

Beasts for Feasts

With the holidays nigh, here are some blades that will help top off your festive meals

Company: Hattori
Knife Name: FH-7 Gyuto 240mm
Blade Steel: VG-10 cobalt stainless
Rockwell Hardness: 60-62 Rc
Blade Length: 9.45"
Handle: Black Micarta® w/stainless steel rivets
Construction: Full tapered tang
Bolster: Stainless steel
Overall Length: 14.9"
Back Story: One of several knives designed for Hattori by a committee of Knifeforums.com members that includes professional and home chefs
MSRP: \$355



The Hattori Gyuto will make short work of your main holiday entree.

Maker: Todd Begg
Name: Zombie Cleaver
Blade Material: A2 tool steel
Blade Length: 7"
Handle: G10 and ironwood w/gold screws
Construction: Tapered tang
Miscellaneous: Jeweled ice texture, sheath (not shown) by Al Warren; photo by Mitch Lum





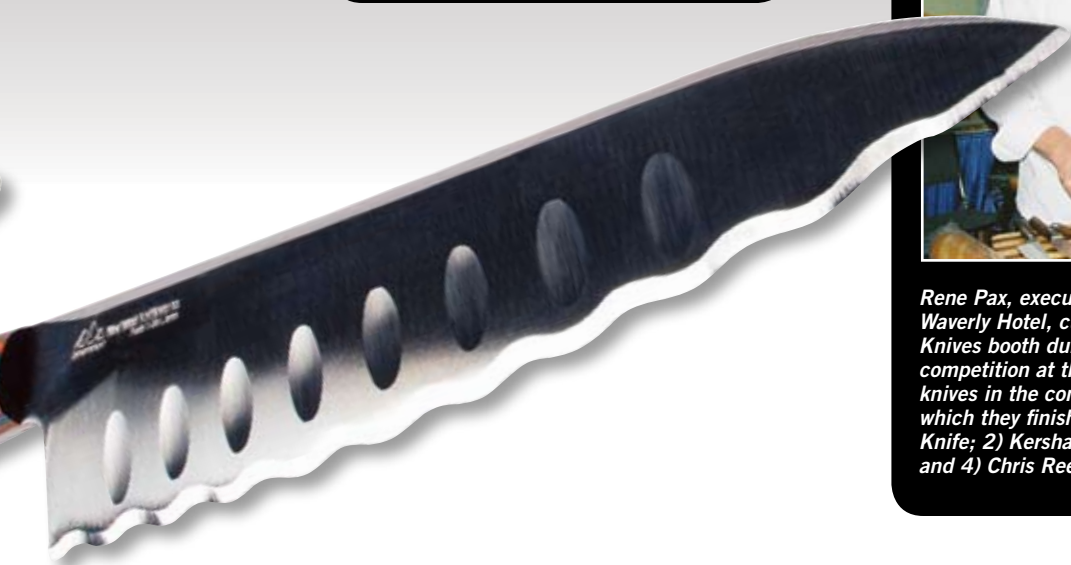
Company: Boker
Knife Name: Damast Olive V
Pattern: Bread knife
Blade Steel: Damascus
Blade Length: 9 1/8"
Handle: Mediterranean olive wood
Weight: 4.5 ozs.
Overall Length: 14 1/8"
MSRP: \$189.95



Company: Al Mar Knives
Knife Name: Ultra Chef Gyuto Knife
Pattern: Chef's knife
Blade Steel: 33 layers of stainless steel surrounding a cutting core of VG-10 stainless w/a Rockwell hardness of 60-62 Rc
Blade Length: 9.5"
Handle: Stainless in a hollow, one-piece construction
Special Feature: Hand sharpened
MSRP: \$299



Company: New West
Pattern: Super Bread Knife
Blade Steel: A-8
Rockwell Hardness: 58-59 Rc
Blade Length: 9"
Edge: Wave serrations
Handle: Peacock Fusionwood
Special Feature: Design allows room for your knuckles on the cutting board; "kullens" or dimple grinds on the side allow the blade to pass through food cleanly/prevents food sticking to it
Overall Length: 14"
Sheath: Embossed leather (not shown)
MSRP: \$179



Rene Pax, executive chef of the Renaissance Waverly Hotel, cuts ham chunks at the Chris Reeve Knives booth during an impromptu kitchen knife competition at the 2009 BLADE Show. The kitchen knives in the competition—including the order in which they finished—1) New West Super Bread Knife; 2) Kershaw Shun; 3) a Murray Carter model; and 4) Chris Reeve Knives Sikayo.

Maker: Murray Carter

Pattern: Right-handed damascus *yanagi-ba* (sushi chef's knife)

Blade Material: Outer laminate is 576 layers of *gukunantetsu* (mild steel) and 15N20 Swedish steel; core is 160 layers of Hitachi Blue steel and White steel

Handle: Ironwood and mammoth ivory

Bolster: Nickel silver

Overall Length: 18.75"

Saya (scabbard): Ironwood

Maker's List Price: \$4,000



Company: Messermeister
Line: Meridian Elite-forged
Model Number: 3000-2KWB
Patterns: 8" carving knife and 6" straight carving fork
Blade Steel: X50 CrMoV15 stainless
Construction: One piece, fully forged
Edge: Hand polished "Elite"
Handle: Triple-rivet synthetic
Features: Bolsterless edge, extra-wide knife blade, ergonomic balance, polished spine and comes in a wood presentation box
MSRP: \$234





Company: Ontario
Line: Old Hickory
Pattern: Slicing knife
Model Number: 7015
Blade Steel: 1095 carbon
Blade Length: 8"
Handle: Hardwood
 w/compression rivets
MSRP: \$10

Company: Grohmann
Pattern: 213FT-8 Carving knife
 and 214FT-6 Straight Tine Fork
Blade Material: 4110 stainless
 (European equivalent of a U.S. 440 series)
Blade Length: 8"
Fork Length: 6"
Handles: Rosewood
Construction: Full tang
MSRPs: \$78.75 for the knife,
 \$40.25 for the fork and \$119.50
 for the set in a gift box



Maker: ABS journeyman smith
 Geoff Keys
Pattern: Kitchen chopper
Blade Material: A damascus of L6
 tool and 1084 carbon steels
Blade Length: 5.5"
Handle: Stabilized maple burl
Guard: Nickel silver and ebony
Overall Length: 10.75"
Maker's List Price: n/a



*For the contact information for the knives
 in the story, see "Where To Get 'Em" on
 page 97.*

BLADE

Company: Chef's Choice
Pattern: Dimpled Slicer
Blade Length: 9"
Handle: Black polymer
Special Feature: Dimples on side of
 blade are designed to capture air, which
 reportedly reduces friction during slicing,
 promoting thinner and smoother slices
MSRP: \$164.99

