

master SHIN's ANVIL

Anseong is a South Korean city known for its brass, stone and iron implements, as well as a famous market of traditional craft and trade. The Shin Blacksmith was established there in 1845, today in the 5th generation of the family and the oldest blacksmith in Korea. Master

Shin In-young produces there the best handmade knives and farming tools in the country and was named by the Gyeonggi Province as an Intangible Cultural Heritage Treasure # 60 in 2016, the first time given to an individual. He's the only artisan who practices a traditional technique of attaching steel sheets to clay. He teaches widely, in an interest to pass down craft and tradition. When Korea undertook to restore the stone pagoda of the Mireuksa Temple in Iksan, Master Shin was prevailed upon to produce the necessary stoneworking tools.



Master Shin makes over 300+ different designs of knives and farm tools. He uses railroad track, repurposing the carbon steel which is rich in manganese and can be heated to a very high temperature. This steel is hardened, wear-resistant and good for cutting. The handles are made of chestnut, slowly dried in sunlight for years so it is lightweight, strong and rot-resistant.

Each and sickle and hoe is formed for specific types of soil and depth of digging, and is even produced for left or right handed use. While he hand forges each tool, his work is imbedded with economy, simplicity and elegance.

Master Shin's uses an X banding technique "dang ghi" around the wood handle without burning the wood, one of his many trademarks. In Korea the X mark was reserved traditionally for high quality knives, so as to distinguish them from lesser quality iron rich steel. Master Shin's blades are stamped with his mark, the #60 referring to his heritage status.

With knife production, the steel is hammered a thousand times to reach the thin and sharp edge, which keeps sharp longer than inferior knives. Master Shin's knives do not have the angular beveled edge seen in Japanese and Western knives; this is Master's Shin's preference which takes additional hammering to achieve, and is another unique feature of his.

Master Shin's Anvil



#57 Bread Knife
AN-57BK
Retail \$ 310.00



#58 Paring Knife, small
AN-58PK
Retail \$ 190.00



#59 Paring Knife, large
AN-59K
Retail \$ 170.00



#60 Kitchen Knife, small
AN-60K
Retail \$ 150.00



#61 Sashimi Knife
AN-61K
Retail \$ 240.00



#62 Kitchen Knife, medium
AN-62K
Retail \$ 210.00



#63 Vegetable Knife
AN-63K
Retail \$ 210.00



#64 Weeding Hoe, small
AN-64H
Retail \$ 70.00



#65 Weeding Hoe, large
AN-65H
Retail \$ 80.00

Master Shin's Anvil



#66 Sickle
AN-66S
Retail \$ 160.00



#67 Sickle
AN-67S
Retail \$ 140.00



#68 Winged Hoe
AN-68H
Retail \$ 150.00



#69 Hand Trowel
AN-69T
Retail \$ 170.00



#70 Hand Cultivator 3-Tine
AN-70F
Retail \$ 175.00



#71 Hand Fork
AN-71F
Retail \$ 170.00



Large Chef's Knife
AN-Chef
Retail \$ 300.00



Carving Set
AN-78
Retail \$ 620.00