

# *The Passion of Sharpness!*

**TRADITION & INNOVATION** • MADE IN SOLINGEN SINCE 1727



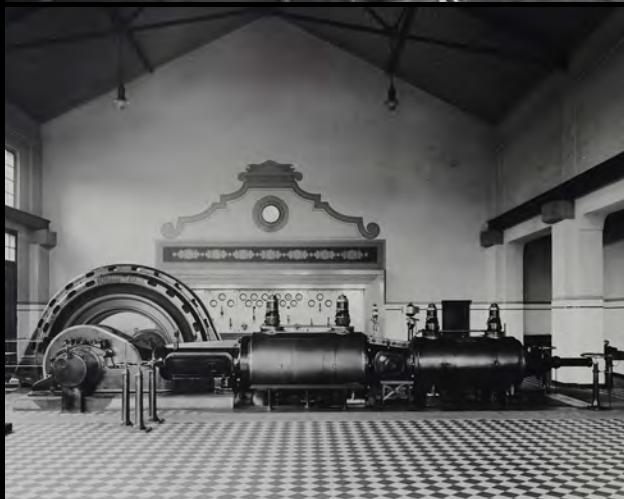
**BOSCHER KNIVES**  
09 | 23

*since 1727*



**Don  
Carlos**





## **TRADITION & INNOVATION MADE IN SOLINGEN SINCE 1727**

**Welcome to Friedrich Herder Abraham Sohn.**

**„The Passion of Sharpness“ - that is the guiding principle that shapes our company and our products.**

**Since our establishment in 1727, Friedrich Herder Abraham Sohn has been dedicated to the production of high-quality cutting tools and utensils in Solingen, the heart of the German cutlery industry. As the owner of the oldest still-used trademark in Solingen the city of blades, we combine the ideals of traditional craftsmanship and modern manufacturing processes in all our products. This unique combination allows us to merge the longstanding knowledge and experience in the production of cutting tools and utensils with the advantages of modern technologies.**

**By preserving traditional craftsmanship, we show respect for our history and the artisanal skills that have been passed down through generations.**

# THE PASSION OF SHARPNESS

Our company's history began on February 27, 1727, with the registration of the trademark „Schoppenass“ („Pikas“) by Peter Herder zu Pilghausen. Since then, our trademark has stood for quality and durability. Later, the fork symbol and the cross-shaped double key were added, becoming part of our heritage.

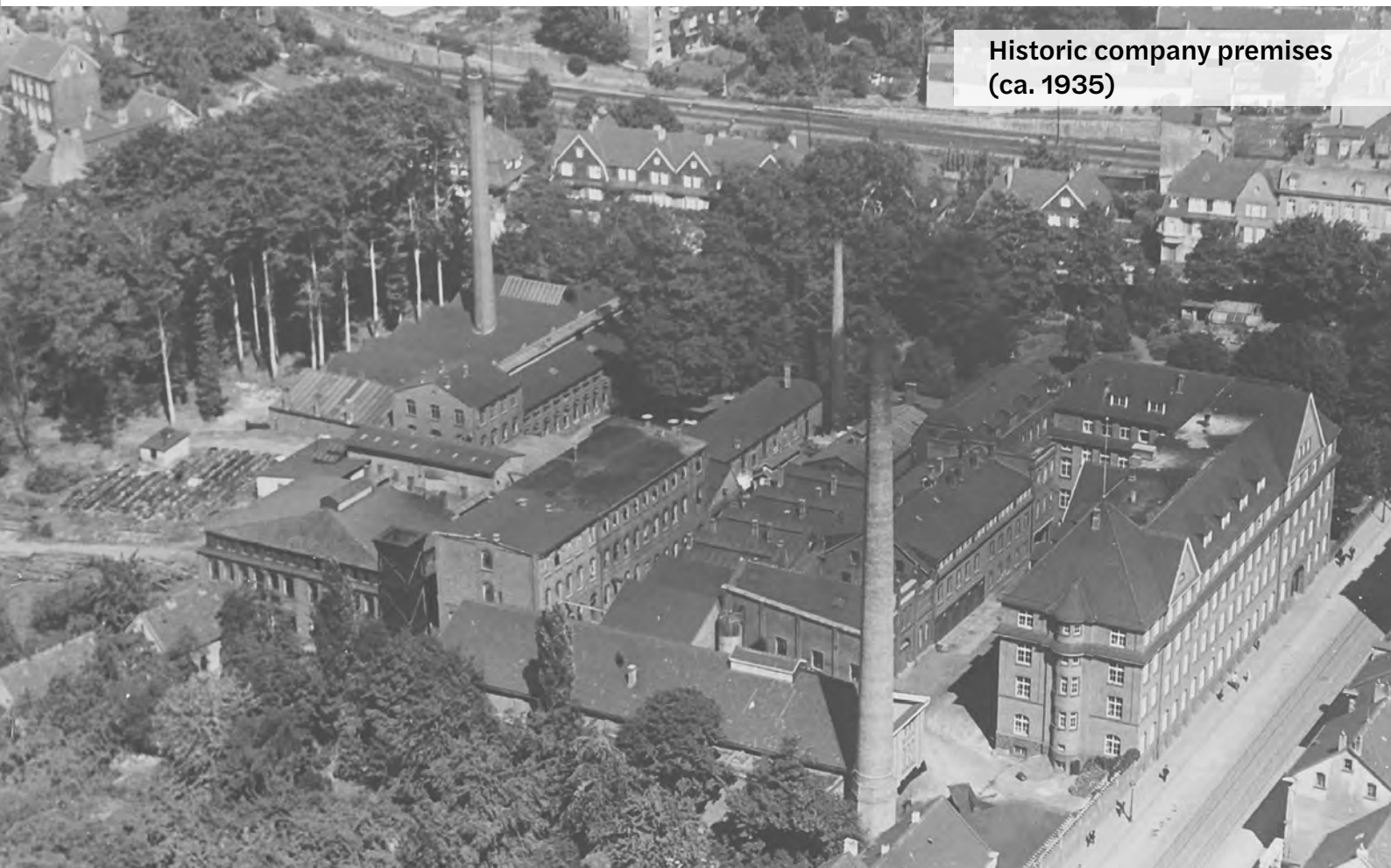
Over time, Abraham and Johann Peter Herder took over the company, followed by Johann Abraham Herder and his grandson Friedrich Herder. Friedrich continued the company under the name „Friedrich Herder Abraham Sohn.“ After Friedrich's death in 1887, Gustav Weyersberg took over the company.

In 1907, Carl Weyersberg and Hermann Bick jointly took over the management of the newly established branch in Buenos Aires.

In 1993, after financial troubles the company was purchased by businessmen Hans Joachim Röllecke and Detlef Weides and continued as „Friedr. Herder Abr. Sohn GmbH.“ Under their leadership, the legacy of Friedrich Herder Abraham Sohn was preserved, and the company was successfully revitalized.

In 2015, businessmen Stephan and Benno Burghaus took over the company, continuing the tradition and success of Friedrich Herder Abraham Sohn. With their dedication and innovative ideas, they have successfully guided the company into the future.

We are proud to offer you top-quality cutting tools that reflect both our years of experience and our passion for quality and innovation. Welcome to the world of Friedrich Herder Abraham Sohn – the passion of sharpness lives on!



Historic company premises  
(ca. 1935)

# BOSCHER KNIVES

## A PIECE OF HISTORY



The Boscher knife is a timeless tool with a long-standing tradition. Its characteristic shape and craftsmanship have remained almost unchanged for centuries. Made from high-quality carbon steel, it offers exceptional sharpness, durability, and reliability.

The blade of the Boscher knife is forged on our classic drop hammers in Solingen. In our own forge, we value traditional craftsmanship and precision to create a blade of the highest quality.

With its versatile blade, the Boscher knife effortlessly handles various tasks. Whether in agriculture, gardening, meat processing, or crafts - the Boscher knife is a reliable companion. It enables precise cutting, dicing, and chopping of fruits, vegetables, fish, meat, and other kitchen tasks.

The Boscher knife represents solid craftsmanship. Each knife is meticulously crafted with care and precision to ensure the highest quality and functionality. From the careful shaping of the blade to the ergonomic handle made of wood or bone - every detail is designed with performance and durability in mind.

With a Boscher knife in hand, you can feel the quality and years of experience that go into every cut. The knife not only aids you in kitchen tasks but also carries a rich history of craftsmanship.

Choose the Boscher knife and experience the perfection of a timeless knife that has proven its outstanding quality and performance for centuries. Whether you are a professional seeking the highest precision or an enthusiast who appreciates a knife with tradition and class - the Boscher knife will delight you.

*since 1727*

## CLASSIC BOSCHER POINTED



**ART. 0074**

STEEL: **59-60 HRC - CARBON** | HANDLE: **WOOD - CHERRY**

In kitchens in Southeast Asia, the Classic Boscher Pointed is a versatile utility knife available in both a rigid and flexible version. Made from high-quality carbon steel, it offers outstanding durability and sharpness. The rigid blade is perfect for precise and powerful cuts, while the flexible blade is ideal for delicate and controlled tasks. Originally designed for meat processing, this knife is now increasingly used in gardening. Therefore, the Classic Boscher Pointed is the perfect knife for household, garden, and rugged tasks.

ART.	BLADE	TOTAL LENGTH	EXTRAS
0074.105.CHERRY	105 mm	180 mm	-
0074.105.CHERRY.FLEX	105 mm	180 mm	flexible blade
0074.130.CHERRY	130 mm	215 mm	-
0074.130.CHERRY.FLEX	130 mm	215 mm	flexible blade
0074.145.CHERRY	145 mm	260 mm	-
0074.145.CHERRY.FLEX	145 mm	260 mm	flexible blade

## CLASSIC BOSCHER STRAIGHT



**ART. 0095-S**

STEEL: **59-60 HRC - CARBON** | HANDLE: **WOOD - CHERRY**

In kitchens in Southeast Asia, the Classic Boscher Straight is a timeless utility knife with a straight blade. Made from high-quality carbon steel, it offers impressive durability and sharpness for various applications. In the garden, it's ideal for cutting plants, removing weeds, or harvesting vegetables. In traditional kitchens of the Southeast Asian region, the Classic Boscher Straight is highly valued for meat processing. Its versatility and robust design make it an indispensable knife for both professionals and hobby gardeners alike. Discover the quality and functionality of the Classic Boscher Straight in your gardening and culinary projects.

ART.	BLADE	TOTAL LENGTH	EXTRAS
0095.105.CHERRY	105 mm	200 mm	-
0095.105.CHERRY.FLEX	105 mm	200 mm	flexible blade
0095.130.CHERRY	130 mm	230 mm	-
0095.130.CHERRY.FLEX	130 mm	230 mm	flexible blade
0095.155.CHERRY	155 mm	260 mm	-
0095.155.CHERRY.FLEX	155 mm	260 mm	flexible blade





## CLASSIC BOSCHER STRAIGHT



**ART. 0095-L**

STEEL: **59-60 HRC - CARBON** | HANDLE: **WOOD - CHERRY**

In kitchens in Southeast Asia, the Classic Boscher Straight is a timeless utility knife with a straight blade. Made from high-quality carbon steel, it offers impressive durability and sharpness for various applications. In the garden, it's ideal for cutting plants, removing weeds, or harvesting vegetables. In traditional kitchens of the Southeast Asian region, the Classic Boscher Straight is highly valued for meat processing. Its versatility and robust design make it an indispensable knife for both professionals and hobby gardeners alike. Discover the quality and functionality of the Classic Boscher Straight in your gardening and culinary projects.

ART.	BLADE	TOTAL LENGTH	EXTRAS
0095.180.CHERRY	180 mm	295 mm	-
0095.210.CHERRY	210 mm	330 mm	-
0095.235.CHERRY	235 mm	360 mm	-
0095.260.CHERRY	260 mm	385 mm	-

## CLASSIC BOSCHER STRAIGHT BRASS



**ART. 8502**

STEEL: **59-60 HRC - CARBON** | HANDLE: **WOOD - CHERRY**

The Classic Boscher Straight Brass is an exclusive utility knife whose design has evolved with a long history of use in the Middle East. With its appealing design and elegant brass fittings, it is a true eye-catcher in any kitchen. The forged carbon blade guarantees exceptional sharpness and durability. The Classic Boscher Straight Brass is perfect for cutting meat, vegetables, and other ingredients. Thanks to its special design and high-quality craftsmanship, it is a must-have for any lover of Middle Eastern cuisine.

ART.	BLADE	TOTAL LENGTH	EXTRAS
8502.130.CHERRY	130 mm	240 mm	-
8502.155.CHERRY	155 mm	270 mm	-
8502.155.CHERRY.FLEX	155 mm	270 mm	flexible blade

## CLASSIC BOSCHER POINTED BRASS



**ART. 8525**

STEEL: **59-60 HRC - CARBON** | HANDLE: **WOOD - CHERRY**

The Classic Boscher Pointed is an exclusive utility knife whose design has evolved with a long history of use in the Middle East.. With its appealing design and elegant brass fittings, it is a true eye-catcher in any kitchen. The forged carbon blade guarantees exceptional sharpness and durability. The Classic Boscher Pointed Brass is perfect for cutting meat, vegetables, and other ingredients. Thanks to its special design and high-quality craftsmanship, it is a must-have for any lover of Middle Eastern cuisine.

ART.	BLADE	TOTAL LENGTH	EXTRAS
8525.105.CHERRY	105 mm	200 mm	-
8525.130.CHERRY	130 mm	240 mm	-
8525.130.CHERRY.FLEX	130 mm	240 mm	flexible blade
8525.145.CHERRY	145 mm	260 mm	-
8525.145.CHERRY.FLEX	145 mm	260 mm	flexible blade

## SHARPENING STEEL



**ART. 1188**

HANDLE: **WOOD - WALNUT**

The sharpening steel, also known as honing steel or honing rod, is an essential tool for knife maintenance. With its smooth, hard surface, the sharpening steel sharpens the blade by removing fine metal particles and realigning the edge. Regular honing of the knife with a sharpening steel increases edge retention and precision, allowing the knife to remain sharp for longer and enabling precise cuts.

ART.	FOR BLADE LENGTH	TOTAL LENGTH	EXTRAS
1188.210.WALNUT	200 mm	335 mm	-



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# LEATHER COVERS



Discover the perfect blend of protection and style with our unique knife leather covers, adorned with brass rivet details. These exclusive covers not only provide top-notch protection for your valuable knives but also bestow them with unparalleled elegance.

Crafted from genuine cowhide leather, these covers are specially designed to securely store your knives while adding a touch of luxury. The robust 3-layer construction shields your knives from scratches, impacts, and other damages. Combined with sturdy double stitching on the blade side, the leather cover stands up to our sharp knives.

The brass rivet details add a touch of sophistication to the covers, offering an appealing look suitable for both daily use and special occasions. Whether you're an avid cook, an outdoor enthusiast, or a passionate knife collector, these knife leather covers with golden rivets are the ideal choice to provide your knives with the protection and touch of glamour they deserve.



*since 1727*



## LEATHER COVER FOR BOSCHER KNIFE POINTED



\*Delivery without knife

### ART. LEATHERCOVER.0074

Our genuine cowhide leather cover provides premium protection, specially designed for storing Boscher knives. Crafted from sturdy and durable real leather, the cover safeguards the sharp blade of the knife from damage and reduces the risk of accidental injuries. With this practical and robust cover, you'll always have your Boscher knife at hand, protected, and ready for use.

ART.	FOR BLADE LENGTH	TOTAL LENGTH	EXTRAS
LEATHERCOVER.0074.105	105 mm	180 mm	-
LEATHERCOVER.0074.130	130 mm	210 mm	-
LEATHERCOVER.0074.155	155 mm	250 mm	-

## LEATHER COVER FOR BOSCHER KNIFE STRAIGHT



\*Delivery without knife

### ART. LEATHERCOVER.0095

Our genuine cowhide leather cover provides premium protection, specially designed for storing Boscher knives. Crafted from sturdy and durable real leather, the cover safeguards the sharp blade of the knife from damage and reduces the risk of accidental injuries. With this practical and robust cover, you'll always have your Boscher knife at hand, protected, and ready for use.

ART.	FOR BLADE LENGTH	TOTAL LENGTH	EXTRAS
LEATHERCOVER.0095.105	105 mm	180 mm	-
LEATHERCOVER.0095.130	130 mm	210 mm	-
LEATHERCOVER.0095.155	155 mm	250 mm	-
LEATHERCOVER.0095.180	180 mm	280 mm	-
LEATHERCOVER.0095.210	210 mm	300 mm	-



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