French Knives in North America: Part III

Boucheron Knives

Introduction

Fixed-blade knives were one of the most common and indispensable possessions in the North American wilderness. Although originally intended as a tool by European cutlers (i.e., cutting, butchering and eating etc…), once they arrived in North America these knives were also frequently used in ways never imagined by their makers. By the turn of the eighteenth century, one type of French fixed-blade knife surpassed all others. The couteau boucheron was not only extremely popular in the Indian trade, but was frequently considered as a frontier weapon. According to surviving French archival documents, the couteau boucheron was by far the most numerous fixed-blade knife of the period. Although we find the descriptive term boucheron (also occasionally spelled bucheron, boucheron or boussierons) used in conjunction with the word couteau or couteaux (knife or knives), it would appear that it was a commercial term with many spelling variations used primarily by French seaport merchants in the mother country and throughout the French colonies of North America to describe the same type of knives. These mass-produced, sturdy knives basically came in three sizes and were sold to voyageurs, owned by slaves, traded and “gifted” to Natives, and even became a standard item issued to Canadian militiamen, officers, Native allies and soldiers in New France.

The French boucheron knife was so well known and distinctive that the English occasionally noted them in combat reports, where they deliberately called them “French scalping knives.” In fact, the English continued to directly import French boucheron knives after the surrender of New France for the Natives of Canada until at least 1768. Further, by 1761, the English had even invented a complete product line, with the name “scalping knives.” There is no evidence that the French ever used the term “scalping knife” for their boucheron knives.

Due to the confusion, it is important for French-speaking researchers at this point that we attempt to offer a few possible explanations as far as the meaning of this particular term. The term boucheron was in use in France as early as 1595 when grands boucheron (large boucheron) were recorded as types of knives confiscated from cutlers at the village of Mambrun due to a legal dispute. After initially consulting period French dictionaries, we discovered that the term boucheron, and also spelled bucheron, was used to describe “a bill-man; also; a fagot-maker…”. Those who work at cutting trees in forests… formally the name used for timber merchants…” or “A fagot-maker: Boucheron, the one that makes fagots (bundles of sticks)”.

Intriguingly enough, while these dictionaries defined boucheron and bucheron as a “fagot-maker,” the term fagot in period French dictionaries referred to a number of definitions, including, “A sheaf, an assembly, a bundle of a few small things joined together by a sort of twine or tie, or envelope. Bundles of wood. Bundles of grass. Bundles of clothes. Bundles of rags.” and “Assembly of several small things bound with a cord, or other similar ties. Fagot: in terms of operations and merchandise signifies small pieces of round wood, inside of which were sewn a few trifles, which are then bound together with a tie in the middle.” We could therefore speculate that the term boucheron may have referred to knives with round-shaped wood handles and when bundled together for shipping to the colonies, they may have come to appear in the eyes of a merchant or official as a fagot, which was essentially considered...
a bundle of rounded sticks or small things. And considering that in France these bundles were prepared by a man called a bucheron, this may possibly point to one explanation of the origin of the knives termed boucheron. Another potential source for this term may have stemmed from the word used to designate a particular type of knife used by these workers called boucheron, for trimming or rounding off the corners of small wood or branches in order to make bundles.

Queries into seventeenth or eighteenth-century cutlers or knife merchants actively working in the town of Saint-Étienne or Thiers, two of France’s leading knife manufacturing centers of the period, with the name Boucheron returned no leads or possible answers as to the origin of this knife’s designation.

On the other hand, the context in which the term boucheron was used in colonial records and accounts would rather suggest that it referred to a type of butcher or cook’s knife. In fact, it may have been an old French word possibly derived from boucher, the French word meaning “butcher” (the person). According to Savary’s 1742 edition of Dictionnaire universel de commerce, only butcher knives (couteaux de boucher) described as having horn and wooden handles and manufactured at Saint-Étienne, were recorded as being part of the merchandise which was loaded aboard ships for Canada to be traded with the Natives for pelts. 12

Once in New France, it can be plainly seen that these butcher knives unquestionably turned up in astounding numbers as couteaux boucheron on inventory lists relating to commercial dealings in the fur trade. For example, a total of approximately 10,000 boucheron knives were inventoried in the King’s storehouses in Quebec and Montreal in 1749 which did not even include other storehouses, forts, or trading posts in New France. 13 More importantly, a very informative account written during the first half of the eighteenth century provides further evidence that a boucheron knife was rather associated with a butcher or a cook’s knife rather than a “woodcutter knife. The 1753 edition of Mémoires Historiques sur la Louisiana, which was loosely written based on the memoirs of the French officer Dumont de Montigny while serving in Louisiana, defined a couteau boucheron (couteau boucheron) as a “Large sheath knife, very long and very wide.” 14 A revised edition of de Montigny’s historical memoirs, faithful to his original manuscript, noted, however, that a French colonist had seized a “…kitchen knife that we call tranche lard and in this country couteau boucheron.” 15 While de Montigny mentions that the boucheron (boucheron) knives resembled a tranchelet, which can be translated to a “Land-cutting knife,” Jean-Jacques Perret’s L’Art du Coutelier clearly stated that the tranchelet had a fine blade which could be bent to a crescent shape when held at the tip and on the handle. 16 Though it may be possible that de Montigny viewed these two types of knives as having a similar shape or size, it would be unlikely that boucheron knives corresponded to tranchelet knives since most excavated blades of the presumed boucheron type, discussed further in this article, exhibit a thick blade near the heel that would not have easily bent to a crescent shape.

Boucheron knives, recorded as a type of knife sent to New France in astounding quantities, appear to have been manufactured at Saint-Étienne, France, where common cutlery remained one of their main products. For instance, in 1751, a number of boucheron knives of the large, medium, and small sizes were included on an invoice signed at Saint-Étienne between the merchants Gradis & Fils (Son) of Bordeaux and Monsieur Robert of Saint-Étienne relating to merchandise to be sent to Canada,17 whereas six years later, Gradis placed an order with the Tholiere brothers of Saint-Étienne for a wide assortment of trade knives which included boucheron knives. 18 At Saint-Étienne, meanwhile, the term couteau boucheron appears to be nonexistent in the pre-1760 records we have consulted as part of this article since local merchants and cutlers alike seem to predominantly use the terms couteau de bucher or couteau pour boucher rather than couteau boucheron to describe a butcher knife. For example, Fougeroux de Bondaron mentions in his L’Art du Coutelier en arts communs that the Saint-Étienne-based cutler Lafarge was selling “knives for butcher’s (Couteaux pour boucher) with boxwood handles priced at 1.5 to 2 livres per dozen,” while a merchant named Guillonot at Thiers listed Saint-Étienne-made products described as “peenned (chaué),”19 indicating that the blades were secured to the handle using transverse pins.

References to boucheron knives are replete in records concerning France’s North American colonies. These were commonly available through merchant-outfitters, private colonial merchants,20 the King’s Storehouses21 and Trading posts.22 As early as 1662, two gross of boucheron knives were inventoried at the home of Lambert Cloase at Montreal.23 Three years later, the exchange rate established by Tracy, Lieutenant-General of New France, listed either eight knives with wood handles (likely boucheron knives) or ten jambettes per beaver pelt,24 while the prices which were officially decreed for trading at Trois-Rivières in 1683 included 12 large-size boucheron knives – 1 beaver, and 18 mid-sized boucheron knives – 1 beaver.25 At Fort Niagara in 1750, one boucheron knife could be purchased for one raccoon pelt.26 A rare manuscript, presumed to have been written by Louis Nicolas in 1677, who, according to the Journal des Jésuites, arrived in Canada in 1664 and stayed until 1675, reveals the widespread use of boucheron knives by Natives when he noted the following with regards to the fashion in which a Native would go on a goose hunt: “…lets provide our Sauvage ‘Native’ if we so wish, with a good Biscayne axe which we commonly carry in Canada. Let us place in his hands a good boucheron knife and then let him proceed…”27 Boucheron knives were also used as combat weapons. In fact, each Canadian militiamen was issued one boucheron knife as part of his standard equipment28 while another account states that for winter campaigns, officers, soldiers, militiamen, domestics, and Natives were given two boucheron knives each.29 Jean-Baptiste d’Areyac, an officer of the French Regular Army likely referred to boucheron knives when he noted that a “knife with a wood handle” is “what is given to a Canadian that is sent to war or what he brings with him.”30 Allied Natives to the French were also recorded as receiving these same type of knives. For instance, a correspondence between Montreuil and Bougainville in 1759 informs us that two dozen boucheron knives (couteaux boucheron) were to be given to the Abenaki Natives who were accompanying Monsieur de Fleurimont, a French officer.31 Surprisingly enough, boucheron knives were also used as make-shift plug bayonets for the soldiers and Canadians fighting during the Seven Years War. During the winter of 1760, the Chevalier de Lévis wrote the following
instructions regarding the Canadian militia: “…doubling their fire until they are ready to take on the enemy which they will do, after inserting their knives into their gun’s muzzle.” 35 In April of that same year, Lévis added: “Canadians serving in the army will be given… knives suitable to be inserted into the gun’s muzzle.” 35 Whether these knives were used as a substitute for bayonets or as a specific type of weapon, prior to the capture of Fort Niagara by the British the previous year, Pouchot had recorded the following regarding boucheron knives: “Since the soldiers of the colony (Compagnies Franches de la Marine) and Canadians ran out of them [bayonets], we had adapted boucheron (boucherons) knives at the end of a stick to serve instead, which they carried with them at their posts.” 36

Although there is no evidence that the French used the term “scraping knife” in their writings as the English did, it is apparent that boucheron (boucherons) knives were nevertheless used for this purpose. For example, De Montigny mentions in his Mémoires historiques sur la Louisiane that a Frenchman named Maréchal chased after an enemy Native before eventually scalping him in front of French soldiers near the village of La Pomme (a Natchez village): “...Maréchal then took off like a flash, without taking his gun and only armed with a boucheron (boucheron) knife...but immediately this one got up, performs a death scream, removes his scalp and comes in triumph to present it to the Général….” 37 Barely a month before the fall of New France, the Marquis de Montcalm himself wrote the following in August of 1759: “Monsieur de Vaudreuil had… sent knives to a few Canadians, which are part of the equipment supplied by the King…He writes back in regard to the knives sent to make scalps which is what he claims. He considers this article [knives] very important and in the prevention in which is his army, it is up to them to decide…” 38 The knives referenced above very likely correspond to boucheron (boucherons) knives which were also, for example, recorded in Montcalm’s Journal at knives given in the winter of 1757 to each man at Fort Saint-Jean. 39

A number of documents dating back to New France describe the way in which Natives, military personnel and Canadians alike carried or wore knives. Such knives, likely of the fixed-blade-type, most probably corresponded to boucheron knives. For example, as early as 1688, Elihu Gunnison of New England noted that the Wabanaki Natives, who were allied with the French, were well armed with “…long knives in their stockings.” 40 whereas a few decades later, the Iroquois were recorded as wearing knives in their gun: “…the knife that we wear attached to the garter in those [Iroquois] lands.” 41 During the 1750s, a French soldier named Joseph-Charles Bonin wrote that “When the Natives go to war, they are armed with their guns, hatchets and knives. They usually have three knives: one hung at the collar around ones neck, one through the waist and the third alongside the leg on the outside of the garter. The Canadians do the same, all of this by precaution or security measures.” 42 Other period accounts also noted that certain French military officials copied the Natives in the way they carried their knives. For example, Bossu, a Captain of the French Marines who traveled throughout Louisiana from 1751 to 1762, noted that a certain Corporal from the Suisse regiment of Habayl wore a knife “which was hanging around his neck: “…in the manner of the Natives.” 43 Pouchot also indicated the fashion in which the Natives would wear their knife: “Their knife is hung in a sheath around their collar and falls upon their breast” and “they always wear it [knife]hung around their collar.” 44 In 1757, the Father Roubaud, a Missionary among the Abenaki at St. Francis (the Odanak Abenaki mission village) noted that, as part of the accoutrements worn by the Natives was “…a large knife hanging upon the breast…” 45

Additionally, French colonial records stretching the course of many decades reveal that boucheron knives were generally offered in the large, mid, and small sizes. One document in particular, which deals with the taxation for certain products entering New France, clearly lists these knives in three sizes while revealing, however, that the small and mid-sized ones were much more popular than the large size version: “Couteaux boucherons will be taxed 3 sols the dozen. The large ones from 18 livres to 20 livres, the mid-sized from 15 livres to 16 livres and the small ones at 13 livres per gross since we expect many more small and mid-sized ones than large ones can be taxed per gross rather than by the dozen at 9 sols.” 46 However, an account which included a list of trade goods provided by Claude Charron de la Barre, a Montreal merchant, to M. de Lavaltrie in 1685, included 8 extra-large boucherons knives at 4 livres a dozen (couteaux boucherons passe-grand). 47

Although Savary specified horn and wood handles for butcher knives sent to Canada to be used in the commercial dealing of the fur trade, no surviving written account relating to New France consulted as part of this study divulged the material used for the grips on knives labeled boucheron or a variation of this spelling. Based on surviving examples as well as two records which included “butcher knives” manufactured at Saint-Étienne with boxwood handles noted by Boudaroy and Guillemot mentioned previously, it would seem that boxwood seems to have been the predominant type of wood used to make boucheron knife handles. In fact, boxwood (called axis in French) was a tree commonly found and readily available around Saint-Étienne. 48

These types of fixed-handled knives were also occasionally recorded with their accompanying sheaths. In 1702, for example, two gross of mid-sized boucheron knives specified with their sheaths were included on a list of goods and merchandise to be sent from the port of La Rochelle in France to the merchant Martel at Quebec. 49 At the Fletcher site in Michigan, an excavated “case knife” which had the blade and the blade back tapering toward the point, was found “…encased in a leather sheath which is decorated with yarn.” 50 Another simple leather sheath, which may have been similar to what would have been used with a boucheron knife, was found at the Le Macbault shipwreck site in present-day New Brunswick. This sheath was fashioned with a back-seam and measured 16.5 cm long and 3.5 cm wide at the top. 51

Arts & Artisans > 12
Date range of New France related records consulted for this article where the term “boucheron” appears: 1662-1758.

Commonly recorded sizes as specified in New France related records: Large, mid-size, small

Sampling of records referring to these knives in relation to the following locations: Acadia, Baie de Kent, Belle Rivière, Detroit, Fonds-du-lac, Fort Frontenac, Fort Niagara, Fort Saint-Frédéric, Green Bay, Îles Jérémie post, Illinois post, Lac de la pluie, Louisiana, Michilimackinac, Montreal, Nipigon, Ouiatenon, Quebec, Saint Post, Taboussac, Toronto, and Trois-Rivières.

In order to help us better understand the physical characteristics and attributes of a boucheron knife, which was likely a common and inexpensive type of butcher knife, it is important to recognize that French-made butcher knives of the period were documented in a number of sizes and types. For example, a 1726-dated account outlining the commercial dealings in France informs us that butchers “...use various types of knives, ordinarily with wooden handles...and sometimes with handles of horn, or bone, like those of the cooks. Some are used to slaughter the animals, which they sell the meat, others to dress them, once they are killed, and others to cut and carve the meat for retail.”

In his L’Art du coutelier, Perret describes and illustrates a common butcher’s knife as the following: “The figure 24 represents a butcher knife called a lancette à boeuf (Ox’s lancet): it is on its convex edge, very sharp, and the simple handle is made of common wood or horn.” This figure shows a blade profile with a pronounced rounded heel of the blade and a three-pin handle configuration using two wood or horn panels.

Although many varieties of fixed blade knives have been found in numerous French and Native archaeological sites throughout eastern North America, one category of blade profiles in particular both corresponds to the high frequency of boucheron knives in French records and has a remarkable similarity to those illustrated by Diderot and Perret. It could be no other. Unlike those of Diderot and Perret, which show a three-pin, full tang butcher’s knife, our North American examples seem to mostly use a two-pin, half tang handle attachment. This may have merely been a commercial decision to procure a knife that is more easily and quickly made (therefore cheaper) due to the fact that these only required a sawn slot in the handle instead of a more laborious fitting of two slats and drilling (punching) a third pin hole on an otherwise identical knife blade.

The following sub-types tend to summarize the three main types of blade profiles found on French-associated fixed-blade knives that have been found archaeologically over the years. Although a rather confusing scientific knife classification system has been frequently used by archaeologists, we thought that a less cumbersome list would be more useful for the purposes of this article, and more in the spirit of the simple French “large, medium and small” categories. Using different descriptions for the blade and tip shapes, we can easily parallel that of the archaeological categories:

- Type A: Blades that have a curved back, with a gradual upward tapering edge to the point (formerly Class II, SB, T1, vs.)
- Type B: Blades that have a straight back, and a gradual upward tapering edge to the point (formerly Class II, SB, T1, vs.)
- Type C: Blades that have a straight back and drop in a straight (approximately), 4 degree slope towards the point a little before the half way area of the blade. It has a gradual upward tapering edge to the point. These seem to appear usually only in larger sizes, and have very wide blades (formerly Class II, SB, T1, vs.)

French Butcher Knives

Table and butcher knives, entirely of iron; these knives are made without bolsters.” Unfortunately, this French scholar fails to go into detail or illustrate these common butcher knives manufactured at Saint-Étienne, which likely took on the name of boucheron while making their way to the colonies.

Archaeology: Boucheron Knives
As far as establishing the three main sizes of boucheron knives recorded in archival documents, further archaeological analysis using a large sample base of these types of French blades will be required in order to determine possible blade size ranges for all three known sizes. At the present time, the length of blades that we believe to be of the “boucheron” type (which include the tangs), have been found to vary in length from 13.9 cm to 24.8 cm from a sampling of a number of blades falling within these three archaeological categories found at the Rock Island, Fletcher, and Fort St. Joseph sites. Interestingly enough, dozens of such knives were found at the Fletcher site in Michigan with both remnants of bone and wood handles, wood being predominant.

Markings

A number of surviving knives or knife blades that we believe are of the boucheron-type and with a North American history show marker’s marks which can generally be identified using a 1737-dated cutler’s lead tablet from Saint-Étienne, France. While a variety of Saint-Étienne cutler’s marks (which often included their names) repeatedly turn up on various fixed-blade knife artifacts from a range of archaeological sites and collections here in North America (i.e., GIRODIER, DUCHON, ROUCHOUZE...), markings found on blades made by members of a famous family of Rare Surviving Boucheron Knives From Public & Private Collections

Images (Right & Next Page)  Mid-eighteenth century French knife from the Quai de Branly collection which was originally a mannequin dressed as a Canadian Native as part of the cabinet of the Marquis de Sérent at Versailles in 1766. The handle, likely boxwood, was reworked over a symmetrical geometric figure and “R.DORON.” This mark can be attributed to Barthélemy Doron of Saint-Étienne, France. A similar mark can be found on the 1737 lead cutler’s tablet at Saint-Étienne: Overall length: 27.5 cm. (Musée Quai de Branly, France.) Next page ©Photo SCALA, Florence.

Fragment of a fixed-handle knife found at Michigan (Musée Quai de Branly collection, New York). This particular knife fragment is marked with the name JACVE / LERISEL, likely the mark of Jacques Lerisel. Based on genealogical records, we have discovered that there was in fact a Jacques Lerisel who was married in 1734 at Saint-Étienne. (MacKimo State Historical Parks Collection).

Boucheron knife blade found on the site of the French camp on Lake George, New York, 1757. (Permission given by Frank Twist to reproduce this line drawing. Town of Lake George Historical Society collection, New York).

Boucheron knife blade found on the site of the French camp on Lake George, New York. Overall length: 27.5 cm. (Musée Quai de Branly collection, New York).

Institutional sites where presumed boucheron-type blades were excavated: Fort Ticonderoga (New York), Rock Island (Wisconsin), Fletcher site (Michigan). Fort St. Joseph (Michigan), Michilimackinac (Michigan), Fort Gasparecs (New Brunswick).

As far as establishing the three main sizes of boucheron knives recorded in archival documents, further archaeological analysis using a large sample base of these types of French blades will be required in order to determine possible blade size ranges for all three known sizes. At the present time, the length of blades that we believe to be of the “boucheron” type (which include the tangs), have been found to vary in length from 13.9 cm to 24.8 cm from a sampling of a number of blades falling within these three archaeological categories found at the Rock Island, Fletcher, and Fort St. Joseph sites. Interestingly enough, dozens of such knives were found at the Fletcher site in Michigan with both remnants of bone and wood handles, wood being predominant.

Markings

A number of surviving knives or knife blades that we believe are of the boucheron-type and with a North American history show marker’s marks which can generally be identified using a 1737-dated cutler’s lead tablet from Saint-Étienne, France. While a variety of Saint-Étienne cutler’s marks (which often included their names) repeatedly turn up on various fixed-blade knife artifacts from a range of archaeological sites and collections here in North America (i.e., GIRODIER, DUCHON, ROUCHOUZE...), markings found on blades made by members of a famous family of Rare Surviving Boucheron Knives From Public & Private Collections

Images (Right & Next Page)  Mid-eighteenth century French knife from the Quai de Branly collection which was originally a mannequin dressed as a Canadian Native as part of the cabinet of the Marquis de Sérent at Versailles in 1766. The handle, likely boxwood, was reworked over a symmetrical geometric figure and “R.DORON.” This mark can be attributed to Barthélemy Doron of Saint-Étienne, France. A similar mark can be found on the 1737 lead cutler’s tablet at Saint-Étienne: Overall length: 27.5 cm. (Musée Quai de Branly, France.) Next page ©Photo SCALA, Florence.

Fragment of a fixed-handle knife found at Michigan (Musée Quai de Branly collection, New York). This particular knife fragment is marked with the name JACVE / LERISEL, likely the mark of Jacques Lerisel. Based on genealogical records, we have discovered that there was in fact a Jacques Lerisel who was married in 1734 at Saint-Étienne. (MacKimo State Historical Parks Collection).

Boucheron knife blade found on the site of the French camp on Lake George, New York, 1757. (Permission given by Frank Twist to reproduce this line drawing. Town of Lake George Historical Society collection, New York).

Boucheron knife blade found on the site of the French camp on Lake George, New York. Overall length: 27.5 cm. (Musée Quai de Branly collection, New York).

Institutional sites where presumed boucheron-type blades were excavated: Fort Ticonderoga (New York), Rock Island (Wisconsin), Fletcher site (Michigan), Fort St. Joseph (Michigan), Michilimackinac (Michigan), Fort Gasparecs (New Brunswick).
While many types of knives were recorded as sent to New France over several decades, the *baucher* knife remains at this point the most renowned type of fixed-handled knife supplied to a number of end-users which included Natives, Canadian militiamen, Soldiers and many others. The simple fact that this common, inexpensive, and mass-produced knife was consistently noted on records, and in considerable numbers, spanning no less than a hundred years in French colonial North America, reveals its remarkable popularity. This particular type of knife had likely best fulfilled the needs of the customers, becoming a utilitarian tool with its sizes and its overall shape that worked well.

Despite the fact that these knives were shipped to New France in extraordinary quantities, few seem to have survived the course of time while those that did are often found with quilled handles which not only confirms their use among the Eastern Native Tribes but may lead us to believe that some of the finer surviving examples were likely brought back to Europe as souvenirs by military personnel or travelers.

Additionally, a larger study sample of both blade shapes and sizes and marker’s marks might reveal particular range of sizes, subtle blade profile differences, manufacturing dates, regional preferences here in North America, and possible correlations between particular *baucher* models and specific cutlers at Saint-Étienne.

In conclusion, further studies are also imperative in order to attempt to associate colonial French cutlery terminology, stemming from solid primary sources, with corresponding surviving archaeological artifacts relating to French-made fixed blade knives. This category of knives may well include *couteaux de table* (table knives), *couteaux à cartouche* (case knives), *couteaux à gaine* (sheath knives), *couteaux Flamand* (Flemish knives), and *couteaux croches* (crooked knives).

*SNote: Many of the extant examples may have had their blades redrafted due to over sharpening. In some cases, the handles may also have been reworked in order to accommodate personalized art which included quillwork, effigy carving etc.*

**Conclusion**

*Endnotes for French Knives in North America by Kevin Gladysz and Ken Hamilton.*

1. In reference to: Archives Nationales du Québec. (Hereafter referred to as BANQ) (À Montréal): Inventaire des biens de la communauté de Madeline Jour, veuve de Jean-Jérôme de Baudouin, marshand, de Villemarie en l’ile de Montréal, 1697. Microfilm # 4637. (no de projet M620-1408.)


**Images (Above)**  Two Doron marks found impressed on *baucher* knife blades excavated at Fort Ticonderoga which are nearly identical to those found on the cutler’s table at Saint-Étienne. (Collection of the Fort Ticonderoga Museum)

**Images (Above)**  Variation of the DORON markings. Top row (a & b): Marks of DORON found on the 1737 cutler’s lead tablet at Saint-Étienne. (b) Mark of Claude Doron, a sword blade maker at Saint-Étienne, who married Louise Villard in 1740 and brother of Jean Claude and Louis Doron. The mark next to it shows B.DORON (likely Barthélémy Barthélémy Doron, son of Jean Doron, was born in 1702 and had a shop in Saint-Étienne, France, comprise some of the more common marks found at a number of French and Native context sites (Fort Ticonderoga, Michilimackinac, ...). This may indicate that members of this family may have been some of the most prominent manufacturers of boucheron knives sent to the French colonies of North America.

**Images (Below)**  Knife with a quilled handle showing what appears to be the mark of Doron on the blade. Take note of the curve and overall slim length of the knife: 23 cm. (Fuller Collection.)

**Images (Below)**  Knife with its blade stamped with a crown over a bottle-like symbol and name likely representing the mark of Barthélémy Doron. (Permission to reproduce picture granted by Ned Jalbert.)

**Images (Below)**  Extremely rare surviving *baucher* knife with its original intact wood handle which appears to be of European boxwood. This knife is marked on its blade with the partial letters ‘oron’ under what appears to be a flat-bottomed trapezoid shape with a remnant of a vertical extension. This is likely the mark of Barthélémy Doron. Overall length of the knife: 23 cm. (Fuller Collection.)

**Image (Left)**  Quilled handle fixed blade knife with wood handle showing a crown, star, and legible letters on two lines ‘AT...PY...’ which may point to the mark of a cutler named Polzin, which figures on the 1737-dated cutler’s lead tablet at Saint-Étienne or may possibly correspond to Pommerol, Porter, or Policard, all cutlers actively working in or around this same town during this period. Further, near-identical types of crown and star symbols appear on certain marks stamped on the same tablet which strongly suggests that this knife was manufactured at Saint-Étienne, France. (© National Museums Scotland.)
Coutteaux à boucher

Coutteaux à boucher

Coutteaux à boucher

Coutteaux à boucher

Coutteaux à boucher

Coutteaux à boucher

Coutteaux à boucher

Coutteaux à boucher

Coutteaux à boucher

Coutteaux à boucher

Coutteaux à boucher

Coutteaux à boucher

Coutteaux à boucher

Coutteaux à boucher

Coutteaux à boucher

Coutteaux à boucher

Coutteaux à boucher

Coutteaux à boucher

Coutteaux à boucher

Coutteaux à boucher

Coutteaux à boucher

Coutteaux à boucher

Coutteaux à boucher

Coutteaux à boucher

Coutteaux à boucher

Coutteaux à boucher

Coutteaux à boucher

Coutteaux à boucher

Coutteaux à boucher

Coutteaux à boucher

Coutteaux à boucher

Coutteaux à boucher

Coutteaux à boucher

Coutteaux à boucher

Coutteaux à boucher

Coutteaux à boucher

Coutteaux à boucher

Coutteaux à boucher

Coutteaux à boucher

Coutteaux à boucher

Coutteaux à boucher

Coutteaux à boucher

Coutteaux à boucher

Coutteaux à boucher

Coutteaux à boucher

Coutteaux à boucher