



# FORGING PERFECTION

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**CONSTRUCTING THE WORLD'S  
BEST KITCHEN KNIVES**

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Bob Kramer heats metal for a knife in a 2,450 degree Fahrenheit forge.

**TO TOP-TIER CHEFS, A KNIFE IS AN EXTENSION** of the soul. It crafts and aids in creating the most beautiful plates of food imaginable. What if there were a knife so exquisite it put the finest five-star dish to shame?

This is the quality of knife Bob Kramer forges. Kramer's knives are held in such high regard, chef, author and TV personality Anthony Bourdain said they are the finest chef's knives in the world.

"It would be inappropriate to say these are the Rolls Royce of chef's knives or the Ferrari of chef's knives because really the car has not been invented that reflects the kind of quality, time, attention and difficulty of the

Bob Kramer knife," Bourdain said in an interview with The Daily Meal.

The knives Kramer makes are so spectacular you must outbid others in an auction or enter into a lottery system for a chance to buy a blade. Many of Kramer's blades sell for \$400 an inch, with an average chef's knife being eight inches. With the addition of a hand-carved handle and custom engraving, you are easily looking at a knife worth thousands of dollars.

Kramer, a modest, literally blue-collared, round-spectacled man forges his knives from scratch and reaches a level of detail many other smiths don't.