

For its 30th anniversary,

COUTELLIA,

the International Knife Festival of art and tradition, organizes

the 1st World Damascus

May 23 & 24, 2020 – Thiers (63)

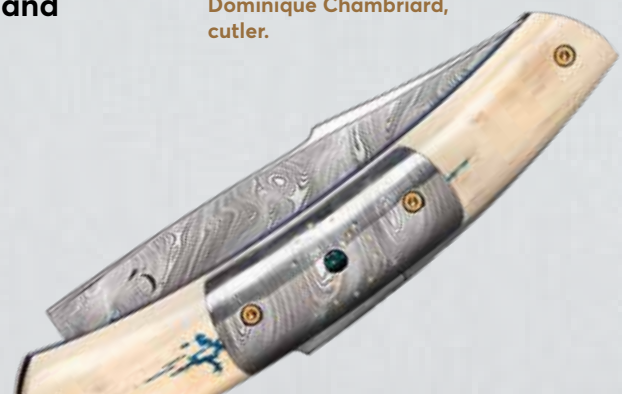
Thiers, the world capital of cutlery, will host the 30th edition of the International Festival of Knives of Art and Tradition on May 23 and 24, 2020. In total, more than 6,600 visitors will come to meet 230 exhibitors, cutlers and suppliers from 22 countries. This year and exclusively, the organizers will launch the 1st Damascus World Cup.



THE FIRST DAMASCUS WORLD CUP IN THIERS (63)

For the past five years, COUTELLIA has been offering visitors, in «le village coutelier», forging demonstrations. Offered throughout the weekend, these demonstrations allow visitors to discover the technical gestures hidden behind a beautiful blade as well as the blacksmith's know-how. It has become Coutellia's flagship event. Faced with this enthusiasm, the organizing committee decided to organize in 2020, on the occasion of the 30th anniversary of COUTELLIA, a team competition around the art of forging and damask steel!

«There is no other competition anywhere on Damascus. COUTELLIA will have the honor of organizing the 1st World Damascus within the city of Thiers, the world capital of cutlery; the objective being to renew this contest every 2 or 3 years.»
Dominique Chambriard, cutler.



COMPETITION SCHEDULE

For 3 hours, the national teams will compete to achieve the most beautiful damascus blade which must respect the following characteristics :

- > 12 to 15 cm in length
- > 3 to 5 cm wide
- > 0.5 to 1 cm thick mechanism

To do this, they will have at their disposal the same equipment (gas and coal forge, anvils, etc.) and will have access to the same steel stock.

The revelation using the different layers and patterns produced on the steel will be carried out to the public on Sunday, the last day of COUTELLIA.

AN IMPARTIAL JURY

To decide between the teams, an international jury will be made up of cutlery professionals led by Joe Keeslar, a living legend in the cutlery universe.

Beyond the final aspect of the blade, they will also judge all the work around the forge.

After a closed-door deliberation, the winners will be announced on Sunday 24 May 2020 with the award ceremony.

At the end, 3 prizes (€ 3,000, € 1,000 and € 800) will be awarded to the finalists.

When to apply? Registration is open until February 14, 2020

Who can apply? A national team must be composed of 2 or 3 people and at least one professional blacksmith or cutler

How to apply? By filling in the file online at: www.coutellia.fr/mondial-du-damas-2020

COUTELLIA is also...



CREATION COMPETITION CUTLERY

The opportunity is given to everyone art cutlery exhibitors at Festival to participate in a competition cutlery creation. Organized each year and open to everyone, this competition will reward the most beautiful creations exhibited at the Festival and submitted to an exceptional jury. The theme, left voluntarily free, allows each cutler competing to express creativity and originality in the making of the most beautiful cutting object. This year, the president of the competition will be Serge Blanco, former French international rugby player.



PRACTICAL INFORMATION

COUTELLIA, international art and traditional knife show et de tradition
23 & 24 May 2020

Salle polyvalente
«Jo-Cognet» -
Avenue du Progrès -
ZI du Breuil -
63300 THIERS

OPENING HOURS:

Saturday 23 May 2019 from
09.00 to 18.00

Sunday 24 May 2019: from
10.00 to 18.00

PRICES:

1 day: 10 €/person (free entry for
children under 15)

2 days: 15 €/person, including
entry, events and entry to the
Musée de la Coutellerie

MANY ACTIVITIES

As every year, the "Village Coutelier" will host numerous activities and workshops discovered such as forging demonstrations, exhibitions, knife assembly workshops, sharpening or even engraving / scrimshaw, embroidery with gold thread...

PRESS CONTACT :

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