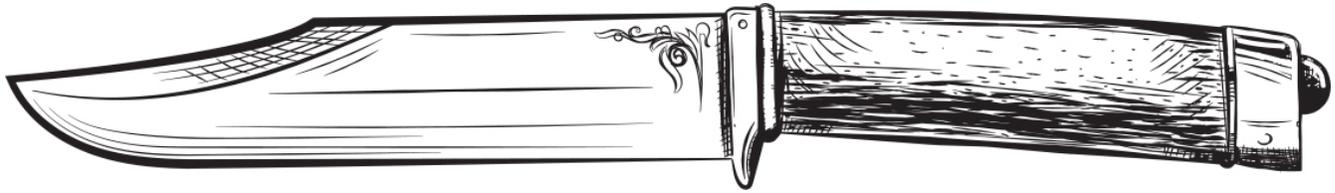


OLDE TOWNE

Post-Dispatch

April 2019

Volume XVI



GREAT KNIFE STORIES IN HISTORY

THE HISTORY OF ERNEST WRIGHT

We have a very special announcement this month. Ernest Wright is back with a new vitality. Paul Jacobs and Jan Bart Fanoy of Rotterdam recently purchased the company and gave the famous scissor-maker a new beginning; with capital, new equipment, and a fresh vision of the future with a dedication to preserving the past. This hand-made enthusiasm is a perfect fit for Olde Towne Cutlery, and we are proud to have this line back in stock. As they get production tuned-up, more patterns will be returning. But for now, we have the three most popular items in stock; The Turton, the dressmaker, and the stork.

The following is a quote from new owner Paul Jacobs, which I believe perfectly describes our feelings about hand-made cutlery.



"I am fanatical about high-quality and handmade products. My kitchen is full of hand forged knives and I also support a shoemaker's workshop near my home in Rotterdam. When you own something that's handmade, it has a different feeling. You're aware of the hours and effort that have gone into production and the years of skill and experience that make it possible." Paul Jacobs

OLDE TOWNE *Cutlery*

4320 Settendown Village Rd, Suite 700
Cumming, GA 30041

1-833-GOT-KNIVES

www.oldtownecutlery.com

In addition to the article below, you MUST watch The Putter; which has been a social media viral sensation.



The following is a history of the Ernest Wright Company from the company website:

<https://www.ernestwright.co.uk/history/>

THE EARLY YEARS

The Wright family have been involved in the boring, hardening and tempering of scissors since at least the 1800's. As far back as records go, Walter Wright – a renowned 'Little Mester' of Sheffield – specialized in finishing scissor blades as an outworker and was also referred to as 'Master Scissor Putter-togetherer'.

A scissor *putter-togetherer* is the proud title given to the holder of a five-year-to-fully-apprenticed skill set and trade, known and still used by our craftsmen today.

THE PEDIGREE

Since Walter Wright moved into the scissors industry, successive generations have joined the trade. Walter's son, Ernest, followed in his father's footsteps to ultimately found the company in 1902. After him, Ernest Wright junior and his sons Graham and Philip Wright all took their turn in running this family business. Finally, fifth generation scissor maker Nick Wright stepped in, until his untimely passing in 2018.

OLDE TOWNE *Cutlery*

4320 Settendown Village Rd, Suite 700
Cumming, GA 30041

1-833-GOT-KNIVES

www.oldtownecutlery.com

Although not a family operated business anymore, its new owners are fully committed to keeping the Wright-heritage alive. It's their ambition to prove Ernest Wright is not a museum of a disappearing craft,

but a vivid company that produces the finest quality of scissors by hand for a discerning, worldwide audience.



THE FIRST HALF OF THE 19th CENTURY

During the first five decades of the century, the company grew steadily, forcing it to move to yet another location, this time on Talbot street.

The arrival of the Second World War meant a slight detour, where we produced surgical

equipment in order to avoid merging with a larger company. But by the end of the war, cutlery was in such high demand that the stage was set for the boom that the company experienced in the post-war era.

THE BOOMING YEARS

From the 1950's right up to the 1970's, Ernest Wright and Son Ltd. continued to thrive. The new Kutrite trade name was introduced in 1954 and set the brand apart from its competitors.

Through growth and acquisition, the company rose to become a formidable force in both UK and world-wide scissors and tool production and supply.

Employing over eighty workers and exporting to forty-five different countries by 1977, Ernest Wright and Son was one of the largest scissor manufacturers in Great Britain. In the year of the company's 75th anniversary, Ernest Wright Jr. retired and left the company to his sons Graham and Philip.



OLDE TOWNE *Cutlery*

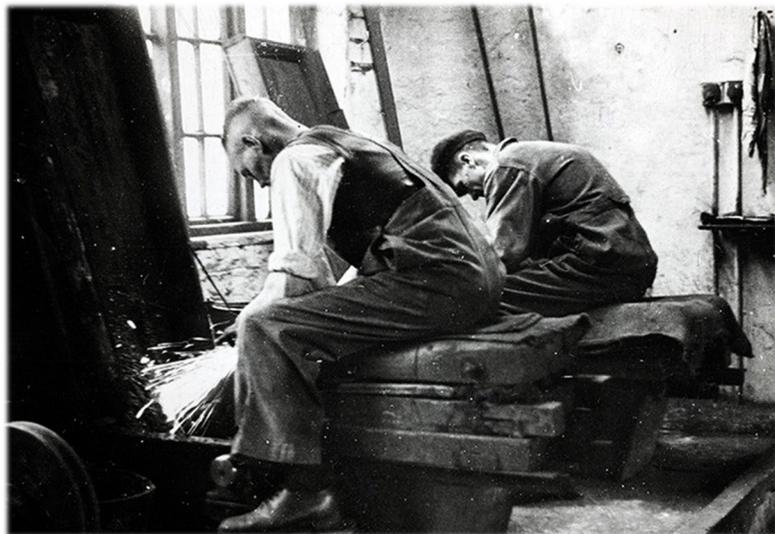
4320 Settendown Village Rd, Suite 700
Cumming, GA 30041

1-833-GOT-KNIVES

www.oldtownecutlery.com

THE DECLINE

Right about the time Graham and Philip took over, globalization set in. Fueled by an economic crisis we saw production move elsewhere, mostly to Asia. *Throwaway* became a popular term. People liked this new



cheap replaceability of goods. *Traditional* and *Made in Sheffield* became rather untrendy.

Where once 40,000 workers were employed in the Sheffield cutlery sector, with about 70 scissor-making companies alone, there were just two left by 1990. And both were a shadow of their former selves.

In 1988, Ernest Wright and Son Ltd went into receivership, only saved by a distant relative stepping in.

THE BOUNCING BACK

Philip Wright managed to take over the business again in the 1990's and ran it into the millennium. Relying solely on outwork from larger local businesses, now the company was called *Kutrite of Sheffield*.

In 2008, Philip's son Nick joined forces and took over the company in 2012. Nearly going into receivership again, the documentary ["The Putter"](#) went viral in June 2014.

It reached almost a million views, mostly in the United States, and orders poured in immediately. On top of that, the BBC put a wonderful portrait of another one of our Putters on their international homepage. It rallied half a years' worth of orders, something that hadn't happened in quite a while!

Then there was the hugely successful Kickstarter campaign to fund the development of an improved version of the famous 1962 Kutrite-model. But it was not to be.



OLDE TOWNE *Cutlery*

4320 Settendown Village Rd, Suite 700
Cumming, GA 30041

1-833-GOT-KNIVES

www.oldtownecutlery.com

THE TRAGEDY

After several setbacks, the Kutrite-project came to a standstill. Both our master-putters fell ill for over 8 months and the new blanks had some major issues. But nobody was prepared for the untimely demise of Nick Wright, in the midst of his efforts to renovate the machinery and deliver all orders in time. Ernest Wright and Son Ltd. went into receivership once more.

THE NOW – 2018!



Paul Jacobs and Jan Bart Fanoy, two Kickstarter-backers, could simply not accept the fact that after 116 years, the art of scissor-making was on the verge of disappearing from Sheffield. They took action and bought all assets from the Receiver with the single objective to rescue a great brand, product and heritage. Among the first things they did was to re-hire Eric and Cliff, the remaining master putters and take on Sam Clark, a new apprentice. Former employee Pam Addy came back and Peter van Mameren was put in charge of running the factory.

[Olde Towne Cutlery is extremely proud to represent the work of these amazing people.](#) We thank the Ernest Wright family for keeping the brand and craft alive!

Source: <https://www.ernestwright.co.uk/history/>

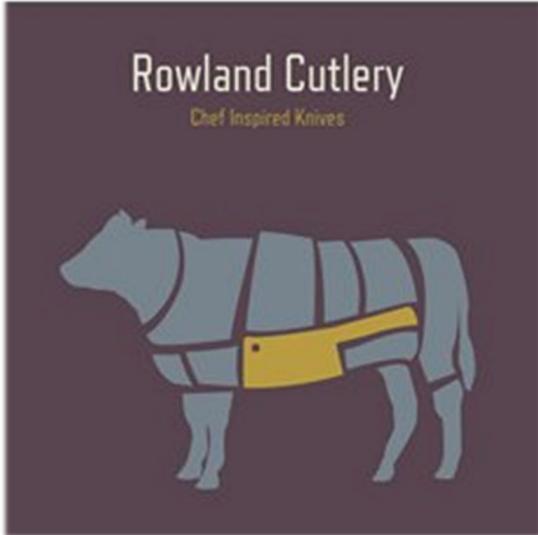
OLDE TOWNE *Cutlery*

4320 Settendown Village Rd, Suite 700
Cumming, GA 30041

1-833-GOT-KNIVES

www.oldtownecutlery.com

MEET YOUR MAKER



Tim Rowland of Rowland Cutlery

Olde Towne is proud to announce a new brand to our offering, Rowland Cutlery! Tim Rowland of Rowland Cutlery has been making custom kitchen knives for over 10 years.



Tim has a unique background of working as an Executive Chef in high-end hotels for 17 years and in the kitchen industry for 21 years. So, he knows what people look for when seeking out the perfect kitchen knife! Knife making and handle woodworking is a part-time hobby that Tim enjoys.

Tim has made many styles of knives. He became fond of the Japanese Wa style when a fellow co-worker let him use a Takeda Gyuto. He couldn't understand how a knife could glide through ingredients so effortlessly and how it could be so sharp! Tim decided then to learn all he could about the traditional Japanese style, blades, shapes, proper use, and their mythical samurai powers!



Tim started making the traditional Japanese Wa handles and re-handled many knives, until it turned into a small business. His product is definitely one that will “wow” you! He began doing the stock removal process about 2 years ago.

Tim uses mainly 52100 carbon steel and AEB-L stainless for his style of cutlery. When making the Japanese Wa style he likes to hand select exotic woods from around the globe. He then finishes the knives with a mix of natural orange oil and bees wax for sealing.

OLDE TOWNE *Cutlery*

4320 Settendown Village Rd, Suite 700
Cumming, GA 30041

1-833-GOT-KNIVES

www.oldetownecutlery.com

Tim wants to be able to smelt and forge his own billet of tamahagane into a personal heirloom gyuto one day! If you are lucky enough to own a Rowland Cutlery knife, you will not be disappointed in the fit, finish and execution!

Plus, Tim has been generous enough to *donate a knife to give away!* This is meant to drive interest and make people aware of his brand. The Give-A-Way Knife is an awesome Japanese style paring knife with an Asian style Wa handle in hybrid acrylic and dyed burl. *Simply Amazing!* The knife is on display in the store and can be seen below!



**EVERY ORDER FOR ANY PRODUCT AUTOMATICALLY
ENTERS YOU IN THE CONTEST**

[Rules for the Give-A-Way can be found here.](#)

Winner will be announced on May 31st, 2019

OLDE TOWNE *Cutlery*

4320 Settendown Village Rd, Suite 700
Cumming, GA 30041

1-833-GOT-KNIVES

www.oldtownecutlery.com

FEATURED PRODUCT AND REVIEW

This week we have some amazing new items from Ernest Wright, Rowland Cutlery, ALFA KNIFE, Jesse Crane, Fletcher Knives, and VINTAGE, VINTAGE, VINTAGE!!

ERNEST WRIGHT TURTON SCISSORS 7"

Ernest Wright is one of the last pairs of scissors you will ever have to buy. Turton Scissors in stainless steel blades, with a serrated blade. They have a mirror polish finish, with a 7" OAL. Made in Sheffield, England, these Ernest Wright scissors are exquisite! They are kitchen scissors that are hand-made with professional quality. Made for cutting packages or preparing food, they can also be used around the house or in your garden. They feature a bottle and twist-cap opener in the handles.

These stainless-steel scissors will have a long-life precision edge retention. The Turton also comes in a beautiful box.



\$110

[To see all of the Ernest Wright Scissors, click here](#)

The making of these kitchen scissors are featured in this short video:

["The Putter" by Shaun Bloodworth. Click here for a link to this beautiful film.](#)

ROWLAND CUTLERY 185MM SANTOKU BUCKEYE BURL

This is an excellent Santoku kitchen knife in a buckeye burl and blue acrylic hybrid handle! The santoku has a convex grind and a hidden tang. Made with 3/32" AEB-L stainless steel, with a 61RC hardness cryo-treated blade. It has a blade length of 8" with an 13.5" OAL. Tim's knives are top-notch! He puts a whole new spin especially on his kitchen knives, with his look of style and unique handle material selections. This would be a great knife to add to your collection!



\$300

[To see all of the Rowland Cutlery items in stock, click here](#)

OLDE TOWNE *Cutlery*

4320 Settendown Village Rd, Suite 700
Cumming, GA 30041

1-833-GOT-KNIVES

www.oldtownecutlery.com

ALFA KNIFE PATRIOT OD GREEN G10

If you aren't familiar with Alfa-Knife and Damon Lusky, you are missing the boat. These knives are EXCEPTIONAL. This Patriot has a convex grind and is 5/32" O1 tool steel. It has an acid wash finish, with a skeletonized full tang. The Patriot measures 5 1/2" blade, and an OAL 10", and comes with a custom fitted kydex sheath. This would be a great pick on your side for an EDC! This knife has an excellent look and is a very comfortable fit in your hand with the G10 material. It will not disappoint you. We love the name of the model that Damon picked for this knife, "Patriot", it is very fitting for the blade! This knife was also featured in Knives Illustrated!



\$280

[To see all of the ALFA KNIFE products in stock, click here](#)

JESSE CRANE HAND FORGED SPIKE WITH CURL

Jesse Crane is an extremely talented young guy when it comes to hand-forging. This is a 1075 carbon steel spike with a dagger-like blade. Completely hand-forged this is a custom made spike. It measures a 7 1/2" OAL. Jesse has done some intricate detail work to this particular spike, which is absolutely an added feature to his compassion for knife-making. This spike also comes with a fitted leather custom made sheath done by Jesse. This would be a great tool for a lady, as it can also be worn in a bun, for self-defense. Take this little guy along for outdoor trips, carry on your side, in a purse, or in your boot.



\$62

[To see all of the Jesse Crane products in stock, click here](#)

OLDE TOWNE *Cutlery*

4320 Settendown Village Rd, Suite 700
Cumming, GA 30041

1-833-GOT-KNIVES

www.oldtownecutlery.com

FLETCHER KNIVES FLAMMA OATMEAL & BLACK BURLATEX

Dylan Fletcher's knives are made with form and function in mind. Fletcher Knives Flamma model in a Oatmeal and Black burlatex handle. The Oatmeal and Black burlatex handle with a blue burlatex bolster and copper pins. This also features a copper custom Fletcher mosaic pin. This is a one-off design that Dylan has designed and is totally phenomenal!! It has a skeletonized full tang and a hamone line down the blade. It is made with 5/32" 1075 steel, has a 6" blade with an 11" OAL. This would be a great outdoor/tactical piece and has a great looking burlatex handle. The fit, finish and execution are outstanding. You won't be disappointed in this amazing piece of art!



\$325

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

VINTAGE BULLDOG/GEC WHITTLER AMBER BONE STAG

Vintage Bulldog/GEC Whittler in a Amber Bone Stag handle. This Whittler has a clip, spear and pen blade, measuring 2 3/4" blade, 3 1/2" closed and 6 1/4" OAL. This knife has Bulldog etching on the blade, and is USA made in 2009. Made with 1095 carbon steel. The fit and finish is superb, and the knife is in MINT condition.

\$165

We use the NKCA Grading Standards for all Vintage Product we sell. For a detailed explanation of that standard, please see the link below:

[NKCA Grading Standards](#)

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



OLDE TOWNE *Cutlery*

4320 Settendown Village Rd, Suite 700
Cumming, GA 30041

1-833-GOT-KNIVES

www.oldtownecutlery.com



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

1-833-GOT-KNIVES (468-5648)

OLDTOWNECUTLERY.COM

Please don't forget to follow us on Social Media!



OLDE TOWNE *Cutlery*

4320 Settendown Village Rd, Suite 700
Cumming, GA 30041

1-833-GOT-KNIVES

www.oldtownecutlery.com