



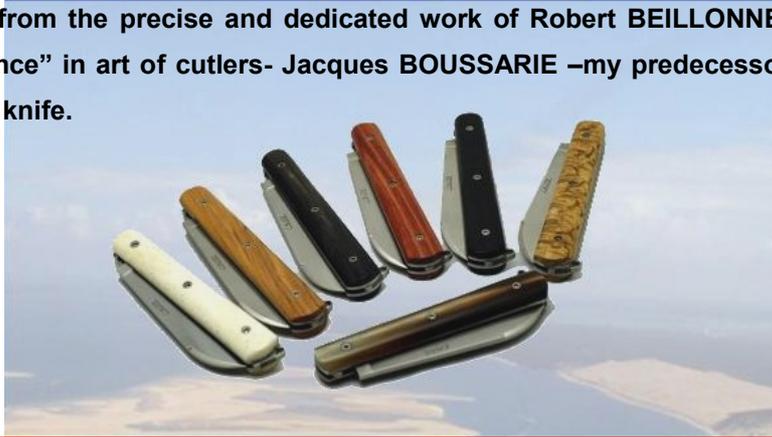
# L'ALIOS

ENGLISH

**L'ALIOS**

has become since its birth in 2009 the knife of our shop « Autour du Couteau » and more widely the Bassin of Arcachon.

Its creation results from the precise and dedicated work of Robert BEILLONNET –twice credited with “best worker of France” in art of cutlers- Jacques BOUSSARIE –my predecessor- and myself gained a real passion for this knife.



The shape of the blade is inspired by “French Traditional Knives” as the “LANGRES”. The handle is straight like the “shellfish knife” for efficient handling. Its originality is mostly with its rear rocking system which is due to the design of Robert BEILLONNET. This system secures the blade in open position and allows a non-spring action during closure, normally found only in knives with forced closing action. This gives extra security during usage, one can find similar systems in certain garden knives of beginning of the 19<sup>th</sup> century or in designs of certain American cutlers at the beginning of de 20<sup>th</sup> century.

It's presented in two sizes : 11 et 12 cm.

For the handles, one finds the usual materials : horn (fair or dark), unpolished buffalo, ram, french precious woods (of many different types) and bone. We also make marquetry patterns depicting the famous “Pinasse of Arcachon”. For 2014, we are presenting handles with shells et small oysters imbedded in clear acrylic.

The metal parts are laser cut at THIERS by the GDD Company.

The blades for larger size are constructed from 12 C 27 steel produced by “Sandwik” or in steel MOX 27 CO using a quality thermic treatment with cryogenie; its hardness gives a unique resistance to cutting.

For the small size knife, we decided to exclusively utilize MOW 27 CO with 17,5 % chrome which gives an excellent resistance to corrosion (C-1,05/MO 6 1.2/V-0.1 and 1.5 % of cobalt are de principal characteristics that provides a hardness of 60 61 HRC).

For the large knife, a variation is made in ‘DAMAS STEEL AB” from powders of metallurgy with Twist design is also available.

Finally, the assembling is carried out manually in our own workshop. Each piece is prepared and adjusted, the handle being made with great care. There used to exist in 1930 around 5 different cutlers, but today our shop “Autour du Couteau” is the last existing one and always had its own repair workshop. Therefore, it appeared to me important to maintain and guarantee the assembly of L'ALIOS giving to each knife a unique quality.

Christian MOULIN