



THE FLAME OF KNIFE-MAKING CREATION REIGNITES IN THIERS ON MAY 16 & 17, 2026

After once again surpassing 7,200 visitors in 2025, Coutellia, the international art and traditional knife show, returns on May 16 and 17 in Thiers (Puy-de-Dôme), the world capital of cutlery."

New edition, new highlight! Coutellia is innovating in 2026 with Jobs Knife, a brand-new challenge aimed at company employees and professionals in the cutlery sector. Its goal: to showcase all the trades, skills, and know-how that make this sector a hub of excellence. Assemblers, sharpeners, polishers... will combine their expertise to bring to life three creations eagerly awaited by the jury.

For this 35th edition, art knifemakers, cutlery manufacturers, raw materials suppliers, machine tool manufacturers, cutlery associations... nearly 300 exhibitors from more than 20 different countries will be present, to the great delight of collectors, professionals, and enthusiasts of exceptional pieces.

THE JOBS KNIFE CHALLENGE, A BRAND-NEW COMPETITION

A major new feature for 2026, Coutellia is launching Jobs Knife, a challenge dedicated to company employees and professionals in the cutlery sector.

Each team, made up of 1 to 3 participants, will have two hours to design, conceive, and create one folding knife and two fixed-blade knives. An identical kit of parts will be provided to all teams, complemented by a supply area offering a wide selection of materials to personalize each creation.

'This competition will highlight all the know-how related to cutlery. Assemblers, sharpeners, polishers... all the trades will come together to make the most of the raw materials and components provided to them within a set time. Each team, although starting from an identical kit, will bring its own vision and offer a unique interpretation. The jury will not focus solely on aesthetics: it will evaluate the harmony of each piece, the quality of assembly, and the overall coherence,'

says Olivier Bonthoux from Roddier Roddier in Thiers, who designed the kit for this first edition.

Bringing together around twenty teams, the Jobs Knife challenge will now take place every other year, alternating with the Damascus World Cup.

JOB'S KNIFE CHALLENGE BY THE NUMBERS

- 1 folding knife to create: in 1 part (blade only), 2 parts (with corkscrew), or 3 parts (with corkscrew and punch)
- 2 fixed-blade knives: (table knife, kitchen knife, fork, or spoon)
- 20 teams
- 1 to 3 participants per team
- 2-hour challenge
- 1 supply area of raw materials

Coutellia

ON THE 2026 POSTER - THE *LE THIERS*® TEMPORIS KNIFE, BY SYLVAIN AUCHÈRE

For this 35th edition, the featured knife is crafted by Sylvain Auchère, a knifemaker at the Thiers-based house Fontenille Pataud for over 10 years.

His *LE THIERS*® knife, named Temporis, features a Damascus blade, a finely engraved golden bolster, and a carbon fiber handle enhanced with three warthog ivory inserts serving as a canvas for scrimshaw. This creation blends contemporary materials with traditional craftsmanship, designed as a bridge between past and present, with each motif paying tribute to the city of Thiers.

'I learned my craft here in Thiers, so I designed each scrimshaw detail like a comic strip panel, referencing the city and its cutlery tradition: the anvil and the sharpener bent over his workstation, a waterwheel, the Vallée des Usines crossed by the Durolle River, and the Piroux house,' explains the cutler. *'Every year, the poster showcases a magnificent *LE THIERS*® knife, but I wanted this one to capture the soul of Thiers as the cradle of cutlery art and of the Coutellia festival.'*

SPOTLIGHT ON SCRIMSHAW

Scrimshaw is a traditional artistic technique that involves engraving or carving designs onto materials such as ivory, bone, or sometimes hardwood. Historically, scrimshaw was popular among sailors who decorated sperm whale teeth or whale bones during long voyages.

Over time, it has evolved into a standalone art form, requiring exceptional skill and infinite patience. Having recently begun learning this craft, Sylvain Auchère approaches it with remarkable precision. He spent nearly six hours creating the engravings on the Temporis knife—a true goldsmith's work, refined and enriched through continuous practice.

ABOUT COUTELLIA

Organized by the CCI Puy-de-Dôme Clermont Auvergne Métropole, with support from the Auvergne Rhône-Alpes Region, the Chamber of Trades and Crafts of Puy-de-Dôme, the Puy-de-Dôme Department, the City of Thiers, the Thiers Dore et Montagne Community of Communes, and the Livradois-Forez Regional Natural Park, this festival energizes the knife-making industry in France and helps to enhance the international visibility of the Thiers region. A well-deserved spotlight for the city of Thiers, where 300,000 knives are produced every day.

PRACTICAL INFORMATION & CONTACTS

Coutellia, May 16 & 17, 2026
Zone Industrielle du Breuil
63 300 Thiers

Saturday 16 May: 9:00 to 18:00

Sunday 17 May: 10:00 to 18:00

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

2 days: 15€/person

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