

**Unsurpassed quality,  
sharpness and strength**

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**Handcrafted in New Zealand  
from finest quality Swedish  
high-carbon steel**

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Each Svord knife is handcrafted in traditional  
knife-making fashion by Bryan Baker, Master Cutler.

Svord knives are individually hardened and  
tempered using a unique and time-honoured secret  
heat treatment process.

Svord knives are hand-ground on a water cooled  
stone and finished with a razor convex edge  
providing immediate performance.

For best results Svord recommends you sharpen  
your Svord knife with a diamond sharpener or  
oil stone.

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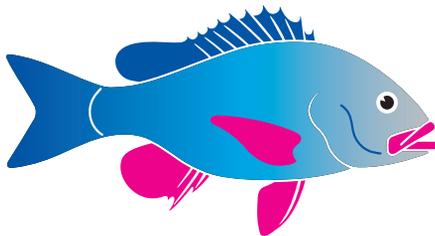
**SVÖRD KNIVES**

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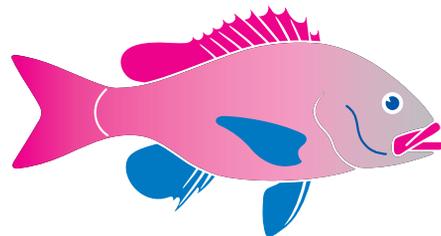
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**www.svord.com**

Knives available from all quality knife retailers



**SVÖRD  
KIWI  
FISH  
FILLET  
KNIFE**



# The ultimate filleting knife

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Captain Cook used carbon steel knives on the Endeavour during his voyages to New Zealand, and for the next 150 years the most favoured knives were fashioned from carbon steel.

But in 1913 Harry Brearley, a metallurgist of Sheffield, England, invented stainless steel. He was dubbed "the inventor of knives that won't cut".

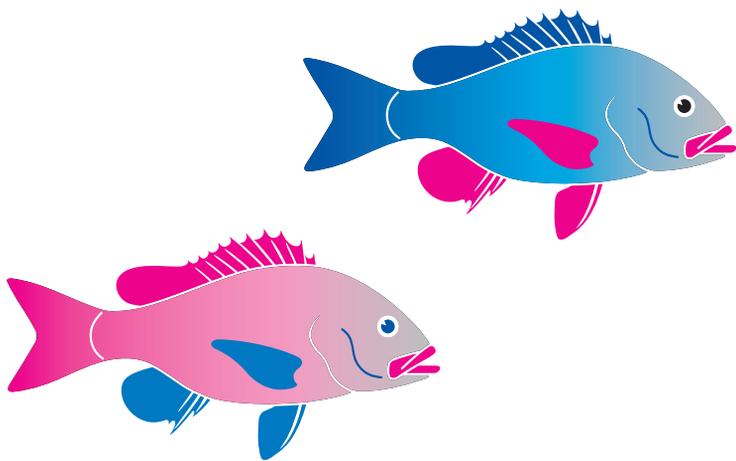
Ever since, fishermen, outdoorsmen and chefs have had to put up with stainless knives that are simple and cheap to make – but don't cut and are difficult to sharpen.

At Svord Knives, Bryan Baker insists on using old-fashioned high-carbon steel in the manufacture of all his knives including his new Kiwi Fish Fillet Knife.

Bryan states that "once a fisherman uses a carbon steel knife he would treasure that knife because of its ease of sharpening and its ability to cut clean fillets from school fish including snapper through to larger game fish such as kingfish and marlin."

The question most commonly asked by fisherman is "how do I stop the knife from rusting?" The answer is simple: keep the knife coated with fish oil such as cod liver oil, or vegetable oil such as olive oil, soya oil or even Vaseline or CRC tackleguard.

Bryan says "in Captain Cook's day, fishermen would keep a wooden pail of sawdust nailed to the ship's deck. The sawdust was saturated with fish oil or even whale oil. Into this fishermen pushed their knives after use."



H A N D C R A F T E D   B Y

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