

NEWS OF OUR CLIENTS



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OLD HICKORY® SERIES BY ONTARIO KNIFE COMPANY® COMBINES QUALITY, FORM AND FUNCTION FOR HOME CHEFS

Get Gorgeous “Old School” Artistry, with Superior Materials and Quality Design

The Old Hickory Series® by Ontario Knife Company® (OKC®) marries steadfast vintage design with modern technology. So, when you want knives that give you a rustic farmhouse feel – minus rustic functionality – choose this knife set which offers excellent quality, maximum durability, and high value. A home chef favorite for close to a century, the knives boast a rare combination of form, utility and durability for all slicing and dicing needs.

The company’s most revered product line, the Old Hickory Series was first introduced in 1924 and is often remembered for its remarkably crafted hardwood handles secured with brass compression rivets. The blades are constructed of carbon steel which is capable of retaining an edge better than most stainless steel knives. The company employs manufacturing techniques used 90 years ago, integrating them with state-of-the-art practices of today.

“The Old Hickory Series long been established as a celebrated knife series because it is one of the most classically designed and hard-working set of products we’ve ever created,” said Andrew Yates, Vice President of Sales & Marketing for OKC. “A lightweight knife, strong enough for serious kitchen tasks, the knives in this series have been engineered to be incredibly functional.”

The series is comprised of 13 knives and an ice pick. Choose from a 6” boning knife, a 6” sticker knife, a 6” skinner knife, a 5-1/2” cotton sampling knife, a filet knife, a 14” butcher knife, a 10” butcher knife, 3-1/4” paring knife, a 4” paring knife, a 7” cleaver, a 7” butcher knife, a 8” slicing knife, and a 8” old hickory cook knife. Or, consider the popular 5-Piece Set which will equip any kitchen with the basic essentials including a 3-1/4” paring knife, a 4” paring knife, a 6” boning knife, an 8” slicing knife and a 7” butcher knife.

Founded in 1889, the Ontario Knife Company® is an award-winning knife, cutlery, and tool manufacturer operating out of Upstate New York for over 125 years. OKC® produces a wide range of tools, including cutlery and kitchenware, hunting and fishing knives, machetes, survival and rescue equipment, science and medical tools, and tactical knives. OKC has a long tradition of building knives and tools for the U.S. military, producing high quality equipment that has seen continuous service since WWII. In addition to being a major supplier to the U.S. Armed Forces, OKC leverages a network of distributors, dealers, and major commercial retailers to sell its products nationwide and internationally to over 35 countries. OKC’s custom manufacturing division Jericho Tool®, advances capabilities including a broad-spectrum of injection molding, tool and die, and machining operations to provide white label and OEM manufacturing services for consumer and industrial goods. Collectively OKC’s product lines and manufacturing services reach the house wares, sporting goods, tactical, security, law enforcement & first responders, education, science & medical, and industrial & agricultural industries.

For more information about the Old Hickory Series or the Ontario Knife Company and its industry-leading line of advanced knives, machetes, edged products and specialty tools, contact Ontario Knife Company at P.O. Box 145-26 Empire Street · Franklinville, NY 14737 · Telephone (716) 676-5527 · Or visit www.ontarioknife.com. The Ontario Knife Company is a subsidiary of publicly traded Servotronics, Inc. (NYSE MKT - SVT).

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