**FRANK ELZAY**

I started working with metal in high school in 1963. My Ohio summers were marked by time spent repairing farm machinery for Carl Luft, an old German blacksmith in the area.

Thirty-seven years later, by chance, I acquired a forge anvil and other blacksmithing tools. The use of these tools stirred up old memories and I have thoroughly enjoyed banging on iron since.

The process:

I make my own damascus from two steel 1084 and 15N20. I use 36 layers to start then these are pre-welded in the forge into one piece approximately 16” long 1.5 inches wide 3/8” thick. It is then folded in half again and again until I get the layers I want. The damascus in this case range from 250 to 500 layers. The other knives are forged from OCS steel (old chevy springs) I do my own heat-treating and make my own leather sheaths.