



pigeon

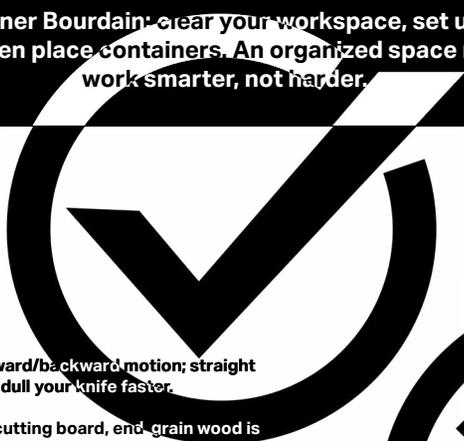


Knifecare FOR DUMMIES

BY: MATT DRURY, CALGARY

So you just got a new knife? That's great! In case you lost the official Knifewear care sheet in the holiday chaos, here's how to not ruin your knife!

Channel your inner Bourdain: gear your workspace, set up your cutting board and mise en place containers. An organized space means you can work smarter, not harder.



DO'S:

Slice, chop and dice with a forward/backward motion; straight down will take more effort and dull your knife faster.

Use a wood, rubber, or plastic cutting board, end-grain wood is our favourite.

Keep it clean. A dry cloth near your cutting board is a great first step, but when you're done, head over to the tap/bath/shower/bucket and give it a good wipe down. Soap is fine, but avoid the "Ultra"s and "Supermax"s—they're prone to dry out your handle and scratch your blade.

Dry it. Like... now. Air drying is great for keeping your knitwear in good shape, but for a carbon-steel knife, get that moisture off your knife as soon as you can. Even stainless can rust if you leave it!

Find it a home. A blade guard, wooden saya, knife block or magnet on the wall work great as homes for your knife. Loose in the kitchen drawer, however, will do no-one any favours.

Use a ceramic honing rod to keep your knife feeling sharp: Stand the rod tip-down on a flat surface on something sturdy that won't slip. Place the face of the blade flat against the rod, move the spine away from the rod to create a 15 degree angle where the edge meets the rod. Using gentle pressure, lower the blade, sliding the edge from the heel to tip in one smooth, slicing motion. Repeat on the other side. Do 10-20 strokes as needed.

Weekly honing will keep that knife sharper for longer. Once it's dull, it's time to break out the whetstones or visit your local Knifewear shop!



DON'T'S:

Twist, pry or scrape. Twisting can lead to a bent knife or chips, so can prying. Scraping across a board will dull your knife faster than you want it to.

Don't cut bones, stems, frozen or semi-frozen food. Hard Steel + Cold = Brittle, and brittle breaks.



- ✦ Diced Fisher & Butcher Knife 205mm (\$330 CAD)
- ✦ Banjo Oyster Knife (\$25 CAD)
- ✦ Knifewear Pan Seasoning Stick (\$17 CAD)



- ✦ Beau Grain Magnetic Knife Block (\$135 CAD)
- Tojiro Atelier Knives (\$242 - \$486 CAD)



NARDUWAR

"Desiderantes meliorem patriam" or "they desire a better country" is the motto of The Order of Canada, the second-highest honour of merit provided by the Canadian government to individuals who "make a major difference to Canada through lifelong contributions to every field of endeavour". This December (2025), the order received its first-ever member who had been physically threatened by the band "Sonic Youth" during an interview - truly a proud day for Canada, and therefore, the world.

Adopting the persona in university, Narduar "The Human Serviette" (born John Ruskin) is an inimitable television personality and broadcaster whose infectious charm took the 90s by storm. Although most know him from his work with MuchMusic interviewing artists and musicians, he is also the vocalist and organist for Vancouver garage rock darlings "The Evaporators". He also interviewed actors, world leaders and politicians. Using guerilla tactics he would frequently sneak into press conferences under the guise of an orthodox journalist. Good thing, too - who else would have the chutzpah to ask USSR President Mikhail Gorbachev which world leader "wears the largest pants"?

Growing up in the 90s, I watched MuchMusic nonstop - Channel 23 if you grew up with basic cable in Edmonton. Narduar was a constant fixture in our house. His unique sensibilities and sense of fashion were definitely eye-catching to say the least. It would be easy to look at him with his goofy smile and Tam o' Shanter cap and write him off as a schlocky character or a clownish buffoon. His enthusiasm definitely put some subjects off - his attitude and mannerisms were so different from the detached and apathetic demeanor adopted by other figures in the music media it made him almost seem like an unhinged member of a fanclub - individuals celebrities are trained to beat away with a 10 foot pole - some artists dismissed him, bullied him, or even reacted violently.

But his enthusiasm is genuine, as is his dedication to research on those interviewed. He often presents the interviewee with a "gift" - typically a piece of merch, an old record, a fan zine, or some other related curio which the artist believed no one knew about - for Pharell Williams, Narduar managed to dig up a vinyl copy of a single called "Rump Shaker", the first ever track on which Pharell officially featured. Pharell's stunned

the Human Serviette

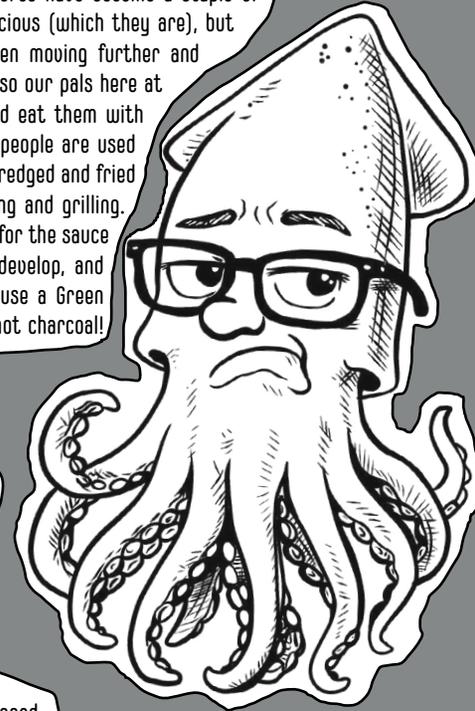
silence says it all - he immediately dropped his guard. Once an artist understood his real dedication to art, music, and the craft of the interview, the script would always flip. Apprehension turns to bemusement, and bemusement into respect. After a moment of staring at this long forgotten copy of "Rump Shaker", Pharell stammered out "This is one of the most impressive interviews I've ever experienced in my life... your research is second to none".

I think it's beautiful how this over the top, colourful, and positive "daisy bollocks" (according to Dave Roundtree of Blur) was able to win over so many guarded personalities - to break them out of their practiced composure by showing them how incredibly seriously he took his work, even though he looked so strange and acted with such unbridled merriment and genuine enthusiasm. He is Knifewear Vancouver's resident Canadian icon - I'll frequently see him in the hood, specifically at Neptune Records on Main street.



HUMBOLDT SQUID!

The terror of the North Pacific! These formidable sea creatures have become a staple of the Pacific northwest - not necessarily because they're delicious (which they are), but more because they are invasive. These big squids have been moving further and further north up the coast as the water temperature rises, so our pals here at OceanWise have instructed us to perform our civic duty and eat them with gusto! Humboldt squid, unlike the little calamari rings most people are used to, are huge, thick, and tender. You don't typically see them dredged and fried as their meatier texture lends itself much better to sauteing and grilling. This recipe is super simple - the key is to get the ingredients for the sauce together about an hour ahead of time to let the flavours develop, and then to cook the squid over very hot coals very quickly. I use a Green Life shichirin grill at my place, nothing beats the flavour of hot charcoal!



INGREDIENTS

- 1lb (or more) of Humboldt squid. You'll typically see it for sale frozen at the fishmongers already cleaned and cut into manageable pieces.
- 1 cup of shoyu
- 2-3 green onions, finely sliced
- 1 Thai red bird's eye chili, finely chopped, seeds included
- 1 thumb-size knob of ginger, peeled and finely chopped
- 3 good sized cloves of garlic, peeled and finely chopped
- One small handful of cilantro leaves and stems, roughly chopped
- 1 Tbsp sugar
- Salt and pepper to taste

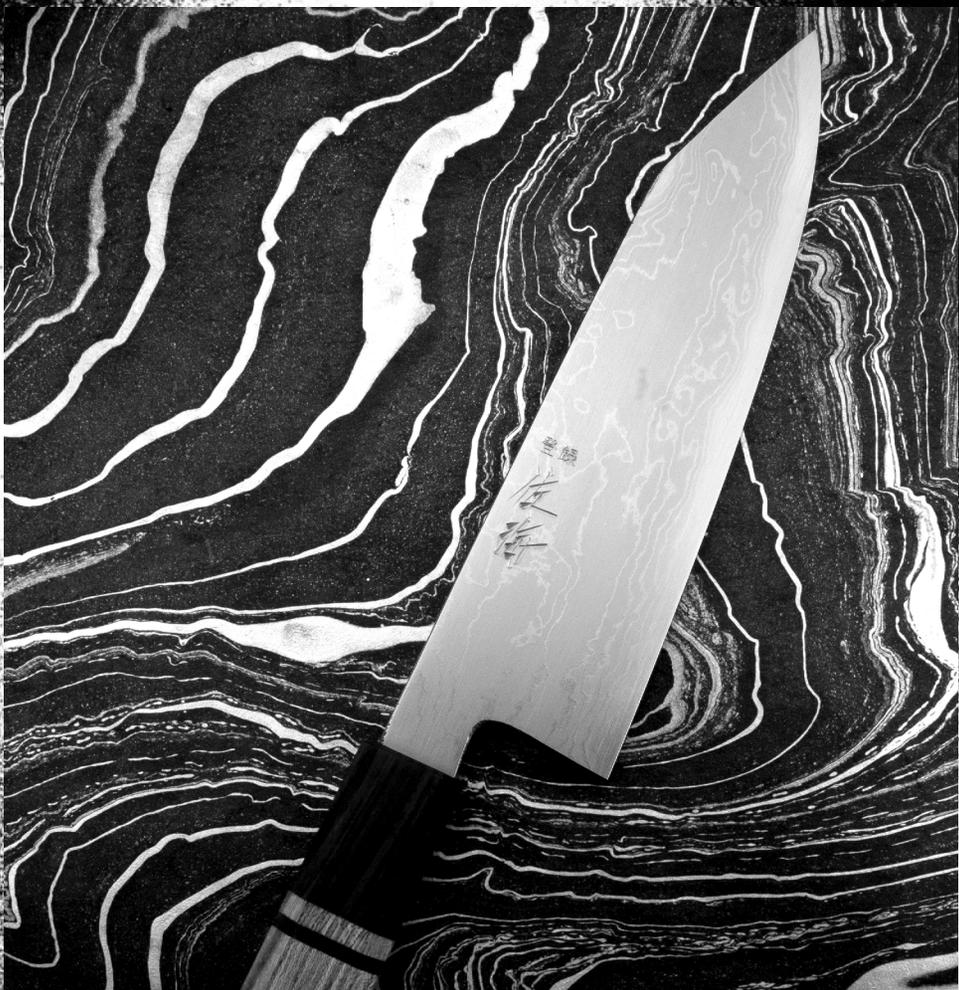
Combine all ingredients except for the squid and s+p and give it a quick stir. Congrats, the sauce is done. Toss it in the fridge and let it chill out. Fire up the charcoal! I like to use a charcoal chimney on top of my little butane camping stove to make it easy. Drink a small beer while the charcoal heats up. When the chimney looks like it's got a jet of flame coming out, you can turn off the gas and let it sit for an additional 10 or so minutes. This is when the coal will get really hot.

Gently score each piece of squid with a sharp knife.

I like to do a cross hatch pattern on a diagonal bias. Once the grill is assembled and hot, slap them squids on the grill and season them with just a pinch of salt and pepper. You definitely want to get a little bit of colour on the squid, but be very careful not to overcook them. When it comes to Humboldt, under is better than over! Maybe about 2 minutes per side maximum. Take the squid off the grill and serve immediately with the dipping sauce. Doot Doota Loot Doot!!

SPOONS 'n' TOONS

*By Owen Whiting
Vancouver*



Touroku Sakai Aogami Damascus Kiritsuke Santoku, by Kohei Ebuchi (\$618 CAD)



Hatsukokoro Ryuhyo Damascus SG2 (\$298 - \$397 CAD)

THE DOG DAYS OF SUMMER MADE THEIR LAZY RETREAT AS THE SHARP BITE OF AUTUMN'S FIRST WINDS NIPPED EAGERLY AWAY. THINGS HAVE BEEN CHANGING. EVERYTHING FROM THE BEAVERS IN THE RIVER TO THE BIRDS SAILING HIGH ABOVE CAN FEEL IT. THE VERY TREES THEMSELVES HAVE FELT IT, TURNING THEIR ONCE VERDANT AND EXPANSIVE CANOPIES INTO A CRUNCHY, HALFWAY-TO-DIRT CARPET UNDERFOOT. THERE'S A BRISK CHILL IN THE AIR, AND AROUND THESE PARTICULAR PARTS, A COLD WIND IS A SURE SIGN OF SOMETHING COMING.



IF ONE WERE TO FIND THEMSELVES ON A PARTICULAR RIVERBANK ON ONE PARTICULAR AFTERNOON A FEW WEEKS AGO, WE MIGHT HAVE CROSSED PATHS. I DIDN'T SEE ANY OTHER HUMAN PEOPLE, SO I DOUBT IT, BUT IF IN THEORY ONE DID HAPPEN TO FIND ONESELF THERE WITH ME, ONE MIGHT HAVE BEEN FORTUNATE ENOUGH TO WITNESS ONE OF THE MOST ELUSIVE AND EPHEMERAL CHANGES THIS PLANET HAS TO OFFER. EXPERT OPINIONS ARE SPLIT ON THE "WHY" AND THE "HOW" OF THESE CHANGES, BUT ASK ANYONE WITH THEIR THUMB ON THE PULSE OF THIS LITTLE-KNOWN FIELD OF STUDY, AND YOU'LL DOUBTLESS GET A DIFFERENT ANSWER. TRUTHFULLY, THOSE QUESTIONS AREN'T IMPORTANT - AT LEAST IN THE CONTEXT OF BEING ABLE TO APPRECIATE THIS MAJESTIC TRANSFORMATION. WHAT IS IMPORTANT IS BEING VERY, VERY QUIET. THE SLIGHTEST SNAP OF A TWIG WILL DISRUPT THIS BEAUTIFUL NATURAL PROCESS AND YOU'LL STARTLE THE POOR THING. I AM OF COURSE REFERRING TO THE CHANGE A RAINBOW TROUT UNDERGOES WHEN IT ABRUPTLY FINDS ITSELF DEFTLY LIFTED FROM THE GLACIAL HOME WATERS AND SWIFTLY AND SKILLFULLY TURNED INTO RIVERSIDE SASHIMI BY A GREATER PACIFIC NORTH WEST MOUNTAIN APE.

THIS PROCESS IS CLEAN, EFFICIENT, AND GRACEFUL. OBVIOUSLY, A SASQUATCH DOESN'T LEAVE ANYTHING BEHIND, BUT THE METHOD IN WHICH THIS ENTIRE FISH IS EXPERTLY PREPARED AND CONSUMED IS TRULY ONE OF NATURE'S GREATEST METAMORPHOSES. NOW, IT'S COMMON KNOWLEDGE THAT THE SASQUATCH EATS A LARGELY HERBIVOROUS DIET IN THE WARMER MONTHS, HAPPILY MUNCHING AWAY ON ROOTS, LEAFY GREENS, BERRIES AND NUTS. WHAT ISN'T COMMON KNOWLEDGE TO THE GENERAL POPULACE, HOWEVER, IS THAT GREATER PACIFIC NORTH WEST MOUNTAIN APES ARE WELL-PRACTICED BUTCHERS, AND THEY USE THOSE TALENTS TO SUSTAIN THEMSELVES OVER THE LONG AND ARDUOUS WINTERS. THIS IS MOSTLY ACCOMPLISHED BY CONSUMING A DIET OF PERFECTLY SLICED FRESH-AS-IT-GETS FISH. WHERE THIS TRADITION ORIGINATED AND HOW IT'S PASSED DOWN THROUGH THE SASQUATCH POPULATION REMAINS A MYSTERY TO THIS DAY.

BY: SAM KEAN, CALGARY



Shiro Kunimitsu Aogami (\$280 - \$315 CAD)

Chopper King Tuna Knife 265mm (\$290 CAD)

Toshihiro Wakui Shirogami 180mm Santoku (\$365 CAD)

Masamoto KS Hongasumi (\$455 - \$750 CAD)

LUNAR NEW YEAR



In Greater China, Lunar New Year is the most important holiday on the calendar. It typically falls somewhere in January or February on the Gregorian calendar, and this year it begins on February 17th. Chinese New Year is known as the Spring Festival in Chinese. When I lived in Hong Kong, I was delighted to see some flowers starting to bud around that time, although in northern parts of China it is more the idea of Spring than any evidence of it. Widespread Chinese migration has brought the festivities to a global scale, and I'll outline some traditions and symbolism, as well as a recipe, for those interested in knowing more—or even participating!

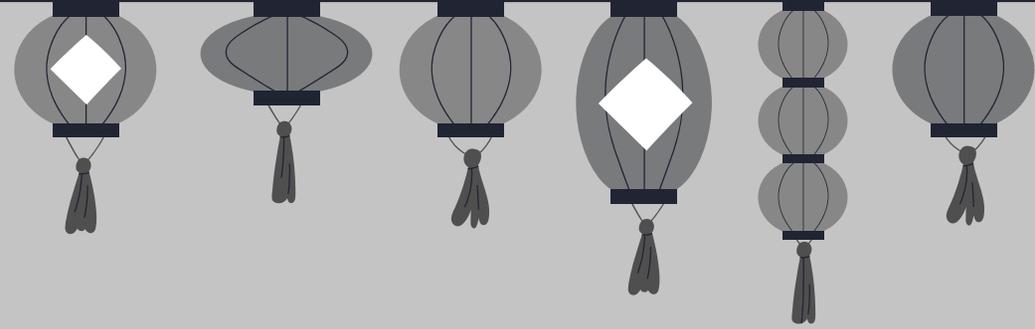
Celebrating Chinese New Year is a time for family and feasting, and the energy is focused on bringing an auspicious start to the next cycle of the seasons. Similar to Christmas in the West, many businesses are closed, and people gather their clans for the festivities. Elders give out red envelopes filled with money to the young and unwed. Red and gold decorations festoon spaces and doorways with lucky symbols and expressions of well-wishing. When businesses re-open, lion dance rituals are often performed for them where costumed dancers

move vigorously to thunderous percussion music in order to exorcise negative energy and make way for a prosperous and healthy New Year.

The traditions of Chinese New Year are rich in symbolism, from astrology and decorations, to greetings and even food! Each year is assigned one of twelve zodiac animals and one of five elements in a 60-year cycle. This year marks the arrival of the Fire Horse, which is expected to be an especially energetic and enthusiastic combination. The aforementioned prevalence of red at this auspicious time evokes positivity and abundant life energy due to associations with fire, the sun, and blood, while gold is closely linked with wealth and good fortune. Chinese New Year greetings take the form of a four character phrase, the most famous of which is Gūng Héi Faat Choih (恭喜發財) in Cantonese and is used to wish someone prosperity in the coming year.

Celebratory menus for New Years feature dishes whose shapes and/or names are thought to be auspicious. Dumplings are shaped to look like the silver ingots of ancient China and noodles are made extra long to signify longevity. One of my favourites is a whole steamed fish, which pairs nicely with the greeting “may you have a surplus every year” Nihn Nihn Yáuh Yüh, (年年有餘), because the word for surplus sounds the same as the word for fish! I learned the following recipe from my kung fu teacher's wife, who is originally from Hong Kong. I have tried it with both sea bass and tilapia, but the key is to get a fish that is as fresh as possible, preferably live in a tank at the fishmonger, and cook it right away.

BY: COLIN MCGUIRE, CALGARY



STEAMED FISH (CANTONESE STYLE)

1. Prepare a whole fish by gutting, scaling, and washing it (or have your fishmonger do it for you), then rubbing it inside and out with salt.

2. Cut a knob of peeled ginger into coin-sized pieces and a couple scallions into two-inch lengths. Smash them lightly with the flat of a Chinese cleaver to release their aroma, and then stuff them into the fish's body cavity.

3. Place the fish on a plate and set it on a steamer basket inside a large wok with enough boiling water to almost touch the plate, then cover with a lid.

4. Steam the fish until the eyes turn opaque, approximately 8–16 minutes depending on the size of the fish.

5. While the fish is steaming, cut another knob of peeled ginger into match sticks and a couple more scallions on the bias into horse-ear shaped pieces.

6. Heat two tbsp of neutral oil in a small frying pan.

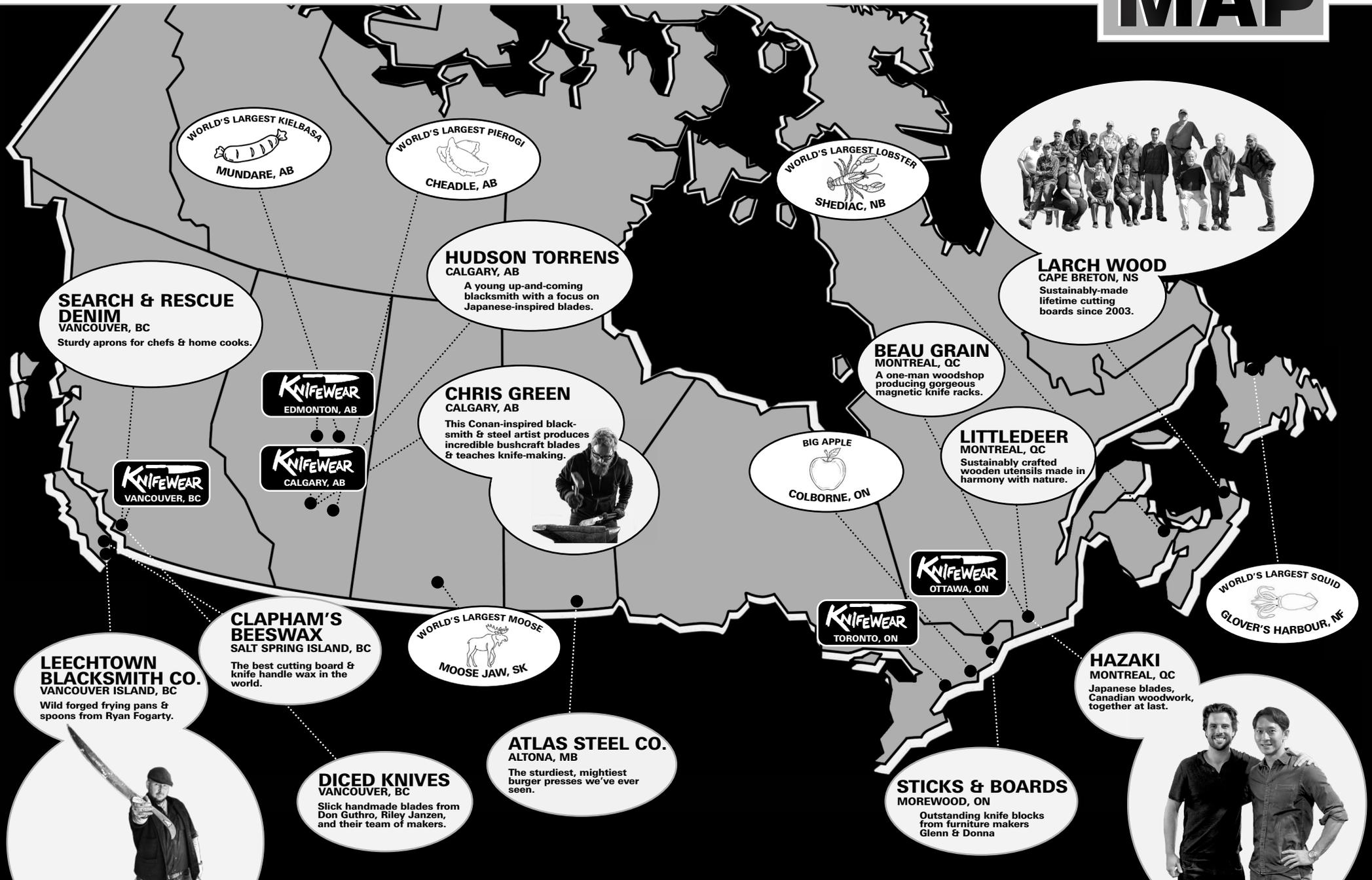
7. Mix three tbsp soy sauce with one tsp rice wine and one tsp sugar (measurements are approximate and should be adjusted to taste).

8. When the fish is done, remove it from the wok, tip out any excess moisture from steaming, cover it generously with the ginger and green onions, and pour the hot oil over the aromatics to make them sizzle. After the oil, douse the fish in the soy sauce mixture.

9. Garnish the fish with a drizzle of sesame oil and a handful of roughly chopped cilantro, then serve immediately!



THE GREAT KNIFEWEAR MAP



WORLD'S LARGEST KIELBASA
MUNDARE, AB

WORLD'S LARGEST PIEROGI
CHEADLE, AB

WORLD'S LARGEST LOBSTER
SHEDIAC, NB



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SEARCH & RESCUE DENIM
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EDMONTON, AB

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CALGARY, AB
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KNIFEWEAR
VANCOUVER, BC

KNIFEWEAR
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CLAPHAM'S BEESWAX
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DICED KNIVES
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MOREWOOD, ON
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MARCH 5-15

KNIFE TRADE UP

THE RULES:

It must be from a brand on this list.

We'll give you a gift card for 50% of the current retail value.

Knives in most conditions accepted, at Knifewear's discretion.

Unsure if your knife qualifies? Bring it in and ask!

In-Store only.

THE LIST:

Anryu, Fujimoto, Fujiwara, Glestain, Hado Sakai, Haruyuki, Hatsukokoro, Hazaki, Ichigo Ichie, Kato, Masakage, Masashi, Masutani, Moritaka Hamono, Munetoshi, Nigara Ryusen, Saji, Sakai Takayuki, Sakai Kikumori, Seki Kanetsugu, Shibata, Shizu Hamono Tadafusa, Takeda, Takamura, Touroku Sakai, Tinker, Tojiro, Tsunehisa, Yu Kurosaki
+Misc Garage Sale knives

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Live Unboxing and Q&A

Saturday May 9, 8am-?pm:
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