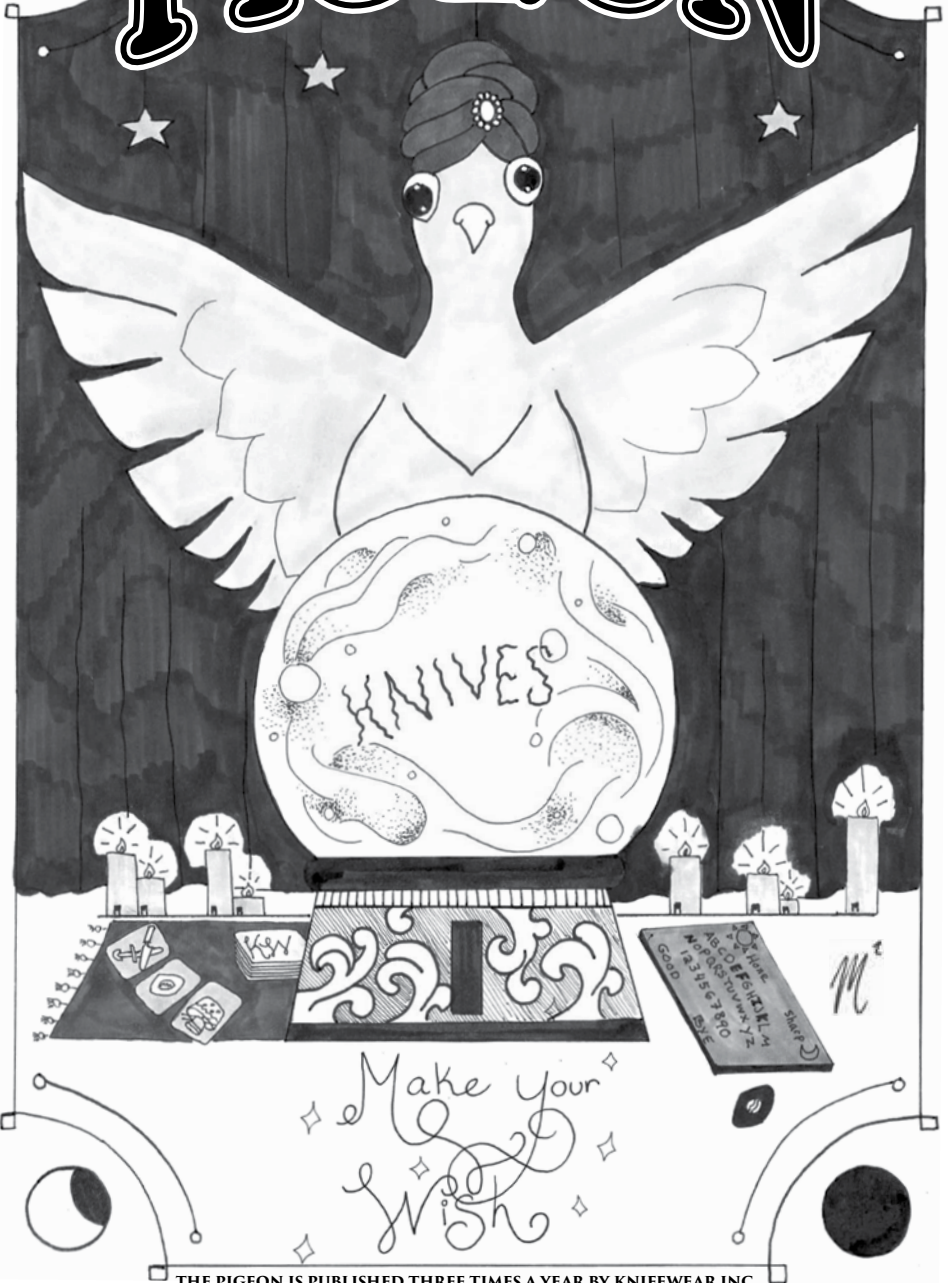


EDITOR: CHRIS LORD PUBLISHER: KEVIN KENT CONTRIBUTORS: BEVIN BENT, MADDIE MCCULLOUGH, NATHAN GAREAU, KEVIN KENT, CHRIS LORD, KEN RICHARDSON (C/C), AND OWEN WHITTINGER

THE

№ 4

PIGEON



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

Cover illustration by Maddie McCullough, Toronto

Spoons 'n' Toons

by Owen Whiting, Vancouver

Refused
"The Shape of Punk to Come: A Chimerical Bombination in 12 Bursts" (1998)

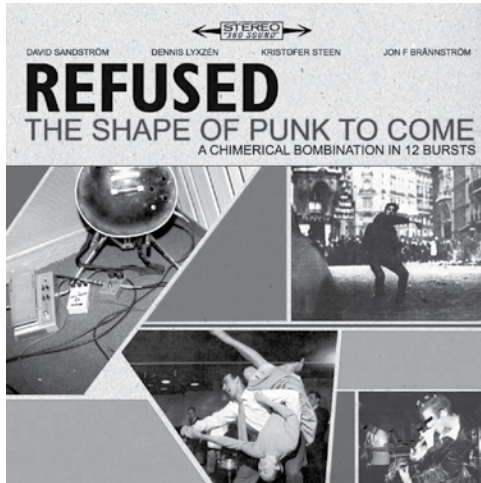
1998—The Offspring released "Americana". Its lead single was "Pretty Fly (For a White Guy)" and as the target demographic of "12 year old boy", I can't overstate how huge it was. "Americana" sold millions but left a low watermark for punks; I grew up on Blink-182, Lagwagon, and Millencolin. But are they punk? I'm just a knife schlub that loves Tony Hawk soundtracks. Would Swedish hardcore royalty, Refused, call it punk? I suspect not.

In the extensive liner notes of "The Shape of Punk to Come", Patrick T. Daly supposes "What are they doing?" might be

a question that is asked after the first spin of this record". Refused formed in 1991 in Umeå, Sweden, by Dennis Lyxzén, David Sandström, Pär Hansson, and Jonas Lindgren. They owned the hardcore scene, earning cred from manic performances, and a commitment to anarchy. Between 1993-1997, they released a handful of EPs/LPs including "Songs to Fan the Flames of Discontent"; while solid, their work wasn't setting fires, and the band felt they should be pushing the genre forward. Liner notes of Shape explain that, "...musicians, to

be true to themselves, have to expand in new directions". Traditional hardcore became so well marketed that they needed to make a change. Time to do something truly "punk" and turn the genre on its ear.

"The Shape of Punk To Come: A Chimerical Bombination in 12 Bursts" is one of the most "punk"



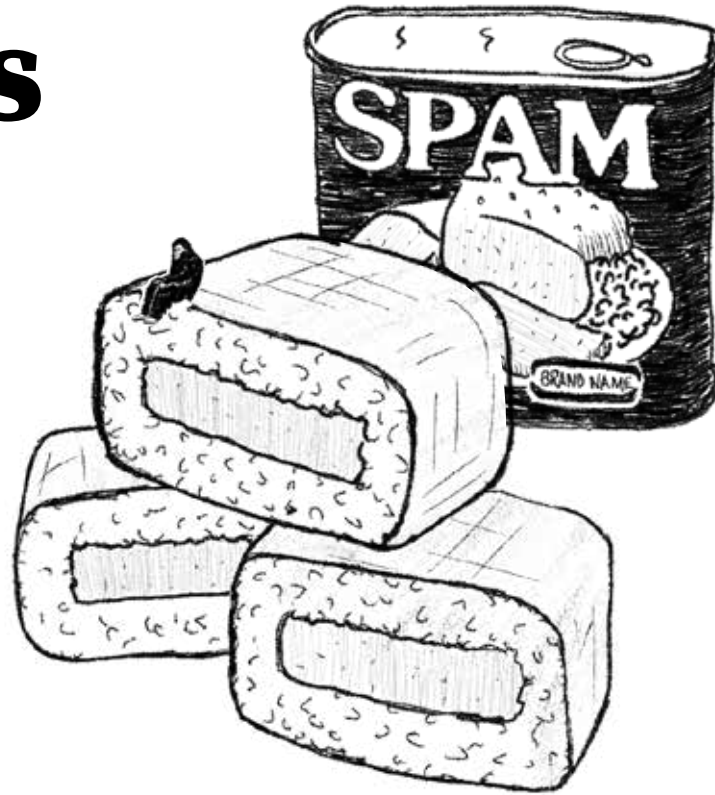
records of all time. Refused incorporated techno, jazz, metal, and the avant garde in an act of rebellion, revolution, and creative expression. It slaughters the rules and opens with "Worms of the Senses / Faculties of the Skull" - an homage to Ginsburg's "Howl". Lyxzén's opening lines - "[They] told me the classics never go out of style, but they do, they do. Somehow, baby, I never thought that we [would] too..." turned heads and not all in a complimentary way. Daly writes - "It can be quite disappointing to get a band's

new album and it's different in a way not approved of... once this difference exceeds the acceptable limit then a fan can do one of two things: move with the band, or let the band move past them". Like any art that puts creative desires before the fan's expectations, the album was polarizing—if your goal is to please your fans, you will fail to make any kind of lasting impact. The album was a far cry from the baggy-jean hardcore of just a few years ago—not an accident—many fans, and the record label, were not pleased.

My review is short: "The Shape of Punk to Come" whips ass. Punk fans were not so open to electronic and jazz tracks on a hardcore record

though nowadays, it's not unusual to explore multiple genres on the same record, or even song. The synth breakdown in what is easily their most popular song "New Noise" is pretty commonplace today, but I would bet dollars to donuts that it's the first time a sequencer appeared on a release from Epitaph.

While "The Shape of Punk to Come" was misunderstood by many upon release, it's now considered a quintessential punk album. Musically and stylistically, it holds up in an almost uncanny way. Their predictions on "the shape of



punk to come" may not have been completely accurate, but they weren't that far off. It is an uninhibited record - the band gives in to artistic desires outside of what anyone expected in 1998, and the results were electric.

Part way through their miserable US tour, Refused broke up on stage—residential basement—while the band was playing "Rather Be Dead", cops raided the illegal venue. They canceled their dates, and wrote a manifesto expressing their disdain with the commercialization of hardcore counterculture. Prognosticated by the 9th album track, "Refused [Were] Fucking Dead," a fitting ending—Swedish hardcore anarchists pushed boundaries and the spirit of punk so far that they couldn't keep it together. The band became legends as

accidental PR often turns out to be the most effective.

They got back together, went on a huge world tour, wrote, and recorded a new record. I saw them in 2012; they were maniacs, the songs ripped, and the lyrics, unfortunately, were still relevant. It's rare that a legendary band, famous for imploding on tour for an underappreciated album, comes back and says "We rule, we were right, and you're welcome". As of 2024, they've left the spotlight again but with less chaos.

In honor of their visceral, genre hopping, rule breaking, Chimerical masterpiece, let's cook up a several headed concoction of our own. Fuck it - let's listen to Refused and make Spam Musubi. 🍣

Spam Musubi

- 2 cups uncooked Sushi Rice
- ¼ Cup rice vinegar
- ¼ cup silver swan soy sauce
- ¼ cup oyster sauce
- ½ cup sugar
- Thumb sized hunk of ginger, grated fine
- 1 can of Spam
- Neutral oil
- Toasted nori sheets

Cook rice according to package directions in a rice cooker. Get a rice cooker. Have some respect for yourself and for your rice. If you refuse to get a rice cooker, you're just gonna have to figure this out for yourself.

While rice is cooking (in the rice cooker, right?), crack open that delightful can of spam and cut it into 7 or 8 pieces lengthwise. Stir together ginger, soy sauce, oyster sauce, and sugar until completely dissolved and marinate your spam in that tasty goop.

When the rice is done, stir in the vinegar and set rice aside to cool on a large plate or sheet pan. Allow to come down to room temperature, but do not refrigerate!

Once the rice is cool enough to handle, sear your marinated spam in neutral oil until it's looking a little bit crispy. Maybe about 2-3 minutes per side. Set it aside.

Sushi time! Ever made sushi? It's pretty easy, and there's lots of ways to do it. I like simple things. Place a nori sheet onto a flat work surface, shiny side down. Spread a thin-ish layer of rice on the nori, but not all the way to the top. Place the spam on top of the rice at the very bottom. Roll it up and cut off the ends. You can now slice it into little maki pieces, or just eat it like the dirty little musubi log it is. Soy sauce and wasabi and ginger are optional. Enjoy!

You'll want to save this recipe →

Christmas Gift Guide

by Nathan Gareau,
Calgary

Gift-giving isn't supposed to be competitive, but I sure like to win. The joy I see on the faces of my loved ones is second only to the joy I feel when I come to their house months later and see the cool thing I got them getting put to use in their kitchen. And that's where nearly all the gifts I buy end up, the kitchen.

I'll be honest, the fact I work at Knifewear is a big part of why I buy everyone knives and cookware, but it's also the simple fact that everyone cooks. If someone doesn't like cooking, quality gear will make them dislike it less, and if they love cooking, a quality knife or frying pan will turn each meal into a celebration! With that in mind, these are my favourite things to buy my loved ones during the holidays.



BOOS BLOCKS (\$130-160)

When you have a great knife, a great cutting board only makes sense. Wooden boards ward off bacteria, last forever (with a little maintenance), and are gentlest on your knife's edge—meaning that it'll stay sharper for longer.

One of our new favourites got started in 1887, making John Boos one of America's oldest manufacturers of butcher blocks! Sustainably sourced wood and well-kept staff have seen these folks through two world wars and The Great Depression. Their blocks have since become world-renowned, a favourite of celebrity chefs and home cooks who just want an outstanding cutting board.



CHIBA QUIRELOIS MANDOLINE (\$68)

The name Quirelois is pronounced "Ki-re-lu-wa", and in Japanese it means "OMG it is shaaaarp". This mandoline is super versatile, wicked sharp, comes in hot pink (tan and black too for the less adventurous), and a pair of serrated combs to cover your juliennes, shoestrings, and batons.

Obviously this is a great gift for someone with too many fingertips — make sure you show them Nathan's video on how to use one of these guys safely. It'll save you dipping into the First Aid kit.



KUMO

GOMA

KIRAMEKI IRON PANS (\$35-45)

Kirameki frying pans are traditional restaurant-style frying pans, kicked up a notch with their "magma plating"; a textured surface on the pan that helps create better seasoning and improves the pan's non-stick qualities. They're excellent for cooking eggs, stir-fries, and even searing protein!

Out of the box, these pans are also coated with a food-safe silicon layer to help promote a non-stick surface until your seasoning is built up over several uses. As with any frying pan, we don't recommend using steel wool to clean it but a tawashi brush that won't damage the seasoning.

KUMO/GOMA SANTOKU

The best knife to give as a gift has 3 qualities: it looks badass, is easy to care for and won't piledrive your credit card into oblivion — stainless steel knives with funky patterns are clear winners.

Haruyuki makes beautiful knives for the masses. Crisp tsuchime and wavy damascus on a western-styled handle wins over everyone instantly. Ask anyone at Knifewear which knife they buy as a present and 9/10 of them will hand over a Goma santoku (\$185).

Ikeda-san's Masakage Kumo (\$403) is a work of art. A pillowy nickel-damascus blade and octagonal cherry handle packs a punch well out of its weight class. Perfect for an avid knife collector or beginner.

A santoku is a great all-purpose knife for anyone and the Haruyuki Goma and Masakage Kumo tick all of those boxes easily. The only decision is which handle do you like better? 🐱

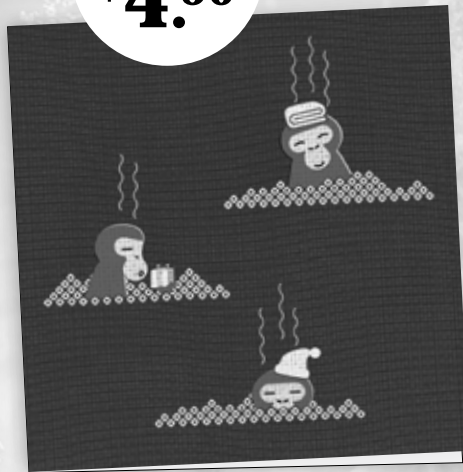
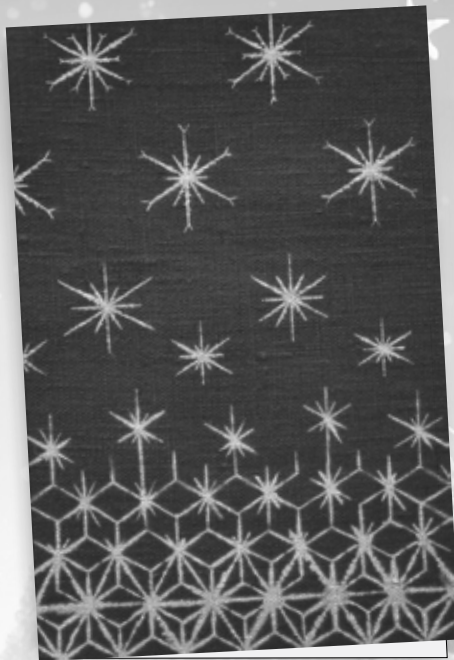
MEDIUM RARE KID'S APRON (\$46)

Got a tiny roommate (or kid) who makes a mess everywhere they go but is desperate to help in the kitchen? Odds are there is an apron in their favourite colour from Medium Rare. Pair it with a Tojiro Child's Santoku (\$36) and a Food Scoop (\$18) to trick them into actually helping out for a change — go nuts and get a matching one for yourself.



Knifewear Holiday Greeting Cards

ONLY
\$4.50



ADD A LITTLE KNIFEWEAR FLAIR TO YOUR GIFT

Available in-store and online at knifewear.com.



Nikujaga = Niku + Jagaimo = Meat + Potatoes

words and photos by
Chris Lord, Ottawa

Everyone from everywhere has their version of meat and potatoes. The Irish stobhach, the French pot-au-feu, German pichelsteiner, Norwegian f arik al and a Newfie's Jigg's Dinner are all variations on the theme. Some would have you believe that it took a Japanese Admiral to demand an English beef stew from his cooks to bring this combination to Maizuru, Kyoto, and others would argue it was Kure, Hiroshima. I think it just makes sense.

While you could do this in a standard pot (Yukari in Ottawa says a lot of folks just use their rice cooker), I opted to bust out the donabe (a traditional clay pot for hotpots) and take it slow. The following is less of a recipe and more of a soup philosophy for getting an easy dinner on the table.

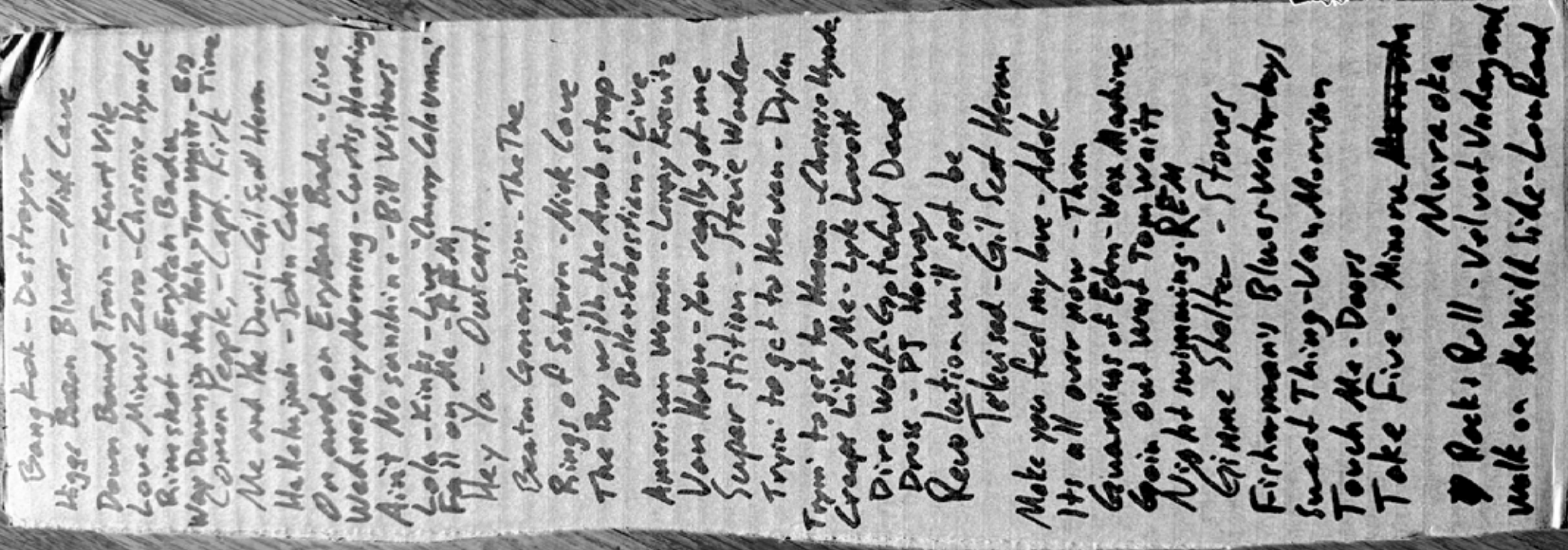
- **Green Vegetables** — snow peas, snap peas, asparagus, fiddleheads, string beans, bok choy; what's in season, what looks good, and what do you like? Blanch in boiling water and keep to the side until the end.
- **Onion** — peeled, halved & 1/2" wedged
- **Meat** — ribeye, beef chuck, lamb shoulder, or pork belly as thin as you can get it; ground anything if that's all you got; shiitake, king eryngiis, or portobello if you must.
- **Potato** — Yukon Golds peeled & quartered
- **Carrot** — rangiri-style; don't be ashamed if you have to look it up
- **Shirataki Noodles** — rinse 'em, chop 'em in half, and cook 'em like the bag says; keep cool for later.
- **Dashi** — instant powder, homemade, or vegan; dealer's choice, it's just stock after all. Just enough to cover everything when the time comes.
- **Seasonings** — mirin, soy, sake, & sugar. The right amount of each according to you; start small, you can always add more but you can't take it out.



songs in the key of sharpening

words and photo by
Kevin Kent, Calgary

My collection is made of eclectic, amazing knives. Knives that are “entry-level” to rare one-of-a-kinds, basic blue collar knives to sexy and over-the-top beautiful, standard to exotic. A good playlist is the same.



Bangkok - Destroyer
Higge Bacon Blues - Nick Cave
Down Bound Train - Kurt Vile
Love Minus Zero - Christine Hynde
Rim shot - Erykah Badu
Way Down by the River - Tom Waits - EG
Common People - Captain Kirk
Me and the Devil - Gil Scott Heron
Ma Kahaiah - John Cale
On and on Erykah Badu - Live
Wednesday Morning - Curtis Harding
Ain't No Sunshine - Bill Withers
Lola - Kinky - Lying - Cherry Cole
Fit it on the - REM
Hey Ya - Outkast
Beatles Generation - The Beatles
Rings of Saturn - Nick Cave
The Boy with the Arab Strap -
Belle & Sebastian - Live
American Woman - Lenny Kravitz
Van Hoban - You really got me
Superstition - Stevie Wonder
Tryin' to get to Heaven - Dylan
Tryin' to get to Heaven - Carlos Lynde
Creeps Like Me - Lyle Lovett
Dive Wolf - Go ahead Dead
Doris - PJ Harvey
Revolution will not be
Televised - Gil Scott Heron
Make you feel my love - Adele
It's all over now - Thom
Guardians of Eden - Wax Machine
Goin' out with Tom Waits
Night swimming - REM
Gimme Shelter - Stones
Fisherman's Blues - Waterboys
Sweet Thing - Van Morrison
Touch Me - Doors
Take Five - Miles Davis
Pact: Roll - Velvet Underground
Walk on the Wild Side - Lou Reed

I try to strike a balance of quirky but accessible music, crowd pleasers, covers, and classics while mixing in lots of genres:

- Fan favourites like Hey Ya by Outkast. Everyone likes that song. If you put it on, and someone isn't dancing, we shouldn't be their friend.
- Unlikely, unusual covers of well known songs. The Man in Black's Ring of Fire by Social Distortion or Lenny Kravitz's version of American Woman are not to be messed with.

- Eccentric and approachable like Nick Cave and The Bad Seeds, Destroyer's Rubies album, Tom Waits' Big Time, and Face Your Fear by Curtis Harding. Your mom might not know it, but she's guaranteed not to hate it.
- Classics that everyone knows like Gimme Shelter by the Stones, Ain't No Sunshine by Bill Withers, and Marvin Gaye's What's Goin' On.
- Mix it up some and grab songs from all sorts of genres—Willie Nelson with Erykah Badu is as good as chocolate and whiskey, Captain Kirk's spoken word version of Common People plus Jerry Garcia singing about card-playing wolves equals a good time.



Some things don't go over so well 'round here. Casey Kasem's Weekly Top 40, Stadium pop country, ultra-aggro metal or whiny pop-punk, and The BareNaked Ladies (unless one of the members is present) are best avoided on something as expertly curated as your playlist—your friends aren't made of gingerbread, so don't play them cookie-cutter tunes.

If it's within 37 days of December 25th, don't bother with a bespoke playlist. Bob Dylan's Christmas in The Heart will suit any occasion. 📖



<https://open.spotify.com/playlist/0JU1145VaZabVEpx24Gt1q?si=b708449726354e06>

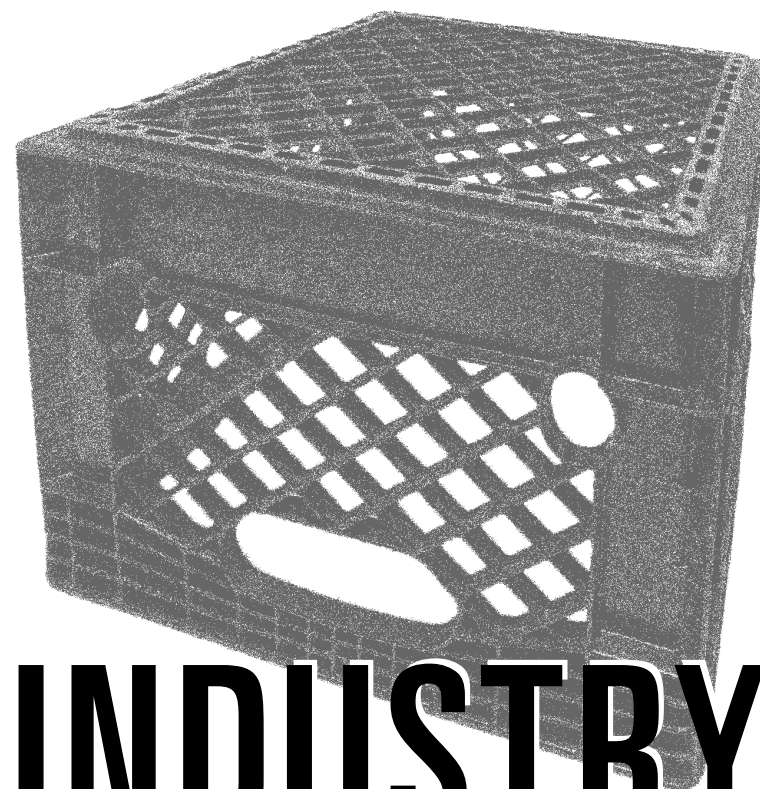
HOW TO DO IT:

1. Prepare everything. Mise en place folks!
2. Sauté the onion wedges and meat. Cook the pink away and dump into a room temperature donabe.
3. Gently add the spuds, carrots, and noodles. Don't stir too hard, you'll bust everything up.
4. Barely cover the solids with your dashi; bring to a simmer.
5. Skim the broth of any fat and scum, add your seasonings and cover with a drop lid (otoshibuta). Simmer for 15 minutes or until a skewer easily pierces a potato.
6. Leave it covered, remove from the heat for 45 minutes to an hour; even overnight works, these things always taste better on day 2.
7. When time to serve, cover and reheat over a medium heat. Add the green veggies at the end. Make sure you get a little bit of everything in the bowl.
8. Eat up! 🍴



TIPS:

- Use a paring knife to trim away any sharp edges from the potatoes (mentori). These rounded pieces are less likely to crumble in the pot and look really slick.
- Cut all of the veggies to be the same size so they cook at the same rate — not really a tip, more of a life choice.
- No drop lid? No problem! Use a circular piece of parchment paper to achieve the same thing — in culinary school we call it a cartouche.



INDUSTRY MONDAYS

Every Monday chefs and cooks get 1 *free* knife sharpening per person, per week*

*Single bevels and repairs excluded.

ALL KNIFEWEAR LOCATIONS ACROSS CANADA
CALGARY EDMONTON OTTAWA TORONTO VANCOUVER

Knife #1: The knife you plan to use the most, likely a Haruyuki santoku.

Knife #2: If your first knife was Batman, this knife is Robin. A sidekick to optimize kitchen utility—smaller, agile, and sharper than Burt Ward's puns.

Knife #3: "I wish my knife was a little bit taller, a little bit flatter... these red pepper paper dolls and scallion accordions are killing me." It's nakiri time.

Knife #4: You've been wondering if you could handle a larger gyuto. The answer is yes and you'll love your new 240mm Kuroshu from Masashi-san.

Knife #5: If you had a knife for butchering chicken, you'd probably butcher more chickens. Whole chickens are cheaper, therefore this knife will pay for itself in no time. Now the question is, is it going to be a cosmic-handled Nigara or the tried and true Moritaka Ishime?

Knife #6: This one is for when you carve the roast beast that makes your Aunt Judy realize that you're a better cook than her.

Knife #7: Carbon steel isn't that big of a pain to deal with. You're already using a cast iron pan and those Sumi ko-bunkas from Hado would be perfect for the bacon and pickles you put in your famous potato salad.



A Reasonable Start

- 210-240mm Gyuto
- 120mm Petty
- Nakiri

How One May Build a Knife Collection . . .

by Chris Lord, Ottawa



Sushi Collection

- Petty
- A deba (or two)
- A yanigiba (or two)
- Usuba

Knife #8: Your favourite blacksmith is visiting the closest Knifewear and he's engraving the first handful of knives for customers. It would be rude not to get a new one.

Knife #9: This little bird's beak Tojiro is only for hulling and slicing strawberries. No one else even thinks about touching it.

Knife #10: Imagine if that first santoku you bought had a cool bunka tip...

...

Knife #18-27: You bought a knife for someone else's birthday/wedding/anniversary/etc. and clearly deserved a little treat.

...

Knife #31: What knife collection is complete without a Satoshi Nakagawa honyaki knife?

Knife #32: Technically a pair of pruning shears, but come on, they're Shirogami #2 and made by hand.

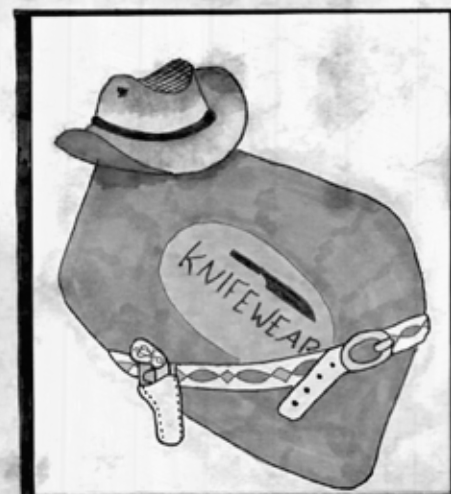
Knife #33: There's no such thing as too many petty knives.

...

Knife #46: Tinker Knives just released a run of Sharktooth debas, Chibi-Tanks, and Sasquatches. @knife.nerd doesn't even have one of those.

Knife #47: Do you really need an excuse at this point? You're an artist and no one would accuse Van Gogh of having too many brushes. 🗡️

WANTED



"CRUSTY" PANSCRAPER BITS

Known Accomplices: Counter tops, pans, Dishwashers, Cast iron

Wanted on account of Pan rustling, Multiple counts of harrasing stuck bits, Fraternizing with bowls and dishware
Illegal panhandling.

by Maddie McCullough, Ottawa

Knifewear Pan Scraper available online and in-store. (\$2.50)



NIGARA HAMONO VISITS CANADA

by Nathan Gareau, photos by Ken Richardson of the CJCA



(this photo is by Nathan Gareau)



When most *gaijin* think of Japan, a samurai wielding a shiny hand-forged sword usually comes to mind. While certainly a stereotype, handmade swords are a huge part of culture in Japan, especially for knife-makers. The Nigara family was one such family of swordsmiths in the region of Tsugaru. Today, Go Yoshizawa-san, 15th generation of Nigara Hamono and head blacksmith, utilizes skills and techniques passed down in his family for over 350 years to forge stunning kitchen knives that we are proud to carry at Knifewear.

When his uncle, head of the company, fell ill in 2011, Yoshizawa-san dropped it all and returned to Aomori to take up the family business. He started making blades with very traditional steels (Shirogami and Aogami), but noticed the emerging demand for knives of modern stainless like VG10. First attempts were, in his words, an absolute disaster. This newfangled steel presented a much larger challenge than expected but he never gave up on creating something new. Today, Yoshizawa-san is training several apprentices to carry on his family's legacy, all the while forging one of a kind masterpieces and taking the time to visit us in Calgary and Edmonton.

Yoshizawa-san's trip to Canada started off rough—a cancelled flight made for a midnight arrival—things turned around thanks to strong coffee and sweets, and a quick tour of Inglewood,

where he personally tuned up a Kat-restored Troll Killer Sakimaru. On a borrowed anvil in High Line Brewing's parking lot, Yoshizawa-san hammered out a damascus billet, crafting the bevel on a sakimaru blade while 60+ onlookers drank beer, ate hotdogs, and studied his craftsmanship in near silence. Local Japanese businesses and pals Matsukaze Tea, Kawayo Miso, Yamnuska Mountain Tours, and Calgary Japanese Community Association were on-site to keep the party going—Consul General Wajima Takehiko even made an appearance! After a pint or two, one of the day's blades

north without delay, and hit Knifewear Edmonton and from 1-6pm, local chefs and cooks enjoyed the usual 1 free knife sharpening they get every Monday—a lucky customer snagged that restored Troll Killer that Kat & Yoshizawa-san worked on—Medium Rare showed off their Canadian-made aprons and chef wear, while folks enjoyed treats from the Art of Charcuterie, Donuts from the Donut Mill (obviously), and a pig-butchery demo by Mike of Modest Meats (a highlight for our Japanese guests). Witnessing such a large piece of meat being broken

down is exceptionally rare in Japan, so there were questions about butchery knives. Who knows, maybe it'll lead to something exciting in the future. After Adam locked up the shop, everyone enjoyed tasty morsels from Modest Meats grilled on the konro. There may have been vegetables, I cannot confirm nor deny.

A huge thank you to our guests from Nigara Hamono. It was such a treat to host them, and they were beyond delightful. I hope to see them again soon, and I can't wait to see how the beautiful foothills of Alberta inspired Yoshizawa-san's knife making. If you want to see their visit for yourself, check out our recent video about their visit on the Knifewear YouTube Channel! 🍷



was gifted to a young Calgary blacksmith, Hudson Torrens, to polish, sharpen and handle for an exciting addition to this year's Fall Garage Sale.

Still stuffed from a 34 oz porterhouse at Vintage Chophouse, the gang hit Highway 2 to Edmonton for a very special Industry Monday. It would be rude not to stop at the Donut Mill (Red Deer) and show our guests the holiest place in Alberta. I showed extreme restraint and only kept one of the four dozen donuts I purchased for myself. We journeyed



The Sasquatch Knife

The Primitive Tool of Canada's Favourite Cryptid

by Bevin Bent, from parts unknown



fig. 1: A Sasquatch knife specimen on display at the Sasquatch Museum of Radium

The sasquatch has roamed the Western side of North America for centuries—its name derived from the Salish word *se'sxac*—long before European colonists' arrival on Turtle Island. Much important anthropological work documents the lives, history, and mating habits of the wild sasquatch, but those studies miss a key component of daily life—cooking. It's a little-known fact that sasquatches are among the few cryptids that prepare meals in a kitchen; the Point Pleasant Mothman, chupacabras, and certain Icelandic gnome cultures practice cookery methods similar to humans. Rumours tell that Japanese Oni enjoy a fatty tonkatsu ramen, and the Loveland Frogman of Ohio predictably prefers a tater tot casserole.

The Sasquatch kitchen is simple compared to our own, featuring the essential tools and seasonings, with little else. Frequent flavours include wild mushrooms, juniper berries, a variety of pine by-products and wildflowers; cookware, equally limited to a basic set of essentials; an earthenware pot for boiling water, a flat, heavy stone for a griddle, a crudely carved wooden spoon, and a hefty, multipurpose knife. Sasquatches have exceptionally thick skin on their hands, likely making them very resistant to heat, not unlike a grizzly steakhouse cook flipping ribeyes and filet mignons bare-handed.

While they vary considerably, Sasquatch knives are characterized by a fairly straight spine, an ostentatious curved blade, and an exceptionally robust, weighty blade — deliberately handled with a simple piece of hardwood gives a significant forward balance. Confusingly, when tested in a lab, these knives always seem to be forged from high-end Japanese steels such as SLD or stainless-clad aogami super; steels exclusively produced in Japan. Many sasquatch knife specimens far predate the creations of these steels and it is widely speculated that billets of raw material washed up in the Pacific Northwest to be forged by Sasquatch blacksmiths. Less credible thinkers believe that Sasquatches developed dimension-spanning trade routes with

Japanese Kappa, trading wild Canadian cucumbers for these highly sought-after kitchen knives.

It's unlikely we'll ever know the full story.

Despite an unusual design, these blades excel at general butchery of animals caught by the Sasquatch, chopping roots and vegetables, and even crushing aromatic ingredients. As a peaceful species, it's unlikely that these blades are ever used for violent means.

Sasquatch knives are rare as sightings of the namesake cryptid itself, but they do occasionally make it into the hands of humans. When they do end up on the open market, they're snatched up by avid knife collectors and bigfoot advocates, often displayed as outstanding examples of the rich Sasquatch culture.

I have a couple in my personal collection, and I urge you to grab one as you likely won't get the chance again.

Happy hunting! 🐾



fig. 2: A modern re-creation of a traditional Sasquatch kitchen. Credit: The Sasquatch Re-Enactment Society of Surrey