

# JACKSON CANNON | R. MURPHY KNIVES

Award winning bartender-proprietor Jackson Cannon, of The Hawthorne of Boston, and 163-year old Ayer, MA based R. Murphy Knives have partnered to create the **Jackson Cannon Bar Knife**.

The Cannon bar knife has its origins as a leather cutting tool for the shoe industry as far back as the late 19<sup>th</sup> century. Over time, as the shoe manufacturing industry waned, the knife found a new iteration as a food processing knife. It is this knife that so impressed Jackson Cannon. With some adjustments jointly made by user Jackson and manufacturer Mark Furman, co-owner of R. Murphy Knives, the knife has been repurposed into the Jackson Cannon Bar Knife, proudly made in the USA.

The classic lines of the Cannon bar knife mirror the classic drinks for which The Hawthorne and Jackson Cannon are known. Not only is the Cannon knife an object of beauty, it functions flawlessly. Citrus, which typically dulls most knives, poses no challenge for the Cannon knife. “Its sharp edge cuts cleanly, prolonging the fruit’s fresh-cut appearance. And its squared off tip does double duty in notching citrus for glass garnishes and removing seeds from fruit,” says Jackson Cannon. The Cannon knife also makes quick work of crafting citrus twists. Various functions of the bartender can require using three to four different types of knives. With the Cannon knife, only one knife is needed for cutting, juicing and peeling. The knife works equally well on all types of fruits and vegetables. The handle is ideally shaped for both large and small hands, and the flush edge of the blade’s underside facilitates scraping refuse from workstations.

The Cannon knife handle is made of polished cocobolo wood, a tropical hardwood noted for its beauty and durability. Its natural oil content contributes to its resistance to wet environments. Handles are infused with a wood stabilizer, and then hand polished to a high luster. Contoured handles promote ease of use and comfort.

Each blade is handcrafted from the finest high carbon stainless steel, precision ground and hand edged and honed to attain the sharpest edge. Blades are cryogenically treated, substantially increasing edge retention. The blade and tang are fabricated from a single piece of steel. The tang is triple brass riveted to the handle, providing strength, durability and perfect weight and balance. Following assembly, each blade goes through a final buffing process, giving the knife its superior, razor-sharp and long-lasting edge.

A musician by training, Jackson has always had an eye on the intersection of art, work, service, drink and culture. His appreciation of handcrafted American instruments and the time honored approach to spinning the perfect cocktail have always been the same. The pursuit of better drinking has led Jackson through the sherry bodegas of Spain, across the heirloom wheat fields of Sweden and to the finest distilleries of Bourbon County. In 2005 he rose quickly on the national scene as the opening Bar Manager of Eastern Standard (named best-bar in *Esquire* and *GQ* magazines), earning the opportunity to become Bar Director of Island Creek Oyster Bar and partner in The Hawthorne. Jackson's search for quality led this time to his own backyard in Ayer, Massachusetts where he found R. Murphy and a shared commitment to the kind of craftsmanship that is the touchstone of our community.

Founded in 1850, R. Murphy Knives has been in continuous operation, producing high quality, handcrafted knives for the culinary, rubber, paper, shoe and textile industries. R. Murphy Knives also offers a full line of hunting and woodcarving knives. The company has been featured in *The Wall Street Journal*, *The New York Times*, *The Oyster Guide*, *food52.com*, *Yankee Magazine*, *The Boston Globe* and *Cook's Illustrated* magazine, which named R. Murphy's New Haven oyster knife Best in America.



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