Gentlemen's Knives

Posted by leomitch - 06 Feb 2012 18:45

I looked at my collection the other day and saw a wonderful group of blades that one could rely on as back-up in any situation. Some are nigh on indestructible! Then I thought to myself, Leo, you don't need indestructible anymore, you need a knife for an old gentleman; one that you can carry without frightening everyone who sees it. I decided t take a look around and stopped short when I came to French knives from the city of Theirs in France. Oh my goodness! I found several knives immediately that screamed elegance and that one could use anytime in the kitchen or dining-room. The one I chose was Le Trappeur from Coutellerie Chambriard in Theirs.

Talk about service, I e-mailed the owner Philippe Chambriard on Friday evening last and had the knife today by noon hour. BTW DHL is so fast , they make UPS look like they are standing still.

The knife came in a beautifully designed leather case that is to die for.

The model I bought has wonderful Juniper slabs over stainless steel liners. Juniper has wonderfully variegated grain and has a delightful peppery smell. Did I say that the knife is completely hand-made an so no two are exactly alike? The craftsmanship is awesome, if I can use that overworked word. The back of the SS bolster has very artful file-work and the inscribed letter T that all knives made in Theirs carry.

The blade is elegantly shaped and razor sharp. I used it to cut some French baguette and some cheese for supper and nobody sucked in their breath like when I haul out one of my killing knives! LOL! The shape of the whole is exactly elegant and non-threatening.

Leo's

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Re: Gentlemen's Knives
Posted by jendeindustries - 09 Feb 2012 16:54

Wow!

If you keep this teasing up Mark, and I'll have to report the thread to Leo!!!

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Re: Gentlemen's Knives
Posted by leomitch - 10 Feb 2012 11:09

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jendeindustries wrote:

Wow!

If you keep this teasing up Mark, and I'll have to report the thread to Leo!!!

You don't have to report him! I see him and Mark I order you to...please stop because you are killing me here with your wonderful photography. Great stuff mate. Very impressive!

With appreciation

Leo the Francophile

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Re: Gentlemen's Knives
Posted by Jdee - 10 Feb 2012 19:51

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leomitch

That knife is so nice!

What a cool thread with all the super photos...

Thanks Jdee

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Re: Gentlemen's Knives
Posted by leomitch - 13 Feb 2012 05:18

For those who were wondering about this knife's stats, here they are:

-the 9 cm blade is made from Sandvik 12C27 Swedish stainless steel. This is the most used steel in all French knives. It is a happy-medium steel with good edge retention and easy to sharpen.The blade had a very sharp edge out of the box, but a few swipes on my large strop with Green Compound and it was extremely sharp. I will be putting my own edge on it after a bit, but for right now it is good.

-the bolster is stainless steel and the fit and finish is superior. The Juniper wood(I love the peppery

smell) and the steel mate nearly seamlessly.The lock mechanism in integrated into the file-work on the back-strap of the bolster. You can see it standing proud of the rest in the picture of the file-work. The blade opens manually and needs no nail-nick to do it as there is ample metal for one's fingers. The unlock is two-handed, press the unlock button with one hand and fold the blade with the other. Like many folding knives, one must be careful to not snap the blade shut sharply as there is a risk of the blade edge touching the bolster inside and possibly blunting the edge. This is the only flaw I have found in the knife and it doesn't bother me at all. I am scrupulous about my edges and that baby is closed softly each time and I constantly touch up the edge with a strop. Soon the WEPS will put an even sturdier edge on this knife.

-the closed length is 13 cm and the total length open is 22 cm. It weighs about 4 ounces.

All in all this is not only a beautiful knife and well crafted but it is made of the finest materials. Although it is labelled a 'gentleman's knife', it is sturdy enough to do duty around the campfire as well as the kitchen and dining table, provided one doesn't try to chop or baton wood as you would with a fixed blade. Unlike most of my knives, the women in my family love it because it is so well crafted and for once I didn't get, "What, another knife!" Instead an appreciative smile.

I have used it everywhere in the house from opening packages to thin slicing pork roast to butterflying chicken breasts and finally at the table with dinner. I love it! Try one, you could do a lot worse but not much better!

Leo

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Re: Gentlemen's Knives
Posted by mr.cheapguy - 15 Feb 2012 07:24

Beautiful knife. How much did it cost, and do they have a website?

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Re: Gentlemen's Knives
Posted by leomitch - 15 Feb 2012 09:08

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mr.cheapguy wrote:

Beautiful knife. How much did it cost, and do they have a website?

It is imdeed beautiful. It was 149 Euros when I got it... Google coutellerie chambriard. Money well spent. You can also get it at World Knives in the USA. www.worldknives.com/products/chambriard-...nife-2717-2688.html.

Good luck!

Leo

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Re: Gentlemen's Knives

Posted by leomitch - 24 Jul 2012 09:41

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I thought I had corrected this but I guess not. I stated that the Chambriard Le Trappeur used Sandvik 12C27 steel but really they used Sandvik 13C26 steel which is a slightly better steel developed by Sandvik for razor blades and high quality knife blades requiring a stainless quality as well as a sharp, edge retentive geometry.

Leo

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