

JÄGER



Our Jager is hand made from tough 3V steel, and features a few different grinds and variations to suit your style. Jager's come standard with weather resistant micarta on the handle. Our finishes include a satin finish, and a durable stonewashed finish. You have the option of selecting our unique large diameter full hollow grind or the wicked triple hollow with a deep fuller. Knives are heat treated to 61HRC and come with custom leather belt sheaths hand made in house from thick vegetable USA tanned cowhide. Blade length approximately 3 7/8 inches with OAL approximately 8.5 inches.

"The knife Hoffman Blacksmithing made for me has turned out to be one of my favorite working knives that I own. After skinning a half dozen beavers, a deer, 3 sheep, and a truck load of muskrats I could still shave with it! Top notch work! I have payed a lot more money and received a whole lot less for knives. From now on all my cutlery needs will be filled by Liam! "

— Jacob Blimline, Hunter, North Carolina



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