



COUTELLIA 2022,

As **Coutellia, the International Art and Traditional Knife Show** has just ended, it is time for the organizers to take stock of this 31st edition.

This meeting, organized by the Puy-de-Dôme CCI supported by the Auvergne Rhône-Alpes Region (and the Chamber of Trades and Crafts of Puy-de-Dôme), the City of Thiers, « Thiers Dore et Montagne Community of Communes », Livradois-Forez Regional Nature Park, Groupama and Harmonie Mutuelle », signed **a real turning point in the history of this event thanks to the new place and the new animations** (Damascus World Cup, « Coutellia Innovation Awards »)

The Damascus World Cup first edition was a real success. « All participants played the game and the atmosphere was friendly » explains Dominique Chambriard, the contest commissioner. « The level was very high and the jury was stupefied by the beauty and the quality of the blade produced. »

The results are up to the expectations of the organizers, with an increase of attendance of 42% compare to the last year, **6 400 visitors**, and the mobilisation of **250 exhibitors** of art cutlery and cutlery manufacturers from more of **16 countries**.

« 2022 was a good edition with 16 countries represented and a good attendance. The exhibitors were happy by the new organisation which offers more space and an atmosphere always so friendly. A majority of visitors are outside of the region, which promotes the dynamism of Thiers, and perpetuates the cutlery know-how ».

Jean-Pierre Treille, Chairman of Coutellia.

New location, for a success crowned edition

« Our commitment was to suggest to all the amateurs and passionate of art knives a more functional exhibition site, adapted to aspirations of each professional and offering a panoramic view of the cutlery sector. This new place was appreciated by the public who came in large numbers this week-end, to visit and to discover the event. This new place will now serve as a showcase for the entire cutlery industry. Visitors have from now on walking space bigger, exhibitors benefit from more optimal presentation conditions. The different animation spaces installed in the principal aisle promote the discovery and the immersion in the centre of the cutlery, as the work of the forge». emphasize Jean-Pierre Treille, Chairman of Coutellia.



Breton blacksmiths winners of the 1st Damascus World Cup

Coutellia exclusivity, the competition dedicated of Damascus doesn't exist anywhere else. The goal of this contest? To put forward the forge's art and all of the cutler's adept of the Damascus' art.

By team, with the same materials, the participants, professionals and amateurs, have been 3 hours to realize a knife revealing the know-how of French cutlery.

After 2 days of competition, the revelation of the Damascus blades took place to the public, this Sunday 29th May.

With their patterns representing waves down of the blade and mountains on up, **this is the Hispamebro Team, composed by Cédric Lamballais, Gérard Almuzara and Éric Raoult who has win this first World Cup.** « We are happy, it was a wonderful collective adventure. The serenity was definitely the key of the success. Technically, we wanted to make it simple but effective. » explains Éric Raoult.

Awards 2022:

1st > Hispamebro

2nd > Catalans

3rd > Maréchaux-Ferrants

The cutlery design competition: who are the winners?

As every year, COUTELLIA, it is the opportunity of all the exhibitor's cutlery art to participate to a cutlery design competition. This one rewards the most beautiful creations exhibited on the Festival and submitted to an exceptional jury.

For Jean-Pierre Martin, winner of the Coutellia Award "that is a consecration for me. I have suggested a very simple knife, with carbon and black titanium with a back flipper and ball bearing. Its particularity lies in its pocket clip system that retracts in the thickness of the handle."

Awards 2022:

COUTELLIA Award: Jean-Pierre Martin (France, 13)

Originality Award: Jérôme Lamic (France, 12)

Public Award: Ianis Fortin (France, 78)

Groupama Award: Timothée Bernard (France, 63)



New features 2022: « Coutellia Innovation Awards », the innovation rewarded

For the first time this year, “Suppliers” exhibitors of Coutellia are highlighted to award the best innovations, in the Cutlery sector.

3 laureates for 2022

- **1Stone:** Natural stone to sharpen “the Moon”, 100% made in France.

Very ancient French brand of sharpening stone “The Moon”, rising from the ashes. Nicolas Rollin, young French artisan, now manufactures these excellent stones himself, as at the time.

- **Mercorne:** innovating and durable material, the Pearly Horn.

Many years of searching were required to have a material with aesthetic quality and mechanical qualities, entirely made in France.

- **Naniwa:** Japanese water sharpener.

Adapted for every type of steel, including high carbon, this Japanese technology represents a developing potential for knife makers who can work the edge of blades.

The 32nd edition!

The Festival’ team invite you **the 20th and 21st May of 2023 for the 32nd edition**. This one will welcome again **the Damascus World Cup**, an international team competition on damascus steel.

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