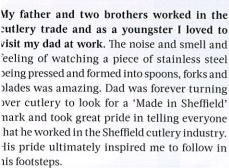
In the workshop

We speak to Paul Weatherstone, a skilled cutler at the Cutlery Hospital in Sheffield, about the specialist work he does to repair and restore old knives

WORDS ALICE ROBERTON





Cutlery Hospital is part of Chimo Sheffield, a manufacturer of finest quality cutlery and giftware. A few years ago, when we developed a way of making the traditional cream-handled unives dishwasher safe, we noticed an increase n the number of people contacting us with lishwasher damage, so we now offer a handle eplacement service too. From here our repair and restoration has grown to include replating.



As a cutler I make new knives and repair old ones. They're not just cream-handled but sterling silver, silverplate and stainless steel. The flatware – spoons, forks and other pieces – are dealt with by my colleagues. My work requires specialist equipment and tools – some of the tools are very old yet still excellent to work with.





It's a pleasure to work on old knives which have endured years of use, and indeed misuse, to make them usable today. We often hear touching stories of how pieces we've repaired and restored have brought back cherished memories of much-loved family members – it's very satisfying to know we're helping to preserve heirlooms. While we deal mainly with the public – people from all over the world – we also work with restaurants, hotels, stately homes and museums.

>> cutleryhospital.com