

Yesteryear...

It all began in 1876, the year the United States celebrated its Centennial with an Exhibition in Philadelphia... the year oleomargarine, linoleum, riveted Levis, Hires Root Beer, football, dime stores, telephones and apartment houses were introduced... the year land in Texas sold for 50¢ an acre and a trip by rail from San Francisco to New York City took a mere 7 days.

That was also the year Camillus Cutlery Company came into being, when an immigrant from Germany set himself up in the imported hardware and cutlery business in New York City. Business prospered until protective tariffs late in the 19th Century made imports too costly and a domestic source of good cutlery had to be found if the business was to survive. The founder located such a supplier at a small knife factory in Camillus, N.Y. and purchased the factory outright.



Wooden shoes were worn in the grinding room to keep feet dry



Forging hammers and burly operators in 1909.



Today . . .

Through the ensuing years, the demand for quality knives grew and so did Camillus Cutlery Company. Under the leadership of Nilo M. Miori, President, with his management team and 350+ loyal employees, expansion continued unabated. Today's modern facilities cover more than 120,000 sq. ft. and stands as a tribute to all employees, past and present, for making Camillus Cutlery Company what it is today.

More efficient production methods, the upgrading of materials and superior craftsmanship has today brought the knife to the highest point of perfection and is within reach of even those with modest incomes.

Camillus's traditions and crafts of the past 100+ years have been incorporated into today's production procedure... assuring a quality standard second to none. The Camillus brand, stamped on more than 2¼ million knives each year is your assurance of unsurpassed quality.

Read on... learn why a Camillus knife is the knife for you.



CAMILLUS CUTLERY COMPANY
(K3-MILL-us)

Camillus, N.Y. 13031

The "American Wildlife" Series



A Camillus Exclusive!
Inset into each handle is sculptured pewter wildlife by the renowned wildlife engraver Sid Bell. Knife is constructed of stainless steel blades, nickel silver bolsters and Delrin handles.

No. 10 available with your choice of animal shown above. No. 17 available with any bird shown above. Attractively packaged.



Blades of custom-made, high carbon cutlery steel providing extra sharpness, toughness and durability. Edges hand honed under oil. Nickel Silver bolsters, brass linings except where noted.

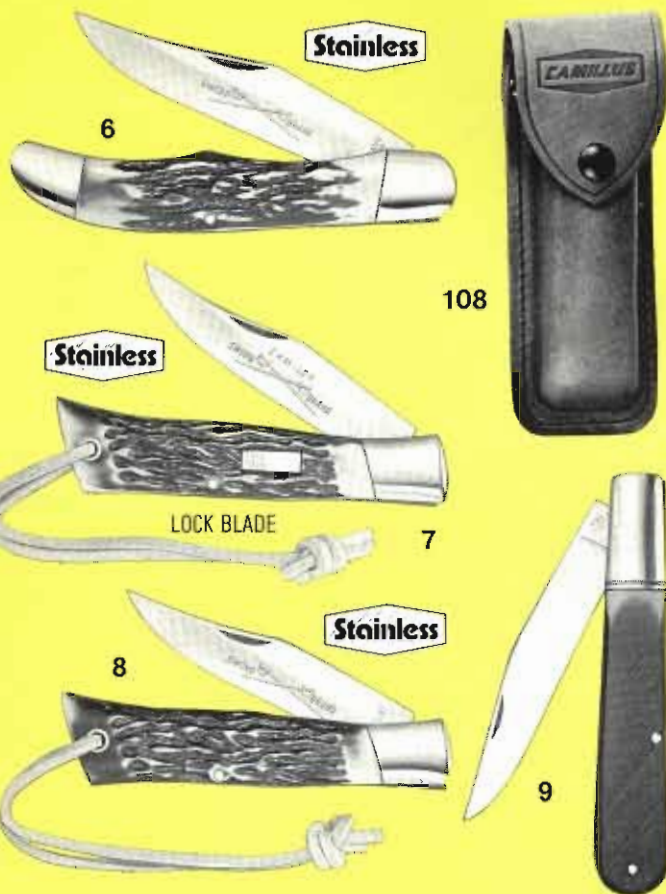
No. 1 Actual Size Closed—4 in. Utility knife with Hawkbill blade, steel linings. Brass lock keeps blade from closing when in use. Extra heavy steel bolsters. Cabone handle has hole for lanyard. **ea. \$9.00**

No. 2 Actual Size Closed—3-1/8 in. Deluxe single bladed folding LOK-BACK knife. Positive blade lock in open position. Features etched stainless steel drop point blade, solid nickel-silver bolsters and gleaming Camwood handles. Individually gift boxed with top grain leather pouch. **ea. \$17.00**

No. 3 Actual Size Closed—4-1/8 in. Deluxe single bladed folding LOK-BACK knife. Positive blade lock in open position. Features etched stainless steel Turkish clip blade, solid brass bolsters and gleaming Camwood handles. Individually gift boxed with top grain leather pouch. **ea. \$19.00**

No. 4 Actual Size Closed—4-3/4 in. Deluxe single bladed folding LOK-BACK knife. Positive blade lock in open position. Features etched stainless steel clip blade, solid brass bolsters and gleaming Camwood handles. Individually gift boxed with top grain leather pouch. **ea. \$21.00**

No. 5 Actual Size Closed—5 in. Deluxe Fisherman's Knife has stainless steel sabre clip blade. Maize handles have included high quality hook sharpener. **ea. \$9.00**



No. 6 Actual Size Closed—5-1/4 in. Sword Brand Deluxe, Single Bladed, Bench Made Folding Hunting Knife. Features Indian Stag Handles. Solid Nickel Silver Bolsters with stainless steel pivot pins. Large stainless steel clip blade features a super cutting edge (hand stropped). Individually gift boxed.

ea. \$13.75

No. 7 Actual Size Closed—4-3/4 in. Sword Brand Deluxe, Single Bladed, Folding Hunting Knife with Sliding Lock Action, super cutting, stainless steel blade. Hand fitting Indian Stag Handles. Solid Nickel Silver Bolsters with stainless steel pin that resists corrosion. Leather wrist loop and a genuine top grain leather pouch. Available only in gift package w/pouch

ea. \$21.25

No. 8 Actual Size Closed—4-3/4 in. Sword brand deluxe—bench made folding hunting knife with Indian Stag handles—large clip blade of stainless steel. Leather thong. Individually gift boxed.

ea. \$13.75

No. 108 Top grain leather pouch for No. 8 and No. 7 folding hunter.

ea. \$3.75

8P SPORTSMATE No. 8 knife gift packaged with top grain leather pouch

ea. \$17.25

No. 9 Actual Size Closed—5 in. Large clip blade, mirror polished and sharpened to a keen edge, Cabone handles.

ea. \$9.00



No. 10 Actual Size Closed—4-1/2 in. AMERICAN WILDLIFE—Sculptured pewter wildlife by Sid Bell, embedded under acrylic into each handle. Features etched blades of high carbon stainless steel, solid nickel silver bolsters and tough delrin handle. Available with 10A-Buck Deer, 10B-Howling Coyote, 10C-Running Deer, 10D-Charging Bear, 10E-Bull Moose, 10F-Bugling Elk, 10G-Mountain Sheep or 10H-Pronghorn Antelope. Individually Gift Boxed With Sharpening Steel

ea. \$26.00

No. 110 Top-grain cowhide sheath, heavily stitched and corner riveted for extra strength. For No. 10 "Wildlife" knife

ea. \$3.75

No. 14 Actual Size Closed—3-3/8 in. Medium Jack knife has mirror polish clip and pen blades, Cabone handles

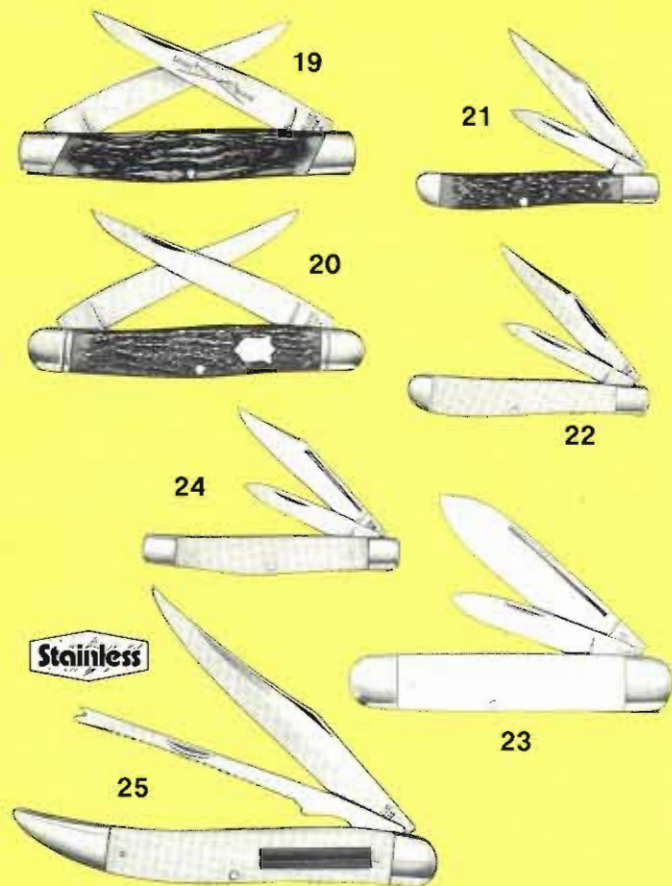
ea. \$7.75

No. 17 Actual Size Closed—3-7/8 in. AMERICAN WILDLIFE—Sculptured pewter wildlife by Sid Bell, embedded under acrylic and inset into handle. Features etched stainless steel Turkish Clip Blade & Gut Hook, nickel silver bolsters and delrin handles. Available with 17A-Mallard Duck, 17B-Canada Goose, 17C-Wild Turkey, or 17D-Ring-Necked Pheasant. Individually Gift Boxed

ea. \$16.00

No. 18 Actual Size Closed—3-7/8 in. Large Jack with mirror polished clip and pen blades, Cabone handles.

ea. \$9.00



No. 19 Actual Size Closed—3-7/8 in. Sword Brand Deluxe bench made knife. Features Indian Stag handles, gleaming solid nickel silver parallel slant bolsters—two mirror polished skinning blades of Camillus high carbon Sword Steel. Individually Gift Boxed
ea. \$12.00

No. 20 Actual Size Closed—3-7/8 in. Sportsman's knife has two skinning blades, Cabone handles.
ea. \$9.00

No. 21 Actual Size Closed—2-13/16 in. Pony Jack Knife has sabre clip and pen blades, Cabone handles.
ea. \$7.75

No. 22 Actual Size Closed—2-13/16 in. Pony Jack with mirror polished sabre clip and pen blade, maize handles.
ea. \$7.75

No. 23 Actual Size Closed—4-3/16 in. Large equal end jack with mirror polished spear and pen blades, ivory propionate handles.
ea. \$10.00

No. 24 Actual Size Closed—3 in. Jack with mirror-polished clip and pen blade, ivory delrin handles
ea. \$7.75

No. 25 Actual Size Closed—5 in. Deluxe Fisherman's Knife has stainless steel sabre clip blade with serrated tip. Hook disgorger specially ground to double as fish scaler and bottle cap lifter. Maize handles have included high quality hook sharpener. **ea. \$11.25**



No. 26 Actual Size Closed—5-1/4 in. Sword Brand Deluxe—Bench made folding hunting knife—features Indian Stag handles plus large clip and skinning blades of stainless steel. Individually Gift Boxed
ea. \$16.00

No. 106 Top grain Leather Pouch for No. 6 folding hunter. **ea. \$3.75**

No. 126 Top grain Leather Pouch for No. 26 folding hunter. **ea. \$3.75**

No. 27 Actual Size Closed—3-3/4 in. Electrician's Knife with spear blade. Screwdriver has insulation scraper and brass lock to keep it from closing when in use. Cabone handles.
ea. \$9.25

No. 29 Actual Size Closed—3-7/8 in. Sportsman Knife—Mirror polished sabre clip, and spey blades, cabone handles
ea. \$10.25

No. 31 Actual Size Closed—5 in. Sword Brand Deluxe bench made Angler's knife. Features Indian Stag handles. Stainless steel sabre clip blade with serrated tip. Combination hook disgorger-fish scaler blade with cap lifter. Individually Gift Boxed.
ea. \$13.00



No. 131 Top grain leather pouch for No. 31 angler's knife. Also suitable for No. 5, No. 25 and No. 32 **ea. \$3.75**

No. 32 Actual Size Closed—5 in. AMERICAN WILDLIFE—Sculptured pewter bass by Sid Bell, embedded under acrylic and inset into ivory delrin handle. Features etched stainless steel sabre clip blade with serrated tip, a unique stainless fillet blade which locks in the open position and hook disgorgers. Solid nickel silver bolsters. Individually gift boxed. **ea. \$16.00**

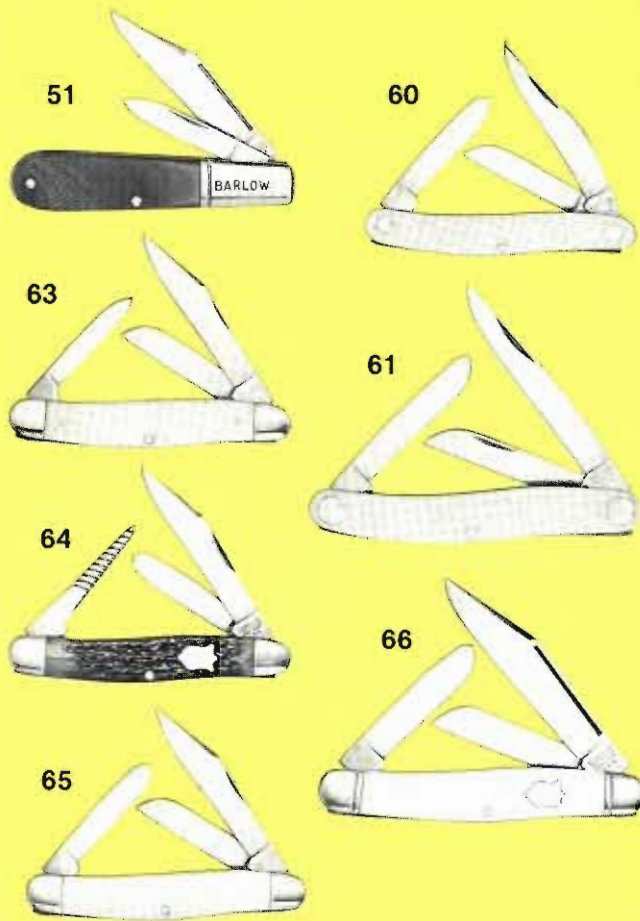
No. 35 Actual Size Closed—3-7/8 in. Sportsman Knife—Mirror polished sabre clip, and spey blades, maize handles **ea. \$10.25**

No. 41 Actual Size Closed—3-1/8 in. Senator pen, mirror polished spear and pen blades, cabone handles. **ea. \$7.75**

No. 44 Actual Size Closed—3-3/8 in. Graceful "Gentleman's Knife"—features gleaming delrin handles—surgical stainless steel spear and pen blades **ea. \$9.00**

No. 48 Actual Size Closed—2-3/4 in. Small Pen Knife—mirror polished clip and pen blades. Maize handles. **ea. \$7.75**

No. 49 Actual Size Closed—3 in. Tuxedo knife—completely hand crafted—mirror polished, spear and pen blades, genuine cabone handles. **ea. \$7.75**



No. 49P Same as 49 except for ivory propionate handles. **ea. \$7.75**

No. 51 Actual Size Closed—3-3/8 in. Barlow knife has mirror polished clip and pen blades, cabone handle, steel bolsters. **ea. \$7.50**

No. 60 Actual Size Closed—3-3/16 in. The "Old Smoothie"—Maize handles. Extra strength from quality, nickel silver Rosette Rivets. Features clip, sheepfoot and spey blades of high carbon cutlery steel. **ea. \$9.50**

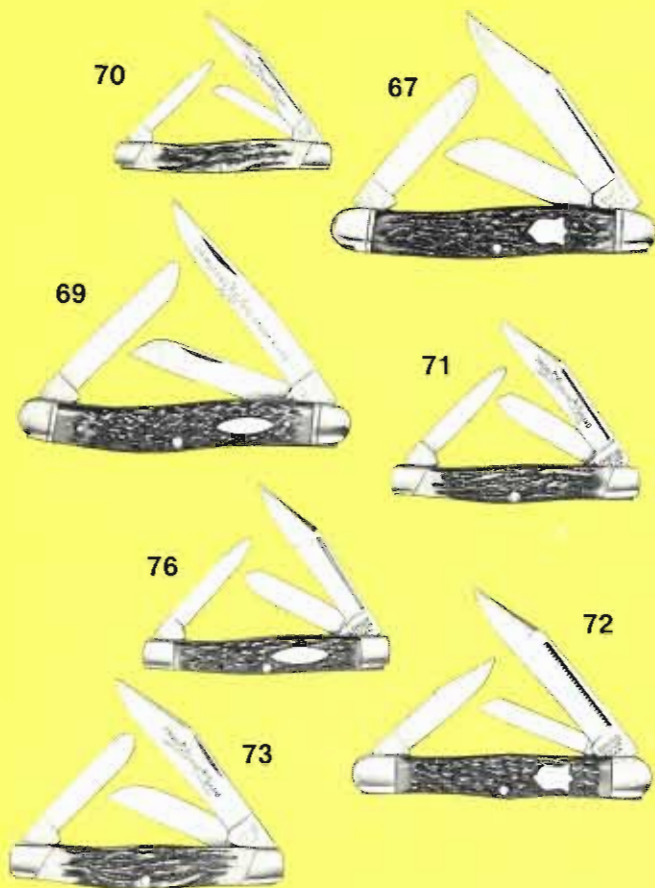
No. 61 Actual Size Closed—4 in. The "Old Smoothie"—Maize handles. Extra strength from quality, nickel silver Rosette Rivets. Features turkish clip, sheepfoot and spey blades of high carbon cutlery steel. **ea. \$11.25**

No. 63 Actual Size Closed—3-3/8 in. Premium Stock knife with mirror polished clip, sheepfoot and pen blades, maize handles. **ea. \$9.75**

No. 64 Actual Size Closed—3-3/8 in. Premium Stock—has mirror polished clip, spey and spiral punch, cabone handle. **ea. \$9.75**

No. 65 Actual Size Closed—3-3/8 in. Premium Stock—has mirror polished clip, sheepfoot and spey blades, ivory delrin handles. **ea. \$9.75**

No. 66 Actual Size Closed—3-7/8 in. Premium Stock knife—mirror polished clip, sheepfoot and spey blades, ivory delrin handles. **ea. \$10.50**



No. 67 Actual Size Closed—3-7/8 in. Premium Stock with mirror polished clip, sheepfoot, and spey blades, cabone handles. **ea. \$10.50**

No. 69 Actual Size Closed—4 in. Deluxe Premium Stock—has mirror polished Turkish clip, sheepfoot and spey blades, cabone handles. **ea. \$12.00**

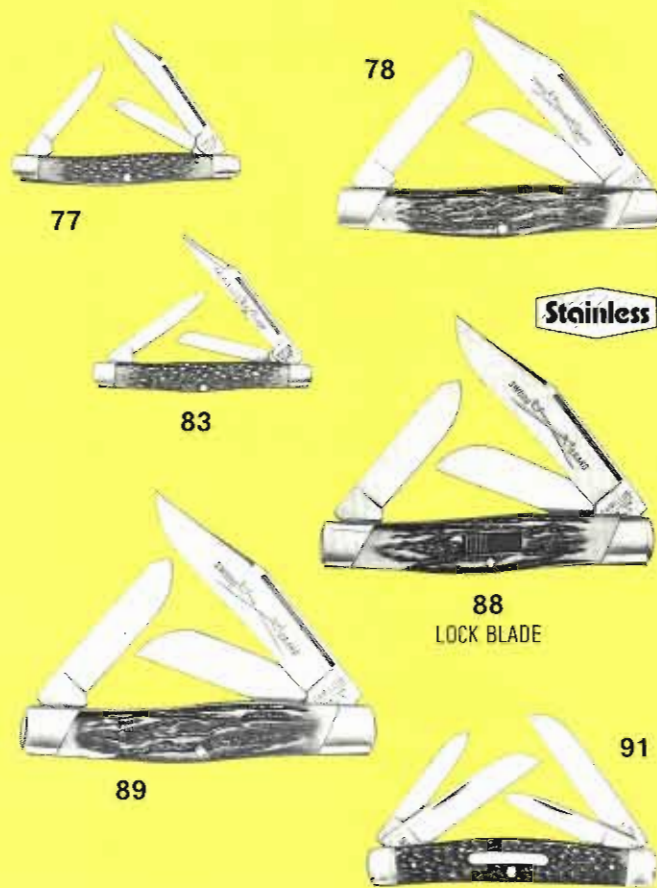
No. 70 Actual Size Closed—2-5/8 in. Sword Brand Deluxe—Bench made knife features Indian Stag handles—gleaming, solid nickel silver, parallel slant bolsters—mirror polished clip, coping and pen blades of Camillus high carbon cutlery Sword Steel. Individually Gift Boxed. **ea. \$12.00**

No. 71 Actual Size Closed—3 in. Sword Brand Deluxe—Bench made knife features Indian Stag handles, gleaming solid nickel silver, parallel slant bolsters—mirror polished clip, spey and pen blades of Camillus high carbon cutlery Sword Steel. Individually Gift Boxed. **ea. \$13.00**

No. 72 Actual Size Closed—3-5/8 in. Carpenter's & Whittler's knife—has mirror polished sabre clip, pen clip and coping blades, cabone handles. **ea. \$10.25**

No. 73 Actual Size Closed—3-1/4 in. Sword Brand Deluxe—Bench made knife features Indian Stag handles, gleaming solid nickel silver, parallel slant bolsters—mirror polished clip, spey and pen blades of Camillus high carbon cutlery Sword Steel. Individually Gift Boxed **ea. \$14.00**

No. 76 Actual Size Closed—3 in. Premium Stock with mirror polished clip, spey and pen blades, cabone handles. **ea. \$9.75**



No. 77 Actual Size Closed—2-3/4 in. Midget Stock—mirror polished clip, pen and coping blades, cabone handles. **ea. \$9.00**

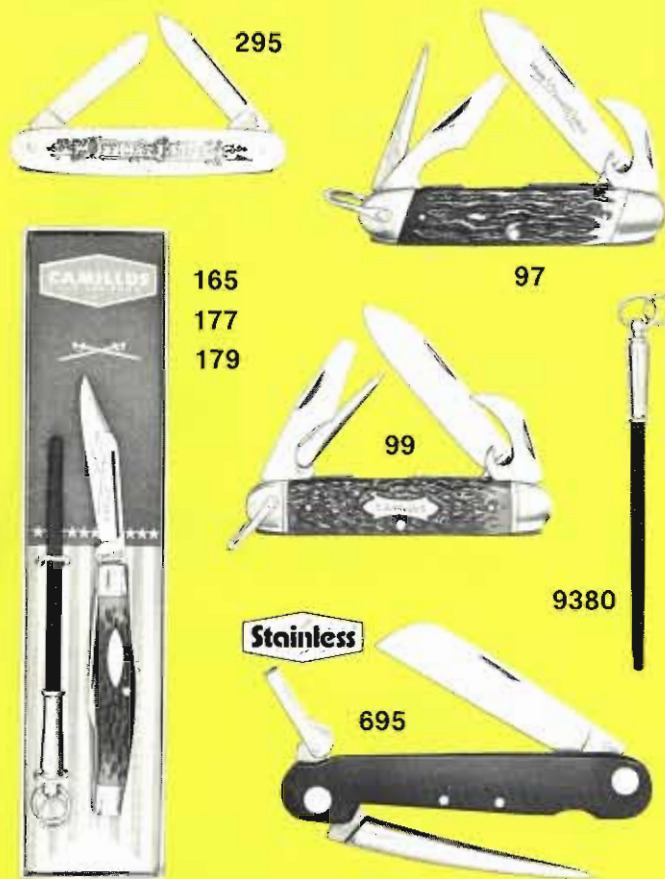
No. 78 Actual Size Closed—3-7/8 in. Sword Brand Deluxe—Bench made knife features Indian Stag handles, gleaming solid nickel silver, parallel slant bolsters—mirror polished clip, sheepfoot and spey blades of Camillus high carbon cutlery Sword Steel. Individually Gift Boxed. **ea. \$15.00**

No. 83 Actual Size Closed—2-5/8 in. Deluxe Pony Stock—Mirror polished clip, coping and pen blades. Solid nickel silver linings, cabone handles. **ea. \$10.25**

No. 88 Actual Size Closed—4-1/4 in. LOK-RANCHER—Sliding thumb lock firmly locks clip blade in open position on this large premium stock knife. Sword Brand Deluxe—features Indian Stag handles, solid nickel silver parallel slant bolsters, mirror polished high-carbon stainless steel clip sheepfoot and spey blades. Individually Gift Boxed. **ea. \$19.25**

No. 89 Actual Size Closed—4-1/4 in. Sword Brand Deluxe—Bench made knife features Indian Stag handles, gleaming solid nickel silver, parallel slant bolsters—mirror polished clip, sheepfoot and spey blades of Camillus high carbon cutlery Sword Steel. Individually Gift Boxed **ea. \$16.00**

No. 91 Actual Size Closed—3-7/16 in. Congress knife—two sheepfoot and two pen blades, cabone handles. **ea. \$10.25**



No. 97 Actual Size Closed—3-5/8 in. Sword Brand Deluxe—Outdoorsman's bench made knife. Features Indian Stag handles, gleaming nickel silver parallel slant bolsters. Spear blade of Sword Steel, can opener, punch, screwdriver—cap lifter. Individually Gift Boxed. **ea. \$14.00**

No. 99 Actual Size Closed—3-5/8 in. Camp Knife—mirror polished spear, can opener, punch, screwdriver—cap lifter. Solid nickel silver shackle, cabone handles. **ea. \$10.00**

No. 295 Actual Size Closed—3-3/8 in. Office Knife—mirror polished spear and spey blade, Ivory propionate handle **ea. \$7.75**

No. 695 Actual Size Closed—4-1/2 in. Marlin Spike knife has stainless steel blade and spike. Spike locks in open position for safety. Black cabone handles, rosette riveting **ea. \$14.00**

No. 9380 "CAM-STONE" Sharpening Steel This new type sharpening steel contains an abrasive coating that is bonded to a steel mandrel . . . producing a very uniform and extremely sharp cutting edge. **ea. \$3.75**

Nos. 165-177-179. Razor Edged Stainless. Each with a specially developed sharpening steel, beautifully gift packaged as shown.



No. 165 Actual Size Closed—3-3/8 in. Medium Stock—Clip, Spey and Pen blades of famous Razor Edged Stainless Sword Steel—all hand made using finest materials, solid brass linings, solid nickel silver bolsters, cabone handles **ea. \$13.00**

No. 177 Actual Size Closed—3 in. Jack-Clip and pen blade of famous Razor Edged Stainless Sword Steel. All hand made, using finest materials, solid brass linings, solid nickel silver bolsters, cabone handles **ea. \$12.00**

No. 179 Actual Size Closed—3-7/8 in. Premium Stock—Has clip, sheepfoot and spey blades of famous Razor Edged Stainless Sword Steel. All hand made, using finest materials—solid brass linings, solid nickel silver bolsters, cabone handles. **ea. \$14.00**

No. 697 Actual Size Closed—4-1/2 in. Marlin Spike Knife has stainless steel blade and spike. Spike locks in open position for safety. Cabone handles. **ea. \$15.00**

No. S-702 Actual Size Closed—4-5/16 in. Stainless steel Sheepfoot blade and can opener. Black acetate handle cotton lanyard. **ea. \$12.50**

No. S-1705 Actual Size Closed—3-1/4 in. Easy-opener jack knife with sheepfoot blade, solid nickel silver bolsters—with clevis and black cabone handles **ea. \$6.00**

1006



Stainless

See our No. 32
angler's knife
on page 10

Stainless

S1760

No. 1011, 1012, 1013
and 1014
comes complete with
heavily-stitched, top-
grain leather sheath.

1011

Stainless

1012

Stainless

1013

Stainless

1014

No. 1006 Over-All Length—11 in. AMERICAN WILDLIFE—Sculptured pewter bass by Sid Bell, embedded under acrylic and inset into ivory delrin handle. Features etched 6" flexible stainless steel blade. Individually gift boxed with top grain leather sheath.

ea. \$16.00

No. S-1760 Actual Size Closed—3-5/8 in. All purpose stainless, 4 blade knife of a thousand uses. Made to Gov't spec #MIL-K-818.

ea. \$8.75

No. 1011—BLUE RIDGE—Over-All Length—8 in. Stainless Steel 3-1/2" blade, Indian stag handles

ea. \$16.00

No. 1012—GREAT SMOKY—Over-All Length—8-3/4 in Stainless Steel 4-1/4" blade, Indian stag handles.

ea. \$17.00

No. 1011-1012-1013-1014—Stainless steel blades, Indian stag handles, individually packaged with top-grain leather sheath, heavily stitched.

No. 1013—YELLOWSTONE—Over-All Length—10 in. Stainless Steel 5" blade, Indian stag handles.

ea. \$18.00

No. 1014—GRAND CANYON—Over-All Length—12-1/4 in. Stainless Steel 7" blade, Indian Stag handles.

ea. \$20.00

1009



5733



5684



1010

7
8P

10

No. 1009 Over-All Length—12 in. The Trail blazer has mirror polished carbon Steel blade—Razor edged—Blade has blood groove and razor edged false edge. (Blade length 7 inches). Rugged leather handle and leather frontier holster. Individually Gift Boxed.

ea. \$16.25

No. 1010 Over-All Length—9-1/2 in. The Astronaut-Jet Space Knife—5" highly polished blade with blood groove, heavy metal butt plate—leather handle. Has heavy leather sheath complete with pouch containing sharpening stone, and nylon laces.

ea. \$14.00

No. 5684—7" Combat knife—Over-All Length—12 in. Leather handle, rugged, heavy leather sheath.

ea. \$16.25

No. 5733—5" Pilot Survival—Over-All Length—9-1/2 in. Leather handle—riveted butt, heavy leather sheath, complete with pouch containing sharpening stone and nylon laces.

ea. \$14.00

No. 7 "Cam-Lok" Hunting Knife Sword Brand Deluxe. Available only in gift package w/pouch.

ea. \$21.25

No. 8P "Sportsmate" Sword Brand Deluxe knife w/sheath in same type package as No. 7 with "Sportsmate" imprint.

ea. \$17.25

No. 10 "Wildlife" Folding knife in attractive gift package with molded velvet-textured platform in blue or green. Includes FREE Cam-Stone sharpening steel.

ea. \$26.00

THE INSIDE STORY OF WHY

CAMILLUS
has the edge!

The cutting keenness of each and every Camillus blade quickly demonstrates that Camillus has the edge. But Camillus also has the "edge" in a more complete sense—in an over-all superiority in manufacturing of fine quality knives . . . at low relative cost. Let's look into the reasons behind this proven performance.

Fine Cutlery Steel

The basic quality of a knife rests in the steel used in the blades and springs. For this reason Camillus has devoted unceasing research to the development of the finest steel that can be made for pocket and hunting knives . . . the finest that skilled craftsmen, modern controls and years of experience can produce.



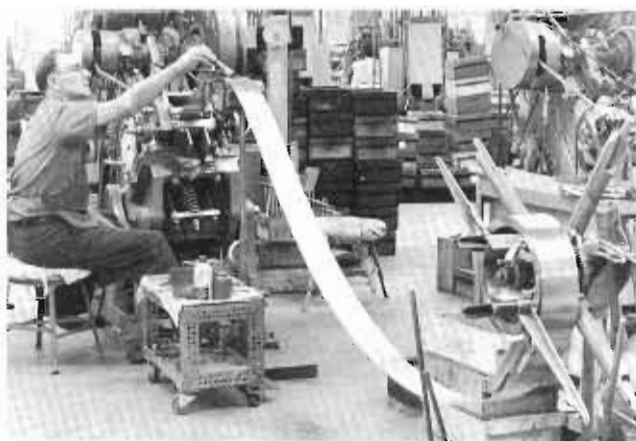
Basic knife materials are stored here and distributed to various work stations along the assembly line.

The keen edge of the Camillus blade starts with a special ore. Under utmost care this ore is converted into high-quality pig iron, and refined to top-quality steel. This steel is made to specifications developed by the steel manufacturer and Camillus after years of experimenting . . . specifications so exact that if a housewife were to bake a cake with the same relative care, her measurements would be made in ten-thousandths of an ounce.

During the manufacturing process the steel is continually analyzed, chemically and metallurgically. When the steel arrives at Camillus, it is again completely analyzed by an independent metallurgical laboratory.

Finest Quality Blades and Springs

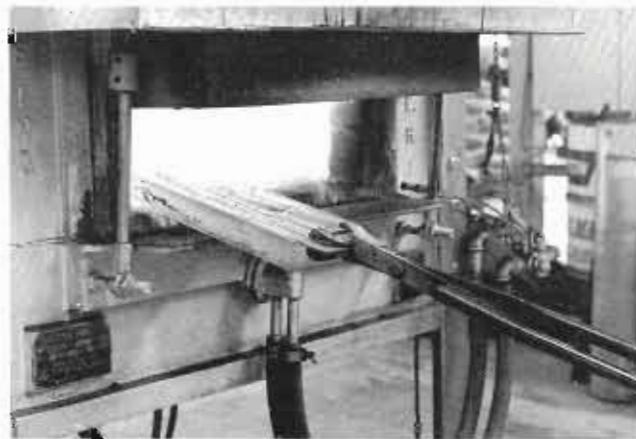
The steel is blanked to an absolutely accurate shape without disturbing the special strength-structure rolled into the steel at the steel mill. Then one of the most important operations in the manufacturing of a knife takes place—the hardening and tempering of the blades and springs. With the newest equipment and by the use of precise electrical controls, instead of the fallible human eye, Camillus achieves the exact degree of hardness



Stamping out brass linings, blades, center scales, etc.



Steel used for blades are hardened by immersing in hot lead bath and quenched in oil solution.



Blades and springs are hardened through heat treatment.

and toughness desired for strong, durable blades with keen, long-lasting edges . . . blades that can really take it. This exactness is attained with a uniformity never before found in pocket cutlery.

Special grinding, glazing and polishing machines impart exact bevels and a sleek, mirror-like finish. The edge is put on with a delicate human touch, mechanically guided to the perfect keenness required in all Camillus blades.

Carefully Selected Materials

Good quality in every component part and every material is essential to good quality in a knife. One of the quality producers of non-ferrous metals in the world, supplies brass . . . brass carefully alloyed and rolled to specifications known to be the best.

Eighteen percent nickel silver that stays bright longer —used on bolsters, shields and some rivets and linings— is manufactured with the same exacting care.

Delrin handles are chosen for sturdiness and for fineness and permanence of design detail.

Skilled Workmanship

Machines are controlled by workmen and are only as good as their operators. One of the prime benefits of being one of the oldest of the large manufacturers of pocket knives in America is that through the years Camillus has acquired and trained the finest cutlery personnel . . . experts who have learned their trade in association with the latest equipment and manufacturing methods . . . men and women who have grown up in the tradition of fine cutlery. These skilled cutlers are constantly training younger successors, apprentices who have shown special skills in each branch of quality knife manufacturing.



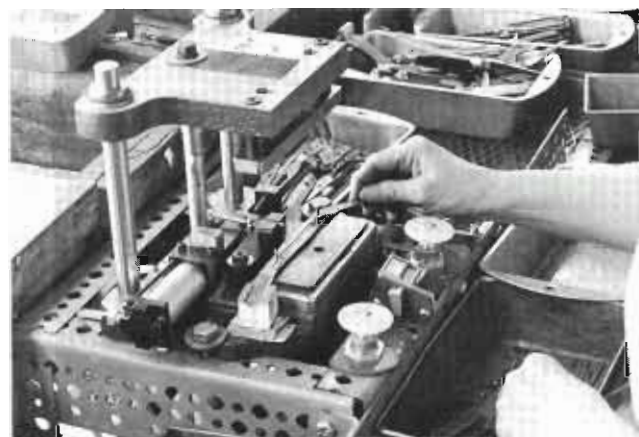
Bolsters and liners are riveted together in position . . . ready for cover.



Covers and liners are united . . . ready for riveting.



Grinding spring and blade backs.



Assembling all parts of knife into one unit ready for riveting and finishing.

The result of this superior workmanship is knives in which quality speaks for itself, with blades that fit properly, that open and shut with a click . . . knives with handles that match perfectly to the bolster, with backs that are smooth and polished, with edges that really cut and keep cutting . . . knives that you yourself will want to own.

Precision Production

Augment this skilled workmanship with the best modern equipment and you have the perfect combination for the manufacture of top-quality knives. Camillus has taken full advantage of the vast technological improvements to install the most efficient and accurate high-speed machinery. At vital points it holds tolerances to two one-thousandths of an inch . . . the breadth of a human hair . . . getting an accuracy of mechanical fit never before achieved in pocket knife manufacture. Optical, electrical and mechanical testing apparatus, and gauge blocks, controlled to one ten-thousandth of an inch, maintain and constantly check this precision production.

Exacting Inspection

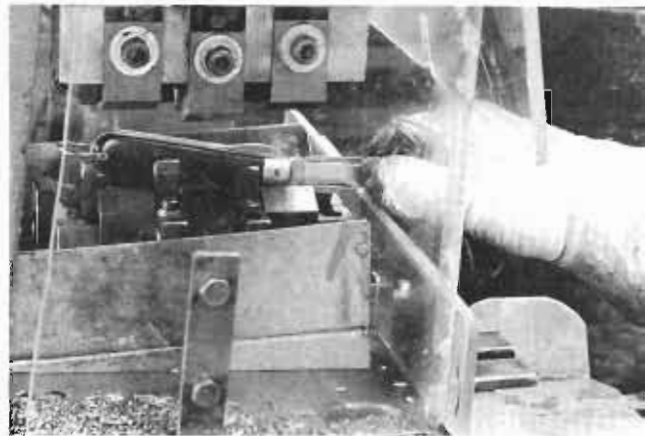
Careful, detailed inspection keeps all operators, all machines working at a precision level. By constant, close inspection, Camillus attains the perfection necessary to top-quality . . . perfection throughout the knife . . . in places that never show, but that are absolutely necessary to years of service and satisfaction.

Scientific Research

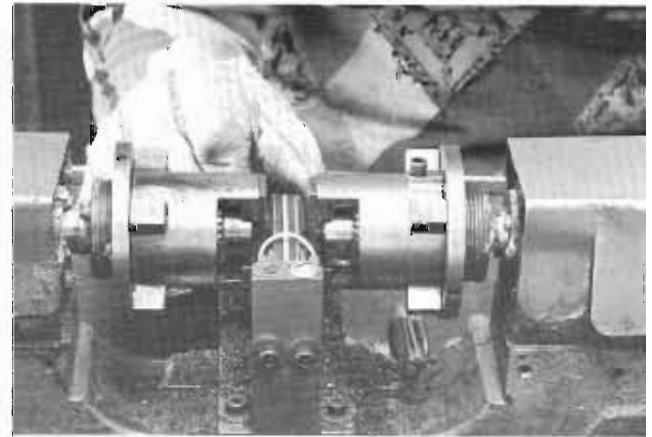
The continuing superiority of equipment, workmanship and raw materials is made certain at Camillus through constant research by a department of practical and graduate engineers. The efficiency of knife design and performance is being improved continually by these searchers for perfection. Their expert skills are aided and supplemented by a complete laboratory with modern scientific apparatus, and an experimental engineering department and tool room—using only the latest and best developed machines.

Over 100 Years of Service

There is no substitute for experience, for the knowledge that can be gained only through years of operation. Over 100 years have gone into the making of Camillus knives . . . over 100 years during which Camillus has forged ahead to become the leading manufacturer of hunting and pocket knives in America.



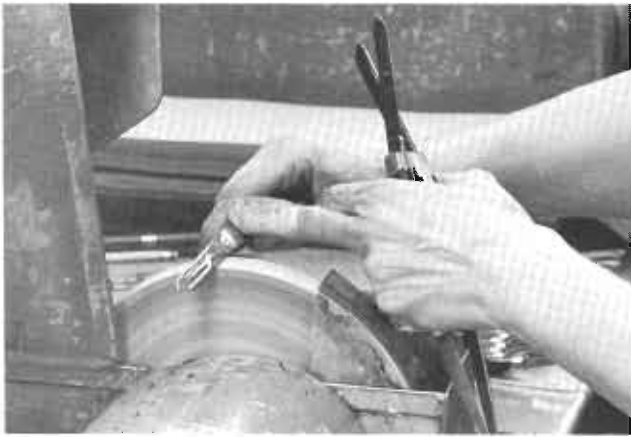
The nip and rivet machine cuts pins to correct length and rivets pins in position on knife.



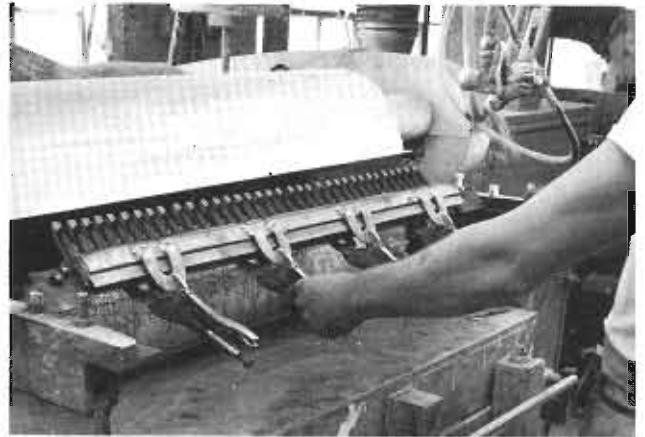
Spinning draws knife parts together and improves overall appearance.



Loading assembled knives into machine for grinding and polishing of spring backs.



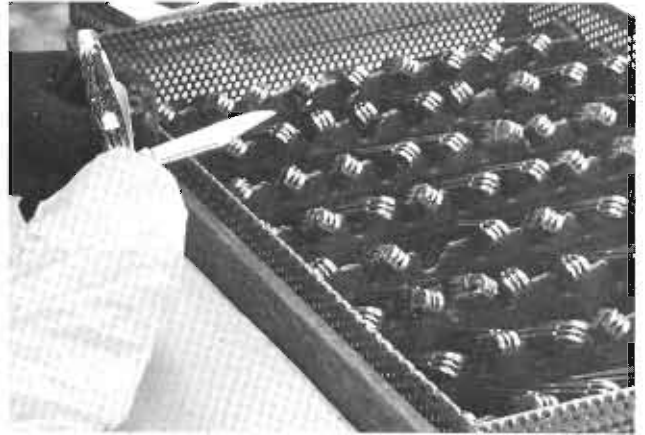
Blades are sharpened to specified cutting edge.



Buffing bolsters, shields and handles to a high polished finish



Each knife is thoroughly inspected for imperfections or defects.



Prior to packaging, all excess oil is removed from knife.



Knives are glazed, scoured and hand-buffed to remove rough areas.



The finished product being packaged . . . ready for shipment



HOW TO CARE FOR AND FIELD DRESS GAME BIRDS



(1) For maximum flavor, cool out the bird carcass as quickly as possible. Begin by plucking all feathers from around the anal vent to expose the skin for an inch or more on all sides.



(2) Next, slit the skin all the way around the vent until the end of the intestine can be freely pulled out about one inch.



(3) With the bird lying on its back, carefully widen the opening from the vent toward the brisket.



(4) Fold the cutting blade back into the knife and pull out the gut hook. Place the hook deep into the slit, twist a complete revolution and pull out the bird's entrails.



(5) Depending on the temperature this is all that is necessary until reaching home or camp. If it is extremely hot, insert fingers or entire hand into the abdominal cavity and remove the heart, liver, lungs, etc. and as much of the windpipe as possible.

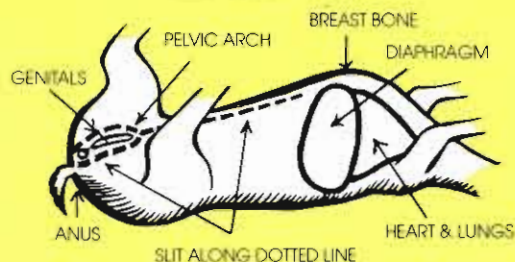


(6) Hang upright to allow proper drainage and protect from blowflies. Half of a cheese cloth deer bag works fine.



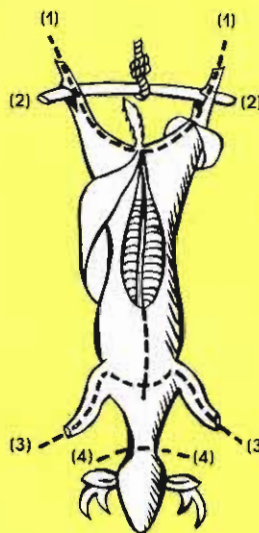
HOW TO DRESS DEER

FIELD DRESSING

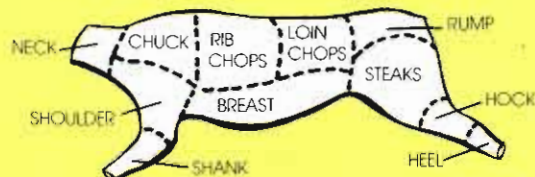


- (1) Turn deer on back, cut and remove genitals.
- (2) Being careful not to cut the bowels, slit abdomen from pelvic arch to breastbone.
- (3) Free intestines by cutting around anus.
- (4) Slit diaphragm . . . reach into chest cavity, cut wind pipe and gullet, pull back heart and lungs and remove internal organs.

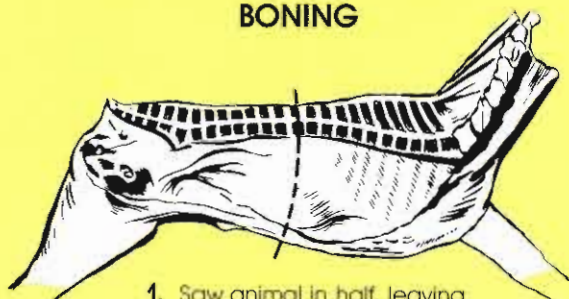
SKINNING



- (1) Just below hock joints, cut around hind legs . . . sever hide and tendons.
- (2) Peel back hide, slit tendon membrane and insert gambrel for hanging deer.
- (3) Remove hide to breastbone, slit hide to brisket and along inside fore legs. Skin legs and snap off hooves.
- (4) Cut neck muscles at skull base . . . work down hide and twist off head.



BONING



1. Saw animal in half, leaving one rib on hindquarters.



2. Saw hind-quarters into 2 equal parts.



3. Saw loin off at high point.

4. TO REMOVE TENDERLOIN

- (a) Cut across bone line.



- (b) Carefully separate tenderloin.



5. BONING LOIN

- (a) Remove rib. Remove flank 1" above bones.



- (b) Cut backbone away.

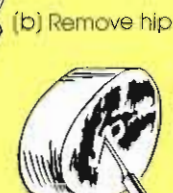


- (c) Cut loin from bones.

6. BONING ROUND



- (a) Cut joint and tissue and remove shinbone.



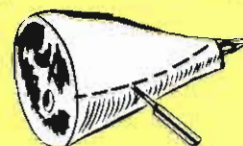
- (c) Follow hipbone closely with knife and remove bone.



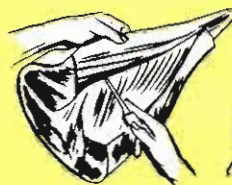
- (d) Remove "oyster" (a meat and fat deposit).



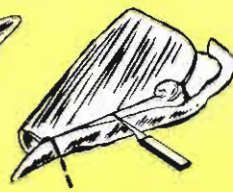
- (e) Remove aitch-bone by pulling firmly with free hand while you cut.



- (f) Insert knife on top of leg bone and follow the top of the bone and natural seam.



- (g) Remove the top by following natural seam all around.



- (h) Turn piece, get under large bone with knife. Cut close to bone and remove it. Now remove shin meat.

7. BONING FOREQUARTERS

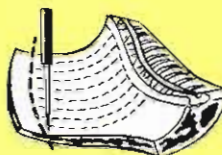


- (a) Remove shin and blade by lifting shin and cutting beneath it to end of blade.



- (b) Cut deeply along the backbone.

- (c) Cut along end of ribs at point cartilage begins.



- (d) Pull meat downward, free of rib bones ... cut meat free of skeletal structure to neck.





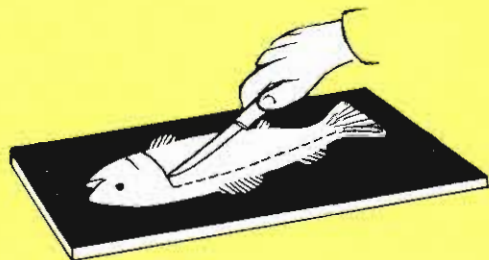
HOW TO FILLET FISH

Filleting is the best way to prepare larger fish for cooking or freezing because it neatly separates the edible parts from the remainder of the fish. Skin may be left on or off, depending upon the way you like it.



1

Begin by washing the fish and blotting it dry, then placing it on a flat cutting board. Plywood rubbed with cooking oil makes an excellent board.



2

Hold the head with one hand and make a shallow slit from top to bottom in back of the gill. Make sure the slit is not too deep.

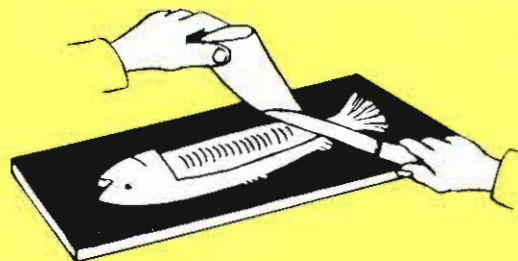
3

Using the fine tip of your fillet knife, make a slit along the backbone to the tail. Avoid cutting through the bones.



4

Insert knife tip into slit near the head and gently slice down the back, keeping knife flat over the ribs.

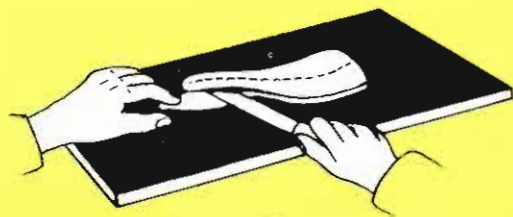


5

Work the blade tip through until it comes out along the belly. Peel the flesh back as you are cutting. Slice back to tail ... then cut the fillet loose from the rest of the fish.

6

Turn the fish over on the other side and repeat the process.



7

Remove the skin by laying the fillet flat against the board and trimming the fillet loose.

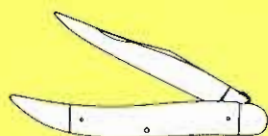
8

The fillets are now ready for cooking or freezing to be enjoyed at a future date.

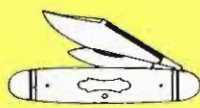
9

Be sure to wash your knife with fresh water and wipe it dry before inserting back into the sheath. To remove fish odor from your fingers wash with a little lemon juice.

KNIFE PATTERNS



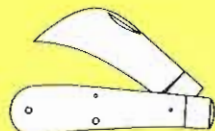
Switchback



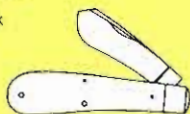
Equal End Jack



Dogleg Jack



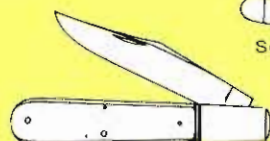
Pruner-Utility



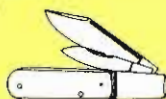
Maize



Serpentine Jack



Daddy Barlow



Standard Barlow



Easy Opener Jack



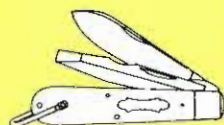
Muskrat



Senator Pen



Swell End Jack



Electrician's



Congress Pen



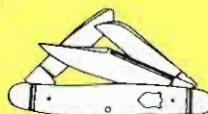
Texas Jack



Sleeveboard Pen



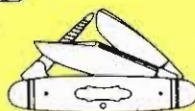
Lobster Pen



Premium Stock



Swell Center



Cattle



Camp

KNIFE BLADES



Clip



Spey



Long Clip



Pen Clip



Sabre Clip



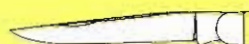
Plain Punch



Turkish Clip



Spiral Punch



Skinning



Corkscrew



Spear



Sheepfoot



Razor



Coping



Maize



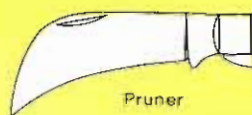
File



Screwdriver



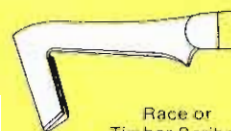
Screwdriver-Cap lifter



Pruner



Pen



Race or
Timber Scribe

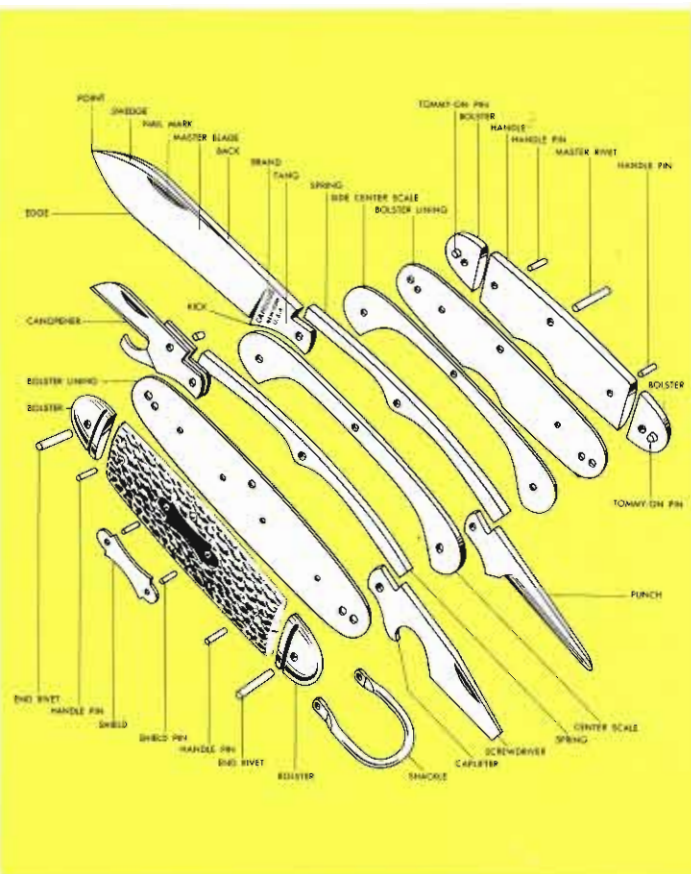


Lobster File

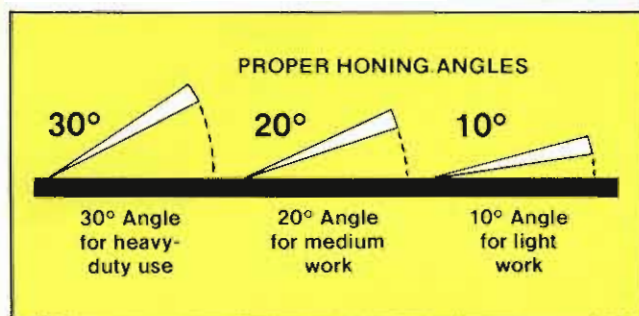


Can opener
(new type)

KNIFE PARTS



FACTS YOU SHOULD KNOW ABOUT SHARPENING A KNIFE



Some general suggestions to help you keep your knife sharp:

1. Use a good medium-fine stone or steel, moistened with light oil.
2. Be sure to maintain the same honing angle during all strokes. A 20° angle makes a good all around edge.
3. Blade should be drawn edge first across face of stone.
4. Count your honing strokes. Then turn blade over and hone the other side with an equal number of strokes.
5. Start strokes with heavy pressure. Then ease off to lighter pressure and finish off with a light stroke. (This applies to both sides of blade).
6. For that extra keen edge, strop on leather.

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