CASE DATING SYSTEM

Case has become the undisputed favorite of knife collectors because of the rich heritage, quality and variety of knives. However, the Case dating system is what drives the appeal and collectability of their knives. From the beginning Case knives have been marked with tang stamps which are useful for authentication and proper dating. The markings below represent some of the tang stamps used throughout the years.

By learning this simple system, you can easily determine the year a Case knife was manufactured.

In 1970, Case added ten dots beneath the "U.S.A." on all knife tangs. Each year a dot was removed.

The same dating system was used in the 1980s. The difference is the lightning bolt "S" and the dots above "U.S.A."

From 1990 to mid-1993, the actual date was stamped on the tang.

The dot system was used again from mid-1993 through 1999.

In 2000 there were five Xs and five dots. From 2001 through 2005, one dot is removed each year. From 2006 through 2009, an X is removed each year.

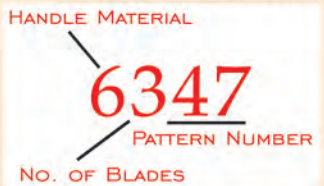
CASE PATTERN STAMPS

Hundreds of unique knife patterns have been created over the course of Case's long history. The broad product line that resulted made it necessary for Case to develop a unique numbering system that documents each knife's individual combination of handle material, blade count, and design (or shape). This pattern stamp is still engraved into one blade on every Case knife.

Handle Materials

1	Solid Hardwoods
2	Smooth Black Synthetic Thermoplastic Rubber
3	Smooth Yellow Synthetic
4	Smooth Synthetic
5	Genuine Stag
6	Jigged Bone, Jigged Synthetic, Jigged Laminate
6.5	BoneStag
7/P	Curly Maple, Rosewood, Smooth Laminate
8	Genuine Mother-of-Pearl
9	Imitation Mother-of-Pearl
10	Micarta, G-10
I	Ivory, Imitation Ivory

How To Identify Case Knife Patterns



In this example, 6347 is a 47 pattern knife with jigged bone handles and 3 blades

The first number in the code represents the handle material used in the knife. Case uses many natural handle materials like Genuine Mother-of-Pearl, Stag and Brazilian Cattle bone. Case also uses a variety of man-made materials.

The second number represents the number of blades on the knife. Blades are typically made from Case's own Tru-Sharp® surgical steel (SS), a proprietary stainless variety. Other steels used include Chrome Vanadium (CV), BG-42, 154-CM, and Damascus (DAM).

The remaining values identify the pattern (or shape) of the knife. For instance, "54" means "Trapper."

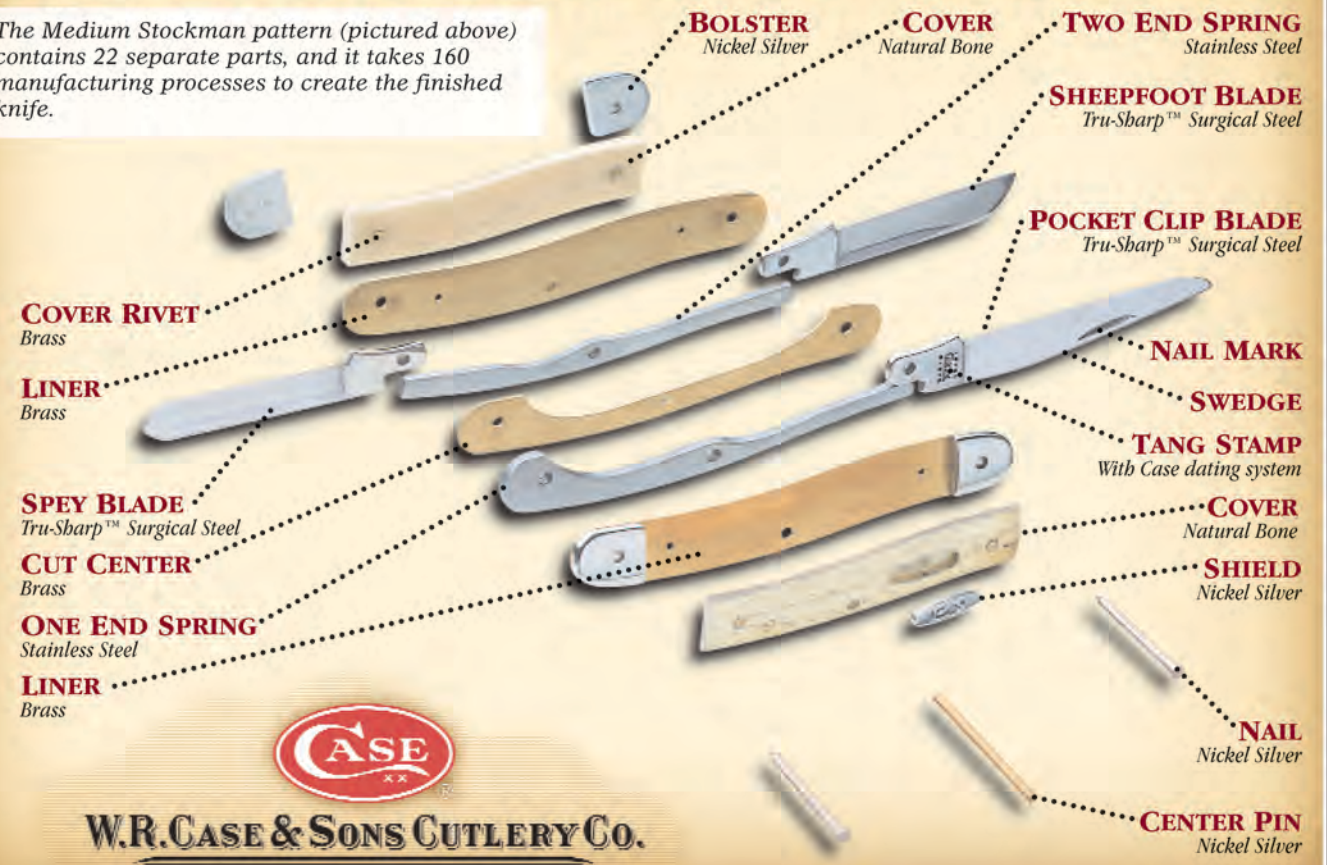
COMPANY HISTORY

W.R. Case & Sons Cutlery Company was born from an American cutlery dynasty. Four brothers - William Russell (W.R.), Jean, John and Andrew Case sold knives along a wagon trail stretching from New York to Nebraska. They perfected a heat treatment and tempering method for hardening raw steel, marking blades with an X after each oven cycle. This gave rise to the famous "Tested XX" trademark, the symbol of Case quality.

The Case family operated many knife companies, but it was W.R. Case & Sons Cutlery Company, founded by John Russell "Russ" Case and his father, W.R. in 1902, that would dominate the industry. Case knives hare become part of American history, as evidenced by the rare V-42 carried by U.S. soldiers in WWII and the Astronaut's knife that went with Neil Armstrong to the Moon. Case knives are the most collected in the world, still handcrafted in Bradford, Pennsylvania. Zippo Manufacturing Company (makers of the world famous Zippo® lighter) has been the company's sole owner since 1993.

THE ANATOMY OF A KNIFE

The Medium Stockman pattern (pictured above) contains 22 separate parts, and it takes 160 manufacturing processes to create the finished knife.



Case Means Quality...

Case quality begins with the 125 pairs of hands it takes to create just one knife. Each and every Case knife is warranted to be free from defects in workmanship and materials for the life of the original owner.

A Case knife incorporates 21st-century technology with 19th-century artisanship. In most Case knives, the blades are Tru-sharp™ surgical steel (SS) - a high carbon stainless variety. Through our proprietary heat treating and tempering processes (the "XX" in the famous Case 'Tested XX' trademark), our knife blades achieve an optimal balance between sharpness and edge retention.

Blades are stamped from high-quality steel and hardened with precise heat treatment, then ground to a perfect geometry using computer controlled equipment. Handles are made from the finest natural materials. Brass and nickel silver metals serve as highlights to each form, bringing together a knife that's not only beautiful, but able to stand the tests of time and use.