

Exclusive chef knife show with international master craftsmen.

Damasteel® Chef Invitational is an exclusive chef knife show with world class knife makers. Custom made kitchen knives of stainless Damascus patterned steel is made by some of the most talented craftsmen from around the world. The show attracts knife collectors and knife makers as well as people from the restaurant industry.

– The excitement of arranging this is to see the result of the work the most talented craftsmen making absolutely stunning chef knives out of our patterned steel. It's also about letting two different worlds meet with the common interest of creating art with world class handcraft but also to feel the functionality and performance of the steel"

Per Jarbelius, Owner Damasteel®

Sixteen master knife makers will do specially made kitchen knives of stainless patterned Damascus steel that gives the knives a special character and strength. The high cleanliness, edge sharpness and corrosion resistance make it a top one product for chefs.

"I started making kitchen knives because I wanted to make better tools for the industry and provided custom tailored knives to chefs and home cooking enthusiasts! Now I can take it a step further by providing my clients with incredible Stainless Damascus. Damasteel® is not only beautiful, it is a performance monster! It is extremely wear resistant, corrosion resistant and takes a wonderful edge! Home run"

Greg Cimms, Abs Journeyman smith

Visitors can view the exclusive chef knives during the show. There is an opportunity to buy knives and some of the knives will be auctioned out. The visitors also have the chance to win a knife made of stainless Damascus patterned steel when they nominate their favorite knives in five different categories:

Best design, Best chef knife, Best cleaver, Best pairing, Best integral.

The award ceremony will take place in the Monday afternoon at 4pm.

"When you let two different worlds meet with the common interest of creating art with handcraft, functionality and performance – innovation appears." Kolter Livengood, Chef and restaurant owner.

Knife makers 2019:

Salem Straub - Promethean Knives

Greg Cimms - GCKnives

Joseph Schrum - Halcyon Forge

Tony LaSeur - LaSeur Knives

Rick Petko - RPD&Co

Zack Worrell - Monolith knives

Stephen Pustilnik - Houston Edge Works

Quintin Middleton - Middleton made knives

Kevin Cross - Kevin Cross Custom knives

James Oatley – Oatley Knives

Steffen Toksvig – TX Knives (Denmark)

James Milne - Fifty50 Production (Australia)

Isaiah Shroeder – Schroeder Knifeworks

Marc Weinstock – Prick Blades

Tobbe Lundström – Tobbe i Are (Sweden)

Mert Tansu – Tansu Knives (Australia)

Vendors:

Eatingtools

KausumiKev

Program Damasteel® Chef Invitational

Sunday, May 19

DCI VIP gathering

5pm to 7pm

May 20

Damasteel® Chef Invitational

10am to 6pm.

Location:

Town Cutler Store

1116 W Madison St, Chicago,

IL 60607, USA

Contact persons:

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