

SPEC CHECK

Knife: Folding fillet

Maker: CAS Hanwei

Blade Steel: 420 stainless

Blade length: 4"

Handle: Stainless

Approximate Closed Length: 4.75"

Extras: Handle extension cams out to protect/store folded blade; pocket clip

MSRP: \$39

Land Shark

PREPARING FISH IS ONE OF MANY JOBS THE CAS HANWEI FOLDING FILLET KNIFE CAN HANDLE

The author gives the CAS Hanwei folding fillet high marks for cutting, slicing, peeling and many more uses. Approximate closed length: 4.75 inches. MSRP: \$39.

Of all the knives I have owned, the only ones I wear out are the fillet knives. I use them for fish, chicken, turkey and anytime I slice meat. They work great for quartering larger game. The narrow, thin blades are very controllable and super sharp. My sole complaint about most of them is the sheaths. The knives have a tendency to slide out of them.

Via its folding design, CAS Hanwei's new folding fillet offers a great way to store the blade. An extension slides from the handle to sheath the extra 1.25 inch

of blade, and the extension retracts as you open the knife. It is cool to play with but does it cut?

Fillet of Deer

I was lucky enough to harvest another whitetail deer. I always use a fillet knife to quarter and bone out the meat. The thin blade allows me to feel my way around the bones so I can retrieve the maximum amount of venison. If you have boned the neck and backstraps from a deer, you know what I mean. Nothing works better than a fillet knife for removing the tenderloins. Plus, I really like the smaller handle on the CAS fillet as it enhances user control.

A Breed family tradition passed down from upper Wisconsin is to cook the tenderloins after the deer is processed. The fillet knife is at home in the kitchen slicing and chunking the tenderloins, along with fresh mushrooms and onions. Sautéed in a frying pan with a little butter—you get the picture. Good eats! The knife cleaned up quickly.

The next day, my buddy Gary Wheeler harvested two does and the CAS fillet returned to action. Gary quartered the deer while I deboned the pieces. He wanted to use the CAS model but got saddled with using my other fillet knife. We thought about having another feast but passed because we wanted to get the meat to the

processors to make summer sausage. The CAS model was still pulling hair off my arm.

So much for meat; what about fish? As luck would have it, a friend of a friend had several frozen spots from his last trip to North Carolina, so I swapped some summer sausage for some of the spots.

(A spot is kind of like a saltwater bluegill and is found off the East Coast.)

The CAS fillet was true to its calling. I could feel every vertebra in the spot's backbone as the blade zipped through the meat. The blade slid up and over the rib bones very quickly on one fish and through the bones on another. The edge stayed very sharp. The final test came when I "filleted" the skin off the fillet—with the blade flexed, I peeled the skin, leaving no meat attached. The CAS folder is one great fillet knife!

Of course, I could not resist cutting some 3/8-inch sisal rope, more to check the lock and feel of the handle than the sharpness. The folding fillet came in with 82 cuts and no problems with the lock or handle comfort.

I Would Change ...

... the choice of blade material to include carbon steel.

Final Report

I like the knife a lot and will get two more just to spread around. It is simply too handy for any number of chores: cutting, slicing, peeling and many more. It is an excellent knife.

Editor's note: According to Barry Ross of CAS, the company is continuing efforts to expand its knife line and hopes to have another version of its folding fillet knife available soon.

For more information contact CAS Hanwei, attn: Missy Hillian, Dept. BL5, 650 Industrial Blvd., Sale Creek, TN 37373 800-635-9366 www.cashanwei.com.

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BLADE



(Top) The blade slid up and over the rib bones quickly on one spot and through the bones on another. The edge stayed very sharp.

(Middle) The knife worked well for "chunking up" venison tenderloins. The author stated he likes the smaller handle for the enhanced knife control it affords.

(Above) The author said the thin blade allowed him to feel his way around the bones so he could retrieve the maximum amount of venison, including here on the backstraps.

(Left) An extension slides out of the handle to sheath the extra 1.25 inch of blade, and retracts as you open the knife.