

## The Challenge: Design and Make a New Implement, Tool or Device for Eating.

**Prize money given by The Worshipful Company of Cutlers:**

1<sup>st</sup> £1000

2<sup>nd</sup> £500

3<sup>rd</sup> £500

**Deadline:** 10am, 18<sup>th</sup> July 2016

**Awards Evening:** 16<sup>th</sup> September 6:30pm - 8:30pm

**Exhibition:** 17<sup>th</sup> of September

**Judging Panel:** Dr Zoe Laughlin from the Institute of Making, a Representative of the Cutlers' Company, a top chef and a cutlery manufacturing expert.

The brief is to design and prototype a new implement, tool or device for eating. This might involve rethinking the form, shape or materials of tools we are accustomed to, or encourage new cultural practices surrounding the act of eating. This is your chance to test and prototype ideas, explore materials and get hands-on.

**To enter** send your name and contact details to:  
events@instituteofmaking.org.uk



## Keep in touch

### **Institute of Making**

Malet Place  
University College London  
London, WC1E 7JE

Website: [www.instituteofmaking.org.uk](http://www.instituteofmaking.org.uk)

Telephone: 020 7679 3248

Email: [hello@instituteofmaking.org.uk](mailto:hello@instituteofmaking.org.uk)

Twitter: @of\_making

Facebook: Institute of Making

App store: Materials Library

---

The Worshipful Company of Cutlers  
Cutlers' Hall  
Warwick Lane  
London, EC4M 7BR

Website: [www.cutlerslondon.co.uk](http://www.cutlerslondon.co.uk)

Telephone: 020 7248 1866

Email: [clerk@cutlerslondon.co.uk](mailto:clerk@cutlerslondon.co.uk)



**The Institute of Making** is a multidisciplinary research club for those interested in materials and the made world: from molecules to buildings, synthetic skin to spacecraft, soup to diamonds, furniture to cities. Our programme of symposia, masterclasses and public events explores the links between academic research and hands-on experience, and celebrates the sheer joy of stuff.

At the heart of the Institute of Making is the Materials Library – a repository of some of the most extraordinary materials on earth, gathered together not only for scientific interest but for their ability to fire the imagination and advance conceptualisation. We have also built a Makespace workshop where our members can make, break, tinker, design and combine both advanced and traditional tools, techniques and materials. All UCL staff and students can join – visit our website to find out more and become a member.



**The Worshipful Company of Cutlers** is one of the most ancient of the City of London livery companies and received its first Royal Charter from Henry V in 1416. Its origins are to be found among the cutlers working in the medieval City of London in the vicinity of Cheapside. Their business was producing and trading in knives, swords, and other implements with a cutting edge. Over time the emphasis shifted from implements of war to cutlery and other domestic wares such as razors and scissors. With the demise of the sword making and cutlery trade in the City during the 19th Century, the Company directed its attention towards supporting the surgical instrument trade by indenturing apprentices, and expanding its charitable activities with particular emphasis on supporting education.

The Company now holds a collection with examples of the whole gamut of the cutlers' craft including swords, cutlery, scissors, and surgical instruments. The collection ranges from Stone Age tools to the cutlery of today, from the cheapest of mass-produced knives to exquisite items of gold and encrusted with jewels.

## Definitions

**Cutlery:** The term cutlery is used for cutting instruments collectively, especially knives for cutting food. They are utensils (knives, forks, and spoons) used at the table for serving and eating food.

**Cutler:** The word ‘cutler’ is derived from the Latin ‘cutellarius’ through the Old French ‘coutelier’ and signifies a maker or seller of knives and weapons with a cutting edge.

**Utensil:** An instrument or vessel commonly used in a kitchen, dairy, etc. It is an instrument, vessel, or tool serving a useful purpose, for example a smoking utensils; fishing utensils; farming utensils.

**Fork:** An instrument having two or more prongs or tines, for holding, lifting, and used as an implement for handling food or any of various agricultural tools.

**Knife:** An instrument for cutting, consisting essentially of a thin, sharp-edged, metal blade fitted with a handle.

**Chopsticks:** A pair of thin, tapered sticks, often of wood or ivory. Usually held in ones hand between the thumb and fingers and used chiefly in China, Japan, and other East Asian countries for lifting food to the mouth.

**Spoon:** A utensil for use in eating, stirring, measuring, ladling, etc. Its simple form is a small, shallow bowl with a handle.

**Tongs:** Consisting of two arms hinged, pivoted, or otherwise fastened together, for seizing, holding or lifting something.

**Spork:** An eating utensil combining features of a spoon and a fork.

## History

Cutlers are known to have been practising their craft in London from at least the 2nd or 3rd century AD. Although cutlers traded in all manner of cutting instruments, it was their skill at producing fighting weapons that brought them wealth and prosperity. From earliest times until the end of the 16th century, with wars in France and internal civil wars, the demand for edged weapons was both constant and profitable. Only later did the emphasis shift from implements of war to cutlery and other domestic wares such as razors and scissors.

It is known that a Gild of Cutlers existed in the City of London in the 13th century, comprised of cutlers who had settled in the vicinity of Cheapside. As was the case with the other trade guilds of the day, its function was to protect the interests of its members, to attend to their welfare, and to ensure that high standards of quality were maintained. The first Ordinances were granted in 1344 by the Mayor and Aldermen, which gave the Gild power of search and assay of all manner of cutlery.

The cutler was not simply an artisan but a designer and assembler of parts who produced the finished article, which he then sold in the market place. The blades were made by the bladesmiths, and the scabbards or sheaths by the sheathers, whilst the skills of other trades such as the gilders and furbishers and grinders would be used to produce the finished article. Eventually, all these subsidiary crafts were absorbed into the Cutlers Company, and by the 16th century the Company controlled the entire trade.

Read more about this history here: [www.cutlerslondon.co.uk/company/history/](http://www.cutlerslondon.co.uk/company/history/)



## Things to consider:

### Materials

Will the material change or react when it touches a specific foodstuff? Will it be smooth or rough? Will the material effect the taste?

### Form

Will it have be a smooth or serrated edge? Will it allow a scooping action? What is this tool for; cutting, scooping, chopping, picking, mixing,.....

### The User

Who is your user? Is the user an integral part of this tool? Does the user have to hold the tool in a particular manner?

## Things to help

### Materials Library

At the heart of the Institute of Making is the Materials Library – a repository of some of the most extraordinary materials on earth, gathered together not only for scientific interest but for their ability to fire the imagination and advance conceptualisation. If you would like some help with material consultations please email: [materials@instituteofmaking.org.uk](mailto:materials@instituteofmaking.org.uk)

### Masterclasses

The Institute of Making will be running a range of masterclasses, factory tours and workshops to inspire and fuel the imagination. Keep an eye out on the Events page on the website for more details or email: [events@instituteofmaking.org.uk](mailto:events@instituteofmaking.org.uk)

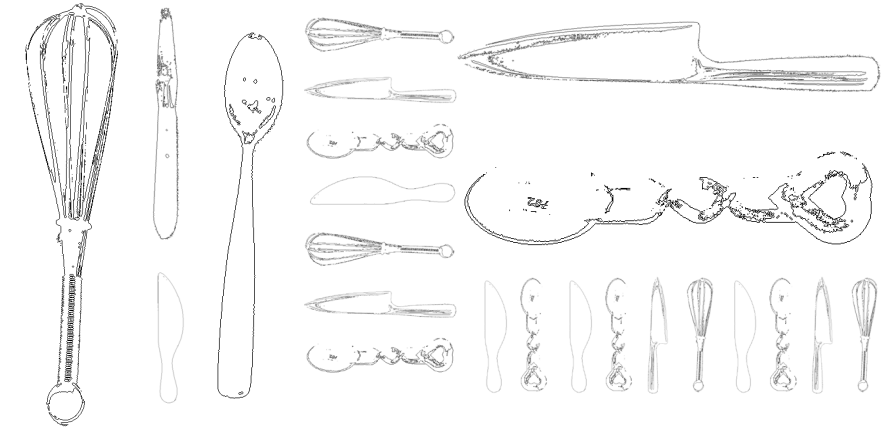
### The Worshipful Company of Cutlers

There will be an opportunity to visit this collection and ask question to the cutlers in mid May, keep an eye out on the Institute of Makings events page.

## Presenting your ideas:

Please note that your making process will be judged alongside the finished article. Present some of your drawings, the failed prototypes, and always remember to take pictures along the way. You might consider making a film to demonstrate how your implement can be used, or show part of your process.

Tweet us your progress along the way to [@of\\_making](https://twitter.com/of_making) with the [#makecutlery](https://twitter.com/makecutlery)



## Terms and Conditions

This competition is in collaboration with the Institute of Making and The Worshipful Company of Cutlers.

The challenge is primarily for members of the Institute of Making but not exclusively. Please note that only inducted members can use the makespace to prototype their designs. If you are not a member of the Institute of Making take a look here for other spaces: [www.openworkshopnetwork.com](http://www.openworkshopnetwork.com)

We cannot guarantee that all applicants’ work will be shown in the final exhibition but we will endeavour to show as many as possible.