



SCHRADE CUTLERY

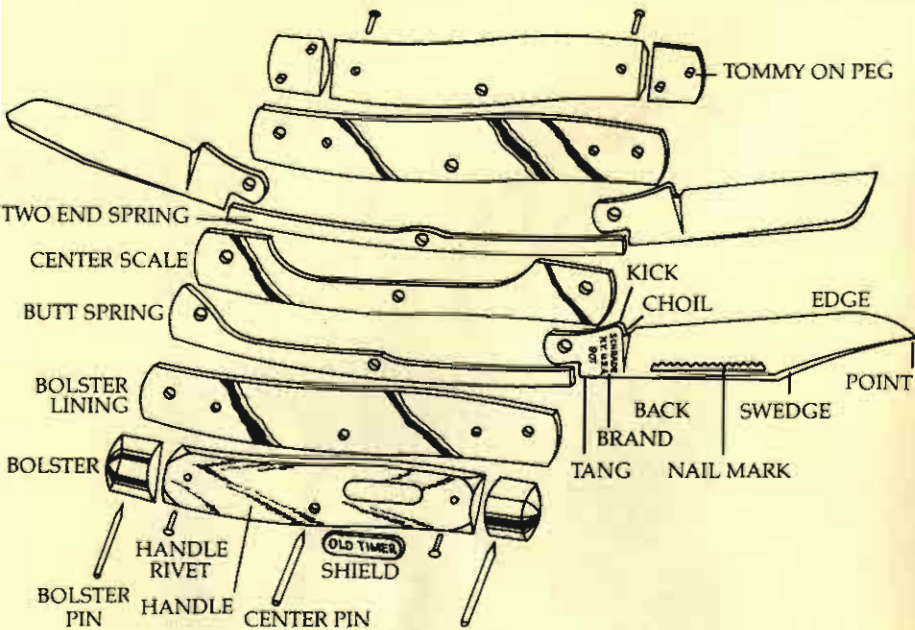
Rt 209N, ELLENVILLE, NEW YORK 12428

HANDBOOK OF KNIFE KNOWLEDGE AND TERMS



*A Compilation of Information about the Manufacturing
and Construction of Schrade Knives.*

22 Separate Parts 100 Hand Operations Make Schrade Great!



100 Legitimate HAND OPERATIONS and 22 Separate Parts in the Uncle Henry, Old Timer & Schrade knives. Plus, the finest materials: 1095 carbon cutlery steel or 440 high carbon razor blade stainless blades, solid brass linings, solid German silver bolsters, and beautiful unbreakable Staglon® handles.

The Blade

All of the materials that go into Schrade knives are of the highest quality and have been selected for use after extensive testing. The most important part of a knife is the blade and the steel that it is made from. In selecting the steel for a knife blade we look at two main attributes—the ability of the blade to hold an edge when properly heat treated and the ease of resharpening once the edge is dull. Over the years we have settled on two steels that we feel give the best all around results in our knives. One is a high carbon steel and the other is a stainless steel.

We use AISI 1095 high carbon steel in our Old Timer knives (except where noted). This is a very traditional cutlery steel which has a carbon content of between 0.95% and 1.05%. 1095 steel is famous for both its edge hold ability and resharpening ease. One of the characteristics of this steel is that it will darken or discolor with use, especially if used on meats or fruits. Care must also be taken with a carbon steel knife in order to prevent rust. The blades should be kept dry and lightly oiled occasionally.

On our Uncle Henry line and Heritage line we use AISI 440A stainless steel. Knives with this steel will have a Schrade + in their tang stamp. 440A gets its stainless properties from the inclusion of 17% chrome with 0.7% carbon in the steel. We have found that 440A is equally as good a cutlery steel as 1095, as well as having the added benefit of a high degree of stain and rust resistance.

Sample

1095: Ladle (sample) Chemical Composition Limits (%)

Carbon	Magnesium	Phosphorus	Sulfur
.90-1.03	.30-.50	Max .040	Max .050

440A: Ladle (sample) Chemical Composition Limits (%)

Sulfur	Carbon	Magnesium	Silver	Chrome	Molybdenum	Phosp.
.03	.60-.75	1.00	1.00	16.0-18.0	.75	.04

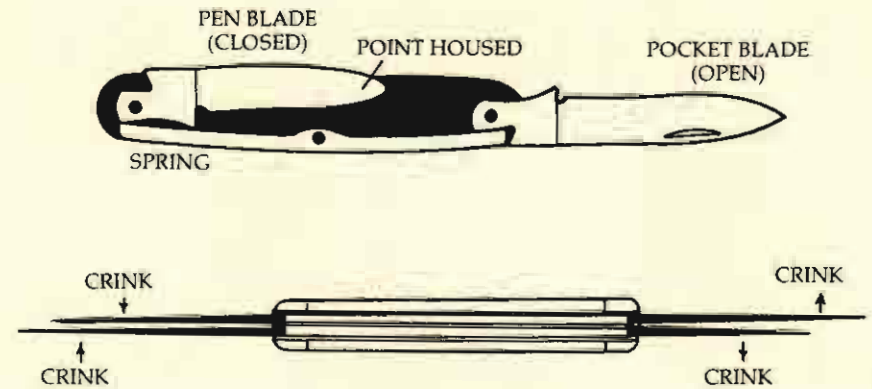
Blade Terminology

Over the years the cutlery industry has developed a nomenclature to describe the various parts of a pocket knife. The following vocabulary of words and phrases pertaining to blades is generally accepted within the industry:

Edge	—The sharpened side of the blade.
Back	—The side opposite the edge.
Tang	—The portion of the blade below the shoulder and the part covered by the handle which contains piercing for the hinge pin on which the blade pivots.
Point	—The tip of the blade.
Nail Mark (nail nick)	—A thumb nail groove cut into the blade so it can be opened easily.
Choil	—The angle at which the edge flares away to the tang, which allows the full length of the cut edge to be sharpened.
Kick	—A projection on the front edge of the tang, on which the blade rests in the closed position, which keeps the front part of the edge from hitting the spring.
Swedge	—A bevel on the back of the blades.
False Edge	—A section on the back of the blade is sharpened a short distance from the point.
Full Tang Bevel	—A bevel running to the entire length of the blade, full to the tang.
Mark Side	—The side of the blade with the nail mark.
Pile Side	—The reverse side of the blade.
Tang Stamp	—The imprinting of the manufacturer's name and style number of the knife on the tang usually found on the pocket blade in a multi-bladed knife.
Pocket Blade	—The largest blade on a multi-bladed knife.
Pen Blade	—The smallest blade on a multi-bladed knife.
Crink	—A slight bend at the tang in a multi-bladed knife which permits the blades to miss one another when closed, and all close properly.

On the following pages you will find illustrations of the various blade parts and nomenclature described in the above vocabulary.

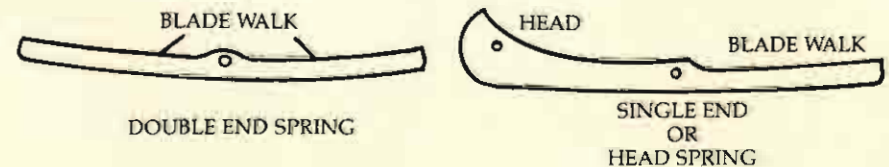
CUT AWAY VIEW OF ASSEMBLED KNIFE



Springs

On the back of a knife will be found the spring, which holds the blade in the open or closed position. It is essential that this spring be properly heat-treated so it will be neither too stiff, too soft, nor too brittle. The portion of the spring on which the end of the blade (tang) rubs when being opened is called the "walk." The walk must be smooth, otherwise the blade will grind when being opened or closed, and the knife will have poor or rough action. (Open the blade on any Schrade knife and you'll notice how well smoothed and clean the spring is.)

Springs are made either single-end or double-end, depending on whether they're for a Jack-knife or a double-end knife. (Sketches are shown below.) A knife that opens smoothly and whose blade snaps into open position with a lively click is said to "walk". When the blade snaps shut similarly it is said to "talk". All properly adjusted knives are said to "walk" and "talk".



BLADES



LARGE CLIP

SKINNING

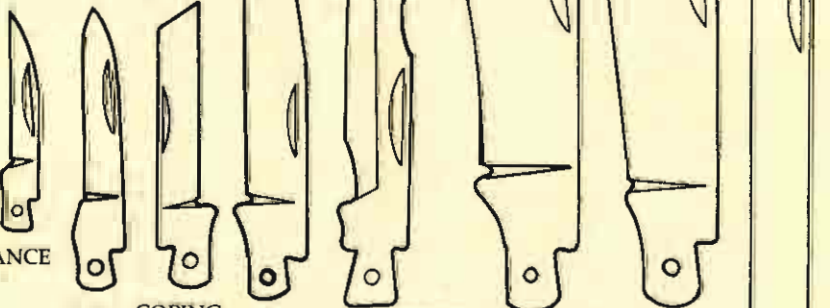
CLIP

SABRE CLIP

TURKISH CLIP

SPEAR

SHEEPFOOT



LANCE

PEN

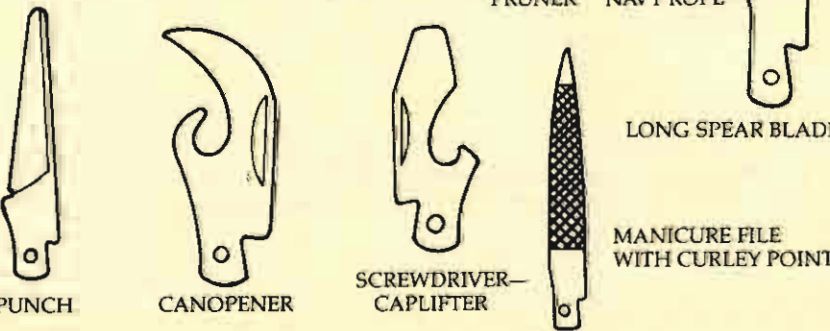
COPING

SPEY

SCREWDRIVER

PRUNER

NAVY ROPE



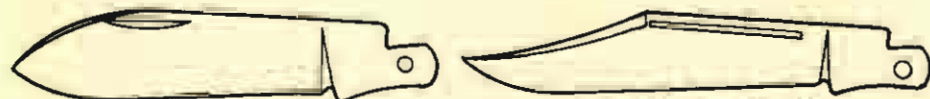
PUNCH

CANOPENER

SCREWDRIVER—CAPLIFTER

LONG SPEAR BLADE

MANICURE FILE WITH CURLEY POINT

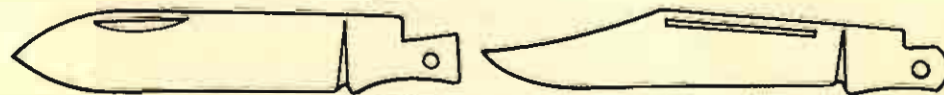
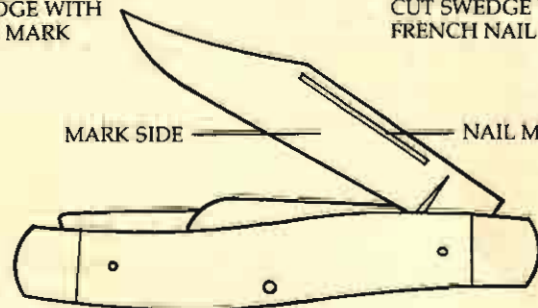


COMMON SWEDGE WITH COMMON NAIL MARK

CUT SWEDGE WITH FRENCH NAIL MARK

MARK SIDE

NAIL MARK



SQUARE TANG

ROUND TANG

The Quality Knife

At Schrade Cutlery Corporation we produce the finest quality pocket cutlery available. Let's examine what to look for in a well made knife and what the experienced cutlery buyer will check for in one. Pick up a Schrade knife and examine the spring on the back. It should be polished nicely and fit snugly between the liners with no gaps or spaces. It should also be straight with no warpage from heat treating. Now open the blade. Does it open smoothly but tightly, or feel gritty or binding? If the cutler has adjusted the knife properly, the blade will open with a feeling of sturdiness, but also smoothly. While the blade is open, grasp the handle in one hand and the blade at the tang and try to wiggle the blade laterally. If there is excessive movement here, the maker has done a sloppy job of fitting the blade. Now close the blade. After closing about three-quarters of the way, a properly designed and constructed knife should snap shut the last one-quarter of the closing by spring tension.

Therefore, a knife has proper action when its blades open easily, "walk" and "talk" as described previously, do not grind on the springs, the cutting edges do not rap on the springs due to proper adjustment of the kick, and the sides of the blades do not interfere with one another or with the liners. A drop of machine oil on the joint will insure proper action on all Schrade

knives. On carbon steel knives (Old Timers) a light coating of oil will prevent quick oxidation of the blades and help preserve the fine satin finish. Note however that carbon steel will eventually blacken due to its properties and this is not a defect in the knife.

Remember: rust is not a defect in a carbon steel knife and is not covered under warranty—it will not be replaced.

Handles

The handle of a knife is called, in trade phraseology, a cover, and the materials used are as follows:

- Delrin®** — A durable material which will not break, chip, swell or shrink
- Staglon®** — Saw-cut Delrin to simulate Stag, shock-proof and unbreakable.
- Bone** — Shin-bone of beef cattle, dyed various colors and cut and shaped to size.

Liners or Scales

The handles or covers are riveted to pieces of metal called liners or scales. Most Schrade knives are made with solid brass liners that will not rust. All knives have at least two liners, and multi-blade knives may have more. Liners in the middle of a knife separating it into partitions for housing the blades are called "center liners" and are usually made of the same material as the two outside liners.

Care of your Schrade Knife Samples

You should be careful to handle a knife by the covers (handles) only, and avoid getting your fingers on the steel springs or blades whenever possible. Whenever you touch a knife, it should be wiped off promptly, since the acids present in everyone's touch will spot or rust the blade. Therefore, when showing the line, wipe each knife that has been handled with a chamois cloth to prevent your samples from rusting. It is, of course, important that your samples be in a bright, polished condition, as nothing makes a poorer impression on a prospect than showing a set of rusty, dirty knives.

Hunting Knives

Like pocket cutlery, hunting knife terminology has developed over the years and is used in the Cutlery industry when discussing knives. The following is a basic vocabulary pertaining to hunting knives:

1. **Balance** —The proper weight in a knife, correctly distributed between the blade and the handle. Proper balance simply means that the knife feels and handles well for its intended use.
2. **Bevel** —The sloping areas which fall from the spine or thickest section of the blade toward the edge.
3. **Choil** —The area immediately in front of the guard at the bottom of the blade, occasionally shaped to accept the index finger to facilitate a more secure hold on certain types of knives.) The **choil** allows the full length of the edge to be properly sharpened.
4. **Escutcheon (or shield)** —A small metal on the handle which can be used for engraving the name or initials of the owner, or merely for decoration.
5. **False Edge** —A swaged or ground area on the back of the blade, running to the point, which gives the appearance of a true edge when viewed from the side. Sometimes used for heavy work like chopping or hacking or other cutting that might be damaging to the cutting edge.
6. **Guard** —A separate piece of metal affixed to the blade in front of the handle to keep the hand away from the sharp edge while cutting.
7. **Hilt** —The handle section including the guard and pommel.
8. **Pommel (or Butt)** —The end of the handle and usually a separate piece of material shaped and blended into the handle.
9. **Hollow-Ground** —Blade bevels that have been ground concave in cross section.
10. **Obverse Side** —The front or display section of a knife. (To be properly displayed, the knife should be pointing to the observer's right, edge down.)
11. **Quillon** —That area of the guard which extends out from the section surrounding the tang and forms the protective shield for the hand.

12. **Ricasso** —The flat parallel-sided section of the blade between the guard and the beginnings of the bevels. It is the area commonly preferred for the maker's mark.
13. **Scales** —The slabs of handle material which are attached to the sides of the tang to form the handle.
14. **Tang** —The section of the blade shaped to facilitate the fitting of the handle. A Square Tang is the full width of the handle and is designed to accept the scales which are pinned or riveted in place. A Round Tang is shaped to pass through the guard and through a hole drilled lengthwise in the handle.

Conclusion

In closing, it is well to point out that this manual is intended primarily as an introduction to the Cutlery Industry. No one learns to sell pocket cutlery and hunting knives from a book. It is only in the face to face selling situation with your customers that you will become a professional cutlery salesman. But our belief is that the person who begins with a thorough knowledge of the product, the company, and the language of the industry, will "arrive" that much sooner.

With Schrade you offer the best made American pocket and hunting knives available today, with a history that goes back to 1904—over 80 years!

Every knife is 100% hand inspected before it leaves our factory—that's quality control at it's best!

Our people are our strength with many employees being second and third generation cutlers. An interesting fact—it takes over six months to train someone to work on one of our operations. Over 15% of our workers have been with us over 20 years or more, yet our work force is getting younger!

YOU OFFER THE BEST PRICE/VALUE RELATIONSHIP IN THE INDUSTRY BAR NONE! SCHRADER IS UNIQUE—WE ARE MODERATELY PRICED AND HAVE THE TOP QUALITY.

SCHRADER LIMITED LIFETIME WARRANTY

- What is covered:** Parts proven to be defective in material or workmanship after factory inspection for as long as you own the knife.
- What we will do:** Repair or replace knife at no charge.
- What is not covered:** Mis-use, abuse or rust. See use and care instruction.
- What purchaser must do:** Return your knife Prepaid and Insured to:

Schrader Cutlery Corp.
Route 209 North
Ellenville, New York 12428

ATT: Customer Service

Please include your name and address. Your knife will be returned to you prepaid.

This Warranty gives you specific legal rights, and you may also have other rights which vary from State to State.

For the hardest-working blade

There's only
SCHRADE

