

SCHRADE WALDEN Cutlery

Hand made in the U.S.A. by skilled American craftsmen.

THE WORLD'S FINEST KNIVES

When you buy a SCHRADE-WALDEN knife, you buy a practical knife made for a specific purpose and to be used for a lifetime. Over half a century of experience combined with incomparable hand craftsmanship give you a product that insures your choice for dependability—every time!

SCHRADE-WALDEN CUTLERY CORP. DIV. OF IMPERIAL KNIFE ASSOC. COS., INC.

No. H-15-WE 9 3/4" Long \$3.65 No. H-15 \$3.35	No. SS102 Sampler 4 11/16" Long \$4.35	No. SS105 Sampler 5 3/4" Long \$5.35	No. SS700 Sampler 4 1/2" Long \$5.35	No. 766-BL 3 1/6" long \$3.65
No. 137-L 8 3/8" Long \$3.95	HORTICULTURAL KNIVES * No. 716-I.P. 3 5/8" long \$3.95	No. 115-H.R. 8" long \$1.95	No. 234K 3 5/16" long \$3.95	No. 774 -ST 3" long \$3.35
No. 138-L 9 3/8" Long \$3.95 Bowie	* No. 173-WW 6 7/16" long \$1.60	No. 136-H.W. 4 7/16" long \$3.65	No. 236-ST 3 9/16" long \$3.95	No. 778-SS 2 7/8" long \$3.35
No. 141-L 8 1/2" long \$3.95	* No. 174WW 6" Long \$1.60	No. 163-H.W. 4 7/16" long \$3.65	No. 242 -ST 3 1/8" long \$3.65	No. 787-M.P. 4" Long \$4.35
No. 144-L 9 3/4" Long \$3.95	* No. 175-H.W. 3 3/8" long \$2.65 176-I.P. \$2.65	No. 204 SHA 3 3/4" long \$4.35	No. 272-ST 2 7/8" long \$3.65	No. 793-MP 2 1/2" long \$3.35
No. 147 LWE 8 3/4" long \$4.35 147-L \$3.95	* No. 182-BL 4" long \$2.95	No. 208-Y 5" long \$5.95	No. 293-ST. 3 7/8" long \$4.65	No. 804-ST 3 7/8" long \$5.95
No. 147-WW 8 3/4" long \$4.65	* No. 186-H.W. 4 7/16" long \$3.65	No. 218-MP 2 3/4" long \$3.65	No. 294-ST 3 7/8" long \$4.65	No. 805-WW 2 3/4" long \$2.65 \$5.35
No. 148LWE 9 1/4" long \$4.95	* No. 190-B.L. 3 1/8" long \$4.65	No. 219-ST 2 3/4" long \$3.65	No. 708-ST 2 3/4" long \$3.65	No. 808-ST 2 3/4" long \$4.65
No. 148-WW 9 1/4" long \$5.35	* No. 195-I.P. 3 7/8" long \$2.95	No. 225-H, ST 5 1/4" long \$5.95	No. 708Y 2 3/4" long \$3.65	No. 808Y 2 3/4" long \$4.65
No. 142-L 6 1/4" long	* No. 196-I.P. 3 7/8" long \$2.95	No. 233-ST. 3 5/16" long \$3.95	No. 735-ST 4 1/8" long \$6.65	No. 825-ST 3 9/16" long \$5.95





















RELATIVE SIZES OF KNIVES CAN BE ASCERTAINED BY COMPARISONS OF THE MEASURED LENGTH INDICATED NEXT TO EACH ILLUSTRATION.
ALL SIZES INDICATE OVERALL LENGTH OF FOLDING KNIVES WHEN IN CLOSED POSITION.

* KNIVES SO MARKED ARE HORTICULTURAL KNIVES FOR EXPERT GARDENING.

KEY FOR KNIFE HANDLES

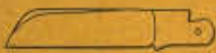
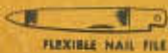












H.W. HARDWOOD	BL. BLACK PLASTIC	K. K-HORN
ST. STAGGED	Y. YELLOW	SS. STAINLESS STEEL
WW. WONDWOOD	I.P. IVORY PLASTIC	RP. RED PLASTIC
L. LEATHER	M.P. MARINE PEARL	H.R. HARD RUBBER

UNCONDITIONALLY GUARANTEED AGAINST DEFECTIVE WORKMANSHIP AND / OR MATERIAL—FOR LIFE.



No. 832 - WW 3 5/16" long \$4.95 	No. 879 - ST 4" Long \$5.35 	No. 827 - SS 2 7/8" long \$6.65 	No. 882Y 4" long \$5.35 	No. 896K 3 9/16" long \$5.35 
No. 833 - ST 3 5/16" long \$4.95 	No. 856 - ST 3 3/8" long \$5.35 	No. 880 - ST 4" long \$5.35 	No. 883 - ST 4" long \$5.35 	No. 899 - ST. 3 9/16" long \$5.35 
No. 834 - ST 3 5/16" long \$4.95 	No. 861 - ST 4" long \$5.95 	No. 881 4" long \$5.35 	No. 890 - ST 3 1/2" long \$5.35 	No. 906 - RP 3 5/8" long \$7.95 
No. 835Y 3 5/16" long \$4.95 	No. 863 - ST 3 5/8" long \$5.35 	No. 881Y 4" long \$5.35 	No. 895 - ST. 3 9/16" long \$5.35 	No. 974 - ST 3" long \$5.35 

 PRESS ROOM. Blades are blanked from Tool Steel. The grain of the Steel running the length of the blade insures resiliency and edge-holding qualities. Springs and linings are blanked with precision dies.	 ASSEMBLY DEPARTMENT. Blades, springs and covers are carefully assembled with precise care . . . the unfinished knife blades eased into place and springs fitted and tested for strength.	 EDGING DEPARTMENT. Blades of the knife are HAND-HONED and edged by experts who bring to Scalpel sharpness the long-lasting cutting edge of a Schrade-Walden blade.
 HEAT-TREATING. Blades and springs are electronically tempered and hardened so that the SCHRADE-WALDEN Custom-Made knives give a lifetime of service.	 SCHRADE-WALDEN "MASTER CUTLERS". Many third and fourth generation artisans, test each blade making sure blades "click" open and closed; fall in alignment; easy to open and accessible for instant use.	 CLEANING AND WIPING DEPARTMENT. Knives are "laundered," wiped clean by hand, oiled and made ready for final inspection.
 GRINDING. Experts taper each blade vertically and horizontally so that it can be made razor-sharp and "Everlastingly Sharp."	 FINISHING DEPARTMENT. Blades are finely glazed by hand and the large blade of most knives highly polished by hand on the nail marked side preparing them for the Razor Sharp Schrade-Walden Edge.	 INSPECTING AND WRAPPING DEPARTMENT. Here the knife is rechecked for the "click" test. Knives are checked for blade alignment and ease of operation . . . made sure every SCHRADE-WALDEN knife is a MASTERPIECE.
 MATCHING-ON. Stag, Pearl or Plastic handles are firmly riveted to the sides of the knife . . . each handle perfectly fitted by hand.	 HAFTING ROOM. Ends and backs of knives are made smooth and shiny and the knife itself made comfortable to handle.	 SHIPPING and STOCK ROOM. Final check is made of the number of knives, appropriate weights and boxing for shipment to the SCHRADE-WALDEN distributors.

NAMES AND SHAPES OF BLADES

 SHEEP FOOT	 FLEXIBLE NAIL FILE	 COPING OR WOOD CARVING
 SABER CLIP	 CAP LIFTER SCREW DRIVER	 LANCE
 TURKISH CLIP	 BEER CAN OPENER	 PEN
 SPEAR	 ARMY TYPE CAN OPENER	 SPEY
 LEATHER BOBER OR PUNCH	 CLIP	

To get long satisfactory service from your knife, follow these simple instructions.

 Occasionally oil joints with light machine oil.  Wipe knife after use to prevent rusting.

1. To sharpen, raise back of blade about 1/8" above stone.
2. Sharpen against the edge moving the blade toward you.
3. On every other stroke sharpen other side of edge, going the other way on the stone.

