meticulous craftsmanship. The Spyderco Tighe Stick faithfully captures his magic and style to minimize weight and simplify cleaning and mechanism that locks the blade securely in the open position. It is connected to the grip. The reverse-side scale houses a high-strength Reeve Integral Lock (R.I.L.)

The Spyderco Wellness Committee
Spyderco's "Wellness Committee" comes in. This volunteer organization of Spyderco employees helps keep us healthy and motivated to achieve our goals. It's always in our best interest to promote healthy habits in the workplace. That's where the Wellness Committee comes in. They have set up a series of programs and events that benefit our physical, mental, and emotional well-being. They encourage us to stay active, eat healthy, and take care of ourselves.

Brian Tighe's coveted custom knives are an amazing blend of sophisticated design and ergonomic handles. He prefers to work in premium materials, and his knives are known for their exceptional edge retention. His craftsmanship is meticulous, and every detail is carefully considered to ensure the best quality possible.

The handle of the Tighe Stick consists of two solid titanium scales that are secured by a series of stainless steel spacers that create an open-backed construction. This design choice enhances the knife's lightness and makes it easier to carry without sacrificing strength and durability.

The most unique feature of the Tighe Stick is its dramatic upswept blade, which is designed to give it a distinctive look and feel. The blade is made from CTS BD1 steel, which is a vacuum-melted tool steel manufactured in the U.S. by Carpenter® Technology Corporation. It is free from the less susceptible to inclusions. Its alloy composition includes 0.9% Carbon, 15.50% Chromium, 0.6% Manganese, 0.30% Molybdenum, 0.37% Silicon, and 0.10% Vanadium.

What does all that mean? Well, it means that CTS BD1 has a moderate carbon content, which gives it excellent hardness and edge retention. It is also highly machinable, making it easier to fabricate into a knife. The blade is finished with a full-flat grind for a smooth and efficient cutting edge.

First of all, "CTS" indicates that it is a steel made by Carpenter® Technology Corporation, an American company and one of the world's leading producers of specialty steels. CTS is a series of alloys developed for use in the cutlery industry and similar applications. CTS BD1 is part of the CTS "suite" of blade steels, which is a collection of high-performance steels designed to meet the needs of the cutlery industry.

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In addition to the alphabet soup of letters and numbers that make up knife steels, there are also other factors to consider when choosing a blade material. These include things like machinability, edge retention, and surface finish. Spyderco uses state-of-the-art equipment and processes to ensure the best quality possible. They work closely with suppliers to make sure they have access to the best materials and treatments available. Spyderco ships this steel from the U.S. to China for use in these knives, going the extra mile to ensure the best quality possible.

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