

ABOUT THE ARTICLES

As you can see here some of these articles were written some years ago. At that time I was writing most with technical content on new steels as they were introduced. I was fortunate to be able to get early samples from steel companies like Crucible Materials and work out heat treat recipes specific to knife blades. Most of the articles here were done for Blade and Knives Illustrated. I recently updated this website and chose to leave the articles mostly as they were written. The information is more history than new and even though dated most of it is still useful.

Right now (2017) and the past 5 years or so new steel grades are being introduced so quickly it is hard to stay current with all of them. Along with Crucible both Bohler-Uddeholm and Carpenter are offering steels now intended for knife blades. The knife companies like Spyderco are constantly testing new grades to be offered. I have made knives with CPM 4V, CPM Cruwear, Bohler K390 super clean, K294 super clean, BD1 and BD1N and several others. I still like to experiment and work with new materials but have had to limit what the range that I can handle. I have also found that most of these are more alike than different. For example ELMAX and CPM S30V and K294 and CPM 10V all have differences in manufacture but performance as far as can be measured in actual field work are pretty much the same.