



NEWSLETTER IN A KNUTSHELL



- ✓ The Artistry of It
- ✓ Military Knives
- ✓ Finland
- ✓ How It Used To Be
- ✓ Tricks
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- ✓ If I Had Only Known
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Our *international* membership is happily involved with "Anything that goes 'cut'!"

April 2005

THERE'S A KNIFE IN THERE SOMEWHERE

By Merle Spencer

We were discussing the combination knife and tool implements so prevalent in use now, and I was asked if I liked them. My answer had to be in the affirmative because it is a fact that they are very useful. However if I were asked if I thought they are beautiful, I think the answer would be different. A thing doesn't have to be beautiful in order to be practical.

I guess to determine what I think of such tools, we'd better count up.

The first one, and I still have it after close to forty years, is a Victorinox Swiss Army knife with the usual red handle and toothpick and tweezers carried in slots in the handle scales. It is the Executive model, just a little larger than the Classic. The knife contains two



blades in penknife size, a fingernail file, scissors and a combination pipe bowl scraper, orange peeler and screwdriver blade.

There were many times when this little knife was very useful to me, and I have used every tool in it over the years. It was always in my pocket until the past few years when I found that the smaller Classic would meet my needs. I've always been glad for a small screwdriver readily available in case the situation repeated itself where my boss once asked if I had a knife and proceeded to take screws out of a movie projector with the blade.

Of course, the tool-kit models produced these days are more durable and stronger than those little knives, and some are of very high quality materials indeed. Some models have tool kits all in one handle with enough implements to keep a person going in just about any situation imaginable. If I were to venture away from civilization, which I probably won't, now that I've passed the three-quarter century mark, I would certainly take along one of those high quality kits containing all kinds of useful tools and a knife in there somewhere.

Several years ago Janie gave me a little Leatherman Micra, and if a tool

can be beautiful, this one is. The red handle exposes a number of small tools when it is unfolded. I haven't used all the tools in it yet, but I have removed bottle caps, tightened loose screws in my glasses and sliced cheese at a picnic. The little knife

blade is very sharp. The scissors are very strong, and are great at opening those clear plastic packages that are so frustrating when you get to the car with a new toy. This little tool always occupies an honored place in my rig, handy to the fingertips.

There are at least two more of these multi-tool implements among my necessary possessions, although of the much lower price category. There is one in the rig among some other tools and another in a backpack that always goes on trips with me.

I guess that sums up what I think of knife tool combinations. You never know when you're going to need to use your pliers and screwdriver set to peel an apple.



Knotes on United States Military Edged Cutlery

by Frank Trzaska

Randall Scabbards

Trying to date a Randall Made knife is always tricky and best left to those with the experience to do so. Most knife dating is accomplished by the spacer arrangement and thickness. Another often quoted way is by the sheath or more specific by the buttons or snaps used on the sheath. (That is if the sheath is original to the knife which in some cases it is not, so be careful.) Going through the many sources of information on Randall's I have put together a list of some "generalities" in sheath dating. The sources are: *Randall Made Knives Book* by Bob Gaddis, The Randall Knife Information Collection CD by Intersquare which is a copy of all the Randall Knife Society Newsletters, our friend Bob Hunt's Randall Web Site, The Randall Forum on www.Knifeforums.com, back issues of *Knife World* and various other tidbits picked up along the way. Here we go:

1.) Painted Brass Buttons 1940-1943 again 1949-1951. Most were painted black but Brown has been observed. Brown Button Moore/Heiser sheath 1943-1946 makes it's first appearance.

2.) Translucent Red Button Sheaths by Southern/Moore/and Heiser: 1946-1950.

3.) Brown Button Heiser sheath 1949-1963. (Includes some with the Heiser Denver Buttons)

4.) "Canteen" (Lift the Dot) snaps were

used on some Model 14, 15, and 18 sheaths made from the 1954 inception. Again used during the Vietnam war, possibly left overs.

5.) Johnson Rough-back 1963-1991. (These include the early Johnson Brown Buttons, and transition Brown Button to smooth nickel plated brass Buttons in 1963-1964).

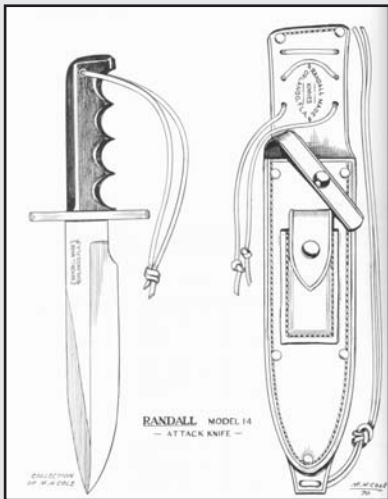
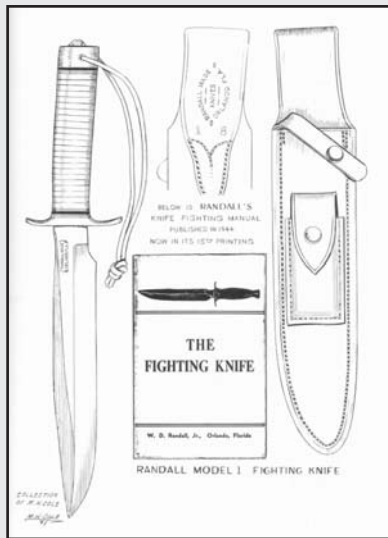
6.) Johnson Smooth-back/Smooth Button 1990-1991.

7.) Smooth Button Sullivan mid 1980's on a small scale, full scale 1992-1995.

8.) "Transition" Sullivan Half smooth/ half with Randall Made Knives logo Buttons: 1995-1996 (as smooth button stock was depleted).

9.) RMK logo Buttons 1995-Present.

10.) Brown stitch Sullivan 1998 or as requested, note this is not a RARE sheath as some would have you believe.



The only thing for certain here is uncertainty. This is a field open for a lot of speculation; so if you don't agree with what I have here, please let me know.

Real Shark Knives

During a recent after dinner conversation with my father-in-law, who is a WW II Navy veteran, the subject of Theatre knives came up. He noticed a book laying on the table next to my favorite reading chair and picked it up. The book was *Theater Made Military Knives*

of World War Two by Bill & Debbie Wright. After looking at a few pages he told me of how he and some friends had made several of these knives with plastic handles in the ship's machine shop. The conversation floored me. We have known each other for 25 plus years; and he never told me about

making knives, but to be honest I never asked. Anyway he told me of his favorite grip material, sharkskin. It seems they would trade for sharkskin any time possible to make handle covers for screwdrivers and pliers, tools of the electrician's trade that he was rated in. So if it worked for tools, why not knives. They made a few handle covers and the crew liked them. From that point on they would use sharkskin covers to make a better and surer grip on the knives they made. I have never heard of a Theatre knife with a sharkskin handle but am now on the lookout for one. If you happen to run across one, I sure would be glad to hear from you.

Saddler's Knives

A while back I wrote a short knote about Landers, Frary & Clark and the knives they made for World War I. In that piece I noted they made 2,500 saddler's knives. I also noted I had never seen one and really wasn't sure what a saddler's knife was. Well you responded in force to tell me what one looked like. In fact several of you pointed out it was shown in the photo I used to illustrate the story! I would like to take this opportunity to thank you all for the wonderful response to tell me what one looked like. While it had my attention, I started too look for other examples. In the



World War Two era *War Department Technical Manual TM 9-867, Maintenance and Care of Hand Tools* dated 19 April 1945 the saddler's knife shown is vastly different then the one shown in the World War I photo. Out of all the responses I received, all pointed out the WW I version. So in the interest of further education for us all, here is the updated version of a saddler's knife. Our good friend, Mike Silvey, pointed out that he still uses the WW I version in making his leather scabbards, says it is very user friendly and aids in quick cutting of the leather.

Frank Trzaska [trz@mcsystems.net]

OKCA Knews and Musings

ibdennis

Membership due ??????????????????

Please note that current members and past due members will get this Knewsletter. Check your label to see if you are current (2005 or better) or whether it says 2004. If your membership has lapsed, you still have time to get your dues paid and get your membership card in time for the Show. Renewal of memberships can be done on Friday, but only after 2 PM. We don't want to miss you. Remember that this is our 30th Annual Show, and it will be special.

Don't Gots Your Membership Card ??????????

Here are the reasons why not. Your membership lapsed, and you forgot. The postal service lost it again. You put it in a safe place, and it is still safe. Your St. Bernard ate it. Your spouse ripped it up cuz ya all did sumthin' dumb. You can find the card, but you can't find the clip (Not to worry cause clips can be had at the Show. Replacement a buck, new free.) And if you are a table holder and are looking for your Show Badges..... **STOP.** You won't get those until you arrive at the Show.

Of Special Knot.....

I started the project to consolidate all the Knewsletters into an electronic format so the articles that we have published from 1991 to date would be available for research. It was and has been a daunting task but hopefully some value will be had with its availability. It was difficult to not get nostalgic about our publication, our Show, our meetings and the writers that have contributed faithfully to this publication and to our organization.

Some curious facts came from the compilation that you might want to explore at the Show. They are the people and the firsts. You can visit them at our Show this month if you like.

Wayne Goddard (N10) was the co-founder along with **Dennis Ellingsen** (everywhere.) **Elayne Ellingsen** (Club table) became active in our organization in 1977. **Loy Moss** (N04) was one of the charter members and still holds an office in our organization. **Lonnie & Judy Williams** (I11) gave us the first of the Cut-Toons in November, 1995. **Jim Taylor** (M04) has been writing virtually non stop for our publication since 1995. **Bernard Levine** (N01) has been writing for our publication for so many years that I cannot find the first event. **Frank Trzaska** (not here this year) started writing for us in 1995 and still contributes on a monthly basis. **Wendell Fox** (J10), in my opinion, has written the most hilarious article to date for the Knewsletter. It appeared in December, 1995 and is reproduced this month for your enjoyment. **Bob Hergert**

(X15) designed the Oregon Knife Club medallion this year.

Show Time.....

The doors will open on Friday at 10 AM for members and table holders. The first task at hand for the table holders will be to pick up their Show Packets. The Show Packets are a wonderful 30th anniversary launch for this Show. There are so many surprises in this packet you will be amassed. After all it is a special Show and a Special event. Spyderco has included an item in the packet that you will be sure to enjoy and use. And there is much more too.

Remember that rolling carts and hand trucks must come in the back door and not across the fragile tiles in the front. You say you forgot to have a badge made. Don't ask. Renewal of memberships can be done on Friday, but only after 2 PM. Friday is a casual fun day. My feeling is that it is the most enjoyable of all three days. Along about 2 PM we will be accepting hand made knives for the competition. Meeting room #3 on the South end of the building.

Metallurgy Presentation.....

Crucible Steel will be at our April Show. Representing them will be **Dick Barber** who has consented to give a presentation to anyone interested in basic metallurgy. The topics may include why steels harden, basic ferrous metallurgy, corrosion resistance, heat treatment, tool steel and how alloys are designed or other areas on interest.

This presentation will start on Friday, April 08 at 9 AM. The Show opens to members and table holders only at 10 AM so there will be no conflict. Anyone is welcome to attend this meeting. Come one, come all. The talks will be no charge and will be tailored to the response of the audience. Sign up is not required. Coffee will be available.

This seminar will be held in Meeting Room 4 which is located at the South end of the building. **Entry will be through the doors in the Southwest corner of the building** but no entry beyond the meeting room will be allowed.

Make sure you plan on attending this informative and educational event.

It is nearly Show Time....

It won't be long now. Only days away once you receive this Knewsletter. There are a few key words to sum up the event. We are sold out; we are celebrating our 30th Annual Show; the opening ceremonies are set; the demonstrations are set; many off shore nations will be represented here; donations are coming in for our fund raising events; a chapel service will be held Sunday; a steel seminar will be held Friday morning; the Saturday

Nite social will be like last year and some special surprises for your enjoyment. The Ford Swauger Club knives will be available at the Show.

The Oregon Knife Club website....

Our web site (www.oregonknifeclub.org) has been totally revamped. Check it out. This site is also a great place to catch up on the latest happenings and also details on the Show. What to do when you get here can also be found. There is also a page for members links so link to, or if not linked, let us know. Your request is the only way we will link to you. Other things to do while in Eugene: Look at our site map on the web and click on the to do while here link. Sky Diving, shoot a Tommy Gun, bicycling, a concert, an art museum and more.

Table Holders one more time.....

Leaving early is one of the most serious offenses that you can do to our organization. Public hours means open and attended tables non stop. We advertise Show hours for our visitors, and we, as an organization, are bound by this. If you cannot abide by this, please do not have a table at our Show. It is only fair.

Places to lay your head down whilst here.....

We have retained the same price at the Valley River Inn as we have for the last few years. Ya gotta mention the OKCA Show to get this pricing. Go to our web site for web links to these places.

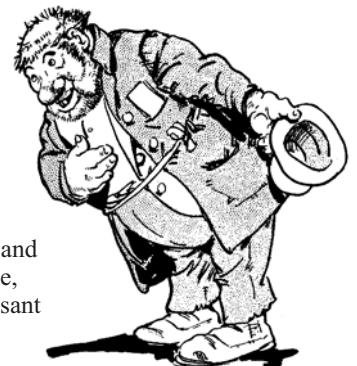
The Valley River Inn -(800)543-8266 - (541)687-0123 -Our top recommendation. Fills up fast. A quality place to stay. Official home for folks away from home visiting the Oregon Knife Show. Special Show rates if you mention the OKCA Show.

The Campbell House -A City Inn -(800)264-2519 -(541)343-1119 -Classic Hospitality. A very unique experience. Top quality.

Courtesy Inn - (888)259-8481 -(541)345-3391 -The closest motel yet to the Knife Show. A budget motel and special rates if you mention the Knife Show.

La Quinta Inn - (541) 344-8335 - Cost effective and in a delightful setting. Close to a park, the river, the bike trail and in the city. Call direct for special OKCA rates.

Phoenix Inn - 800-344-0131 - (541) 344-0001 - Cost effective and close to the college campus and downtown. Nice, clean and a pleasant place to stay.



How It Use to Be by Jim Taylor

Before the start of World War II, (which for the British people was in 1939) the vast majority of the Sheffield cutlery companies had converted to electricity for power.



Early 20th century view of the Devonshire Works of James Farrer, Sheffield. A building such as this would be pretty tough to miss, huh?

This did not mean that the “belt-drive” system was a thing of the past. No Siree! The factories were still fully equipped with belt-drives of every kind; vertical, horizontal and every which way that fertile minds could envisage. The only thing that changed was the means of propulsion.

Water wheels, while still not entirely a thing of the past, were becoming obsolete, as were the coal fired steam engines of that era. The reader can be assured though, that both can still be found in



Here's an image that reeks of Victorian times in Sheffield.

GET SHARP, STAY SHARP by Craig Morgan

The Oregon Knife Collectors Association is pleased to include two very special sharpening seminars at this 30th Anniversary Show. These demonstrations offer valuable information on all aspects of creating and maintaining a sharp edge on your knife. If you use a knife for any reason and want to learn how to take care of it, then this is the Show for you!

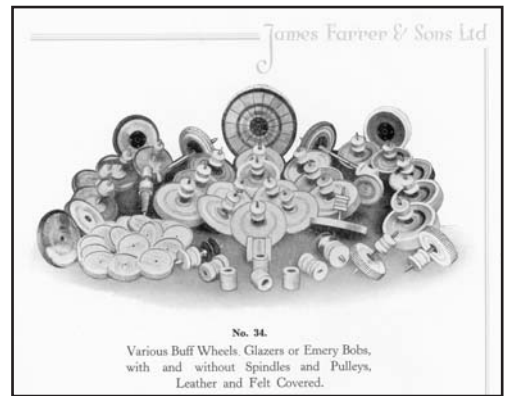
One exciting aspect of these seminars is that they are both being hosted by gentlemen who have attained the ranking of Master smith in the American Bladesmith Society. We are very fortunate to have such a wealth of knowledge available to us. You might want to bring a notebook, because there is a whole lot of information.

Wayne Goddard brings over four decades of knifemaking experience to the table. A highly respected maker, author and instructor, Wayne lives right here in Eugene, Oregon. In his seminar he will cover sharpening theory, edge geometry and a variety of sharpening methods. Wayne primarily uses the Norton Crystalon and India stones; but in this demonstration and question and answer discussion time, the student will learn about a wide

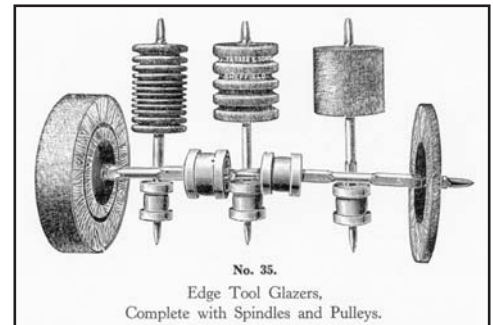
Sheffield today, if the visitor knows where to look.

Belt-drives, then, were still the major method of creating power to the vast majority of the equipment then in use. To back up this statement I am using photographs taken from a 1939 catalog.

The publisher of this catalog was one, James Farrer & Sons Ltd., Devonshire Works, Sheffield. The photograph included here of their premises was surely taken some years before 1939? Judging by the type of vehicles illustrated. Nevertheless, the contents of this catalog clearly demonstrates that belt-drives were the intended means of propulsion at that time. Not once in this very comprehensive publication do I see any “ON” or “OFF” switches! All of the power came from the one central source and fed the belt system throughout the building. Obviously this did not create a problem for any of the workers as this was the system that they, along with the generations before them, knew intimately.



Various Buff Wheels, Glazers or Emery Bobs, with and without spindles and Pulleys, Leather and Felt Covered.



Edge Tool Glazers. Complete with Spindles and Pulleys.

I'm sure that a goodly number of OKCA members out there, frequently use several of the types of equipment that Farrer's offered. I'm equally sure that those members would be fascinated to study the catalog mentioned. I can just imagine the muttering, “Oh, my goodness, how on earth did they manage?” That, my friends is a very good question.

array of techniques. These include buffing and stropping, the use of a steel to align a wire edge, diamond hones, ceramics and much more. This is a very interesting and informative seminar.

We are also proud to welcome Murray Carter as a demonstrator at this Show. Murray is a Canadian knifemaker who, in addition to being an ABS Master smith, has lived in Japan and is a ranked member of the 16th generation in a 400 year old Yoshimoto bladesmithing tradition. While this author has not personally attended Mr Carters' demonstration, I have watched his presentation on DVD; and I would highly recommend it to anyone interested in broadening their sharpening knowledge. It is a clear and concise tutorial on creating a sharp edge. The primary focus of this seminar will be the use, care and maintenance of Japanese water stones. I found this to be very interesting. Murray makes a line of fine kitchen cutlery, and his suggestions regarding the care of your own food preparation knives are very helpful.

If you are a collector, maker, hunter, chef or just an all around knife enthusiast, I know that you will truly benefit from these sharpening seminars. We hope to see you at the Show. Stay sharp!

The Seek-re-tary Report

by elayne

The meeting was held March 16 at Sizzler Steak House, Gateway. The attendance was another record, 46. Thank you **Bernard Levine** for the emails to remind us of the meeting.

We are continuing to receive membership renewals. Remember we will not be able to accept any renewals at the Show until 2:00 PM Friday or after 9:00 AM on Saturday and Sunday.

We are a sold out Show. Unfortunately there have been a number of changes to the list of table holders due to illness.

The table holder badges have been typed and forwarded to **Phyllis Goddard** to be included in the Show packets.

We have received a good number of contributions for the door prizes and raffle. Thank you all for your support of the Show. **Bowen Cannoy** will coordinate as he did last year.

Wayne Morrison has stated five of the display award knives have been returned. They are displayed at **Excalibur Cutlery**, Valley River Center. Go by to see them.

John Priest says the schedule for the facilitators for the Show is complete.

Larry Criteser has profiled all the steel blades for the grinding competition.

Dennis Ellingsen reported the membership is 1100 strong. The demonstrations are scheduled for Saturday only. **Raymond Richard** will demonstrate forging a tomahawk on Sunday. There will be no knife sharpness competition at this year's Show. **McKenzie Carvers** will have a table at the Show and will host a demonstration also.

The videos of the 2004 Show are available for viewing. Please forward your requests to the OKCA. We will video the demonstrations at the 2005 Show.

The meeting was adjourned for Show and Tell.

Before the start of Show and Tell we honored the birthday boy, Ole Olson, with a cake and song. See you at the Show April 8, 9 and 10.

See you at the meeting, April 20, Sizzler Restaurant, Gateway.

elayne @oregonknifeclub.org



This is the listing of the displays that will be available at the 2005 Show:

1. Steven C. Linse - Ruana Knives -- A06
2. Chuck Gollnick - Balisongs -- A07
3. Barb Kyle - Legends in Steel -- A08
4. Mike Kyle - Remington Bullet Knives and Posters -- A10
5. Weldon Teetz - Marble's Outing Equipment -- A12
6. Phil Bailey - Some Interesting Fighting Knives -- A13
7. Louis Chow - SVintage and contemporary Loveless fighting knives -- A17
8. Stanley Chan - Custom Knives -- A19
9. Robert Fund - Cutlery Display -- A21
10. Rick Wagner - Military Swords -- X02
11. Shel & Edna Wickersham - Randall Made Knives -- X04
12. Jim Pitblado - The Remington Official Boy Scout Knife -- X06
13. Wayne & June Morrison - Miniature Knives -- X07
14. Ron Edwards - Coke Bottles -- X08
15. Tom & Gwen Guinn - Miniature Knives -- X09
16. Hal Pallay - Pieces of American History -- X10
17. Roger Baker - Antique Bowie Knives -- X11
18. Jack Birky - Race Knives and Timber Scribes -- X12
19. R. Terry Gail - Case Stag Pocket Knives -- X13
20. R. Terry Gail - Benchmade Knives -- X14
21. Tom Collison - A Band of Brothers - Swords -- X16
22. David Cameron - Eaglehead Swords -- X17
23. Rick Miller - Cutlery Display -- X18
24. Mike Adamson - Classic Folder Handle Materials -- X20
25. David & Lonna Schmiedt - Indonesian & Philippine Swords -- X21
26. Ed Holbrook - Scout Knives -- X24

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Elayne Ellingsen

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Knewslettter by elayne & dennis

Cut-toons by Judy & Lonnie Williams

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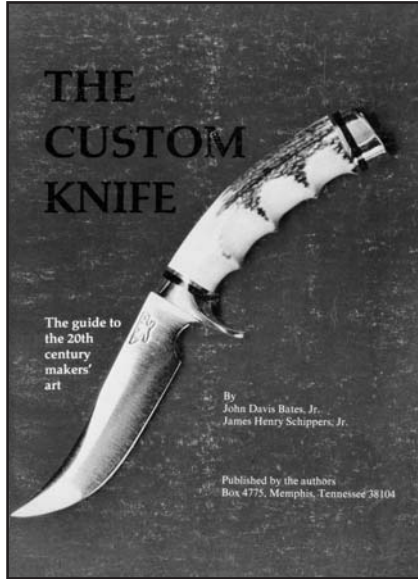
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If I Had Only Known Then

by Jim Taylor

Have you ever looked back at what you should have done? Have you then ever wanted to give yourself a good kick up the keister? Yes, me too!

Just today for example, I was leafing through an old knife book...what else! When the cold reality of my idiocy struck home. This book: **The Custom Knife...II** by J. D. Bates and J. H. Shippers, tells of the custom knife makers that were then (1974) making a name for themselves.



Let me just start with a couple of Oregonians. Trust me on this, you know them both well.

Maker A: A full time knife maker, even back then, was specializing in lock back folders and his prices started at \$145.00 and went as high as \$225.00! Wow, we're talking real money here.

Maker B: Also a full time knife maker, who was also making folders back then. His prices, though, were much more to my liking. They started at \$35.00 and went as high as \$150.00.

Have you figured out exactly who these two local artisans are? Allow me to help you out here. Maker A is Ron Lake! Maker B is Wayne Goddard!

"I'll take five dozen of each, Ron and Wayne." Yeah, right! I'm too late, of course. The chance was there, and I didn't see it. Did anything else catch my eye? You betcha.

Ted Dowell: \$65.00 to \$250.00

Henry Frank: \$100.00 to \$1,500.00. Didn't I recently see a Frank folder in A. G. Russell's catalog priced at a little over \$12,000? That's not a typo: Twelve Thousand Dollars!

George Herron: \$175.00

D'Alton Holder: \$45.00 and up. Don't you love it?

Jess Horn: \$95.00 to \$260.00

Joe Kious: \$100.00 to \$125.00

Bill Moran: "Around \$300.00" each for decorative folders.

And it just goes on and on. What fools we all are! Furthermore, dear reader, this state of affairs is still happening! What do you suppose the prices will be like in 2026? Exactly!

I suppose that the old truism pertains here. It's never too late to start.

A Quick Review on the Custom Knife Competition

by John Priest

The judging this year will take place **Friday April 08, 2005.**

We will start taking the knives at **2 PM** and stop at **4 PM**. The judging takes place starting at 4 PM. We expect about 100 entrants and encourage everyone to enter, but please do your part. Read the rules that will be included in your Show packet and enter early.

The categories for the Custom Knife Competition are:

ART KNIFE
BOWIE KNIFE
MINIATURE KNIFE
HUNTING-UTILITY KNIFE
HAND FORGED (Non Damascus)
NEW MAKER
DAMASCUS KNIFE (You must forge your own blade)
FOLDING KNIFE
FIGHTING KNIFE
JUNIOR MAKER

There will be one knife designated as **BEST of SHOW.**

We will again allow any OKCA Club member to submit a knife into the New Maker category. The knife must be presented in person, and you do not have to be a table holder for this category. A New Maker is one who has not entered custom competition ever before. You must be a table holder to enter all other categories.

From Finland

by Les Ristinen

The splendid forests of Oregon and the Oregon Knife Show have beckoned two knifemakers from Finland.



Jukka Hankala, who is well known in Nordic knife circles, brought his talents to the Wisconsin Badger Show in 2003 where he enjoyed interaction with Midwest knifemakers.

I suggested the Oregon Show for the Western touch as it is a well accepted event. He will be accompanied by his wife, Aulikki. Jukka's expertise covers the spectrum from fixed blades to folders.

Arto Liukko will accompany Jukka as the other knifemaker. Arto is well known in Finland for his exquisite in-tarsia (strip inlay) decorations and classic puukko's. He will be accompanied by his daughter as the linguist. Arto has been requested to demonstrate traditional Finnish strip inlay into layered birch bark handles. He has graciously accepted to do so.

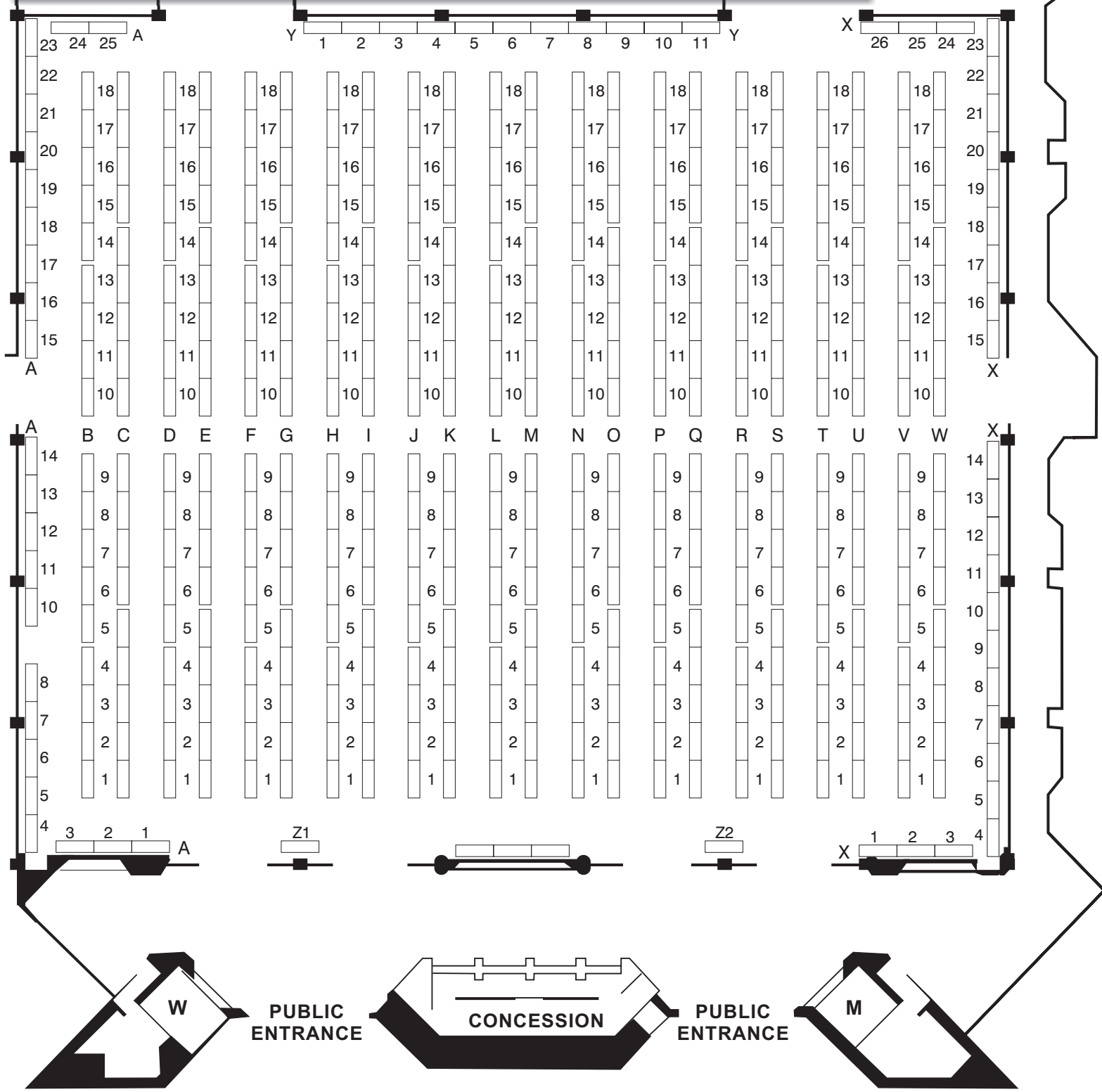
Jukka and Arto look forward to meeting and interacting with knifemakers at the OKCA Show. Visit them at tables I12 and I13 and please give them a hearty welcome.

2005 Tableholder Locations

ADAMS, BILL	K06	DAVIS, LARRY	D07	LEVINE, BERNARD	N01	SCHILLING, PEGGY	C14
ADAMS, JAMES R	W15	DAVIS JR, DON	I10	LEVINE, BOB	A07	SCHMIEDT, DAVID & LONNA	W18
ADAMSON, MIKE	W16	DICK, STEVEN	C09	LINSE, STEVE	I06	SCHRADER, ROBERT	Q01
ALBERT, P.C.	Q15	DICTZEN, GENE	S12	LITTLE, GARY	R05	SCHULTZ, DAVID W & MARY ANN	B15
AMOUREUX, BILL	N18	DINWOODIE, TOM	F14	LITTMAN, DONALD & GLORIA	L14	SEALE, JOE	T05
ANDERSON, MARVIN	H03	DOAN, FRANK	Q06	LIUKKO, ARTO	I12	SEIDERS, WADE	L16
ANDRINGA, DONALD	K13	DODGE, DICK	D05	LOHMAN, FRED	W12	SEVEY, JOHN	F07
ANTHON, JOHN R	Y02	DOERFLER, AMY	B01	LONGSHAW, HARRISON	Q16	SHELHART, LOWELL	K04
ARCHER, RAY	D13	DOSIER, LARRY	U10	LONGWELL, JIM	O10	SHINDLER, PAUL	R08
BACA, EDDIE	C06	DOUGE, STEPHEN	T10	LOY, MARV	M10	SHIRLEY, DAVID G	F03
BAILEY, PHIL	B09	DRAPER, MIKE & AUDRA	P01	LUDEMANN, MIKE	R15	SHOWN, GORDON	R03
BAINBRIDGE, LYLE & DONNA	E16	DUFF, BILL	U01	LUM, ROBERT	J06	SIBERT, SHANE	U07
BAKER, ROGER	W08	DYSON, JOHN	R09	MacKENZIE, RYAN	E02	SILVEY, MIKE	J14
BARBER, DICK	I02	DZIALO, TED	L07	MACY, RONALD	M11	SIMONSON, RAY	S01
BARROWCLIFF, GERALD	O16	ECK, LARRY	S07	MALLET, JOHN	Y08	SKELTON, JERRY	T03
BARTH, JIM	R12	EDWARDS, RON	X08	MANN, MIKE & DEBBIE	I15	SMITH, ROD	K15
BARTON, JOHN	E10	ENGLERT, TODD	V14	MARCELJA, NICHOLAS	C17	SMITH, TERRY L	Q08
BASCH, PAUL CHARLES	J01	ENNIS, RAY	J11	MARTIN, GENE	Q10	SMITH, HOWARD	D03
BATES, ROGER	H11	FASSIO, MEL	S13	McCAFFERTY, DAN	U09	SNOOK, GLEN	E11
BEATY, ROBER	B18	FISHER, THEO	J08	McCLURE, SANDY	F10	SOARES, ROBERT	W01
BEEMAN, GREG	V03	FOSTER, TONY	K12	McFALL, KEN	A01	SONNTAG, CARL	I08
BEETS, MARTY	F06	FOWLER, ED	P13	McKEE, NEIL	H14	SOUTHER, MICHAEL	Q17
BELL, DON	O12	FOX, WENDELL	J10	MILLER, RICK	X18	SPANJER, RANDALL	B17
BELL, MICHAEL	M12	FUND, ROBERT	B12	MILLER, PAUL	L06	SQUYER, MIKE	R13
BERG, TONY	H10	FURGAL, JIM	Y01	MILLIGAN, RUSS	U04	STEPHENS, CLAY	Q05
BERGLAND, ERIC	H09	GAIL, R TERRY	W09	MOONEY, MIKE	O17	STEPHENS, PETER A	L12
BERNARD, ARNO	G06	GALYEAN, TIM	R10	MOORE, ARTHUR	K14	STIDHAM, RHETT & JANIE	M01
BERNARD JR, ARNO	C11	GLASSER, ELLIOTT	L01	MOORE, SCOTT	W03	STOVER, JEFF	K17
BERNING, RON	Q07	GODDARD, JEFF	C10	MORABITO, JOHN	N06	STRANAHAN, DAN	U14
BERRYMAN, LES	J05	GODDARD, WAYNE & PHYLLIS	N10	MORGAN, CRAIG	P05	STRAUCH, STEPHEN	L11
BEYER, MISSY	A09	GOLDEN, ROBERT	M13	MORGAN, GERALD & LOUISE	O09	STUCKY, DANIEL	C03
BIRKY, JACK	O03	GOLLNICK, CHUCK	A07	MORRIS, GARY D	T09	SWAUGER, FORD & JEAN	E05
BORACCA, BILL	J04	GOODMAN, JIM	G01	MORRIS, LES	V13	SWYHART, ART	K16
BOURLAND, SKIP	C01	GORDIN, JAY	D14	MORRISON, WAYNE & JUNE	X07	TABOR, RICK	B03
BRACK, DOUGLAS	P07	GRAHAM, JAMES K	T12	MOSS, LOY & DONNA	N04	TAYLOR, JIM & CINDY	M04
BRADLEY, ROBERT	N17	GREEN, JIM	M15	MOSSEFIN, DALE	P11	TAYLOR, SHANE	D01
BRANDT, MARTIN	N14	GUINN, TOM & GWEN	W05	MULLER, GEORGE	I06	TEATER, HUGH	L18
BROWN, RON	V04	HAMMOND, WEBB	B04	MYERS, WAYNE & SUE	O11	TEDROW, FRED M.	C04
BRUNCKHORST, LYLE	B10	HANHY, WALT	E12	NEIL, TERRY & JOYCE	F01	TEETZ, WELDON	B07
BUCHAN, JIM & FRANKIE	G05	HANKALA, JUKKA	I13	NORRIS, DONALD	J18	THOMAS, GARETH	Y05
BUCHANAN, THAD	I03	HANSEN, HANK	H12	NOWLAND, RICK	R11	THOMAS, DEVIN "HOSS"	P03
BUGTAL, PARDY NOVAL	V08	HARRIS, TEDD	S03	OCHS, CHARLES	C18	THOMPSON, LEON	K10
BUMP, BRUCE	U11	HARSEY, BILL	I01	OLIVER, DEAN	D18	TIPTON, RAYMOND	B02
BURKE, BILL	O13	HATT, ROGER	G04	OLSON, DARROLD "OLE"	Q04	TOLMAN, HAL	V18
BURRIS, MARK	M16	HAWK, GRANT	C07	O'MALLEY, DANIEL	Q03	TOLSON, BEN	G02
BURTON, SETH COSMO	E03	HAYDEN, JIM	M06	OUYE, KEITH	U08	TWITTY, JERRY	B14
BURTSCHER, BOB	J13	HEIDLEBAUGH, JIM	S16	PALLAY, HAL	W06	VALLOTTON, BUTCH	K09
BUSCH, STEVEN	H08	HENSON, SAM	T17	PANZER, DOUG	L17	VAN REENEN, IAN	O04
BYBEE, CHUCK	Y03	HERGERT, BOB	X15	PARMLEY, GERRY	O08	VAN OTTEN, ROD	H07
CALDWELL, ROBERT	U02	HERRINGTON, ARLEN	D12	PATRICK, BOB	K11	VASQUEZ, CHARLIE	S05
CAMERON, RON	P02	HEWITT, TOM "REDWING"	N16	PERKINS, ELDON	P14	VEATCH, RICHARD	P10
CAMERON, DAVID	W14	HOGAN, LARRY	N07	PETERS, JOHN	W07	VICE, BRAD	N12
CARTER, MURRAY	T01	HOLBROOK, ED	X24	PETTY, DAVID	H15	WAGNER, BRIAN	R07
CASADA, JASON	J02	HOSKINS, HOWARD	U12	PITBLADO, JIM	R02	WAGNER, RICHARD	V01
CHAN, STANLEY	A19	HOUSE, CAMERON	F09	PREMAZON, PHILLIP &	G12	WALDRUP, BILL	V12
CHANDON, RICK & LINDA	S04	HOUSE, GARY	L15	PUTLITZ, LARRY	M09	WALLIS, ANDREW	V16
CHAPPEL, ROD	R06	HUMENICK, ROY	P09	PYGOTT, GERALD	L05	WARD, KEN	F08
CHICARILLI, ROCCO	O18	HUNT, ROBERT	J12	RADER, MICHAEL	S09	WARE, TOMMY & LEONA	P06
CHOATE, MILTON	Q09	HYDE, CHRIS	S15	RAPPOPORT, DAVID	F13	WARREN, AL (CA)	G15
CHOPRA, RIC	H05	IRVIN, WILLIAM (BILL)	U05	RAYNOR, DICK	E13	WARREN, ALAN (OR)	U18
CHOW, LOUIS	B11	IWAHARA, JEMMY	T06	REEVE, CHRIS	S06	WASHBURN, ARTHUR	Q02
CHRISTENSEN, BRYAN	H01	JACKSON, FRANK	T07	REID, ROD & BECKY	G10	WATTS, BRAD	F06
CHRISTENSEN, JON	U03	JACOBS, FRANK	T13	REMER, LEROY	E09	WEGNER, TIM	E12
CLARK, ROGER	D11	JACOBS, JASON	D16	RICHARD, RAYMOND	V07	WEIKUM, DUANE	V17
CLARK, TOMMY	N09	JENKINS, NIKOLAS	E15	RICHARDS, ALVIN (CHUCK)	I09	WEINAND, GEROME	H06
CLARK, NATE	K08	JOHNSON, THURSTON	O06	RICKLES, ROBERT	C13	WEINMUELLER, HANS	J16
CLAUSSEN, WILLIAM	G07	JOHNSON, HARRY	E08	RIDER, DAVID	O14	WEINSTOCK, ROBERT	R01
CLOUSE, JAKE	R17	JOHNSON, BILL & SANDY	F04	RIDGEWAY, RICH	C15	WELFORD, DENISE	A24
COCHRAN, FOY	J07	JOHNSON, ROGER	P12	RIPPY, HAROLD & TERI	H17	WELLBORN, PAUL	O02
COLEMAN, FREDRICK	B06	JORDAN, JIM	N13	RISTINEN, LES	I12	WESLEY, LEONARD	T18
COOLEY, JOE	N02	KANE, MARION	T08	ROBINSON, KEN	B08	WESTLIND, DAN	P15
COLLISON, TOM	X16	KANTOR, CHET	D02	ROBINSON, ROY	R14	WHITEHEAD, JAMES	O05
CONOVER, JUANITA	L10	KARWAN, CHUCK	C08	ROCHA, DORY SILVA & GAY	P04	WHITMAN, JIM	S14
CONWAY, JOHN	T02	KELLEY, GARY	K01	RODENBERG, PHIL	K03	WHITMORE, JERRY & KAROLYN	A15
COOK, MATT	V09	KENDRICK, DAN	D04	RODEWALD, GARY	H16	WHITMUS, MATT	M08
COOK, LARRY	N05	KEYES, GEOFF	V06	ROUSSEAU, JERRY	S10	WICKERSHAM, SHELTON & EDNA	W02
COPE, DANNY	T11	KICKLIGHTER, RICHARD & LINDA	F16	RUIZ, TED	P17	WILL, BILL	Q12
CRAIN, STEVEN	J15	KLINDWORTH, WAYNE	E14	RUPLE, BILL	S08	WILLIAMS, STEVE	O07
CROW, BRYAN RAY	W10	KNUTSON, LEROY A	R04	SAMOLIS, DAVID L	G03	WILLIAMS, LONNIE	I11
CROWDER, BOB	P08	KOMMER, RUSS	R16	SANDERS, LEO	M17	WILSON, JIM	T14
CUDDEBACK, RANDALL	V05	KOPP, TODD	J17	SCHECHNER, RICHARD	D06	WILSON, PHILIP	L09
CUNNINGHAM, CHARLIE	E04	KYLE, MICHAEL & BARBARA	B05	SCHEMPP, ED	V10	WRIGHT, BILL	I16
CUTSFORTH, DAREN	Q13	LAKE, RON	D10	SCHEMPP, MARTIN	V11	ZALESKY, MARK	K02
DAVIS, TERRY	P09	LANG, BUD	U17	SCHICK, JIM	I04	ZIELINSKI, JAMES	U06
DAVIS, JOHN	E01					ZVONEK, DANIEL	L03

Tableholders by Company Name

ALLEN CREEK CUTLERY M09	CRESCENT KNIFE WORKS K11	KERSHAW KNIVES C10	S & S & SONS CUTLERS K04
ALPHA KNIFE SUPPLY Y03	CRUCIBLE STEEL I02	KNIFE & GUN FINISHING SUPPLIES A01	SEVEY CUSTOM KNIFE F07
ALSTAR CUSTOM KNIVES N18	DRAGONFLY FORGE M12	KNIFE LEGENDS R08	SHADOW MOUNTAIN FORGE E15
ARNO BERNARD CUSTOM KNIVES G06	EDC KNIVES V17	KNIFEMART F16	SHEPHERD HILLS CUTLERY G10
B & L KNIVES V12	EDGE 'N KNIFE P17	KNIFE WORLD K02	SIDDA RESEARCH H09
BAR S ENTERPRISES E11	G & L MORGAN O09	KZA B01	SILVERLINE KNIVES G03
BEAVER CREEK BLADE P15	GALLERY HARDWOODS D07	MacKENZIE KNIVES E02	SPIRIT BLADES E12
BEETS HANDMADE KNIVES F06	GATCO SHARPENERS Y02	MC CUSTOM Q09	STIDHAM'S KNIVES M01
BLADEGALLERY.com Q03	GIRAFFEBONE.COM F10	MCKENZIE WOOD CARVERS A22	SUOMI SHOP I12
BLADE MAGAZINE A09	GLENDO CORPORATION A24	MOTHER OF PEARL CO J02	TABARUZAKA FORGE T01
BLADE-TECH F12	GMW KNIFE CO H06	KNIFEBOY.COM I04	TACTICAL KNIVES MAGAZINE C09
BLUE RIDGE KNIVES N09	HANDHELD STEEL R14	NORRIS CUSTOM KNIVES J18	TAT KNIVES P07
BRAD WATTS ENTERPRISES E06	HATT CUSTOM KNIVES G04	NORTH COAST KNIFE & FORGE SUPPLY N14	THE CUSTOM SHOPPE LLC F03
BRONKS KNIFEWORKS B10	HAWTHORNE CUTLERY F13	NORTH WEST SWORDS X16	TRIPLE "R" KNIVES E09
CAMILLUS CUTLERY CO Y01	HIGH HAT KNIVES L12	NORTHWEST KNIVES & COLLECTIBLES C13	TROY OZ H17
CASIBERIA F14	HIGH PEAKS MARKETING E16	OKUDEN R07	TRU-GRIT, INC Y08
CHRIS REEVE KNIVES S06	ILDARY INDUSTRIES L01	O'LEE SUPPLIERS Q08	TSUI HUNG ENTERPRISES F05
COMMON SENSE SELF DEFENSE V03	IDHAO KNIFEWORKS I15	OREGON LEATHER COMPANY Y05	UNIVERSAL AGENCIES INC H05
CONKLIN MEADOWS FORGE R05	JAKE KNIFE T13	OX FORGE C18	WILD BOAR BLADES S01
COSMOS KNIVES E03	KENCREST, USA T06	PACIFIC RIM GALLERIES D05	WOOD STABILIZING SPECIALISTS R15
		REDWING TRADING N16	WORLD KNIVES S15
			YE OLDE SNICKERSNEE SHOPPE T14



Proper Care for Your Knives

by W.L. Goddard

A FEW GOOD RULES

#1. USE YOUR KNIVES.

If you use your knife often, it does not have a chance to develop problems. It's the knives that are used, then put away without cleaning that deteriorate the quickest. The worst blade I ever had to clean was a non-stainless type that was used in salt water, then put away in the sheath for several months.

#2. NEVER STORE A WORKING KNIFE IN THE SHEATH.

The guard material often reacts with the leather causing verdigris to grow on the fittings. Working knife sheaths often become contaminated with corrosive materials that will cause the blade stored in them to pit or rust. All knives, except damascus, should be cleaned with a polish like FLITZ or SIMICROME. These products are usually available at sporting goods stores, usually in the fishing tackle department. (They are good for cleaning metal lures.) This type polish cleans down to the bare metal and leaves a light protective film on the blade. You may want to put some light oil on the blade, but don't get it on the handle material. Wrap the knife in a clean rag or paper towel and store it next to the sheath... NOT, IN THE SHEATH.

Tarnish or light rust that will not come off with the polishing compound should be worked out with wet or dry paper. Use a thin strip of wood to back up the sandpaper, this will help to maintain the original appearance of the finish. (Keeping the flat parts of the blade flat.) Start with 600 grit and see what happens, if the blade is not coming clean, drop back to 400 grit or less to work the blade down. Then finish with 600, letting it load up to give a finer finish. Finish with the polishing compound on a piece of leather.

#3. KEEP IT SHARP. If you don't know how, learn. E-mail me for my information on sharpening. wgoddard44@comcast.net

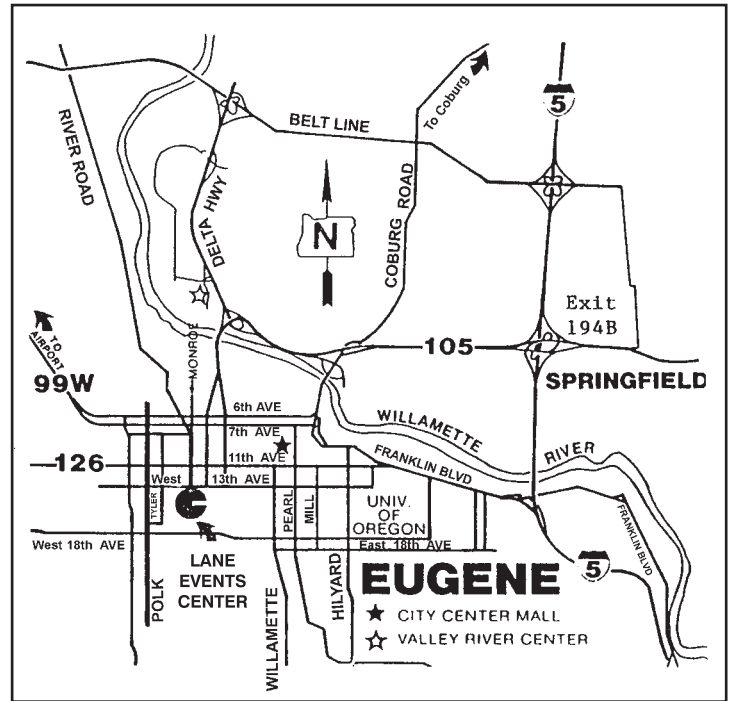
THE CARE AND CLEANING OF DAMASCUS KNIVES

The cleaning instructions that follow are recommended for knives that I make. I cannot recommend these procedures for knives made by others. Check with the person who made your knife to see what they recommend.

Damascus blades require the extra care that carbon steel knives require. If not kept dry and clean, they will rust and pit. You should not be afraid to use your damascus knife, just be careful with it. I have been making damascus knives for over twenty-years and many get used. There is some fading of the color contrast, but no real damage done when they are cared for.

My damascus knives are finished by hand with 1500-grit silicon carbide wet or dry paper. Light tarnish can be removed with this paper with no damage to the etched surface. After etching I use a cold blue compound to give the blade more color contrast. If any type of polishing compound is used, it will wash out the color contrast from the surface of the blade.

The blade is cleaned by stroking it with the polishing paper. You will need a flat piece of leather, stiff cardboard, or hard rubber to back up the polishing paper. Start at the handle / guard area and with one long wiping motion go full length to the tip. Find a clean part of the polishing paper as necessary. Keep it up until you are satisfied with the finish. As the paper gets loaded up it gives a finer finish, experiment with any old knife blade to see what I mean.



DIRECTIONS TO THE LANE EVENTS CENTER

From 1-5 take exit 194B. Stay on I-105 West until the end (it crosses over the Willamette River and then curves to the left). I-105 ends at 7th and Jefferson (when I-105 widens to three lanes, stay in the center lane to avoid being forced to turn). Proceed straight ahead, south on Jefferson, straight through the intersection at 13th & Jefferson, where you will enter the Lane Events Center and Fairgrounds: 796 W 13th Ave., Eugene, OR 97402, (541) 682-4292. The EXHIBIT HALL is at the South end of the large building on your right. The entrance is around on the West side. Parking is available on both sides. Loading for table holders is at the rear of the building or on the east side.

TRICKS OF THE TRADE by Wendell Fox

Over the years that I have MADE knives I have picked up several tools and tricks that are never listed on a list of what is needed for a new knifemaker. Every knifemaker has his or her bag of tricks some are helpful some are humorous, but all are part of the trade. Here are some of mine:

1. **SOUND.** A sound system with enough power to be heard over the grinder. Should be wired into the main light switch or VERY NEAR IT.
2. **STATION OR TAPES** That you like. Delta blues or early rock sure make hand sanding easier.
3. **COFFEE OR BEVERAGE.** Should be placed near leak in your vacuum system. Buffalo horn and stag really zip up a cup of coffee.
4. **TAPE.** Black, duct, masking for the cuts a knifemaker never gets.
5. **SUPER GLUE.** All kinds of uses, also works good on finger tips that come in contact with grinding belts.
6. **PASTE SODDEN FLUX.** Works great for finger tips when you don't use a push stick and your steel suddenly gets hot.
7. **SMALL ADJUSTMENT TOOL.** Four pounder works great.
8. **BENT COAT HANGER.** For digging small parts out from wherever the buffer tossed them if part can be found.
9. **DIRTY RAG.** No matter how many clean rags or towels you have this is the one you grab when you clean your glasses.
10. **UNDERSTANDING WIFE.** THIS IS THE MOST IMPORTANT OF ALL. If you don't have an understanding wife, you may as well find another way of life.

The Artistry Of It All by Merle Spencer

At a show I spot a particular knife on a table. I pick up the knife and look at it. Many thoughts flow through my mind, and I become conscious of a certain excitement. Words that apply here are curves, lines, graceful, balance, feel, feelings, heft, side profile, vertical profile, taper, width, length, thickness, shape beauty and probably more.

Some knives give us feelings that others don't. Some attract us and others do not. Other knives are beautiful to some and not to others. A few knives are practical and not even attractive in the esthetic sense. I like the attractive ones.

One writer said that every part of a knife should be a curve. Perhaps this is the thing that builds the beauty. Many of us don't even use our knives, but just look at them and talk about them. But in handling a knife, looking at it from all aspects and appreciating how it feels in the hand, we are conscious of many more characteristics that make the knife desirable. Graceful may be the word that fits here. We get pleasant feelings in noting the taper of the blade and the way the lines of the blade and bolsters blend into the handle. The enticing reverse swing of the lines that run from the belly of the handle out to the end of the bolsters or guard beckons a gentle run of a finger over the smooth swell and dip. There's another term, smoothness. That's a major part of what makes the knife attractive.

When I'm working on a knife I often ask my wife, Janie, to critique what I've done so far. She is very conscious of line, shape and balance, and how all these work together to give the desired result, as shows up in her own art. She doesn't try to be nice and merely nod, but tells what needs to be done. It's sometimes not very flattering to me; but when I accept her suggestions, something



very pleasing to the eye results. I ask her to critique my engraving, too.

She'll say something like, "Where does that line lead? Is it a graceful curve all the way through the knife?" Or "What are you trying to show here?"

One thing she says has been very helpful for a long time, even though I didn't understand what she meant at first. I'd be showing her a knife that was looking pretty good to me, with a trial polish, even though I knew it was far from finished. I'd ask her questions about it; and she'd say, "Don't fall in love with it."

I finally got it! You've been working on this thing, maybe for months; and now it really pleases you, and as some makers say, some of your soul has gone into it. Here it is looking so nice, even though you know it's not really finished, you hate to scratch it up again and continue. There's the danger, and I've been there more than once. Just recently I didn't work on a knife for two months because I thought it was so pretty. A few days ago I taped the blade and bravely started sanding on the handle. It looks terrible, but I know it will soon be beautiful again -- and finished.

An Unusual Forging Demonstration



This year our forging demonstration will be Sunday starting at 11:00 AM. Raymond Richard, Gresham, OR, will conduct this demonstration and suggested that this year, instead of forging a knife, he forge a tomahawk. Ray is among the few that have mastered this art. Ray suggested that he will make the tomahawk to completion while doing this demonstration. This seminar should be very interesting to the spectators as he will be moving a lot of steel in a very short amount of time.



Metallurgy Presentation

Crucible Steel will be at our April Show. Representing them will be **Dick Barber** who has consented to give a presentation to anyone interested in basic metallurgy. The topics may include why steels harden, basic ferrous metallurgy, corrosion resistance, heat treatment, tool steel and how alloys are designed or other areas on interest.

This presentation will start on Friday, April 08 at 9 AM. The Show opens to members and table holders only at 10 AM so there will be no conflict. Anyone is welcome to attend this meeting. Come one, come all. The talks will be no charge and will be tailored to the response of the audience. Sign up is not required. Coffee will be available.

This seminar will be held in Meeting Room 4 which is located at the South end of the building. **Entry will be through the doors in the Southwest corner of the building** and no entry beyond the meeting room will be allowed.

Make sure you plan on attending this informative and educational event.

Cut-toon



THE KNIFE by Tedd Harris

He got it in a trade with a kid down the road. It was an old knife when he got it. The kid said he found it, and he already had one of his own, so he was willin' to trade the old knife for a pup from Queenie's new litter.



The knife was kinda like Queenie's pups. You cud tell they wuz dogs, cuz they had the basic shape of dogs, but no tellin' what kinda dogs. Queenie herself was a question mark, and no telling which of the dogs in the neighborhood had been with her.

The knife wuz like that. It looked like a knife, but you'd have to be inventin' if you called it a KaBar or a Case or a Robeson, cuz there wuz no plain mark on it to declare who made it. That didn't bother Luke none, cuz he hadn't had a knife of his own before, and he wuz plumb tickled to death jest to reach down into his pocket and close his fist around his knife.

Now, I wouldn't want to mislead you. Luke thought a lot about his knife, like what he was going to name it, and what he was going to be able to do with it. He just didn't care who made it. Fact is, he really didn't know much about knives. His paused to have one. He'd heard ma tell about the neat things he could do with it, like cut willows to make fishin' poles, take out splinters, trim roses, cut dead flowers, skin squirrels, clean fish, cut up chickens fer fryin', open feed sacks, repair harness, shape a canoe paddle or ax handle, trim his toenails and fingernails, whittle pegs, slice bacon, core and peel an apple, slice cantaloupe and watermelon, carve spoons, skin and clean a deer and cut up the hide to make things that were needed--why a body cud go on all day about making dog collars and carvin' things, useful things, used ever' day.

But his pa was gone, died a couple a years back. It wuz just Luke and Ma now. Luke had come home excited when he had made the deal to swap for the knife. His ma'd been pleased he'd been able to get rid of one of the pups. She wuz even glad he got a knife, but she got a funny look in her eyes when Luke showed it to her. He'd asked her whut was wrong, but she just said "nuthin'." Luke could see tears in her eyes, though. He kinda figgered it had somethin' to do with how the knife reminded her of Pa.

Luke took his knife out to look at it real good after supper. The dark bone handle wuz chipped on one corner and wuz real slick,

like it had been carried and used a lot; but it still had some little dimples in it. On the other side was a piece of metal that looked silvery like. He looked at it and saw some scratches in it, like it maybe used to have somebody's name scratched on it; but he couldn't make it out.

He opened the blades and saw that they were well used and had been sharpened a lot. He checked the edges to see how sharp they were, and wuz surprised to find that they were still pretty sharp. He felt relieved, because he hadn't been very good at keepin' Ma's kitchen knives sharp. But he decided right then and there that he wuz gonna work hard at learnin' how to do it right. His ma wuz alluz askin' him to try to get her knives sharper, but he hadn't tried very hard before.

Before he went up to the loft to bed, Luke went to tell his ma good night. She said, "Luke, let me see your knife again," so he pulled it out of his pocket and gave it to her.

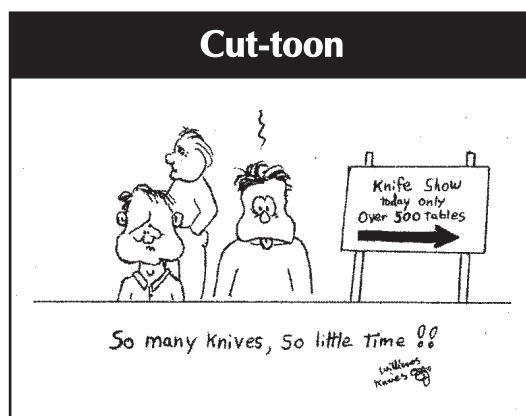
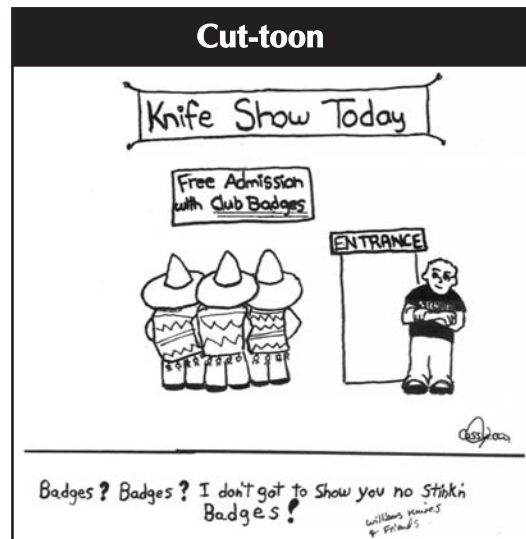
He asked her if she could make out the name on the metal part on the handle. She had started tearin' up again, but blinked back her tears and said, "No, it's too worn, but I know what it used to say."

"You do? How could you know? I just brought it home today."

"Oh, Luke. I know this knife. Your pa lost it just before he died. He scratched his name, Jim, on it right after he got it when he was a boy."

"Then that is what I'll name it, for Pa. And I'll take real good care of it and keep it sharp, like Pa did. And I'll keep your knives sharp, too."

"Good night, Ma."



Contributions

Many companies and individuals contribute merchandise and items to the Oregon Knife Collectors. These items are used for door prizes, display awards or our special raffle. These contributions add to the success of the Oregon Knife Show.

The following is a list of the people and companies that have made donations to the Oregon Knife Collectors Association 2005 Show:

Ron & Patsy Beck
Boker USA
Buck Knives
Seth Cosmo Burton
Coast Cutlery
Columbia River Knife & Tool
Joe & Ruth Cooley
Bryan Crow
Cutlery Shoppe
Excalibur Cutlery
Frost Cutlery
Gene Martin - Provision Forge
Tedd Harris
Kershaw Knives
K & G Finishing Supplies
Knife World Publications
Leatherman Tool
Gary Little
Moore Maker Inc
Northwest Knives & Collectibles
Bob Patrick - Crescent Knife Works
Ed Schempp
Mike Silvey
Smokey Mountain Knife Works
Spyderco Knives
Jack Squires
John Yashinski
Lone Wolf Knives

Display Award Knives

The blades that were ground at the April 2004 grinding competition were used to make up the display award knives for the April 2005 Show.

The following are the people that have so graciously finished these blanks:

Seth Cosmo Burton - Salt Spring Island BC - E03
Matt Cook - Portland OR - V09
Larry Criteser - Eugene OR
Ray Ennis - Ogden UT - J11
Tedd Harris - Hillsboro OR - S03
Todd Kopp - Apache Junction AZ - J17
Gary Little - Broadbent OR - R05
Gene Martin - Williams OR - Q10
Don Norris - Tucson AZ - J18
Ole Olson - Springfield OR - Q04
John Sevey - Gold Beach OR - F07
Matt Whitmus - Ephrata WA - M08
Craig Morgan - Eugene OR - P05 display stands
Jerry Whitmore - Oakland OR - A15 engraving
Wayne Morrison - Cottage Grove OR - X07 coordinator

State - Federal - Postal Laws

State -Oregon's state knife laws were revised in 1999. Here are key sections of the current laws. For links to the complete text, and for other U.S. state knife laws, visit www.knife-expert.com

166.240 Carrying of concealed weapons. (1) Except as provided in subsection (2) of this section, any person who carries concealed upon the person any knife having a blade that projects or swings into position by force of a spring or by centrifugal force, any dirk, dagger, ice pick, slungshot, metal knuckles, or any similar instrument by the use of which injury could be inflicted upon the person or property of any other person, commits a Class B misdemeanor.

(2) Nothing in subsection (1) of this section applies to any peace officer as defined in ORS 133.005, whose duty it is to serve process or make arrests. Justice courts have concurrent jurisdiction to try any person charged with violating any of the provisions of subsection (1) of this section. [Amended by 1977 c.454 §1; 1985 c.543 §2; 1989 c.839 §21; 1999 c.1040 §15]

[Note: The phrase "by centrifugal force" is often interpreted to apply to any folding knife of which the blade can be "thrown" open while holding on to the handle.]

* * *

166.270 Possession of weapons by certain felons. (1)... firearm... (2) Any person who has been convicted of a felony under the law of this state or any other state, or... under the laws of the Government of the United States, who owns or has in the person's possession or under the person's custody or control any instrument or weapon having a blade that projects or swings into position by force of a spring or by centrifugal force or any blackjack, slungshot, sandclub, sandbag, sap glove or metal knuckles, or who carries a dirk, dagger or stiletto, commits the crime of felon in possession of a restricted weapon...

* * *

PUBLIC BUILDINGS, INCLUDING SCHOOL BUILDINGS [excerpt]

166.360 (5) "Weapon" means: (b) Any dirk, dagger, ice pick, slungshot, metal knuckles or any similar instrument or a knife other than an ordinary pocket knife, the use of which could inflict injury upon a person or property...

166.370 (1) Any person who intentionally possesses a loaded or unloaded firearm or any other instrument used as a dangerous weapon, while in or on a public building, shall upon conviction be guilty of a Class C felony.

* * * * *

Federal -United States Code, TITLE 15 -COMMERCE AND TRADE, CHAPTER 29, Section 1242. Whoever knowingly introduces, or

manufactures for introduction, into interstate commerce, or transports or distributes in interstate commerce, any switchblade knife, shall be fined not more than \$2,000 or imprisoned not more than five years, or both.

As used in this chapter -

(a) The term "interstate commerce" means commerce between any State, Territory, possession of the United States, or the District of Columbia, and any place outside thereof.

(b) The term "switchblade knife" means any knife having a blade which opens automatically -

(1) by hand pressure applied to a button or other device in the handle of the knife, or

(2) by operation of inertia, gravity, or both.

Exceptions... (3) the Armed Forces or any member or employee thereof acting in the performance of his duty... [Note: this exception does NOT exempt sales to members of the armed forces. It only exempts carry of issued knives across state lines by Armed Forces personnel while on duty.]

Postal -United States Code, TITLE 18, PART I -CRIMES, CHAPTER 83, Section 1716. Injurious articles as nonmailable... [including] (g) All knives having a blade which opens automatically (1) by hand pressure applied to a button or other device in the handle of the knife, or (2) by operation of inertia, gravity, or both... (h) Any advertising, promotional, or sales matter which solicits or induces the mailing of anything declared nonmailable...



OREGON KNIFE COLLECTORS ASSOCIATION

BOX 2091 • EUGENE, OR 97402

MEMBERSHIP APPLICATION

Name(s) _____

Mailing Address _____

City _____ State _____ Zip _____

Phone: Eve (_____) _____ Day (_____) _____ Date _____

* Collector * Knifemaker * Dealer * Mfr./Distrib. * Other _____ Email Address _____

OKCA membership includes newsletter, dinner/swap meetings, free admission to OKCA shows, free OKCA Winter show tables, right to buy OKCA club knife.

__ Start/ __ Renew my/our OKCA membership (\$20 individual/\$23 family) \$ _____



OKCA Free Classified Ads

Free classified ads will run up to three issues and then be dropped. Available only to paid members. Write your ad on anything you have handy (except balloons) and mail to the **OKCA, PO Box 2091, Eugene OR 97402**. The number and size of ads submitted by a single member will be accepted or excepted dependent on available space and the mood of the editors.

WANTED: I am a collector of Ek knives. I have limited my collecting to those models made during WW2 and Vietnam periods. I am always interested in purchasing additional pieces including original sheaths; silent partner books and other vintage advertising items. Contact Richard Schechner P.O. Box 181923 Coronado, CA 92178 (619) 437-0564; email: rgs522@san.rr.com

Wanted to buy: Folding bowies Larry Hogan 253 927 3909 email rhogan39@net-venture.net

Books on US Military Knives and Government Reports. Send \$2.00 for a list of over 300 declassified govt. reports and current listing of military knife books in stock. Knife Books - PO Box 5866, Deptford, NJ 08096 or free via e-mail at trz@mcsystems.net.

Wanted - Folding bowies, no Pakistan. Larry Hogan (253)927-3909 email Rhogan@net-venture.net

Knife Maker's Vise - Due to the weight of the darn things, I will be bringing a limited number of the knifemaker's vises (the ones with the pool ball handles) to the April Show. If you would like me to bring one especially for you call, write, fax, email, telepath, yell or somehow let me know and I will gladly bring it to you. They are currently

selling for \$150.00 and as the price of steel continues to rise this may not last. Anything paid for before the Show will get this price and will save \$20.00 or so for shipping. And.....you choose your own balls! Bob Patrick 816 Peach Portal Dr Blaine WA 98230 (604)538-6214 Fax (604)888-2683 email bob@knivesonnet.com

Throwing Knives - Anyone wanting to pre-order Pierce Arrow, Vanishing point of the new Claw-Z throwing knives please contact Bob Patrick. I will be happy to bring them to the April Show for you. See Knife Maker's Vise for contact info or www.knivesonnet.com

Alpha Knife Supply - Providing knife makers with the highest quality materials at excellent prices. Visit our website at www.alphaknifesupply.com and browse through over 65 different types of wood, carbon fiber, mosaic pins, talonite, titanium, timascus, superglue, Brownell's Acraglas, blade steels, etc. Almost every piece of wood has a photo link on our website. We are continually expanding our knife making supplies inventory. Most recent addition is series of Knifemaking DVDs by Gene Osborn, Johnny Stout, David Broadwell and Custom Knife Sheath Making with Chuck Burrows. Gift certificates are available. You can reach Chuck, Brenda and Jessica Bybee @ (425)868-5880. Look forward to seeing you in April at the Oregon Show.

The Bowie Knife": Unsheathing an American Legend by Norman Flayderman. 512 pages, over 260 color plates, hard cover. This book covers the fact, fiction and folklore of the world's most famous fighting knife. Only \$79.95 plus \$5.00 shipping. James D. Hayden Bookpeddler, 88360 aCharly Lane, Springfield OR 97478. Check or Visa/MC orders (541)746-1819. Info email jhbkdrlr@pacinfo.com

KNIFE LAWS on-line. Federal, state, local. <http://pweb.netcom.com/~brlevine/appr-k.htm> Bernard Levine (541)484-0294 <http://www.knife-expert.com/>

Official Scout Blades a new book by Ed Holbrook 112 pgs. Boy Scouts, Girl Scouts, Cub Scouts, and Camp Fire Girls. Pocket knives, sheath knives, axes, 99% complete from 1910 to date + price guide \$25.00 + \$3.00 postage Ed Holbrook 12150 S Casto Rd Oregon City OR. 97045

Collectible Knives of Finland by Lester C. Ristinen. 176 pages of Finnish knife history, factory and cottage. Knife catalogs from the 1920s to present. 40 pages with color and introductions to makers of today. \$40.00 + \$3.00 postage. Les Ristinen 17533 Co Hwy 38 Frazee MN 56544

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The Knewsletter
Oregon Knife Collectors Association
PO Box 2091
Eugene, OR 97402

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OKCA Cutlery Demonstrations

30th Annual Show - April 9 - 10, 2005

All the demonstrations will take place in Meeting Room #3 or #4 which are located in the rooms to the right (South) of the Show Entrance. Demonstrations will start promptly at the specified times. These demonstrations are designed to be highly educational and entertaining and are presented to show the many facets of our interest in cutlery and cutting tools.

Saturday

The Art of Scrimshaw - Bob Hergert (X15)	10:00
Balisong Knife Exhibition - Chuck Gollnick (A07)	11:00
Martial Arts and Edged Weaponry	12:00
Knife Sharpening - Murray Carter (T01)	1:00
Wood Carving - McKenzie Carvers (A22)	2:00
Flint Knapping - Making Stone Tools - Martin Schempp (V11)	3:00
Sharpness & Performance Seminar - Wayne Goddard (N10)	4:00
Blade Grinding Competition - Sponsored by True Grit (Y10)	Morning
Wood Carving (At table P04) - Dory Silva	All Day
Wood Carving (At table A22) - McKenzie Carvers	All Day
The Art of Engraving (At table A15) - Jerry Whitmore (A15)	All Day

Sunday

Sunday Morning Chapel Service - Howard Hoskins (U12)	8:00
Forging a Tomahawk - Raymond Richard (V07)	11:00
Wood Carving (At table P04) - Dory Silva	All Day
Wood Carving (At table A22) - McKenzie Carvers	All Day
The Art of Engraving (At table A15) - Jerry Whitmore (A15)	All Day

The number & letter following each name is the Show table location.

