

THE PIGEON IS PUBLISHED THREE TIMES A YEAR BY KNIFEWEAR INC.

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SPOOKS 'N TOONS

by Owen Whiting, Vancouver

That was the last time I talked to my mom about rap.

Towards the start of the 2000s as the “Golden Era” of Gangster rap began to wane, rap music became less important to me. Wu Tang and Ice Cube were replaced with The Strokes, and Queens of the Stone Age. This changed in 2005. Gorillaz, one of the most formative artists in my life who combined punk, dub, pop, and rap on their first record released “Demon Days”. It was a game changer. It built off their self-titled debut



aka King Geedorah, aka Metal Fingers, aka DOOM, was born Daniel Dumile in the UK, but moved to New York as a child. He was one third of the highly influential hip hop trio KMD along with his brother DJ Subroc. They would only release one record before tragedy - Subroc was fatally struck by a car while crossing a street. KMD's nearly completed second album *BL_CK B_ST_RDS* was pulled by Elektra due to the cover art, which featured a black sambo character as the victim in a game of hangman. Dumile left the music industry altogether. According to friends, he was virtually homeless - living in the streets, sleeping in parks, and drinking heavily.

Dumile re-emerged after about 5 years, now donning a Dr. Doom-esque face mask, performing at open mics in Brooklyn under the moniker MF Doom. The mask would become a huge part of his performance persona, and he would make virtually no public appearances without it. According to his own bio, he had “gone underground” to “[recover] from his wounds”, and he swore to seek revenge “against the industry that so badly deformed him”. Over the ensuing years, he would release a wealth of material, albeit under different aliases, through different projects, various bootlegs, and with a

cavalcade of collaborators. Although the proper MF Doom discography might be a short list, he was truly a prolific artist. And a brilliant one - hence the nickname “your favorite rapper’s favorite rapper”.

His 2004 release *MM..FOOD* resonated with me the most. The (largely) self produced album is loaded with crisp and hard-hitting beats, groovy samples, and brilliant flowing wordplay, all at least partially based around the concept of food and things you’d find at a picnic. It’s loaded with samples from cartoons and TV shows—a bizarre storyline regarding a mad scientist by the name of “Doom” unfolds over the course of the record’s runtime, along with interludes lifted from *The Electric Company*. Through all of Doom’s oddball choices, the record remains a cohesive experience. At its core, it feels fun, slick, funky, and alive.

When the mask was off, he lived a very private life. MF Doom passed away on October 31, 2020 from angioedema, a rare condition caused by a reaction to blood pressure medication. The announcement of his death would not be made for another three months. His influence on hip-hop culture is immeasurable. Although he and I lived in different worlds, there’s clearly a common ground between us—a mutual respect, love, and weakness for comforting food. So fuck it, let’s listen to *MM..FOOD* and make Mac and Cheese. 🍝

You'll want to save this recipe. ↘

OWEN'S MM..AC AND CHEESE

- 1lb macaroni noodles
- 6 + 1 Tbsp Butter
- 6 Tbsp Flour
- Half onion
- Whole cloves
- A bay leaf
- 4 cups whole milk
- 1lb shredded cheese of your choice, plus more for topping
- 2 egg yolks (optional)
- ½ tsp ground nutmeg
- Hot sauce or chili oil
- 1 cup bread crumbs
- Salt + Pepper

Parboil your macaroni noodles for 1/3 of the time recommended by the box

Get your milk warm in a pot

In a different sauce pot, melt the 6 Tbsp of butter. Slowly add in your flour one Tbsp at a time, mixing with a wooden spatula. Mash up them lumps.

Using a ladle, slowly add your milk until completely combined. Whisk well to get a smooth consistency.

Staple the bay leaf to your whole half onion using cloves. I know, it’s really weird. It’s a French thing. It’s called an “onion cloute”. Just trust me, it’s good. Blast it in the sauce and cook on low for about 10-15 minutes until the floury consistency is gone and your sauce coats the back of a spoon. Remove the onion cloute and fish out any cloves that will have fallen off.

Grate some nutmeg into the sauce and turn the heat down. Start sprinkling your cheese in there while whisking. I always use it all, and then usually add more because that’s who I am as a person. Adjust seasoning with salt and pepper. (Optional) Take off the heat completely and whisk in your egg yolks. Creamy!!

Preheat the oven to 400°F. Mix your sauce and your partially cooked noodles well and place into a casserole dish. In a small pan, melt 1 Tbsp of butter and stir in your bread crumbs. Gently toast the bread until it’s starting to brown. Season with salt and pepper, and maybe some dry herbs if you’re a fancypants.

Sprinkle the bread crumbs over the macaroni, and add more shredded cheese on top. Blast that bad boy in the oven until the noodles are totally cooked. Depending on the shape and type of pasta, it will probably take about 30 mins or so, but don’t be afraid to give it a little taste every so often. Serve with hot sauce or chili oil. I like Valentina, Crystal, or Lao Gan Ma Chili crisp, but you do you. Jaques Pepin liked Tabasco.

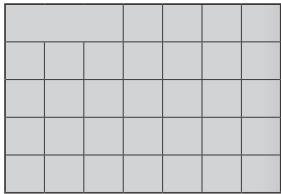
HOW TO

GARAGE SALE

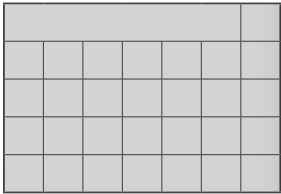
by Mike Wrinch, Calgary

THE KNIFEWEAR WAY

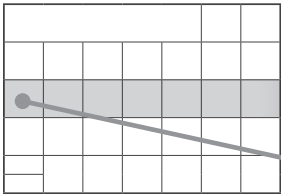
JANUARY



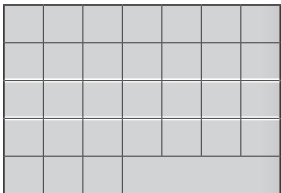
FEBRUARY



MARCH



APRIL



MAY



"What's the Knifewear Garage Sale?"
It's not a "sale" in the traditional sense, it's more like a party where we bring you what we think are the most interesting items and the best deals in Japan.

Our master-purchaser Naoto calls all of our suppliers:
"Gimme everything you got!"

WHAT HAPPENS IN FEBRUARY STAYS IN FEBRUARY.

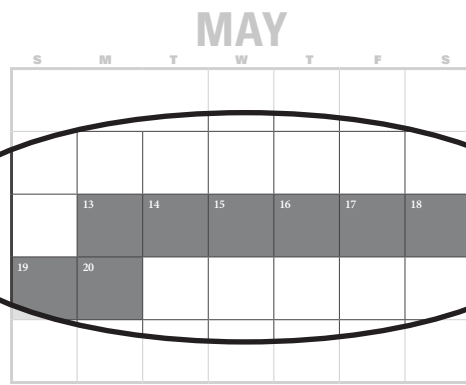
Possible Knifewear Trade-Up Week. Customers can trade-up old toys for new toys. We fix 'em all up and get them ready for Garage Sale. (Stay tuned for info.)

Daylight Saving Time brings us one hour closer to Garage Sale.

Kevin hops a flight to Japan. He meets with old friends, makes new ones, eats fatty meat on a stick in Kyoto, joins a bicycle gang, digs around in the dark corners of workshops, etc...

Shipments start showing up from Japan.

Garage Sale products and product photos go up online. Check our social media (Instagram, Tik Tok, Facebook, etc...) for previews.



THE MONDAY BEFORE

We post a sneaky peek at the Garage Sale on our YouTube Channel. knifewear.com/youtube

THE FRIDAY BEFORE

Unboxing and Q&A Livestreams. We'll preview the most exciting stuff in the sale on our YouTube channel. It's more entertaining than you might think, trust us.

SATURDAY & SUNDAY

We rest-up, you prep-up. Strategize your wishlist, set up a fourth computer monitor like that quirky techie on every version of CSI, and throw some cash at your credit card in preparation.

MONDAY FUNDAY

It's go time.

- Telethon live stream starts at 7:45am MDT.
- Website sale goes live at 8am MDT.
- Knifewear shops open at 10am-sharp local time.

The Telethon keeps going... for much longer than you might expect.

Staff finally get their chance to snag their picks at 6pm. (Provided one of you haven't snagged them...)

THURSDAY

Late arrivals go online and refurbished knives from the shops.



GARAGE SALE MONDAY SURVIVAL GUIDE:

- **Grab what you want first! The coolest stuff goes quick, so once you find your knife: CHECK OUT.** We can't combine shipping on multiple orders, but most qualify for free shipping anyway. Check our free shipping thresholds on knifewear.com.
- **Shops have exclusive stock on day one, so get there a little early and join the party at 10am.** A queue usually forms by 9am.
- **Honing rods are 50% off when you get a knife.** If you don't have one, you need one. We'll even show you how to use it. 🗡️



WOW
CUSTOM
HANDLES!

GARAGE SALE
SNEAK PEEK

Kimchi

by Dr. Colin P. McGuire, Calgary

This Korean-style, spicy, fermented cabbage is a perfect side dish and condiment for many types of cuisine. Moreover, the fermentation creates probiotics that are good for the gut! I'm just a white dude from Canada, but a Korean friend has suggested that the strong flavours in my recipe are like the way kimchi is made in the far south of his country.

STAGE 1: INITIAL SOURING

INGREDIENTS

1 head of cabbage
(Korean, Chinese,
or Western all work)
salt
(kosher or pickling is best,
but table salt will do)
water
large pot
plate

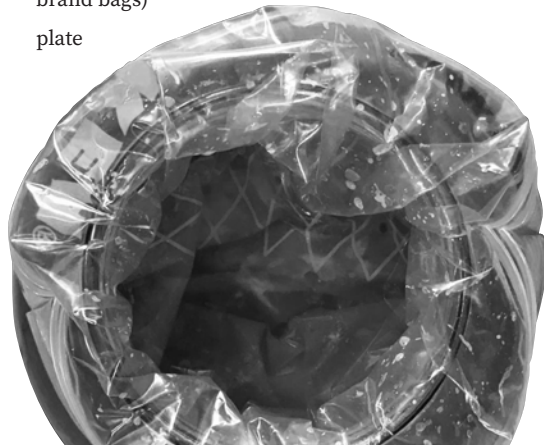
STEPS

1. Wash the cabbage and separate leaves (discard core).
2. Put the cabbage leaves into a large pot.
3. Dissolve 3 tbsp salt per 5 cups of water—make enough to cover the cabbage.
4. Put a plate on top of cabbage to weigh it down, keeping it submerged.
5. Put the lid on the pot and let it stand for 24 hours to sour.

STAGE 2: SEASONED FERMENTATION

INGREDIENTS

soured cabbage from Stage 1
cabbage water from Stage 1
1 cup Korean red pepper powder
1 tsp chilli flakes (optional)
1 tbsp fish sauce
3 tbsp sugar
2–3 green onions, cut into 2-inch pieces,
white parts halved
1 medium carrot, coarsely grated
5 cloves garlic, pressed or minced
knob of ginger, grated or minced
large jar
large mixing bowl
airlock or water-tight plastic bag(s),
e.g. Ziploc (as you can see I used Ikea
brand bags)
plate



STEPS

1. In a mixing bowl, combine pepper powder, fish sauce, sugar, green onions, carrot, garlic, and ginger. Add chilli flakes to increase spice, especially if Korean red pepper powder is too mild (it can vary considerably).
2. Cut the cabbage leaves into bite-sized pieces.
3. Add soured cabbage to the bowl and mix with seasoning to coat.
4. Prepare jar and lid by immersing them in boiling water for a few minutes.
5. Pack seasoned cabbage into jar making sure to leave room at the top. Don't pack too tightly!
6. Add cabbage water from Stage 1 to cover, but don't fill all the way.
7. Use an airlock or put a Ziploc in the top of the jar, fold the edges over the mouth of the jar, and add cabbage water to fill (see photos). This air locks the jar, but allows gas from the fermentation to escape. Place the lid loosely atop the jar. N.B. Closing the lid tightly can result in explosions!
8. Put the jar on a plate to catch juices that may bubble out and store at room temperature away from direct sunlight.
9. Kimchi will be ready in 3–7 days. Check regularly to see if it is bubbling, indicating fermentation. It happens faster in warmer temperatures.
10. When the bubbling stops and it starts to smell ripe (i.e., good and stank), remove the Ziploc and seal tightly, then refrigerate for at least a day before eating.



NOTES

- Refrigeration slows fermentation, but the kimchi is still alive. Peak goodness as a side dish seems to be at about a month in the fridge after the initial fermentation.
- Kimchi will keep in the fridge for months—if it lasts that long! Well aged kimchi is softer and more sour, making it better for cooking.
- This recipe also works with other veggies. Try brussel sprouts, daikon radish, or yu choi! 🍴

Considering Fuel As An Ingredient

by Chris Lord,
Ottawa

If you've already foresaken propane (easily the simplest way to cook outdoors) for either lump or briquettes, it's not that much of a leap to kick it up another notch. Be picky about what wood goes in the smoker! Be picky about the charcoal you fire up for the grill! You *will* taste the difference.

Making good charcoal is more complicated than lighting a campfire and sifting ashes for lumps of slag. By minimizing the air available while firing, high-end charcoal makers ensure that they burn up the oxygen found in the fuel, which leaves the maximum amount of carbon behind.

HOW ITS DONE:

1. Load a kiln with fuel wood and cook the soon-to-be charcoal over 7 to 10 days while gradually closing baffles and choking airflow.
2. Once the moisture evaporates the wood itself begins to burn.
3. Open the baffles and creep the heat up until the flames get up to 1000°F.* (see note)
4. Pull the burning logs from the kiln and snuff 'em in a mixture of ash and sand.

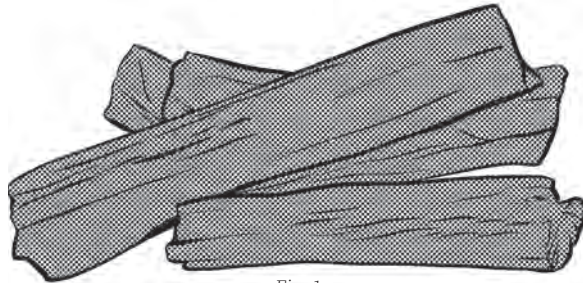


Fig. 1

BINCHOTAN, SHIROZUMI, AND OGATAN:

Made the same way, but with different stuff, in different places.

Binchotan (Fig. 1) is the real deal—made in Japan the same way for hundreds of years out of Ubame oak. Ubame is denser and harder than most wood and grows in hilly, hard to reach, places. That, coupled with the fact that the stock is preserved by a strict yearly limit, makes for a very selective harvest. Binchotan is the densest and hardest option; it's going to burn the longest, provide a radiating heat that is easy to cook over, and will smoke, spit, and crackle the least. It also radiates infrared light, which helps cook food more evenly.

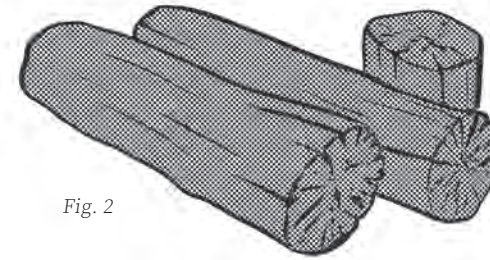


Fig. 2

Knifewear Shirozumi (Fig. 2) is made out of eucalyptus—which grows easily and quickly, a super sustainable choice from Vietnam—using a very similar technique to binchotan. We'd say that it's binchotan-style if not for the factory location, much like how you wouldn't call sparkling wine "Champagne" if it wasn't made in Champagne. Best to think of shirozumi as bincho light; not as dense and won't burn quite as hot for quite as long. It's still an incredible performer. Binchotan has a Veuve Cliquot price tag while Shirozumi is more of a sparkling Riesling from Niagara. Both are delicious.

Ogatan (Fig. 3) is a more mass-produced approach to charcoal. Hexagonal logs are made out of compressed sawdust, a byproduct of nearby fruit orchards. Instead of loading whole or split logs into a kiln, these folks take sawdust, wet it to Play-Doh consistency and extrude it like bucatini. It's then burnt in a very similar fashion as to what you see in Wakayama, Binchotan's hometown. Ogatan burns the fastest of the three but is the cheapest and easiest to get riled up. Kind of like me.

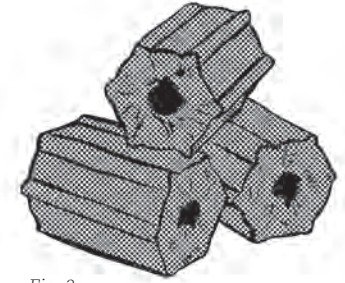


Fig. 3

Most use ogatan for day to day grilling—easy to light, not too expensive—and binchotan for meals where you'd really want to show off with something unique. It really lets the subtle differences poke through. I use ogatan a lot because I'm grilling burgers and sausages more often than traditional yakitori—no need to use good stuff for my picky kids. The shirozumi is right in the Goldilocks zone and is many people's sole choice. Regardless of which you choose, a chimney starter will make your life easier. And grab a pair of King Tongs so you can move both charcoal and tasty morsels around your grill with ease. 🔪

* This step is called "Seiren" 精練 or "refining". This is an intense burn, much higher than what is done for Western styles of lump charcoal. This causes it to become much denser and harder, qualities that help it burn longer and hotter.

TIPS FOR STARTING FIRES:

- Use a chimney starter with paper in the bottom and be prepared to do it a second time.
- Don't be afraid to park your starter on a propane burner if you're in a real rush.
- Make sure that your coal is neatly placed in the chimney starter, all running in the same direction.
- Tuck some dry kindling in and around the coals if you have it, it'll help get a fire going.
- Place binchotan on a bed of already lit softer charcoal like the ogatan or lump charcoal.
- Use a hair dryer, fan, or shop-vac to blow air on the coals like a blacksmith's bellows.

	MATERIAL	CARBON CONTENT	BURN TIME	COST
BINCHOTAN (Fig. 1)	Ubame Oak - very hard and dense	95-97%	5 to 8 hours	\$\$\$
SHIROZUMI (Fig. 2)	Eucalyptus - super fast growing and sustainable	90%	3-4 hours	\$\$
OGATAN (Fig. 3)	Compressed sawdust from fruitwood (trim and dead wood from orchards)	90%	2-3 hours	\$

Treats for Treat-Loving Dogs

by Maddie McCullough,
Toronto

There's a big jar on the front table labeled "Treats for treat-loving dogs" in Knifewear Toronto. Making these treats is purely selfish—I love dogs, and I love it when dogs come to see me at work—dogs in TO have started yanking their owners into the shop to get their fix. Dogs get treats, I get to pet dogs, and the owners play with knives. Everyone wins.

My partner's dog, Bron, is the official taste tester for this endeavour—he takes his job very seriously—meticulously licking the peanut butter spoon after we finish each batch. Meeko, Robbie's fun-loving pooch,

is our treat ambassador. He swings through almost daily to get a taste and spread the Sharp Knife Gospel amongst canine culinarians.

Neighbourhood pups are better behaved than our own staff nine times outta ten. Why wouldn't we want to reward all those doggos with a snack and have them visit more often?

Maddie's treats for treat loving dogs can be found at knifewear toronto! 🐾

PLEASE ENJOY THE DOGS OF KNIFEWEAR



ROSE



FERGUS



WALDO



OAKLEY



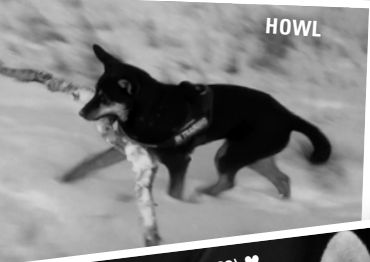
ENNY and GILBERT



LUCY



HANK and AUDREY



HOWL



TSUNAMI (RIP 2001-2022) ♡



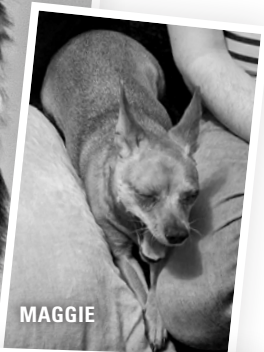
LULABELLE



BELLA



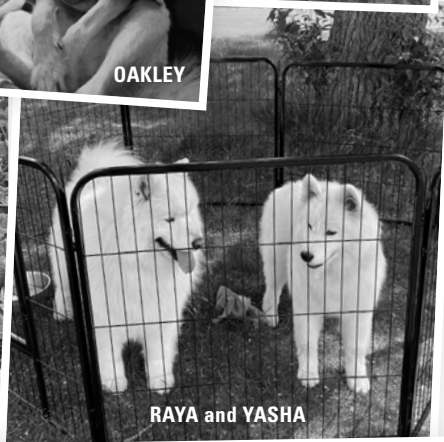
BRON



MAGGIE



MEEKO



RAYA and YASHA



OLLIE, BARON & OLUKU
(don't tell anyone that one of them is a cat)

Cut out
and save! →

MADDIE'S DOG TREATS FOR TREAT-LOVING DOGS

INGREDIENTS

- 3/4 Cup No-sugar peanut butter (preferably unsalted, and without artificial sweeteners like Aspartame and Stevia. I get mine from Bulk Barn)
- 1/4 Cup vegetable oil
- 1 Large Egg
- 2 1/4 Cups all-purpose flour
- 3/4 Cup wheat germ (can usually be found in the cereal aisle or bulk bins of your local grocery store)
- 3/4 Cup carob chips (see note**)

INSTRUCTIONS

Preheat the oven to 350° F. Line two baking sheets with parchment paper.

In a stand mixer (using a paddle attachment) combine peanut butter, vegetable oil and egg and mix on low for about 3 minutes until everything comes together. Add the flour and wheat germ.

While that mixes chop carob chips up with a 240mm Ajikataya gyuto and throw em' into the mixer and let it all mix evenly. A smaller knife might work but I've never bothered to try.

Slowly start adding up to 3/4 cup of cool water to the mixer, you just want to add enough to have it come together into a smooth dough.

Turn the dough out onto a lightly floured cutting board (Larchwood or Hasegawa, your choice). Roll out to about 1/4 inch thick. Don't stress if it's slightly thicker or thinner, dogs can't speak and therefore can't complain.

I use a 1-inch dog bone shaped cookie cutter because dogs are instantly won over by bone-shaped things. Roll it out and cut into plain ol' rectangles if you're averse to fun.

Arrange the biscuits on the trays, you can fit a lot of them on there, they don't need much room between them since they don't puff up when baking.

Bake at 350° F for 25-35 minutes (rotate your trays halfway through) until browned around the edges and firm to touch.

Now the important bit! When you think they are done... turn off the oven and leave them in there to dry out for an hour or two. That's where they pick up that extra crunch for the pups.

Once cooled and thoroughly dried out, store them at room temperature in a sealed container for up to 2 weeks!

****NOTE:** Carob chips don't contain Theobromine which is what makes chocolate poisonous for dogs. Carob also has no added sugars or fats. PLEASE make sure you find carob chips and **don't use chocolate chips!**

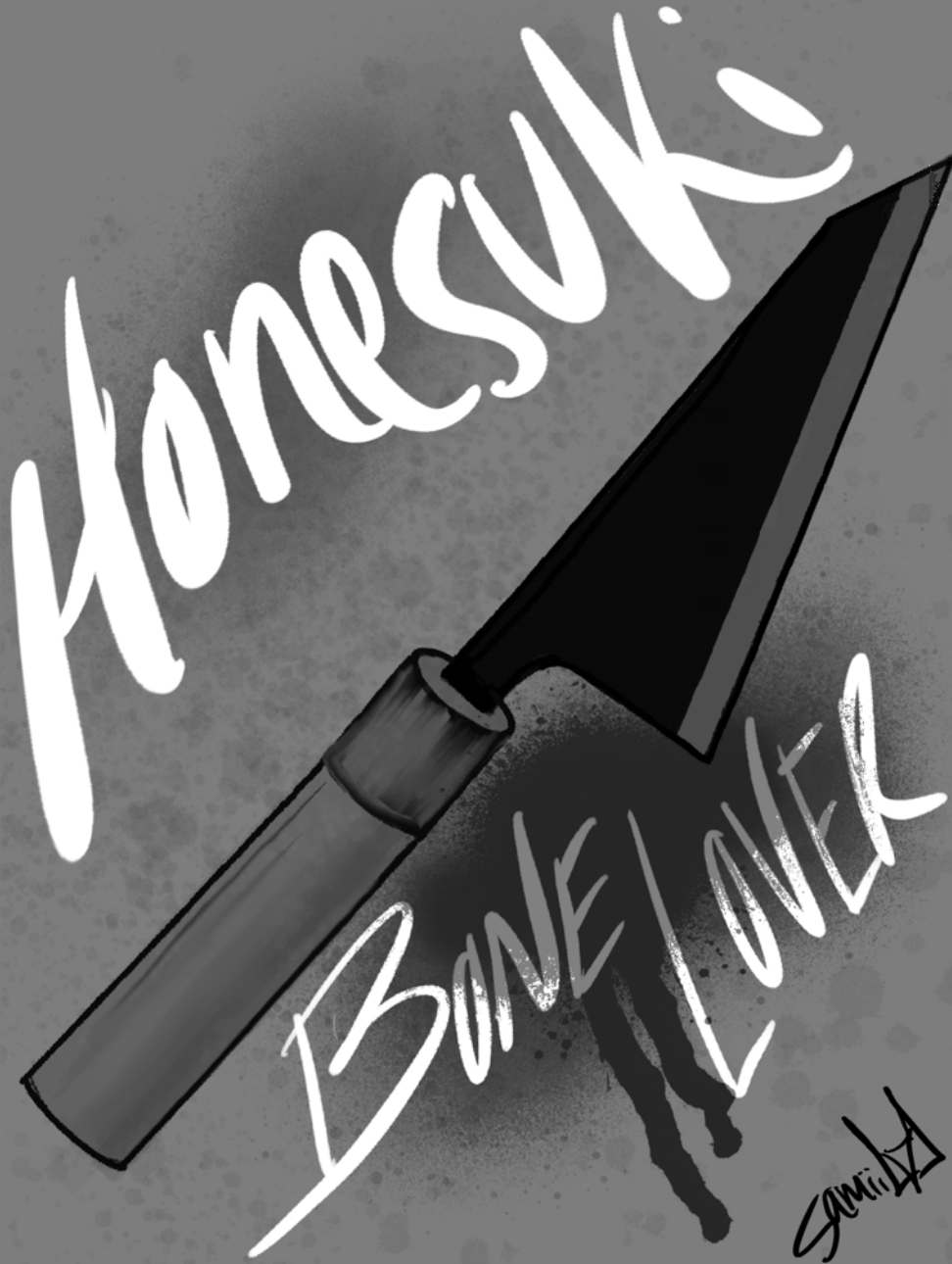


Illustration by Samii Hoffmann, Calgary



For those unaware, the Kappa is a notorious figure in Japanese folklore that lives near small bodies of water. They look a bit like a turtle that walks upright, but with an indent on the top of their head that holds a pool of water. Where things really get strange is his habit of carrying around a cucumber (his favourite food) while luring unsuspecting people and livestock to their death by drowning. More details of the kappa can be found on the internet.

Inexplicably, some of the Knifewear staff have taken to asking the ill-advised question: "What would Kappa do?"

If you'd also like advice from a Knifewear staff member posing as a weird lizard-man I mean The Kappa, email them at kappa@knifewear.com.

Dear Kappa,

I finally broke down and treated myself to the most beautiful knife ever—a Hado Sakai Sumi gyuto—I can't imagine a life where I have to go without using this to prepare my meals. For the first time in my kitchen life, I feel complete; there is no veggie I can't chop, no turkey I can't carve, or pie I can't bake.

Fast forward a few weeks to our first big dinner in forever. A gorgeous prime rib, roasted a perfect medium, horseradish and yorkshire pudding—all the trimmings—everyone was there. My folks and in-laws mingled seamlessly, no colourful opinions made it to the table, and everyone stayed upright. The perfect evening until it came time to do the dishes...

Our mums volunteered to wash up while our dads shuffled a deck of cards. A few hands of Euchre and Wisers later, everything was taken care of. We eventually said goodnight, closed the door, and fell to the couch. A glass of water before bed and I unknowingly wandered into the scene of a crime most foul—the once-gorgeous blade dumped in the drying rack on a now-broken tip alongside pedestrian cups and plates. The previously gleaming shirogami now pocked with rust—and the handle, once a proud and mighty oak, paled with dishwasher and desperate for beeswax.

Can my precious gyuto be saved? Is there even fair judgement for such horrendous crimes? Should I bother ever seeing my family again? Is forgiveness an option? Will I learn to love again?

What would you do, Kappa?

Sincerely,
Tears Don't Wash The Rust Away

TDWTRA,

Vengeance—learn the taste of blood, devour their irony liver, rip their shirikodama from their bowels, wait a second... Did you say your Mom wrecked your knife while cleaning up your kitchen after dinner? Maybe we should focus on getting it fixed up before we resort to revenge-fueled cannibalism. Forgiveness is a far cry from a gluttonous rage but we shouldn't eat our moms over rusty knives.

Easiest solution is to bring your gyuto to be repaired. Knifewear staff can grind that tip right, scrub the rust away and give your cherished kitchen knife a relaxing spa day. It might look a little different than brand-new when you get it back, but it'll be amazing and the edge as good as new.

Feel like tackling it on your own? Start by dealing with the rust—Bar Keeper's Friend and a dish towel should handle the tarnishing well enough—use a light touch and be patient; aggressive scrubbing will leave you with a bunch of scratches to fix later. If the rust has bored deeper into the steel than what I think an evening drip-drying will allow, you might need some more gear and learn how to thin your knife. A busted tip is relatively easy to repair by using the coarsest stone you have to reshape the blade along the spine... You should probably just watch these videos and get to work.

Keep your noggin moist and don't eat your Mom,
Kappa



While we spend a lot of time at Knifewear discussing knife-making and food cultures in Japan, there are other aspects of Japanese life that we also appreciate. For a lot of Westerners, hearing “Japan” and “wrestling” in the same sentence means “Sumo”. Or... maybe you are one of the many many fans of “Puroresu” outside of Japan. This is the Japanese answer to the theatrical pro-wrestling made popular by the WWE in North America.

Think you know your aikiri from your arambar? Confident you can spot your puroresu from your petty knife? How about The Nature Boy vs. Natural Stones?

It’s time to put your knife and kayfabe knowledge to the test! Identify whether the following statements are related to the world of knives... or the world of Japanese pro-wrasslin.



by Matt Drury, Calgary

1. Minoru Suzuki Wrestler lovingly known as “Murder Grandpa”
 Yamagata-based blacksmith specialising in sickles and semi-single bevel knives

2. Terayusa Fujiwara Revered blacksmith creator of some of the best knives in the world
 Technical mat-based wrestler credited with inventing the Fujiwara Armbar

3. Kei Kobayashi Knife sharpening guru specialising in super thin knives
 “Strong style” veteran

4. Burning Hammer Devastating head drop
 Japanese blacksmith documentary by our very own Kevin G.D. Kent

5. Kau Kong Chopper Loving nickname for Ric Flair when overseas in Japan
 Bone crunching cleaver

6. Hiroshi Tanahashi 8-time IWGP Heavyweight Champion and president of New Japan Pro Wrestling
 Governmentally decorated co-founder of Takefu Knife Village

7. Takumi Ikeda Rugby playing, knife forging beefcake
 Master of the chickenwing arm lock

8. Naruki Doi Youngest of the legendary Doi forging dynasty
 Match of the Year winner and tag team specialist

ANSWERS

1. Wrestler. Our sickle making friend is Tsukasa Suzuki!
2. Blacksmith, master of the Denka Inei Yoshitaki Fujiwara (no relation) was the inventor of the Fujiwara Armbar.
3. Sharpener. Kei Kobayashi loves to work with hard steels and give a luxurious feel to all his knives!
4. Head drop! It’s a move favoured by Kenta Kobashi.
5. Cleaver. The Kau Kong Chopper is a chinese style cleaver by CCK. I reckon Ric Flair needs one though.
6. Wrestler! Takefu founding father and Order of the Sacred Treasure recipient Hiroshi Kato-san fits the bill for the latter.
7. Blacksmith. Takumi Ikeda start a fight with him, being both a blacksmith and a rugby player = a pretty hench fella!
8. Wrestler. Our favourite Doi is Itsuo Doi, who makes the Guren and Genbu knife lines. Pure class.