



KNEWSLETTER IN A KNUTSHELL



- ✓ Keeping Our Sky Safe
- ✓ Dick & Jane Randalls
- ✓ Custom Competition
- ✓ Shipping Knives to the Show
- ✓ Sharp Competition
- ✓ It's Show Time (information)
- ✓ French Laguiole Knife

Our international membership is happily involved with "Anything that goes 'cut'!"

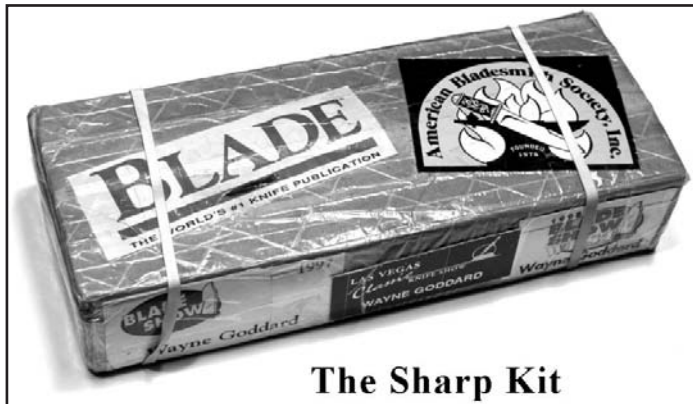
February 2004

KEEPING OUR SKY SAFE (The Curious Case of the Dangerous "C" Clamp, and Other Stories)

By Wayne Goddard

Do you remember the good old days when it was possible to get on an airliner and carry a pocket knife?

I've not been without a blade in my pocket from the time I was a small boy. I started "carrying" young, and I've got the scars to show



The Sharp Kit

proof of my sharpening ability starting at the age of about seven. A lifetime attachment to man's most basic tool causes it to be real hard on my mental condition to be "unknifed." How can I fix anything without my Swiss made pocket tool kit? How could I survive a crash landing in the wilderness without a knife? It's a great hardship for me to be without a knife. However, it is worth my mental distress if it helps keep our nation safe from terrorism via aircraft.

I'd like to share some interesting times with security check in stations during our travel to knife shows. It was the late 70's and I had a plane change in San Francisco on my way home from Kansas City and the Knifemakers' Guild Show. The seating was open and seeing an open seat next to one of my customers from Eugene, I sat down beside him. An elderly lady was in the window seat, my customer in the middle and I was in the aisle seat. There was a delay in our departure time so we were talking about knives and such. He reached in his pocket and pulled out one of my pocket skinner models that was several years old. I happened to have a smaller one of the same model in my pocket. As we passed the knives back and forth and discussed their merits, the lady in the window seat grew more and more agitated. She finally exclaimed, "I don't believe it, they took my knitting needles away from me and you two are playing with knives." The "what's OK and what's not OK" seemed a bit odd.

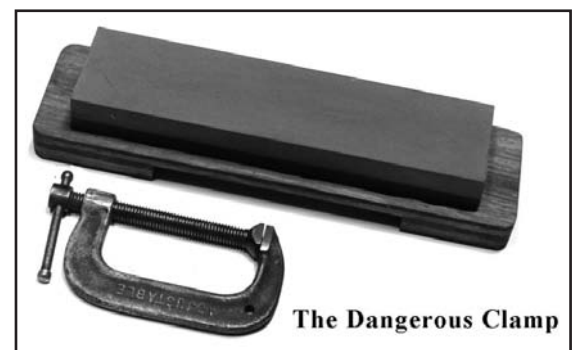
It was early '80's when Phyllis and I were returning from the Knifemakers' Guild Show in Kansas City. We got off in Wichita to

visit relatives. After several days of visiting we were boarding our plane to Denver to connect on to Eugene. My briefcase flunked the scan because it had "knives" in it. Following the physical inspection they told me I had to put a small fixed blade knife in my luggage. I asked the reason and was told that Wichita had a law that no fixed blade knives were to be allowed on airplanes. That knife was totally legal from the federal laws at that time. The knife in question had been retired after I carried it long enough to wear the original 3" blade down to around 2-inches. It had a sheath with a clip on it, and it had been carried on the document pocket in my brief case for at least six years. It had been through most of the larger airports in our country, and not once been questioned.

I had time to return to the United Airlines check-in station where a nice man helped me put the little knife in a suitcase, and we returned to board the plane. The silly part about this story is that I was allowed by the security folks to carry on folding knives that had longer blades than the fixed blade that was illegal. You see, there was only the law about fixed blade knives. Somehow a fixed blade had become more dangerous than a folding knife. Very strange indeed.. I had a good laugh when our breakfast was served. On the tray with the omelet was a cute set of stainless steel tableware that included a pointed, serrated "eating" knife. We all know that knife would never have been considered as a weapon by some bad person. I believe "go figure" is an appropriate reaction.

It was about that same time period when I had a layover in Memphis. I was returning from one of the first BLADE shows in Cincinnati. After looking around the airport I headed for the departure gates. Above the security station was a large sign, "NO KNIVES BEYOND THIS POINT." I stuck my hand in my pocket to see if my favorite Victorinox was present, and it was. Wondering what to do I decided to just go ahead and ask the lady at the inspection station about it and what I could do with it. When I showed her the innocent looking red handled knife, she replied, "Oh! Those are O.K."

She had just declared a knife a non knife and isn't that interesting



The Dangerous Clamp

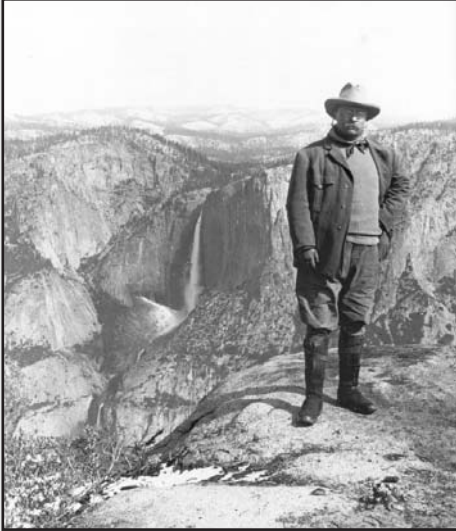
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Knotes on United States Military Edged Cutlery

by Frank Trzaska

T.R. Finally Got It

It's about damn time! Theodore Roosevelt was finally awarded the Medal of Honor for his actions in Cuba. Now there is a man's man. Soldier, Statesman, Adventurer, Writer, Naturalist & Conservationist he did it all. In



those final hours of the presidency when Bill Clinton signed all those pardons, he also signed the approval for the Medal of Honor. At least he got one right. This award places the Roosevelts, Theodore and Theodore Jr., as the second set of father and son recipients along with the MacArthurs, Arthur and Douglas. Unfortunately neither of the Roosevelts were alive to receive their medals, as both were awarded posthumously. It has often been speculated as to whether or not that charge up Kettle Hill, in the San Juan hills, was led by a sword wielding Roosevelt or a Collins machete wielding T.R. As most of the equipment and horses were not transferred to Cuba due to lack of shipping space, it is just a thought. Hey we had to throw some knife stuff in here. Just a little known fact to go with the Spanish American War, of the 2,985 men who died in the conflict, a full 2,621 died of disease such as malaria and yellow fever. Prior to Dr. Walter Reed finding the cause and the cure for these ailments, disease was the major cause of death in war, not bullets.

The full citation is as follows: *The President of the United States of America,*

authorized by Act of Congress, March 3, 1863, has awarded in the name of The Congress the Medal of Honor to LIEUTENANT COLONEL THEODORE ROOSEVELT UNITED STATES ARMY for conspicuous gallantry and intrepidity at the risk of his life above and beyond the call of duty: Lieutenant Colonel Theodore Roosevelt distinguished himself by acts of bravery on 1 July, 1898, near Santiago de Cuba, Republic of Cuba, while leading a daring charge up San Juan Hill. Lieutenant Colonel Roosevelt, in total disregard for his personal safety, and accompanied by only four or five men, led a desperate and gallant charge up San Juan Hill, encouraging his troops to continue the assault through withering enemy fire over open countryside. Facing the enemy's heavy fire, he displayed extraordinary bravery throughout the charge, and was the first to reach the enemy trenches, where he quickly killed one of the enemy with his pistol, allowing his men to continue the assault. His leadership and valor turned the tide in the Battle for San Juan Hill. Lieutenant Colonel Roosevelt's extraordinary heroism and devotion to duty are in keeping with the highest traditions of military service and reflect great credit upon himself, his unit, and the United States Army. Well Said.

Stars in Blue

Just in case you were wondering about when the stars appeared on the American flag.....

13	1777	33	1849
15	1795	34	1861
20	1818	35	1863
21	1819	36	1865
23	1820	37	1867
24	1822	38	1877
25	1836	43	1890
26	1837	44	1891
27	1845	45	1896
28	1846	46	1908
29	1847	48	1912
30	1848	49	1959
31	1851	50	1960
32	1858		

Phonetics

If it sometimes sounds like military speak is all in code, this is the secret decoder. The Phonetic Alphabet. Yes that is the correct phonetic spelling of ALFA to prevent mispronunciation of Alp and Ha. Isn't it punny that phonetic isn't spelled fo-net-tick-lee. Now take every military like sentence or item name you have ever heard and say it backwards. There you have now broken the code. ALFA BRAVO CHARLIE DELTA ECHO FOXTROT GOLF HOTEL INDIA JULIET KILO LIMA MIKE NOVEMBER OSCAR PAPA QUEBEC ROMEO SIERRA

TANGO UNIFORM VICTOR WHISKEY
X-RAY YANKEE ZULU

Now how about the old one.

ABLE	NAN
BAKER	OBOE
CHARLIE	PETER
DOG	QUEEN
EASY	ROGER
FOX	SUGAR
GEORGE	TARE
HOW	UNCLE
ITEM	VICTOR
JIG	WILLIAM
KING	X-RAY
LOVE	YOKE
MIKE	ZEBRA

Before somebody says I am wrong, these were the most commonly used ones, also present during WW II were: CAST HYPO INTER NEGAT OVER PREP

NASA Knives

In a recent conversation with a fellow collector, the topic of astronaut knives came up. Well known is the Randall Astro knife and its presence on the earliest manned



flights. Recently Gus Grissom's knife was recovered along with the space capsule lost all those years ago. The topic went to what happened in all those years in between. Although I can't seem to get a definitive answer from NASA, I can cover some of the items they have used. A capsule mounted knife was agreed on, and NASA turned to W.R. Case & Sons to provide them with the machete. Produced with the white poly handle, this was the next knife in line for NASA. After the Apollo fire every item in the capsule was tested for flammable tendencies, among which were the production of toxic gases. The handle on the machete was changed to aluminum. Scabbards were not supplied with the machetes as this part was fabricated by NASA to custom fit the hatch door mounting.

At first they used a fiberglass like skeleton scabbard that was later changed to an all aluminum affair. The machete was not for

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OKCA Knews and Musings

ibdennis

Ship Your Knives To The Show

There is a detailed article in this issue on an option to bypass the airport snarl and get your knives here. We have laid the groundwork and hopefully this will appeal to some of the long distance travelers.

The Saturday Nite Social.....

O.K. - It has been decided for sure. There will be a social at 6 pm. This will be a one hour event and NOT a dinner. Appetizers will be available to stave you off until your real dinner which might be at any of the places listed below. A no host bar will be present for those that need it. The purpose is a true unwind social, coupled with a short program to announce the display award winners and the custom knifemaker winners. There should be no excuses for the absence of the displayers or winners at this event.

June Morrison is going to put this event together so you can be sure it will be top notch. There will be a small door charge to help offset costs, and these tickets can be purchased when you get to the Show. The amount has not been determined.

Knife Performance Competition....

Please review the section in this Knewsletter about entering the cutting knife competition. You can make that knife now and be ready for the big event. The rules and levels of testing are laid out so practice, practice, practice. The paper cut is a qualifier so go out and buy yourself a couple of pads of yellow lined paper and cut paper until you have it right. I would really like to see a great turn out for this event. Sign up at the Show, but you can let us know early if you like.

Eateries

Elayne and I were having dinner the other night at one our favorite restaurants in the Eugene area. We were thinking about people who come to our town and have no idea where they should dine should they want to experience a touch of Eugene. So we decided to add our two cents as to what might be good for us that might be good for you. The place is the **Hillside Grill** which is north of Eugene in Coburg. Their baby back ribs are to go to heaven for. They have other fine dining items on their menu too.

So for what we call **fine dining** may we suggest: The Valley River Inn (Sweet Waters) - Willie's on 7th Street - The Oregon Electric Station - Outback Steak House - Excelsior Café - The Waterfront. **Oriental:** Ocean Sky - China Sun Buffet - **Mexican:** Nacho's - Tio

Pepe. **Italian:** Mazzi's - The Olive Garden - Ambrosia. **Seafood:** McGrath's Fish House - Rose & Thistle - Fisherman's Market. **Family Fare:** G. Willicker's. And for ole fashion hamburgers we recommend Buddy's Diner, a step back in time. **Breakfast:** Robinson's - Ye Olde Pancake House on W. 11th. **Specialty:** Jung's Mongolian Grill.

We are planning on having maps to the locations at the Club table during the Show. For the early planners, email us for information. If you do visit any of these places, tell them you saw the recommendation through the Oregon Knife Collectors. Let everyone know we are in town.

French Laguiole Article...

The article on the French Laguiole knife was published in the Oregonian which is a Portland based newspaper. Tedd Harris sent it to us for publication as he felt it was extremely interesting and informative. Getting approval was not an easy task, but Tedd pulled it off. We typically do not print anything that isn't original to our organization, but we made an exception this time. Enjoy.

Rent a case for the Show....

Can't figure out how to have your knives displayed and secure at the Show? **Bryan Christensen** makes 24x30x2 lockable wood display cases just for our Show. See the ad in this Knewsletter and get your reservation in before they are all gone. These are quality made cases that will make your knives sparkle. Don't haul a case across country when you can rent one here. Also do not count on one being available when you arrive at the Show, reserve one in advance.

I am pleased when.....

Members have such faith in our group that they sign up for membership for years in advance. This month we had **Jack Mallory** and **John Fullen** join the 2008 club. They have now joined the ranks of **Boris Dunkel, Robert Golden, Jack Squires and Wayne Voth**. Thank you for your show of support. Makes me feel like the organization is doing it right.

The Vallotton Club Knife for 2004.....

Almost sold out. Or for that matter may be sold out. And that is a firm maybe. I haven't sorted out the ordering of these knives yet but according to the totals we are sold out. But not sure. So if you want one, you better inquire as to the status and get your name on a wobbly list if one exists when you read this. Is this clear? If not....talk to elayne.

Other events during the April Show.....

Just to let you know.... there are several other events on the same weekend as our Show. There will be the *Piccadilly Flea*

Market, Collectors West Gun Show, the Gem Faire, Oasis Indoor BMX and Friends of the Library Book Sale. And all within walking distance. Our world famous Hult Center will be having a ballet and song concert so check out the Internet if this appeals to you. Do a google on "Hult Center."

Where B U laying your head down....

Now is certainly not too early to be thinking about places to stay when in Eugene for the April 2004 Show. Our best recommendation is the **Valley River Inn**. It is located along the Willamette River and is a scenic treat. And for those that like to shop til they drop...the Valley River Mall is a three minute stroll from the Valley River Inn. I checked the other day and reservations are filling up fast. Why not treat yourself right and enjoy one of the best places to stay in the country? And at affordable Show rates.

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.

The Red Lion - (800)Red Lion - (541)342-5201 - Not far from the Show and a great place to stay. Mention the Knife Show for the special rates.

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.

Say the words--the Oregon Knife Collectors--and you will get the special rate; and it helps to promote our Show.



The Seek-re-tary

Report

by elayne

The January meeting was held at G. Willicker's Restaurant, Eugene, OR January 8, 2004. **Wayne Morrison** gave the committee report for the display award knives. All the knives from the 2003 grinding competition have been forwarded to the makers who will complete them for the 2004 Show. The grinding competition for the 2004 Show will be coordinated by **Larry Criteser**.

Dennis stated that we still have tables available for the 2004 Show. Not all tableholders have renewed their table for 2004. This is the first in a long time we have not been sold out at December 15.

Many thanks were expressed to **Michael and Barbara Kyle** for the outstanding job at the Christmas show and potluck. Their efforts were very obvious and a successful show was the result.

With the exception of Michael Kyle, all the current officers had expressed a desire to serve another term for the OKCA. John Priest was nominated to replace Michael as Master-at-Arms. A motion was seconded to

reelect the current officers and add John Priest to the ticket. By unanimous consent it was passed.

Thank you, everyone, for your vote of confidence in the Board of Directors for the OKCA.

See you at the February meeting, February 12, 2004, at G. Willicker's Restaurant, Coburg Road, Eugene OR.



IT IS SHOW TIME ONCE AGAIN

ibdennis

Over the years I have traditionally shared my views on sales and selling especially geared to the Oregon Knife Show. My thoughts were to generate techniques and styles in order to better help one sell their products. This year will be the short version. Instead I will post the old articles on our web site for those that want to take advantage of these selling ideas. I have also included a great article on the subject by Jim Schick. Go to www.oregonknifeclub.org and then go to the site map page. There you will find an Acrobat file titled Sales 101 articles.

The attitude of the membership and those that work the Show is what makes our Show great. This is a fun event and constantly keeping this in mind perpetuates the up spirit. Remember also that meeting people on the eye to eye level is

important to sales and sharing information. There is only one person at the Show that is allowed to be a grump. Anyone that wants the jawb can take it from me. More reasons to not be a grump. Be interested in your customers and listen to what they are saying. Try that again.... Listen to what they are saying and not what you are saying. Factual information goes miles, and the rear end of the bull only goes straight down. Smells bad too.

You now have your membership cards. Those that are table holders will get their Show badges when they arrive at the Show. Friday is a members only day. The best of the three I think. Cover your tables; leave early; wander about; get that early bird special; have fun; talk shop with those that have a serious interest; and enjoy. Identification cards and badges are mandatory. NO ONE is allowed in before 10 am unless authorized by the Show Chairman. Sneak in early and we will delay the opening of the Show that much longer. And we will tell everyone who you are.

Membership will be renewed only after 2 pm on Friday. Now that was a wasted sentence considering that this Knewsletter is only going to paid up members. But if you know someone that forgot.... let them know.

Tableholders: There will be no signs on the main body of the floor that rise above your head. There will also not be any risers added to tables to make tables higher than the rest. For safety reasons there will be no items that protrude into the aisles. Sword people have a slight problem here which they must solve themselves. There is limited space behind the tables so please keep the whole family from camping there. Security is provided, but a Show this size is impossible to police from the "good-for-naughts" and the "Ne'er-do-wells." Arrange your tables such that any changes can be easily detected. Watch, watch, and watch again. Please let this be the year when I do not hear of a single theft.

Members: Enjoy and remember the rules of knife etiquette when roaming the Show.

*Do not handle knives without permission.


*Do not touch the blade or the edge of any knife offered or displayed as a collector's item.

*Do not wipe off the blade of a knife. Let the exhibitor do it.

*Do not open more than one blade of a folding knife at a time.

*Do not block a sale table if you are only "window shopping."

*If you have brought knives to trade or sell, obtain permission before displaying them at or in front of someone's table.

*Please do not interrupt or comment on any transaction. 



Dick and Jane Randalls

by Jim Schick

As the title states, this article contains a little basic information on *Randall Made Knives*. Mr. "Bo" Randall started the company in 1937. Sadly, he passed away in 1989. It remains a family business with his son, Gary, at the helm. Gary's son, Jason, has now worked in the business for several years and will likely assume the reins when Gary eventually (?) retires.



To dispel a couple of Randall myths: #1: I love it when someone tells me "Bo Randall *personally* made this knife for me just before he passed away." Unless the person purchased the

knife in the very early years of the company, that probably didn't happen. Mr. Randall employed highly skilled employees shortly after founding the company. Myth #2: The waiting period for a new Randall is just "hype" fostered by knife purveyors. Wrong again! The demand continues to grow, lengthening the delivery time. The current wait is 42-43 months. If you don't believe *ME*, call the shop and ask them! This is due to exceptional workmanship, a *tremendous* product and a reputation for quality built over six decades.

The first Randall made knives were hunting knives which closely resembled today's Model 3. When World War II began, Bo began making the now world famous Model 1 "fighting knife", soon followed by the Model 2 stiletto. In the current catalog there are 34 models of knives, as well as eight "non-catalog" models. Randall has also produced three miniature models. Each authorized Randall dealer is permitted to market a dealer special which is designed by the dealer and sold exclusively through their shop. The Randall Knife Society has also marketed four special edition models in the past few years. It is estimated that with the various models, blade configurations, types of steel, assorted guards, handle materials and shapes, collars, spacers and butt caps/plates and sheaths, you could make over 1,000,000 *different* Randall knives.

I've been buying/selling/collecting Randall knives for over 15 years and am always amazed at the demand for all the models. I estimate more than 50% of the Randalls I sell are never used, just collected. The buyers that do use them *LOVE* them. Many times I've had a buyer return to me with a hunting/outdoor friend and say "Here's the guy I got *MY* Randall from," and the friend buys one too... because he's seen how they perform.

If you're looking for a high quality knife for using or collecting, I recommend a Randall.

(Jim Schick can be found at the Oregon Knife Show this April at table I-14) 

For many years we have had a rope cutting competition on the Sunday afternoon at the Show. It is with a great deal of regret that we announce we will no longer have this event. We wanted to have an event that would challenge the sharpness and functionality of a knife but would be safe and creative. Martin Brandt, Dave Rider and Wayne Goddard have come up with several methods to test a knife and provide an audience with an interesting, entertaining and informative session.

The competition will be open to table holders, and some special thought should go into the creation of a knife that will be able to perform in the events laid out.

Knife Sharpness Competition

The idea is to test the knife in a series of different cutting challenges.



Rules:

Wrist thong with keeper required. A spring loaded cord lock (keeper) is required.

The measurements for the ABS test knife are applied here: Overall length 15 inches, blade length ten (10) inches, width two (2) inches. Judges have the option to not allow any knife that they feel is unsafe for any reason. Judge's decision is final.

Sharp edges only, no serrations.

Eye protection is required.

1. Qualifier: This cut has to be made in order to continue with the cutting challenges. A strip of college ruled notebook paper, four inches long and two spaces wide is hanging vertically from a paper clip suspended from a string anchored at two points for stability. The strip must be cut clean from one long side to the other without pulling the strip out of the paper clip. Cut slow or cut fast, your choice; but it must not be torn, only a clean cut will count. Top piece must still be attached to the paper clip. Three tries are allowed.

2. Shaving the print off of a piece of newspaper without cutting through the paper. Must remove all of at least one letter without cutting through. Three tries are allowed; head mounted Optivisors or other visual aids allowed. No microscopes.

3. Spearling a free floating three inch styrofoam ball with the point of the knife. The ball is floating in a five gallon bucket of water

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A WORD ABOUT THE CUSTOM KNIFE JUDGING

John Priest

First and foremost, Read the Rules!! These are the rules that you will find in your Show envelope when you arrive. Especially those parts that pertain to categories, disclosure and new makers.

Every year we get several knives that are obviously in the wrong category. Before you choose, think about whether it really fits.

On every entry there is a place to disclose what part of the knife (if any) was not done by the person entering it. This should be things like engraving, scrimshaw, specialized heat treating, etc. The maker is responsible for conceiving and executing the knife, not just assembling parts. The judges are looking at the basic knife and will take into account any special embellishments that couldn't reasonably have been done by the maker.

And now for the judges. These guys know what they're doing. Knife judging is highly subjective, so we try to get people with differing tastes who will balance out. However, they all know what to look for in a winning knife. In the last five years they have differed some on the category winners but have been unanimous on the Best of Show.

The judging this year will take place **Friday April 16, 2004**. This will allow the judges to do the Show on Saturday and Sunday and to allow the winning makers to strut their stuff.

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



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

This year 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.



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Knewsletter by elayne & dennis

Cut-toons by Judy & Lonnie Williams

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Cut-toon



MEMBERSHIP APPLICATION

OKCA Membership includes Knewsletter, dinner/swap meetings, free admission to OKCA shows, free OKCA Winter Show tables, and the right to buy the OKCA Club Knife.

Please mail to OKCA, Box 2091, Eugene, OR 97402

Name(s) _____

Address _____

City _____ State _____ Zip _____

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

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

- Collector
- Knife-maker
- Dealer
- Mfr. / Distributor
- Other _____



SHIPPING YOUR KNIVES TO THE OREGON SHOW

ibdennis

If you are coming to the Oregon Knife Show in April and you are within driving distance, all you have to do is throw your knives in the car and then go. But if you are coming via the air... then that is another matter. The security systems at our airports do not lend



themselves to ease of travel with knives or for that matter anything. The horror stories abound with the hassles and indignation. The knives get there but the agony lingers on. And in some cases the memories are so strong that some will not travel with knives ever again.

We asked ourselves just what it is that we could do on this end to make the transportation of knives to our Show a bit easier. We do not have all the answers, but we do have some directions and ideas that might be attractive to those coming to our Show.

The carriers that deliver packages have become pretty reliable these days. In the business that I am in, we experience almost no



losses and the damage to cartons is usually the result of poor packing rather than poor handling. We also can track the package from the point of departure to the destination with a high degree of accuracy.

In year's past I have volunteered to be the recipient of knives and packages as a service to the visitors that come to the Show. I am always nervous about this as the burden of responsibility seems to weigh heavy on me, and I really do not have a secure storage facility for items of value. So what to do?

Well the first thing was to find out which carriers could handle items such as those with which we are involved. There were several that provide tracking and will carry up to 150 pounds per package. They also require a signature at the point of receipt, and you can get a delivery confirmation if so requested. The carriers that I checked on were United Parcel Service (UPS), Federal Express (FedEx), Roadway Express (RPS), Airborne Express and the US Post Office. All of these have Internet web sites so detailed information can be had through these pages. More details as to your particular needs must be requested of the carrier of choice. Some of those might be round trip planning and also pick up and delivery details.

The real problem on our end was where to send these packages. A solution has been found. I frequent a firearm's store and shooting range here in Eugene called the Baron's Den. They have installed a bank vault on their premises for people to store their firearms. The security here is the best you can find. The Oregon Knife Collectors has arranged with the Baron's Den to receive your packages. On arrival they will be stored in the vault until you claim them. They are also open on Sunday so you can deliver your packages to them with delivery instructions. The Baron's Den will serve as a safe house only; you must arrange shipping and also packing the return packages. We have arranged with the Baron's Den so there will not be a charge for their services. You must provide identification when you pick up your knives. Pretty neat I think. The Baron's Den has a web site.

United Parcel Service (UPS) - <http://www.ups.com/>
Federal Express (FedEx) - <http://www.fedex.com/>
Roadway Express (RPS) - <http://www.roadway.com/>
Airborne Express - <http://www.airborne.com/>
US Post Office - <http://www.usps.com/>

The Baron's Den - <http://www.thebaronsden.com/>
86321 College View Rd Eugene Oregon 97405-9631 Phone:
541-744-6229

Oregon Knife Collectors - <http://www.oregonknifeclub.org> 



Mike & Barb's Corner



It will be February by the time you receive this Knewsletter from the OKCA. You know what that means, the Oregon Knife Show is getting real close, and you should be thinking about how you are going to get here and what you are going to do when you get here. This year's Show is going to be as good, if

not better, than any other year. I know you have seen some outstanding Shows, but I just got this feeling about this one. You know the date, right! Just in case I will write it down for you: April 16 Friday, 17 Saturday and 18 Sunday.

By the way for the members of the OKCA, remember Friday hours. You cannot get into the building until 10:00 AM to set up. So don't try and get in the side or back door before 10:00AM. By all means stay at your table on Sunday until the show is over, you know what happens if you leave early. I hate to even say it; but if you pack up early, things will happen. If you don't believe me, just ask Dennis Ellingsen, the Show coordinator.

Every year Sunday comes around so fast, and the Show is over. I am always tired but sad to see the Show end and everyone leave. A lot of the table holders I only get to see once a year, and it is for a very short time. I always try to make the best of it, and I hope you do too.

I know that every member of the Oregon Knife Club would like for you to have a great time and get that special knife you are looking for. If you need anything Barb and I will be over by the Remington reproduction knife display and the miniature knife display that Barb has set up

again this year. Take some time to check out the display knives that will be set up around the hall.

Let's talk about knives in general and where you get them. Last month I got a haircut from my barber. I happened to mention that I collected knives and was a member of the Oregon Knife Club in Eugene. After talking with my barber for awhile and after he finished the haircut, guess what? He said I got something for you in the back room. When he came back, he had a hand full of knives. I said, "What's this for?" He said, "Oh, you can just have them. They have been laying in the back room for a long time." I could see right away most were just good user knives. I thanked him many times and tried to pay something, but he said no.

When I got home I checked them out, and I had eight knives all folders. A couple of old Schrades, a Buck, all well used. One knife I checked, and it was used but very little. It was a two bladed fish knife, Imperial brand. White handle looks like cracked ice with silver fish on the side. One blade for cutting and one blade has three things on it. Bottle opener, fish scaler and a fish hook remover on the end. I guess I looked like I needed a knife. What a nice barber, he always gets a tip from me.


I still am looking for a red and blue handled Hopalong Cassidy knife. I was just looking through a National Knife Magazine from 1984 and found an interesting article. The article is about character pocketknives of the Twentieth Century. Hopalong Cassidy is shown with two types of knives with his horse Topper and Hoppy. Also shown is the Hopalong Cassidy knife with plastic belt loop. Finding the belt loop with the knife is scarce indeed. Hopalong Cassidy knives will be displayed at the April Show on my table. Come on by and see them. Just look for Hoppy and Topper standing tall by the Remington display.

Take care and have a Hoppy Day
Mike & Barb Kyle

SKY Continued from page 1

how things can be changed at will. It must be in the mental department that makes something O.K. or not O.K. It does not seem to have anything to do with the actual reality of what the object is capable of.

Last fall we flew to BLADE Show West in Ontario, California. At Eugene our bags were opened, hand inspected and passed with flying colors. We flew out of the Ontario airport to come home. One of our bags did not pass the x-ray inspection because of a suspicious object. The object was in the bottom so I had to take everything out. The inspector pointed to the small cardboard box that I carry my sharpening demonstration supplies in. As I took the contents out one piece at a time, I found it was the "C" clamp that I clamp the stone holder to the table with that needed to be looked at. The inspector looked that clamp over real good and decided it was safe enough to travel in our luggage.

There is only one thing I'd like to know; what about the way the flat view of the "C" clamp looked from the x-ray machine made it necessary to have it checked out. It was laying on its side and would have looked exactly like a "C" clamp. Perhaps the security folks have need to check a certain amount of things and my "C" clamp, innocent as it was, came by at just the right time. My two knee replacements make it extra difficult to get through the metal detectors. I can get rid of everything but the only metal in the zipper and rivets of my Levi's and still cause some of them to sound the alarm. Some of the wand things beep when going past my knees, others keep quiet. I was recently issued some new ID cards by my orthopedist. I have a card for each knee that has an actual x-ray showing the metal parts. My doctor's name and phone number are on the cards in case it came down to that. Fortunately, I've not had to remove my trousers. Yet. 

KNOTES Continued from page 2

fighting off space aliens. At the time of these plans we still weren't sure if we could get the capsule back and, if we could, would it land where we wanted it to. The machete was in case of a ditching in the Pacific while the recovery fleet was in the Atlantic. If the men were to survive on a deserted isle, they would need a machete. Boring as it may be, that is the reason a machete was selected. The astronauts learned the true value of the machete while on survival training in Panama. A machete is used for everything in that jungle. While all this was happening, the personal survival gear also contained a knife.

Not many folks realize that NASA used the Camillus MC-1 auto knife in their survival kits. The knives were purchased directly from Camillus. After they were received, they had the NASA part number and the NASA serial number engraved on them. That makes it quite easy to identify them if one is found today. The shuttle missions turned to the familiar red handled Swiss Army knife. The manufacturers went as far as to produce

the NASA version with a picture of the shuttle on the handles. I do not know the differences between the actual NASA purchased knives and the regular commercial products or if there are any differences. If you know can you please tell me. Moving along we now find NASA as the recipient of a high end production knife. This is how it should be, a demanding job where one's life is at stake should always possess the best tools available. Selected for the Space Station inhabitants was the Emerson Knives SPECWAR knife. Although not a true SPECWAR design, the knife selected is just about a mirror image of it with an altered blade shape. Gone is the tanto style blade replaced with a hook type cutter to allow a food kit to be opened without the danger of a slip or a pressure suit to be cut in an emergency without endangering the wearer. The knives have been fully flight tested and certified as ready for flight by NASA. Wait till those Russians up in that station get a look at that knife, better have a lanyard attached to it or it may end up in Siberia on the return trip!

Frank Trzaska [trz@mcsystems.net]

CUTTING THROUGH THE LAGUIOLE MYSTIQUE

Bridget a. Otto -The Oregonian

More and more, things just aren't as they appear. That rich reddish farm-raised salmon? Artificially colored. The photo of Julia Roberts on the cover of Redbook? Digitally altered. That surprisingly affordable French Laguiole knife? Probably originated in Pakistan. That's right. The sleek, hand-forged cutlery, made since the 1800s in the Aveyron area of south-central France comes --like Prada, Kate Spade and Gucci --in authentic and not-so authentic versions.



The knives are everywhere --in glossy cookware catalogs, on the Internet and in local stores --at a variety of prices. Distinctive for their curved handles and slender steel blades, the knives forge beauty with utility. Generally available in steak knives, cheese knives and pocket knives, they have a traditional appeal that's popular in and out of the kitchen.

A variety of reasonably priced Laguiole utensils is sold at In Good Taste in the Pearl District and includes cheese cutter sets, serving pieces and bread knives. Sets of six steak knives range from faux bone-handled ones for \$43.95, to the stainless steel style for \$95.95. At the other end of the spectrum, a set of six steak knives ordered from France at www.laguiole.com will set you back \$460, plus shipping.

"There are many cutlers in Laguiole who make the Laguiole style of knife," says Bonnie Young, co-owner of Cutlery To Go in Grand Prairie, Texas. The knives from the small village of Laguiole (pronounced: la-YOLE), range from handmade to machine-made, with parts coming from as far away as Pakistan. And

since no one holds a patent on Laguiole, any knife can be stamped with the name, leaving it difficult to determine the quality.

Young buys only the handcrafted ones, which take so long to make that her Christmas order is already on its way to the 20 cutlers she uses.

Hand-forged folding knives are a tradition that dates to the early 19th century. The farmers of the Laguiole region carried a capuchadou, a fixed-blade knife with a beechwood handle. When winter set in, many traveled southeast to Catalonia to find work. There, the men were exposed to the navaja, a folding knife the shepherds used. In 1829, Pierre Jean Calmels merged the two knives into one, creating a stylized pocketknife that he and a handful of cutlers in Laguiole made for years.

In time, an awl was added at the request of the region's cattlemen, and a corkscrew added when men began to travel north to Paris to work in the cafes and bars.

Most of the knives sport a bee on the springhead and a small cross on the handle. The story of the bee varies, with some saying it's a tribute to Napoleon and the battle of Waterloo. The bee or "fly" designates the part of the spring that's compressed during forging, leaving a triangle, or wing, shape. Originally only a technical part of the knife, the triangle became decorative after World War II.

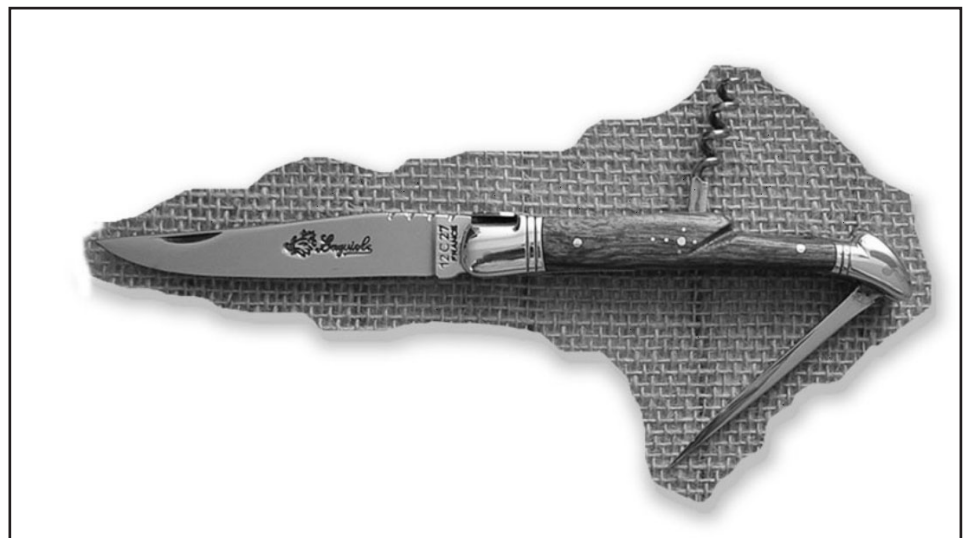
The small dots on the handle supposedly form a shepherd's cross. Legend says the men working the fields would stick the knife into the ground and face the cross for daily prayers.

Legends aside, the knives became valuable possessions passed from father to son for generations. Until machines took over.

In Laguiole's neighboring town to the north, Thiers, and elsewhere, machines began pumping out knives. By the mid-20th century, cutlers in Laguiole closed shop. It wasn't until 1987 that traditional knife-making returned to Laguiole.

In the mid-80s, Gerard Boissins led a movement to revive the sleepy countryside, reignite the economy and recapture the fame the knives once brought to the region. The result was the creation of Forge de Laguiole, a knife factory by French designer Philippe Starck.

Continued on next page



LAGUIOLE *Continued from previous page*

The shiny aluminum factory with a giant 60-foot knife blade protruding from the roof opened in 1987. Today, the factory has more than 100 employees and turns out approximately 200,000 knives a year. Forge de Laguiole holds a patent on its knives and marks each with a trademark L. In addition, Laguiole Origine Garantie is stamped on each. This mark, registered in 1991 by the association Le Couteau de Laguiole, can be used only on knives made using the traditional Laguiole methods.

Like handblown crystal, each handcrafted knife is unique. A set of matching steak knives differs slightly one to the next, says Young, whose products from Forge de Laguiole and other cutlery can be purchased online at www.cutlerytogo.com. Some cutlery engrave elaborate handles and stylized bees, and still others use exotic woods and bone for the handles. One of the retired artisans with Le Berger Cutlery, a cutlery in Laguiole, created styles to suit his whim, making only what he wanted and never taking direction. Whatever he made, was what was shipped, Young said.

The slender, classic folding pocket knife is a big seller with the "suit and tie types" who like the mixture of elegance and usefulness, says Eric Vachal, a salesman at Portland Cutlery, which carries a range of folding knives from \$75 to \$140.

Personally, Vachal prefers a sturdier pocket knife, but appreciates the workmanship that goes into the handcrafted knives the store carries from Forge de Laguiole.

Over at In Good Taste, the Laguiole utensils fly out of the store, buyer Shannon Henshaw says. Although not the handcrafted version, they're "quite beautiful and a good price," she says.

Williams-Sonoma downtown will carry two handcrafted versions of Laguiole steak knives beginning in August. The four-piece set with wood handles will sell for \$139; the 4-piece stainless steel version, \$179.95, according to store manager Marlene Liserani.

At Sur Le Table in the Pearl, two six-piece machine-made steak knife sets sell for less: \$129.95 and \$69.95.

Handcrafted or not, George & Son Cutlery in Portland does not carry Laguioles.

The quality is "all over the map," says store manager Carol Crawford, and does not meet the store's standards. For instance, the famous pocketknife is made without a stop, causing the blade to touch the handle when folded. "Without it, a dull spot forms on the blade and most of our customers don't like that," she adds.

"They are very pretty," she says, "but for someone looking for a quality knife at that price, it's just not there."

If you're determined to have your own Laguiole, it's important to know what you're buying. Most dealers agree the best way to tell is by the price. According to the Web site www.fontenille-pataud.com, most mass-produced knives are relatively inexpensive and readily available.

"Like most fine works of art," the site goes on to say, "a handcrafted Laguiole knife is special."

Bridget Otto: 221-8527; bridgetotto@news.oregonian.com

THE OREGONIAN

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KNIFE COMPETITION *Continued from page 5*

filled to within five inches of the top. The bucket will sit on the floor. Ball can be moved to locate it near the center of the bucket; it must not be touching the edge. The knife is hand held, not dropped or thrown. Three tries allowed. Point value, first try 15 points. Second or third try 10 points.

4. A rubber band is stretched from the back side of the blade and pulled to a distance and released. The release of the rubber band against the blade determines sharpness as to: A. cutting the rubber band and B. in how many pieces. Office Max # size #64, 3 1/2 x 1/4". Rubber band is pulled at an angle of approximately 90 degrees from the edge.

5. Cutting the cardboard roll that toilet paper comes on. Like the standard pop can cutting competition. A diagonal cut is made. Points awarded for cutting it, extra for leaving the end on the support.

6. Penetration on edge grain of wood... probably 1" x something. Wood will be mounted in a sturdy holder with the edge parallel to the floor. Five points for hitting a 3/8" wide mark. Each contestant gets one hack. Penetration measured on deepest side of the cut. Cut must be cut in a straight down fashion, i.e.: blade parallel with the floor. Ten points for the deepest cut.

7. Cutting an empty pop can, bottom side up, length wise, like splitting wood. Can is resting on a sturdy support. Ten points for cutting all the way through.

8. Endurance rope slicing. Rope used will be the single strand out of the rope we have used in previous years. The single strand is placed on a cutting platform on a scale. A 4-inch section of the blade will be marked by the competitor, this section is used to make a slicing cut. Slicing cuts are made until the pressure meets a predetermined poundage. (Probably 25 lbs.) Each complete slicing cut gets one point.



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 Corn Flake box tops) 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.

Display cases for rent - Sign up now to reserve your rental display case for the 2004 Show. These special made wooden cases are 24 x 30 x 2 and rent for \$30 for the three days of the Show. Bryan Christensen makes these up just for our Show. Contact the OKCA any way that you care to.

Wanted - Seguin Knives. Call Jack (805)489-8702 or email jh5jh@aol.com F

For Sale-Remington Bullet knives. Complete set 1982-2002 with some extras. All NIB. \$2000.00. Brome McCreary (503)728-3536 J

WANTED: Pre-1940 sunfish/toenails. No reworks. VG+. scott@elephanttoenails.com (256)439-0143. Visit www.elephanttoenails.com, the only website exclusively about old toenails, plus an extensive photo gallery! J

Knife Making Supplies For Sale -Alpha Knife Supply -Exclusive dealers for Talonite and Timascus. We also sell titanium blocks, sheets and rods; blade steel; stabilized and natural exotic woods; mosaic pins, ray skins and other knife related products. Visit our website at www.alphaknifesupply.com and come see us at the April Show in Eugene (Tables Y03 and Y04) Chuck, Brenda and Jessica Bybee -Alpha Knife Supply. J

Wanted-by new Collector. European bayonets. Have some to sell or trade. Prefer long or yatagan. Please no US. Call Gil (541)535-1464 4am-4pm or email sven8048@aol.com J

Wanted-Al Mar knives and literature. Call Stu Shaw (772)285-3755 or email stushaw@adelphia.net J

"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 J

Jim Whitman 20 year knife. Typical skinner style in full tang, bone bolster and Micarta or bone and presentation grade Ironwood. Numbers 1 thru 15 are sold but 16 thru 20 can be delivered at the Show in April. Micarta @ \$250.00 or Az. Ironwood @ \$275.00 e-mail is jim@whitmanknives.com or call to reserve a #, (907)688-4278. Blade reads, 20th Anniversary Knife.....1983-2003 # -of 20.....Maker, Jim Whitman J



For Sale: For the third consecutive year I will be bringing a few-3 or 4- Knife Maker's vises to the Show. They have sold out fairly quickly each time so if you know you want one, please let me know; and I will bring one specially for you. Remember that by ordering early and having me bring it to you saves you about \$18 shipping. The price is \$120. Contact Bob Patrick at Crescent Knife Works www.knivesonnet.com (604)538-6214 bob@knivesonnet.com D

Randall Military Models - A new hardbound book by Robert E. Hunt. A special pre publication offer. Save more than 20% off retail of \$74.95 if ordered by 01/15/04. Only a limited number of books will be printed. \$59.95 (S/H \$6.95 ea) CC orders via (800)788-3350 D

Wanted by collector: Randall, Ruana, Morseth and Scagel knives and sheaths. One or a collection. Contact Jim at tden0206@aol.com (505)286-4779 or (505)350-3224 D

Wanted: John Ek knives marked Hamden, Conn and Miami, FL. Also original sheaths, catalogs and advertising items. Contact Richard at: (619)437-0564 or at: rgs522@san.rr.com D

Looking for some Commemorative knives from the Blue Grass Belknap Hardware Series. Need mint in the box. Please call Mike (541)336-2107 or email at mtyler77@webtv.net D

Wanted - Wood handle "Coke" style knives - Both large and small sizes. Ron Edwards (253)922.3963 or email ronjoyceedwards@comcast.net N

NEW KNIFE STORE -Wild Boar Blades is open 10am-6pm Monday through Friday and 9am-2pm Saturdays. KNIVES, KNIFE parts, and other collectibles from Poland, Germany and South Africa. 317 E. 39th St. (corner of 39th and Main St.)Take exit 2 on I-5 in Vancouver. (888)735-8483 or (360)735-0570 N

Wanted - Blackjack Knives. Also Lile knives. Contact George. Gib222@hotmail.com N

For Sale -New book, *KEEN KUTTER POCKET KNIVES* by Alvin Sellens. Soft bound, 239 pages, this book is full of useful information on markings, descriptions of the knives, period offered, and a price guide. Illustrations all seem to be taken from Keen Kutter catalogs. \$19.95 plus \$2 shipping. Quality Blade Books, P.O. Box 41854, Eugene, OR 97404 or http://www.qualitybladebooks.com O

Wanted - Robeson whittler pattern #633499 in brown bone. Should say Pocket Eze on the shield. Consideration given to one close to this pattern. ibdennis (541)484-5564 or ibdennis@oregonknifeclub.org O

Wayne Goddard's two-hour, knifemaking-adventure video is now available on DVD. "The Wire Damascus Hunting Knife, How To Do It", \$25.00 plus \$5.00, still available on VHS \$45.00 plus \$5.00 shipping. "THE WONDER OF KNIFEMAKING" by Wayne Goddard, \$20. plus \$5.00 shipping. "WAYNE GODDARD'S \$50 DOLLAR KNIFE SHOP" \$20. Plus \$5. Shipping. Buy any two together and save \$5 on shipping. Contact: Goddard's, 473 Durham Ave, Eugene, Oregon, 97404 (541)689-8098 e-mail wgoddard44@earthlink.net

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Your Knife Questions ANSWERED ON-LINE. Bernard Levine, author of Levine's Guide to Knives and Their Values, will answer your knife questions on the Internet. Is that knife on eBay real or fake? Is the knife you're thinking of buying authentic? What kind of knife do you have, and what is it worth? What is the value of your collection, for insurance or tax purposes? Instant payment by Visa, MasterCard, or PayPal. Go to: http://pweb.netcom.com/~brlevine/appr-k.htm or to www.knife-expert.com

"Randall Fighting Knives In Wartime" by Robert E. Hunt. A colorful and interesting guide to Randall knives spanning the three major conflicts (WWI-Korean-Vietnam). Call (270)443-0121 Visa/MC (800)788-3350

"Knife Talk" by Ed Fowler. 60 past *Blade Magazine* articles combined w/the author's updates and 200 photos. Take a trip with the father of "Multiple Quench" \$14.95 plus \$3.20 S&H - Ed Fowler - Willow Bow Ranch P O Box 1519 Riverton WY 82501 - (307)856-9815



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----- February 2004 -----		
Feb	20-22	- Knife Expo 04 - Buena Park CA (KW-B-KI)
Feb	28-29	- Flint River Show - Atlanta GA (KW-B-KI)
Feb	28-29	- Keystone Blade Show - Lewisburg PA (KW-B)
----- March 2004 -----		
Mar	05-07	- NW Georgia Show - Dalton GA (KW-B-KI)
Mar	05-07	- East Coast Custom -Manhattan NY (KW-B)
Mar	12-14	- Lone Star Knife Show - Fort Worth TX (KW-B-KI)
Mar	13-14	- Bunker Hill - Bethalto IL (KW-B-KI)
Mar	20-21	- Western Canada Show - Kamloops B.C.
Mar	19-20	- Riverland Knife Show -Dunnellon FL (KW-B)
Mar	26-28	- Badger Knife Show - Janesville WI (KW-B-KI)
Mar	26-28	- Paul Basch Custom Knife - Scottsdale AZ (KW-B-KI)
Mar	26-28	- Ohio Show -Wilmington OH (KW-B-KI)
Mar	27-28	- Willamette Valley Arms Spring Show - Eugene OR
----- April 2004 -----		
Apr	02-04	- Shenandoah Valley - Harrisburg VA (KW-B-KI)
Apr	16-18	- Oregon Knife - Eugene OR (KW-B-KI-TK)
Apr	17-18	- Canadian Guild -Mississauga Ontario (KW-B-KI)
Apr	16-18	- NKCA Show - Louisville KY (KW-B-KI)
Apr	23-25	- Wolverine Show - Novi MI (KW-B-KI)
Apr	24-25	- Espolama Knife Show -Lugano Switzerland (B-KI)
Apr	23-25	- Solvang Custom Knife Show -CA (B-KI)
Apr	24-25	- Custom Knife Makers Show - Gulfport MS (B)
----- May 2004 -----		
May	15-16	- NCCA Show -Stamford CT (KW)
May	22-23	- The Dover Ohio Show (KW)
----- June 2004 -----		
Jun	04-06	- Blade Show - Atlanta GA (KW-B-KI)
Jun	25-27	- NKCA Springfield MO Show (KW)
----- July 2004 -----		
Jul	30-01	- Montana Knifemakers -Missoula MT (KW)
----- August 2004 -----		
Aug	06-08	- Central Kentucky Show - Lexington KY (KW)
Aug	21-22	- BAKA Knife Show - Palo Alto CA (KW)
Aug	20-22	- Tar Heel Cutlery -Winston Salem NC (KW)

Events Calendar February 2004

----- September 2004 -----		
Sep	10-12	- Chicago Custom - Arlington Heights IL (B)
Sep	17-19	- Spirit of Steel - Dallas TX (KI)
Sep	17-19	- Blade Show West -Ontario CA (B)
Sep	17-19	- AECA Oak Lawn IL Show (KW)
Sep	24-26	- NKCA Show - Louisville KY (KI)
----- October 2004 -----		
Oct	22-24	- NKCA Ohio Show (KI)
----- December 2004 -----		
Dec	11-11	- Oregon Winter Mini Knife Show - Eugene

DINNER MEETING



Thursday Evening
February 12, 2004

G Willickers

440 Coburg Road
Eugene, Oregon

6:00 PM Dinner
7:00 PM Meeting

Come Knife with us!
Show-N-Tell - Bring
a special knife!

Contact Dennis or Elayne (541) 484-5564 for additional information on OKCA events. For non-OKCA events, contact the sponsoring organization.
Additional info = (B)lade Mag. -(KW) Knife World - (KI) Knives Illustrated

