

Knife making

Knife is one of the most used household items made from iron or other alloys. It has three main part *tegh* (blade), *guluband* (bolster), *dasta* (handle) and *sarband* (butt). Knife makers usually use two type of metal, white metal for household knives and black metal for hunting knives or knives used for heavy works. Knife bolster is usually made from four different types of metal and alloys e.g. copper, bronze and even silver, while the handle is made from animal horns, bones, glass fused with different alloy and wood. The most expensive knives are those with ivory hands. The knife butt similar to the bolster is made of different precious and semiprecious metals.



Knife making starts by choosing a piece of suitable metal and identifying type of knife to be made. Than chosen metal is 3 to 4 times put into fire and hammered for the blade to be prepared. After the blade is given desired shape it is than polished by rough and soft sand. More the blade is fired sharper and stronger it becomes. The final polishing is done by using leather or an animal skin with finer hair.

Knife handle is made of bone or animal horn. The chosen material is polished and sanded and measured to have right proportion in relation to the blade. Bolster and butt function as main elements to hold the handle fast together.

In decoration of knife various types of ornamentation such as geometric and vegetal patterns are used. The ornaments are used on the blade, bolster, handle and butt by using incision technique or scratching.

Knife cases are made from leather or man-made leather substitutes. Inside the cases carton paper is used to prevent the blade cutting the case or for safety in carrying it. Knife cases are also decorated from the outside and a strap is attached for hanging it in the belt or carrying it.



