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Fallkniven BH1

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- Gear reviews and tests - Edged tools - Fixed blades -



Publication: Monday 12 April 2004

Description :

Making a custom knife from Fallkniven BH1 blade and testing it.

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When your monthly salary is about 300 – it isn't easy to get a good knife. There are always solutions like Mora or Iisakki but I wanted something more exclusive. I always liked Fallkniven F1 despite of its thickness, and after seeing pictures of Fallkniven H1 I felt in love. But there was a problem of money. Here with all expenses the price for Fallkniven H1 is equal to my salary. Despite good comments about it, I left buying it at an indefinite future date.

But checking Fallkniven website I found something interesting, from the new product for 2003 Fallkniven blades. There were few models, and of course one of them was BH1. Its price was about 90 euros which is about my upper price limit, but I went ahead and sent e-mail to Peter Hjortberger founder of Fallkniven Knives. I mentioned that I am a contributing editor in local Guns, knives and outdoors equipment magazine and asked about paying options. I do not have a credit card, there are no international credit cards here at the moment and sending money to a foreign country is against the law. Usually I find some way and I wanted to discuss paying options and all data I need for an article about Fallkniven knives for our magazine with Peter. His answer was awesome, he sent me the blade I wanted and a special gift U2 folder.

After a few weeks and problems with customs about catalogs and CD, the package Peter sent was on my doorstep. I didn't lose time to open it and was astonished with the contents. My dream came through. The blade looked great, only the tang required some work.



Fallkniven BH1 blade

Like most of current Fallkniven production BH1 is made from laminated steel with outer laminations from 420 stainless steel and inner lamination from now famous VG10 stainless steel. It was totally convex, but a little thick for my taste. The blade is 100 mm long with 5 mm thickness and curves gracefully from start to end in a single curve. I love my knives that way and was very pleased with its appearance.



Lamination clearly shown on this photo of the tang area

I wanted big handle slabs, with visible tang, and choosed a leftover from some gunstock, at the locan gunsmith shop. They were from Walnut with some great figure in corner. Same gunsmith also made me pins and tube for pins from aircraft grade duraluminium composition. That composition is wery hard, polishes well and do not scratch easy.

I glued the handles and drilled pin holes a little different from all of info I found on the net. Using bison slow epoxy glue with working time of 2 hours I glued one handleslab, and after that I drilled holes in the other one using knifetang as guide. Next step was gluing second handleslab and drilling holes in it using first handleslab as guide. It took some time but the holes was perfect. Then I glued aluminium pins and tube using same epoxy mixed with walnut sawdust left from the squaring and sanding of the handleslabs. It gives me nice brown epoxy filler, and hide any mistake around pins.

Afther few days for curing, shaping the handles was a short job requiring few hours. I finished with sanding walnut with finer and finer aluminium oxide paper, and finished with 500 grit. Of course in last few sanding i moistened handle and ledt it to dry tp bring woodfibers up. At the end handles was finished with Lignol, a german product from lineseed oil, pineresin, solvents and few other things which I can not translate from german. Afther about week for drying it becomes totaly waterproof and it is easy to repare in case of scratches.



Finished knife. Fallkniven logo is there, but when I was cleaning the blade with nitro from the epoxy I removed the paint in etchings



Knife from the top. I left the handles thick but my hands feel great after whole day of work

My friend which is good with leather made me a pouch type sheath from thick leather, and after that I reprofiled the blade by hand on large pieces of aluminium oxide emery paper. Starting with 150 grit and slowly moving through 240, 320, 400, 600....to 1500 grit. Luckily for me outer laminations from 420 steel aren't too hard and they were easily machinable. VG10 lamination is just 3 mm on each side and was a real problem but I managed it with time. I finished by stropping it first on leather loaded with polishing compound (russian silicium carbide one with machine oil base, I could not find green one) and after that on old worn army leather belt. It finished real sharp, shaving through arm's hair easily.



Knife with sheath. I like pouch style sheath and these one is fine example. It rides high on belt, not too high and I can walk whole day without noticing the knife.

I needed to test it so first there was heavywork to see how it stands it. I tried to baton it through some seasoned beech, and pine thrunks and it did great without losing a hint of sharpness. I carried it on wilderness trip after first test, as my only fixed knife beside axe and U2 folder pretty confident in its ability to survive all jobs I throw at it. And without any surprise it stood it all with pride.

Of course kitchen work is a big part of any camp and wilderness knife and the Fallkniven did it well. I used it to cut onions, chop some pork ribs for barbecue, slice bread and cheese, and it finished all of it with flying colours. With its classic nordic shape and curved blade it is good solution for camp kitchen having problems just with its thickness in cutting hard vegetables like carrots which I left high in mountain in trap filled with sand last fall and dug out on my first trip these year untouched by weather and time. I also dug up some apples I left in same trap but they were little dry but preserved OK.



Knife in the kitchen. That are FAT pork ribs and handle didn't slip a single time. The knife cut through chest bone like it is from the butter. And of course there are spices. I cutted it and spiced before I was out on the trip, the highest day

Fallkniven BH1

temperature was about 10 c and it was safe to carry pork in backpack. It tasted great when I barbecued it.

For whittling it did ok. It hampered only in curves by width of the blade, and I left that work for U2. Whittling fuzzy sticks from pine was easy, making the wood shavings for . Making shelter was easy, using baton to drive the knife through branches. It keeps sharpness beautifully, maintained just by the strop, and I never used a hoodoo hone during my 5 days trip. My handle was very comfortable in hand, I made it a little too thick but after all day work it felt the same as on beginning.



H1 plus U2 are always with me in the wilderness. I carry U2 in neckpouch as my EDC even when I am in office under the shirt.

I like surprises and these one I will remember a long time Thanks Peter for making such great blade and knives.

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