

KNIFEMAKERS GUILD OF SOUTHERN AFRICA

Dear Applicant,

Applying for membership of the Knifemakers Guild of Southern Africa is a major step forward in your knifemaking “career”.

We all have different reasons for being members of the Guild but the most important reasons are to make the best quality knives possible and to submit our knives for peer group evaluation during the annual Guild show.

The question is often asked: What does the Guild offer me?

In the first instance, it provides an opportunity where the quality of your knives is evaluated to a standard of excellence. New members often remark that they view knives in a total new light after admission as for the first time they understand what Guild member knives really look like.

Secondly, the Guild provides for a peer evaluation and recognition forum. No other system will ever be more objective and valid to truthfully assess quality and performance. Peer recognition is also the most valued acknowledgement of your work.

Thirdly, the Guild presents an annual Guild show where Guild members are invited to show their knives. This is a major opportunity to present your knives for peer acknowledgement and to offer your knives for sale to collectors, special guests and members of the public.

Members further enjoy multiple benefits which vary from member to member. Strong friendships are forged, members are invited to other member’s workshops to discover new or different ways to improve their knifemaking and to **add value** to the guild by making **meaningful contributions** to the art and craft of knifemaking.

Membership of the Guild also serves as a guarantee of quality to buyers. Should a buyer be unhappy about the quality of the knife purchased, the Guild will ensure that the maker rectify the quality concern.



Your application will be the first step to have the quality of your workmanship evaluated.

We do expect the highest quality of workmanship and this will never be compromised. **You must achieve an average of 75% on the five knives submitted for evaluation. Should ANY ONE of the five knives not reach the minimum standard, irrespective of the standard of the other knives, the applicant will NOT pass. The final score of the applicant is not disclosed.**

Herewith a few recommendations and requirements to consider:

1. Take time to make a thorough study of the evaluation schedule. Select the process best suited to your methods of knife making. Make sure you understand how your work will be evaluated.
2. The primary criteria for evaluation will be fit and finish.
3. The evaluation schedules have been designed to assess the applicant's ability to craft a knife of high quality.
4. Blade steel must be a recognised blade steel and **technical specifications as well as hardening and tempering methods must be described.**
5. Although the choice of bolster and handle materials are important regarding the design and purpose of the knife, no points will be awarded for fancy, rare or expensive material, other embellishments or engraving. Incorrect choices of material or poor workmanship may however lead to lower scoring on certain criteria. It is recommended that you **do not** add any embellishments or engraving.

Together with your knives the panel requires a well-presented document depicting diagrams of your knives, showing and/or describing all the design, internal workings and technical features. Where possible photos at various stages of your knife, one photo directly after hardening and another showing components before final assembly.

6. Your application must be accompanied by two letters of certification and recommendation from Guild members. The Guild member must certify that: 1) the applicant made the knives, 2) he/she has seen the finished knives, 3) he/she is of the opinion that the knives are of Guild quality and 4) the applicant is of sound character.
7. Remember all fixed blade knives require sheaths, also made by you.
8. Folding knife makers must submit 5 folders, of different designs.

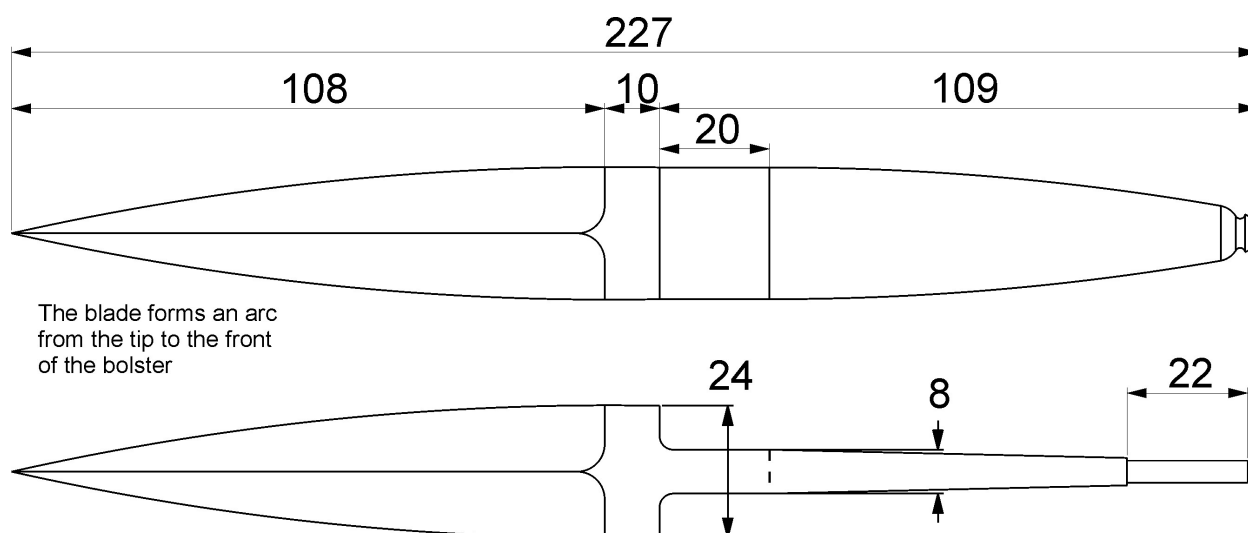


9. Mechanisms must however contain a positive locking mechanism in the open and close position, either back lock, liner lock or slip joints may be submitted for evaluation. **Friction folders and spring backs do not qualify according to the criteria above and for purposes of this evaluation. No kit knives may be submitted.**
10. Stock Removed Fixed Blade makers must submit 4 knives of different design, **PLUS** a double-sided symmetric Dagger **of their own design** with a minimum blade length of 120 mm. You may submit a mixed bag of folders and fixed blades. Should you decide to submit a mixed bag, one of your fixed blades **must** be the double-sided symmetrical dagger.

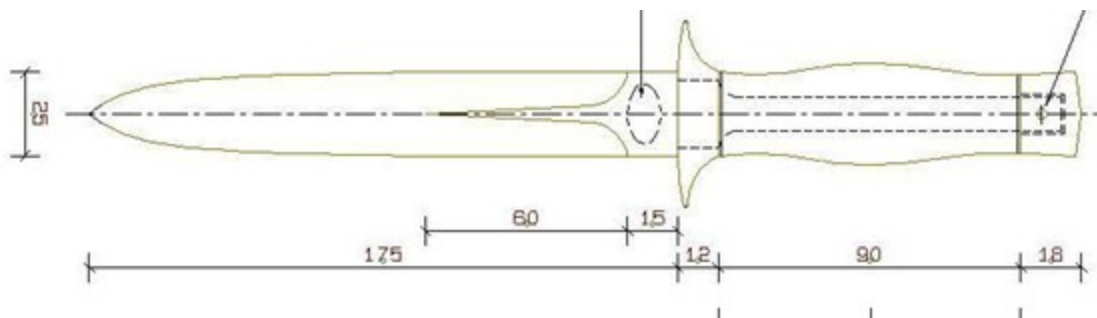
BOOT KNIFE – As per your own Design

The following two dagger designs are for info only!! They may be used for submission if the applicant so wishes.

Piet Grey Design



Or COMBAT DAGGER – Designed by Kevin Harvey



BLADE Use any accepted blade steel, 25 x 5 mm thick at ricasso.
Blade profile tapering gradually down its entire length.

GUARD The guard is of one-piece construction.

HANDLE Material left to maker's choice.

SHEATH In designing the sheath, bear in mind the intended use of the knife.

11. Bladesmiths must submit four knives (one their own damascus dagger), and have passed their performance test. Refer to the marking schedule for detailed instructions. Your five knives **must** be of different designs, to demonstrate your ability to design **and make** more than one type of knife.
12. You may submit a mixed bag of folders and fixed blades. Should you decide to submit a mixed bag, one of your fixed blades **must** be a double-sided symmetric dagger of your own design with a minimum blade length of 120 mm.
13. Forged blade applicants may NOT submit a mixed bag.
14. All knives must be of your own design and "kit" knives where the blade or components are pre-cut and purchased will not be allowed.
15. Due to the annual Guild Show, we do NOT accept applications 6 weeks prior to the annual Guild Show. **Please allow at least two weeks for evaluation.**
16. The applicable nonrefundable evaluation fee should accompany your application. This amount includes an evaluation fee and annual membership to March of the next year if your submission passed. The amount is equal to the annual Guild membership fee.

Bank detail: ABSA; Account 4056808599; Branch code 632005

17. The knives should be very securely packed in a strong **re-usable** container, as they have to be sent around the country to committee members. Points of daggers / fighters should be especially well protected.
18. Your submission package should contain:
 - your knives, with their sheaths.
 - a copy of the receipt of payment of your evaluation fee to the guild.
 - your performance test knife and its certificate if you are submitting forged knives.
 - your two letters of recommendation from guild members.



- cleaning kit for forged knives.
- description for each of your knives describing heat treatment, construction, design considerations, materials etc. as well as relevant photos of various stages in making your knives.
- and your application form.

19. Deliver your knives to:

John Arnold
14 Phillip street
Poortview
Roodepoort. 1424
Cell: 0823892772

Or

Albie Wantenaar
62 Holzgen Street
Brackenhurst
Alberton
1448
Cell:0828092111

Or

Gavin Dickerson
15 Anzac street
Germiston
1401
Cell: 0842501050

Or

Neels van den Berg
Black Dragon Forge (29 RSE)
c/o R512 & Winsome Valley Roads
Lanseria
Johannesburg
Gauteng
1748
Cell: 0834513105

Please remember to phone or e-mail **John** with the necessary tracking numbers.
Tel: Mobile: +27 82 389 2772 Email: johnarnold5000@gmail.com

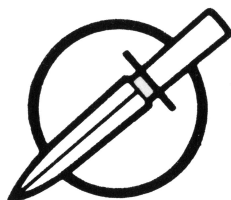
Members of the evaluation committee are: John Arnold, Gavin Dickerson, Albie Wantenaar and Neels van den Berg.



We would like to wish you every success with your application and don't forget, ask for advice from other Guild members and ask them to coach and guide you through the process.

Evaluation Committee





APPLICATION FOR MEMBERSHIP OF THE KNIFEMAKERS GUILD OF SOUTHERN AFRICA

First Name _____

Surname _____

Address _____

_____ Post Code _____

Telephone (_____) _____ (home)

Telephone (_____) _____ (business)

Cell (_____) _____

Email _____

ID: _____

Full / Part-time Maker _____

My submission for evaluation is: (mark category with an X)

- ☐ FOLDING KNIVES EVALUATION SCHEDULE A (pages 10 to 15)
- ☐ STOCK REMOVED FIXED BLADE KNIVES EVALUATION SCHEDULE B
pages (16 to 22)
- ☐ FORGED FIXED BLADE KNIVES EVALUATION SCHEDULE C (pages 23 to 34)



- ☐ MIXED BAG FOLDERS AND FIXED BLADE KNIVES STOCK REMOVED
EVALUATION SCHEDULE A AND B (pages 10 to 22)
- ☐ CULLENARY KNIVES MIXED BAG WITH DAGGER TO YOUR DESIGN EVALUATION
SCHEDULE B (page 17 to 23)

Names of Guild members proposing you: (letters attached)

1. _____

2. _____

Evaluation fee paid into account of the Guild – Copy of transfer/deposit slip attached.

I confirm that I have read and understood the Guild Constitution and I agree to the terms and conditions therein.

Your signature: _____ Date: _____

DESIGN AND DESCRIPTION OF KNIVES

Kindly supply detailed drawings / sketches and detailed descriptions of all materials used as well as methods and machines applied to make the five knives. Also describe steel specifications/qualities, hardening, quenching and tempering temperatures and methods used.

The purpose of this description is to get an idea of the applicant's understanding and knowledge of knifemaking.

This section will not score or lose you any points, but will assist the evaluators in understanding your approach and methods during the evaluation process. Use additional paper if appropriate.



Knife 1

Knife 2

Knife 3



Knife 4

Knife 5



A EVALUATION SCHEDULE FOR FOLDING KNIVES

A - Sharpness: A knife, which does not easily fulfill No.1 below, scores no points in this category. Note: The first evaluator only performs this test. The other evaluators will use his marks.	Max. Points	Knife				
		No.1	No.2	No.3	No.4	No.5
Ease with which knife shaves or cuts vertically held paper.	5					
Shave or cut vertical paper after ten cuts of 300 mm long in cardboard boxes.	5					
TOTAL	10					

B - Blade Finish and Logo: All parts of the blade are viewed, including the back of the blade, sides, ricasso and choil.	Max. Points	Knife				
		No.1	No.2	No.3	No.4	No.5
Mirror polish: no grain structure of steel visible – Max 10 points, * Grain structure visible – Max 8, * Longitudinal satin finish – max 6, * Vertical satin finish – max 4, * Sand or bead blasted finish – max 2 Damascus blades: Mirror polish, unetched, pattern visible – max 8 points; Unevenness between layers – max 6; Chemical etched – max 2	10					
Logo, clarity and definition.	10					
TOTAL	20					



C – Grinding: Hollow or Flatgrinds.	Max.	Knife				
	Points	No.1	No.2	No.3	No.4	No.5
Symmetry of the grinding lines. The left and right side of the blade is compared.	10					
Symmetry of grinding run out/s viewed from the cutting edge sides.	10					
Neatness and definition of grinding bevels.	10					
Flatness of blade. No corrugations or dips.	10					
Is cutting edge straight and in centre of blade?	5					
Sharpening life of blade, height of grind.	5					
Thickness of cutting edge and edge geometry -vs- size/type of knife.	5					
Nail mark or other opening device: Efficiency	5					
Blade taper proportional to knife design and purpose. Not too thin at point.	5					
TOTAL	65					



D - Fit and Finish of Parts:	Max.	Knife				
	Points	No.1	No.2	No.3	No.4	No.5
Lock bar or spacer flush with back of knife in blade open & closed positions.	5					
Fit between lock bar, spacer, and liners.	10					
Internal finish of all parts.	5					
Fit of handle material to bolsters and liners.	10					
Symmetry of bolsters and handle slabs seen from front, back, top and bottom.	10					
Provision to avoid concentric circle scratching of ricasso when blade is opened and closed.	5					
Fitting of pivot pin.	5					
Single blade knives:	5					
- Does blade lie centrally between liners when closed?						
- Does blade and handle form a straight unit when knife is open?	5					
Or - Multi blade knives:	5					
- Do all blades nest neatly and without touching when in closed position?						
- Can blades be closed in any sequence without fouling another blade?	5					
Overall external finish of entire knife and all parts.	10					
TOTAL	80					



E - Mechanical Features:	Max.	Knife				
	Points	No.1	No.2	No.3	No.4	No.5
Vertical play of blade in open position.	10					
Horizontal play of blade in open position.	10					
Side to side blade play in closed position.	5					
Ease of opening.	10					
Ease of closing.	10					
Smooth rotation of blade. No roughness, grittiness or hesitant movement.	10					
Cutting edge held clear of lock bar or spacer.	5					
Is a "hold closed" mechanism or feature present? Does it keep the blade closed and work smoothly and without movement?	10					
Efficiency of mechanism to positively lock the blade in the open position. Back lock knives: Effectiveness of locking device under moderate pressure. Liner lock knives: Effectiveness of locking blade/device under moderate pressure.	10					
TOTAL	80					



F – General:	Max.	Knife				
	Points	No.1	No.2	No.3	No.4	No.5
Mass of knife in relation to its size/use.	5					
General design and appearance. Refer to design and description of knives.	10					
Technical quality and execution of mechanical features i.e. position of pivot pin, lock mechanism, etc.	30					
TOTAL	45					

TOTALS	Max.	Knife				
	Points	No.1	No.2	No.3	No.4	No.5
A – Sharpness.	10					
B - Blade Finish & Logo.	20					
C – Grinding.	65					
D - Fit and finish of parts.	80					
E - Mechanical Features.	80					
F – General.	45					
GRAND TOTAL	300					
Divide Grand Total by 3	100					

Total of 5 knives _____ divided by 5 _____ PASS / FAIL: _____



COMMENTS AND SUGGESTIONS



B EVALUATION SCHEDULE FOR STOCK REMOVED FIXED BLADE KNIVES

A - Sharpness: A knife, which does not easily fulfill No.1 below, scores no points in this category. Note: the first evaluator only performs this test. The other evaluators will use his marks.	Max. Points	Knife				
		No.1	No.2	No.3	No.4	No.5
Ease with which knife shaves or cuts vertically held paper.	5					
Shave or cut vertical paper after ten cuts of 300 mm long in cardboard boxes.	5					
TOTAL	10					

B - Blade Finish and Logo: All parts of the blade are viewed, including the back of the blade, sides, ricasso and choil.	Max. Points	Knife				
		No.1	No.2	No.3	No.4	No.5
Mirror polish: no grain structure of steel visible - Max 10 points, * Grain structure visible – max 8, * Longitudinal satin finish – max 6, * Vertical satin finish – max 4, * Sand or bead blasted finish – max 2. Damascus blades: Mirror polish, unetched, pattern visible – max 8 points; Unevenness between layers – max 6; Chemical etched – max 2.	10					
Logo, clarity and definition.	10					
TOTAL	20					



C – Grinding:	Max.	Knife				
	Points	No.1	No.2	No.3	No.4	No.5
Symmetry of the grinding lines and the centreline or spine in double-edged knives. The left and right side of the blade is compared.	10					
Symmetry of grinding run out/s viewed from the cutting edge sides.	10					
Neatness and definition of grinding bevels.	10					
Flatness of blade. No corrugations or dips.	10					
Straightness of entire knife. Viewed along back and cutting edge sides.	10					
Is cutting edge straight and in centre of blade?	5					
Sharpening life of blade, height of grind.	5					
Thickness of cutting edge -vs- size/type of knife.	5					
Blade taper proportional to knife design and purpose. Not too thin at point.	5					
TOTAL	70					



D – Guard, Pommel and Bolster: Guards, bolsters and pommels must be made from a suitable metal.	Max.	Knife				
	Points	No.1	No.2	No.3	No.4	No.5

Guard / pommel / bolster on narrow tang knives						
Attachment to tang: Pins, solder, etc.	10					
Symmetry of guard/bolster – all views.	10					
Blade/guard/bolster fit viewed from the front.	10					
Proportions of guard/bolster, front and side views.	5					
Invisible riveting of pins.	5					
Polish of guard or bolster. Marked by first evaluator only.	5					
TOTAL	45					

Or - Guard on full tang knives						
Attachment to tang: pins, solder, etc.	10					
Symmetry of guard/bolster – all views.	10					
Blade/guard/bolster if viewed from the front.	10					
Proportions of guard/bolster, front and side views.	5					
Invisible riveting of pins.	5					
Polish of guard or bolster. Marked by first evaluator only.	5					
TOTAL	45					



Or - Bolsters on full tang knives						
Attachment to tang: Pins, solder, etc.	10					
Symmetry of guard/bolster – all views.	10					
Blade/guard/bolster fit viewed from the front.	10					
Proportions of guard/bolster, front and side views.	5					
Invisible riveting of pins.	5					
Polish of guard or bolster. Marked by first evaluator only.	5					
TOTAL	45					

E – Handle:	Max.	Knife				
	Points	No.1	No.2	No.3	No.4	No.5

Full tang knives						
Headed rivets or inter-screws. Both sides and their fitting Or small pins around periphery of handle and their fitting. At least four pins must be used.	10					

Narrow tang knives						
Threaded or riveted pommel and its fitting Or No pommel but pins through handle and tang.	10					



All knives						
Fit of handle to tang and/or guard, bolster and pommel.	10					
Shaping and size of handle for intended use.	10					
Balance and mass of knife in relation to its size.	5					
Is tang tapered and how well? To at least 1.5 mm.	10					
Flush finishing and polishing of tang, rivets and surrounding handle material.	10					
General appearance, originality and effectiveness of design.	10					
TOTAL	65					

F – General:	Max.	Knife				
	Points	No.1	No.2	No.3	No.4	No.5
Mass of knife in relation to its size.	5					
General design and appearance. Refer to design and description of knives.	15					
General workmanship.	20					
TOTAL	40					



G – Sheath:	Max.	Knife				
	Points	No.1	No.2	No.3	No.4	No.5
Quality of leather - blemish free.	5					
Thickness of leather and stiffness of sheath.	5					
Fit of knife in sheath. Too tight / too loose, retention devices etc.	10					
Ease of operation.	5					
Stitching and /or riveting.	10					
Is a substantial welt sewn in or a liner present?	5					
Dressing of all exposed leather edges.	5					
Top rivet to protect stitching.	5					
TOTAL	50					

TOTALS	Max.	Knife				
	Points	No.1	No.2	No.3	No.4	No.5
A – Sharpness.	10					
B - Blade Finish and Logo.	20					
C – Grinding.	70					
D – Guard and bolster.	45					
E – Handle.	65					
F – General.	40					
Sub Total Knife	250					
Divide sub total by 2.5	100					



G - Sheath	50					
Sub Total Sheath	50					
GRAND TOTAL	300					
Divide Grand Total by 3	100					

Total of 5 knives _____ divided by 5 _____ PASS / FAIL: _____

COMMENTS AND SUGGESTIONS

This image shows a blank sheet of white paper with horizontal ruling lines. The lines are evenly spaced and extend across the width of the page. There are no margins, text, or other markings on the paper.



EVALUATION SCHEDULE FOR FORGED FIXED BLADE KNIVES

An affidavit from approved tester must be addressed to SABA (South African Bladesmithing Association) chairman who signs the performance test certificate.

The certificate and bent test knife to accompany the other four knives for further evaluation.

Written referrals by two Guild members stating that all the knives and damascus were made by the applicant, that they have seen the knives and believe that the knives are of Guild quality and vouch for your character, must be submitted. **Applicant to send a small kit containing oiled 2 x 4 cm patches and a yellow duster, for the preservation of their blades by evaluators.**

The Guild Evaluation Committee according to the attached marking schedule will mark the other four (4) knives submitted.

For the purposes of this evaluation integral construction knives and knives with no fittings, i.e. bolsters or guards are not permitted.

Sheaths required for all knives except for the performance test knife.

Blade finish: The choice of blade finish is important from a functional and aesthetic point of view. The choice of blade finish, by definition, is different between carbon and damascus blades due to different steels and patterns used in Damascus. The degree of difficulty in finishing a blade will determine the potential score, mirror, the most difficult and bead blast the least.

Regardless of finishing method chosen, which is entirely the maker's choice, **the pattern on all Damascus blades must be visible.**

Carbon steel: Mirror polish, hamon visible - Max 10 points, Fine satin finish, ferric chloride etch, hamon visible - max 8 points, Fine satin finish, no hamon visible – max 6 points, Vertical satin finish – max 4 points, Sand or bead blasted finish – max 2 points.

Damascus blades: Mirror polish, gun blued, pattern visible – max 10 points; Mirror polish, FeCl etch, pattern visible - max 8 points; Fine satin finish, FeCl etch, pattern visible – max 6 points; Vertical satin finish, pattern visible – max 4 points; Sand or bead blasted finish – max 2 points.



Description of knives:

Knife No. 1 Cutting and bend test knife, forged 5160 Camp / Bowie knife, 25 cm blade.

Knife No. 2 Symmetrical dagger of makers own design and own Damascus.

Knife No. 3 Carbon steel, single-edge, visible hardening (hamon) line.

Knife No. 4 Maker's choice.

Knife No. 5 Maker's choice.

Knife No 1: Performance test knife. Forged 5160 steel recommended with differential heat treatment. Handle is not examined. Fit/finish sufficient for test. Arrange with the performance test evaluator as to who is to provide the cutting test materials. If the blade fails the applicant will only be tested on a new blade forged AFTER this test.

Knife No 2: Symmetrical own Damascus dagger (Knife No. 2). Blade length minimum 150 mm carbon steel Damascus with more than 300 layers in any pattern (no other method than traditional folding method allowed). Narrow/through tang construction forged to shape with pommel. Supply info on steels used, construction and method of heat treatment, average carbon content, etc. This knife will test the maker's skill in executing a symmetrical double-edged knife and in forging his own Damascus. No "S" guards or re-curved blades allowed. This only applies to the prescribed dagger. Random pattern is not a recognized pattern as far as the evaluation is concerned, any other pattern is acceptable. The Damascus may be made in another blade smith's workshop; however, it must be made entirely by yourself, without assistance or supervision. Only open fire weld, using the flux, cut/stack method is allowed. The dagger should be forged to profile and have a distal taper. The bevels may be hollow or flat ground.

Knife No 3: Single edged, carbon steel knife with visible hardening line (hamon). This knife must be flat-ground with an apple seed/convex or "Moran" edge.

Knives 4 & 5: Must be either own Damascus or plain carbon steel forged knives to your own design. Preferably of different construction methods.



Detailed information regarding performance test for the Knife No.1 submitted for KGSA evaluation

Testing conditions:

This test must be observed and administered by a Guild-approved tester. A list of approved testers is available from the Guild Evaluation Committee. The applicant must have personally forged and performed all work on the test blade, with no other person assisting in its construction or heat-treating. 5160 carbon steel is recommended. Once the test begins, no work, not even light stropping, may be done to the test blade.

Should it not be possible for the applicant to travel to the approved tester to conduct the test, the test knife may be mailed to the approved tester for testing on your behalf. The maker will then accept the test results as conducted as final.

Test knife specifications:

Overall length - 375mm

Blade width - 50mm maximum

Blade length - 250mm maximum

Handle configuration is acceptable with or without guard, bolsters etc. Handle material is irrelevant and solely the choice of the applicant. The handle must be equipped with a lanyard, which can be secured to the applicant's wrist during the test. This is a test of performance and the test knife may ultimately be destroyed in the testing process.

Testing:

All safety equipment i.e. glasses, apron, gloves to be provided by applicant. Materials required for cutting include a 1.2 m or longer length of 38 x 114 mm construction grade pine beam and a sufficient length of 24 mm diameter sisal or manila rope. While not part of the formal test, the applicant is encouraged to bring several finished knives for the tester to evaluate. The feedback from the tester will help the applicant better evaluate if the quality of their work is likely to meet the guild criteria. The test must be conducted in the following sequence: rope cutting, wood chopping, shaving hair, and bending. After satisfactorily passing the test, the tester will sign and date the applicants cutting test certificate, which will then accompany the bent test knife and the four others to the Guild Evaluating Committee for judging. Arrange with the performance test evaluator as to who will provide the testing materials.



Rope cutting:

The purpose of this test is to test the edge geometry and sharpness. The sisal or manila rope is a minimum of 24 mm diameter. The rope is to be hung in a safe manner, so that the end of the rope to be cut hangs loose without touching the floor or any other object. The rope is not to be hand held by another person. The hanging end of the rope is to be marked with tape or marking pen to clearly indicate the area to be cut. The cut must be approximately 150 mm from the end of the rope. The applicant is to aim at the mark. The applicant must sever the rope in two with one stroke. If the applicant fails on the first attempt, the tester will allow two more attempts. If the tester believes the failure to sever the rope is due to the lack of skill or strength of the applicant, the tester may attempt the rope cutting with the test knife. This is a test of the applicant's ability to make a knife, not cut with it. If neither the applicant nor the tester successfully cuts the rope, the applicant fails.

Wood chopping:

The purpose of this test is to demonstrate edge toughness. The chopping test is to be conducted with a 38 x 114 mm construction grade pine beam. The 38 x 114 must be clamped in a vice while chopping, for safety. A chopping motion (no whittling) is to be used. The 38 x 114 mm must be chopped completely through (no snapping or breaking off) a minimum of two times. The applicant may choose the area of the beam through which to chop. Following the chopping test, the tester will inspect the edge to determine if there is any noticeable damage to the blade. Any nicks, chips, flat spots, rolled edges or other deformation to the blade will result in failing the test.

Shaving hair:

The purpose of this test is to demonstrate edge retention. After the tester approves the quality of the edge, the blade will be returned to the applicant. The applicant must then shave hair using the section of the blade that was most frequently used in the cutting and chopping tests. Enough hair must be shaved to demonstrate that the edge has remained keen and shaving sharp.

Bending:

The purpose of this test is to show that the applicant is able to heat treat a knife with a hard edge and tough back. The bending of the blade is the final test. Safety gear should be worn. The edge may be dulled prior to bending. The blade will be inserted into a vice, tip first so that a third of the blade is clamped. If the jaws are rough, jaw inserts may be used to protect the blade while bending. The blade shall be bent by force applied to the handle. A leverage device such as a pipe may be used as long as it does not pose a safety risk. The use of such a device is at the sole risk of the applicant and at the discretion of the tester. The applicant will then bend the blade 90 degrees. The tester will signal to the applicant when the 90-degree angle has been reached. The blade is allowed to crack at the edge on bending but not beyond approximately one third of the width of the blade. However, if any part of the blade chips or any part of the blade or tang breaks off, the applicant fails. Because of the many variables in the size, geometry and temper of the blade, the tester using his judgement shall determine if the extent or location



of the fracture is acceptable. The decision of the tester is final. After bending 90 degrees, the blade should spring back approximately to 45 degrees and show a gradual bend over its entire length – not a kink in one place. It may not bend at the ricasso

All other knives: Blade

An accepted carbon steel/s blade material/s must be used. All steel used must be identified and an approximate hardness (Rc) given. Damascus steel - state steels used, construction method and average carbon content. All knives - provide heat-treatment details and state how annealing/normalising, quenching and tempering was done.

Guild Approved Testers to administer the Performance Test:

- Kevin Harvey
- Heather Harvey
- Stuart Smith
- Neels van den Berg

EVALUATION SCHEDULE FOR FORGED KNIVES

A - Sharpness: A knife, which does not easily fulfil No. 1 below, scores no points in this category. Note: The first evaluator only performs this test. The other evaluators will use his marks.	Max. Points	Knife				
		No.1	No.2	No.3	No.4	No.5
Ease with which knife shaves or cuts vertically held paper.	5	X				
Shave or cut vertical paper after ten cuts of 300 mm long in cardboard boxes.	5	X				
TOTAL	10	X				



B - Blade Finish and Logo: All parts of the blade are viewed, including the back of the blade, sides, ricasso and choil.	Max.	Knife				
	Points	No.1	No.2	No.3	No.4	No.5
Carbon steel: Mirror polish, hamon visible - max 10 points, Fine satin finish, FeCl etch, hamon visible - max 8 points, Fine satin finish, no hamon visible – max 6 points, Vertical satin finish – max 4 points, Sand or bead blasted finish – max 2 points. Damascus blades: Mirror polish, gun blued, pattern visible – max 10 points; mirror polish, FeCl etch, pattern visible - max 8 points; Fine satin finish, FeCl etch, pattern visible – max 6 points; Vertical satin finish, pattern visible – max 4 points; Sand or bead blasted finish – max 2 points.	10	X				
Logo, clarity and definition.	10	X				
TOTAL	20	X				

C – Grinding:	Max.	Knife				
	Points	No.1	No.2	No.3	No.4	No.5
Symmetry of the grinding lines and the centreline or spine in double-edged knives. The left and right side of the blade is compared.	10	X				
Symmetry of grinding run out/s viewed from the cutting edge sides.	10	X				
Neatness and definition of grinding bevels.	10	X				
Flatness of blade. No corrugations or dips.	10	X				
Straightness of entire knife. Viewed along back and cutting edge sides.	10	X				



Is cutting edge straight and in centre of blade?	5	X				
Sharpening life of blade, height of grind.	5	X				
Thickness of cutting edge and edge geometry -vs- size/type of knife.	5	X				
Distal taper proportional to knife design and purpose.	5	X				
TOTAL	70	X				

D – Guard and Bolster:	Max.	Knife				
Guards, bolsters and pommels must be made from a suitable metal.	Points	No.1	No.2	No.3	No.4	No.5

Guard / bolster on narrow tang knives						
Attachment to tang: pins, solder, etc.	10	X				
Symmetry of guard / bolster – all views.	10	X				
Blade/guard/ bolster fit viewed from the front.	10	X				
Proportions of guard / bolster, front and side views.	5	X				
Invisible riveting of pins.	5	X				
Polish of guard or bolster. Marked by first evaluator only.	5	X				
TOTAL	45	X				



Or - Guard on full tang knives						
Attachment to tang: Pins, solder, etc.	10	X				
Symmetry of guard / bolster – all views.	10	X				
Blade/guard/ bolster fit viewed from the front.	10	X				
Proportions of guard / bolster, front and side views.	5	X				
Invisible riveting of pins.	5	X				
Polish of guard or bolster. Marked by first evaluator only.	5	X				
TOTAL	45	X				

Or - Bolsters on full tang knives						
Attachment to tang: Pins, solder, etc.	10	X				
Symmetry of guard / bolster – all views.	10	X				
Blade/guard/ bolster fit viewed from the front.	10	X				
Proportions of guard / bolster, front and side views.	5	X				
Invisible riveting of pins.	5	X				
Polish of guard or bolster. Marked by first evaluator only.	5	X				
TOTAL	45	X				



E – Handle:	Max.	Knife				
	Points	No.1	No.2	No.3	No.4	No.5

Full tang knives						
Headed rivets or inter-screws. Both sides and their fitting Or Small pins around periphery of handle and their fitting. At least four pins must be used.	10	X				

Narrow tang knives						
Threaded or riveted pommel and its fitting Or No pommel but pin/s through handle and tang.	10	X				

All knives						
Fit of handle to tang and/or guard, bolster and pommel.	10	X				
Shaping and size of handle for intended use.	10	X				
Balance and mass of knife in relation to its size.	5	X				
Is tang tapered and how well? To at least 1.5 mm.	10	X				
Flush finishing and polishing of tang, rivets and surrounding handle material.	10	X				
General appearance, originality and effectiveness of design.	10	X				
TOTAL	65	X				



F – General:	Max.	Knife				
	Points	No.1	No.2	No.3	No.4	No.5
Mass of knife in relation to its size.	5	X				
General design and appearance. Refer to design and description of knives.	15	X				
General workmanship.	20	X				
TOTAL	40	X				

G – Sheath:	Max.	Knife				
	Points	No.1	No.2	No.3	No.4	No.5
Quality of leather - blemish free.	5	X				
Thickness of leather and stiffness of sheath.	5	X				
Fit of knife in sheath. Too tight /too loose, retention devices etc.	10	X				
Ease of operation.	5	X				
Stitching and /or riveting.	10	X				
Is a substantial welt sewn in or a liner present?	5	X				
Dressing of all exposed leather edges.	5	X				
Top rivet to protect stitching.	5	X				
TOTAL	50	X				



TOTALS	Max.	Knife				
	Points	No.1	No.2	No.3	No.4	No.5
A – Sharpness.	10	X				
B - Blade Finish and Logo.	20	X				
C – Grinding.	70	X				
D - Guard and bolster.	45	X				
E – Handle.	65	X				
F – General.	40	X				
Sub Total Knife	250	X				
Divide sub total by 2.5	100	X				
G – Sheath.	50	X				
Sub total sheath	50	X				
GRAND TOTAL	300	X				
Divide Grand Total by 3	100	X				

Total of 4 knives _____ divided by 4 _____ PASS / FAIL: _____

COMMENTS AND SUGGESTIONS



[illegible]