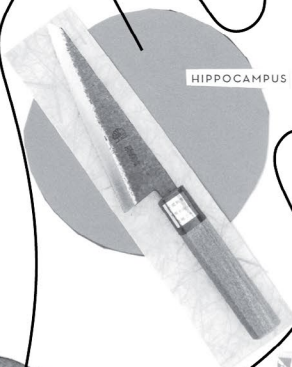


TRIGEMINAL NERVE



HIPPOCAMPUS



CLUSTER N



MECHANORECEPTORS

No. Six

the
Pigeon

Pigeon Magnetic Sense

Pigeons use a variety of different internal (hippocampus, mechanoreceptors, magnetite) and external (sun, celestial, and magnetic compasses) mechanisms to help them fly home to roost.

Hone More, Sharpen Less

I assume that you're holding this 'zine because you appreciate a sharp knife in the kitchen. Maybe you like flashy Damascus, maybe you're a Western-style handle dude. Hell, you might like both on the same knife; I'm not here to judge stylistic choices, just sharpening ones.

Most of us sharpen our knives too often. We love the routine of soaking stones, removing burrs, polishing edges, and testing our fresh edge against a tomato, but every time we do, the knife gets a tiny bit tinier. If only there was a simple way to tune up our knives a little bit every day...



By: Chris Lord, Ottawa

as if we only wanted to hone the knife, not sharpen it. **Behold!** The ceramic honing rod: an essential part of owning a knife. Think of it this way—everyone has a toothbrush, right? But that doesn't mean that you never need to go to the dentist. The ceramic honing rod is the toothbrush for your knife. If you use this tool frequently and correctly, you'll have a sharp knife for longer in between trips to the dentist — or in this case, the sharpening stones. A few passes across the rod will straighten up any imperfections along the edge from use.

It's worth mentioning that a leather strop would be your knife's dental floss; the finishing touches after a solid brush and minty toothpaste.

But what about the dentist? Well, lucky for you, getting your knife sharpened is a hell of a lot easier (and cheaper!) than getting your teeth cleaned professionally. Over time, the steel along the edge of your knife will wear to the point that your honing rod will no longer be effective. This is unavoidable, but when it happens it's time to bust out the stones.

Every time you rub your knife on a low grit stone (like a Knifewear #220 or Chosera #400), a little bit of your knife gets ground away to make a new edge. Ceramic water stones, even very fine ones, remove steel and reshape your knife. Constant sharpening is the easiest way to morph your beautiful, sleek knife into a metal toothpick. We always stress using a ceramic honing rod over a steel or diamond rod — they grind steel off your knife way faster than you might think.

Some brag that they only use stones to maintain an edge, and others think that they'd rather let a pro sharpen their knife instead of learning to hone it themselves—the sweet spot exists somewhere in between. There's very little you could do with a honing rod that couldn't be quickly undone and 9 times outta 10, all your knife needs is a



few swipes against ceramic. When the 10th time comes around, and your knife needs a proper tune-up, you can get the water stones out or hit up your nearest Knifewear shop.



What is a Sasquatch?



A Sasquatch is:

1. 210mm to 250mm long.
2. Tall enough at the heel to accommodate Sasquatch knuckles.
3. Suitable for Sasquatch defense or cooking.
4. Looks like this
5. Thinner than a deba but fatter than a gyuto.
6. Any steel, any finish, and any handle.

Sightings rumoured May 25th

Photos by: Jacob Sawatzky-Ohama

Name: Pigeon Jr.

Date: Tues, 15

Word to Picture Matching

Draw a line to match the picture on the left to the word on the right

Know Your Terms

Takeshi Saji	Takeshi Saji
Desert Ironwood	Desert Ironwood
Brass	Brass
Tsuchime Aogami Super	Tsuchime Aogami Super
Stainless Cladding	Stainless Cladding
Handmade Mosaic Pin	Handmade Mosaic Pin
Masakage Zero	Masakage Zero

Takeshi Saji Multiple Choice

Look at the images, choose and circle the correct one

a) 1, 3, 4 b) 2, 3 c) 3, 4 **d) 1, 2, 3, 4**

1.



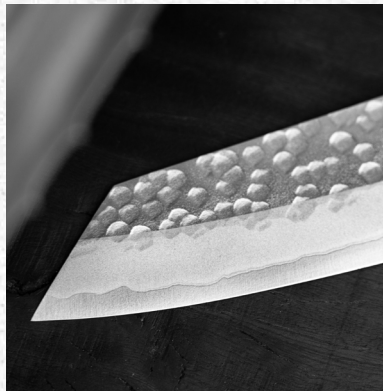
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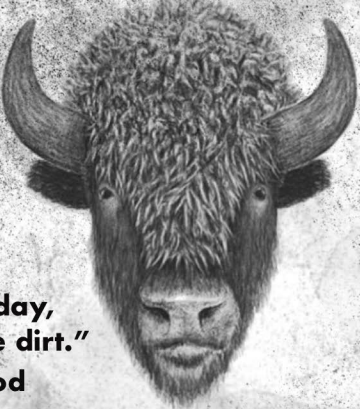
Haruyuki Zanpa 165mm Santoku
(\$240.00 CAD)



Tojiro Atelier Classic Damascus
120mm Petty (\$270.00 CAD)



3 Finishes:
Masashi Yamamoto – Kuroshu
Yu Kurosaki – Fujin Damascus
Takayuki Shibata – Koutetsu



"In the spring,
 At the end of the day,
 You should smell like dirt."
 - Margaret Atwood

KENT OF INGLEWOOD

GET



DIRTY



GET



CLEAN





EST. 2014

RIGATONI,

I'm not here to disparage other pastas, not even trashy ones like Penne or Farfalle. If that's your thing, no problem. I'm not one of those Italians that berates you for putting cream in your Carbonara - I'll silently seethe though - if you like that, fine, just don't call it Carbonara 'cause it ain't.

My wife and I classify pastas into 2 categories, twirling and shovelling. Twirling is easy to understand: long, thin, and twirlable obviously - Spaghetti, Linguine, Bucatini, etc. These are for eating at a table, when you have more bandwidth and dexterity to pay attention to what your fork is doing. Shovelling pastas are for the nights you just can't be bothered, and perfect for sitting on the couch, not flinging sauce on the rug with an errant twirl of the fork. Your Lumache, Orecchiete, Conchiglie, etc. and king among them, Rigatoni of course.

There are a few things that make Rigatoni the ultimate short pasta shape:

The ridges, more rough surface area to make the pasta a bit more grippy. That way your sauce doesn't just slip right off and you've got naked noodles floating around in your bowl.

The right sized tube, lots of the little goodies can get trapped inside,

by: Luca De Marinis, Ottawa

TONI, TONI

but we aren't looking for Canneloni here. A chunk of Guanciale or sausage, **WHOA!** A sweet little pea or an oil soaked chunk of mushroom, **OH YEAH!** Surprises around every corner. The right thickness, thick enough to have strong structure, not just collapse and be a floppy little guy. But not too thick, so it has a pleasant yielding texture, not too stiff and tough. This makes it perfect for a baked pasta too, it won't just compress back into a solid block of dough. You'll have Anthony Soprano Jr. saying "**So what, no f*#@in' rigatoni now?!**" if you don't bring it to the next potluck.

The only thing I like more than Rigatoni, is Mezzi Rigatoni! All the same pros, and half the length, so everything can hide inside even more readily. And even more shovellable! Not being as widely available is the only downside, so if you see it, you buy it!!

None of this matters if the pasta's no good, so spring the extra couple o' bucks for the dusty looking stuff. It will pay off. My advice for you would be eat a little less good pasta, instead of more bad pasta. I don't totally heed my own advice, and I still eat too much good pasta. It's definitely buying superior Rigatoni, not Avocado Toast, that's stopping me from owning my home.



SPOONS 'N' TOONS

by Owen Whittinger, Vancouver

D'Angelo and the Vanguard "Black Messiah"

Most people of a certain age remember D'Angelo for being an incredibly hot naked guy. Untitled (How Does it Feel) was the second video from his sophomore LP "Voodoo". The concept for Untitled was pretty simple - get D'Angelo hella ripped, take his clothes off, and point the camera at him from every possible angle. Untitled pushed him into stardom - D'Angelo went from being a sensational and prodigious talent to a sex symbol overnight

Disaster. Distrust towards management, fans, and collaborators. He resented that people were attending his shows to ogle him. He became reclusive, refusing interviews and the public eye - alcohol and substance struggles, public scandals, and run-ins with the police ensued. His manager at the time, Dominique Trenier, verbalized his remorse, "I feel really guilty, because that was never the intention," Trenier says, "Untitled wasn't supposed to be his mission statement for Voodoo. I'm glad the video did what it did, but he and I were both disappointed because, to this day, in the general populace's memory, he's the naked dude... You've got to realize he never

looked like that before in his life."

His voice and technical talent were always obvious and his career always laser focused on music. Michael Eugene "D'Angelo" Archer was born 1974 in Richmond, Virginia, a city critically affected by the crack epidemic, often boasting the highest murder rate in America,

comparisons to Curtis Mayfield and Marvin Gaye thanks to "delicate, yet powerful" vocals and jazzy, soul-roots instrumentation. D'Angelo stood in stark contrast to the polished, producer-driven R&B that dominated charts and found an audience looking for a more organic R&B record. It was critically acclaimed and sold extremely well, eventually

reaching platinum status. However, D'Angelo was still a very young man, and ambitious to boot - he wanted creative control, and to produce his own records. Tension and pressure built, two full years of extensive touring to support the album left him exhausted. Demands from the label for another record led to severe

stress and writer's block. It took five years to release his second LP, Voodoo, immediately praised by critics as a masterpiece, and his best work to date. It sold gangbusters, and won the Grammy for best R&B Record; it was the infamous "Untitled" video that really pushed it all past the point of no return.

Make no mistake - D'Angelo's struggles with his new image were by no means a unique case in the music industry. Predatory hyper-sexualization of artists is

an all too common unfortunate reality - it's not often male artists who are placed under the microscope. Female artists' bodies and behaviors being publicly scrutinized was, and still is, the norm in entertainment news, and the vitriol they face from the public can be downright brutal.

Regardless of his gender, D'Angelo's reaction to his unwelcome new image was unfortunate - withdrawal from the public eye, cancelled shows, DUIs, false starts and failed recording sessions, not to mention a trip to rehab in 2005 - to some, it seemed like his career was over. A new album had been "in the works" for years and its fate seemed to be trapped in purgatory forever. He no longer possessed his manufactured physique for which he was admired and desired. Things looked pretty grim, but these difficult years proved to be transformative for D'Angelo as an artist

Black Messiah (2014) was a bold step in a new direction; his new backing band, The Vanguard were not afraid to take risks. It was immediately praised by critics as a masterpiece. The first track "Ain't That Easy", opens with a dissonant and angular plodding progression before settling into a comfortable, if not unorthodox groove. "1000 Deaths" features a distorted and abrasive bass-driven soundscape paired with a manic charged sermon

describing Jesus, the Black Savior and redeemer - not "that buttermilk complexion cracker-christ". My personal favourite track "Till It's Done (Tutu)" offers a gentle and melancholic melody, asking questions about where we belong, where we come from, and if we even care. D'Angelo's unmistakable voice is still present, but sonically and thematically, a massive departure from Voodoo and Brown Sugar.

One thing was clear - this D'Angelo was not the hot naked rotating guy on MTV. Did that guy ever actually exist? Does it matter anymore? That time is over. Sure sure, "Untitled" is an absolute banger, but that was a lifetime ago. What we get from "Black Messiah" is a gifted, mature, and visionary artist, self assured in his lyrics and compositions. It shows what it can look like to struggle with who you are versus what you want to be. Transitions can be harsh, but sometimes, they make you who you are, or perhaps who you were meant to be.

So fuck it - let's make gravlox.

What? Too heavy handed? Swinging a little bit too hard with this metaphor? Well too fricken bad. I love gravlox - making it, slicing it, plating it, cooking with it, and especially eating it straight out of the fridge in the middle of the night.



Just cut it. We know you want too.

Gravlox

1x Side Salmon, skin on (usually about 1.5 pounds, but you can adjust the recipe as needed)

15% of weight of salmon Kosher Salt

15% of weight of salmon Sugar

Large Handful Fresh Dill, approx. 1 Cup

Zest of one lemon

Dry the salmon well! This step is really important. Pat it dry with your towels so that there isn't a bunch of excess moisture on the fish.v

Mix all other ingredients together well. Give it a taste! It should be a nice balance of sweet and salty. Adjust as needed, but if you're following this recipe you won't need to because it's perfect, just like me.

Prep your plastic wrap or cheese cloth or whatever. It should be a long and wide enough piece to completely wrap your fish up with no exposed flesh or skin. Sprinkle some of the salt and sugar mix onto the wrap and place the fish skin side down right on there. Sprinkle the rest of the mix all over the fish. Make sure it's nice and even!

Wrap the fish up really nice and tight in your wrapper and put it in your food storage container. Put another container on top of the fish, and pop your big old can on there. This will provide a nice, even weight over the whole fish so that it cures evenly. Place the whole shabang in the fridge.

You'll want to leave the fish in the fridge for about 36 hours. Flip the fish over every 8-12 hours.

After a day and a half, unwrap the fish, rinse it gently under cold water, and pat it dry. It should smell really, really good! Slice little pieces off at a sharp angle, but leave the skin on the cutting board. Congrats! Gravlox! Great for eating by itself, on a bagel with cream cheese and capers, in sandwiches, making carpaccio, making nice creamy pasta dishes, or whatever your heart desires! Enjoy!

Gardening Tips

By: Liam Duplantis, Vancouver



Chikamasa Snips

Trim tasty herbs for dinner or cuttings to clone your bestest plant buddies—check out the plant-stabby tip, friggin' sharp edges, and a tough-as-nails spring that stand-up to the most industrious of gardeners.

Suzuki Uchi Hamano Natakama Sickle

These hand-forged Japanese harvesting sickles are perfect for any hipster gardener or modern homesteader. The head is offset from the handle and angled, making it parallel with the ground when held downwards at arm's length. Perfect angle + toothy edge = harvesting vegetables + whacking weeds!



Hori Hori Knife

One tool to rule them all! Dig, chop, saw, and look rock n' roll while doing it. With centimeters marked on the side, you'll never guess how deep you are in the dirt again.



Toyama T13 Shears

Toyama secateurs are hand-made from high-carbon steel and boast the sharpest and longest-lasting edge possible. Fun fact! Toyama-san is a friend of Knifewear fave, Masashi-san, and his shears maintain the gardens at the Japanese Ambassador to Canada's residence.

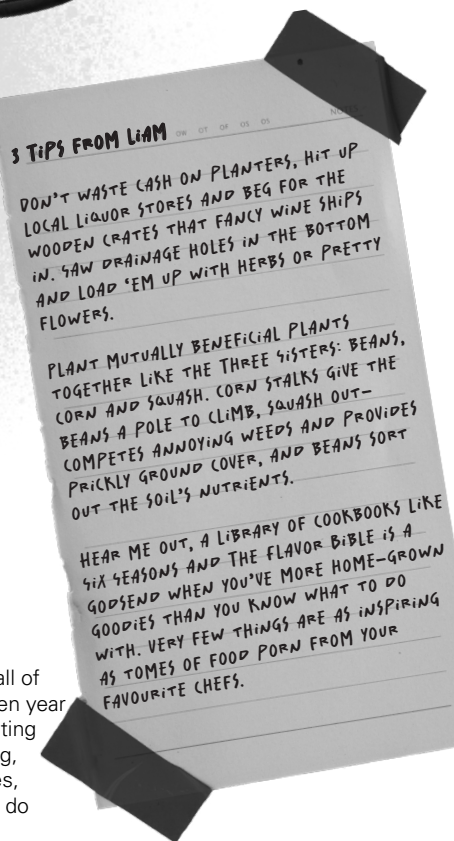


Yoshioka Shirogami Hedge Shears

Shirogami carbon steel allows these pruning shears to get crazy sharp and keep a wicked edge, just like a Japanese kitchen knife. They're rated for cutting green wood up to 12mm thick, with the tips better for delicate work and the base of the blade best for heavy-duty jobs. Think Edward Scissorhands, but in an orchard...

SECRET WEAPON

A good notebook (Cook's Notebook) Take all of the notes. The secret to a successful garden year after year is observing your plants, pinpointing trends and changes, and adjusting watering, fertilizing schedules, planting, harvest dates, pruning techniques and whatever else you do out there.



3 TIPS FROM LIAM

DON'T WASTE CASH ON PLANTERS, HIT UP LOCAL LIQUOR STORES AND BEG FOR THE WOODEN CRATES THAT FANCY WINE SHIPS IN. SAW DRAINAGE HOLES IN THE BOTTOM AND LOAD 'EM UP WITH HERBS OR PRETTY FLOWERS.

PLANT MUTUALLY BENEFICIAL PLANTS TOGETHER LIKE THE THREE SISTERS: BEANS, CORN AND SQUASH. CORN STALKS GIVE THE BEANS A POLE TO CLIMB, SQUASH OUT-COMPETES ANNOYING WEEDS AND PROVIDES PRICKLY GROUND COVER, AND BEANS SORT OUT THE SOIL'S NUTRIENTS.

HEAR ME OUT, A LIBRARY OF COOKBOOKS LIKE SIX SEASONS AND THE FLAVOR BIBLE IS A GODSEND WHEN YOU'VE MORE HOME-GROWN GOODIES THAN YOU KNOW WHAT TO DO WITH. VERY FEW THINGS ARE AS INSPIRING AS TONES OF FOOD PORN FROM YOUR FAVOURITE CHEFS.

R10

Tales from a Knife Roll

What makes a great knife? Well, that's gonna change from cook to cook. The important thing to remember is that knives are tools, and tools yearn to be used—dinner's not going to make itself.



Scott Smith

Over 10 years of sobriety and an undeniable passion for the industry; a huge part of my success was taking the money I drove into addiction and rewarding myself with tools of the trade.

Takeshi Saji 210mm Rainbow Damascus Gyuto with an Ironwood Handle
Masakage Zero Honesuki
270mm Konosuke Sakura Sujihiki



Adam Ghor

My mother made this knife roll for me as a Christmas gift. My favorite detail is that the tie dye liner matches head bands I gifted my team from my first chef position 10 years ago.

...Masashi Shirogami Yanagiba, a gift to myself for opening my bar (Stolen Goods) after 2 years of planning and hard work."

Masashi Sasquatch & Shirogami Yanagiba
Tinker Sabretooth Sujihiki (Ikeda-san & Shibata-san)
Masakage Kujira (Ken Kaguera A2 Santoku)



Jaun Sebastian Perez Ospina

Knives are part of my everyday life. Thanks to them, I put food on the table and support my family."

"I also play a little Teris with them—who says a roll made for five can't hold ten?"

Masakage Shimo 240mm Gyuto
Yu Kurosaki Senko 210mm Gyuto
Nigara AS/S Tsuchime 150mm Kiritsuke Petty

Proud of your collection and want to flex in front of the knife nerds, line cooks, hash-slingers, and sous chefs? Fire an email to tv@knifewear.com and let us know what you love about your gear!

R10

R10

Mutsumi-san Takes Van-City

By: Jacob Sawatzky-Ohama, Calgary

Having a blacksmith visit one of our shops is always a party, especially when it's a badass like Mutsumi Hinoura. Often called a 'young' blacksmith, Mutsumi-san has been forging for 24 years—first under his father, legendary knife maker Tsukasa Hinoura-san—after graduating from engineering college in 2001. This January, Hinoura-san came to Vancouver to hit the legendary Whistler slopes and stop into Knifewear Vancouver to launch his new V-toku Rainbow Damascus line.



My first impression of Hinoura-san was him unloading all of his gear from the rental car and all I could think about was how cool he looked. Seriously, this guy has better Gen-Z fashion

sense than I do, and he's almost 20 years older. As a snowboarder myself, I was really excited to hear what he thought about snowboarding here in Canada and how it stacks up against the Japanese slopes. Sadly, it was really warm in Vancouver in January, so the snow wasn't as fluffy or powdery as we Canadians are used to in the middle of winter. Nonetheless, he said, "I'll be coming back, next time to Alberta."

Day one started with Mutsumi-san, Kevin, Naoto, and I walking down to the oceanfront from his hotel to watch seaplanes take off from and land in the bay. The crew wandered down the coast into Gas Town to



see the famous steam clock and find caffeine. A stop at Revolve Coffee, filled us with donuts and coffee, then promptly squished into an Uber destined for Granville Island. Cocktails at The Liberty Distillery, a wander around Granville Island Market, and we closed out the night with pizza and beers at R&B Brewing Co.



The next morning blurred together my breakfast, setting up the shop, and introducing Hinoura-san to the staff while he, Kevin, and Naoto were joined by Sato-san and his daughter for breakfast. Sato-san is an extremely talented handle maker who designed and crafted the handles on all of the knives Hinoura-san brought (obviously, a fellow snowboarder). After they returned from eating, people started rolling in from all over — **WHAT A TURNOUT!** Hinoura-san engraved so many knives that afternoon and loved chatting with all of his Vancouver fans. In the brief interview we filmed with him, he said that meeting Canadians who were interested in what he does was really inspiring and that it helped drive him towards new, innovative ideas for the future.



Hinoura-san is young, talented, and driven. Not only does he have a bright future in blacksmithing, but he also won the hearts of all the Canadians he met on his travels. Thank you for being so cool, fun, and respectful, Mutsumi Hinoura. We can't wait to see you again soon! Until then, here's a haiku dedicated to you:

*From steel and the snow
Shining whites and silvers glow
Father's river froze*

Thaan BBQ

THE KAIJU KONRO



Already available at www.knifewear.com
and in stores late-May!

Heavy Gauge Grill Grate

Split panels for easy charcoal maintenance.

Removable Cover

Dishwasher Safe

Heavy Fire Brick

High insulative properties directs heat to grill surface.

Peekaboo Handle

Sturdy and comfortable. Fold down during use.

Insulative Ceramic Fiber

Lightweight material with low thermal conductivity for intense radiant heat.

Versatile Ventilation

Dynamic control of airflow across the length of the grill.

Durable Charcoal Tray

Excellent ventilation. Ash capture for easy removal.

Stainless Steel Sidewalls

Durable material operating over 1000°F

Steel Body

Cleanable surface. Lower exterior temperature compared to konro grills.

A previous career of charcoal jockey and professional chef gives me a bit of street cred in testing out a new state-of-the-art grill. At a price tag of **\$1089** (small Canadian dollars), you deserve the honest to goodness truth.

As a notorious cheapskate, I really didn't want to like this, but I really, really do. An afternoon of yakiniku and grilled veggies showed me a fraction of what this thing can do but I'm confident that even the most cynical line cook would crack a grin and call themselves impressed.

Heavy, a whopping 70lbs; that means durable and insulated well enough not to wreck a picnic table. 14-16 skewers at a time! Perfect for an ambitious app station in a busy resto... Sleek black steel & minimal branding, oozes attitude, and brings big "John Wick" energy. Long gone are thin stainless steel grills, replaced with bars suited to velociraptor enclosures

Thick, durable and well rounded vent toggles, not slivers of sheet metal like we're used to. Placed in opposite corners to create a smooth flow of air through the grill. Six ceramic firebricks line the bottom of the grill to aid in the heat retention and distribution. Micarta handles never seem to heat up and keep your fingers safe..

By: Matthew Drury, Calgary

KNIFEWEAR

Keep an eye on our feed for sneak peeks. **KNIFEWEAR**

SPRING GARAGE SALE

MAY 12-19

STARTS: 8am MDT ONLINE
10am local time IN-STORE

GOT QUESTIONS? WE'VE GOT ANSWERS!



YouTube Live

[KNIFEWEAR.COM/YOUTUBE](https://www.knifewear.com/youtube)

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- Monday, May 12, 8am MDT: MARATHON LIVESTREAM
- Thursday, May 15, 2pm MDT: LIVE UPDATE and Q&A

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