

OLDE TOWNE

Post-Dispatch

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Volume XV



GREAT KNIFE STORIES IN HISTORY

MANIAGO ITALY – CENTER OF CUTLERY MASTERS

This month we are featuring another European cutlery center which still contributes some of the finest knives made in the world today. While blacksmithing was necessary for any town to have basic implements for farming, certain areas of Europe seemed to have special resources that made them ideal to develop into steel production and cutlery centers. Maniago, Italy is one of those places. It is located in the northeastern part of modern-day Italy but was once part of the Venetian Republic, with a great deal of Austrian and French influence.



The first recorded instance of iron processing in Maniago is in a document dated March 31, 1380. During the Middle Ages the use of water wheels was perfected, and in 1450 this inspired the noble Count Nicolò di Maniago (1407-1485) to think of using hydropower for economic purposes, taking advantage of the geographical location of Maniago, located at the confluence of 2 rivers. In 1445 Count Nicolò was permitted by the Venetian Republic to dig

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aqueducts and canals for hydro-power. A few years later in 1453 he was given the right to divert water from the Cellina creek for his own use. With this initiative the count secured the monopoly of water power use and immediately started work on the construction of the canal. Along the canal arose mills, sawmills and the first major Ironworks.

With the construction of ironworks, people who were engaged in the processing of iron went on to manufacture iron products on a larger scale thanks to the power offered by the "donkey head hammer" activated by water. Sales significantly expanded within the territory of the Venetian Republic, and a reputation for quality ensued.

Production between the sixteenth and seventeenth century was primarily dedicated to tools for agriculture and domestic use such as scythes, large knives and cleavers. Over time, the range of products offered diversified to include all forms of cutlery, and the smiths began to see a need to form an association. After several



Emanuele Bertossi Sculpture
"Homo Faber"



Museum of Cutlery History – Maniago, Italy

attempts to create a group of local manufacturers, in 1960 was born the Consorzio Coltellinai Maniago, an association created by a group of Maniago companies with the goal of promoting worldwide local products that are supported by reliability and guarantee of a quality mark that rightly belong to "Made in Italy" style and that, also nowadays, keeps intact all the features linked to experience,

accuracy and attention to the details that the very skilled Maniago craftsmen have been able to perpetuate overtime.

Italian companies like Lion Steel are regular recipients of Blade Show awards, and deservedly so. The manufacturing excellence really shines with this company and others from Maniago, and we are often heard saying in our store, "The Italians are really good at sports cars, shot guns, food and knives!"

*Source: <http://www.frankbeltrame.us/maniago.html>

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MEET YOUR MAKER

Jerry McJilton of Jaimoe Knives

Do you own a Jaimoe Knife? No? Well, your collection is not complete because these are COOL! Jerry McJilton of Jaimoe Knives grew up in Northern Wisconsin where he fished, hunted and helped at his family owned resort. He graduated in 1979 from St. Louis University. From there, he went on to work at Eastern Airlines.

Jerry made his first knife in 1982 and he still has the knife today. He made knives part-time until 1985 and then stopped to concentrate on his family. He began making knives again as he reached retirement from being the Plant Operations Manager at a large hospital in Miami.

In June of 2018 Jerry moved to Blairsville, Georgia. This is when he began making knives full time. He enjoys the mountain life and being able to focus on knife-making.



When we asked Jerry how he came up with his brand name it was too interesting not to share. He and his buddies were fans of the Allman Bros band in the 70's. There was a drummer whose nickname was Jaimoe. Jerry used to ride in the back of his buddy's car and play air drums. So, he was nicknamed Jaimoe. If you turn his logo upside down, it looks like a knife.

Jerry typically uses CPM154, D2, A2 and 1084 steel in making his knives. He offers several hunter patterns, as well as a filet knife, and kitchen knives. We are proud to represent Jerry of Jaimoe Knives.

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FEATURED PRODUCT AND REVIEW

This week we have some amazing new items from Lion Steel, Jaimoe Knives, Hogue, Joseph Rodgers, and Great Eastern Cutlery.

LION STEEL ROK TITANIUM FLIPPER GREY

Lion Steel makes an excellent knife out of superb quality materials. ROK flipper in a solid grey titanium handle. Made with M390 sleipner tool steel the ROK has a satin finish. It has a 3.39" blade, 7.80" OAL. Lion Steel is emerging as one of the finest cutlery makers in the world. They have repeatedly won awards at the Blade Show and they produce a knife with cutting edge techniques (sorry for the pun). For example, most knife companies machine two halves of a handle. They have also incorporated their RotoBlock System, which enables you to turn a folder into a fixed blade. You will not be disappointed in this knife. We put the quality up against anything else in the world. The ROK has a H.Wayl System which hides the clip while using the knife. Meaning the clip can be accessed only when needed. The ROK also features NFC Technology, which is a new "gadget" that allows you to learn all about this Lion Steel knife



\$359.99

[To see all of the Lion Steel Knives in stock, click here](#)

JAIMOE KNIVES 3 PC BUCKEYE BURL BLUE KITCHEN SET

Jerry McJilton has created a masterpiece with this 3 pc knife set. The knives are made with .100" CPM154 stainless steel. There is a Medium Chef's knife at 10" OAL, a 10" slicer and a small pairing that measures 8.5" OAL with a 4" x 1/8" blade; perfect for small tasks. The knife handles like a work of art, and it has a beautiful blade geometry. You will be proud to own a knife made by Jerry.

\$600



[To see all of the Jaimoe Knives in stock, click here](#)

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HOGUE KNIVES X1-MICRO MANUAL **MATTE BLACK**

Made with CPM 154 stainless steel the micro has a black finish. The handle is matte black and an aluminum frame. This manual has a 2.75" wharncliffe blade and comes in a zippered canvas pouch. Hogue knives come with a limited lifetime warranty and are built to last. The experience of three generations of craftsmanship by USA Master Toolmakers go into these knives. The design is rendered by former Marine Recon Allen Elishewitz. This is a great compact design and Hogue has mastered the smooth execution needed in a flipper of this size. It's so lightweight you won't even notice it's in your pocket.



\$135.96

[To see all of the Hogue Knives in stock, click here](#)

JOSEPH RODGERS GENTLEMAN'S **POCKET KNIFE**

Made with 420S45 stainless steel this gentleman's knife has brass linings & pins, with nickel silver bolsters. The blade lengths measure 1 1/2" and 2", with a closed length of 3", and an OAL 6 1/4". This knife also comes with a leather slip. This is a truly unique and amazing traditional knife. Joseph Rodgers is one of the oldest trademarks in the world. The Star and Maltese Cross was originally registered in 1642 and became associated with Rodgers in 1764; which has been used by the Sheffield Cutlery Firm ever since. This knife is hand assembled with brass linings, brass pins, nickel silver bolsters, and a buffalo horn handle. This elegant knife also comes with a leather slip.



\$79.95

[To see all of the Joseph Rodgers in stock, click here](#)

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GEC #97 LARGE COKE BOTTLE RED MAROON LINEN

Great Eastern Cutlery has done it again with a beautifully executed pattern. The #97 is the Large Coke Bottle and the perfect compliment to the #06 Pemberton. This one in Red Linen Micarta is a Tidioute version and is sure to be hit with collectors. the knife measures 8.5 OAL with a 3 3/4" clip point blade.

\$104.15



[To see all of the GEC in stock, click here](#)

We sincerely appreciate our wonderful customers and friends. Thank you for taking the time to read our newsletter. And don't forget to come see us in at the store in Cumming, Georgia when you have time!

Have a great weekend everyone!



Lee & Melissa

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