



# A Creator on the CUTTING EDGE

WHEN LIFE HEATS UP, DON'T EXPECT DULUTH WAYFORGER™ CHELSEA TO CRACK UNDER PRESSURE. INSTEAD THIS STEEL-WILLED KNIFE MAKER ONLY SEEMS TO GET STRONGER WITH EXTREME STRESS. TOO MANY IRONS IN THE FIRE? NOT POSSIBLE WHEN YOU'RE FORGED IN FIERCENESS.

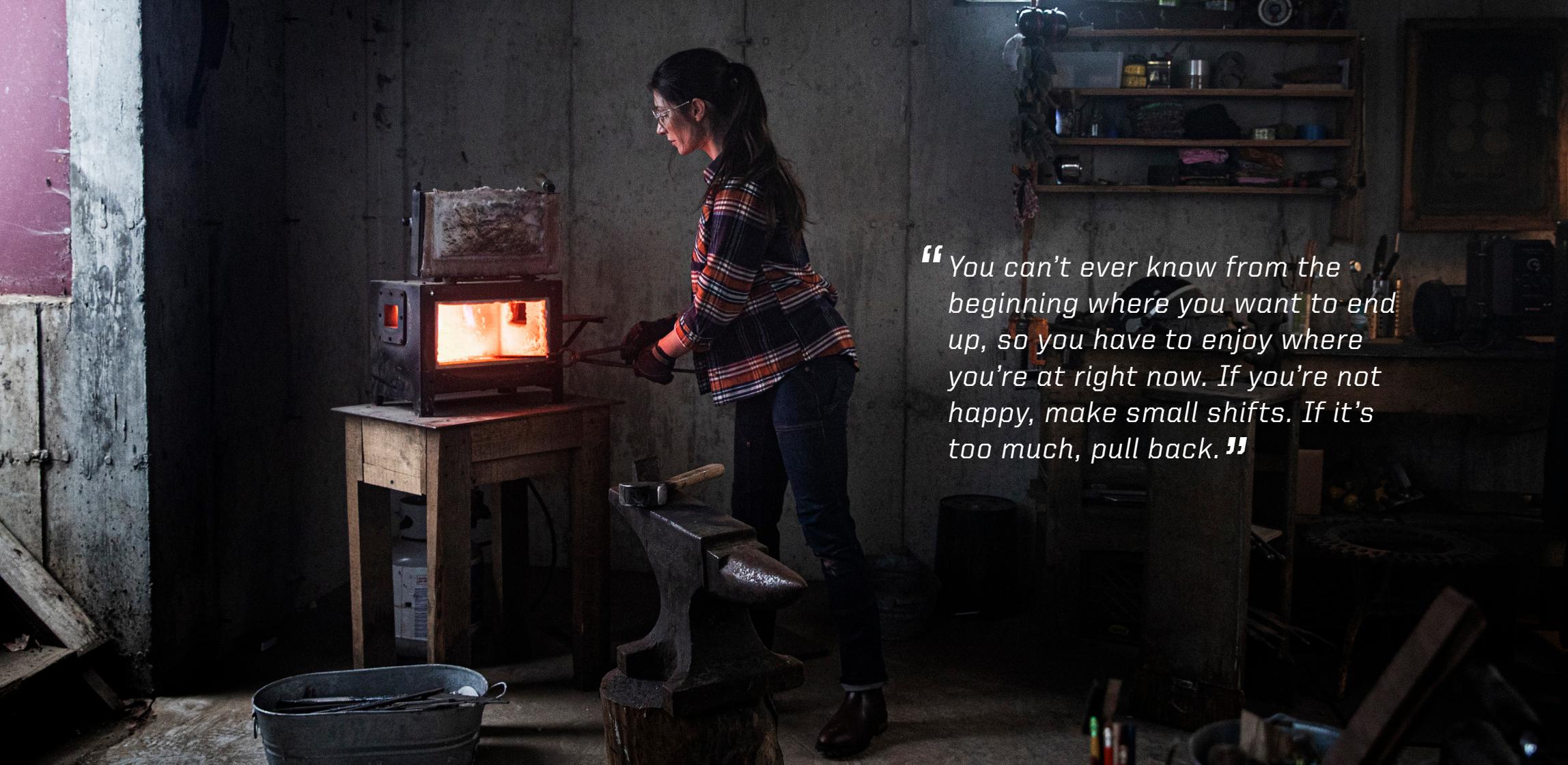
Bending, hammering and twisting metal in her father's workshop were once just fond childhood memories for now professional knife maker Chelsea. The daughter of a blacksmith and carpenter father, Chelsea happily got her hands dirty repurposing scraps of metal and wood into whatever ways she could imagine.

"I really appreciated that my father never told my brother or me how or how not to do something," says Chelsea. "He just enjoyed watching us make our own mistakes and figure things out as we went along."

While molten metal may seem a family trait, the only casting in Chelsea's career was as a New York City actor. But when her father's failing health brought roles to a grinding halt, she returned to the wide-open spaces of her rural Vermont childhood home to care for him. As she helped rehabilitate her dad back to his workshop, Chelsea's rebel spirit found space to push boundaries toward a new way forward.

## SHOP SQUARE COVERALLS

Shown in washed indigo  
55843 | XS- XXL | \$129.50



*“You can’t ever know from the beginning where you want to end up, so you have to enjoy where you’re at right now. If you’re not happy, make small shifts. If it’s too much, pull back.”*

“I noticed a hunting knife my brother had made,” says Chelsea, who was immediately drawn to it. “Knives had never really been on my periphery, but for some reason, this one grabbed my attention.”

The knife was created from old farrier rasps her dad regularly used for cleaning and smoothing their work horse’s hooves. Even as a child, Chelsea admits she was drawn to the rasp’s aesthetic and texture but never expected they’d one day change her life.

“The first knives I made were certainly not functional at all,” says Chelsea. “But much of what I’ve discovered and explored in my career have come from making mistakes, not having a clear picture to begin with and just letting things unfold.”

Today, Chelsea’s bad-ass blades are the product of years spent sharpening her skills while never sacrificing her organic approach of letting the materials guide the design. With multifunctional knives able to chop vegetables, zest ginger and grate hard cheeses in one, it’s no surprise professional chefs,

home cooks and artistic admirers alike are cool with the nearly year-long waitlist. Whether it’s an homage to the mistakes her father championed or her inner rebel’s quest to go against the grain, Chelsea sparked success by celebrating imperfections, not torching them like her precision-focused peers.

“The imperfections remind us that this material had a previous life as a previous tool,” she says. “And maybe also serves to remind us that this tool once belonged to the hands of a tradesperson. As it jumps to another trade, the material lives on.”

Hands have come to mean so much more to Chelsea since accidentally finding her way into this career. Growing up, she was uncomfortable with her own pair, which she viewed as big and perpetually cold, and thus things no one wanted to touch. But she’s hammered out the kinks of her past misguided perspective.

“Since my father died, using my hands has felt like an incredible sense of his legacy passed down to me,” Chelsea says. “My hands now have this renewed sense of connection to my father, whose hands were beautifully rough and cracked and wide. To me, they’re home.”



^ Showing the stages of the knife making, horse shoe rasp, cutting out with plasma cutter, forge, grinder, sander, wood handle and waxing, ships to its forever home.

< Chelsea cutting the template of the knife out with plasma cutter

**© FOLLOW CHELSEA @CHELSEAMILLERKNIVES**