



外国人不远万里 只为见“成都刀王”

Foreigners Travel Far to Meet "Chengdu Knife Master"



周家刀锻造技艺第三代代表性传承人周光兴。



周光兴正在锻造刀具。

“有澳大利亚的、新西兰的、法国的，他们在网络上查到了我们这个周家刀，就到成都天府新区太平镇来找我。”周家刀锻造技艺第三代代表性传承人周光兴说，因为周家刀在网络走红，他已经接待了很多外国人了。

"There are people from Australia, New Zealand, and France who found our Zhou's Knives on the Internet, and came to visit me in Chengdu's Taiping town." Zhou Guangxing, the representative inheritor of the third generation of Zhou's Knives Forging Skills, said he has received many foreigners since the Zhou's Knives became popular on the Internet.

周光兴的爷爷、父亲都是铁匠，他16岁开始跟着父亲学习打刀，40多年来，捶打出无数把好刀，身上也留下不少烫疤。周光兴又潜心8年重拾了非遗锻造技艺千层钢刀。

Zhou Guangxing's grandfather and father were both blacksmiths. He began learning the craft of knife-making from his father at the age of 16. Over 40 years, he has forged countless fine knives, earning numerous burn scars in the process. Zhou Guangxing has also dedicated eight years to reviving the intangible cultural heritage of forging the thousand-layer steel blade.

一把菜刀从选材到锻打成形，需经几十甚至上百道工序，从镇上的铁器厂到自己开在太平镇的铁匠铺，周光兴克服重重困



刀具成品。



周光兴在磨制锻造好的刀具。



周光兴与慕名而来的外国友人合影。

难，渐渐使周家刀走出了太平镇，走向国际，锻造的刀也跨越重洋，到了法国和澳大利亚等多国。

A kitchen knife, from material selection to forging and forming, requires dozens to hundreds of processes. From the town's ironware factory to his own blacksmith shop in Taiping Town, Zhou Guangxing has overcome numerous challenges, gradually making the Zhou's Knives known beyond Taiping Town and into the international market. The knives he forges have crossed oceans to reach countries like France and Australia.

2022年，周家刀被纳入四川省非物质文化遗产名录。周光兴希望多打几把陪伴人们享受三餐的周家刀，让古法制刀的技艺能代代相传。

In 2022, Zhou's Knives were included in the intangible cultural heritage list of Sichuan Province. Zhou Guangxing aspires to forge more knives that accompany people in enjoying their daily meals, so that the ancient knife-making skills can be passed down one generation after another.

中文作者：华西都市报-封面新闻记者 纪陈杰 罗彬月

英文作者：四川国际传播中心记者 刘动
摄影：纪陈杰 罗彬月