

# OF STEEL, FLESH AND BONE

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*A BACKYARD BUTCHER IS ONLY  
AS GOOD AS HIS TOOLS*

**At the height of barbecue season, the knife a man wields is as important as the grill he lights, or the spices he rubs. A good cut of meat is an integral part of the experience—why let your local butcher get all the credit? A good knife is well worth the investment. With the right knife, one with style, balance and precision, you can create the perfect filet, steak, or tenderloin. You will be the czar of summer cookouts. Long may you reign.**

PHOTOS ✕ ADRIAN ARMSTRONG  
WORDS ✕ NICHOLAS MIZERA

## VICTORINOX SWISS ARMY 7" GRANTON EDGE SANTOKU

TRUE TO SWISS ARMY'S MULTI-PURPOSE ROOTS, JAPANESE-STYLE SANTOKU KNIVES CAN TACKLE MORE CUTS THAN MOST. THE GRANTON EDGE BLADE HAS AIR POCKETS THAT PREVENT SLICED FOOD, LIKE VEGETABLES, FROM STICKING, RESULTING IN LIGHTNING-FAST CUTS. BUT THE HIGH CARBON STAINLESS STEEL CONSTRUCTION, AND HIGH EDGE RETENTION, IT IS EQUALLY USEFUL FOR TOUGHER JOBS, LIKE CHOPPING THROUGH THIN-BONED FISH OR CHICKEN.

(\$175)



## ZWILLING J.A. HENCKELS 6” CLEAVER

WHEN SMALLER KNIVES  
WON'T CUT IT, HAVING THIS  
TOOL IN YOUR ARSENAL  
WILL BE IMPORTANT. MADE  
IN GERMANY, ZWILLING J.A.  
HENCKELS' CLEAVER HAS  
A HEAVY, ESPECIALLY RE-  
SILIENT STEEL BLADE FOR  
HACKING THROUGH JOINTS  
AND BONES. IT'S ALSO IDE-  
AL FOR SEGMENTING LARGE  
CUTS OF MEAT LIKE SPARE  
RIBS AND ROASTS.  
(\$100 AT TOSS & SERVE)



## VICTORINOX SWISS ARMY SKINNING BLADE

IF YOU LOVE THE FRESH-  
EST CUTS POSSIBLE, THE  
VICTORINOX BEEF SKIN-  
NING BLADE IS YOUR BEST  
FRIEND. TO SKIN MEAT  
PROPERLY, FIRST MAKE A  
LONG CUT THROUGH THE  
HIDE OR SKIN. THEN BE  
CAREFUL TO KEEP IT IN  
ONE PIECE AS YOU PEEL IT  
FROM THE FLESH, ROLLING  
IT OUT OF THE WAY AS YOU  
GO. (\$50)



## SHUN FUJI 7.5" SANTOKU

EASTERN KNIVES LIKE THIS SHUN FUJI SANTOKU ARE LIGHTER AND CAPABLE OF MORE METICULOUS CUTS THAN HEAVY WESTERN VARIETIES, RESULTING IN UNBRUISED SLICED VEGETABLES AND PERFECTLY-TRIMMED STEAK. THE KNIFE'S RAZOR-THIN EDGE COMES FROM NICKEL-STAINLESS DAMASCUS STEEL, WHICH IS HARD ENOUGH TO SUPPORT A 16-DEGREE EDGE—ONE OF THE SHARPEST AVAILABLE. THE PROCESS OF MAKING DAMASCUS STEEL ALSO FORMS THE DISTINCTIVE RIPPLE EFFECT ALONG THE BLADE AND END CAP, SO YOU DON'T HAVE TO SACRIFICE STYLE FOR FUNCTION. (\$520 AT WILLIAMS-SONOMA)





## STELTON

THERE'S AN ART TO TRIMMING SPARE RIBS: THE MORE ADEPT YOU ARE IN YOUR TRIMMING, THE MORE MEAT YOU END UP WITH—AND THE BETTER IT TASTES. STELTON'S PURE BLACK CHEF'S KNIFE IS A PIECE OF ART IN ITS OWN RIGHT, TOO. IT'S FORGED FROM A SINGLE PIECE OF STAINLESS CHROMIUM STEEL AND COVERED IN A PITCH-BLACK SURFACE TREATMENT FOR GRIP AND EASY CLEANING. YOU NEVER KNOW HOW MESSY THINGS COULD GET. (\$400 FOR A COMPLETE SET AT EQ3)



## BÖKER GORM 7" CHEF'S KNIFE

DESIGNED IN THE LAND OF THE VIKINGS AND FORGED IN GERMANY'S STEEL CAPITAL, SOLINGEN, THE BÖKER GORM CHEF'S KNIFE IS AN EXERCISE IN CUTTING-EDGE DESIGN AND FUNCTIONALITY. ITS STRIKING 440C STAINLESS STEEL BLADE FEATURES A CUT-AWAY THAT MAKES FOR EASIER HANDLING AND IS MOUNTED ON A BEAUTIFUL, HIGH-TECH COMPOSITE HANDLE. (\$150)