

KNEWSLETTTER IN A KNUTSHELL



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

- March 2006

Elk and Deer Antler Knife Handles, Part III By Wayne Goddard

Deer and elk antlers have been used for knife handles every since the first man decided his blade needed something attached to it in order to make it easier to control. Antler is a natural choice because it comes in ready made handle shapes, very little shaping required when a suitable piece is found.

I get inspiration for knives while cutting up antlers. One example is the tip of an elk antler used on the knife in the photo. I had never seen an elk brow tine with the tip bent up at a 90-degree angle. I assume that the elk ran into something before the antler became fully developed. I immediately saw it as the tip on a large folding knife. I then needed something for the other



end. After a year or so I got the idea to use a deer crown for the blade end. Still more time went by before I decided on the Sable horn for the center panel. The broken end of a Bowie knife blade served nicely as material for the friction folder

blade. That blade was absently mindedly heat treated as if it were 5160, and I didn't remember it was 52100 until it broke in the straightening process.

The antler parts shown here indicate the damage caused when a buck or bull tangles his growing antlers with something hard enough to bend it. Some of the healed antlers must have been very close to breaking completely off.

Cutlery Hall of Fame member, William Scagel, figured out how to use Whitetail deer antlers ,which almost always have too much curve in them, to make a full sized handle in one piece. To add to the problem is the large tine on the typical whitetail. Mule deer and blacktail are more likely to have a section long enough on the crown end to make a complete handle without using a spacer. Scagel's answer was to use antler for the butt half of the handle. I always liked the looks of the Scagel half-antler handles but never made that style until I got into forging and the narrow tang.

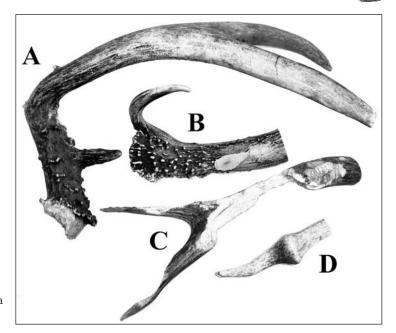
When making a handle of the round section of an antler, it is very important to get all of the soft, pithy core removed. The soft part of an antler will soften when exposed to moisture and will quickly deteriorate. I use brad point drill bits, carbide mounted-points, chisels, round rasps, whatever works. The strength in a narrow tang handle depends on it being a solid unit with no air space or anything soft in it. If there is either of the above in a handle, it can shift on the tang, or allow the tang to bend if it does not have sufficient strength.

As mentioned in part II, to make a slab type handle, it is best to have a pattern made of the finished handle shape. The pattern is laid on a section of antler or commercial Sambar stag slab to see if the section is straight and

flat enough. Antlers of all types have curves in one or two directions. Quite often the best way to lay out a handle on a Sambar stag slab is with the pattern oriented corner to corner. It's not so much of a problem with elk antler, but with Sambar stag the slabs are often thicker than what is needed for the knife handle. If the profile is cut first and then the slab is ground down to the proper thickness, some of the width may be lost. So, here's the trick to use on the too thick slab: trace the pattern in pencil on the inside of the slab. Grind the profile with a sharp 60 grit belt, then grind the slab to the proper thickness.

Antler parts should be scrubbed with a mild solution of soapy water so they will accept any dye better. It is amazing how much dirt or other crud can be down in the grooves on antler. Elk and Sambar antler can have pitch packed in the grooves. I use paint remover to clean these parts. Some of the most beautiful sambar stag I've ever seen was packed with pitch. It's a lot of work to clean them but usually worth the effort. Crown parts that have hide attached to the crown are soaked in water for half a day or more, and then the rawhide type material can be cut through and pulled off with a pair of pliers.

Cracked and sun bleached antler parts can be stained with oil base leather dye, then the cracks filled with super glue. Practice with the dye on small scrap pieces before using it on a finished handle piece.



- A. Bent antler caused from damage during the growing stage.
- B. Unusual hook formed when the brow tine grows down, hits the bony part of the skull and then bends back up. On a living deer it appears as a third antler growing out of the hair.
- C. Antler part that is well chewed by forest animals.
- D. Tip of a large deer antler that shows a healed break.

The Adventures of Jack Western

by Roy Humenick

This is the story about a jack knife made by Western Cutlery. What makes this story worth telling is that Jack Western was my first knife. My "learner", if you will, where I found out just what knives could and could not do. If anyone stopped for a moment and thought back to their first knife, I am sure they would find an interesting story there. I think I must have been close to ten years old when my father gave me my first knife. It was a two bladed jack knife made by Western Cutlery, and that is simply how he got his name. It had a clip master blade and a small pen blade. The handles looked like jigged bone, but were really made from a plastic, most likely delrin. My father knew a lot about metallurgy and felt that the Western line of pocketknives were the best on the market in those days. I felt really special in not only receiving such a nice pocketknife, but also in being recognized as responsible enough to carry one.

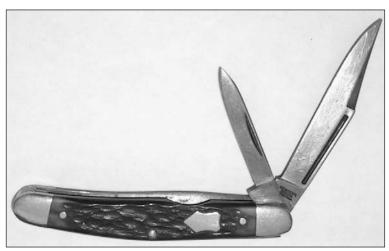
Jack Western found himself in use almost immediately. I had seen in a movie once where a cowboy had stuck his knife, point down, in a tree stump while he was using his knife. When he needed the knife for the next task, it was readily available with the blade already open. I had to try this, and instead of just setting the knife down during use, I stuck it point down in a tree stump. When I went to extract the knife, I inadvertently gave it a little twist, and broke the point of the master blade clean off. I was a little shocked that the tip broke off so easily, but I was also heartbroken that my new knife was now disfigured. I mustered up the courage to tell my dad what had happened.

My dad took one look at Jack Western and didn't say a word. He



went over to his grinder and ground a new point on the blade. It didn't take very long at all. I was really glad to have my knife back with its new point on the master blade even though it was a little shorter now. The return of Jack Western to active duty came along with some instructions. I got a lesson about how hardened steel is more brittle than annealed steel. Do not use the blade as a pry bar it is only a cutting instrument! Hardened steel will hold a sharp edge much longer and that sharp edge is what a knife is all about. So began my next lesson sharpening the blade.

I received detailed instructions about the sharpening process. With an abrasive stone on a bench top, one had to hold the blade at the correct angle and give it circular motions. Then, do the same thing to the other side of the blade. Use oil to keep the stone clean. Watch for the wire edge. There was a different stroke technique used when the final laps were performed on the blade. This was a lot of information for my young



brain to absorb. It was definitely going to take some practice. I decided to give Jack his sharpest edges ever. I quickly found that holding a consistent angle of the blade to the stone was very difficult. In fact, sometimes this angle drifted towards zero degrees and left deep scores on the flats of the blade. In time, I was able to produce a sharp edge, but the blades will forever carry the obvious signs of my early attempts at sharpening.

So what does a young boy do with a pocket knife? I seemed to come up with many reasons to put old Jack to work. I tried my hand at carving. I even tried carving a bow out of a branch from a lemon tree. I made my first sling shot by carving it out of a pine board. There was always some string or rope that needed cutting. By and large, Jack spent most of his life making spears. Yes, you whittle a point on the end of a long stick, and you have a spear. Throw it and hope it will stick into something. Spears can also be used for roasting things in a fire. I became very good at carving sharp points.

In the years that followed, I went through the ranks in the Boy Scouts. I was given the traditional Boy Scout knife, but still had to have Jack Western along with me on all the camping trips. The Boy Scouts is a great place for boys to learn how to handle a knife safely. The proper safe use of an axe, bow and arrow, and even firearms were also taught. I carried Jack for many miles on backpacking trips. I remember when I went on my first 25 mile trip. I had no idea what I was getting myself into. It was a grueling

Continued on page 7.





The Seek-re-tary Report

by elayne

The February 15, 2006, meeting was attended by 40 people.

Larry Criteser has profiled one of the blades for the grinding competition. The remainder are in the works. Craig Morgan has arranged for the Show Facilitators for the Show and has arranged for the plaque/stands for the display award knives.

John Priest is ordering the plaques for the Custom Knife Competition. Bernard Levine is in the process of mailing letters to request donations for the door prizes and raffles. He is also on schedule for the radio and newspaper advertising. He will again be invited to KWAX-FM for an interview about the Show which will be done the week before the Show.

Sales for the Club knife are progressing. Sales are very slow on the gold relief medallions, but we are hopeful they will pick up. (Please note the order forms that are included in this Knewslettter.) We have uploaded both of these order forms to the website, and you will have a difficult time saying no to either of these offerings once you see them in colour.

Prices continue to increase for the rental of the facilities. Every six months Lane County is increasing our rentals by 3%. We have not increased our table rates but our costs do continue to rise. As long as we are able to sell Club knives, medallions, sell raffle tickets (thanks to the donations of our very generous members and supporters) and continue to attract new visitors to our Show, we will not need to increase any rates.

We have added the Atrium to our Show for this year for the members of the American Bowie Knife Collectors Association. This brings our total of tables to 520 from our usual 470. Randall Knife Society has suggested they might be interested to join us for 2007.

We have wanted to have an event at the Valley River Inn since the beginning; however the costs were always prohibitive. This year, 2006, we will have a Thursday nite social. Thanks to contributions from **Valley River Inn, Ron and Donna Lake and Rhett and Janie Stidham** we will offer a no host bar, "hors de overs" and an opportunity to get together before it all happens. Send us a note or give us a call if you think you can attend.

Please remember that donations shipped via UPS or Fed/Ex need to be shipped to our new address: **Oregon Knife Collectors - 3003 West 11th AVE PMB 107 - Eugene OR 97402**. Shipments via postal service can be shipped to the PO Box 2091 Eugene 97402.

If you need to ship your knives to the Show, we have arrangements with **Baron's Den** to house them in their safe/vault until you are able to pick them up. Be sure to mark them for the OKCA Show.

A reminder: If you have not received your 2006 membership cards but have paid for 2006, please be sure to contact me, OKCA, Dennis, someone, so we can mail your cards. You must have a membership card displayed on your person in order to attend members-only times at the Show. We will not be accepting new memberships on Friday until 2:00pm. On Saturday new memberships will begin at 9:30am--an half hour after opening. On Sunday new memberships will begin at 9:30am--an half hour after opening.

When you arrive on Friday, please pick up your tableholder badges at the main entrance in the lobby (the west side of the building) before you do anything else. The envelops contain information that will help you enjoy the Show.

Have you advised us the names to be typed on the tableholder badges?? Please contact us so they will be ready when you arrive.

See you at the March 15 meeting at Gateway Sizzler Steak, Springfield Oregon. 6:00 for dinner, 7:00 for meeting.

Knews and Musings... (cont. from page 3)

and it is intended that he will be handing out these knives to those that ordered them. Note the order form in this issue. Likewise there are a few sets of the medallions available too. There is also a form for them included in this issue.

Display Award knives.....

At the last Show we had a grinding competition. The blade was in the pattern of a Loveless design. These blades were kept by the grinders and also given to others that volunteered to finish the blades and present them to the collection displays that were



voted best at our Show. Art Washburn is the first to return his finished knife. It has linen micarta handles and is absolutely beautiful. The other makers that are finishing the blades are: Todd Kopp, Gene Martin, Bill Burke, Tedd Harris, Alan Warren, Nate Maule, Matthew Otto, Larry Criteser, Thad Buchanan, Robert Schrader and Rick Chandon. The blades will carry the event information which will be engraved by Jerry Whitmore and Craig Morgan is working on the displays for these knives. These above mentioned craftsmen are the driving force to the displays that grace our Show.

Lodging in Eugene....

We have suggested possible lodging for your visit to Eugene. With the added tables at the Show, it might be wise to plan ahead. We have made arrangements with several facilities in the area. The **Valley River Inn** has been our strongest partner over the years and will continue for 2006. You can book rooms today if you like as everything is in place.

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.

Lane Events Center - You may park your self contained RV in the parking lot but you must check in with the Events Center to pay the fees and get instructions. They are locking the facilities down at night and you need to know this. (541)-682-4292.



OKCA Knews and Musings

ibdennis

If the colour of this Knewslettter is.....

Blue then you are a member in good standing for the year 2006 or better. If the colour of this Knewslettter is pink then you should be aware that you are not "in the pink" so to speak. It means that we sent you a complimentary issue of this Knewslettter. Your dues are not current or is it currant? This could affect you as you missed part two of Wayne Goddard's three part series on elk and deer antlers. It also means you will not have free entry into our April Show unless you have a kurrent membership card. Another way to verify membership is the code mark on your label. It has got to be 2006 or better. And if our computer screwed up and you have paid, this should be a heads up so you can help us correct our error.

The Show in a thumbnail...

The start of the Oregon Show will be on Thursday night at the Valley River Inn. There will be a gathering for all who want to come between 5 pm and 9 pm. On Friday morning at 9 am there will be a metallurgy seminar which precedes the opening of the Show at 10 am. Anyone can join this seminar. Members and tableholders are the only ones that can get into the Show on Friday. Membership for those that did not sign up will be after 2 pm. From 2 until 4 there will be the custom knife competition. Somewhere along 5 pm the winners of this competition will be announced. Setup continues until 8 pm.

On Saturday the doors open to members and tableholders at 7 am and the public at 9. There will be a custom knife grinding competition that will be going on in the morning. Starting at 10 am until 5 pm there will be demonstrations of things that go cut and associated crafts. The Saturday Nite social starts at 6 pm and goes for about an hour. Sunday at 8 am their will be a Chapel service and the Show will open at 9 am. The metallurgy seminar will happen again at 10 am. One other demonstration for this day will be the forging seminar. At 3 pm the gong rings and you can savor how nice an event we had.

New additional mail site....

All regular mail goes to the PO Box as always. However any contributions or larger items can go to our **additional** new mail site. You can ship UPS or Fed Ex or truck or whatever. Companies that send catalogs for

handout or other items can send to this location. You may also forward your knives to this address, and we will take them to the Baron's Den vault for you to pick up when you arrive. Please advise us that this is happening and make your instructions clear to us. The neat part is that you can take your items on Monday to this location, and they will ship them back for you. By any carrier that you like. Sure beats the airline hassles.

Oregon Knife Collectors Association 3003 West 11th PMB 107 Eugene OR 97402

Opening Ceremonies......

It looks like this will be the first year in many where there will not be an opening ceremony.

Thursday Night Social on April 06......

or meet friends just before the Show. The place is the Valley River Inn and the hours are between 5 and 9. No reservations and anyone is welcome. (Please advise if you think you will attend so we can provide sufficient food.) There is a no host bar and the "whore de devers" will be provided. Finger nibblets but not a meal. Just come. There were two people that heard of this event and have contributed financially so this event will become a reality. They are Rhett & Janie Stidham and Ron & Donna Lake. I did not even have to put my Catholic collar on. Thank you for helping us make this affordable.

Some of the other people that have told me they will be there are Wayne & Phyllis Goddard, Bernard Levine, Mike & Ellen Silvey, Mark Zalesky, Jim & Cindy Taylor, Ed Fowler, JD Smith, Jim & Barbara Pitblado, Merle and Jane Spencer, Ray & Shana Ellingsen, Ole Olson, Craig Morgan, John Priest, Phil & Liz Bailey and dear elayne and the curmudgeon, ibdennis. There will be more.

This might be the time now to consider staying at the **Valley River Inn** or making your reservation if you haven't already.

Metallurgy Seminar on Friday Morning....

Last year we had a seminar that preceded the Show on Friday. It went from 9 am until done. **Dick Barber** was the speaker at this event. This event was so well received that we had to do it again on Sunday. So here it is for this next Show in April. **Dick Barber and Ed Severson** will present seminars on metallurgy at two times. One at 9 am on Friday, April 07, and one at 10 am on Sunday, April 09. Some intended subjects will be basics concepts on steelmaking, metallurgy and heat treating. This is designed as an educational happening so the subject matter will be inspired by group interest at the time.

Monthly meeting....

The next local Oregon Knife Collectors meeting will be March 15th at the Sizzler. This is a real fun event. Members have been coming over 100 miles to be with us.

The Silent Auction....

In the last Knewslettter we told you that **Terry Davis, Bill Ruple and Roy Humenick** have donated a special one of a kind knife to go into our silent auction. **Roy**



Humnick sent me a picture of his doctor's knife. It is awesome. We also received a knife from Chris Lindsay to go into the silent auction. It is a Jody Sampson fixed blade knife. I had to have an explanation; but when I was thus enlightened, I was pretty impressed at this early work by this maker. These knives and more will be in the silent auction which will be on Saturday at the Club table. All proceeds will go to the Club..... Thank you.

Article contributors......

We want to thank Roy Humenick, Wayne Goddard, B.K. Brooks, Martin Brandt and Mike Silvey. It is greatly appreciated.

Membership cards and Show badges.....

Everyone who is a member paid up for 2006 gets a laminated membership card. Those who are tableholders get a special tableholder badge which they will find in their Show packet when they arrive at the Show. We will again have a special surprise for tableholders in their show packets. That is besides the Tootsie Rolls.

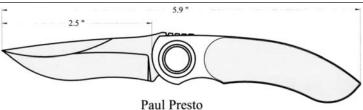
Club Knife and the Special Medallions..

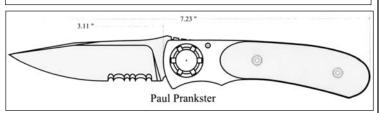
The Club knives are almost all gone. There are only a few left as of this writing, but they will be all gone soon. Paul Poehlmann will be at our Show,



Continued on page 4.









The Lone Wolf Paul Presto is this year's Oregon Knife Collectors' Club knife. A prototype version is shown above. The Presto will have ivory micarta handles and will have a reproduction scrimshaw artwork with a Beaver scene. The knives will be serial numbered and our logo etched into the blade. This is a beautiful pocketknife that measures 5.9" overall. Only 50 of these knives will be offered. The knives will be boxed and can be purchased by advance sales. They will be available at our 2006 Show. Serial numbers will be randomly drawn, but you can specify that you would like the same serial number you had for last year's knife.

As a special offering you may purchase the Paul Prankster at the same time. This knife has not been released yet but can be had through the Oregon Knife Collectors. You must purchase a Paul Presto to be eligible to purchase this knife. This is a tactical knife that measures 7.23" overall. It will have wood handles, marked with an OKCA logo and a serial number. This knife can be your everyday carry knife as it will have a pocket clip. This knife will also be available at the April Show.

Name
Address
City State Zip
Phone Number
Paul Presto at \$165 Paul Prankster at \$125
Serial number request if you had purchased a 2005 knife.
Shipping if needed add \$10
Total
Payment in full at time of order.
www.oregonknifeclub.org



Presented by the Oregon Knife
Collectors Association
Oregon Lighthouses - 1 oz.
Silver Rounds
From upper left clockwise
Yaquina Head - Cape Blanco
- Tillamook Rock - Bandon
Not Shown
Heceta Head - Cape Arago



These boxed medallion sets are being offered by the Oregon Knife Collectors Association in a limited quantity. The six

medallions (.999 fine one ounce silver rounds with gold relief) were created for the Association for each year since 2001.

We are offering these boxed sets at a special price of \$280.00 to members of the Oregon Knife Collectors Association. Non members will also have an opportunity to purchase these sets at the price of \$360.00.

This offer expires soon. No more will be offered after our initial order is made.

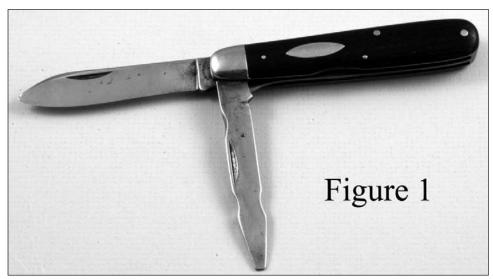
Delivery will be at the Oregon Knife Show on April 08 - 09, 2006.

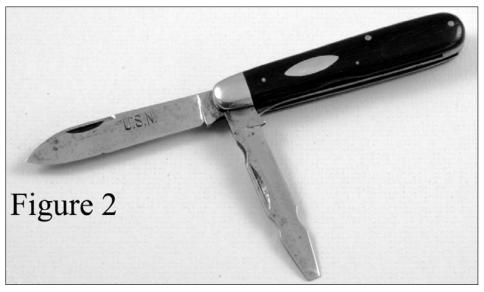
	,
Name_	
Address	
City State Zip	
Phone Number	-
Number of Sets @ \$280	
Number of sets @ \$360	-
Membership (include form)	
Shipping if needed add \$10	
Total	
Payment in full at time of order.	
www.oregonknifeclub.org	

A Box Of Cats -The Cattaraugus TL-29's

by Mike Silvey

I began collecting United States military pocketknives many years ago and was especially drawn to the older Signal Corps electrician's knives. One of the things that captivated me about these pieces was their quality and the tricky little way they used to lock the screwdriver in the open position. The screwdriver blade had a lock back tang, and the back spring also served as a lockbar. Once the screwdriver blade was open it was locked. By depressing the main blade, whose back spring bore a tab that rested on the neighboring back





I thought for sure there was a military connection here. Later, I came across an identical knife with the shield marked "USMC", (Figure 5). So, even though they still didn't fit the standard military pattern there was a definite connection. The clincher came about when I found another pattern 21087, but this one came with a bail, a shield marked "TL-29", and a center locking liner of steel rather than brass, (Figure 4).

So, OK, I was convinced they were definitely military pieces. The story continues though with the next Cat in the box. This one has the TL-29 marking stamped into the wood handles, bail, and a steel center locking liner, (Figure 3) and almost fits the standard military pattern to a "T".

However, at this point I discovered a Cat of a different color. There are two other differences between this knife and the previous ones. First the pattern number is no longer present on the knife and second, the screwdriver blade had lost its wirestripping notch, which appeared on the blade back near the tang on all the other knives.

Once more another Cat is out of the box and this one has more steel. There are no brass side liners and no nickel silver bail or bolsters,

spring/lock bar, the lock would be released and the screwdriver blade could be closed. I believe the knife that followed these handsome and slim Signal Corps knives as the military's electrician's knife was the Cattaraugus TL-29 (Tool for Lineman – 29). It closely resembled its older cousins but was slightly more robust and used the liner lock for keeping the screwdriver blade from closing when in use. This type of lock is still used on today's TL-29's. Like the Signal Corps knives of the earlier period, it

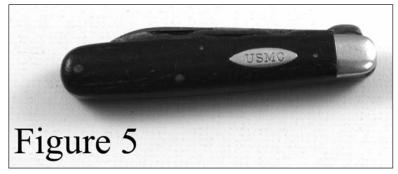
possessed no bail. Over the years I have accumulated a small box of these Cattaraugus electrician's knives.

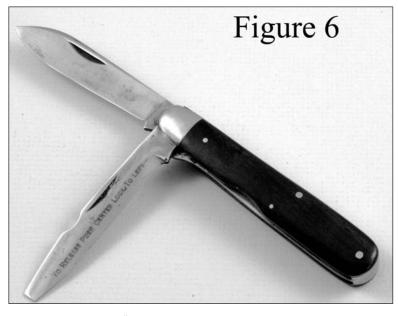
The first Cat out of the box bears the pattern number 21087 (Figure 1). When I found it, I wasn't sure that it was military as it had an unmarked shield, brass liners, no bail, and no military markings. Most of the military electrician's knives I ran across at that time were marked TL-29 and had all steel liners and bolsters and had a bail. Then, I ran across Theo Fisher, who showed me an almost identical knife but it had "U.S.N." forged into the blade, (Figure 2).



(not shown). Finally, last Cat falls out of the box. This one is without bail or military markings but does have a steel center locking liner, brass side liners, and nickel silver bolsters, (Figure 6). So how do these Cats line up? I think those with the pattern numbers were pre-World War II and as the War got under way and strategic materials like brass and nickel silver were routed to other areas of the war effort, steel was used as a replacement material in these knives. Hence we see many, many TL-29's with the standard military dress of steel liners, bolsters, and bails. The final knife, shown in Figure 6, is probably a post-War knife made of left over parts and offered for commercial sale. I am aware of another Cattaraugus military electrician's knife, and this one has plastic handles marked "TL-29". I've never come across this one, but M.H. Cole shows one in his wonderful book on *United States Military Knives*.







Jack Western... (cont. from page 2)

ordeal as my young legs struggled to carry me as well as my gear. I am not sure how, but later on I was bitten by the backpacking bug, and could not wait to get to the outdoors.

Several years later, my parents let me go out for weekend backpacking trips with my friends. They must have felt I knew how to take care of myself given all the time I spent in scouting. In those days, the food that we packed was mostly canned food. The menu usually consisted of chili, pork 'n beans, spam, canned peaches; and eventually, anything left in the cupboard. We usually went camping in the same areas, so if we had left over cans of food, we would bury them in order to have on the next trip instead of packing them out unused. We would start a small fire and build a good bed of coals. We would poke a few holes in a can of beans or chili and set it in the coals to warm up. When dinner was ready, we used a can opener to remove the lid and dinner was served.

One trip, when we were packed in miles from civilization, it was discovered at dinnertime that no one had brought a can opener with them! This is where my thoughts turned to my trusty Jack Western pocketknife. I figured I should be able to cut through the lid of the can, but I remembered how I had lost the tip of my blade once before. I had to give it a try. I thought about every angle of the operation. Kneeling on the ground, I held the can between my knees to keep the can from moving. I opened Jack's master blade and held the knife with both of my hands. With the blade's tip poised over the top lid of the can, I figured if I gave it a small lunge downward, I shouldn't be hurt too badly if the blade should try to close on my fingers. With my stomach almost touching the back end of the knife, I was able to puncture the can. No problem so far. I then moved the blade all of the way into the can. With the blade mostly inside of the can, it would be hard for me to be injured by it. Firmly grasping the base of the can with my left hand now, I proceeded to cut the lid by using only the last half an inch or so of the blade next to the tang. I worked the blade up and down, cutting on the down strokes around the perimeter of the can until I was back where I started. The can was now open!

Old Jack Western had saved the day. I examined the master blade carefully and found it did not seem to have suffered much from the process. The blade was made from carbon steel and had quickly taken on a dark bluish stained finish. It may not look pretty but it sure can hold an edge. I opened more cans with my pocketknife and got better at doing so over time. I started to take longer strokes with the blade in the can. After a while, I got pretty fast at opening cans and decided to challenge my friend who would use a can opener. We raced and I think I won mainly because my friend got nervous and fumbled with getting the can opener started. I was already half way around the lid when he got started.

Adventures like these with my first knife gave me an education about what to expect from a pocketknife. Over the years since then, I have owned many pocketknives. I could tell a lot about the quality of the steel in those knives from things I learned from my first knife. Things like how the blade's steel behaves on a sharpening stone and "would it cut the lid off of a can of food?" Believe it or not, I have found some knife blades that failed the second test. I bent the tip of a few blades trying this. I learned a lot from my first knife – a two bladed jack knife made by Western Cutlery – that I called Jack Western.



Just What is Mint Anymore?

by B K Brooks

A famous radio commentator often says, "Words mean things." What he is saying is, when a word is misused often enough its meaning becomes unclear, even misleading, and in time meaningless. Like when a politician says "fiscally sound." Many years ago if you got a premium beer, it was the top shelf. Now that beer has sunk down to the bottom level, just above generic (remember the white can "Generic Beer") and is now replaced by special reserve, small batch, hand brewed or micro brew. The word premium has lost its meaning completely; it has changed and now means something else



A "Mint" Remington Bullet.

Now when knife shows were the main place to gather and purchase knives, there would appear vintage "mint" knives that had been gleaned from perhaps an estate, flea market or garage sale where they had been freed from being locked away in someone's drawer. If a knife had been in a nice cool dry place in, let's say, this hypothetical drawer, not sharpened or used, not banged around by other stuff in the drawer, the arguments and examinations whether it was really mint would ensue amongst the fellow collectors.

To some it would have to be perfect. If it even looked like someone

had breathed on the knife, it would quickly be relegated to the "near mint" category by some holders of the flame. If the knife was perfect but had been perhaps lightly polished up some, it could be called or accepted as "mint" by let's say a bare majority of the group of collectors. If the knife looked really good but was definitely polished, losing some of it crispness to the edges, most of the dealers (except maybe the seller) would put it in the "near mint" or even worse the "excellent" category. It was always fun to see dealers nitpick and gossip about the term "mint" and how it was used, especially when it was someone else's knife. Sometimes, with extreme age or rarity of the knife, some light peppering or other minor defect could still get most of them to say as "mint as you can get it." But all in all mint meant something because of

this peer pressure. Start crossing the line and your reputation went along with it. The power of the group would keep the word "mint" in a pretty narrow field.

Let's examine the word 'mint', where it comes from, and what is denotes. The dictionary defines mint as, "Being in pristine condition as if newly made." Now a mint is a place where coins are made. For a coin to be mint it has to be un-circulated, unblemished and shiny, "just like it came from the mint." "Mint sets" are coins that literally are never touched by human hands. They are sealed in cases so they cannot touch anything or be touched, and so they remain "mint."

In the strictest sense for a knife to be considered "mint", it too should be "as if newly made," just as it came from the factory. It should not have any blemishes. If an unused knife is not stored properly, it might develop a minor rust speck or tarnish. Because of this blemish the purist will say that the knife is not mint, but the owner, unwilling to acknowledge that his treasure is devalued, claims "it's still mint. It was never used or sharpened. That rust is just a consequence of age." From this refusal to hold ourselves to the same standards that we hold others, we get several unfortunate turns of phrase. First, we phrase the term mint into ordinary mint, "pristine mint," etc. thereby allowing that just because we didn't protect our investment doesn't mean we can't still call it mint, with the resale value that implies. Perhaps we should adopt the terms "buyer's mint" and "seller's mint."

The second subterfuge in describing condition allows absurd phrases such as "in good condition for its age." Either something is in good condition or it's not, period. The fact that it has both age and good condition is what makes it more valuable than the average. Can we say, "In mint condition for its age?" If applying strict terms I think not.

With the phrase "dead mint" appearing lately amongst our new world of online knife sales, it seems to be an acknowledgment that "mint" is just not what it used to be anymore. It is like a flare gun to signal a S.O.S. or a warning. The almost medieval guild of peer pressure at the knife show has seemed to have disappeared in the anonymous online world of thousands of sellers. When first confronted with the term "dead mint", I shared it with some fellow watchers of online seller antics. It was humorous at first. Some even laughed and said "hey maybe I will use that." But as time passed it became clear that the meaning of the word "mint' was becoming dead, and people were trying to find something else to call attention

to the fact that they had the "real thing." Just run the term "Mint Knife" on eBay search, and see some of the examples that are hidden there. Yep, there are "mint" knives online and some are actual gems. But more and more you see the others. Sure you get some really old, rare unique items that have some peppering and, because of their age, could be edged into the "mint" category; but mint runs the scale now from light rust (not patina, another misused word) to broken (and I mean junk). "Mint" as a word you can use at online auction sites is not only becoming devalued but worthless, changed beyond recognition. Because these sellers hide in the herd of sellers or use phrases such as "I am not an expert but this seems to be one of those "Mint" knives," as if mint was

interchanged for the word old and had nothing to do with condition. Many of these self professed non experts selling "mint" knives sure seem to constantly sell mint knives, some brand new and some





down right fake in endless supply. "Mint" has simply become a hook term placed on any knife thus devaluing its meaning.

Another thing is the word "mint" used in context with a new knife. With the Schrade factory closing down, hundreds of new in the box "mint" Schrade knives are on the market. Yeah they are "mint" in the strict sense of the word, but heck they are brand new! The description "mint" really has to go with the age of an item to really mean something, eBay in their category of pre-1970 knives maybe could be where the phrase 'mint' should take effect in conjunction with a knife. But this is not a perfect world; eBay is not going to monitor whose knife is "mint" and whose is not either by age or condition, so because of this we are seeing the change of the word "mint" as a usable word to one that has become devalued and soon perhaps meaningless.

Another example is the search word vintage. Vintage is being sprinkled onto online descriptions like it was salt and pepper on a potato. Examples like the description Vintage style, if it is a new knife, or vintage 1990's was one in the small print description under the bold Vintage Knife header. Wow maybe it is 7+ years old, the description technically correct, but it made me look and that was the intent. Most dealers know people relate vintage with age because most wine's value increases with age. Vintage starts to suffer the same fate as "mint" and soon, while we are still able to talk to each other, we won't understand each other. Gee, didn't I read something in the Bible like that?

I am not a doomsayer nor do I have any quick fixes. Getting the knife collecting public educated is the best defense. With the knife trading business/collecting becoming global and thus anonymous, we get the good with the bad. But in the fast paced world we live in, it would not surprise me if "mint," say in about forty years, becomes about the same quality as that premium beer I am about to sip on. Cheers, you all.



Displays at the Show.....

There will be some absolutely fantastic displays at this 2006 Show. My personal best favorite will be **Muriel Pallay's collection of Hat Pins**. There will be displays of custom knives, historical knives, swords of all kinds, Boy Scout knives, Case knives, Miniature knives and Bowie knives. It was pointed out to me that many of the custom

makers have never seen a real for sure Bowie knife, only a two dimensional photo. Now is the time to see these knives up close and personal. All persons that are interested in things that go cut will appreciate this first ever to be seen here array of Bowie knives presented by the Antique Bowie



Knife Collectors Association.

Things to do while here.....

Go to the Oregon Knife Collectors web page for ideas to enjoy in this area while here. We have tours listed and everything from classical arts to sky jumping. We also have listed eateries (restaurants) that might give you some idea on where to satisfy your hunger pangs and to socialize with friends. We just got back from dinner at the Hillside Grill in Coburg and are still licking our lips over the barbecue baby back ribs.

Shipping Knives to the Show.....

Last month we ran an article on how to send your knives to the Show. Please refer to this article or go to the Internet and our web page to get a copy for yourself. This should be helpful for those that want to ship their knives ahead and give a reasonable level of security for your knives. We try.

Wanna Go Wireless?????

We have wireless connections available to tableholders. We need to know in advance if this is something you want. Do it via email. There is no charge however only so many connections are available. Remember that this is yet another way to ignore your customers so use with caution.

Tableholders pleeze note....

There are a few things that we would like to stress about our Show. Tables cannot be covered during the Show hours. It is also taboo to leave earlier than our stated Show times. No signs or banners are allowed above your chins. Do not use silicon spray in the Show's room. It makes the floors slickery. Pets that are allowed must be on a short leash just like a wife has on her husband. No extension cords will be allowed around the wall, and all electrical displays must be checked by the Show chairman.

No risers or extensions can be used on the tables. The tables are 8ft by 30" deep. The aisles must be kept clear per safety/fire regulations. Nothing can protrude into the aisle. Aside from the Fire Marshall going berserk, it can be a problem if someone snags a pointy object as they pass your table. Likewise items under your table should not ooze out into the aisleway. Above all please do not antagonize your neighbors to the point where I get called in. This is supposed to be a fun Show, and we all want to do that which continues to make it that way.

All carts and rolling devices **must** come through the **rear entrance**. Hand carry loads through the front door only. The tiles are fragile and we do not want to pay for the damages. Make certain that you get your Show packet on entry to the Show (located in the west lobby-main entrance). There are some special items in there that you want to make sure you see.



OREGON KNIFE COLLECTORS ASSOCIATION

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MEMBERSHIP APPLICATION

Name(s)							
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Phone: Eve ()_		Day ()		Date	
★ Collector		nembership inc	ludes newsletter,	dinner/swa		ission to OKCA shows, knife.	
Start/	_ Renew my	/our OKCA me	mbership (\$20 ir	ndividual/\$2	3 family) \$		

Recollections of My Youth

by Martin Brandt

Martin Brandt recently did a show where he encountered a bunch of wanna-be knifemakers. He recounted his experiences at this show and drifted into a recall mode. He commented on the lack of sales and went on to say:

I sent about 6-7 lookylous over to buy books from Jim the book peddler. There were a bunch of wanna-be knifemakers. Unfortunately they didn't buy any materials. Several were parents with sons who were interested in making knives. I think that is one good segment of your book purchasers, and what a great parent child support!

My Dad was instrumental in my knifemaking beginnings. He took my first draw-filled knife to my Jr. High shop teacher to be heat treated. (I was too sick to go to school that day, but couldn't wait to get it heat treated.) Got it back in three pieces. Water quenched, Old car spring, I can still see those three pieces perfectly clear in my mind. Suppose I have P.T.B.B.S.? (Post Traumatic Broken Blade Syndrome) Now there is a very real knifemaker's disorder. But I'm on the road to recovery, I got right back on that ol' horse and road him again. I still get cold sweats though when I get ready to heat treat another blade.

My Dad bought me my first 6" bench grinder and found me an old anvil and had the mechanics at the plant where he was an engineer machine the top flat. He helped me put together a pipe in our fireplace to allow an old vacuum to be used as a blower, and there I forged my first banana shaped buffalo skinners. (I think I'm seeing the beginnings of a knife newsletter story here.) Could this be the start of another writing career? Stay tuned folks! Don't change that station! And now a word from our sponsors. (Que in the "segway" music boys!)

Are you tired of large clinkers at the bottom of your fire pot blocking off your air? Tired of more nasty yellow gray smoke than fire? Does the local fire chief know your address by heart? Take heart my friend! L&M Forge Brand Coke has just the answer for you!! Try a four bag sample shipment of our premium

Forge Coke and you'll be whistling Dixie again in your smithy! Guaranteed less black coal soot boogers on your hankies. You might even see the light of day through your shop windows for more than a couple of days! L&M Forge Brand Coke has already been coked for you, just start a hot fire, and get forging! Be sure you have a good blower before you start, keep that fire a little shallow, and then go at er Boys! L&M Forge Brand Coke from the coal mines of Kentucky



FOB'ed right to you. And now back to our scheduled program.....

Boy weren't those the days. When a Jr. High kid could take a 6" double edge dagger to school to get it heat treated in shop class! But that's a story for another day. My first blades were all poor copies of Randall Knives. Then I figured out I could design my own blades. My first drop point hunter with a mortised teak handle and hidden tang with no big honkin' Randall Brass guard, complete with my? innovative epoxy hi-gloss finish. A blued stiletto with a hooked guard styled after a middle-ages Italian mystery. An extended S guard on a 7" hollow ground swept blade that went to a guy who lived in a Tepee. An all steel sleeve dagger for my brother going off to serve. Oh yes, another Randall double edge dagger with the big honkin' brass guard. Then I found out about girls, and knife making took a back seat for 20 years.



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 diamond studded snail tails) and email or snail 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.

FOR SALE - Knives by American Blade, Camillus, Case, Cripple Creek, Gerber Paul, Remington, Hen and Rooster, Schrade and Winchester. Please call evenings Chris Lindsay (541)389-3875 for more information.

WANTED - Gerber Mark II Combat / Survival knives: interested in early and unusual pieces, related items and histories. Canted blades, colored handles, dive knives, etc. If you carried a MkII please let me know. Also Knuckle Knives, Kukri's, Randall's, F-S Commando, U.S. Military Knives and nice old fighting knives in general. PHIL BAILEY POB 13000-A PORTLAND, OR 97213-0017 -(503) 281-6864, email: pbailey@europa.com

1000 + Knife sheaths 5 different sizes excellent quality fits 4" and smaller hunting knives. \$15.00 each or 3 for \$40.00. Bring your knife (knives) to the show and see if they fit. Wild Boar Blades Ray Simonson (360) 735-0570 info@wildboarblades.com www.wildboarblades.com

For Sale -Allied-Gary Safe, model # BC-15-2. 2 Compartments, 4 Tumblers. Measures roughly 12'x14'x21', weighs 150-175lbs. Good for dual access, knives, or guns. \$200.00. Can deliver to the Eugene Knife Show. Otherwise located in the



Portland metro area. Can email photos upon request. email: JP@vehicularforensics.com or call (503)731-2710

WANTED ----OKCA CLUB KNIVES # 16. Need years 79 Case — 80 Gerber ----81 Gerber----83 Gerber ----87 Al Mar — 89 Cripple Creek ---91 Mark Walster — 92 Gerber, will buy or trade . Contact Fred Coleman (541)915-6241 or leave message (541)688-3624 . DESPERATELY LOOKING AND NEED AND WANT.

For Sale - Criswell Swords. Rob has again started making swords. Woohoo! 28" katana w/G10 saya. 7-1/2" tanto w/G10 sheath. Hawthorne Cutlery 3208 Se Hawthorne Blvd Portland OR 97214 (503)234-8898

Books For Sale - ART AND DESIGN IN MODERN CUSTOM FIXED-BLADE KNIVES, MOKUME GANE: A COMPREHENSIVE STUDY, many other reference books concerning both custom and other collectable blades. Quality Blade Books, P.O. Box 41854, Eugene, OR 97404. wagner_r@pacinfo.com

Wanted - Mint Western Black Beauty knives. ibdennis@oregonknifeclub.org

WANTED: Carbon steel kitchen/butcher knives and top-quality stainless steel.

Buying single piece or large quantities. email Leroy: knipesnifer@gmail.com

For Sale - Oriental makers..cured stiff white/clean ray skins. All sizes. Special. 4x10 packs of 5 only \$60.00. Prepaid shipping. Call Elliott (480)945-0700 or send order and Visa/MC to Hiltary 7303 E Earl Drive Scottsdale AZ 85251

For Sale - Tourquoise, lapiz, coral, malacite, amber, only \$20.00 per piece. 5x1-1/4 square. Shipping \$5.00. Call Elliott (480)945-0700 or send order and Visa/MC to Hiltary 7303 E Earll Drive Scottsdale AZ 85251

I have 157 knives for sale. Most are riggers and sailor's knives. Can send a CD with pictures and info on each knife. E-mail lgnunn@yahoo.com - Leonard Nunn (509)456-6954

For Sale - WORLD KNIVES LTD offers a huge variety of unique high-quality hunting, pocket, collector, specialty, horticultural, culinary and miniature

knives and aggers from 20 countries world wide! Check out our website at www.worldknives.com or call toll free at (866)862-5233. email chris@worldknives.com

BLADE's Guide to Making Knives, new book from Krause Publications. Contact Goddard's for an autographed copy. \$25. plus \$5. shipping in the US. 473 Durham Ave. Eugene, OR, 97404. (541)689-8098 e-mail wgoddard44@comcast.net

Knife Maker's vise -I will only be bringing to the show those vises that have been prepaid. They are \$160.00 and if you order before March 1st 2006 you can choose your own pool ball numbers. Bob Patrick 816 Peace Portal Dr. Blaine, WA 98230. (604)538-6214 or bob@knivesonnet.com

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

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 Charly Lane, Springfield OR 97478. Check or Visa/MC orders (541)746-1819. Info email jhbkpdlr@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/

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Actually Miss Jones, I just bought this whole set up from some guy I met and no, the blind-told is for me, I thought I mentioned that?

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The Knewslettter

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Events Calendar March 2006

	March	2006				
Mar	10-12	_	Northwest Georgia - Dalton GA (KW)			
Mar	18-19	-	Scottsdale Knife Show - Scottsdale AZ			
Mar	24-26	-	Badger Knife Show -Janesville WI (KW)			
Mar	31-02	-	Ohio Spring Show - Wilmington OH (KW)			
Mar	31-01	-	Northern Plains Show -Minot ND (KW)			
Mar	31-02	-	Shenandoah Valley Knife - Harrisonburg VA (KW)			
	April 2	006				
Apr	08-09	-	Oregon Knife Collectors - Eugene OR (KW)			
Apr	08-09	-	Bunker Hill Knife Show -Bethalto IL (KW)			
Apr	22-23	-	Vancouver Knife - Coquitlam, B.C. Canada (KW)			
Apr	21-23	-	Shepardsville KY Show (KW)			
Apr	28-30	-	Solvang Custom Show -CA (KW)			
Apr	28-30	-	Mason Dixon Show - Frederick Maryland (KW)			
Apr	28-30	-	Wolverine Knife Collectors -Novi MI (KW)			
	May 2006					
May	11-13	-	Parkers Greatest Pigeon Forge TN (KW)			
May	13-14	-	NCCA Mystic, CT Show (KW)			
May	19-21	-	NKCA Springfield Knife Show (KW)			
June 2006						
Jun	03-04	-	Western Reserve - Dover OH (KW)			
Jun	08-10	-	Parkers Show -Pigeon Forge TN (KW)			
Jun	10-11	-	Northwest Knife Collectors - Tacoma, WA (KW)			
Jun	16-18	-	Blade Show - Atlanta GA (B)			
Jun	23-25	-	Springfield Show -MO (KW)			
	August					
Aug	04-06	-	Knifemakers Guild - Lake Buena Vista FL (KW)			
Aug	04-05	-	Dutch Land Show - Adamstown PA (KW)			
Aug	11-13	-	Central Kentucky - Lawrenceburg KY (KW)			
Aug	25-27	-	Montana Knifemakers - Missoula Mt			

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DINNER MEETING



Wednesday Evening March 15, 2006 Third Wednesday of the Month

Sizzler Restaurant

1010 Postal Way Gateway Area (Across from the Post Office)

> 6:00 PM Dinner Followed by meeting

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

