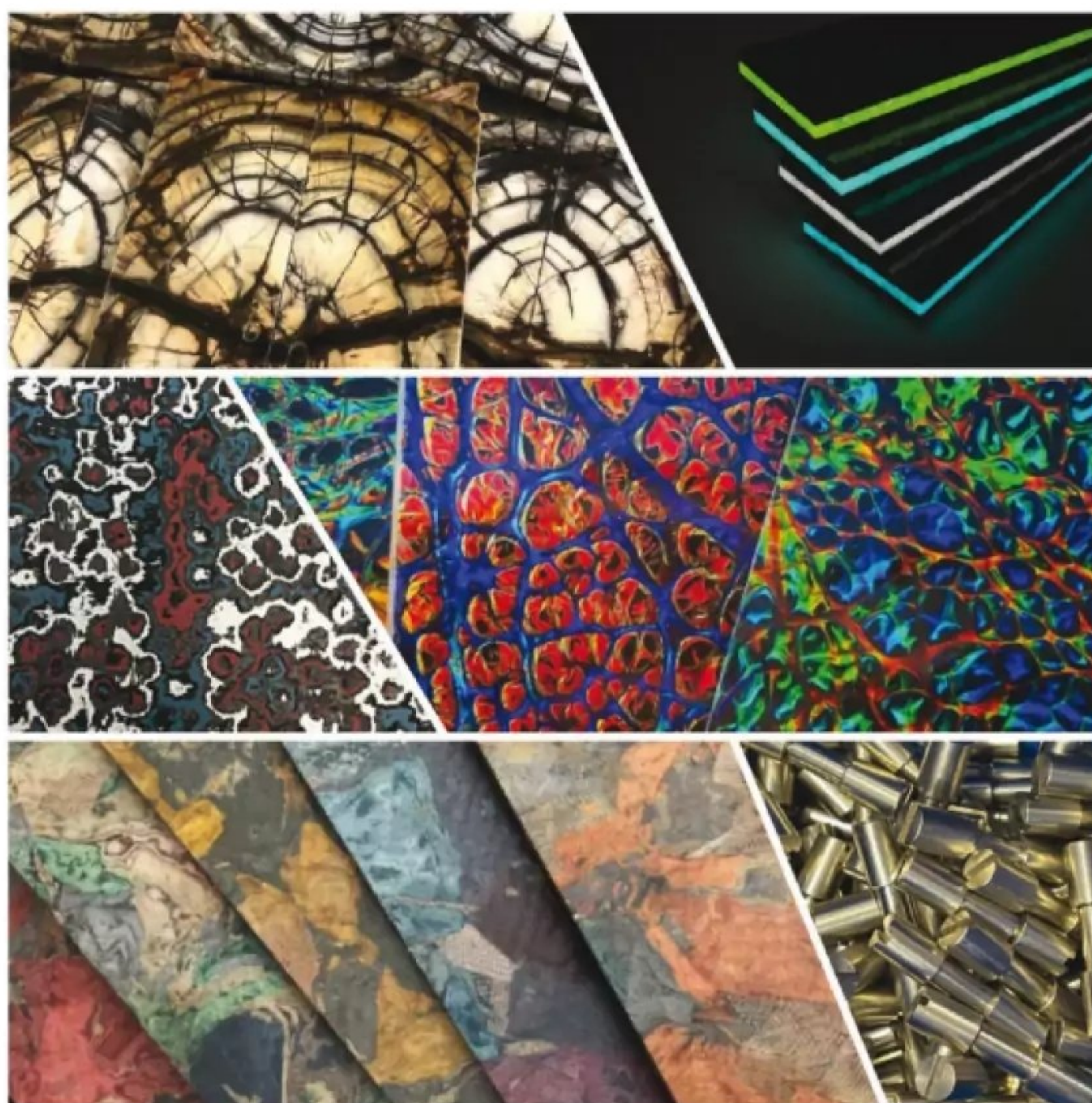
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[STEAK KNIVES]



● If you eat out a lot and are out and about doing so, the Emerson may just be your best friend. You'll never have to experience Sliding Steak Syndrome at a restaurant again!



● For your inspection: an inexpensive, run-of-the-mill steak knife and the Bradford. Note the pleasing line and flow of the Bradford compared to lack of same in the other knife. If you're going to spend good money on an expensive cut of meat, why not spend money on a knife you'll enjoy eating it with?



● Blade thickness varies on the review group, from thickest on the larger Sharps Bros. (middle) to the thinnest on the Bradford (right). After testing all three steak knives, the author opined that the blade thickness was not much of a factor since all three knives had much better than average blade steel, properly heat treated and professionally edged.

“THAT’S THE PRICE
YOU PAY FOR
PORTABILITY.”

ers, the full-tang steak knife boasts a clip-point blade of CPM S35VN stainless steel with a long, angled, flat grind that looks ready to launch.

With its longer blade the Meanstreak is meant not just for cutting meat but handling other chores such as flipping steak. I tested the blade on a hefty pound-and-a-half, 5-inch-across chunk of ham and it whipped through it like it was an afterthought—and the ribeye experienced the same results. The longest of the blades reviewed, the Meanstreak proved the superior cutter of the pack. Realistically, the extra half inch of blade length isn’t necessary, and some may think it’s too much knife, so it’s a trade-off. Personally, I didn’t find it burdensome.

The titanium handle is not as comfortable as Micarta grips and the Meanstreak is twice the weight of the Bradford, but it’s easier to clean. These are all preferences you need to weigh when choosing your ideal steak knife.

3 CHOICE CUTS

If you’ve been using standard house fare, the three test steak knives should be a vast improvement. All three blade steels are heat treated and honed to a high degree by professionals who know their steels and how to get the most from them. The biggest differences between the three knives is how you plan to use them.

The Bradford excels where run-of-the-mill steak knives fail. Bradford USA has used Uddeholm AEB-L stainless steel with success for over 10 years, and like every Bradford knife I’ve tested, the fit and finish is superb. This steak knife will spoil you.

The Emerson offers you the portability a fixed blade doesn’t, and that’s important to those who eat out a lot, both at restaurants or in the wild. The company also offers a fixed-blade version of the same knife.

With its longer blade, the Sharp Bros. expands its usefulness beyond the din-



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● All three test knives go with variations on the flat grind. Emerson uses a “V” flat grind halfway up the blade with a stonewashed flat area. Sharps Bros cements the futuristic styling with a flat grind that takes off like a rocket from choil to tip, and Bradford returns to earth with a full flat grind from spine to edge.



ner table in areas like meal prep and grilling. The Crucible blade steel is the most advanced blade option I tested, not to mention the titanium scales. If you prefer a knife that goes beyond the dinner plate, the Meanstreak will go there.

Three very different knives, three very different options—choose your slice!

For the contact information for the knives in the story, see “Where To Get ’Em” on page 47.

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● Sharps Bros. opts for an angular titanium handle that matches its futuristic styling. The Emerson is the rare folding steaker replete with linerlock and pocket clip for easy toting. Bradford carries on a more traditional approach with all the traits of a refined custom.

WHERE TO GET 'EM



● Jurgen Steinau's Credit Card folder comes in many iterations and is his best-known knife. For more, see page 54. (Mitchell Cohen image)

GYUTO! P. 12

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GREAT 'MATER TAMERS P. 24

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CUTTERS FOR CARNIVORES P. 40

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11 KNIFE-BUYING DON'TS P. 54

Dave Ellis, c/o Exquisite Knives, attn: Dave Ellis, Dept. BL12, 770 Sycamore Ave., Ste. 122, Box 451, Vista, CA 92083 760-945-7177 exquisiteknives@gmail.com; www.exquisiteknives.com; Paul Farina, farinafinearts.com, studio@farinafinearts.com 617-470-8862; Jacob Gaetz, Royalton, Minnesota, 24jgaetz@gmail.com 320-345-1832 jgaetzknives.com; Dave Harvey, c/o Nordic Knives, attn: D. Harvey, 805-688-3612 www.nordicknives.com; Daniel O'Malley, c/o BladeGallery.com, Dept. BL12, 107 Central Way, Kirkland, WA 98033 425-889-5980 www.bladegallery.com; Sobral Brothers/CAS, casknives.com; Jurgen Steinau (enter Jurgen Steinau in your internet search engine and it will take you to multiple sites that sell his knives); Michael Walker, metalwerkr@msn.com

PROTECT THEM SO THEY CAN SERVE P. 66*

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**Editor's note: For the balance of the knife and sheath maintenance products in the story, check with the knife suppliers who advertise in this issue (see Ad Index on page 79) and/or Jantz Supply, Hawkins Knife Making Supplies, Knife & Gun Finishing Supplies, Tru-Grit and others.*

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The Joy of Cooking Knife

SPEC CHART

JOY OF COOKING 8" CHEF'S KNIFE

DESIGNERS: Ethan Becker and Dan Eastland

COMPANY: Dogwood Custom Knives

BLADE LENGTH: 8"

BLADE STEEL: CPM S35VN stainless

ROCKWELL HARDNESS: 60 HRC

BLADE @THICKEST: 3/32"

HANDLE: Black and natural Micarta® and blue, red and black G-10 options

OVERALL LENGTH: 13"

CARRY: Plastic snap cover

KNIFE TO KNOW: K tip blade; light-weight design; hidden handle pins

COUNTRY OF ORIGIN: USA

MSRP: \$200

● Note the ample amount of clearance between the planes of the handle and edge of the Joy of Cooking Knife for safe, comfortable rock chopping and other uses.

Ethan Becker and Dan Eastland collaborate on a sharp tool for the kitchen

Long-time knife designer Ethan Becker and Dan Eastland of Dogwood Custom Knives have collaborated on a chef's knife that combines each of the principals' vision of exactly what such a knife should be.

Introduced at BLADE Show 2024, the Joy of Cooking 8-inch K-tip chef's knife is a mix of Japanese

and Western styles and premium stainless steel and synthetic handle materials. It also has the iconic Joy of Cooking logo on the blade, *Joy of Cooking* the internationally renowned cookbook originally written by Becker's mother, Irma Rombauer, and edited in some subsequent editions by Ethan. He handed those duties off and today



“DAN IS PRETTY MUCH THE PERFECT PERSON TO DO THIS BECAUSE HE’S BEEN IN A COMMERCIAL KITCHEN AND KNOWS HIS WAY AROUND THAT.”
—ETHAN BECKER

the book is co-edited most ably by his son, John, and Megan Scott.

With extensive experience as both a knifemaker and a cook, Eastland brings the kind of know-how to the project that gives it edged gravitas. “Dan is pretty much the perfect person to do this because he’s been in a commercial kitchen and knows his way around that,” Ethan said. Dan also spent a number of years as an apprentice maker to Georgia Knife Makers Guild member Andy Roy of Fiddleback Forge in North Georgia, and now builds knives at Dogwood Custom Knives in Greenville, South Carolina.

As for the Joy of Cooking knife and its features, Dan approaches it all from the maker/cook perspective. “The blade has a Japanese influence. I always liked Japanese blade geometry and balance, but I didn’t like their handles. Ethan and I both like a little palm swell,”

he noted, “so we wanted more of a Western-style handle.”

In Joy of Cooking, Ethan writes about a grip for home cooks that’s comfortable, Dan said, so the handle has rounded corners to eliminate hot spots and an overall design that helps promote a pinch grip. The blade is weighted toward the front for balance and has the K tip for precise tip work.

Ethan said he’s a big fan of the *santoku* style and has designed *santokus* and used them in the kitchen almost exclusively for 20 years. “The one problem with the *santoku* is it really doesn’t have a good piercer,” he noted. “You can get by without a piercer if you keep the knife really sharp but guess what—most people don’t keep their knives sharp enough. But for such jobs as taking off the top of a tomato, for instance, the K tip works pretty

● From left at BLADE Show 2024: John Becker, co-editor of *Joy of Cooking*, Dan Eastland of Dogwood Custom Knives and long-time knife designer Ethan Becker.

● The collaborators prefer a Western-style handle and gave the Joy of Cooking Knife grip a palm swell as a result.

good.” Dan lauded the utility of the K tip for other tasks as well, adding, “My grandmother opened all the packaging with the tip of a kitchen knife. No matter what knife you gave her, she sliced the top of the package open with the tip and went to work.” The K tip is tailor made for such chores, as well as others.

The edge has a nice curvature for rock chopping and push cutting meats and vegetables. The heel of the blade also curves toward the rear and sits flat on the surface for controlled cutting. “The neat thing is when the blade comes down [at the heel during a rocking cut or chop], it stops,” Ethan explained. “It’s also good for a push cut,” Dan added, “so it’s good for both a rock chop and push cut. And having that heel down a little bit it will bottom out, so you cut all the way through something and don’t wind up with





“BY USING THE S35VN WE’VE BEEN ABLE TO THIN IT OUT AND GET A MECHANICALLY BETTER CUTTING BLADE, BUT ALSO A LIGHTER BLADE.” —DAN EASTLAND

little partially cut bits at the end.”

THE GREEKS TOLD US

The 8-inch blade is CPM S35VN stainless steel. The Rockwell hardness is 60 HRC and the blade is 3/32-inch thick at the thickest. Along with the contoured handle the knife weighs in at a scant 5.5 ounces.

“I’m of the opinion the Greeks told us everything we need to know about a double-inclined plane—

the longer the plane and the lower the angle, the more efficient it is,” Dan said. “A knife blade is a double-inclined plane, and I wanted to make this knife as light as possible.” He returned to his grandmother’s experience. “And again, my grandmother used to complain that Henckels and Wusthof, she loved the knives, but they weighed almost as much as she did. By using the S35VN we’ve been able to thin it out and get a mechanically better cutting blade, but also a

● Handle materials come in a choice of natural (shown here; note the texture and grain) and black Micarta® and blue, red or black G-10.

● The heel of the blade curves toward the rear and sits flat on the surface for controlled cutting.

lighter blade.”

Ethan agreed that most kitchen knives are too heavy. “The wrist gets tired easy and to be able to not have very much weight that you’re working with, hey, what’s wrong with that?” he observed. “Most traditional kitchen blades were thick because they were forged before they were ground ... The cutlery in Europe were very, very concerned that the housewives would use the blades for things they weren’t supposed to, so they used soft steel so it wouldn’t nick and if they opened bottles with it it wouldn’t hurt it. The result was blades that didn’t hold an edge worth a damn and were not terribly efficient.”

Dan said the S35VN has good corrosion resistance and the edge retention is phenomenal. “We tested the knife extensively in an industrial kitchen to ensure edge retention and durability, and I like S35VN because it’s a good balance of durability and edge retention. And we can get that 60 Rockwell so it can take a nice, keen edge and we don’t have to worry about it chipping out.”

As noted, Dan and Ethan wanted a Western-style handle with a palm swell and offer it in a choice of G-10 and Micarta®. The Micarta is available in black and natural versions, both with texture and grain for purchase. The G-10 comes in red, black and blue. “Those colors



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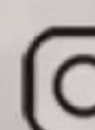
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will always be the same over time as we introduce other knives in the lineup, so you can buy a knife that will match whichever color knife you previously bought,” Dan said. The intent is for there to be a complete set of Joy of Cooking knives, though nothing was set in stone in that regard at press time.

For more information contact Dogwood Custom Knives, Dan@DOGWOODCUSTOMKNIVES.COM, dogwoodcustomknives.com

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● The K tip gives the knife a piercing feature lacking in such Japanese designs as the *santoku*.

● A hard plastic cover with plastic snaps contains and protects the knife.

“WE TESTED THE KNIFE EXTENSIVELY IN AN INDUSTRIAL KITCHEN TO ENSURE EDGE RETENTION AND DURABILITY.”
—DAN EASTLAND



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Knife by Wolfe Loerchner

Photo by Ricardo Velarde



11 KNIFE-BUYING DON'TS

Knowing what not to do is often more important than knowing what to do

When it comes to acquiring knives, the informed buyer is most often the satisfied buyer when the transaction is complete. So in the spirit of friendly advice, *BLADE*® has enlisted the help of several knife industry pros to offer a few words on making the most of the knife-buying experience—or to put it another way, 11 mistakes to avoid when buying a knife.



- Prince by CAS/the Sobral Brothers boasts an 18.5-inch blade of mosaic damascus, blued steel and an ebony handle. Overall length: 25 inches. The CAS price for a similar knife: \$12,000. Inset at BLADE Show 2024 are, from left, Claudio and Ariel Sobral and Dave Ellis of Exquisiteknives.com. (images courtesy of CAS and Dave Ellis)

1: Don't deal with questionable sellers

"A lot of it revolves around reputation," said custom knife purveyor and collector Paul Farina of Farina Fine Arts. "Human beings can be different, but 80 to 90 percent of the people you meet out there are great. In the knife world, many of them will give you a refund if you aren't happy."

Dave Harvey of Nordic Knives echoed that sentiment. "Honest sellers are not hard to find, thankfully," he said. "Look for those with years of experience. Generally speaking, dishonest sellers will not be in the business very long."

Along the same lines, Daniel O'Malley of bladegallery.com cautions folks interested in buying online. "If purchasing online, make sure you are buying from a company that has been around a while," he offered. "There are a lot of fraudulent websites out there these days—often ones that are trying to appear to be a well-known website. One dead giveaway that you may be on a fake purveyor website is if the prices are too good to be true. Unfortunately, you are unlikely to find a legitimate site selling knives for half the price of other legitimate sites."

2: Don't go by pictures alone

"In most cases today, knives will be purchased online, and therefore you may have to judge the knife by photographs and listed descriptions," O'Malley advised. "Since the value of the knife is greatly affected by small scuffs and scratches, it is important that the photos are clear enough that any imperfections will be noticeable."

Along the same track, Harvey noted, "Pictures are great, but they never fully substitute for being able to see and hold a knife in person. Make sure you buy from someone or a dealer with a 100-percent-return guarantee. If you are not satisfied with your purchase, you should be able to return it in a reasonable period of time."

"IT'S REASONABLE TO PAY A RELATIVELY MINIMAL DEPOSIT, 10 TO 20 PERCENT OF THE KNIFE'S COST, WHEN BUYING DIRECT FROM THE MAKER."—DANIEL O'MALLEY



● Daniel O'Malley said that even if it's the best knife in the world, if you don't like the way it feels it isn't the best knife for you. Lee Lerman, a custom knife judge at BLADE Show 2024, checks the handle of one of the knives entered. In the background are observer Henry Wu (right) of the BLADE Show and judge Rodrigo Sfreddo (center).

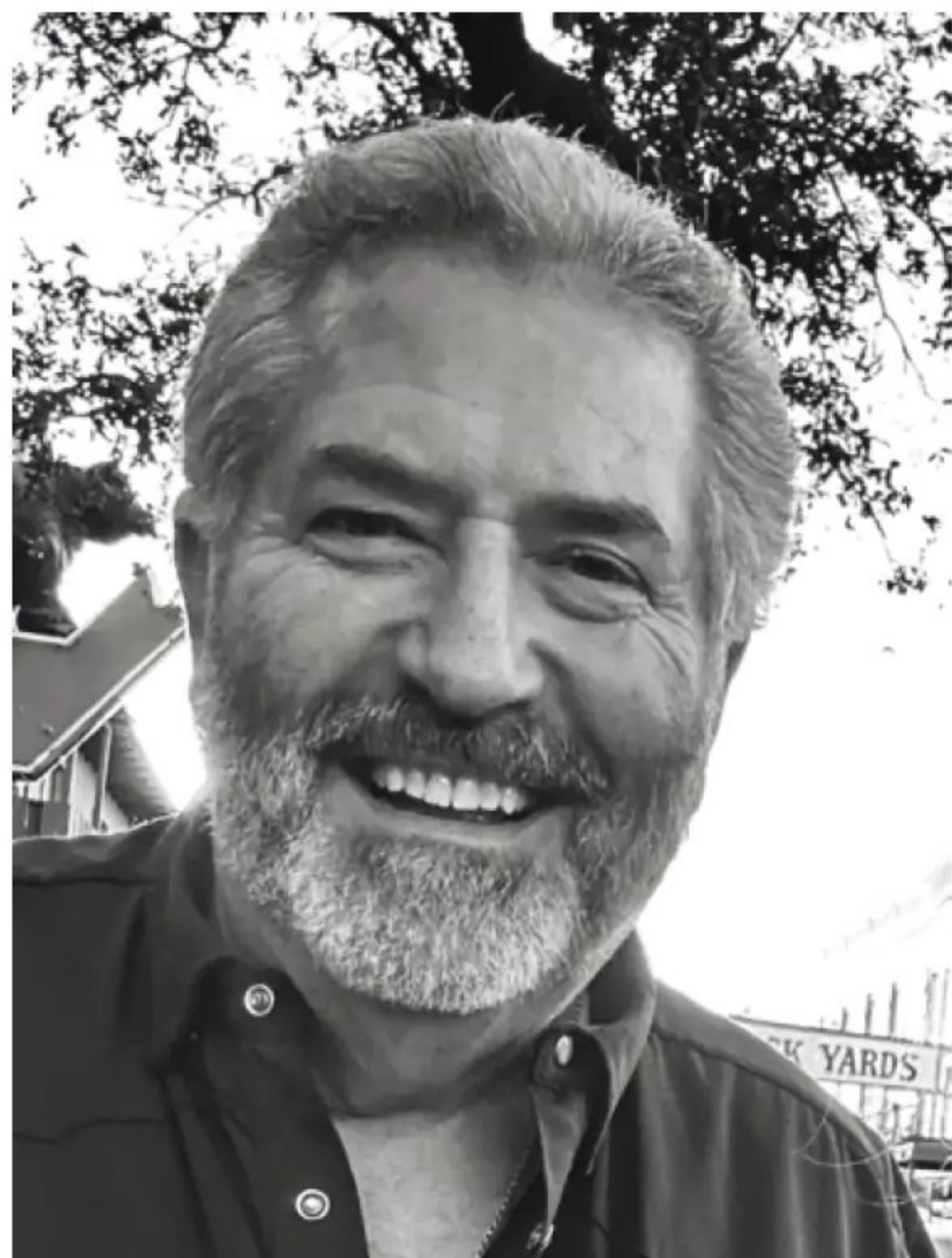
3: Don't buy on steel only

"I never talk to people too much about a particular blade steel," commented Dave Ellis of Exquisite Knives. "I usually discuss with clients how the complete knife was made, how it was fashioned, and that is more important, I think. Someone may be enamored with a certain type of steel, but that is rare with my clientele and only a consideration in talking about the whole knife."

Harvey reckons that few knife buyers take the "blade-steel-first"

approach. "At least I would hope not," he asserted. Farina added, "There are a few exotic blade steels out there right now, and these may be sought after just because they're exotic. Also, some steels have been discontinued and knives with those steels may be selling because of the rarity."

Taking the entire knife into account is the best way to reinforce a purchasing decision, according to O'Malley. "Knowing the stats on the knife is important," he reasoned. "We want to know where



● Paul Farina

it was made, who made it, in what country it was made, and what materials they used. That said, judging a knife by just the blade materials used ignores fit and finish as well as heat treatment quality. In some cases the identical steel at the identical Rockwell hardness can still have tremendously different edge holding. In fact, over the years I have found that the quality of heat treatment is perhaps even more important than the steel used.”

4: Don't go by initial handle comfort

“Getting a knife in hand and seeing what it feels like is ideal, though sometimes not possible if you are purchasing from far away,” O'Malley related. “I often advise potential buyers that even if they are holding the best knife in the world, if they don't like the way it feels it isn't the best knife for them. That said, some buyers feel a knife is comfortable just because it is familiar—similar to their last knife. They may have gotten used to the last knife and like the way it feels, but a different feel might actually be better, that is, a more ergonomic handle or lighter design. Sometimes it takes using the knife for a while before you know how you really feel about it.”

5: Don't adopt the herd mentality

“There are trends out there, but be-

cause I'm older and been around the art knife world so long, I've thought about the places to put my money,” Farina commented. “If you're looking at an up-and-comer in knife-making, check their quality, find out who taught them. That is how I get introduced to them. If they have been taught by an experienced maker, you can tell the quality, and the price may reflect in less money with younger guys.”

From the perspective of “hot styles,” Harvey remarked, “I don't object to those who want to buy the ‘hot’ knives as long as they are styles and makers that they enjoy and collect. Buyers should always beware of ‘hot’ knife prices and not fall for

overpricing.”

“What's currently ‘hot’ isn't always best,” O'Malley commented. “The knife industry develops relatively slowly and though each year we see new miracle steels come out, they often lose popularity after a year or two because they may not have panned out. Tried and tested steels like S35VN, Takefu SG2, 52100 and more are great benchmarks to test against.”

6: Don't overlook makers by name

Ellis looks long-term and sees intrinsic value in the known commodities. “I recommend the blue-chip makers,” he declared. “Instead of buying

“DON'T BUY WITH AN EYE TOWARD FLIPPING THE KNIFE. AVOID BID UPS LIKE THE PLAGUE.” —DAVE ELLIS

● Dave Ellis recommended setting a price limit at auctions and don't exceed it or you will find yourself paying a lot more than necessary. “I remember a particular Jurgen Steinau fixed-blade knife a few years ago when an overseas bidder and a guy from the Bay Area were in there. The knife went for \$110,000,” Dave noted. “People were in there butting heads and then it became an ego thing.” Steinau's unique style is reflected here in his Folding Knife LBS. (Eric Eggly/PointSeven image)





10 knives you can afford, save up and buy that one Loveless. This year I've sold 14 Lovelesses and the pricing has not gone crazy. So, an entry level \$5,000 knife is not so 'out there' for someone."

According to Harvey, most big-name makers have an established collector following, which typically relates to a lasting market for their knives down the road. However, O'Malley points out the benefits of

considering numerous makers. "The knife industry is full of tiny workshops that are doing the best work in the industry," he noted. "While there are also some great big-name makers, these smaller shops are more likely to provide more bang for your buck. Additionally, in many cases, small workshops may be putting more attention toward quality of heat treatment, which can result in much higher performance."

● Over the years of buying and selling knives, Daniel O'Malley said he found that the quality of heat treatment is perhaps even more important than the steel used.

"HOW DOES THE KNIFE FIT IN THE RANGE OF KNIVES THAT MAKER CREATES? WILL THE MATERIALS HOLD UP OVER TIME? WHERE IS THE MAKER IN HIS OR HER CAREER?"
—DANIEL O'MALLEY



● Daniel O'Malley

● Dave Ellis said that instead of buying 10 knives you can afford, save up and buy one made by Bob Loveless. A Loveless hideout model in stag and with the iconic Naked Lady logo would be a good place to start. (Exquisiteknives.com image)



7: Don't overrate the investment factor

"Buying for investment is something I love because of the fact I can make money on knives," Farina explained, "but this is not a blue-chip investment stock. So do it for the passion and love of the product. However, if the goal is only for investment, then be very structured. Listen to an adviser. I had a customer come to me after spending a lot of money in four years. He wanted to sell and make 20 percent profit on all the knives [he had bought]. Maybe that would happen on some stuff, but it is a bit unrealistic."

O'Malley added, "Knives can be a great investment. Over the years, I have seen many knives increase dramatically in price, though certainly



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● Daniel O'Malley advised that each year new miracle steels appear but often lose popularity after a year or two because they may not pan out. Conversely, tried and tested steels like CPM S35VN, Takefu SG2, 52100 and more are great benchmarks to test against. Jacob Gaetz forged the 4-inch blade of his fancy hunter from 52100. (Jocelyn Frasier image)

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● Daniel O'Malley said a good way to evaluate whether to buy a one-off is to ask yourself, if it sells to someone else, in three to five weeks will I be frustrated and still want to purchase it? If the answer is no, you probably shouldn't buy. Michael Walker's one-off is a different take on his zipper construction complemented by a lunar-themed handle. (Eric Eggly/Point-Seven image)



● “If you’re looking at an up-and-comer in knifemaking, check their quality, find out who taught them,” advised Paul Farina. “If they have been taught by an experienced maker, you can tell the quality, and the price may reflect in less money with younger guys.” Don Fogg established himself early on as one of the best bladesmithing teachers anywhere. (Eric Eggly/PointSeven image)

there are some that hold their price and even some that go down. Picking the right knives for investment does take a time commitment. You need to research and know the maker and their work. How does the knife fit in the range of knives that maker creates? Will the materials hold up over time? Where is the maker in his or her career? Taking all this into account, it is possible to collect knives as a great investment, though keep in mind that even with the best research not every investment will work out.”

For Harvey, the investment path requires some preparation. “Smart buyers can and do successfully invest in certain knives,” he said. “This does require a lot of knowledge and patience, as you generally won’t see significant increases in value in the short term. For most buyers, I suggest buying what you like and enjoy for your collection, not expecting a large return for it upon sale.”

8: Don’t exceed your limit

Ellis provides sound wisdom on auction bidding. “Set a price at the auction and don’t go over the limit and find yourself suddenly paying a lot more than you wanted to pay. I remember a particular Jurgen Steinau fixed-blade knife a few years ago when an overseas bidder and a guy from the Bay Area were in

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● Pictures of knives are great, Dave Harvey noted, but they never fully substitute for being able to see and hold a knife in person. (Justin King image)

there. The knife went for \$110,000," he noted. "People were in there butting heads and then it became an ego thing. Also, don't buy with an eye toward flipping the knife. Avoid bid ups like the plague."

"Auction sites tend to have horrible photos, making it impossible to ascertain what a knife is really like—and what it is worth. Since fit and finish as well as condition are so important to value, figuring out what to bid can be near impossible. Additionally," O'Malley opined, "auctions can be a way to end up paying much higher than a direct-from-maker price."

9: Don't discount second opinions

"Second opinions are nice and not too hard to get on many knives," Harvey pointed out. "There are online forums and other social media outlets where collectors share information on many makers and knives." Take advantage, then, of the availability of information but consider the source always.

"Knives are pretty personal," O'Malley observed. "What works for you might not work for your buddy. It's always fun to walk around a show with someone so that you can bounce ideas off each other, but at the end of

the day, buying what you like is probably most important."

10: Don't buy under duress

Never feel pressured to make a knife purchase. Don't always accept the line that the knife you are considering could be gone in the next few minutes. Take a deep breath and make the most informed decision possible in the current environment. If you don't feel totally positive, walk away.

"Many knives are literally one in the world," O'Malley said. "This means that if you don't buy it, there is a chance that it will be gone. Over the years, I've found a good way to evaluate is to ask yourself, 'If this knife sells to someone else, in three to five weeks will I be frustrated and still want to purchase it?' If the answer is no, you probably didn't need to purchase the knife. There will always be others. There are, however, a few knives that I didn't buy that even years later I wish I had purchased. Figuring out if this is one of those knives lets you know to buy it before someone else does. Any big collector has had a few knives they didn't purchase quickly enough that they still regret not purchasing today."

11: Don't always discount deposits

"If a maker requires a deposit, he or she must be a good accountant," Farina related. "Some are not businessmen. They are artists and machinists. So, it's about reputation and feeling good about the maker you are working with."

Trust is a big factor across the board. "Paying for a knife before it is completed can be complicated," O'Malley maintained. "A well-regarded maker once summed up the problem: 'It's very hard to work on a knife that's already paid for.' That said, collectors often commit to a purchase, have a knife made, and don't complete the purchase or just ghost [stop communicating with] the seller. For this reason, I feel it is reasonable to pay a relatively minimal deposit, 10 to 20 percent of the cost of the knife, when purchasing directly from the

“MAKE SURE YOU
BUY FROM SOMEONE
OR A DEALER WITH A
100-PERCENT-RETURN
GUARANTEE.”
—DAVE HARVEY



● Dave Harvey

maker. If working through a purveyor and having a knife made, it isn't unusual to have to pay the full amount up front since the purveyor is committing to the purchase for you."

STAY INFORMED

Advice is free, for sure, but it comes from the voices of experience. When buying a knife, it pays to listen to those already engaging in the process. Of course, every situation is a bit different. There are always additional considerations. The bottom line is to approach a knife purchase on an informed basis. That translates into a confident buy!

For the contact information for the sources in the story, see "Where To Get 'Em" on page 47.

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BLADE LENGTH: 8"

BLADE STEEL: Stainless

BLADE GRIND: Flat

BLADE @THICKEST: .09"

BLADE WIDTH: 1.75"

BLADE FINISH: Satin

HANDLE: Black plastic

RIVETS: Stainless

CONSTRUCTION: Full tang

WEIGHT: 7 ozs.

OVERALL LENGTH: 13.25"

COUNTRY OF ORIGIN: India

MSRP: \$14.88

“THE KNIFE WAS LIGHT IN HAND AND WELL BALANCED.”



● The knife sliced the tomatoes fast without mashing them and produced very thin slices.

● The Everpoint chopped the 2x4 very well. The balanced blade and comfortable handle made it a pleasure to use. The author whacked the wood “pretty hard” but could see or feel no damage to the edge.

This time I decided to hit the local retail store trail for a knife just about anyone can buy anytime. Nothing tweaked my fancy till I hit a major chain store. There I found an inexpensive Henckels Everpoint 8-inch chef’s knife. Well, let’s just say I’m impressed with the quality of the Henckels. Read on and see why.

First was the 20-pound-bond-copy-paper slice. The knife was

very sharp and aggressive slicing the paper. I had to take care not to skin parts of my finger off. As fast as I could move, I could slice the paper. The knife was off to a great start.

Now to use the Everpoint for its intended purpose: food preparation. I picked some cherry tomatoes and the last yellow squash from the garden. The knife sliced the tomatoes fast without mush-

ing them. I could get very thin slices. The same went for the yellow squash. The knife was light in hand and well balanced.*

HOW FAR WOULD IT GO?

The rest of the test was to see how far the knife would go before the edge failed. Getting my technique down with some single-walled cardboard, the chef’s knife sailed through it aggressively with no



● The Henckels surprised the author by making 200 crunching cuts in the sisal rope, and the knife was ready for more.



● The chef's knife provided some very smooth curlicues.



● The Everpoint crunched the 8-ounce leather aggressively with every cut, resulting in very thin slices. It was no challenge at all.



● Thirty hard whacks into the whitetail horn after testing and there was no damage whatsoever. Heat treatment: excellent.



● The knife had to slice paper once more to see if the horn whacks did any harm the author could not feel. It was still slicing and dicing like in the beginning.

problems. Very nice!

Next was some whittling on pine. The Henckels gave me some very smooth curlicues. I was surprised at how controllable the knife was, from very fine shavings to deep bites with heavy pieces. It's a lot different whittling with an 8-inch chef's knife but it came through with flying colors.

Skiving 8-ounce leather was next. The knife crunched aggressively with every cut, rendering very thin slices and one close call on my finger. The leather was no challenge at all. It was still fun to do quickly and I didn't need to apply much pressure.

It was time to move into the big leagues by chopping into part of a 2x4. The Everpoint chopped very well. The balanced blade and comfortable handle made it a pleasure.

“THE PLASTIC SCALES WERE EXTREMELY COMFORTABLE. THE KNIFE FLOATED IN MY HAND ON EVERY CUT.”

“I WAS SURPRISED AT HOW CONTROLLABLE THE KNIFE WAS, FROM VERY FINE SHAVINGS TO DEEP BITES WITH HEAVY PIECES.”

I was whacking pretty hard into the wood but I could see or feel no damage to the edge.

All knives have to cut sisal rope. No exceptions. The Henckels surprised me by going for 200 crunching cuts and was ready for more. The plastic scales were extremely comfortable. The knife floated in my hand on every cut. Heat treatment grade: excellent.

I returned to the paper slice to see if the edge had slowed down any. Nope, it sliced just as fast as before. This chef's knife cuts!

All right, with such a thin blade I figured an antler chop should knock the edge down a bit. Dang, it proved me wrong. Thirty hard whacks into the whitetail horn and there was no edge damage whatsoever. I'm impressed. The knife had to slice paper once more to see if the horn did some harm I could not feel. It was still slicing and dicing like in the beginning. Outstanding!

BOTTOM LINE

This chef's knife really impressed me—low price with top end performance.

Henckels knives have a lifetime warranty for any defect. For more information visit <https://www.zwilling.com/us/henckels-international/> or call 646-466-2556.

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● Bushcraft pro/knife designer Joe Flowers (inset) uses Ballistol multipurpose oil wipes to prevent rust on knives and firearms, as well as a protectant for wood and rubber. (image of Flowers by Reuben Bolieu)



PROTECT THEM So They Can Serve

Know how the pros keep their knives and sheaths in tip-top working order

Tricks of the trade, the go-to products, and the techniques that stand the test of time and use are beneficial for those of us who put our knives to work around the house, at the office, on the farm and in the field. Keeping the knife in top-notch working order eliminates frustration and failure when it's time to get a job done.

Fighting the battle against rust is ongoing with carbon steel. Long-time custom knifemaker Bob Dozier said, "Wipe the blade off. I've carried a folder since 2014 and use it every day. A lot of it depends on how the maker heat treats the blade.

"I established my reputation with D2 steel," Bob continued, "and there are a lot of steels that hold an edge a little better, some that are more corrosion resistant, and some that are tougher, but just keep it clean and it won't rust—the chrome on the outside is a few atoms thick. D2 is bright at first but will take a little bit of a dull look. Don't worry about that in a using knife."

"THE PRESERVATIVE IS EITHER NEATSFOOT OIL OR A COMBINATION OF ONE-THIRD NEATSFOOT OIL, ONE-THIRD BEES WAX AND ONE-THIRD PARAFFIN."
—BILL HARSEY

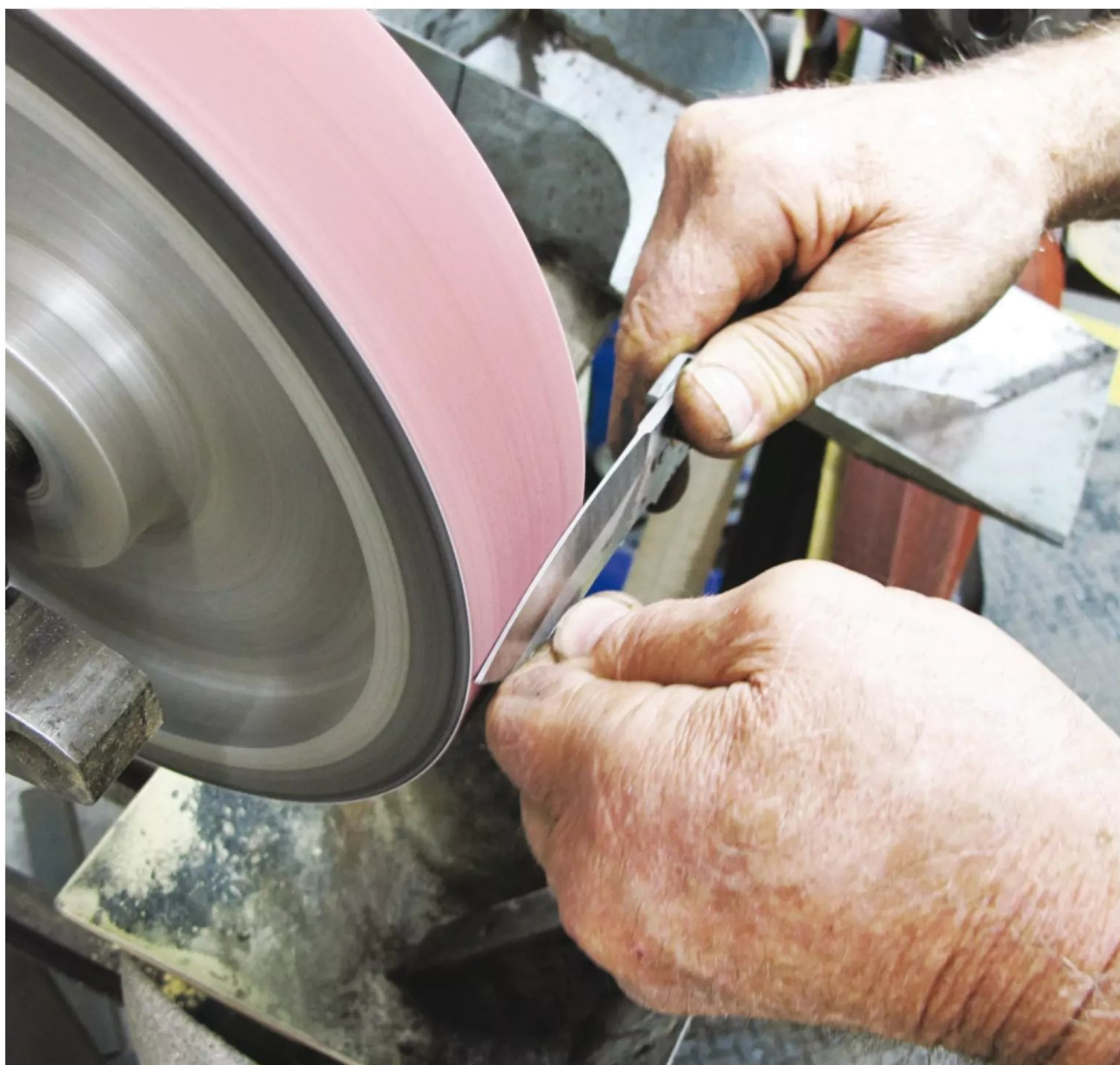


● Bill Harsey (Ronald S. Smith image)



● Renaissance Wax works not only for polishing blades and handle materials but also for helping prevent rust and protecting leather.

● Regrinding and repolishing may be required in extreme situations when pitting is present. Bob Dozier does the honors here.



● Bill Claussen (inset) of Northwest Knives and Collectibles uses Case's Paste Metal Polish or Flitz Polish as a metal paste and corrosion protectant.



BLADE Magazine Cutlery Hall-of-Fame® member Bill Harsey says oil the blade as well. “The one oil I use on folding knives is Kano Aerokroil,” he noted. “It’s a true oil and does not evaporate. Clean the knife and put it away dry after using it.”

If that troublesome tinge of rust does show up, Bill Claussen of Northwest Knives and Collectibles reaches for a polishing cloth and paste. In more extreme situations, steel wool or wet/dry sandpaper can get the job done. “We use Case’s Paste Metal Polish or Flitz Polish as a metal paste and corrosion protectant,” he remarked.

● Keeping folder pivots operating smoothly is just one application of 3-in-One Multi-Purpose Oil. Applied to the blade and other steel parts, it also serves as a rust preventative.



Other techniques and favorite products to prevent or remove rust include the careful use of steel wool when necessary, a preventive application of 3-in-One Multi-Purpose Oil, the combination of oil and Renaissance Wax, Wicked Wax, and even regrinding and repolishing in an extreme situation when pitting is present.

“I like 3M pads to remove rust on

our malnourished edges out in the bush,” related bushcraft pro/knife designer Joe Flowers, “along with rust erasers for those fine knives some clients bring out with them. Ballistol makes good stuff including multipurpose oil in small single use packages that can be handy during hunting season when I also have firearms.”

STAY LOOSE

Loosening a bolt or screw that has frozen is a frustrating situation, but there are a few products that ease the task and a trick or two to employ when necessary. Cutlery Hall-of-Famer Dan Delavan of plazacutlery.com offered, “I use WD-40 and chase it with an oil if needed, such as Formula 23 knife oil.”

Cutlery Hall-of-Famer Steve Schwarzer added a proviso. “Normally that would mean using a penetrating oil, but the other thing you can do is set up a carbide drill fixture a little smaller than the diameter of the stuck screw and drill out the screw,” he wrote. “You can also use an induction heater and stick the knife in there to help spit the screw out. Heat will break down epoxy but don’t get it over 300 degrees. Unless



you're skilled I wouldn't advise it, but it beats pressing the handle off and can save the material if you're careful."

For loosening blades or screws that have seized up, other noteworthy products include AutoBright, Kroil Penetrant, CRC Electrical Silicone lubricant and Marble Oil. "The Marble Oil is [inexpensive]," ABS master smith Harvey Dean observed. "It works well to get something unfrozen and I used it on a pocketknife a while back. Anyway, if you put a drop of oil on the blade or joint once in a while it sure does help."

Harsey has a great tip for loosening troublesome screws or bolts. "I go right to the Kano Aerokroil to start the rehabilitation," he commented. "A lot of people take folders apart when they don't have to do that. Get a box of cotton swabs with paper stems and hammer their cotton heads flat to fit inside the small spaces of a folding knife. You can do that to oil the knife up or to clear gunk out of it. The cotton swab will show you what you've got without disassembly."

EDGE TOUCHUPS

Keeping a working knife sharp is a continuing task, and Harsey has spent years making knives, designing them for many prominent companies, and putting them to work in the field. "I like to use an EZE-Lap stick diamond sharpener or honing stone with a plastic handle," he advised. "Hold the knife still in one hand and scrub on the blade



● Steve Schwarzer

UPKEEP KEEPERS

Products and tips for common knife and sheath maladies include:

- **CORROSION RESISTANCE:** Case Paste Metal Polish; Flitz Polish; Kano Aerokroil; careful use of steel wool; 3-in-One Multi-Purpose Oil; combination of knife oil and Renaissance Wax; Wicked Wax; regrinding and repolishing in extreme situations; 3M pads; Ballistol multipurpose oil wipes; and wash the blade with hot water after use and do not put the knife in a dishwasher!
- **LOOSEN SEIZED SCREWS/BLADES:** WD-40 chased with a knife oil such as Formula 23; AutoBright; Kroil Penetrant; CRC Electrical Silicone lubricant; Marble Oil; and Kano Aerokroil;
- **LEATHER SHEATH PROTECTION:** Hot wax; wipe down with WD-40 or neatsfoot oil; and use of proper leather, such as American tanned leather or 10-ounce leather tanned in vegetable oil;
- **HANDLE PROTECTION:** If wood, keep it dry and clean; rub ivory with Navy or mineral oil or even a little oil off the end of your nose; and don't leave the knife in the sun, such as on a hot dashboard of a vehicle where the windshield acts like a magnifying glass and can shrink or crack the handle material.

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● Kroil Penetrant loosens blades or screws that seize up. Dan Delavan (inset) uses WD-40 for loosening screws, and, if needed, chases it with a smidge of Formula 23 oil.



with a good angle on the sharpening bevel, then turn it over and do the other side. The result is a remarkable working edge that will do in the field.”

Harsey also likes the Norton fine India sharpening stone. “When we go out in the field, I have never traveled without one,” he commented. “I use a rubber drawer liner mat that I can unroll and put the stone on so it won’t slide around on a truck tailgate. That becomes my workbench, and I’m the sharpener for half a dozen guys out there. At other times, I might finish with some stropping with a little WD-40 and cream buffing compound in the leather.”

SHEATH MAINTENANCE

Schwarzer is a big fan of hot wax in both knives and sheaths. “I hot wax everything,” he said. “I have posted it online a bunch. Paraffin wax in a turkey roaster is best, and when I make my knives I put them all in there and then wipe off the excess. It also turns any leather sheath into

a form of Kydex. Put it in there for a couple of minutes at 300 degrees, wipe off the excess and form the sheath with your hand. It won’t scratch your blade like Kydex will.”

Dozier has a simple approach to sheath maintenance. “Wipe off the sheath,” he noted, “and then put a tiny little bit of WD-40 on a cloth and wipe it down. You can also use neatsfoot oil. A little bit on a cloth will keep the dirt off. You can spray a little bit of WD-40 into a bottle cap and leave it on a shelf for four to five months and you have nothing more than cosmoline or grease that works for protection, too.”

Dean likes to protect his sheaths as well. “I always put some kind of coating with wax or a spray aerosol finish on them,” he remarked. “I don’t recommend storing a knife in the sheath. I use American tanned



leather, but some of the other leathers out there use salt in the tanning process, and that can cause problems with a blade.”

Harsey follows steps to make a leather sheath “knife friendly” so that one does no harm to the other. “When I hand build a leather sheath, the leather is always 10-ounce and tanned in vegetable oil,” he said. “It’s a straight, clean piece of heavy leather, and the preservative is either neatsfoot oil or a combination of one-third neatsfoot oil, one-third bees wax and one-third paraffin. That’s heated to 150 degrees, and I’m darn sure not to go any hotter or you could wreck your sheath. I preheat the mixture, paint some on, and put it back in the oven and repeat several times. Then wipe it off and let it dry. If I’m in the field and it takes more than just wiping the sheath off, something has gone wrong.”

HANDLES WITH CARE

Natural handle materials are always in need of some protection. Climate can cause expansion and contraction, while extreme heat and cold are detrimental, too. “If it’s a wood handle, keep it dry and clean,” Dozier offered. “Don’t throw it in a bucket of water. Ivory needs to be dry too, and a little Navy oil or mineral oil or even a little oil off the end of your nose will help keep it from drying out too much.”

Dean adds a little advice for the owner/user who wants to maximize



● As Bob Dozier noted, he established his reputation with D2 steel. “Keep it clean and it won’t rust—the chrome on the outside is a few atoms thick,” he explained. “D2 is bright at first but will take a little bit of a dull look. Don’t worry about that in a using knife.” The blade of Bob’s Sisu has a D2 core laminated with sides of 410 stainless steel.

“I ALWAYS PUT SOME
KIND OF COATING
WITH WAX OR A SPRAY
AEROSOL FINISH ON
SHEATHS.”
—HARVEY DEAN

the longevity of their knives. “People a lot of times just don’t take care of their knives,” he said. “I got a good damascus hunting knife back from a guy who said he had forgotten about it. He left it on the floor of his Jeep and never cleaned it. The thing was basically ruined. I made him a new knife, charged him, of course, and kept that other one myself. I had to regrind and rework it, but it wasn’t the knife it used to be.

“The main thing,” Harvey concluded, “is to take a little time with them. Wash a knife off in hot water, the blade anyway, and don’t put them in the dishwasher! A lot of times, people take knives on hunting trips and leave them in the sheath or on the dashboard of their truck all day with the sun shining on them. Don’t do that! It’s bad. Natural handles can shrink and crack, and a windshield is like a magnifying glass.”

Try these tips. Test these products. And see for yourself how the pros actually make the best of owning and maintaining a knife in tip-top condition through the years.

For the knife and sheath maintenance items in the story, contact any of the knife suppliers who advertise in BLADE®. If that doesn’t work, enter the name of each applicable product in your internet search engine—all or almost all are offered by a wide variety of outlets.

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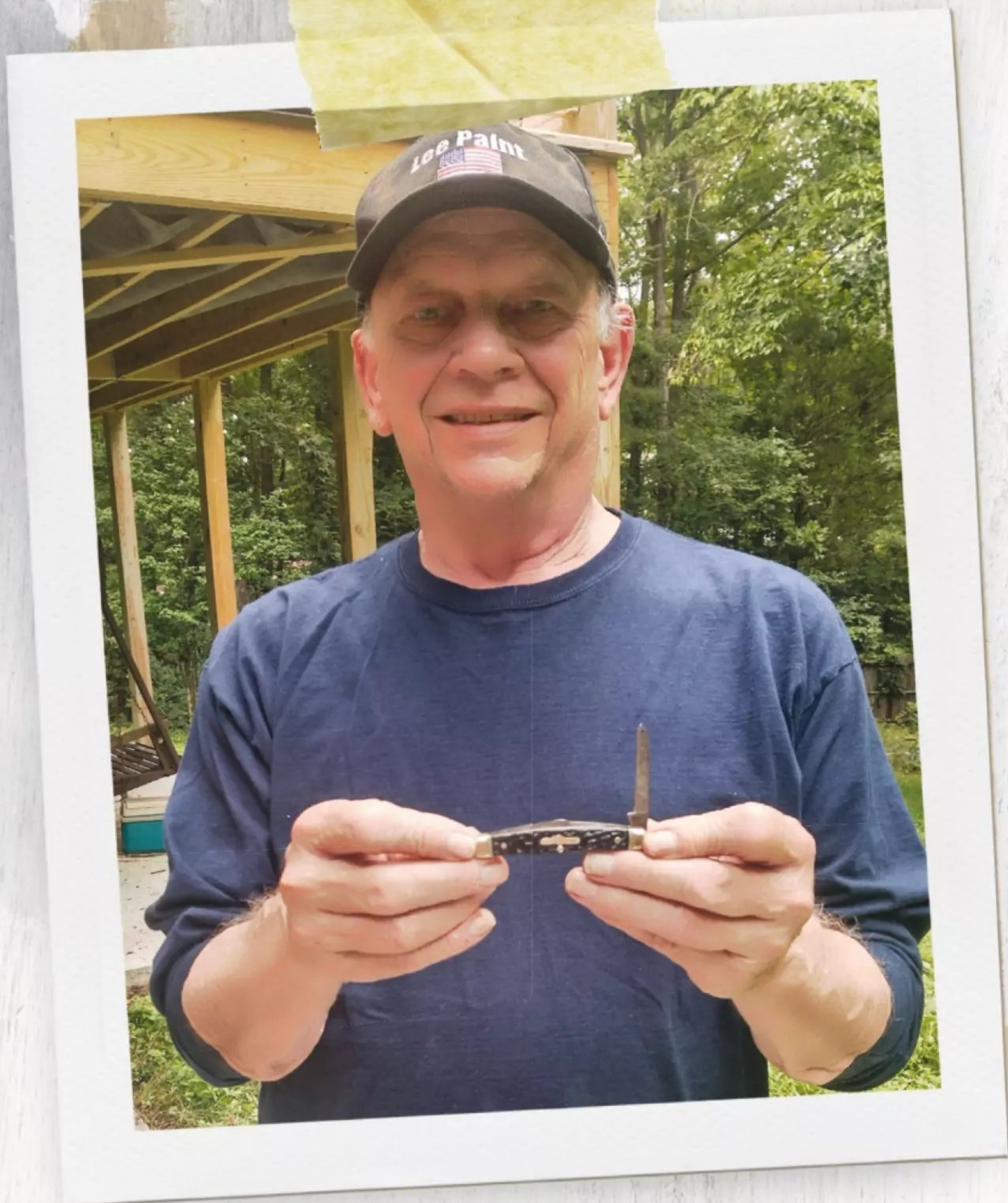
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“ I carry a **Boker Tree Brand four-blade congress pocketknife**. My dad gave it to me about 50 years ago. I broke one of the blades off and sharpened it to a point. I use the knife to cut open boxes at the store, rope and anything else that needs cutting.”

Kit Martin, McDonald, Tennessee

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OCTOBER

OCT. 4-5 SALT LAKE CITY, UT The BLADE Show West 2024, the Salt Palace Convention Center. For more information visit bladeshow-west.com, e-mail bladewest@bladeshow.com. * **

OCT. 11-13 NEW STANTON, PA Allegheny Mountain Knife Collectors Association Annual Knife Show, New Stanton Fire Hall. Call Jim 412-605-4231 or email sinclairknives@yahoo.com. *

RESCHEDULED! OCT. 12-13 GONZALES, LA The 5th Annual Louisiana Knife Show, Lamar Dixon TradeMart. Rescheduled after the original show of September 14-15 was postponed due to Hurricane Francine. Visit <https://www.lacustom-knives.net/louisiana-knife-show>. *

OCT. 19 MIDDLETOWN, MD The W.F. Moran Foundation & Museum 9th Annual All Forged Knife Show and Auction, Historic Moran Shop and new Bladesmith and Artisan Academy. Call Gordon 240-818-7665 or Mike 301-693-6367, or visit billmoranmuseum.com. * **

OCT. 19-20 TEXARKANA, TX Fall Piney Woods Hammer-In and ABS judging for rank, Bill Moran School of Bladesmithing, Texarkana College. Contact Mike Williams northpolemw@gmail.com or visit americanbladesmith.org. * **

OCT. 25 WOODLAND HILLS, CA Friday Night Blade Affair, California Custom Knife Show, Warner Center Marriott. Visit RECON1.com.

OCT. 26 LAS VEGAS, NV Art Knife Invitation-al, Palms Casino Resort. Visit www.aki.show. *

OCT. 26-27 WOODLAND HILLS, CA California Custom Knife Show, Warner Center Marriott. Visit RECON1.com.

NOVEMBER

NOV. 1 MT. VERNON, IL Mt. Vernon Knife Show, Veterans Park, Roland Lewis Community Building. Email jckkc1982@yahoo.com. *

NOV 1-3 PIGEON FORGE, TN Fall 2024 Spirit of Steel Knife Show, Evergreen Lodge. Call 423-238-6753 or visit spiritofsteelknifeshow.com. *

NOV. 8 CLINTON, SC The BLADE Tactical Knife Show, in conjunction with CANCON. Visit <https://canconevent.com/south-carolina-2024/>.

NOV. 9-10 TULSA, OK Wanenmacher's Tulsa Arms Show, Expo Square (Tulsa Fairgrounds). Visit tulsaarmsshow.com.

NOV. 17 STURBRIDGE, MA The NCCA One-Day Knife Show, Host Hotel & Conference Center. Contact Lynn Cain 978-249-6070 lynnster29@aol.com. *

NOV. 22-23 NASHVILLE, TN Nashville Custom Knife Show, Sheraton Grand Nashville. For more information visit <https://www.fiftyfiftyproductions.net/nashville-custom-knife-show-info>. *

NOV. 29-DEC. 1 PRETORIA, SOUTH AFRICA Brooklyn Knife Show, Queenspark Atrium, Brooklyn Mall. Visit knifeshow.co.za. *

DECEMBER

DEC. 7 EUGENE, OR The OKCA Mini-December Show, Lane Events Center. Visit oregonknife-collectors.com/events/. *

2025
JANUARY

JAN. 21-24 LAS VEGAS The SHOT Show, Venetian Expo + Caesars Forum. For the trade only. Visit shotshow.org.

JAN. 24-25 LAS VEGAS Las Vegas Antique Arms Show, Westgate Resort & Casino. Call 877-968-8880 x755, email info@morphyauctions.com and/or visit antiquearmsshow.com.

JAN. 31 ANAHEIM, CA Tactical Knife Invitational, Embassy Suites Anaheim South. Visit RECON1.com.

JAN. 31-FEB. 2 LAKELAND, FL The 47th Annual Gator Cutlery Club Custom, Modern & Antique Knife Show, RP Funding Center (formerly Lakeland Center). Contact Dan Piergallini 813-754-3908 or 967-1471. *

FEBRUARY

FEB. 1-2 ANAHEIM, CA California Custom Knife Show – Spring, Embassy Suites Anaheim South. Visit RECON1.com.

FEB. 15 OKLAHOMA CITY, OK Oklahoma's Largest Knife Show, Oklahoma City Fairgrounds. For more info visit oklahomaknifegroup.com. * **

MARCH

MARCH 7-8 FORT WORTH, TX The 4th Annual BLADE Show Texas, Fort Worth Convention Center. Visit bladeshowtexas.com. * **

MARCH 28-30 JANESVILLE, WI 2025 Badger Knife Show, Holiday Inn Express and Janesville Conference Center. Contact www.badgerknifeclub.com or call Robert Schrap 414-479-9765 or email nancyschrap@aol.com. *

APRIL

APRIL 5-6 BELLVILLE, TX Texas Select Custom Cutlery Event, Austin County Fair Convention & Expo Center. Visit TexasSelectEvent.com. *

APRIL 12-13 EUGENE, OR The 48th Annual Oregon Knife Show, Lane Events Center. Contact the Oregon Knife Collectors Association, Dept. BL10, POB 2091, Eugene, OR 97402 541-972-3393 info@oregonknife collectors.com, or oregonknife collectors.com. *

APRIL 12-13 EASTON, PA Lehigh Valley Knife Show, Charles Chrin Community Center of Palmer Township. For info call 267-714-4441 or visit pknifeshows.com. *

APRIL 25-26 SOLVANG, CA Solvang Knife Show 2025, Craft House at Corque. Visit solvancustomknifeshow.com. *

JUNE

JUNE 6-8 ATLANTA, GA The 44th Annual BLADE Show, Cobb Galleria Centre, I-285 &

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AUGUST

AUG. 21 JERSEY CITY, NJ Arts In Metal Premier Art Knife Exhibition, Westin Jersey City Newport. Visit fiftyfiftyproductions.net. *

AUG. 22-23 JERSEY CITY, NJ New York Custom Knife Show, Westin Jersey City Newport. Visit fiftyfiftyproductions.net. *

SEPTEMBER

SEPT. 27-28 EASTON, PA Lehigh Valley Knife Show, Charles Chrin Community Center of Palmer Township. For info call 267-714-4441 or visit pknifeshows.com. *

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JANUARY

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***Editor's note: Due to possible last-minute cancellations, if you plan to attend any of the shows listed, please contact them for more information.*

To ensure timely publication of your knife show in the "Show Calendar," BLADE® requests that you e-mail all pertinent information concerning your show in written form—dates, locations, etc.—at least three months before the show takes place to BLADE c/o Lori McDaniel at lori@gundigest.com and/or Steve Shackelford at steve@blademag.com. BLADE depends on the shows themselves for prompt and accurate information.

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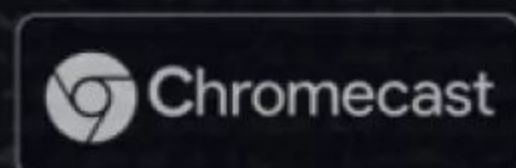
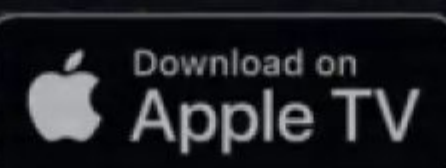
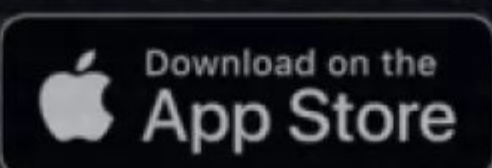
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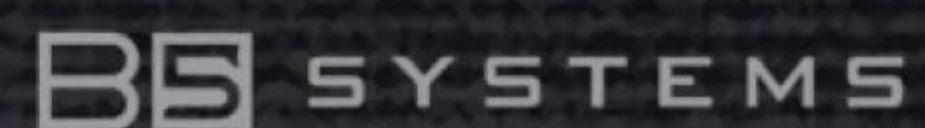
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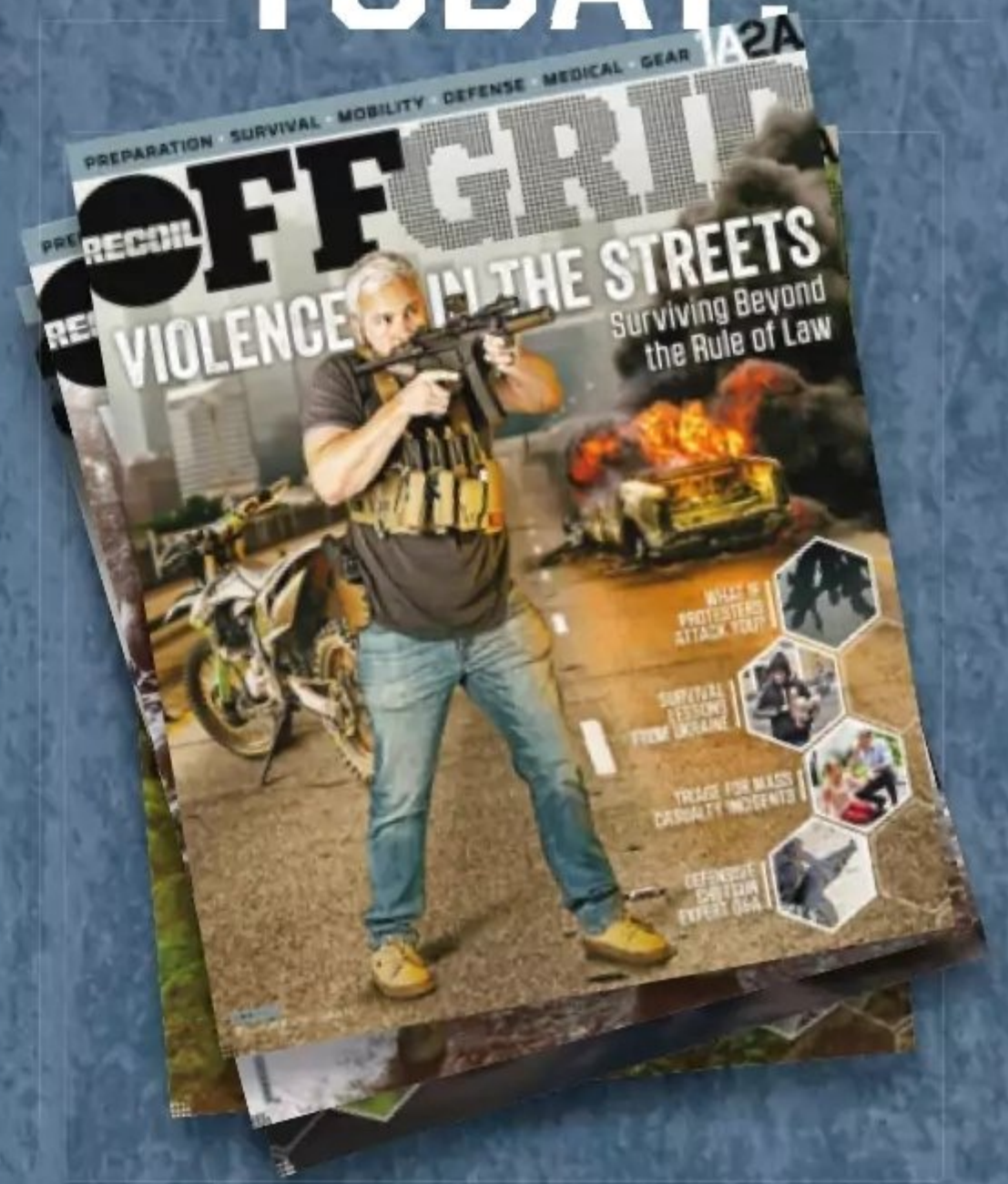


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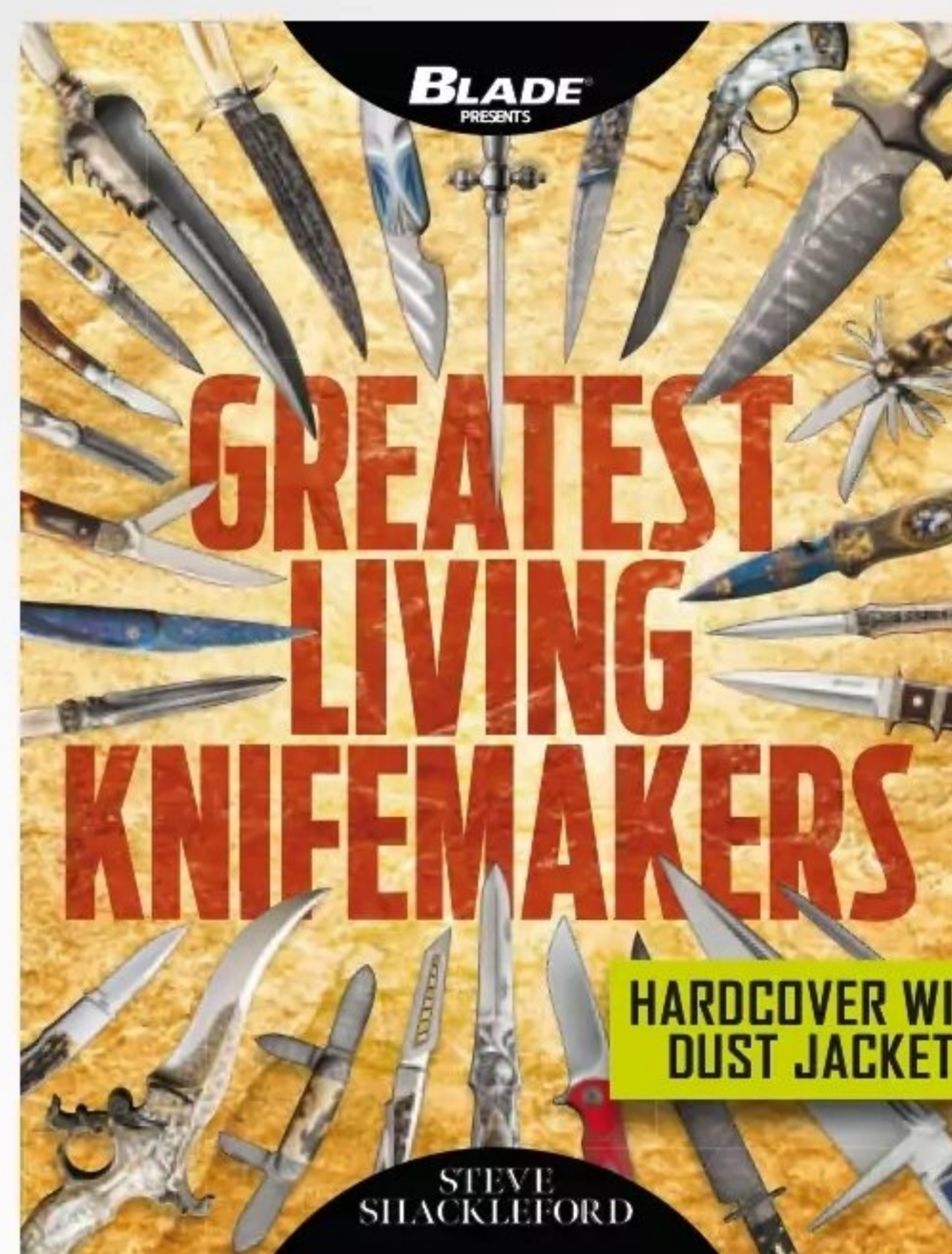


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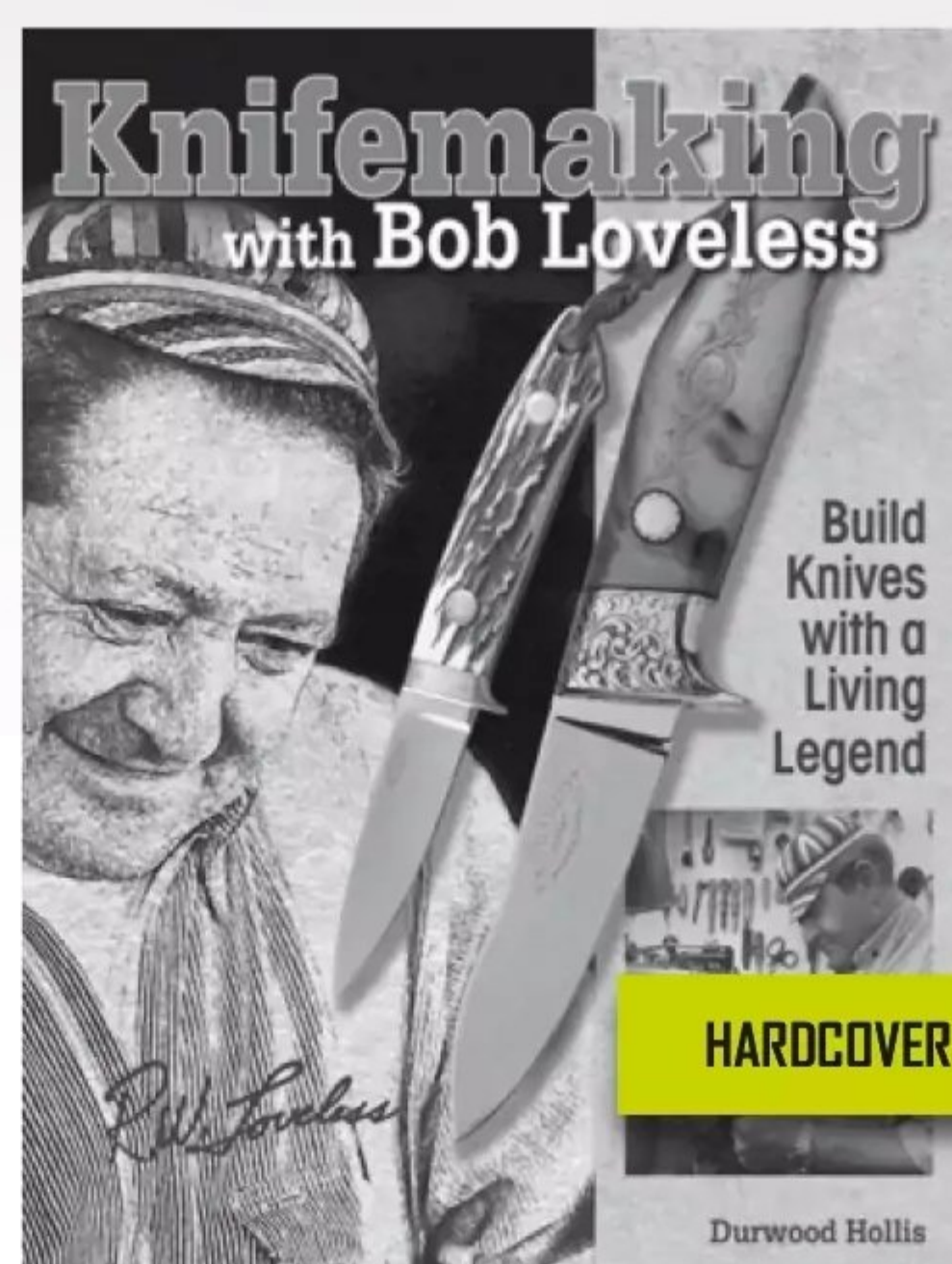
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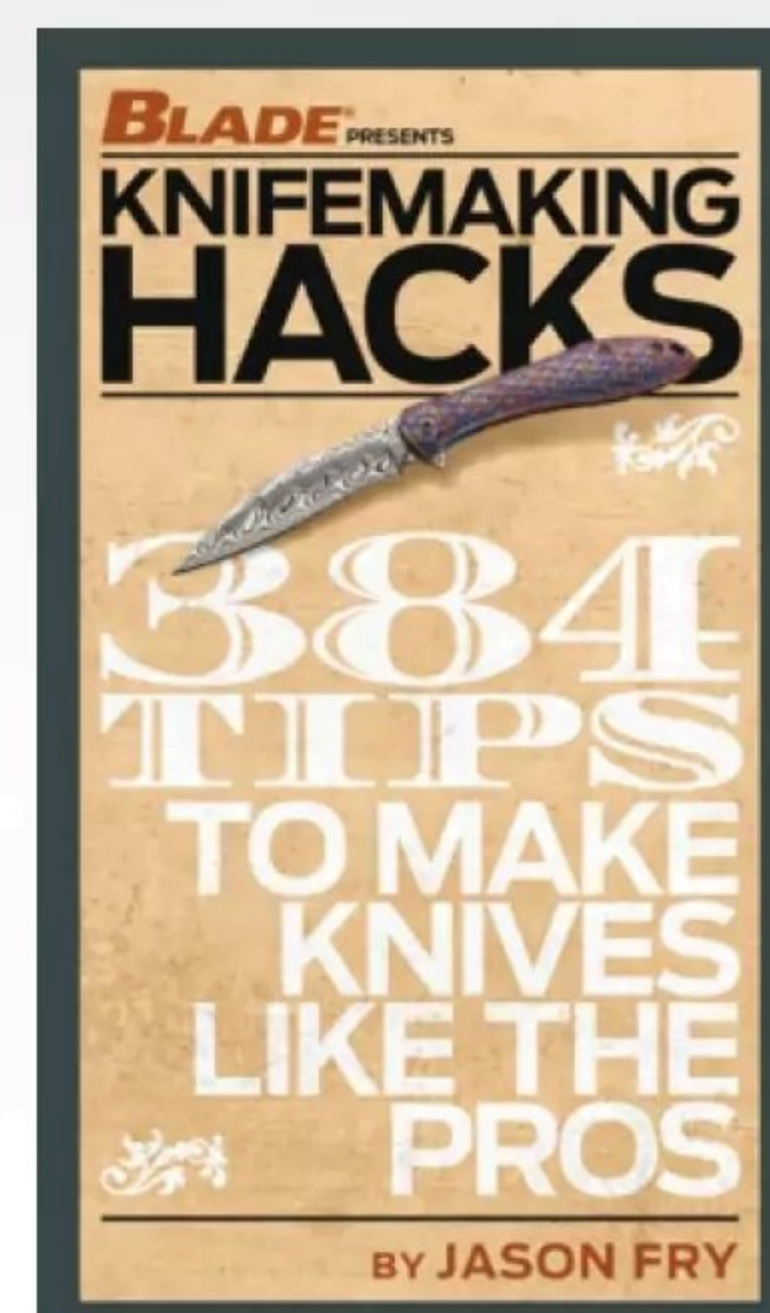
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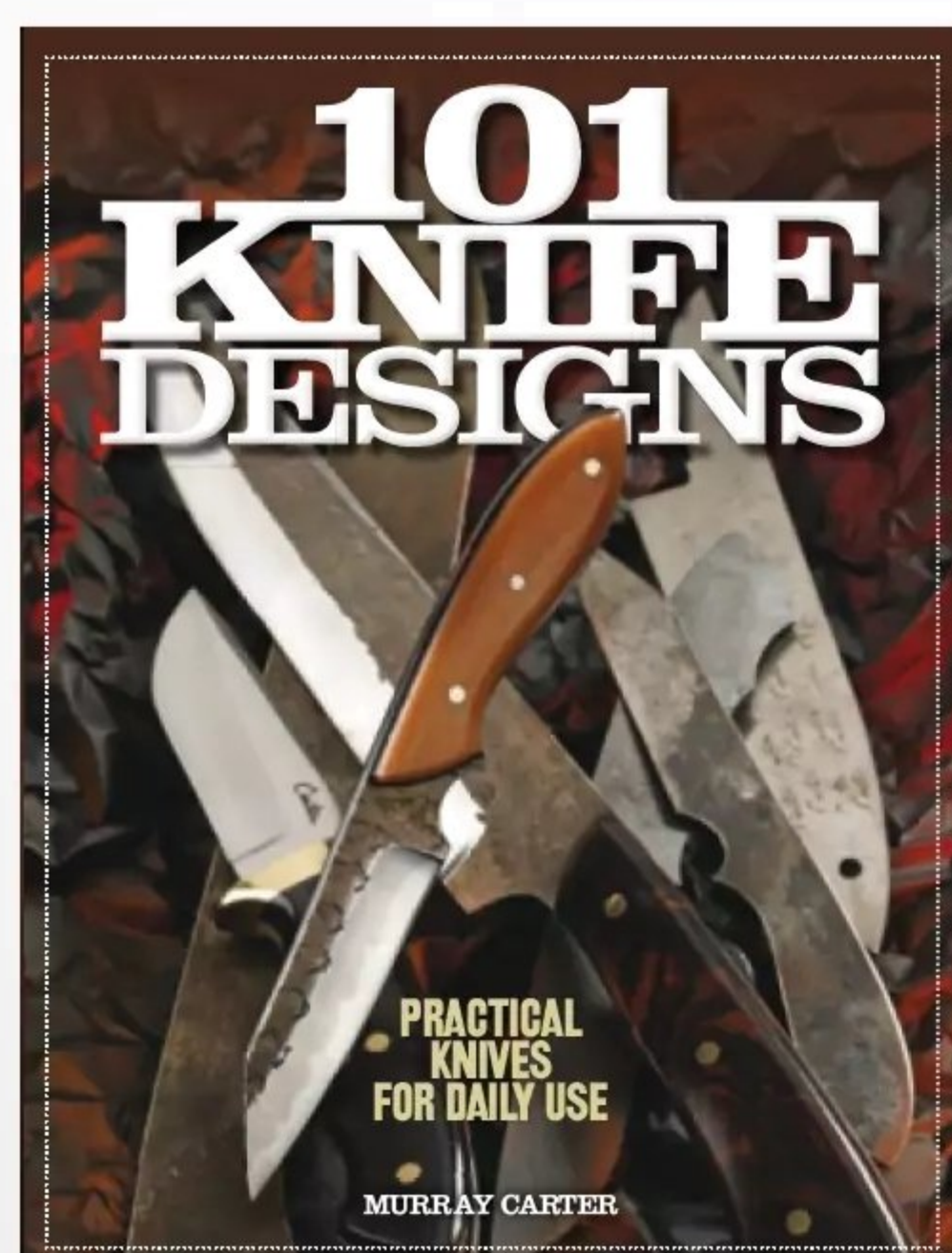
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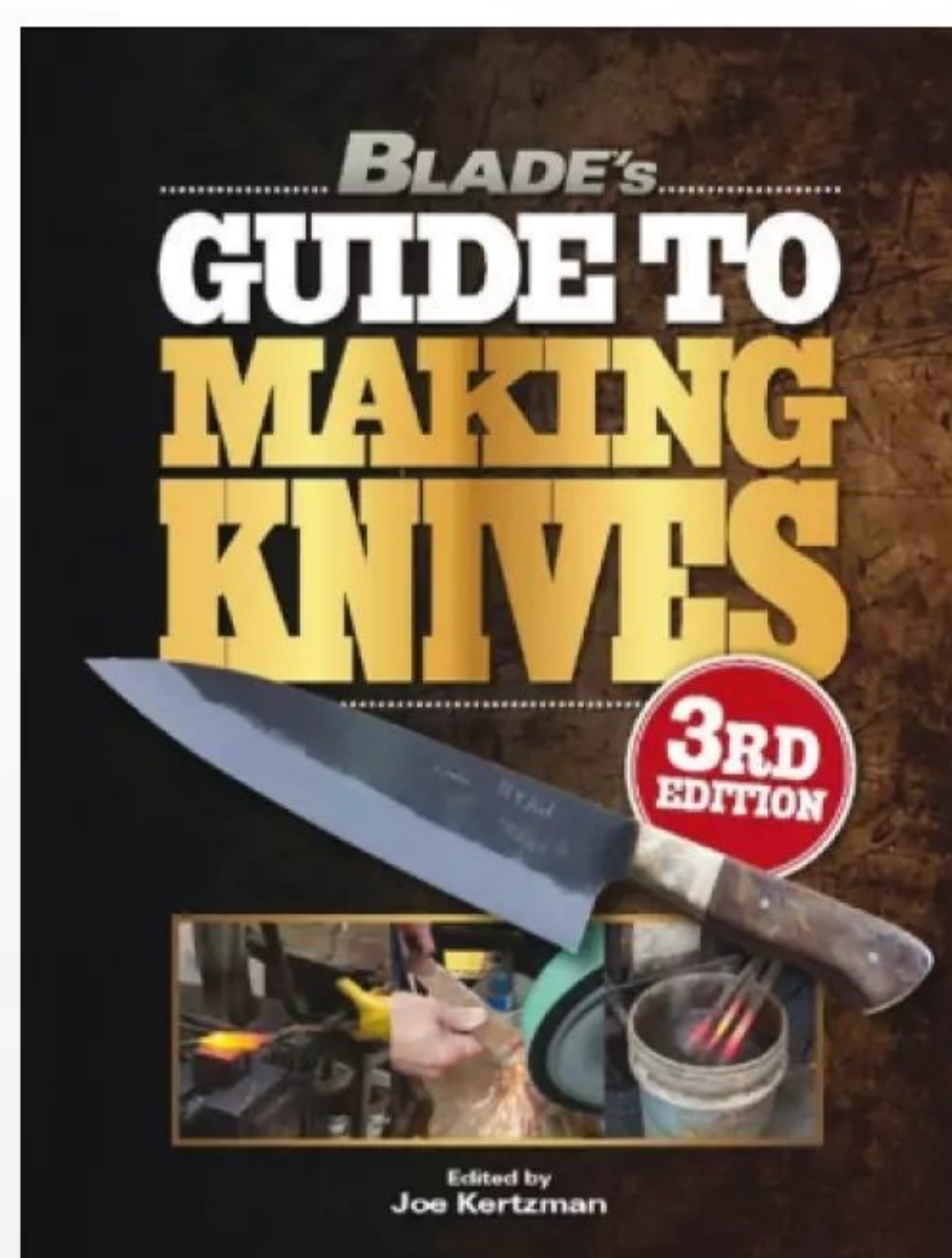
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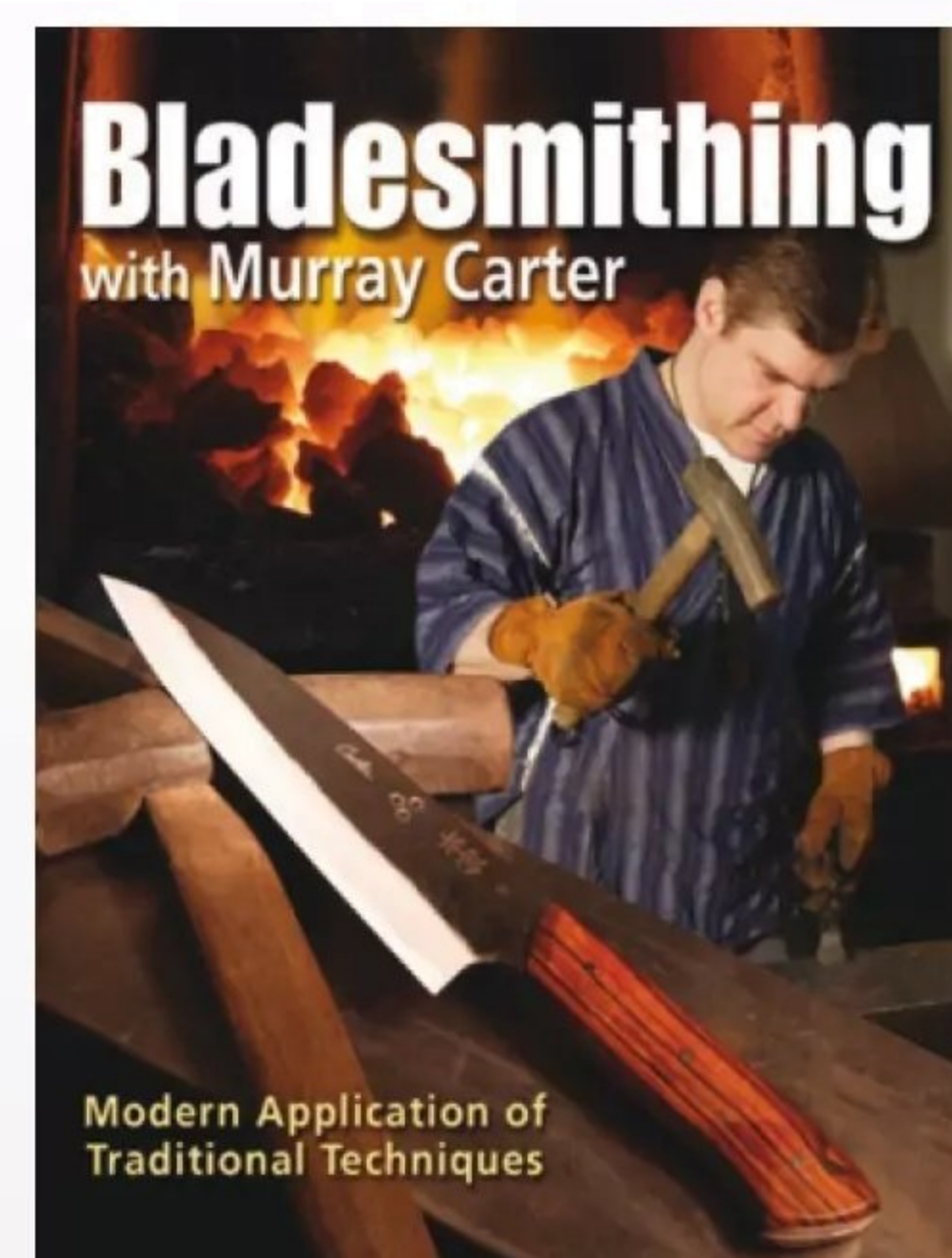
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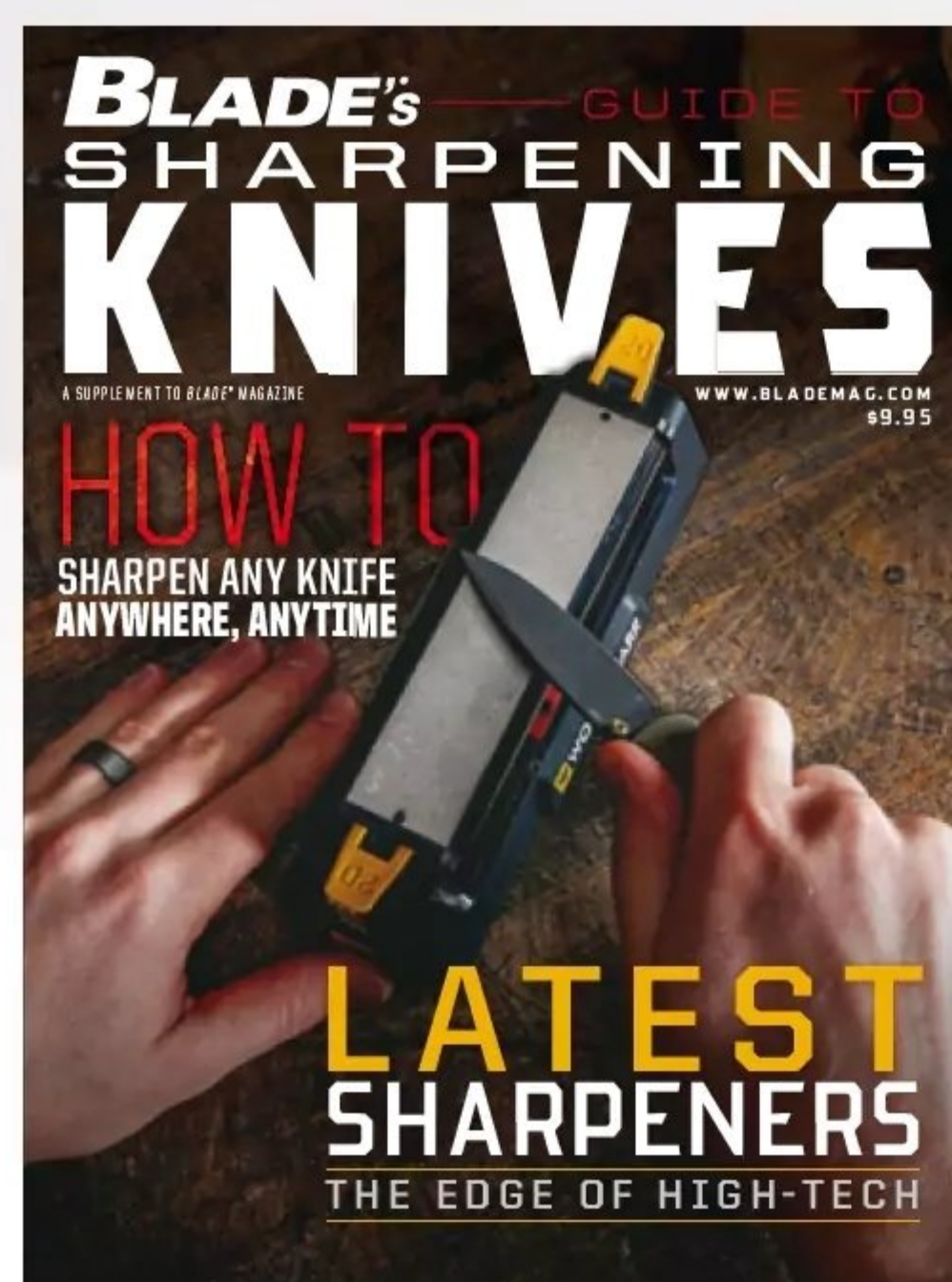


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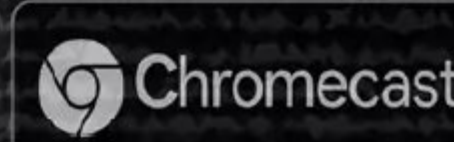
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The Scissor Sword

Grace Horne makes what, for her especially, is the buy of a lifetime

Scissors-making maven Grace Horne scored a find of a lifetime recently when she obtained the antique Scissor Sword made in 1851 by George Oates of Sheffield, England.

A Sheffield native, Grace thought she had lost out on the one-of-a-kind piece when someone else bought it after her computer crashed halfway through an auction of David Hayden-Wright's collection of historical British knives in 2023. However, a dealer contacted her this past spring with a picture of the

piece asking if she had ever seen it. Grace of course had, asked who owned it, contacted the owner and bought it from him at BLADE Show 2024.

The sword was made especially for London's iconic 1851 Crystal Palace Exhibition (<https://www.thegazette.co.uk/all-notices/content/100717>) and is in Wright's book, *The Heritage of English Knives*. In part, Wright wrote the sword was "conceived to represent two completely different visual images, one an elegant diamond tapering blade flat hilted

court sword ... the other an exceptionally large pair of attractive display tailor's scissors ... The long split blades form a diamond section with closing catch piece at the tip, each has foliate blued panels highlighted by the mirror polished steel, the steel ribbed ricasso forming the concealed hinge. The split inner blade faces with white frost etched floral panels and the scrolled legend, 'Manufactured by - George Oates - Sheffield.'

We seriously doubt Grace and the Scissor Sword will part company anytime soon.

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● From *The Heritage of English Knives*: "The bow knuckle guard and grip of solid nickel silver with piecrust edges surmounted by a large chased and engraved 'Monarch's crown.' Inner hilt supporting fretted panels of raised foliate leaves and acorns with central scissor finger holes, the whole hilt being able to part and rejoin virtually invisibly." Respective blade and overall lengths: 31 and 36.8 inches. (Jocelyn Frasier sword image)



● Grace Horne





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