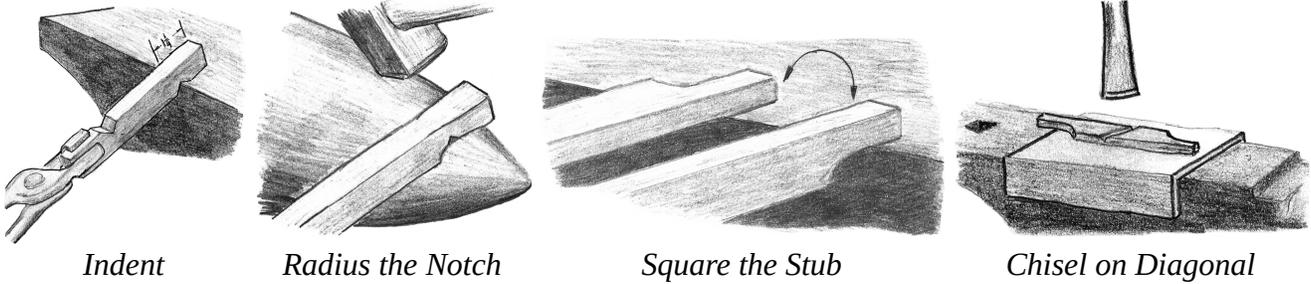


Kvindens Kniv

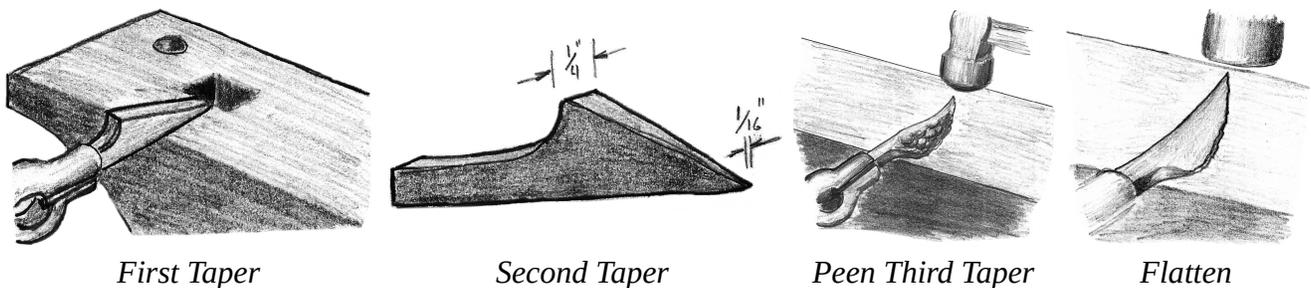
After J. Kristensen, B. Holmberg, and G. Standke.

Material: Mild steel, 1/4 inch by 3/4 inch or 6 mm by 20mm square bar, about 5 inches or 12.5 cm length.

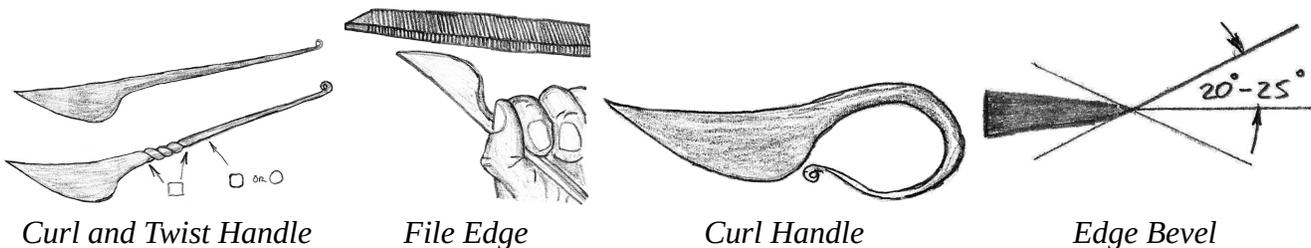
Indent about 1 1/4 inch or 30 cm in from each end, on opposite sides of the bar. Radius the notches on the horn and forge each end down to a square stub. Chisel in half on a 45° diagonal, points matching stubs.



Forge each blade into a straight taper; the top edge stays flat, and the thickness stays 1/4 inch/6 mm. Use the hardy hole or edge of the anvil to allow work on the tip. Then taper the blade thickness from 1/4 inch/6 mm at the base to 1/16 inch/1.5 mm at the tip. Using the rounded face of a rounding hammer or ball-peen hammer, taper the blade from the back to the edge, then flatten with the hammer face to just under 1/16 inch/1.5 mm. This will curl the tip up and leave the edge somewhat ragged.



Draw out the handle material to a nice long square taper, 5 to 5 1/2 inch/12-15 cm long. Round or twist if desired; soften any sharp edges. Scroll the tip away from the blade edge into a tiny round. Cold file the edge to make it even, then curve the handle pleasingly to the blade. Flatten, and make sure the edge, back, and handle are all in line.



File in a 20°-25° bevel on both sides. Quench in superquench if desired. Remove scale, coat with cooking oil or beeswax, and bake 8 hours at 275° F/135° C for a food-safe finish.