

3 DAYS IN THE AUSSIE OUTBACK FOR KNIFE HANDLES

Knives

ILLUSTRATED

THE PREMIER

HERE FIRST!
THE NEWEST
KNIVES OF
2006

JEFF HALL
Tactical Knife Master

NEW DESIGN
The Osborne Safety Lawyard

SHOT
SHOW
Coverage



Camillus
Knives

on the Ground in Iraq

Steak Knives

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SONOMA CUTLERY



By J. Bruce Taylor

A Wine-Country Knife Shop

Sonoma Cutlery is a retail store in the heart of wine country, offering a variety of knives as gifts and collectibles. It's also being a case "fulfill" for the special limited-edition.

Established as Cutting Stone West in Sonoma, California, the store is now being run by Jack and Debra Cohen, the third generation to operate the store. Founded in 1978 by Harry and Barbara Johnson, Jack's grandparents in Healdsburg, California, the store was named in the current

location in 1978.

The store has always been a family affair, being run by Jack's brother, Shelia, his mother and many friends and cousins. Jack and Debra bought the store from Jack's grandparents in 2000. Mom and Jack, the owner's two boys, each open the first six months of their lives in a hobby room on the back corner of the store. Now ages four and two, the boys are still in the midst of the regular customers who want to be kept up on how

the boys are doing.

Jack handles the bulk of the customer service and the in-the-store shows while Debra handles the business and buying. Their goal is to make a mix of a combination of specialty knives and variety of patterns. They stock 1,200 different knives, including household cutlery by Whetstone, Henckels, Messersmith, Paragon, Wüsthof and Global. There is even a lesser brand of household knives imported by the store from Germany.



In Service Cutlery, the proprietor is not looking to sell you this, but finding what will suit the best among the 1,000 others.



Among the hand-made instruments, the proprietor sets the prices of the 7,000 or so items.



Service Cutlery is a Cape Town store, which means that you have a chance of seeing our collection items that are not available at all other outlets and elsewhere.




A shop of production based from Woodford requires the shop to make a staff's will.

since 2004.

A Service area, junior college has a culinary school and byline is a great instructor at all entry classes exploring the different types and uses of professional grade kitchen cutlery for the upcoming chefs. Their Service area include W. K. Case & Sons, Handmade Knives, Spoons, Forks, Oyster Knives, Knives and Tools, Bikes, Smith & Wesson, Cold Steel, Swiss Army, Gillette, Carillon, Ka-Bar, SOG, T.G.P., and others.

The annual store event is held annually with each November 1st, when the store offers all a half block of knives, with the proceeds going to the Polly Klass Foundation, created for the Aging Mentions' World and the Service Business Foundation.

If you are a knife enthusiast visiting the Service River/Service river country and Service resources and decide you need a knife too, stop by Service Cutlery. You'll find a couple of knife folks and their folks waiting to show their passion for knives. 



The well-stocked cutlery shops, professional and professional grade kitchen cutlery is a staple.