ALDE VALLEY SPRING FESTIVAL 2020

On a Turning Wing : A Celebration of Birds, Flight & Migration

OPEN STUDIOS : LEO WOOD



We created a small forge at the farm four years ago to support seasonal knife-making residencies for local makers. The first resident was Tobias Ford, whose stunning steel bird sculptures feature in the online 2020 Festival Exhibition. For the new online Open Studios we are delighted to welcome a very gifted young metal worker and bladesmith Leo Wood. To support Leo's practice, we have commissioned a bespoke Spring Festival / Pesta Nukenen *parang*. Pesta Nukenen is our sister festival in the Green Heart of Borneo. The commission for two matching blades, is inspired by a working *parang* made by Walter Paran from Pa Longan village in the northern Kelabit Highlands of Sarawak, East Malaysia.

Until recently, Pa Longan was one of the most remote villages in Malaysian Borneo, reached only by longboat or a 10km trek through highland rainforest and kerangas forest. Walter Paran is a leading member of the Highland community and gifted farmer – and metal worker. The blade was forged by hand from an Oregon chainsaw bar. We have invited Leo Wood to create his own version of Walter's historic *parang*, adding a hand carved hardwood handle inspired by Sarawakian hornbill design motifs. A duplicate will be presented to the Kelabit Community Museum & Cultural Centre in Bario, Sarawak.

We are also discussing the creation of a range of exclusive Spring Festival kitchen and foraging knives with Leo, inspired by the farm kitchens and using hardwoods available from trees on the farm for handles. In the meantime, we are delighted to present a selection of Leo's exceptional kitchen knives for sale as part of his online Open Studio.

Enquiries welcome + Commissions and Bespoke Orders also Undertaken.

HAND FORGED KITCHEN & FORAGING KNIVES



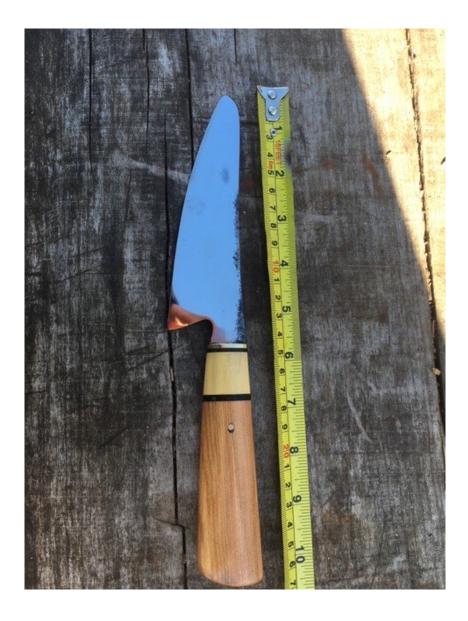
MAKER'S STATEMENT

I have been making knives and other forge work since I was 13 years old, when I was inspired to experiment with blacksmithing and build my own forge. Over the years my forging has improved and I enjoy making kitchen and outdoor knives, I am interested in layering steel to create unique and beautiful patterns, and this is something I have been doing a lot lately.

Leo Wood. April 2020.

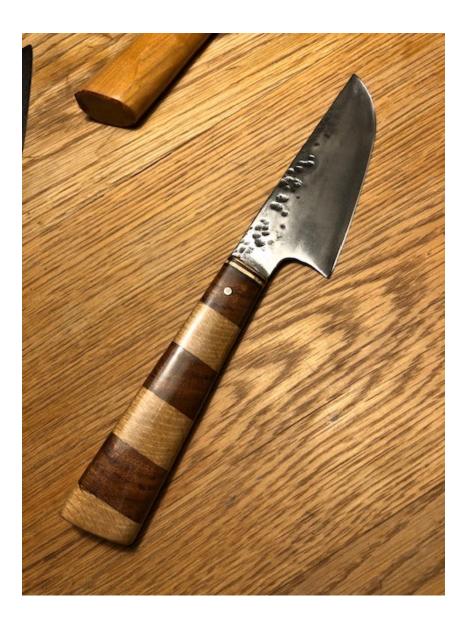
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HAND FORGED KITCHEN & FORAGING KNIVES



No 1. Blade length 5 1/2" Box and pear wood \pounds_{170}

HAND FORGED KITCHEN & FORAGING KNIVES



No 2. SOLD Blade length 4" \pounds_{150}

HAND FORGED KITCHEN & FORAGING KNIVES



3. Blade length 5 ½ " £160

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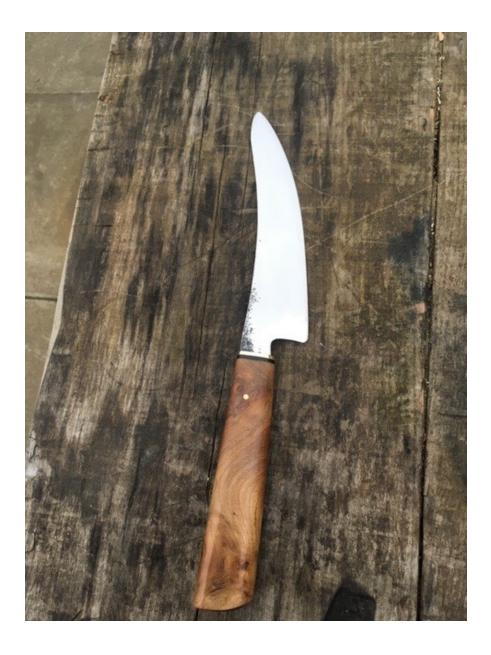
4. Blade length 5 ½ " 14 layer Damascus £190

HAND FORGED KITCHEN & FORAGING KNIVES



5. SOLD Blade length 6"
42 layer Damascus £190

HAND FORGED KITCHEN & FORAGING KNIVES



6. Blade length 6 1/2" Burr elm £170

HAND FORGED KITCHEN & FORAGING KNIVES



No 7. Blade length 10" Ash handle £190

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No 8. Blade length 7" 42 layer Damascus £200

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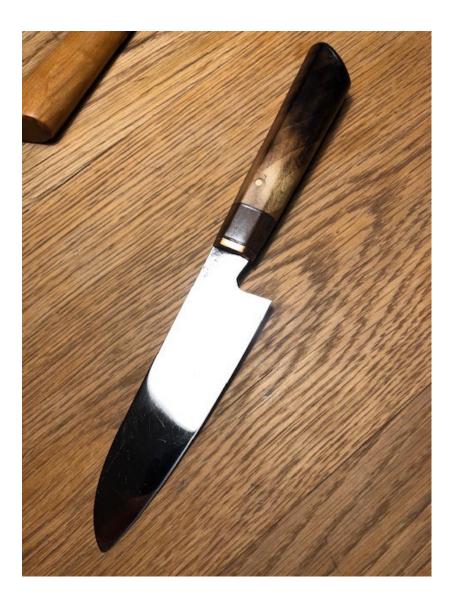
No 9. Blade length 5" Spalted beech handle \pounds_{140}

HAND FORGED KITCHEN & FORAGING KNIVES



No 10. Blade length 5 1/2 " 16 layer Damascus, £190

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No 11. Blade length 4 1/2 " \pounds_{140}

HAND FORGED KITCHEN & FORAGING KNIVES

Bespoke commissions and designs undertaken.

For all sales & more info : enquiries@aldevalleyspringfestival.co.uk

End of Catalogue & Price List

For all sales or for more information about any items Please contact : enquiries@aldevalleyspringfestival.co.uk Website : www.aldevalleyspringfestival.co.uk Instagram : @aldevalleyfestival