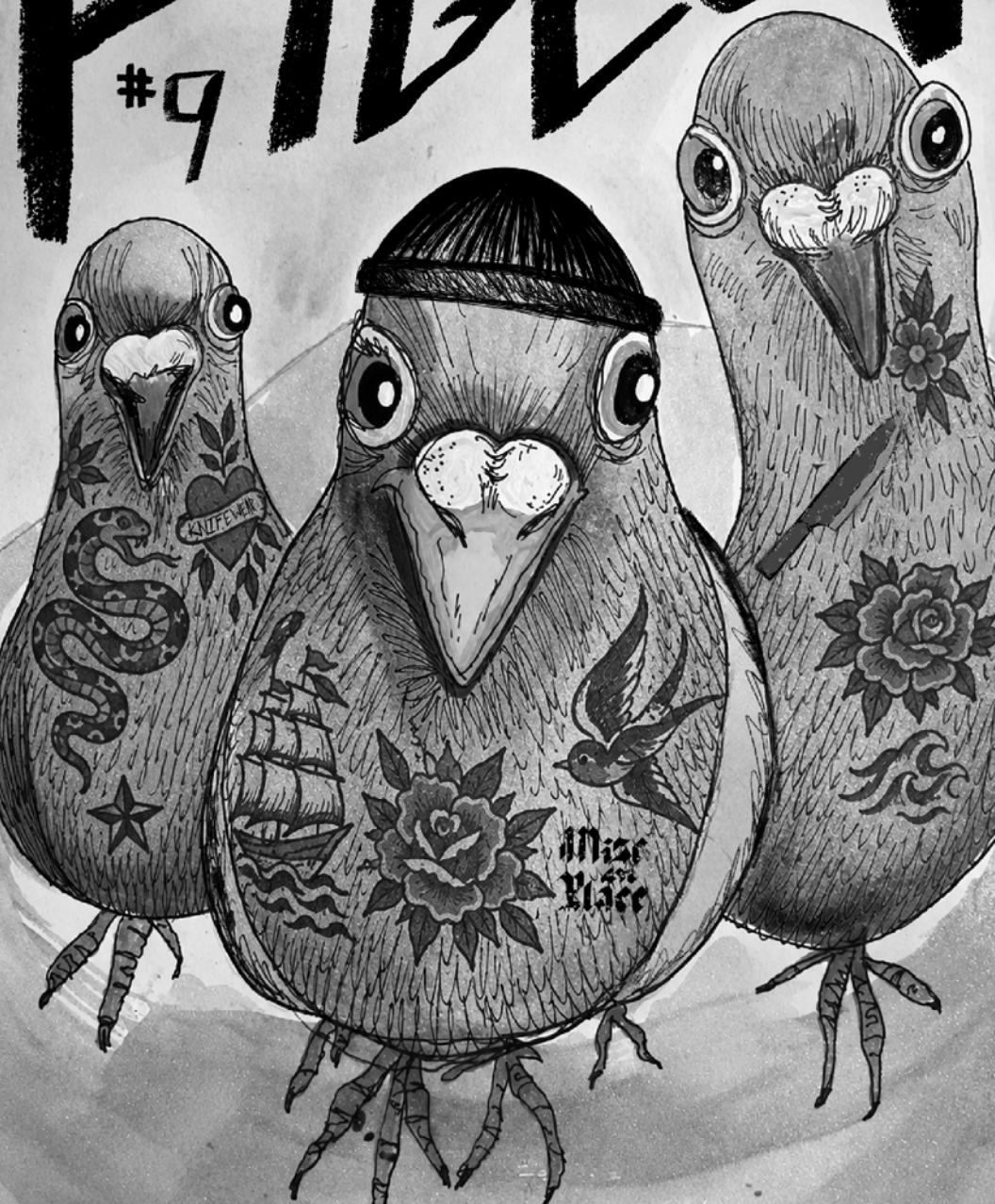


PIGEON

#9



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WHAT WAS YOUR FIRST KNIFE?

My first knives were a set of red and green handled Sanelli that were included in my tuition at The Culinary Institute of Canada.

The first knives I bought for myself were a graduation present from me, to me—Victorinox chef's knife, paring knife, and slicer with rosewood handles—Chef Hans Anderegg helped me pick them out and taught me how to care for them.

My first Japanese knife was a Global, and my first handmade Japanese knife was a Masakage Mizu made by Anryu-san of Takefu Knife Village.

The first knife I bought as the chef of my own restaurant was a Moritaka Ishime. A 240mm kiritsuke to be exact.

My first knife bought in Japan was a 180mm santoku from Kageura-san of Shikoku island. My friend Tom owns it now.

The first knife I bought as a culinary instructor was a 210mm Haruyuki Mugi gyuto. The second was a matching 135mm petty.

My first knife made in France was not a Sabatier, it was a Grand Tradi from Goyon-Chazeau. My first American knife was a Silverthorn boning knife.

The first Fujiwara knife in my collection was a Denka nakiri; Kevin owns its twin. Mutsumi Hinoura made my first bunka, and the first knife I made was a santoku made from Shirogami #2—it sucks if I'm being honest.

My first new knife of 2025 was a Sadamasa petty. My first new knife of 2026 was a Sakimaru-style gyuto from Masashi san's new SPG-Strix line.

The first knife I bought my mom was a Masakage Kumo kamagata. The first knife I bought my sister was a Masakage Kiri santoku. The first knife I bought my youngest daughter was a Tojiro Child santoku in pink, and the first knife I bought my father-in-law was a 150mm petty from Yu Kurosaki's Sasame line.

What was your second knife? My second knife was...

By: Chris Lord, Ottawa



MORITAKA ISHIME NAKIRI 150MM - \$245 CAD

MORITAKA ISHIME SANTOKU 150MM - \$255 CAD

MORITAKA ISHIME PETTY 185MM - \$225 CAD

AVAILABLE IN THE KNIFEWEAR FALL GARAGE SALE, OCTOBER 31-NOV 8!

PHOTOS BY: NICKLAUS WALTER



Tales From Japan

KATO: Visiting Yoshimi Kato is such a treat. His workshop is exactly as I expected: clean, organized, and efficiently built. Kato-san is quite quiet and reserved, but you get the sense that when he speaks in a group setting, everyone listens.



MORITAKA: The Moritaka family is a well-oiled machine. Watching them forge together was mesmerizing; it was like witnessing the most graceful and dangerous ballet. Seeing them flow alongside each other and anticipate each other's movements was one of the most riveting moments in my career so far.



KUROSAKI: Yu Kurosaki is among the kindest and brightest of the blacksmiths I've met so far. Before I met him, I assumed his success meant he was vain and had a huge ego; that's quite the opposite. Yu Kurosaki is among the most talented and humble blacksmiths in Japan.



MUNETOSHI: When we visited Tsurumaki-san, he welcomed us with a tour of his rather large workshop, which contained FIVE springhammers. Today, Tsurumaki-san is all by himself, so he uses each springhammer for a different step of the process. Each one has a set of Tsurumaki-san's prescription glasses - the epitome of 'work smarter, not harder' (although he still works very hard, blacksmithing 'aint easy).

HOW TO WIN AT GIFTING

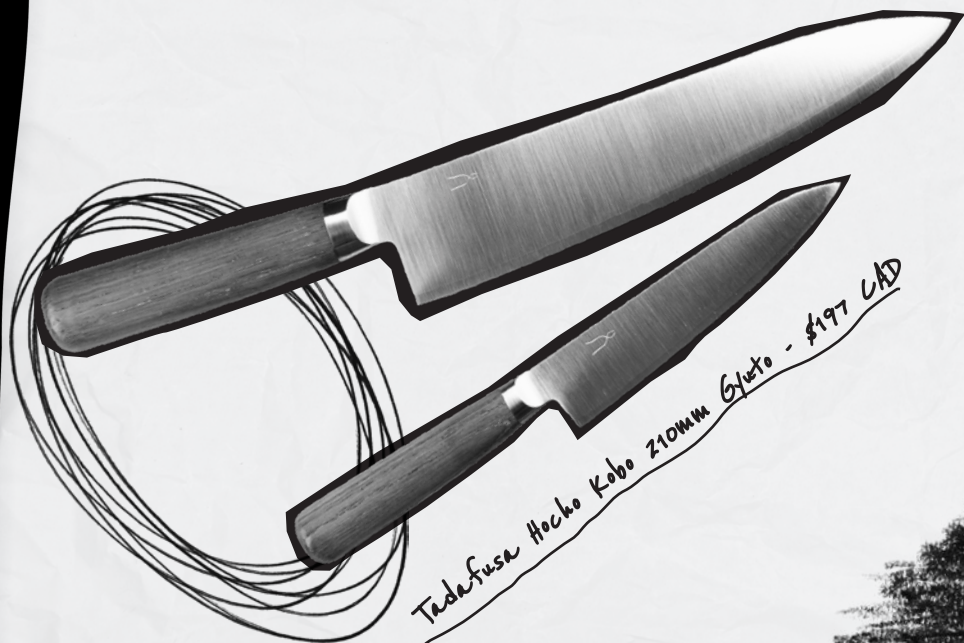
Journal entry by: Nathan Gareau, Calgary *Cee*

I LOVE gift giving - treating someone I love to something special they might not buy themselves. I love the look on their face when they open it, and I love hearing for years about how much they love the knife I got them. Sure, gift-giving isn't meant to be competitive, but I still like to win.

Here's the gifts guaranteed to win Christmas/ wedding season/ the birthday party, from a competitive gift-giver.

THE HOME COOK

This is the easiest person to shop for, just pick any piece of kitchen equipment and get them the nice version, something that will last a lifetime. A handcrafted Japanese kitchen knife is the way to start, like this Tadafusa Hocho Kobo - easy to maintain, wicked sharp, and beautiful!



Tadafusa Hocho Kobo 210mm Gyuto - \$197 CAD

THE GRADUATE

Your baby has finally left the nest to move into their first dorm or apartment! What are you gonna do with all this free time? Head down to Knifewear and get them their first kitchen knife. The Mitsuboshi Nagomi is sharp yet rugged, so they won't cry when their roommates use it to shotgun a beer.



Mitsuboshi Nagomi Santoku 180mm - \$195 CAD

THE FOODIE

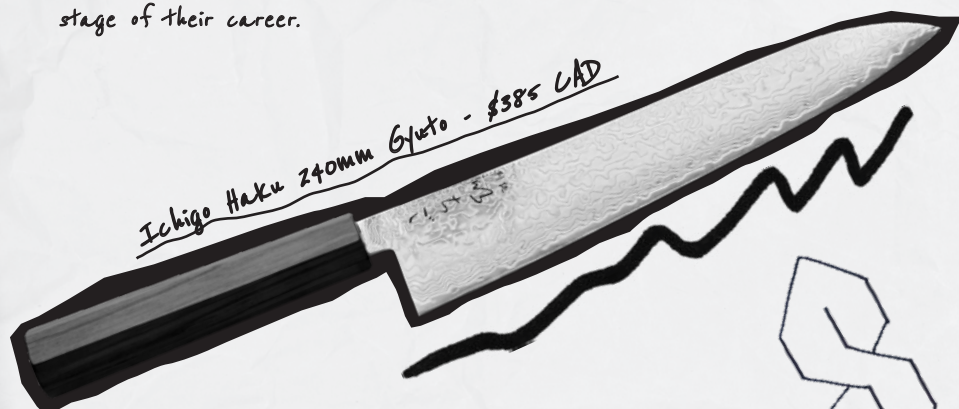
You know the person, the one that has seven different kinds of salt and serves dinner straight from their immaculate collection of Le Creuset dishes. Their kitchen is probably well stocked, so I'll often opt for a kitchen-adjacent accessory. The Knifewear Good-As apron is super sturdy, made in Canada, and features a canvas patch for stropping knife edges!

The Knifewear Apron - \$90 CAD



THE APPRENTICE

They just finished their first year of culinary school, or maybe they got their dream job at that fancy spot downtown. They deserve a special knife to commemorate, something shiny and high-performance, like the Ichigo Haku. The 240mm is the quintessential chef's knife, perfect for the next stage of their career.



THE CHEF

Got a serious pro in your life? This person's probably pretty choosy about their knives (and a regular Knifewear customer), so why not a pretty package to wrap them up in? Koen Knife rolls are proudly handmade in Mexico, and the Expditer is an exclusive collaboration with Knifewear made with chefs in mind. Crafted from rugged wax canvas, it fits 7 knives and a pile of tools, and folds away discreetly for easy storage.



Knifewear x Koen Expditer 7 piece Waxed Canvas Knife Roll - \$255 CAD

THE COLLECTOR

This person has it all - a knife from every maker, every shape and size - there's no way you'll pick the right knife for their collection. So don't! Get them a tool for tuning up their blades. Depending on how much free time they have, I'd either grab a set of Knifewear sharpening stones for doing it the oldschool way, or the new HORL 3 rolling knife sharpener, a great way to get a quick edge on any kitchen knife.

HORL 3 Knife Sharpener - \$259 CAD



Knifewear Essential Sharpening Kit - \$199 CAD

THE GRILL KING OR QUEEN

We've all got that relative with the offset smoker, the Green Egg, AND the Blackstone Griddle. For that person that ONLY cooks outdoors, a stack of Arnest Prep pans is the way to go. A 3 pack contains 3 stainless containers, 3 lids, and one mesh basket. They're perfect for marinating, resting meat, and bringing your mise en place out to the grill.



Arnest Stainless Prep Pans - \$52 CAD

Cookbook Review

By: Maddie McCullough

LOADED MANDOO FROM OHANA STYLE BY SHELDON SIMEON

You get home from work, and your roommate says they need to be at work for 6 am tomorrow. That's a 4 a.m. wake-up call no one is looking forward to. So what do you throw together for Dinner? Something that feels as good as it tastes, maximum comfort food that won't take hours. Loaded Mandoo.

While playing with Chef Sheldon Simeon's cookbooks, I came across this recipe. I've made it twice

now, at the pleading of my roommates.

All it took were ingredients I already had in my fridge and a stop at my local East Asian supermarket.

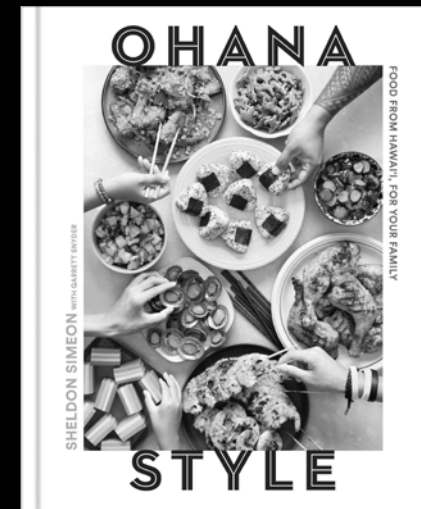
Combining kimchi with caramelizing onions is close to godliness, and I can't imagine how this recipe would change given different dumpling fillings. Getting your dumplings cooked perfectly is a mastery of timing that I have to say, I haven't entirely nailed, but every batch gets better and better. Even if your dumplings are a bit darker than you planned, it still tastes amazing.

Crispy cheese bits mix with gochujang (Korean chilli paste) mayonnaise, warm onions, and crispy-bottomed dumplings, all tangled together in what I can only describe as a mash-up of dumplings and the tacos of my childhood.

I'm reminded of my late nights working concerts and how tired we would all be, how the sunlight would burn our eyes as we finished our night shift while everyone else started their day. Shifts like that are what food like this is for. Hangover food that doesn't require a hangover to taste like it's healing your soul. If, like me, you are using frozen dumplings, separate them before the pan gets hot - no one wants to try to pry them apart while half are already in the pan. Shuffle the pan

often; it really helped with the sticking. Double the cheese- cheese is like many things, something that should be measured with your heart. Do your mise en place before you warm the pan up: onions and kimchi chopped, cheese grated, water measured, etc. The cooking time flies by, and as mentioned, timing is key. I love going through books like this and finding recipes I know will become very permanent additions to my cooking rotation, the

recipes I keep saved on my phone for easy grocery trips on my way home. We live in times that always seem too busy, moving too quickly, with not enough hours in a day. Sheldon Simeon was so relatable to me, talking about making time to cook for his family after long days with busy schedules for everyone. Talk about an experience any of us can relate to, whether you're a home cook or in the industry.



We're super excited to host Chef Sheldon in Knifewear Toronto and Vancouver for exclusive book signing events this fall:

Vancouver

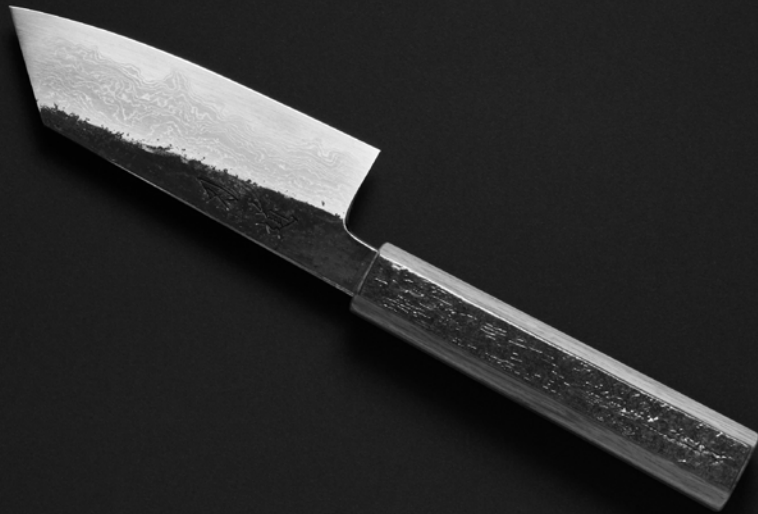
Sunday September 27, 1:30-3pm
Knifewear Vancouver, 4215 Main St.

Toronto

Sunday October 4, 4-5:30 pm
Knifewear Toronto, 572 Bloor St. W.

Book your spot:



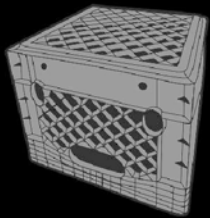


HADO SAKAI SUMI B1D KO-BUNKA 135MM CHERRY BARK HANDLE - \$812 CAD
AVAILABLE IN THE KNIFEWEAR FALL GARAGE SALE, OCTOBER 31-NOV 8!

MASASHI SHIROGAMI KAWAKIRI DEBA 180MM - \$610 CAD
AVAILABLE IN THE KNIFEWEAR FALL GARAGE SALE, OCTOBER 31-NOV 8!

KNIFEWEAR

ENAMEL PIN



No. 5 in an unlimited series.
"MILK CRATE"
by Mary Hrytsenko

ENAMEL PIN - \$9 CAD

Have you ever scarfed down a meal or enjoyed a post-shift beverage while sitting on an upturned milk crate?

This one goes out to you: the dishwashers, line cooks, chefs, bartenders, servers, and everyone else who hustles every day to keep us well fed.

**GET YOURS IN STORES
AND ONLINE THIS OCTOBER!**

(Keep an eye out for more to come)

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BY PAT BUCK

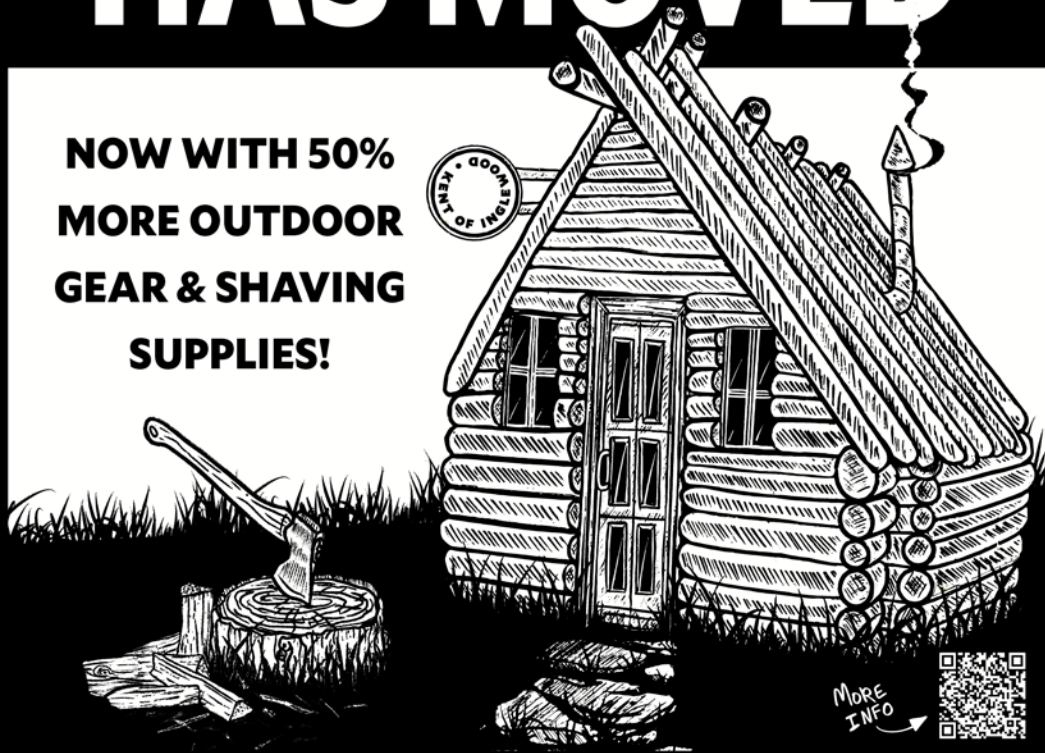
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YOSHIMI KATO VG10W RAINBOW DAMASCUS BUNKA 165MM - \$635 CAD

AVAILABLE IN THE KNIFEWEAR FALL GARAGE SALE, OCTOBER 31-NOV 8!

PHOTOS BY: NICKLAUS WALTER

TIME FOR YOUR MEME BREAK.



STEAL HIS LOOK

YACHT CAPTAIN'S HAT \$39

PERSIMMON TIE \$29

TURK WROUGHT IRON SPATULA \$45

PATAGONIA SHORTS \$56.99

BLACK OXFORDS \$69.99



Me when I buy myself a 17th Japanese knife for my home kitchen:



REBUS

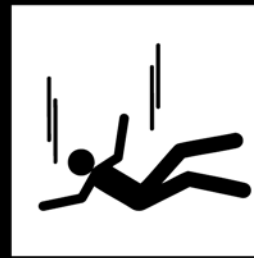
(don't think too hard about it)



1. _____



2. _____



3. _____



4. _____



5. _____

QUIZ

1. This family has been forging blades for over 700 years in Kumamoto.
2. After 18 years in the same space, this Canadian knife store is finally moving into a MUCH larger space.
3. While his brother is the better-known name in knifemaking, this master sharpener produces incredible blades that cut like a dream.
4. This French Canadian Math-rock duo has been compared to the likes of King Crimson, Daft Punk, & Primus.
5. Named for a four-legged animal from South America, this Canadian knifemaker will have an exclusive line of knives available in the Knifewear Fall Garage Sale.

STARTS HALLOWEEN!
OCT 31 - NOV 8

FALL GARAGE SALE

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• New Knife Lines • Great Gifts, and More!

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10am local IN-STORE