OWNED AND OPERATED BY
The Randall Family
Price: $2.00

KNIVES FOR
EVERY PURPOSE:
HUNTING • FIGHTING
FISHING • SKINNING
CARVING • UTILITY
DIVING • SURVIVAL

FEATURING THE FIRST CATALOG
RANDALL MINIATURE

TOMORROW'S
COLLECTOR
PIECE TODAY

36TH PRINTING

OWNED AND OPERATED BY
The Randall Family
Price: $2.00
We began making knives as a hobby over 60 years ago.

Today, hand crafted knives carrying my name are in daily use around the globe and many models are prized by collectors.

The first seven astronauts carried specially designed (Model 17) Randall Made™ knives. General William Westmoreland wore his Randall while commanding forces in Vietnam. There’s a Randall Made™ in the Museum of Modern Art and the Smithsonian Institution.

And, during World War II, one Army Air Force Captain was so enthusiastic about his first Randall that he ordered two more, saying, “I have become your personal representative...”

His name is Ronald Reagan.

How did we earn this reputation?

Hours of painstaking care go into the creation of every Randall Made™ knife. Only the finest steel is used and every blade is hand-forged, which gives the molecular structure a quality that cannot be found in a factory-stamped knife.

Because each knife is hand made, it possesses an individual characteristic and quality all its own. In fact, no two Randall Made™ knives are exactly alike, for no jigs or patterns are used in their final construction. Most importantly, each Randall craftsman is proud of the reputation these knives have. As a result, just as we take immense pride in each Randall Made™ knife we produce, you can take pride in each one-of-a-kind Randall Made™ knife that you own.

One last point: Some people have been kind enough to say that Randall Made™ knives are the world’s finest. We don’t make that claim. All we say is that every knife we produce is the best possible knife we can make, considering time and cost. Every customer we have is our best customer, because we try to treat people the same way we like to be treated. It’s a simple philosophy. But we assure you it won’t change as long as our name is on your knife.

We hope you enjoy our catalogue. And as always, thank you for your business.

W.D. ‘Bo’ Randall
G.T. Randall

Choosing a Knife

It makes sense to choose the best knife you can afford, because you’ll likely use your knife more than any other single item. The groupings in this catalogue indicate the types of uses for which our knives of varying sizes have been designed. We believe a 7” – 8” blade is the limit for a practical, easy to carry knife (see ruler at right). But we do make a replica of the historical Bowie (Model 12) in several variations, because of significant demand for it.
For me it started very simply as a hobby.

In the summer of 1937 I was taking a stroll near Walloon Lake in Michigan when I saw a fellow scraping paint from a boat with a distinctive looking knife. I wasn’t much impressed with the man who was using such a fine tool recklessly, but I sure liked his knife, which was standing up to some really tough use. So I bought it. As it turned out, the knife was hand crafted - the first hand-made knife I'd ever seen - by W. W. Scagel. Bill Scagel is justly recognized as a pioneer in hand-made knives.

Back then, his name wasn’t widely known, but I was truly impressed with what he’d created at a time when virtually all knives were being mass produced.

A PERSONAL CHALLENGE

I challenged myself to make a knife that was just as good, or at least make the best knife I could make.

My first knife was a simple blade ground from a file. But before long I had a shop with a small forge and I put a lot of time into crafting knives that I could be proud to make and use myself. And before long, I began selling them at my father-in-law’s clothing store in Orlando. As an outdoorsman, I took a lot of personal satisfaction in creating knives that were simple in design but very functional. And a growing business evolved among friends, fellow sportsmen and sales to a few large sporting goods stores.

Through it all, I managed our family’s citrus groves and I continued to think of my hand-made knives as an avocation.

Then, World War II began. A young sailor asked me to make him a knife for use in man-to-man combat. When his friends saw it, they placed orders, and their friends placed orders, and my knives were used in combat, and a reporter wrote a story and...

All hell broke loose.

Suddenly unexpectedly we were in the knife business as envelopes addressed simply to “Knife Man, Orlando, Florida” arrived on the doorstep.

I built a full-scale shop and for the first time began using apprentices. With demand so strong, it was tempting to develop mass production methods.

Now, more than ever, I wanted Randall Made™ to stand for quality and dependability, because servicemen were telling me how much they relied on my knives.

One wrote, “It was a terrible thing at close range. (Your knife) would cut a man’s head nearly off with a quick swing... I also used that knife to open cans, cut wood, dress water buffalo... and it stayed sharp. I was offered all kinds of trades, but I wouldn’t part with it.” Since that time, Randall Made™ knives have been used extensively by soldiers and Marines, flyers and sailors, generals and infantrymen.

Our customers have also included astronauts, government agents, celebrities, statesmen and royalty.

Most importantly to me, there are thousands upon thousands of individuals who choose Randall knives because they need a superbly crafted knife they can count on in the home and in the field. Or, as is often the case today, they’ve wanted to have a Randall Made™ knife in their collection.

For some years now, my son, Gary, has been instrumental in the business. He is honored, as I am, that Randall Made™ knives are on display in museums, as well as in many private collections of fine weapons and armor.

That’s one of the reasons we decided to issue a limited edition Collector’s Knife to commemorate our 50th anniversary. And we were most gratified when all 300 knives were ordered so quickly.

But frankly, our favorite models are those specifically designed to be carried and used day in and day out, year after year. The reason is because, like many of you, Gary and I are both sportsmen, so we make knives we want to use.

Over the years, I’ve had the good fortune to talk to many of our customers personally. Many, many more have written to compliment the design, craftsmanship and durability of their Randall Made™ knife, and I cherish every one of those letters.

But I’m most grateful to those who have made suggestions on ways to improve our knives. Even though some have said “they’re perfect,” we know there is always room for refinement.

In short, for me and every man who crafts a Randall Made™ knife, the challenge today is exactly the same as it was 60 plus years ago: To fashion the best knife we can make.

THE TRADITION CONTINUES

W. D. “Bo” Randall passed away December 25, 1989 at his home after visiting with all his family earlier in the day. Bo and his son Gary have managed the business side by side for over twenty-five years. Gary continues the tradition of hand crafting knives that bear the Randall Made trademark along with his sons, Jason and Michael, of the next Randall generation.
Hours of painstaking care go into the creation of every Randall Made™ knife. Only the finest steel is used, either imported .01 tool steel or high carbon 440 series stainless steel. If we knew of a finer forgeable steel, we would use it.

Every blade is hand-forged (with the exception of #9, #10 and #24), which gives the molecular structure a quality that cannot be found in a factory-stamped knife.

After uniform tempering in an electric furnace, Randall craftsmen grind, hone and polish every knife by hand. Each keen-edged blade is balanced, the handle skillfully designed for the best grip and the hilt permanently soldered in place.

Finally, the special features specified by the owner are added, and the knife is carefully inspected for any flaws in workmanship.

Each Randall craftsman is proud of the reputation these knives have as the world’s finest. And because each knife is hand-made, it possesses an individual characteristic and quality all its own.

No two Randall Made™ knives are exactly alike, for no jigs or patterns are used in their final constructions.

Large scale commercial production with this kind of attention to detail is not feasible, and that’s why knives of this unique quality are not widely available.

As a result, just as we take immense pride in each Randall Made™ knife we produce, you can take pride in each one-of-a-kind Randall Made™ knife that you own.

**A. Model 1 “All-Purpose Fighting Knife”** – 5”, 6”, 7” and 8” blades of 1/4” stock. Top cutting edge also sharpened approximately 3 inches. 4 3/4” - 5” leather handle. Brass double hilt. Duralumin butt cap. This is the knife made famous by Allied combat troops in World War II and since widely used in all theaters of war. Commando shaped, straight handle, as illustrated on Model 2, available at no extra charge. (Wt. 8-10 oz.)

**B. Model 15 “Airman”** – 5 1/2” blade of 1/4” stock. Top cutting edge sharpened. 4 1/2” Black or Green Micarta handle. (Name etching, name plate, stainless blade, sawteeth, forward curved hilt and nickel silver hilt are available at additional charge.) Construction same as Model 14 except shorter blade length and 1/8” more narrow. Standard with Black Micarta finger grip handle. Single finger grip and Border Patrol shapes available at additional charge. Designed especially for air crew survival and combat purposes in cooperation with U.S. Marine Corps Equipment Board. (Wt. 10 oz.)

**C. Model 14 “Attack”** – 7 1/2” blade of 1/4” stock. Top cutting edge sharpened. 4 1/2” handle of durable Black or Green Micarta. (Name etching, name plate, stainless blade, sawteeth, forward curved hilt and nickel silver hilt are available at additional charge.) Extra heavy 7/8” wide tang runs through channel in handle, which is firmly fastened with epoxy. See photo inset above. **Note:** Standard with Black Micarta finger grip handle. Single finger grip and Border Patrol shapes available at additional charge. Straight oblong hilt of 1/4” brass. This knife was designed to meet the demand for an almost indestructible all-purpose knife, though it is especially suited for combat and survival purposes. With wrist thong through brass ferrule in handle. (Wt. 14 oz.)

Cut Down Tang (CDT): 1/4” x 1/2” tang for less weight on the Model 14 and 15 only. Standard with #1 dbl. brass hilt style, leather handle and duralumin butt cap. Additional features available. Sawteeth not available with CDT.
Model #16 – 7" SP#1 “Special #1 Fighter” – 7" blade of 1/4" stainless steel stock. Top cutting edge sharpened approx. 3". Brass double hilt. 4 1/2" handle of durable Black or Green Micarta. Extra heavy 7/8" wide tang extends through channel in handle, which is firmly fastened with epoxy. Standard with Black Micarta finger grip handle. Single Finger Grip and Border Patrol handle shapes available. Sawteeth not available. (Wt. 14 oz.)

D. Model 24 “Guardian” – 4" x 7/8" blade of 3/16" stainless steel stock. Blade sharpened 3" with 1" of thumb notches. 3 3/4" Micarta handle, 3/4" thick. Micarta handle available, in maroon, ivorite, green or black color (please specify). Nickel silver hilt. (Name etching only extra feature available.) Especially designed in 1978 for use of police, undercover agents and law enforcement personnel for self-protection and as a back-up weapon. Concealment sheath included. (Wt. 2 oz.)

E. Model 2 “Fighting Stiletto” – 6", 7" and 8" blades of 1/4" stock. This is a heavily made dagger or dirk. 4 3/4 "-5 " leather handle is shaped along lines of famous British Commando knife but is larger, stronger and has a more comfortable grip. Brass double hilt. Duralumin butt cap. (Wt. 7-9 oz.)

F. Model 2-5" “Letter Opener” – 4" and 5" blade of 3/16" stock. Similar to fighting stiletto but lighter and smaller throughout. (Model #2 – 4" - see Non-Catalogue brochure) (Wt. 4-5 oz.) (Also see Model 24.)

Model 18 “Attack-Survival” – 51/2" and 71/2" blades of 1/4" stock. Sawtooth edge on top. Approx. 4 3/4" stainless steel tubular handle, 1" diameter, silver-soldered to 1/4" oblong brass hilt, fitted with removable, threaded brass butt cap and waterproof O-ring. (See detail above.) Flared holes in top and bottom of hilt accommodate wrist thong. (Name etching, stainless steel blade, knurled handle and compass only extra features available.) (Wt. 5 1/2" = 10 -12 oz., 7 1/2" = 12-14 oz.)

Model 17 “Astro” – 5 1/2" blade of 1/4" stainless steel stock. 4 3/8" Black Micarta handle, fastened with removable stainless steel bolts. A slot in the heavy tang and matching hollow inside the handle may be used to carry matches, fish hooks, line and other survival items. Large stainless steel hilt, silver-soldered. Wrist thong. (Name etching only extra feature available.) This Randall Made™ model was especially designed for the seven Mercury astronauts who carried them on America’s first manned space flights. Astronaut Gordon Cooper did the final design, and two of these historically valuable knives are on display in the Smithsonian Institution. (Wt. 8 oz.)
Model 10 “Salt Fisherman and Household Utility”
-- 3", 5" and 7" blades of 1/8" stock. Rust-resistant. Holds the keenest edge. Blade not forged, but is fully hand-ground from high carbon stainless steel. 4 5/8" Black Micarta handle (illustrated) has comfortable slip-proof grip, including notches for thumb placement where blade and handle join. Wrist thong supplied. (Photo inset of Model #10 – 5" and Model #10 – 3"). Note Model #10 – 3" has an approx. 3 1/8" contoured handle. Black Micarta, Red Micarta or rosewood handle at no extra cost, please specify. Duralumin handle material avail. On 5" and 7" only. #10 – 5" and #10 – 3" supplied with cover sheath. An ideal knife for yachtsmen and fishermen as well as for general household uses. (Wt. 4-5 oz.)

Model 16 “Diver’s Knife” – 7” blade of 1/4” stainless steel stock. Top cutting edge sharpened. 4 1/2” Black or Green Micarta handle, similar to Model 14 and 15. Standard with Black Micarta finger grip handle. Brass hilt, single or double (please specify). Wrist thong through brass ferrule in handle. (Name etching, name plate, sawteeth and nickel silver hilt only extra features available.). Designed especially for heavy duty salt water use, this knife is as nearly indestructible as possible. Top of blade in front of hilt notched for thumb placement. (Wt. 14 oz.) A special wax impregnated belt loop sheath is supplied. Substitute black nylon sheath upon request.

A. Model 25 “The Trapper” – 5" and 6" blade of 1/4" stock. 4 3/8" – 1/2" handle of leather and stag. Thumb notch and top of hilt molded for thumb placement. Nickel silver hilt. Duralumin butt cap; Brass available upon request. May substitute stag center with other wood or micarta materials. (Name etching, stainless blade and wrist thong only options available) Drop point hunter blade. Handle construction is reminiscent of 1930’s design. Model 25-5" supplied with pouch sheath. Excellent skinner, outdoors knife. #25 handle available on #26, #27, #12 – 9”, #12 – 9 #14 grind. Nickel silver butt cap available for extra charge. (Wt. 8 oz.)

B. Model 5 “Camp and Trail Knife” – 5", 6", 7" and 8" blades of 1/4" stock. 4 1/2" – 3/4" leather handle. Brass hilt and Duralumin butt cap are standard. This is a straight-bladed knife preferred by many for all-around camp and trail use. Also ideal for yachtsmen and sailors for general boating purposes. Among users of this model is Bradford Angier, famed wilderness expert and author, whose special adaptation is the nickel silver hilt, black Micarta handle, wrist thong and compass. The late Ross Allen, internationally known authority on reptiles, also carried a Model 5. Top of blade in front of hilt notched for thumb placement. (Wt. 7-10 oz.)

C. Model 3 “Hunter” – 5", 6" and 7" blades of 1/4" stock. 4 1/2"-3/4" leather handle. Brass hilt. Duralumin butt cap. An ideal all-around heavy-duty sportsman’s knife. Scientifically designed for every outdoor use and our most popular sporting model. (See Model 7 for smaller and lighter blade.) (Wt. 6-8 oz.)

D. Model 4 “Big Game and Skinner” – 5", 6" and 7" blades of 1/4" stock. 4 1/2" – 3/4" leather handle. Brass hilt. Duralumin butt cap. Similar to Model 3, but with more curved blade. This knife has been extensively used by Alaskan and Canadian guides, trappers and sportsmen. (Wt. 5", 6", 7", – 6-7 oz.)
E. Model 8 “Trout and Bird Knife” – 4” blade of 3/16” stock. Top cutting edge sharpened approximately 2 inches. 4 3/8”-5/8” stag handle. Brass hilt. Especially suited for small fish and feathered game. Historical note: Francis G. Powers, U-2 pilot, was carrying a Model 8 when he was shot down over Russia in May, 1960. (Wt. 4-5 oz.)

F. Model 7 “Fisherman-Hunter” – 4 1/2” and 5” blades of 3/16” stock. 4 1/4” – 5/8” leather handle. Brass hilt. Duralumin butt cap. Similar to Model 3 except this knife is smaller and lighter. Ideal for small game, creel and tackle box. (Wt. 4-5 oz.)

G. Model 4 – 4 1/2” A 4 1/2” blade of 3/16” stock. 4 1/4” – 5/8” leather handle, brass hilt, duralumin butt cap. Lighter weight than the larger Model 4. Similar to Model 3, but with more curved blade. Excellent small game skinning knife. (Wt. 4-5 oz.)


“I’ve been using this fine knife constantly for the past 15 years... It is the best knife I ever had.”

DJD, USN, FPO SAN FRANCISCO, CA

Model 26 “Pathfinder” – 4” drop point blade of 3/16” stock. Approx. 4 3/8” stag handle. Excellent skinning and outdoors knife. This knife has become our most popular small size hunting knife. Cover sheath supplied. (Wt. 6 oz.)

A. Model 11 “Alaskan Skinner” – 4” blade of 3/16” stock, 4 1/2” and 5” blades of 1/4” stock. 4 1/4”-5/8” leather handle. Brass hilt. Duralumin butt cap. (New model #11-3 1/4” is standard with stag handle. See Non-Catalogue Brochure.) The original drop-point blade. Designed by Tommy Thompson, noted Alaskan guide, in 1952 for big-game skinning, with point dropped below top of blade to prevent cutting too deeply through skins when used point first. Top of blade in front of hilt notched for thumb placement. (Wt. 3 1/4” = 3 1/2” - 4 oz., 4” = 5-6 oz., 4 1/2” - 5” = 7-8 oz.)

B. Model 19 “Bushmaster” - 4 1/2” and 5” blades of 1/4” stock. Top cutting edge sharpened approximately 2 1/2”. 4 1/4”-5/8” leather handle. Brass hilt. Duralumin butt cap. Designed by a professional woodsman for all-around camp and big game hunting purposes. Top of blade in front of hilt notched for thumb placement. The heavy-duty top cutting edge is especially suited for purposes that would dull the regular edge. An excellent big game skinning knife. (Wt. 8-9 oz.)

C. Model 23 “Gamemaster” - 4 1/2” blade of 1/4” stock. Top cutting edge sharpened approximately 2 1/2”. 4 1/2”-5/8” leather handle. Brass hilt. Duralumin butt cap. A variation of Model 19, serving the same purposes, developed because of popular demand for a knife with these characteristics. Top edge is for heavy-duty cutting. Top of blade in front of hilt notched for thumb placement. (Wt. 7-8 oz.)

D. Model 21 “Little Game” – 3 1/4” blade, 3/4” wide, of 3/16” stock. 4” – 4 1/4” stag handle. Brass hilt. (Not available with leather handle.) Especially suited for caping and other delicate cutting duties. Top of blade in front of hilt notched for thumb placement. (Wt. 3 1/2 - 4 1/2 oz.)

E. Model 20 “Yukon Skinner” – 4 1/2” blade of 1/4” stock. 4 1/2” – 5/8” leather handle, brass hilt and Duralumin butt cap are standard. An adaptation of our Model 4 especially designed for big game purposes by Ward Gay, famous Alaskan bush pilot. Top of blade in front of hilt notched for thumb placement. (Wt. 5-6 oz.)

F. Model 4 – 6” “Big Game and Skinner” – 5”, 6” and 7” blades of 1/4” stock. 4 1/2”-3/4” leather handle. Brass hilt. Duralumin butt cap. Similar to Model 3, but with more curved blade. This knife has been used extensively by Alaskan and Canadian guides, trappers and sportsmen (Wt. 6-7 oz.)

A. Model 12 “Bear Bowie” – 8” blade, 1 5/8” wide, of 1/4” stock. Top cutting edge sharpened (approx. 5 1/4”). 5” (approximate) leather handle. Brass double hilt, with forward curve. Duralumin butt cap. Designed on special order for a big game sportsman who planned to use it for hunting. Upon request, now available in stainless steel. (Wt. 14-16 oz.)

B. Model 12 “9” Sportsman’s Bowie” – 9” blade of 1 5/8” wide, of 1/4” stock. Top cutting edge sharpened (approx. 3 3/4”). 5” (approximate) leather handle. Brass single hilt. Duralumin butt cap. Made to meet the demand for a heavy-duty sporting knife of the Bowie type. (Wt. 16-18 oz.)

C. Model 12 “6” Sportsman’s Bowie” – 6” blade, 1 1/8” wide, of 1/4” stock. Top cutting edge sharpened. 4 1/2”-3/4” leather handle. Brass single hilt. Duralumin butt cap. A smaller bowie-type knife for sporting uses. (Wt. 7-10 oz.)

D. Model 12 “Little Bear Bowie” – 6” blade, 1 1/8” wide, of 1/4” stock. Top cutting edge sharpened. 4 5/8” (approximate) leather handle. Brass single hilt. Duralumin butt cap. Top of blade in front of hilt notched for thumb placement. (Wt. 7-10 oz.)
A. Model 13 “Small Arkansas Toothpick” – 6" blade of 1/4" stock. Similar to Arkansas Toothpick but smaller and lighter throughout. Made with hilt as shown on Model 2. For desk or concealed weapon use. (Wt. 6-8 oz.)

B. Model 13 “Arkansas Toothpick” – 12" blade, 1 1/2" wide of 1/4" stock. 5" (approximate) leather handle. Brass lugged hilt. Duralumin butt cap. A replica of the historic stiletto-dagger famous in Confederate days. (Wt. 16-20 oz.)

The legendary Bowie

Apparently there isn’t any authentic information about the exact dimensions of the original Bowie knife. Because of the significant demand for it, we make a replica of the historical Bowie (Model 12) in seven variations, each similar to the one on display in the Smithsonian Institution.

It’s worth noting, however, that it was the skill of Col. James Bowie - not the knife itself - that made the Bowie knife famous in the 1830’s. In fact, Col. Bowie’s knife was similar to a design used for centuries.

In creating the Randall Made™ Model 12 - Smithsonian, we kept in mind the proportions generally ascribed to Col. Bowie’s knife - 3/8” steel with a weight of 2 pounds. And Raymond Thorp, author of The Bowie Knife, says our “Randall Made™ Model 12 is about as close to the true Bowie as any knifesmith has ever got ...”

Another noted authority on knives, Judge Roy S. Tinney, described the Model 1 as a “refinement and perfected Bowie.”

The “refinement” relates to the top cutting edge. On the traditional Bowie it’s concave, making it more blunt than straight edge on our Model 1.

Consequently, our version takes a much better bevel and an extremely keen edge. So, even though it hasn’t been used by the legendary Jim Bowie, the Model 1 has proven in five wars to be a knife worthy of its own legend.

B. Model 13 “Arkansas Toothpick” – 12" blade, 1 1/2" wide of 1/4" stock. 5" (approximate) leather handle. Brass lugged hilt. Duralumin butt cap. A replica of the historic stiletto-dagger famous in Confederate days. (Wt. 16-20 oz.)

THE LEGENDARY BOWIE

E. Model 12 “The Smithsonian Bowie” – 11” blade, 2 1/4” wide, of 3/8” stock. Top cutting edge sharpened (approximate 4 3/4”). 5 1/4” (approx.) leather handle. Brass lugged hilt. Duralumin butt cap. A replica of the famous Bowie knife of a century ago, similar to type displayed in the Smithsonian and used in the motion picture The Iron Mistress. (Wt. 28-34 oz.)

F. Model 12 “The Confederate Bowie” – 11” blade, 1 7/8” wide, of 1/4” stock. Top cutting edge sharpened (approximate 4 1/4”). 5 1/4” (approx.) leather handle. Brass lugged hilt. Duralumin butt cap. Both this and the 13” model above are similar to types used by Confederate troops. (Wt. 18-22 oz.)


BOWIE HANDLES

The five larger Bowies and Model 13s shown have our commando shaped handle. We feel this handle is the most suitable and comfortable for knives of this size. However, the original Bowie knives may have had a smaller handle of concave shape. This type of handle is available at no extra cost. Or, a double hilt with forward curve, without lugs (as shown on the Bear Bowie) - believed by some to be authentic on Bowie-type knives - can also be fitted without extra charge.
KNIFE DESIGN

Randall Made™ knives are custom-designed for many uses. The models shown in this catalogue have been developed over a period of 50 years from personal experience, extensive research and the study of hundreds of designs submitted by individuals around the world requesting custom-made knives.

We have incorporated the best of many designs, and we believe that almost any need for a knife can be met with one of these models.

Each of our models has been thoroughly field-tested and has proven to be properly shaped and designed for its particular use.

Occasionally we receive requests for longer, shorter, thicker or thinner blades and/or handles. In almost all cases the knife would be thrown out of balance or proportion, while our models have been carefully designed with all of these factors taken into consideration.

With that in mind, we strongly urge you to evaluate all our models - and the virtually limitless number of option combinations available.

Frankly, we are unable to handle custom orders beyond the options specified in this catalogue, because we offer so many alternatives already. We’re confident, however, that this will in no way hinder you from having the Randall Made™ knife that’s just right for you.

KNIFE STEEL

Carbon is one of the elements required to make steel tough and hard, and better knives are made of approximately 1% carbon steel. Randall Made™ knives are made from the finest quality, imported high carbon .01 tool steel that is forged from the purest of ores. Although not necessarily better than our best American steel, it has a worldwide reputation and is used in the finest cutlery.

Stainless steel is difficult to work and high carbon stainless is far too hard for most die stamping. Therefore, good quality forged stainless steel knives are too expensive to make by mass production methods. Since Randall Made™ knives are 100% hand-made, we are able to use high carbon stainless steel of a quality and toughness that is not and cannot be used in the production of commercial knives.

NO GIMMICKS

As you have, we’ve heard of fancy claims about “secret” ingredients in steel and “secret” heat treating methods. There is no “magic” method of making steel for cutlery that can equal our modern, scientific, carefully controlled process.

You should also be skeptical about claims for knives with blades of great flexibility and blades that “ring like a bell.” We have found that coil spring-like blades are not practical for most uses and even a piece of iron will ring when struck until the vibrations are absorbed.

Finally, you may have seen advertisements describing knives that cut nails and pierce metal. We hope you realize that an edge designed for most sporting purposes should NOT be called upon to perform such stunts.

THE BEVEL

For all normal uses, the bevels and cutting edges of Randall Made™ knives are unexcelled. Each blade is shaped for maximum strength and is capable of holding a sharp edge.

In contrast, a hollow-ground blade, shaped in cross-section like a barber’s razor, is unsatisfactory on a sporting knife because its thin edge is likely to chip out.

The blunt chisel-like wide-V type of bevel often found on commercially produced knives will not take a keen edge.

We wish to emphasize that the cutting bevels and edges of Randall Made™ knives are not designed for cutting metal or hard bone. We suggest that the sportsman obtain a belt saw or axe for this purpose.

Sometimes we are asked to make a blade with blood grooves, similar to those on a bayonet. Such grooves serve no useful purpose on a knife and are unnecessary.

Note the special index finger cutout on most Randall Made™ knives. By placing your forefinger in this cutout when gripping the handle, you obtain extra leverage in downward cutting. More importantly, in hand-forging our blades, this cutout is necessary to get the full thickness of the metal at the hilt for maximum strength.

When a blade is made from stock of a certain thickness - 1/4 inch, for example - the actual measurement of the finished blade at the hilt may be reduced due to the forging, grinding and polishing processes.

THE HILT

A hilt provides a certain measure of protection for the fingers and enables you to obtain a firmer grip on the handle. The double hilt used on fighting knives is there solely for warding off an opponent’s blade; it’s not appropriate for sporting knives, and would actually get in the way of the thumb, reducing downward cutting pressure.

THE BLADE LENGTH

Many people order knives that are too large for their needs. We feel that 7” is the limit in size and blade length for sporting use and that an 8” blade length is the practical limit for a fighting type weapon.

THE HANDLE

Handle length is measured from in front of the hilt to the end of the butt. The handle of every Randall Made™ knives is made of the finest grade sole leather, laminated with waterproof cement, tightly compressed between hilt and butt cap, and held in place by means of a special brass of dome-shaped stainless steel nut threaded on the end of the tang.

Handle materials available on Randall Made™ knives are described on page 26, among extra features. Materials such as wood, micarta and stag are bonded to the tang and firmly fastened.

We do not feature slab type handles, because they normally have a tendency to become loose and because they bare the edge of the tang to rust and corrosion. (Although the special construction of the Model 17 -Astro- requires this type of handle, the stainless bolts may be adjusted to keep it tight.)

Models 14, 15 and 16 feature a revolutionary channeled handle over a very heavy tang. This design is patented. No. 177,590.
Model 6 “All Purpose Carving Set”
- 9" blade of 3/16" stainless steel stock. 4 3/4"-5" handle of stag. Fitted with nickel silver hilt. Designed to meet every requirement as the ideal table knife, it is rustproof and will resist staining as ordinary blades do when used in carving meat. (7.8 oz.) Complete set includes a high-quality stag-handled Sharpening Steel and Fork. Supplied with a three-compartment lined felt case. The carving set or steak knife should not be placed in a dishwasher.


Model 9 “Pro-Thrower” – 10" overall length. Made from 1/4" stock. Solid one piece construction. Accurate balanced and scientifically designed for those desiring a practically indestructible throwing knife. Wt. approximately 8 oz.

Please note: If sheath is desired Model B available at extra cost.

Historical note: A Model 9 is on display at the Museum of Modern Art in New York.

There are a variety of optional features – available at extra cost – for your Randall Made™ knife.

A. Stag Handle: Standard on Models 5-4", 6, 8, 21 and 26. Available on Models 1, 2, 3, 4, 5, 7, 11, 12, 13, 14 CDT, 15 CDT, 19, 20, 22 and 23.

B. Micarta Handle: A dense laminate of fabric and phenolic resin, veined in color. Very rugged, one of the most durable handle materials. Size and color availability will vary.

(B-1) Green Micarta: Available on most models including model 14, 15, 16, 16-7SP#1. Not available on Models 10, 17, 18, and 27.

(B-2) Maroon Micarta: Available on small and medium knives and bowies up to 9" blade length. Not available on full-tang knives.

(B-3) Ivorite: Available on small and medium knives and bowies, with the exception of the #12-11" Smithsonian. Not available on full-tang knives.

(B-4) Black Micarta: Standard on Model 10, 14, 15, 16, 16-7SP#1, 17, 22 and 24. This is the most popular micarta. Available on all models except model 18 and 27.

C. Wood Handles: We supply wood handles of unusual beauty and coloring: (C-1) material stabilized maple, (C-2) dense, finely grained walnut (material stabilized), often thought authentic on Bowies, (C-3) Mexican Desert ironwood, (c-4) East Indian rosewood.
**Please Note:** Other woods, such as ebony, lignum vitae, coco-bolo, etc., make excellent handles. We cannot stock them all, but we can fit most models for customers supplying such woods to us at their own risk should the material become damaged during construction.

**D. Leather Handle:** finest grade, heavy sole leather, laminated with waterproof cement and tightly compressed between hilt and butt cap. Firmly fastened by means of special dome-shaped stainless steel nut on end of tang. Carefully shaped and highly polished. Standard on Models 1, 2, 3, 4, 5, 7, 11, 12, 13, 14 CDT, 15 CDT, 19, 20, 23 and 23.

**Cut Down Tang (CDT):** 1/4” x 1/2” tang for less weight on the Model 14 and 15 only. Standard with #1 dbl. brass hilt style, leather handle and duralumin butt cap. Additional features available. Sawteeth not available with CDT.

**Finger Grips:** Expertly shaped in the knife handle. Specify if for left-hand use. (Not available on Models 2, 4-41/2” 5-4, 7, 8, 10, 11-31/4”, 11-4, 13, 21, 22 and 26 because handles are too small.) Not available on 25, 27 and 28 handles.

**Name Etching:** Your name is permanently acid etched in block letters on the right side of the blade. (Etching is limited to one line on small blades and two lines on large blades. Limit eighteen spaces per line.

**Scalloped Brass Collar:** Added between hilt and handle for appearance. Smooth collar available in brass or nickel/silver.

**Scalloped Brass Butt Cap:** Usually fitted to match scalloped collar. A smooth coolie cap is available in brass or duralumin.

**Flanged Scalloped Brass Butt Cap:** Commando-shaped handles only. Smooth flanged butt cap available in brass or duralumin.

**Brass Butt Cap:** Recommended (at extra cost) for Models 12 and 13. May help balance the already blade-heavy knife.

**Duralumin Butt Cap:** Standard on leather handles. Can be fitted at extra cost to any stag, Micarta, or wood handle. (Please Note: Where Duralumin butt cap is fitted as an extra, we recommend addition of nickel silver hilt.)

**Nickel/Silver Butt Cap:** Standard shape butt cap available on most models.
Stainless Steel Blade: A special high carbon (1.00%) stainless steel not obtainable in ordinary knives. The same stainless steel specified by NASA for knives used by Gemini astronauts. Immune to the effect of saltwater. Designated with an S. Standard on Models 6, 10, 16, 17, 22, 24 and 28. Available on Models 1, 2, 3, 4, 5, 7, 8, 9, 11, 12 (6"), 13 (6"), 14, 15, 18, 19, 20, 21, 23, 25, 26 and 27.

Sawteeth: Available as an extra only on Models #1 - 6", 7", 8", #14, #15, #16, and Combat Companion. Sawteeth are not offset.

Knurled Handle: Available on Model #18 "Attack-Survival" knife handle for a non-slip grip.

Thumb Notches: Notches on top of blade, in front of hilt, provide a non-slip surface for the thumb.


Compass: accurate, 17/32" liquid filled compass imbedded in end of handle. Waterproof. Available on stag, Micarta and wooden handles. Also available inside the Model 18 butt cap. (Please Note: Butt cap and compass CANNOT be fitted to same knife.)

Name Plate: 1 1/8" oval nickel silver or brass plate imbedded in any handle except: leather, maple, new ivorite and Model 25 and 27 handle material. Not available on handles with single finger grip. Usually fitted on trademark side of knife, with the following exception: when installed on a handle with finger grips, the plate must be placed on top of handle or on side opposite the grips. Please specify preferred location and nickel silver or brass plate.
PARING & STEAK KNIVES

The knives below are not Randall Made™ but the kitchen knives we supply are among the finest in the world and we offer them to our customers because of many requests we receive.


SCRIMSHAW

Scrimshaw by Rick Bowles. Superb Scrimshaw designs for selected handles are available on a LIMITED BASIS. It is a costly, time-consuming process. Contact Rick Bowles direct with questions on this process – rbscrim@aol.com

HONES

To keep all your knives - including household cutlery - sharpened, we recommend the following hones from the nation’s leading manufacturers.

A. 121F “EZE-LAP Fine Grit” – #121F - this fine grit diamond hone has the abrasive ability to effectively sharpen a dull knife and bring the edge to a keen-sharp finish.
2 1/2” x 11 3/8” x 3/8”.

B. 121M “EZE-LAP Medium Grit” – #121M - the medium grit diamond hone is good for those knives which require more work to attain a keen edge.

MARKS OF DISTINCTION

Hat - Quality cotton twill hat with adjustable strap. Randall Bear Bowie embroidered on front. Color options will vary, please call.
Tumbler - 16 oz., insulated and dishwasher safe.
Mug - 17 oz., insulated and dishwasher safe.
Coat Patch - 3” x 5” cloth, solid embroidered in green, orange, black, silver and gold threads.

The Randall Chronicles by Pete Hamilton, RMK Shop foreman for 30 years, now retired. This is a thorough guide to identify and “date” the knives for Randall collectors. Over 300 photos, including the steps of hand-crafting Randall knives. The Q/A section is loaded with specification “date” info. Hardcover 8 1/2” x 11”.
Our hand-crafted sheaths - shaped to fit each model - are made of the finest oil-tanned saddle leather, heavily stitched, with a three-ply stitch-protecting spline of leather around the sides and with a 2 3/4"-3" belt loop. The knife point cannot pierce the stitching. A pocket hone is supplied with each sheath. Sheaths for small or narrow-bladed knives will not accommodate hone pocket.

Please Note: Prices for knives include the standard sheath. To order a replacement sheath, please forward your Randall Made Knife.

A. Model A – Supplied with Models 1, 2, 3, 4-5" and longer, 5-5" and longer, 7-5", 11, 12 (6"), 16-7 SP#1, 19, 20, 22, 23, 25-6" and 27. With hone in pocket. Sheath supplied with Models 12 and 13 similar, but larger, with hone in pocket. (Please Note: On 4 1/2" and 5" sheaths, the keeper strap snaps around the handle because there isn't enough room above the hone pocket.)

B. Model B – Supplied with models 2-5", 4-4 1/2", 5-4", 7-4 1/2", 8, 9 (extra cost), 10, 13-6", 21 and 28. With hone.

C. Model C – Supplied with Models 14, 15, 17 and 18. Especially designed under the auspices of the U.S. Marine Corps for these knives. With hone in pocket. Fitted with tie-down thongs (5 1/2" ‘C’ sheath has single stitch and 7 1/2" ‘C’ sheath has double stitching).

D. Cover Sheath – Supplied with Model 26.

E. Cover Sheath – Supplied with Model #10-5" and Model #10-3".

F. Cover Sheath – Supplied with Model #25-5".

G. Concealment Sheath – Supplied with Model #24-4".

“Left-Handed Sheaths” (not shown) - Sheaths supplied with straight-bladed knives (Models 2, 13, 14, 15, 17 and 18) may be used either right or left-handed. For other models, we can have left-handed sheaths specially made.

“Black Sheaths” - black dyed sheaths are available on most models for an additional charge.

Before it leaves our shop, the cutting edge of every Randall Made™ knife is carefully honed by hand, ready to use for its intended purpose. However, the bevel and edge of a knife designed for cutting skin and flesh are much different from those used to hack bone or other hard materials.

Using a fine hunting knife for an axe will naturally damage its cutting edge. And pounding, prying, or throwing a knife not designed for these purposes is likely to damage it.

We strongly suggest that if you’ll use your knife for a specific heavy-duty purpose, let us know when you order so we can shape the blade and bevel accordingly.

To protect your knife, it should be cleaned and thoroughly dried after use. If it will be stored for some time, coat it with a protective and leave it out of the sheath. Many owners of Randall Made™ knives say they successfully care for them by exhibiting them on their wall or desk.

Carving knives require the same care as hunting knives. It is not advisable to immerse them in water with regular tableware. Wiping and drying the blade is generally sufficient. All carbon steel blades will become stained in cutting meat because of acids in the meat; this discoloration will not harm the blade.

If through lack of care rust appears on the blade, remove it before pitting begins by using a fine grip emery cloth or steel wool and oil.

Never throw a knife unless you’re an expert and know you won’t make a poor throw that harms the knife. If the urge to throw a knife is overpowering, it is advisable to obtain our Model 9 Pro Thrower.

You cannot cut bone, nails, bolts or pierce metal with a cutting edge and point designed for meat, despite some advertising to the contrary. We have done extensive tests and find such feats cannot be performed unless the design of the cutting edge and point is altered.

On leather handles, use a light liquid leather conditioner to keep the leather from drying out. Use metal polish on the hilt and butt. For the sheath, use a light liquid leather conditioner. We do NOT advise using oil because it will soften the leather and keep the sheath flexible, making it difficult to sheathe the knife. To darken the sheath, use dark polish or dye.

All knives require sharpening occasionally after use. We recommend that the blade be kept well honed at all times, for a sharp knife is safer to use than a dull one.
Each Randall Made™ knife is ground carefully by hand, and a section of knife blade when it leaves the grinder looks something like Figure 1. The edge placed on the knife by the grinder, however, is useless for ordinary work. It is too fine and would break down easily. It may be strengthened by beveling the edge slightly on each side, as shown in Figure 2. (Bevels are exaggerated in the drawing to make them visible.) The beveled edge, produced with a hone, serves two purposes: It stiffens and sharpens the edge.

To keep your knife sharp use the following procedures: We recommend using two hones, one with a medium or coarse grit on which to start the honing process and the other with a fine grit for finishing.

First, put a few drops of kerosene, machine oil or saliva on the hone and lay the blade diagonally upon it, as in Figure 3. Now raise the side of the blade to an angle of about 20 degrees with the surface of the hone, as in Figure 4. Keeping the edge of the blade to the hone and the side of the blade away from it at the 20 degree angle, sweep the edge across the hone, holding the diagonal position and sharpening from hilt to point in one stroke, as shown in Figure 5. Turn the blade over and repeat the operations, alternating one stroke at a time on each side. Use even, sweeping strokes and lessen the pressure as the edge is restored. It is essential to keep the side of the blade at the same angle to the surface of the hone - on both sides of the blade - because if it varies you won’t get a good edge.

Remove any “wire edges” by giving the blade a few light, final sweeps across the hone on each side with the blade held at a high angle of about 60 degrees. On an extremely dull blade with a thickened edge, place the blade flat on a coarse hone and restore the original blade bevels (Figure 1); then attain the final cutting edge (Figure 2) with a fine-grit hone.

**BEAR IN MIND:** Edge-holding ability and keenness of edge do not exactly go hand in hand, but there can be a happy medium. The finer (thinner) the V towards the cutting edge, the less the edge-holding ability of the steel. If you expect to do heavy-duty cutting, have this V thicker than that for cutting flesh, skin, etc.

Please remember that a coarser hone removes more metal, shortening the life of the knife. For the same reason, we don’t advise using power equipment to sharpen your knife.

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**OUR PROCESS**

There are no short cuts in the hand-crafting of Randall Made™ knives. Only the best quality materials, craftsmanship and experience will produce the finest knife. We use the following procedure, and you certainly may try it if you desire.

1. Obtain a piece of carbon tool steel knife stock.
2. Heat it cherry red and hammer out the rough blade in the general shape desired.
3. Grind the rough forged blade to the size and shape of the blade desired.
4. Harden the blade by heating it cherry red and then immersing it tempering oil. Draw out the brittleness and internal stresses by tempering blade at low heat until it becomes a straw blue color and can be cut with a new file.
5. Grind in lines, bevels and contours and remove roughness.
6. Use a coarse hone and true up the cutting edge, removing any remaining waves and unevenness.
7. Refine the blade on a fine grit wheel to remove scratches made by the coarse hone.
8. Smooth the blade, first with coarse and then with fine grit emery cloth.

*Continued on next page*
9. Polish the blade on a glued-up coarse emery wheel.

10. Cut and shape the hilt from one-quarter inch brass. Drill a hole and file it to rectangular shape to fit the handle tang. Fit hilt to the blade and solder in place.

11. Fit the handle to the tang, cutting rectangular holes in pieces of fiber, plastic or leather. Slip into place and glue each separately. Drill a piece of one-half inch Duralumin for the butt and recess it to fit the tang. Drive it on tightly and peen it into place, or thread end of tang and use nut. When the glue is thoroughly dry, roughly shape the handle with a coarse file. Finish shaping with a finer file. Then smooth it, first with coarse and then fine emery paper. The hilt and butt are filed and sanded as the handle is shaped.

12. Polish the blade with a medium grit glue-up emery wheel. Polish the hilt and butt on a muslin wheel charged with polishing compound.

13. Sharpen the blade on a medium grit hone. Always use special honing oil for all honing.

14. Polish the blade on a fine grit glued-up emery wheel and again polish the hilt and butt.

15. Give final sharpening to the blade, using a fine grit hone.

16. For final polishing of the blade, use a hard polishing wheel to remove the last fine hone scratches. Give final polish to the hilt and butt and the final polish to the handle with a soft muslin wheel.

17. Make or have made a sheath patterned to fit the blade with a stop for the hilt so the point cannot pierce the sheath and with splines along the sides to prevent cutting of the stitches. Use a keeper strap and fasteners to hold the knife in the sheath.

CAUTION: Grinding steps #3 and #5 require great skill in getting the lines and bevels of the blade true by eye. These are dangerous operations, requiring good goggles to protect the eyes from slivers of steel. The grinding dust is unpleasant; use a blower if possible. In all grinding after tempering, never overheat the blade. Muslin wheel polishing of the hilt, butt and handles and the final polishing of the sharp blade are very dangerous operations. These wheels can easily snatch the blade from the grasp and cause it to fly through the air.

Although many authorities say Randall Made™ knives are unequalled by either the fabled blades of history or those of modern times, we are constantly seeking new materials and improvements for our knives. We change details of our knives and sheaths from time to time when our research indicates improvements can be made. Therefore, the knife or sheath you receive may vary slightly from the model illustrated in the catalogue.

The public is welcome to visit the shop where Randall Knives are made in Orlando, Florida. In addition to our showroom, our free museum - featuring more than 7,000 knives of every imaginable type - can be toured. We add about 150 new items each year, and it's a fascinating display for those interested in the art of weaponry. We are located at 4857 South Orange Blossom Trail, just one mile south of the I-4 interchange.

Hours: 7am to 5pm, Monday through Thursday. On Friday, Saturday and Sunday, Randall is closed to the public.
We’ve added this section to our catalogue to save you the time and trouble of writing or calling with frequently-asked questions. Naturally, we’re happy as always to discuss your particular needs with you.

Q: If there’s such a demand, why don’t you expand, so that orders don’t take so long to fill?
A: Our philosophy has always been to make the best knives we can make, rather than the most knives we can make. We occasionally do add people to our family of craftsmen, but frankly, it is difficult to find experienced individuals who are willing to devote the care to their work that we expect. We simply won’t do anything to sacrifice the quality of our knives, and we’re convinced that this commitment is what makes our knives so popular. We regret the delay, and we appreciate your understanding.

Q: How are orders processed in terms of priority?
A: We fulfill orders on a first-come, first-served basis whether you’re an individual buyer or a dealer. But it should be noted that most of our dealers submit orders consistently every year, so they will receive knives on a regular basis.

Q: I have a Model 1 purchased years ago and one I bought recently. They’re not exactly alike. Why?
A: Anything that is truly hand-made is unique. There is simply no way to hand-make exact duplicates. That means one Model 1 might be slightly longer or shorter than another Model 1. Plus, over the years we have varied particular Models somewhat to improve them.

Q: When I order a knife, do I pay the price in the catalogue now, or the price when it’s shipped?
A: If you pay a $50 deposit when you order, that will guarantee you the current knife price upon delivery, regardless of any future increases.

Q: How can I have my Randall Made™ refinished or repaired?
A: Send us your knife with complete instructions for the work to be done. We’ll then quote a price to you before starting. Repairs typically take 6 to 9 weeks. It is not the policy of Randall Made to work on knives that have been altered, including the old kit blades; these knives are not covered under the Certification and Guarantee.

Q: Are Randall Made™ kits or special forgings available?
A: Sorry, but no, the specialized nature of our hand crafting process doesn’t make kits feasible and the current backlog of orders prohibits special forgings.

Q: How can you justify the price of your knives?
A: We make every effort to keep our prices reasonable for hand-crafted work and in comparison to others supplying hand-made knives we’re quite low. But certainly you can pay much less for a knife. That’s why for years, we have reminded customers of this quote from John Ruskin: “Quality. There is hardly anything in the world that some men cannot make a little worse and sell a little cheaper, and the people who consider price only are this man’s lawful prey.”

Q: What’s your shipping policy?
A: Effective January 1993, shipping and handling charges apply to all orders. Sorry, no C.O.D.’s.

Q: Are Randall Made™ knives sold through dealers?
A: We do have a select and limited group of dealers, with no plans to expand our network. Usually, they will advertise in the yellow pages of the phone book. If you’ll send us your address, we’ll be happy to direct you to your nearest dealer, or you can always order from us, as about 70% of our customers do.

Q: Why must I send my knife to you when all I need is a new sheath?
A: Each sheath is shaped to fit each model, and models have varied over the years. Plus, because each hand-made knife is unique we need to have the knife to ensure a proper fit of the keeper strap.

Q: Should I order my knife with a stainless steel blade or carbon tool steel blade?
A: That’s one of the most common questions we get. We feel that high carbon tool steel holds a better edge by about 10 percent and it’s easier to hone. Stainless, however, is much more resistant to corrosion and staining, so it’s generally the better choice for use in humid or saltwater conditions. Consider how frequently you’ll use and hone your knife - and where you’ll use it - then decide which material is best for you.
# Standard Models

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**Date**

**Present Shipping Date**

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**Randall Made Knives**

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