

**FOR IMMEDIATE RELEASE:**

***Cattle Dog Forge, LLC: Esteemed Georgia Orthopaedic Surgeon Turned Artisanal Bladesmith, Daniel Moye, Forges Skill with Creativity to Craft One-of-a-Kind Knives.***

**WATKINSVILLE, GA, June 24, 2019:** Cattle Dog Forge in Watkinsville announces its new website, with useful information on knifemaking plus an online gallery and store featuring Dan's artisanal knives. Bladesmith Daniel Moye's hand forged, handcrafted knives have gained national attention over the past decade for their unique qualities, heirloom appeal and utility.

*"Each of my blades is forged, filed, sanded and finished by hand with minimal use of power equipment. I strive to make an excellent quality working knife that feels good in the hand, is pleasing to the eye, and made to last for generations to come."* - Dan Moye, Cattle Dog Forge

As an orthopaedic trauma surgeon in Athens for over 20 years, Dan is no stranger to blades or the potent and curative power they carry — in the operating room, he restored thousands of patients to health using his hands and surgical precision. However in 2008 his life was forever altered when his Prius was struck by a tractor-trailer in a devastating head-on collision that nearly destroyed his legs. After many complicated surgeries, the long and painful journey of rehabilitation, and the realization he would not be able to return to his profession, Dan knew he needed to do something productive with his hands. He had always thought about knifemaking. Dan started to spend time with neighbor and bladesmith John Costa and members of the Georgia Custom Knifemaker's Guild who taught and encouraged him. He soon purchased his first antique anvil, and Cattle Dog Forge was born—its name a tribute to the two Australian Cattle Dogs who helped Dan through his recovery. Most days, Dan's wife Jean can be found on the front porch of the Forge, constructed so she could be near Dan with their dogs and cat to offer him encouragement and constructive criticism; Jean's input on the look and feel of each knife is essential to Dan's work.

Cattle Dog Forge blades are hand forged from high carbon steel, differentially quenched to achieve maximum edge retention and to allow for flexibility of the spine. Tangs are forged with a taper to improve the strength and balance of the overall knife. Materials used in the creation of the handles are unique—everything from antler, Mammoth tooth and Mammoth ivory, to Buckeye burl, African Blackwood and Arizona Desert Ironwood. Guards, butt caps, spacers and mosaic pins are custom to each knife. Sheaths are handmade by local artisan and friend, Bud Siniard, of Upland Custom Leather. No two knives are ever the same, and each takes approximately five to seven days to create.

Available knives can be purchased at Dan's Cattle Dog Forge website, or at the Forge by appointment. Contact him with inquiries or to schedule a consultation for custom work, which he highly encourages. Some of his favorite knives are collaborations with clients, including: groomsmen gifts for a wedding in California; recreation of a father's favorite 1950's knife; emergency recreation of a traditional Scottish wedding knife and sheath (the original had been left in Scotland, but the wedding was in Georgia); repair of a grandfather's old Case knife; and special requests made by Dan's wife—all are on view in his website archive.

Dan is a member of the Georgia Custom Knifemakers' Guild and the American Bladesmith Society, and he shows at the annual OCAF Holiday Market in Watkinsville, Georgia.

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**CONTACT:**

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Website and Online Store: <https://www.cattledogforge.com>

Archive of Knives: <https://www.cattledogforge.com/gallery>