

Many people use a medium to large sized chef's knife for the majority of their cutting. A smaller knife is the one to reach for to make precision cuts and perform detailed knife work.

A petty knife is a good example of a knife to use in this situation.

What Is a Petty Knife?

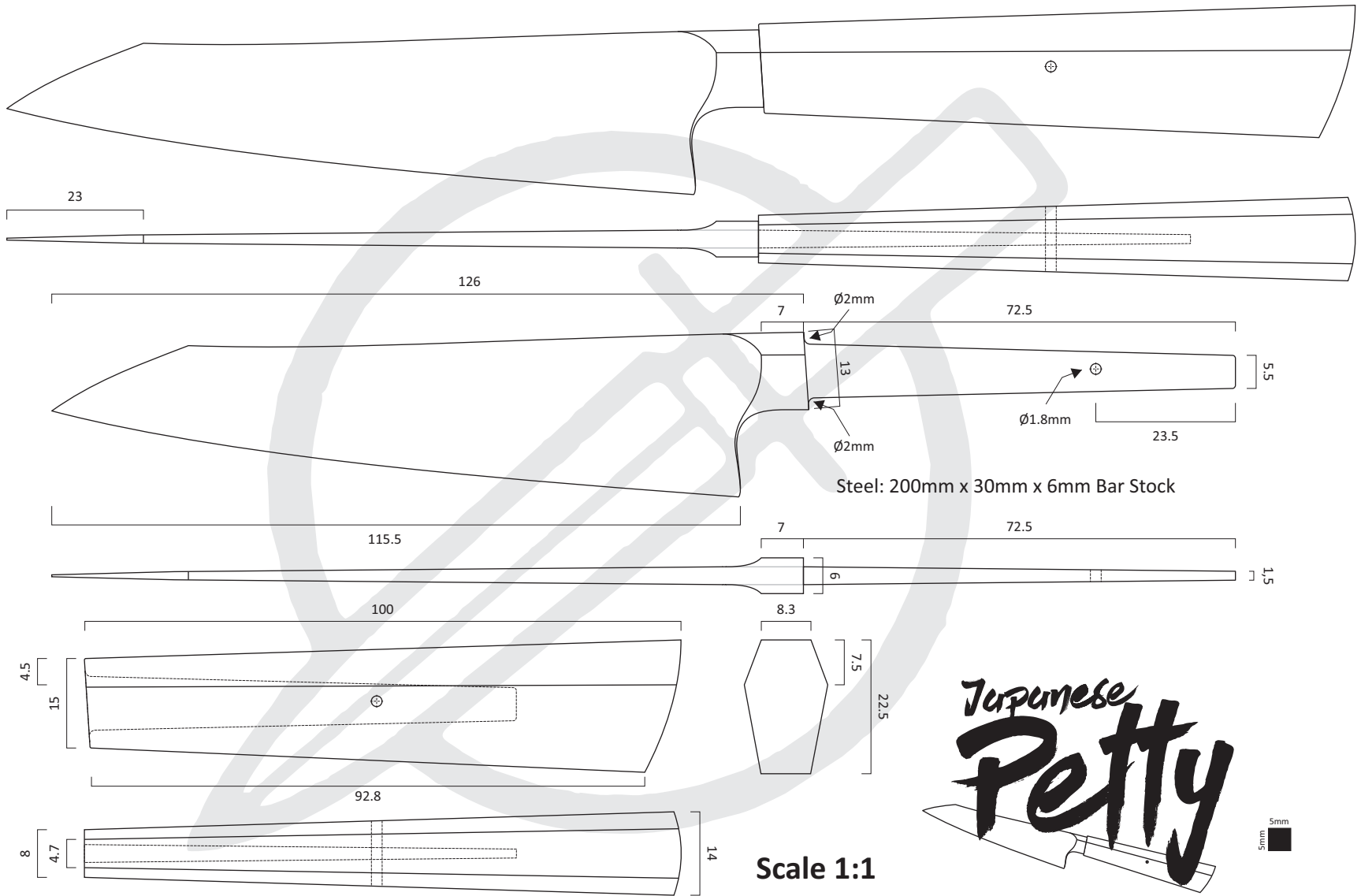
Japanese petty knives are small utility knives. This makes them great for producing cuts that are more precise than those you could achieve with a larger chef's knife. Some people also prefer petty knives simply because they're easy to use.

Japanese petty knives come with both Western-style contoured handles or Japanese style wa handles. Most styles come in double-bevel, meaning they are sharpened on both sides for a 50/50 balance and can be used in either your right or left hand.

What To Use It For

Designed for dexterity, Japanese petty knives are great for cutting smaller ingredients with great precision or performing delicate tasks. Petty knives are the go to choice for mincing herbs, slicing vegetables and peeling fruits.

Overall, petty knives can serve a wide variety of functions in the kitchen.



Rules and Regulations:

Rules and Regulations: The competition knife, designed by Neels van den Berg, is a Japanese Petty. Adherence to the design is essential, allowing for both stock removal and forging methods. The blade may be flat or hollow ground, with surface finishes open to the maker's creativity. Emphasis will be on fit, finish, and symmetry. Quality materials are encouraged, but flashy or expensive options won't necessarily impress the judges.

You may use any suitable blade steel, handle, and pinning materials, but all work must be your own. If using Wootz or Damascus and can't make it yourself, consider supporting local Smiths. You'll need to provide details on your chosen steel and heat treatment process on the entry form.

All knives must have a clear maker's mark, applied through stamping, etching, engraving, or laser engraving. The knives must be razor sharp and will be tested by cutting a single A4 sheet of 80 g/m² paper. Unsharpened knives will be disqualified.

Details on prizes, entry forms, and the official competition closing date will be available on www.kgsa.co.za. The competition is overseen by the Knifemakers' Guild of Southern Africa, and the judges' decisions are final. While utmost care will be taken, the organizers are not liable for any damage or loss of knives.

Participants may enter multiple knives, each with its own entry form, but only one knife will be eligible for a prize. The competition is open to non-guild members who are citizens of any Southern African country.

The Knifemakers' Guild of Southern Africa is not responsible for any costs incurred by participants in relation to the competition. Prizes are not transferable for cash. By entering, participants consent to the use of their personal data for competition administration and any other agreed-upon purposes.

Knife Pick-Up: An announcement will be made for knife collection once winners are announced.

The Knifemakers' Guild of Southern Africa reserves the right to modify the rules and regulations.

Entry Fee:

Entry fee of R150 per knife entered. EFT / Bank Deposits only. NO CASH will be accepted.

Banking Details:

Bank: ABSA Bank
Account Holder: KGSA
Branch Code: 632005
Account Number: 4056808599

Payment Reference: Use your Name and Surname as provided under Personal Details on the Entry Form.

Proof Of Payment (POP): Send the POP, with your Name and Surname as the reference, to: avanheerden1@gmail.com

Drop-Off / Courier:

Entries can be dropped off in person or sent in via The Courier Guy to the following address:

Company: Black Dragon Forge (29RSE) - For Lanseria driver
Street Address: Corner of R512 & Winsome Valley Roads
Suburb: Lanseria
City: Lanseria
Province: Gauteng
Postal Code: 1748

Contact: Neels van den Berg
Phone: 083 451 3105
Email: neels@blackdragonforge.com

Questions:

Participant are encouraged to join the official "KGSA - Non Guild Member Knife Competition" WhatsApp Group. Any and all questions you may have will be addressed here. <https://chat.whatsapp.com/l1JIU6K28kmlxqsfs8NJi>

