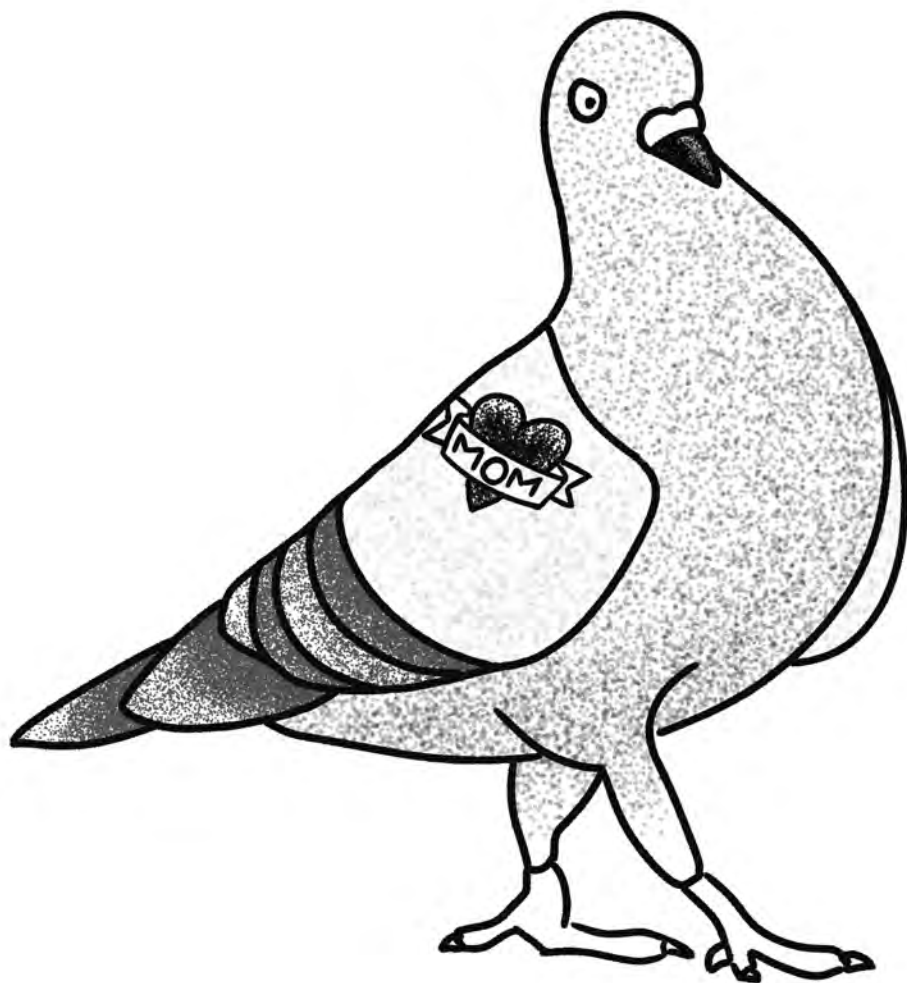


# THE ♦ PIGEON

The Pigeon is published three times a year by Knifewear Inc. Editor: Chris Lord Publisher: Kevin Kent Designer: Mason Hastie  
Contributors: Matt Drury, Nathan Gareau, Mason Hastie, Kappa, Skye Lizotte, Chris Lord, Debbie Lord, Owen Whiting





# INDUSTRY MONDAYS

Knifewear Toronto • 517 Bloor St.W

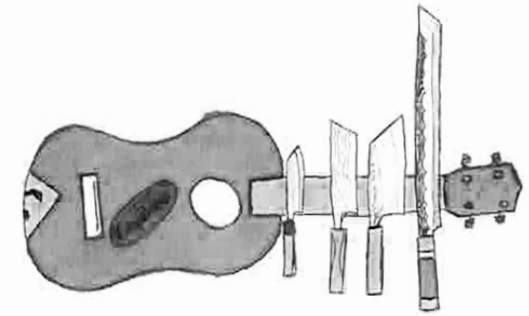
CATCH UP WITH INDUSTRY FRIENDS & MAKE NEW ONES

Every Monday 11-7 chefs & cooks get 1 free knife sharpening per person, per week\*

\*Single bevets & repairs excluded.

## D.I.Y. How to Make a Guitar Knife Magnet the Knifewear Way

words and illustration  
by Matt Drury, Calgary



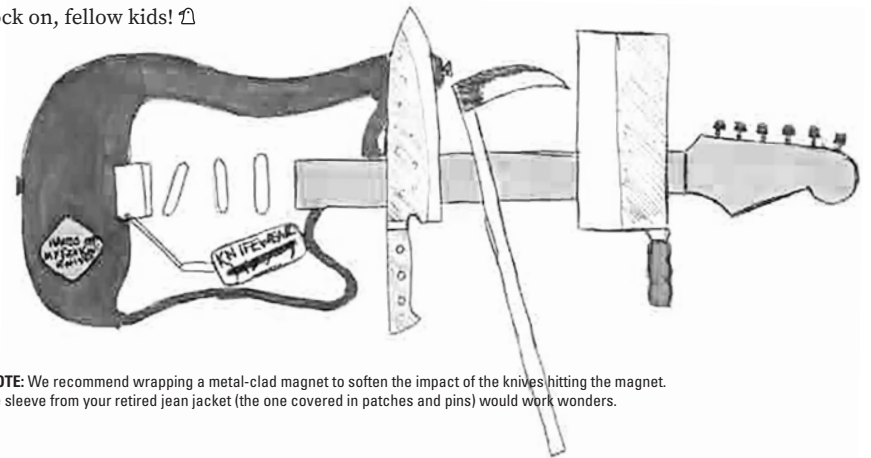
So you've visited Knifewear and you're now wondering, "How can I be as cool as them? How do I show my guests that my knives are not to be trifled with, whilst also wearing my punk-rock mentality on my sleeve?!"

Fear not, dear reader, for this shall be all sorted out when you make your very own **super-sexy super-sharp stratocaster storage solution!** The bad-ass Knifewear-esque Guitar Knife Magnet.

1. Source the guitar: Commonly found in the garage or basement of your mom's house, thrift stores near community colleges, and rented mini-vans parked downtown overnight, etc...
2. Admire the guitar: Dust it off, admire the previous owner's choice of sticker art. Blast some Black Flag for added nostalgia.
3. Prep the guitar: Grab your wire cutters and take those strings off. Clean that fret board and all the other surfaces with alcohol wipes—get all the nooks and crannies. You don't want any rock 'n' roll shmutz getting into your food once it's in use.
4. Wrangle up a good strong magnet bar, one that's made for tools\* so it isn't phased when you load it up with a 240mm Fujiwara Denka gyuto, chuka bocho, and Suzuki Uchi Hamono sickle (arguably, the ultimate 3 piece set). We like to make sure we have enough magnet to cover the neck from pickup, or sound hole on an acoustic, all the way to the nut. High quality magnet bars can be found at your local Knifewear location as well.
5. Now things get a bit more serious. Use anchorless wood screws, or ultra heavy-duty super glue, and attach the magnet to the neck.
6. This thing is only useful if you slap it up on the wall. The easiest option is an invisible guitar mount. But, if you aren't a millionaire, 3-inch screws through the body of the guitar and into the wall should work, just make sure you get one or two into a stud. A level is handy, if you're concerned about such things. Cover the holes with more stickers, and voila!

Repeat with as many guitars as necessary. Fun fact: Your little brother's ukulele is perfect for smaller collections.

Rock on, fellow kids! 🎸



\*NOTE: We recommend wrapping a metal-clad magnet to soften the impact of the knives hitting the magnet. The sleeve from your retired jean jacket (the one covered in patches and pins) would work wonders.

*What do guitars and kitchen knives have in common? They both allow you to SHRED.*

# Giving the Gift of Sharpness

by Chris Lord, Ottawa and Nathan Gareau, Calgary,  
photography by Skye Lizotte  
and Mason Hastie

It's never the thought that counts, whoever said that sucks at buying gifts. Christmas isn't traditionally competitive but damn does it ever feel good to win. You're reading this because you love knives or you love someone who loves knives—everyone eats, therefore everyone should cook. Good manners be damned, let's crush this year's Santa list...

Like *Fight Club*, there are rules to gifting a knife. Except Tyler Durden wants you to talk about Knifewear:

1. It's gotta look good, no one wants an ugly knife. No one ever shed OMG-I-just-got-a-puppy tears over a yellow-handled Henkel; they do over damascus though.
2. Keep the maintenance easy—no carbon steel for first-timers. Rust stresses people out and you never want to hear that your gift has rotted away in a drawer because of annoying tarnish. They'll think the knife is garbage and it's all your fault.
3. Go with something practical—santoku, petty, or gyuto—for a first Japanese knife. Nakiris are awesome for vegetarians and sujihikis for BBQ weekend warriors. You want them to use it often; they'll be constantly reminded of you and how benevolent you are. Shopping for a romantic? Make sure to share the story behind the knife and its maker.
4. Dull knives are no good. Set them up for success with a ceramic honing rod and means to safely store the knife. A plastic blade guard is likely the best \$10-13 you'll ever spend.
5. Superstitious grannies will tell you that gifting a knife is bad luck; include a buck or two and reclaim it upon opening to circumvent bad mojo. Nothing was gifted, it was bought with borrowed money.

Not enough info?

Need me to pick one out for you?

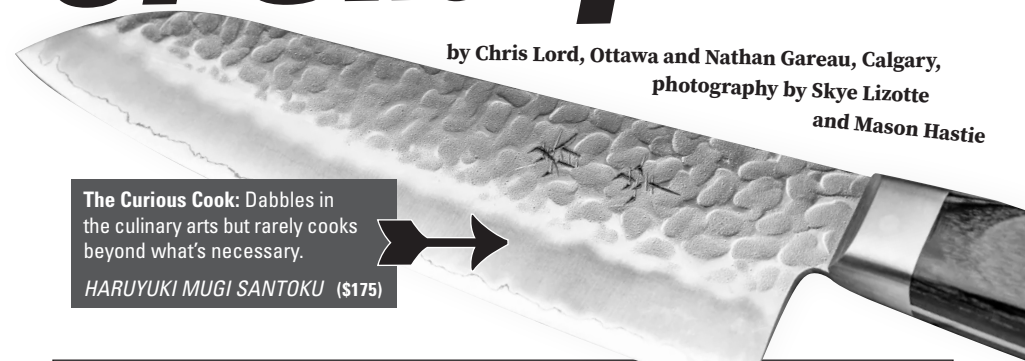
Alrighty! Who are you shopping for? 🐾

## The Enthusiastic Foodie:

Lives to eat. Knows all of the best new places, has a collection of dog-eared cookbooks, and plans a vacation around mealtimes.

HARUYUKI ZANPA SANTOKU (\$240)

**The Grizzled Professional:** Knows more about cooking than you do and eats Kraft Dinner straight from the pot once a week. Their livelihood relies on the quality of their tools.



**The Curious Cook:** Dabbles in the culinary arts but rarely cooks beyond what's necessary.

HARUYUKI MUGI SANTOKU (\$175)

**Knifenerd(s) of the Highest Order:** They own so many knives that only the rarest and strangest pique their interest now.

HADO SAKAI SUMI 240MM GYUTO (\$520)



**Kids Who Kook:** Small hands like small knives. Teach your kids how to fend for themselves early and you'll save a lot of school lunch sanity.

TOJIRO CHILD'S SANTOKU (\$36)

MEDIUM RARE KIDS APRON (\$46)



**Baron(ess) of BBQ:** Will start the smoker at 3am and not be done until 10pm. Needs something long, sharp, and stylish—the knife is an important part of the show. FUJIMOTO HAMMERTONE 270MM SUJHIKI (\$387)



SILVERTHORNE BONING KNIFE (\$295)



TOJIRO ATELIER 240MM GYUTO (\$566)

Apron photo courtesy of Medium Rare. Prices accurate as of Oct 2023.

# SPOONS 'N' TOONS

by Owen Whiting, Vancouver

1978 was a pretty cool year for music. With the decade's closure just over the horizon, it was clear that things were changing. Electronic pioneers Kraftwerk released their 7th album to critical and commercial acclaim ("The Man-Machine"). Johnny Rotten's The Sex Pistols played their final show in January, and Johnny Rotten's Public Image Limited released their first album ("First Issue") in December. Keith Moon died. An 18-year-old Kate Bush is the first woman to top the UK singles charts performing a self-penned song ("Wuthering Heights"). Black Sabbath released their final album with Ozzy ("Never Say Die"). Alice Cooper is sober. The legendary venue CBGB's was beginning to snowball in popularity. Punk and New Wave were coming into their own, establishing themselves as artistic tentpoles in the music industry along with rock, funk, and country, although a little less accessible or less radio-friendly. Weirdos like Television and The Voidoids weren't exactly tearing up the charts, but if you weren't too keen on Billy Joel, maybe they were worth a listen. So yeah! Things were changing!

Some of my all-time double-favourite albums were released this year — Talking Heads' "More Songs about Buildings and Food", Patti Smith's "Easter", Kate Bush's "The Kick Inside", Warren Zevon's "Excitable Boy" just to name a handful. These albums articulately encapsulate the fresh landscape of music in the late 70s, but I think that it's spirit is perhaps best typified by The Cars. Their 1978 self-titled debut remains one of the most listened to albums in my collection. The band themselves lightheartedly refer to it as their "true greatest hits album", and they're not exactly wrong. I was born 8 years after this record came out, and it wasn't until I was an adult that I realised that it wasn't a "best of". It's straight up wall-to-wall bangers.

Beyond being a collection of kickass songs, I feel like this is the poster album for the era. "The Cars" manages to effortlessly blend punk rock and new wave into a perfectly aqueous solution. Ric Ocasek's love and

understanding of rock and roll songs from the 1950s and beyond is clear as crystal, and gives their signature sound a strong foundation to expand from. This is aided in no small part by Elliot Easton's brilliant use of both restraint and indulgence on lead guitar. The country-western flavoured solo from "My Best Friend's Girl" is a textbook example of how to situationally colour both inside and outside of the lines as needed, managing to simultaneously maintain the song's drive and add the perfect amount of gleeful fretwork. It would be irresponsible not to mention multi-instrumentalist Greg Hawkes. There's no way the album's standout track "Just What I Needed" would have the same impact without that perfect little keyboard lick; it's that perfect sprinkle of crunchy salt onto a perfectly seared scallop. Not only does he leave a massive mark on The Cars, but he helps pioneer electronic instrumentation forward into the 80s. Fast forward a few years into The Cars' discography and check out the track "Drive", you'll see what I mean.

The Cars was a massive commercial success for the band - it's certified 6x Platinum. Over their entire discography, they sold around 25 million albums. They were inducted into the Rock and Roll Hall of fame just about a year before Ric Ocasek's death in 2019; Yet, I feel like The Cars are somewhat overlooked. During my formative years working in restaurants, all my friends in the kitchen were all obsessed with Led Zeppelin, Lou Reed, David Bowie, Pink Floyd, etc.. Obviously, those artists are brilliant, but for whatever reason, this incredibly successful band with so many influential songs has been pushed just a little bit into to the fringe. "The Cars" gets pretty heavy rotation in my house, specifically while I'm cooking. It's one of those perfect little albums that gets in, does exactly what it needs to do, and wraps up in under 40 minutes. Perfect timing to crush through the prep for one of my favourite line-cook dinners. Both the recipe and the album are accessible, satisfying, and brimming with personality. Give it a spin! ♪



## AIGLIO E OLIO CON COZZE!

**½ Pound fresh Mussels (or clams)**

**¼ cup (and some extra) really good olive oil - don't cheap out!**

**3-4 cloves of garlic, finely chopped**

**1-2 white anchovy, finely chopped**

**½ Tbsp Calabrian chillies in oil, or a generous pinch of crushed red pepper**

**1 small or ½ heirloom tomato, seeded, cut into strips**

**¼ cup chopped parsley**

**Small glug of White Wine, about a half cup. It's Wine. Measure with your heart here, people.**

**6-8 basil leaves, finely chopped**

**Pasta of your choice, about ½ pound uncooked weight (I usually just do spaghetti)**

**Neutral Cooking Oil**

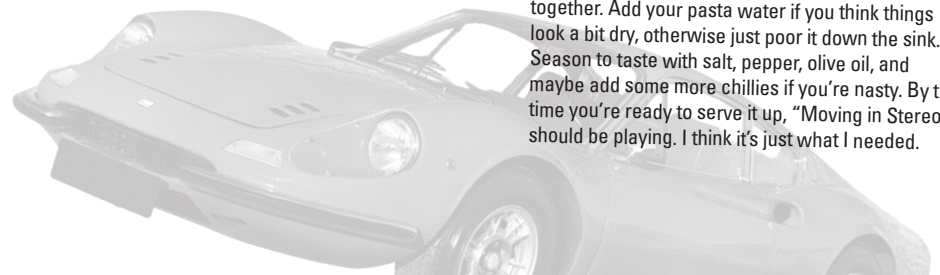
**Salt and Pepper**

Cook the pasta according to package directions. Shortly before the pasta is done, ladle out about ¼ cup of the salted water it's cooking in and set aside. Once pasta is drained, gently toss it with a smidge of neutral cooking oil to keep it from clumping up. Set it aside.

Examine your mussels or clams - you want them to still be alive. I would strongly suggest getting them fresh from a fishmonger or a seafood market if available - those vacuum sealed ones from the grocery store taste really... funky. If the shells are open and don't close up after you bonk it around for a bit, it's probably dead and you should pitch it. Also, if they're gross and covered in weird mossy beards, rip those nasty things off and discard them.

In a nice big saute pan or wok that has a lid (or a lid-like thingie, don't be afraid to improv), heat up your really good olive oil on medium high until it starts to shimmer. Toss in your garlic and fry it for no more than 30 seconds. Don't let it get brown! When the garlic is done, add your parsley. Wait until it makes its cracking frying sound, then throw in the anchovy, Chillies, tomato, basil, and shellfish. Toss them around for about 30-45 seconds. Season with salt and pepper, then deglaze the pan with your wine and cover until the shellfish start opening up. Shouldn't take more than a minute or two.

Blast your pasta back in and mix everything together. Add your pasta water if you think things look a bit dry, otherwise just pour it down the sink. Season to taste with salt, pepper, olive oil, and maybe add some more chillies if you're nasty. By the time you're ready to serve it up, "Moving in Stereo" should be playing. I think it's just what I needed.



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FALL  
**GARAGE**

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Monday November 6, 8am-?pm MST: *Marathon Livestream*

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

# Mom's Recipe Box

The fall and winter seasons are a complicated time. Some of us love the snow and cold, while the sane among us dread the winter climate. One thing that makes these months bearable (or at least better) is comfort food.

The best comfort food recipes are on scraps of yellowed paper that have been handed down by family members like a treasured heirloom, or copied out of community cookbooks, magazines or wherever so many times no one remembers where it came from. (Best of Bridge, most likely)

We put out a call for copies of everyone's favourite old and crusty recipe cards. The person who really stepped up was Mama Lordy... I really shouldn't call her that, I've never met her, sorry... Debbie Lord, mother of Knifewear head of HR and man about Ottawa, Chris Lord. For that, we thank her for her generous contribution.

So whether it's for Saturnalia and its offshoots, or for one of the North American feasts to ostensibly give thanks for a bounty of glutinous treats, or to just get through the long dark night of the soul, you have to agree multiple dishes with copious amounts of butter, sugar, salt, lard (or ideally all of the above) are a must-have. 🍪

*Peanut Butter Marshmallow squares*  
 1/2 c butter or marg.  
 1 c peanut butter  
 1 3oz g bag butter scotch chips  
 1 2oz g mini marshmallows  
 Melt butter, p. b, chips on very low heat until mixed, stirring constantly. Cool for a bit (so as not to melt the marshmallows). Stir in marshmallows  
 Pour into a greased 11x13 pan  
 Refrigerate + cut into small squares

*Coconut Wa Buns.*  
 4 cups flour  
 6 tsp baking powder.  
 1/2" salt  
 3/4 cup sugar  
 1 cup coconut  
 1 cup lard  
 3/4 cup milk  
 2 beaten eggs  
 Mix baking powder, sugar, salt, coconut & flour in a large bowl. Rub in lard with your hands. Add eggs & milk. Beat handle to mix.  
 Turn out on floured board. Roll flat. Cut with small cookie cutter or small glass.  
 Bake 15 minutes in 350°  
 Good luck May Fern.

*Raisin Buns*  
 Mix together---  
 4 cups, all purpose flour  
 1 cup sugar  
 1 cup butter  
 6 tps. baking powder  
 1/2 tsp. salt  
 1/2 cup raisins  
 Add 3 small or two large eggs beaten and 1 cup milk. Cut with cutter and place close together on cookie sheet, lightly greased. Bake at 400° F. for 20 minutes or until brown.

*Dream Squares*  
 1 cup flour  
 1/2 cup butter  
 2 tables brown sugar  
 Bake about 6 mins in slow oven  
 beat 2 eggs add one cup brown sugar. Sift in 2 tables flour 1 teasp B. powder add one cup coconut, 1/2 cup chopped walnuts 1 teasp vanilla. Spread over first mixture. Bake in moderate oven. when cold icing

*Aprlesauce cookies*  
 1/2 cup butter  
 3/4" sugar  
 1 Egg  
 1/2 cup aprlesauce  
 1/2 teasp vanilla  
 1/2 cup raisins  
 1-1/4 cups flour  
 1/2 teasp soda  
 1/2 teasp salt  
 1 teasp cinnamon  
 1/4" nutmeg  
 1/4" cloves  
 1/2" chopped nuts  
 Cream butter, sugar and eggs well. Add aprlesauce and vanilla blend in well. Sift flour, soda, salt and spices tog. Blend in nuts and raisins. Spread in greased pan 9 x9 bake 35-40 mins at 350

*Squares*  
 2 pks. gelatine  
 soaked in 1 cup cold water  
 add 1 cup hot water & 1/2 cup sugar  
 3 tps. coco  
 2 tsp vanilla & pinch of salt  
 mix & cool  
 beat about 5 min.  
 add 1 cup coconut & 1 cup graham wafer crumbs  
 spread coconut over botton of pan, let set, cut in squares and roll in coconut  
 Florrie and Jane

*Pound Cake (Dessert)*  
 1 cup butter  
 2 cups sugar  
 when add 3 eggs  
 3 cups flour  
 2 tps. baking powder  
 1/2 tsp. salt  
 1 cup milk  
 1 tsp. vanilla in milk  
 1 lb. walrus  
 Bake at 350° for 1 hr.  
 Buns  
 1 cup butter  
 1 cup white sugar  
 2 eggs  
 1 cup flour  
 salt  
 1 tsp. baking powder  
 1 tsp. vanilla  
 1 cup coco  
 1 cup boiling water  
 1 cup walrus  
 Bake at 350° for 25 min.  
 Frosting  
 3 tps. butter  
 1 cup fry's coco  
 1 cup milk  
 1 tsp. vanilla  
 2 cups sifted icing sugar  
 Melt butter in saucepan, stir in coco, blend in milk, vanilla and icing sugar until smooth. Spread frosting over cooled buns.

*5 star cookies*  
 2 cups g.w. crumbs  
 1 1/2 cups coconut  
 1/2 cup melted butter  
 1 can sweetened con. milk  
 Bake 5-7 min  
 350° 8x8 pan  
 maybe 10 min or larger  
 If using larger pan use 6 bars  
 melt 4 aero bars in microwave + spread over baked cookies  
 Cool + refrigerate  
 I used a 9x13 pan + 5 or 6 bars

*Shipped Shortbread*  
 1 lb butter  
 2 c cornstarch  
 3 c flour  
 1 c icing sugar  
 1 tsp vanilla  
 Melt butter until almost white. Add remaining ingredients. Drop by spoonful on cookie sheet. Bake 350° for 15 mins.  
 Date Squares  
 1 1/2 c flour  
 1 c brown sugar  
 1 c butter  
 1 1/2 c salted oats  
 1 tsp baking powder  
 Mix with hands until soft + crumbly. Pat 2 inches in 9x11 pan. Pack well. Spread filling evenly. Pat remainder of crumbs mixture on top. Bake lightly. Bake at 350° until brown.  
 Filling: 1 lb pitted dates, 1 c boiling water, 1 c brown sugar, juice of 5 lemons. Cook dates, water + sugar until thick + creamy. Drain. Add lemon juice and slightly before cooling.

*new balls*  
 3 tps. butter melted  
 1/2 cup cocoa  
 1 can sweetened milk  
 pinch salt  
 1/2 tsp vanilla  
 1 box graham wafer crumbs (10oz)  
 Mix butter & cocoa together on stove. Then in a bowl mix rest of ingredients together form in balls and roll in coconut.  
 Shona Dec. 17th  
 902-868-6117

**Ship-it**  
 Express Courier Plus  
 1-888-645-9494  
*Boiled Rum Drop Cake*  
 1 1/2 c white sugar (I use 1 cup)  
 2 c Hot water  
 1 c margarine  
 1 tsp cloves  
 2 tsp cinnamon  
 1 tsp nutmeg  
 2 cups raisins  
 Boil for approx. 5 mins. Cool and then add 1 c gum drops  
 3/4 c flour, 2 tsp Baking soda  
 add into (optional) Bake 275° for 2 1/2 hrs. Bake 1 hr 10 mins.

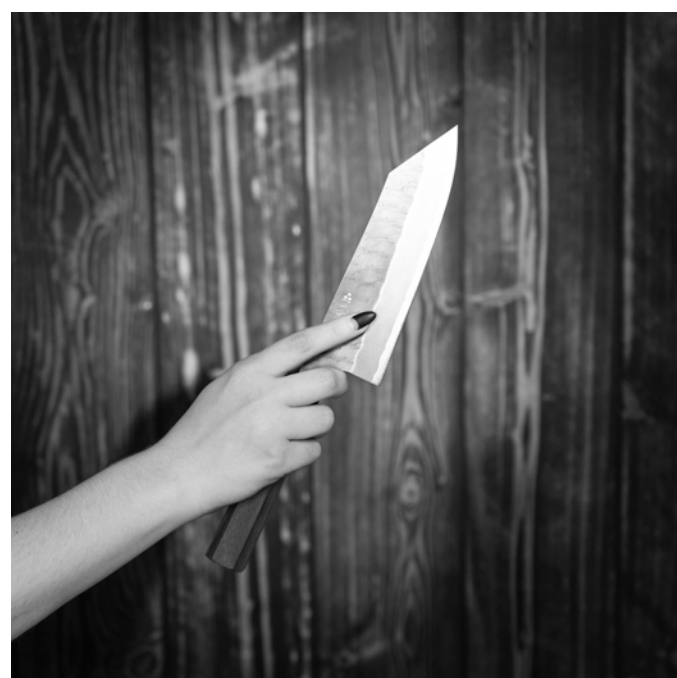
*Peach Fruit Cake*  
 1 c. butter  
 1/2 c. sugar  
 3 eggs, well beaten  
 1 tin peaches  
 3 c. raisins  
 1/2 c. cherries  
 1 c. coconut  
 3 c. flour  
 1 tsp. baking powder  
 1/2 tsp. salt  
 2 tps. vanilla

*cream butter + sugar.*  
 Add well beaten eggs.  
 Blend in the crushed + drained peaches. add raisins, cherries, + coconut  
 Stir in sifted dry ingredients; add vanilla  
 (a little peach juice may be added if mixture seems dry)  
 Pour into a large round or square pan (greased)  
 Bake at 275° for about 3 hrs

*Cinnamon Buns*  
 3 cups flour  
 1/2 cup sugar  
 1/2 cup shortening  
 salt 1/2 tsp  
 4 tsp baking powder  
 Blend these together then add:  
 1 cup milk  
 1 egg  
 Mix together then roll out about 1/8 inch thick. Spread with melted butter then mix 1/2 cup sugar + 2 tsp cinnamon and spread over top. Roll up like a jelly roll and cut pieces off about 1 inch thick.  
 Bake 375° about 20 min.

*Carrott Pineapple Cake*  
 Sift together into large Mixing bowl.  
 1 1/2 cups flour  
 1 cup sugar  
 1 tsp. baking powder  
 1 tsp. soda  
 1 tsp. ground cinnamon  
 1/2 tsp. salt  
 Add 2/3 cup oil (salad)  
 2 eggs  
 2 cups finely shredded carrot  
 1/2 cup crushed pineapple (with syrup)  
 1 tsp vanilla  
 Mix till moistened  
 Beat 2 minutes at high speed  
 Bake for 35 minutes at 350  
 Cool 10 min.  
 Remove from pan. Cool, Frost with cream chesse  
 Cream chesse frosting  
 1-3oz. pkg. cream chesse  
 1 tbsp. butter softened  
 (con't)  
 1 tbsp. vanilla  
 2 cups sifted Icing sugar  
 (con't)





All photos by Skye Lizotte, Calgary

**FAR LEFT:**  
The Million Dollar Quartet. (l to r) Shibata Mini Tinker Tank, Hinoura River Jump Gyuto 210, Shibata Tinker Barracuda Honesuki brought together for one of our famous raffles.

**ABOVE:**  
(l to r) Masakage Shimo, Koishi, Kumo, and Yuki santokus in the Knifewear youtube studio.

**LEFT:**  
A well-deserved spotlight on the Niagara AS/S Tsuchime Bunka 180mm as well as a flawless mani.



