

A stylized, geometric illustration of a pigeon perched on a tripod. The pigeon is composed of various shades of gray and black, with a large black circle behind its head. The tripod is made of three thick, gray lines. A white banner with the title 'THE PIGEON' is draped across the middle of the tripod. Another white banner with 'Issue # 7' is positioned below it. At the bottom, a third banner lists publication details. The entire design is set against a light gray background.

THE PIGEON

Issue # 7

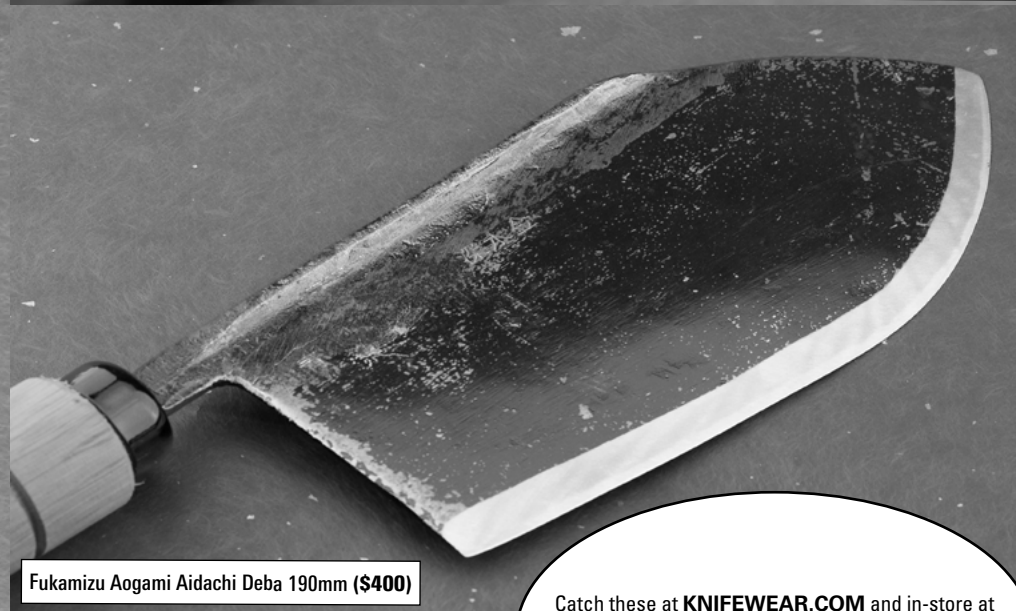
THE PIGEON IS PUBLISHED THREE TIMES A YEAR BY KNIFEVEAR INC.
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**FALL
GARAGE
SALE SNEAK
PEEK!**



Moritaka AS Honesuki 150mm (\$302)



Fukamizu Aogami Aidachi Deba 190mm (\$400)

Catch these at **KNIFEWEAR.COM** and in-store at Knifewear Toronto, Ottawa, Vancouver, Calgary, and Edmonton **November 3-9**. Sale starts at **8am MST** online, **10am local in-store**.

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.

Will Green

I started with the Crumpler bag. I'm a sucker for anything orange, so it was a natural choice! I keep the basic tools (thermo, sharpies, peeler, microplane) But I also keep a wine key, a timer and plating tweezers.

There's also a polaroid of my wife and I from our wedding, as well as a note that she slipped into my bag right before I traveled to do my last tasting.

Knife wise, I keep a 240mm Nigara as my workhorse and daily driver. The stainless-clad Aogami Super takes and holds an amazing edge without being as "needy" as a full carbon knife.

The 210mm B1D Nakagawa was a present to myself when I got my Executive Chef title.

The last knife is my Nigara honesuki. It's probably my least used knife, but it makes me smile every time I pull it out to attack a few cases of chickens!

I'm definitely aware that there's some duplicates here. (Who needs 3 gyutos and a nakiri?!) But the fun part about being a KnifeNerd is having options!

Crumpler Knife Bag, Nigara AS 240mm Kiritsuke, Nakagawa Yanagiba, Nakagawa Damascus 210mm Gyuto, Fujiwara Denka 195mm Gyuto, Fujiwara Maboroshi 165mm Nakiri, Mazaki 150mm Petty, Nigara 150mm Honesuki



Justin Keough

My bag of choice for work is the Knifewear 18 piece. It holds everything I need on a day to day basis. This isn't just a collection to me, but what I need to actually do my job. The Miyabi was my first Japanese knife and started the passion and has since become a herb chopper. I was intimidated by carbon steel at first and was scared I would just ruin them. After I started using them, it made me work so much cleaner and organized. The newest knife in the collection is the Moritaka, and is easily the best knife I have ever used.



Murata Aogami Nakiri
Sakai Takayuki 33 Layer 240mm Sujihiki
Haruyuki Goma 80mm Petty
Moritaka AS 240mm Kiritsuke
Hatsukokoro Kurosagi 210mm Gyuto



Knifewear 18 Piece Knife Bag (\$79)

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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

spoons n toons.

by Owen Whiting, Vancouver

I bought “Geogaddi” by Boards of Canada at Blackbyrd Myoozik on Whyte Ave (Edmonton) in September of 2002—the first Friday of grade 11—I didn’t even own a turntable yet. They were spinning the weird album at the record store, and I may have been a little bit stoned. The cover was a weird kaleidoscope-y image; 3 LPs, only five sides used, the sixth a weird etching of naked pseudo-Voyager Probe People. The music was aloof. Brooding. Detached. Eerie.

At that moment, everything became clear, the stars had aligned, and I became a guy who liked weird music. That was going to be my thing; it would make me cool, maybe not popular—popular is overrated. Turns out I was going to use the word overrated quite a bit, “contrived” too—that’s a good word! Perhaps I would be considered brooding, or detached, maybe even eerie! Certainly, this would help me get a girlfriend; a brooding, detached, and eerie one.

Contrary to popular belief, Boards of Canada are not Canadian. The name is inspired by “The National Film Board of Canada,” whose ahead-of-their-time short films and cartoons made an impression on two young Scots, Marcus Eion and Michael Sandison, who spent a considerable portion of their childhood in Calgary.

Boards of Canada onboarded me (and many others) into the world of “IDM”—an embarrassingly snooty acronym for “Intelligent Dance Music”. All of their albums, although sonically distinct, share similar themes and motifs—old, malfunctioning computers with broken, cheerful startup chimes; calm and deliberate narrations from educational films and PSAs,



some real, some manufactured; wistful and gentle melodies which transport you to faded, cloudy places from blown-out polaroid photos; the music is natural and flowing, and cleverly manages to invoke a sensation called “Anemoia”, the sense of nostalgia for a time or place in which you never existed. Due to the nature of the recordings they almost never played live, most recently way back in 2001. Through the intentional misuse of technology, both digital and analog, they disguise synthetic tones as something that feels familiar and traditional. They’re often cited as the best examples of Folktronica, more natural-sounding than other electronic artists, like Autechre or Orbital, but more intangible and ethereal than contemporaneous folk releases.

I was not right about a lot of things when I was in Grade 11. In a shocking twist, my brooding and detached persona didn’t really pan out; no eerie girlfriend materialized, and I was definitely using the word “contrived” wrong. However, I am indeed a guy who likes weird music. Geogaddi has a very special place in my collection—not only is it a certified banger, but it helped me learn a few important things about myself. So don’t be afraid to get kinda baked and buy a weird record. It’s an essential part of growing up!

So fuck it, let’s listen to Boards of Canada and make Penne Rigatone alla Vodka!

Penne Rigatone alla Vodka

A deceptively easy recipe for anyone looking to impress their brooding, detached, or eerie baddie. If no baddie is present, it will help an ambitious, inexperienced cook learn some basics of cooking - namely, how to dice and saute an onion, how to correctly cook dry pasta, and how to gently cook garlic and passata without burning them. The vodka makes it taste good because of science, so trust me, don’t sub it out. Something about alcohol and fat solubility, I don’t know. Who cares? Shut up.

Ingredients

- “Geogaddi” by Boards of Canada. The 2002 pressing is preferred, but streaming is fine.

- olive oil

- ¼ onion, fine brunoise

- 2 garlic cloves, minced

- ½ tsp chili flakes or calabrian chili
crunch

- 1 Tbsp tomato paste

- ¼ cup vodka

- 1 cup tomato passata, plain jar sauce
works fine. I like Mutti.

- ¼ cup heavy cream

- 1 Tbsp mascarpone

- 2 portions penne rigatone noodles (Use brass cut pasta. It should feel rough and fuzzy, not smooth. Smooth pasta is lame. It won’t hold sauce well. De Cecco and Rummo are great and easy to find, but there’s lots of good brands out there.)

- 1 tsp butter

- Parmesean, grated

- Salt and pepper to taste

Directions

1. Start the record - if you’re using a streaming service, make sure your EQ settings on your phone are set to “OFF”. Don’t fuck with this one, they knew what they were doing.

2. Make your sauce. Start by heating a heavy bottomed pot with olive oil on medium-low until the oil begins to shimmer. Cook the onion for at least 5-8 minutes until nice and soft, stirring frequently. Add the garlic and chili flakes / crunch. Just 10-15 seconds. We want the garlic fresh and bitey, not fried and nutty.

3. Add tomato paste and cook until the colour gets nice and deep, 2-3 minutes. A little bit of burnt tomato paste on the bottom of the pan is welcome, but don’t scorch it. Add vodka and stir until combined. Cook for around 5 mins. Vibe to “Music is Math”.

4. Add passata or jarred sauce and cook over very low heat for around 20-30 mins.

5. Start cooking your noodles when the track “1969” starts playing. Follow the directions on the pasta box - they’re there for a reason, and the cooking time is always accurate. Use salted water. Make sure to reserve some pasta water in a small dish, adding it to the sauce later will help it bind to the noodles.

6. One of my instructors in culinary school always told us to blast a lemon wedge in the pasta water - I still do it sometimes if it’s handy, but I’m not convinced it does anything other than make me feel like a smarty-pants.

7. Add cream and mascarpone to the sauce and stir gently to combine. Season with salt and pepper. Add your cooked noodles and stir for about 30-40 seconds to marry the sauce and noodles.

8. Add the butter and stir well. Add some pasta water, maybe an ounce at a time. Use your judgement, we’re not making soup.

9. Divide into bowls and sprinkle with a generous amount of parmesan and black pepper. **Enjoy!**



Fujimoto Nashiji Deba 105mm (\$133)
Fujimoto Hammer Tone SLD Gyuto 210mm (\$293)
Fujimoto Kurouchi-Forged Santoku 165mm (\$170)



Hado Shiosai Bunka 180mm (\$366)



Ken Kageura Aogami Damascus Tanto (\$4,000)

Hikoki, densha, kuruma

By: Jacob Sawatzky-Ohama, Calgary

Japan is a phenomenal country; the people are incredibly fun and respectful, and the food is outstanding no matter where you go. The attention to detail is second to none, which leads me to guess that's the essence of being Japanese. I've grown up learning about Japan from members of my Japanese-Canadian family who have never been and know very little about modern Japanese culture; getting off the plane wasn't as big a shock as anticipated. Business dealings saw lots of bowing and countless THANK YOUs. People pay attention when on the move and don't run into each other while shuffling around crowded train stations—very few people staring at smartphones, unlike here in the West. No matter what anyone is doing, there is always a level of respect that everyone shows to others around them. When taking the train, everyone makes themselves as small as possible, says "please" and "thank you", and apologizes constantly. Drivers open and close doors for passengers, every movement is intentional, and there are no wasted actions. As a former Chef, I appreciate this so much more than I thought I would.

This, of course, extends to blacksmiths and their workshops, each set up in a way that makes perfect sense based on their flow; they move so gracefully in such intense and chaotic environments—hammer-wielding ballerinas plié-ing in the middle of a fiery scrapyards—a place you'd wrongly assume is teeming with stress and high emotions. Remaining calm and cool despite red-hot steel, exacting precision with hydraulic hammers, self-imposed creative pressures and heat that makes my old kitchen feel like a walk-in makes them some of the most skilled artisans in the world.

Filming these artists was one of the most humbling experiences in my life, forcing me to realize that I will need years to master my own career to even get close to the same level they have achieved. Every blacksmith has their own

style and strategy when it comes to forging; some create a blank that's extremely large and square, trimming excess steel into the desired shape, others aim for the exact length, size and shape they want with hammers and anvils. The most impressive of them trim only a tiny amount of steel before moving to quenching, grinding, and sharpening. Most do one step at a time, forging multiple knives at once, working on each stage in batches.

There are major differences between blacksmiths who sharpen their own knives and the blacksmiths who hire a sharpener or utilize a sharpening company. We vastly underestimate the value of someone who is an amazing sharpener. Most of us would assume that the blacksmith is who makes the biggest difference in how a knife feels and cuts. Don't get me wrong, the quality of steel is extremely important, but the sharpener dictates how the knife is shaped, how it glides through food, and that is what makes a knife feel so good to use.

Japan's best sharpeners run their own shops and bring in knives from whoever impresses them. Some, like Myojin, have brands associated with their work, and their name carries a huge weight when purchasing a knife. Shimizu-san is rapidly becoming one of such sharpeners, and being able to watch him sharpen was an absolute treat—no wasted motions. They move so gracefully despite the nature of their profession. All of this experience culminated in a deeper understanding of the culture and creative passion that the Japanese have, and it inspired me to try and become better and try something new. Hours of travel footage, Naoto's translated interviews, a script hastily scribbled in a tattered Hilroy, and some fancy studio toys all came together to bring you something I'm really proud of.



Watch Jacob's video essay on knife makers!

Minomo Kajiya, Kumamoto



Ajioka-San, Sakai City



Forging at Sanpo Factory, Sakai-City



Masashi-San, Sanjo



Naoto Fujimoto, Tokyo



The Chef's Press by Chef Bruce Hill 16oz Round (\$57.50)



TOJIRO CLASSIC Steak Knife Set (4) (\$300)
Wood for Chef Tapas & Steak Plate (\$44)



Tsunehisa AUS10 Damascus Steak Knife (\$90)



The Chef's Press by Chef Bruce Hill 8oz (\$28.50)
Turk Carbon Steel Pan (\$120-\$565)

NEW FACTORY WHO D'IS?

By: Naoto Fujimoto, Calgary



If I were to think of a young blacksmith who is passionate, skilled, talented and very humble about knife making, the first to come to mind is Shunsuke Manaka-san (aka Kisuke Manaka). I met with Manaka-san for the first time in 2020 right before the pandemic. His workshop was located in Kasukabe city, Saitama prefecture, inherited from his father in law. Their workshop has been there for 5 generations.

In 2024, his workshop caught fire and burned down. It was an old electrical plug that caused the spark that started the blaze. The fire also damaged his house. He and his family were devastated. The entire Japanese knife community came together for Manaka-san to help rebuild his workshop. Knifewear and our customers raised over 32,000 CAD through knife-sharpening proceeds, and many made direct donations. With everyone's help, he was ready for the next step.

Manaka-san is the kind of blacksmith who can do everything and is proud of it, including forge welding of stainless steel knives in-house (a notoriously difficult task). But from time to time, he confided in me a wish that he were based in a knife-making region like Echizen or Sanjo. In those areas, he would

have been able to share knowledge with other blacksmiths and craftspeople. Since the fire, he started to seriously consider the move; the move to a knife-making region. In early 2025, he journeyed to Sanjo city (Niigata), where many famous blacksmiths live and work, including Masashi Yamamoto-san and Mutsumi Hinoura-san, who helped Manaka-san find a new workshop and the machines and equipment he required. In April 2025, he finally resumed blacksmithing and knife production.

Jacob and I went to visit him that April. We were among the first people to visit his new workshop. The space is huge, and mostly empty for the time being; he was waiting for most of his equipment to arrive. He showed us his new springhammer in action and was very eager to get back to work. He managed to forge several pieces of handmade Damascus while we watched. He is still getting used to the new hammer, but he is darn good with it already.

We won't see his knives for a little while as he would like to perfect his products before sending them, but I reckon he's very close. We really look forward to the brand new batch of knives that he will be producing from his brand new workshop.

He told us that he would like to visit us in Canada sometime next year, so you may be able to see him in person sometime next Spring?! Join the Knifewear mailing list to find out when it happens.

A donabe is a Japanese-style clay pot used for at least 1000 years for everything from rice or shabu shabu, steamed and smoked fish, tofu and eggs. Just because it's a traditional Japanese cooking vessel doesn't mean a donabe's limited to Japanese food. Full disclosure: I haven't been using a donabe for 1000 years, but I have been making most of my meals in one for a couple of weeks now!

I have taken the donabe on a global culinary tour, which has taken us to Mexico (Pozole Rojo), Jamaica (rice and peas), France (Chicken Provençal), Marco Pierre White's England (braised pig head à la Pierre Koffman), China (steamed buns and braised tofu), Vietnam (really rich and fresh Phở), and last but certainly not least Italy (baked tuffoli—sorry Luca, I should have used rigatoni).



Mishima Donabe
Japanese Clay Pot
(\$95 - \$115)

Fill a pot with 1.5 liters of water and bring to a boil.

While waiting for the water to boil, toast the chiles and the cumin & coriander seeds in a saute pan over medium heat until fragrant. Set aside.

Add the chiles to the now boiled water and allow to soak for 15-20 minutes, until softened.

Strain the steeped chiles and blend with the spices until smooth in a food processor or blender. Add a little of the soaking water if needed. Pass through a fine mesh strainer or sieve to make it even smoother.

On a butane burner or gas stove, turn on your donabe to medium heat and add the pork fat to melt.

Once hot, add the pork to gently brown in batches as necessary and set aside in a dish off the side. Add the chopped garlic with the last round of pork so as to not burn it!

By: Robert Poole

Robert's Pozole Rojo!

(Serves 5-8 normal people or 2-3 Roberts)

If you aren't a former fine-dining cook or obsessed with watching The Bear and measuring spices by weight doesn't bring you joy, you can just eyeball them... Most sane people would.

Ingredients:

- 50 gr. Ancho chiles — fruity, sweet & real gentle heat
- 35 gr. Guajillo chiles — smokey, earthy, a little fruity & hotter than Ancho
- 15 gr. Arbol chiles — more intense heat
- 2-3 bay leaves
- 6 gr. cumin seeds
- 8 gr. coriander seeds
- 3 gr. kosher salt
- 30 gr. pork fat or vegetable oil
- 3 kg fatty pork, cubed in 2" pieces— shoulder, belly, and cheeks are all great choices
- 7 cloves of garlic chopped—sorry I didn't weigh this one.
- 1.5 L pork stock or water
- 1 lg. can of white hominy, drained & rinsed
- 1 bunch cilantro roots and stems, chopped
- 8 gr. mexican oregano, chopped

Garnishes:

- cilantro
- radish
- white onion
- green onion
- lime
- fried tortilla
- queso fresco

How do you say Pozole in Japanese?

With the spicy red stuff all pureed and the pork and garlic all browned, deglaze the bottom of the donabe with some warm stock or water and scrape up all the good bits from the bottom. Add the red puree.

Return the pork and garlic to the donabe, add the hominy, oregano, cilantro roots/stems and enough stock (or water) to cover.

Simmer over a medium-low heat for two and a half to three hours, until the pork is cooked through, tender and the whole kitchen smells like a nice hug.

Garnish with thinly sliced radish, roughly chopped cilantro, finely diced onion, thinly sliced green onion, and fried tortillas broken up into pieces. Serve with a slice of lime on the side.



Bizen Kinsai Donabe Japanese Clay Pot (\$115 - \$145)



ICHIGO SLD Migaki Gyuto 195mm (\$190)

RETURN OF LORDY'S PUZZLE PAGE

Blacksmith Word Search

U N A O K I M A Z A K I C M G
M T E G G O Y O S H I Z A W A
M U T K I S U K E M A N A K A
I C T Q L R R C Y P H L T P O
C V T S S R V I S A M I T S U
H H M K U M H A D O S A K A I
I J K Q N M D H J L L J M G U
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Mutsumi Hinoura
Go Yoshizawa
Miyazaki Kajiya
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A A E S E E S A R E A E T
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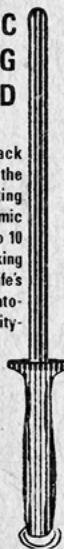
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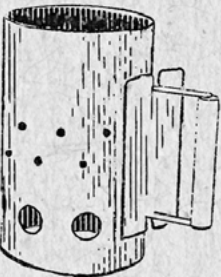
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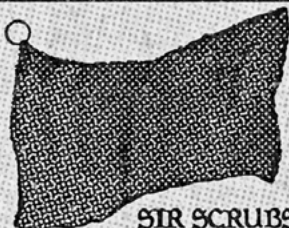
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BLADE GUARD

When you lay your knife to rest in the cutlery drawer, save yourself from the heartache of a chipped knife with a Knifewear blade guard. Ultimate protection for your one true love. Goodnight, sweet prince.

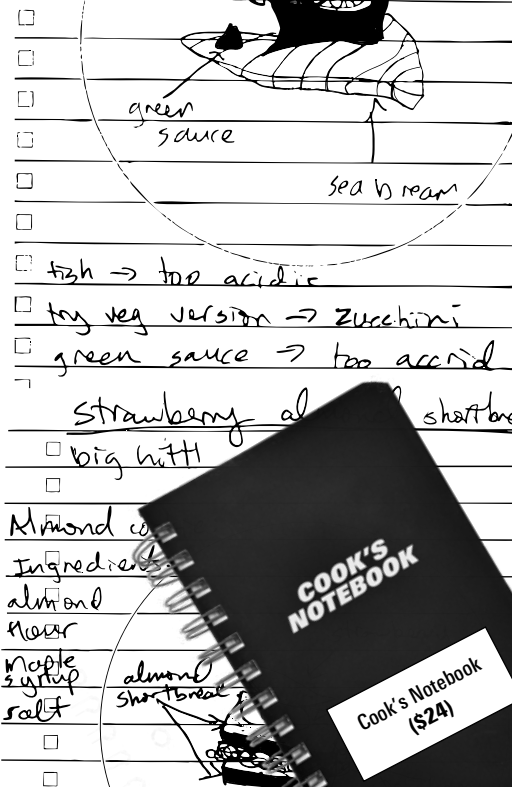


SIR SCRUBS-A-LOT'S

YE OLDE CHAINMAIL PAN SCRUBBER

Sir Scrubs-A-Lot: vanquisher of stains, defender of pans, and protector of the kitchen realms! The Knifewear Chainmail Pan Scrubber has been tested extensively on abused cast iron, stainless and carbon steel pots and pans;

Sir Scrubs-A-Lot came to the rescue, restoring cleanliness and peace at every turn. Its fine chainmail texture scrubs away the toughest burnt-on gunk and grime without damaging your precious seasoning! It even works on glass and enamel.



Cook's Notebook.

By: Sabrina Chanda (Customer, Toronto)

This notebook is an art project. The first drawing of the first dish, the first words written in there were the hardest. I kept saving it for the right time; when I became a good enough cook, when I knew enough, when my knife skills and my drawing skills were professional enough. I missed years of learning by taking this approach. Now, it's my food-stained, waterlogged, wrinkled record of mistakes and failures. This is where I record my ideas when they come to me, no refinement, no idea if it makes any sense or is edible at all. This is the kind of tool designed to aid the transition from recipe-follower to recipe-inspired to freeform experimenter. I'm somewhere in there, and by the end of it, the notebook itself might just be edible.

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Garage Sale: GS? Gift Season: GS? Coincidence? I think not.

With both Garage Sale and the holiday season hurtling toward us like Vinnie Jones in a Juggernaut costume, it seems fitting to re-address a no-nonsense guide to picking a first knife for you, or your adult child who is finally moving out.

First Impressions.

Everyone is different, and every knife looks different, too! While a lot in life we're told not to judge a book by its cover, when you're buying a knife, you want the joy to begin the moment you, or in the case that this is a gift, the recipient, open the box. Go for something that looks good, be that the stunning waves of damascus steel, the dark rustic kurouchi finish or even the understated beauty of a simple, clean look. Choose the pretty knife, I promise we don't judge!



How does it feel?

A lot of people might have grown up on a set of German knives, or even a pairing knife handed down from a parent or grandparent, so that's what they're used to, but play around. Think about what you want to do with the knife. Veggies? A nakiri. Carve up a turkey? Sujihiki. If you're wanting something that touches all of these bases, I'd keep it simple with a gyuto or santoku. To me, these are the shapes that can be put in nearly anybody's hands without causing a panic of "Well, what do I do with this?"

Something else that plays into this is the handle, and to be clear, **there is no wrong choice.** If you're used to the full tang, three riveted handles, grab a Tojiro Atelier and take a look at what happens when you cross a classic western style knife with handmade Japanese steel. Want to stick to tradition? Masakage Kiri's wooden oval handle is smooth and comfortable.

By: Matt Drury, Calgary

Don't overcomplicate things:

Like in most aspects of life, cleanliness is close to godliness. But you don't want to overburden yourself with worry, so for many people, the first knife should be stainless steel. No rust, no fuss. Wipe it down, dry it off and most importantly, **DO NOT PUT IT IN THE DISHWASHER.**

Keep your budget in mind:

Your first Japanese knife doesn't have to break the bank; brands like Haruyuki, Tojiro and Hazaki offer amazing knives at a great price point so you can get a real stunner without worrying about your next mortgage payment. If you're buying as a gift, having a budget in mind is a great tool. We have awesome knives starting at less than \$100 Canadian and going all the way up to whatever you'd like to spend, so don't feel bad about setting some parameters for your purchase!

Your first time buying a knife should be fun, exciting, and informative. If you have questions, ask the experts **in-store** or email **hello@knifewear.com**

GS, No BS

That's a wrap!

Look after your new Japanese knife with a blade guard and a ceramic honing rod. This is the final step to making sure your new knife stays sharp, clean and out of trouble. Especially when buying a gift, think about how you or the recipient will store the knife. Magnets and knife blocks are great, rattling around a cutlery drawer is not.



NOV 3 - 9

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