



• CRAFT/PROFESSION

André OUIIN is a knife maker, based in Païta. He makes handcrafted knives of all kinds using local raw materials such as wood or deer horn. He was the first local craftsman to make New Caledonian knives, which have become an emblem of the country and its traditions.

He is highly skilled at his craft, working with meticulous precision and passion, and also offers his customers knife repair and sharpening services. The blades of his knives are fashioned from wrought steel in France by his friend and collaborator Thierry Desnoix.

• BACKGROUND

André Ouin obtained his state diploma in 1978 at prestigious Saint-Etienne school, then went on to study for two CAP diplomas in precision mechanics and milling, and a BEP in micro mechanics.

His interest in knife making was born of his twin passions for hunting and light engineering. André has been following his creative instincts since the age of 16, and they

finally led him to create the iconic “Le Païta” knife. Since then, he has created many other knife designs and now offers his customers a wide range of beautifully crafted knives.

• INSPIRATION AND ART/DESIGNS

André has an intimate, almost sensuous rapport with his craft and he fashions knives of every kind, hunting knives, kitchen knives, axes and even machetes, with handles made from local woods such as tamanu, gaïac and houp, or from New Caledonian deer horn, sometimes carved.

When asked about his sources of inspiration, André is quick to say: “My fertile imagination is the only inspiration I need, I love making a knife that inspires me, that’s just how I am!”

And to add a final stylish touch, all André’s knives come fitted with leather sheaths handmade to order by Pauline Napoly.

