

A NEW PATH

JAMISON CHOPP TURNS PASSION INTO A CAREER CHANGE

STORY BY JOSHUA SWANAGON | PHOTOS BY JAMISON CHOPP

Being a lover of all things knife related, it is not uncommon to see me scrolling through knife photos on Facebook or Instagram for long periods at a time. It was during one of my scrolling sessions that I came across a few knives from Jamison Chopp and they made me stop in my tracks. I immediately fell in love with some two-tone handle work he was doing and dug deeper into his profile. What I found had me contacting him right away to be a part of this column.

01 Career Change

Growing up on a farm and hand making furniture, Jamison was no stranger to working with his hands. It was for this reason that he left his 7-year career in banking to pursue a new career in knife making, after coming across knife maker Murray Carter. After seeing Carter's work Jamison was so impressed that he knew this was the career in high end handmade items he had been looking for, and after spending a year preparing for the change, he joined Carter's Muteki apprenticeship program.

02 The Challenges

Mentally, Jamison finds his largest challenge in not only being able, but willing to be constantly critical of his

own work and continually refining and improving his skills. He also finds it challenging to generate organic sales and a reputation. He has however found that the Muteki program Murray created provides a lot of support for the members, allowing them to build from within.

03 Inspired

His first true inspiration for knife making came from his now-mentor Murray Carter, but he also finds inspiration in the work of knife makers Mareko Maumasi, Bill Burke, David Lisch, Liam Hoffman, Adam & Haley DesRosiers, Don Nguyen and Hatcher Knives.

04 Time to Get Creative

When it comes time to sketch a new idea, Jamison finds that he has to leave the distractions of home for mental clarity. So, he exits his house and finds quiet environs where he can gain solitude with his thoughts. He also likes to peruse the hundreds of patterns at Carter Cutlery for inspiration – sometimes taking a pattern and tweaking it just enough to find a completely new concept.

05 Picking Favorites

Jamison really enjoys making kitchen knives and appreciates seeing how much use his creations get. He is honored when he receives knives back for sharpening and can tell that they are out there in the world, being used and loved, day in and day out.

06 Ordering

All knives coming from Jamison are completely handmade, start to finish. He doesn't take customer requests, opting to focus on his own designs and offering the finished products for sale. However, on occasion someone in the shop will take a request or suggestion, in which case there is a 2-month average turnaround time. **KI**

DIG
A LITTLE DEEPER

Instagram:
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Website:
CarterCutlery.com –
you can find his knives
under the Muteki brand.

