



KNEWSLETTER IN A KNUTSHELL



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

February 2012

Whittlers - Part 2 Roy Humenick

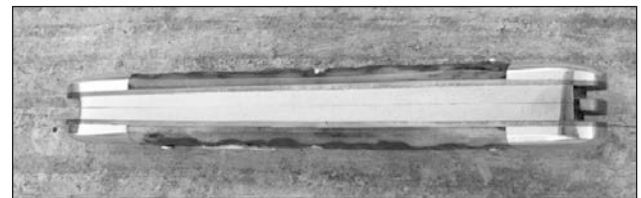
In their day, whittlers enjoyed quite a bit of popularity. Almost all knife companies had a whittler or two in their lineup. Yet there is something about a whittler knife that sets it apart from other knives. Something more than just three blades set in a variety of patterns. It could have something to do with the knife being a functional working tool in an elegant package. Or maybe it is the various features that are unique to whittlers.

With the exception of the three back spring whittler, all whittlers have two back springs. One of the things that make whittlers unique is that both of the back springs bear on the tang of the master blade. That is, two springs ride on the tang of only one blade. The two smaller blades at the other end of the knife each ride on one of the two back springs. Getting the spring tension just right for each of the smaller blades may result in too much tension for the master blade. This is one of the challenges for the whittler maker who tries to balance the spring tensions for all three blades. Quite often one will find whittlers with half stop tang configurations for both of the small blades and no half stop used for the master blade.

Another characteristic that is only found in whittlers is the tapered back spacer. This is a spacer that separates the two smaller blades and extends along the back of the knife between the two springs. This spacer tapers down to nothing, making it appear like a wedge. Better than 90% of all whittlers have this feature. The ones that do not have both springs sitting right next to one another; and in some cases, it appears that the springs themselves are tapered.



Cactus made whittler



Cactus with tapered back springs



Schrade 804 whittler



Schrade split back configuration

short spacer to separate the two smaller blades. The term "split back whittler" has been used to describe a whittler with the tapered back spacer. Since all whittlers have two back springs, adding the descriptor "split back" should define those with the wedge-like spacer. Think of a wedge used to "split" firewood as an analogy for the term "split back."

Having the wedge-like spacer between the two back springs adds another level of difficulty in making the knife. As a result the scales are not parallel to one another, putting a slight angle into all of the parts. Even the holes that the assembly pins pass through must accommodate this angle. This may be why many knifemakers of yesteryear chose the whittler as a platform to test their skills. Whittlers tended to be upscale knives with premium handle materials like pearl, stag and ivory. Many had carved or fluted bolsters. Whittlers can be found with fancier shields, filed or milled liners, and even a few with integral bolsters and liners.

It is easy to see why there would be interest in collecting whittlers. With all of the variety and embellishments available, it is possible to find that certain type of whittler that appeals to you. A very different whittler that is not a split back whittler will be discussed in "Part 3." So, stay tuned right here for more info about whittlers in our next issue.



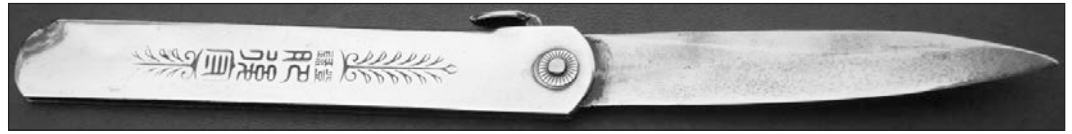
(Not The) Opium Knife - Chinese Day Laborer's Knife

Circa 1850 to 1875 Kevin Sundquist

Of the all knives at the April 2011 Oregon Knife Collectors Association Show, the appeal of this folding knife was the simple three-piece design. It sat on a seller's table with a small paper label that said "Opium Knife" with a modest purchase price.



This knife was inexpensive to manufacture, yet robust, using simple three piece construction: 1) handle 2) sharp blade with opening tab (no fingernail nick) and 3) the pivot (or "end rivet"); page 11 *Levine's 4th edition*. There had to be some reason for characters stamped in the handle. My collection consists mostly of 19th century/Early 20th century American folding knives, specifically NYKC (New York Knife Co.) and Walden knives, not Chinese knives.



The gentleman that owned it described it as an "opium knife," used to cut smaller pieces of opium from a larger piece. Good story, the gentleman was eager to sell it, so it traveled to Minnesota.

Good story, but not true according to the American experts that know the history of opium use in the early American West and have studied the artifacts. Professors K. Dixon and C. Merritt, Department of Anthropology, University of Montana, were kind enough to study pictures of the knife and reply that this was not any kind of known opium artifact.

They had no idea of what the knife was used for originally and could not translate the Chinese characters because they were not the modern Chinese language of the past 50 years or so.

Additional American based Chinese translators were contacted about the characters stamped in the handle. None of them could give the characters any meaning because they were "too old."

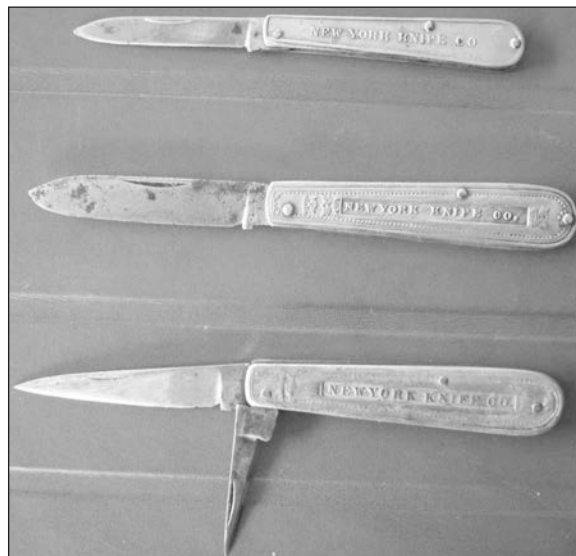
As a point of reference, from about 1860 through the 1870s, American knife companies were making brass handled "Penny knives." Penny knives, originally costing a penny, were constructed in a similar fashion to this knife, but consisted of seven pieces. Brass handles with the company name stamped on the handle, not the blade. Poor condition examples are still found in Civil War battlefields.

For comparison, the three American Penny knives here are:

Top – Penny knife circa 1870.

Middle and bottom – Penny knife circa 1860. The bottom example is a very rare two-blade model.

Through an American friend that spent many years in China, Mister Le Ho (pronounced lay-who), the 82-year-old Technical historian of the First Institute (like our Smithsonian Institute) in



Beijing was contacted. Mister Le Ho provided the translation of the Chinese on the knife and commentary that follows:

"This knife was made and used from 1850 to 1875 in the south central part of China what is now called the Pudong region. Pudong is an oxbow island region created by the Huangpu and Yangtze River. It is just east of Shanghai across the river. It was the largest shipping and trading region in Asia during that period. Goods came by sea and by river. It was a trade and commerce hub. It was also the capital of China during that era.

The knife was made for and used by *coolies*, day laborers and dockworkers to cut bailing twine and bamboo. Pudong means bamboo in Han, the Chinese dialect spoken at that time. Han is a predecessor to the present Hunan, Szechuan and Cantonese dialects spoken today. This is the language on the knife and provides the approximate manufacturing date. Using only three pieces, this very sharp knife was made cheaply because of the large number of knives that were given out each day, many not returned or lost in the water.

Here is the translation of the characters... Very Fine Goods Golden Bridge Trading Company Pudong Region. Both end engravings are the company *Chop* (logo)."

1. Very Fine 2. Goods 3. Golden (highest quality term in Chinese language) 4. Bridge 5. Trading 6. Company 7. Pudong Region (note form of the character. Top line means building roof, three horizontal lines with vertical line mean bamboo, bottom small line means earth when added to another character set.) 8. Both end engravings are the company *Chop* or logo.

Our Chinese expert was very interested in how this knife came to the US and remained in such good condition over the years. This knife is as rare in China as our Penny knife is here.

In fairness to the seller, two references to opium have been offered. Le Ho noted that the knife could have been made or used during the second Opium War, 1856 to 1860. Prof. Merritt notes that it may have been used on the docks for the packaging and shipping of opium as it was a common, legal export in that time.

OKCA Knews and Musings

ibdennis

April show...At this writing we have ten tables open for the April Show. That is 10 out of 425. I feel comfortable that these will be filled as there is always a flurry of people that wait or forget about the Show until the last minute. The trend of table requests was quite brisk in December which gives us a lot of support for the planning of this event. We always debate whether the interest levels will sustain the volume of tables, and there is always the thought of reducing the number of tables. Well, not this year.

Handmade competition...The description and rules of the handmade knife competition is printed in this *Knewsletter*. This should give all the makers time enough to start working on that special knife for the competition. On this page, and also on the rule's page, are two pictures that relate to forging and grinding. The paintings go back to the 1815s era. So the quiz of the day is, who was the artist?

And if you skipped the above..... The two paintings pictured in this month's *Knewsletter* relate to knifemaking and were done in the early 19th century. Do you know this artist? If not the answer can be found on our website. From the home page go to the left and click on Site Map. From this page go to "Mystery Artist."

Whittler article.... The cover article on whittlers is the second in a three part series where Roy is attempting to sort out the enigmatic whittler pattern and all its variations. Our Great Eastern whittler pattern Club knife is the reason for the articles. The OKCA Club knife sales have been stellar. We still have a few of these knives left, so speak now or forever hold your peace.

February 15 dinner meeting will at the Sizzler getting there twixt 5 - 6 for dining and for our meeting at 7PM. These meetings are always well attended, and good food and good friends seem to be the order of this event.



Donations.... Those that give us knife and cutlery donations really do a major job at keeping our Show alive and healthy. These donations take on the form of door prizes to increase our attendance, raffles to help finance our event and the silent auction to help again with the finances. We have had a few donations already which signal us that more are on the way. **Ed Schempp** has donated two Schempp/Spyderco knives and **Matthew Caldwell** has given a piggy back outdoors custom made set of knives. **Bob Burtscher** has also sent from Florida a Case pearl knife and a Browning knife. These offerings are really great.

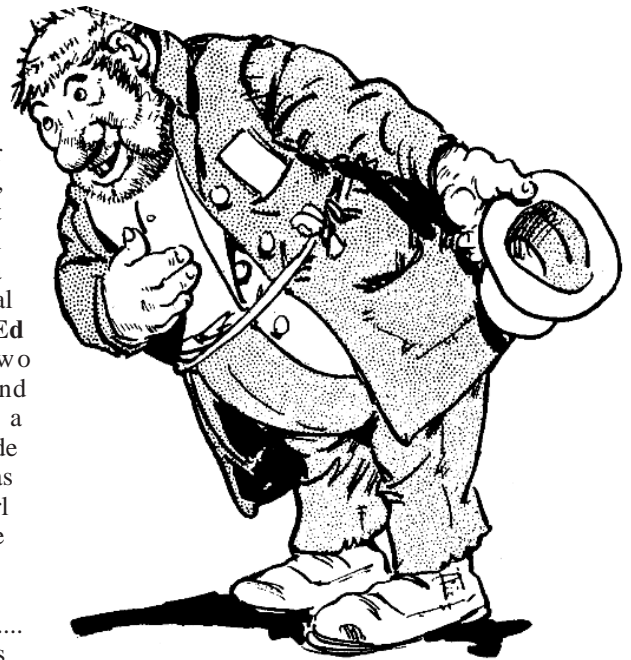
Articles in this Knewsletter....

Many thanks to our contributors for the articles herein. **Roy Humenick, Bob Patrick, John Priest, Merle Spencer and Kevin Sundquist.** The diversity and educational aspects presented here are what set this *Knewsletter* as the best from all others in the world. Needless to say.... we could use some more articles. Writers take your mark...

Friday the 13th Metallurgy seminar...As in years past we have had a seminar presentation just before the opening of the Show at 10 am. This year that presentation will be led by **Bill Harsey.** I am sure whatever Bill has in mind will be something of interest to all those that have anything to do with knives.

Demonstrations for the Show.... We have the demonstrations in mind for the April Show but have yet to organize times. There are a few different demonstrations that I am sure will intrigue many. One in particular has to do with kitchen cutlery.

Dis & Dat.... We have a photographer in place for taking pictures of your knives at the Show. We are half way there to having the Display award knives finished and in hand. There will be grinding demonstrations this year but with a different twist to its presentation. We are still up in the air as to the Thursday Nite Social. It is a pretty expensive proposition, and its worth is still in debate.



This month's Smile Knife.... Is from the 1913 Brewmaster's Convention which I was not able to attend. The knife was made by Miller Bros - Meriden. The knife has copper handles and a handy to use crown cap lifter. I will bet that there were a bunch of smiles after this convention.



Our Website.. Have you let your fingers do the walking to our website of late? It is easy to find as our page comes up with a simple Google or Bing search of "OKCA." Or if you enjoy typing "<http://www.oregonknifeclub.org/>" The site will tell you all aspects of our organization including Show information, applications, knife shows around the world, articles about knives, member links, things to do in Eugene and much more in the world of "cut."

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.

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

Sharp and Ready, A Country Knifemaker Merle Spencer

My wife, Janie, and I drove for a dozen miles through beautifully forested country, wondering if we had taken a wrong turn. But Lynn Moore had assured me that if I followed his directions, I would eventually see his sign. And we did. A short distance off the road we saw a beautiful acreage with a comfortable house located so as to take in its verdant surroundings. A small creek flowed along the edge of the property.



Lynn & Merle

Here lives a knifemaker.

After greeting us cordially Lynn introduced us to his wife, Rhonda; and the two ladies went off to look at growing things. Lynn and I proceeded to inspect his shop, er...shops.

I had talked to Lynn at the last OKCA Show about writing an article about him and his work. So, over a period of several months, we talked and made plans for me to visit his shop and take some pictures.



Appointments that we scheduled didn't happen on more than one occasion, mainly due to the fact that he is in business as a full-time electrician. Here is a knifemaker who works full days and still finds time to craft

fine knives. I have learned that this is the case more often than not in this activity.

The reason I say shops is that Lynn has one building - I didn't count the rooms in it - where he makes straight knives and another building that is devoted to folders only.

I don't remember all the tools and machines I saw (I took pictures); but, to name some of them, I saw two anvils, two drill presses, a metal lathe, a milling machine, a handmade knife grinding machine, sanders, grinders and long benches covered with tools. It looked like a working shop.



Lynn told me he had been interested in knives ever since

his dad had shown him how to sharpen a knife when he was a small boy, and he still enjoys doing it. He has always carried a pocketknife since he was eight years old.

I had asked what background experiences prepared him for making knives.

"I learned a lot from my father who tinkered and fixed things. His motto was, 'He would either fix it or fix it so no one else could fix it'."

He said he has been an electrician for about 42 years, which teaches about being a good mechanic, making things work and a lot of trouble shooting. He has also taken classes at Lane Community College, welding and metalworking and a couple quarters of machine shop, where he learned about using a mill, lathe and surface grinder.

In reply to my question about who helped him to become a knifemaker, he said, "I feel blessed to be living in the Eugene area because there are a lot of great knifemakers in this area. First and foremost, has to be Wayne Goddard, who has been so generous with his time and knowledge."



"I had always thought about making a knife, even had several books on making knives," he answered to my queries, "but I had never made one until I met Wayne Goddard. I had gone over to Wayne and

Phyllis's to buy one of Goddard's Spyderco Clipits, and I got to talking to Wayne about knives."

He said Wayne offered to teach him to make a knife, and he gladly took him up on it.

He told me he had gone to Wayne's shop on some evenings and made his first knife, which is the same knife that he uses on his tool belt for stripping wires in his business. He made his first folder with Wayne, a friction folder, and also took a bladesmithing class and later a handle and guards class with Wayne.

As to who else helped him to learn to be a knifemaker, Lynn said he spent some time learning how to make a liner lock folder with Bob Lum and recently made some mokume with Gene Martin. He said he had also been able to talk with Ron Lake about folders and other things and had spent a weekend in Seattle making Damascus with Dave Lisch. He said he did a Damascus class with J.D. Smith. Lynn added he had worked with Darrold (Ole) Olson in his shop and that Ole helped him a lot. Others he mentioned as influences have been Martin Brant, Bill Harsey, Ray Richard, Dave Rider and Butch Vallotton.

Sharp and Ready... continues on next page

...Sharp and Ready

I asked him how involved he was in making knives.

He answered. "I have been making knives for about ten years, which is definitely part time, since I have my own electrical contracting business."



He indicated he had made both forged and stock removal knives, but probably more stock removal. For stainless blades, he likes to use ATS 34 and CPM 154. For high carbon, he uses 5160, 1084 and 1095, and for his Damascus, good steel cable, 1084 and 15N20."

For handle material Lynn says he prefers some sort of burl, like ironwood, snakewood, maple, myrtle or koa. He said he's used bamboo, water buffalo and some kinds of micarta. He also includes some copper on many of his knives.

In addition to what I said earlier about what I had seen about his shop, he says, "I would say it is pretty well equipped. I have an older Bridgeport mill, an old lathe, a surface grinder, three vertical grinders, one horizontal belt grinder, a 50 lb. Little Giant power hammer, a 30 ton hydraulic press, a couple forges and a Paragon furnace, as well as miscellaneous small tools."

I asked him if he used any of his own knives.

"Yes, I do use my own knives. I am currently carrying a Wharncliffe folder I made that has water buffalo scales with a liner lock. The blade is stainless steel CPM 154 that I heat treated myself."

He says he's also used a couple of his own utility knives and, quite often, some kitchen knives that he made. He uses a machete of his own make to chop blackberries and bamboo.

For the reason he continues this activity is, he states, "It is something that I feel really challenges me mentally and is a good artistic endeavor. It is still a hobby, and it's fun to do. I don't have the extra pressure that I have to make a living at it. However, I love selling a few knives and doing the knife shows."

Several of Lynn's knives have been donated as show award knives for the Oregon Knife Collectors Association.

I believe this hobby turns out quite a few knives, as last December, 2010, after the midwinter show in Eugene, Lynn stopped at a store on his way home. When he returned to his pickup truck, he found that it had been broken into and thirteen knives had been stolen.

To appreciate the resourcefulness of this knifemaker, by the April 2011 OKCA Show, he had completed seven more knives to show for sale! Remember, this guy works full time at his electrician business.

Lynn is truly a craftsman.

To contact Lynn Moore: phone (541)554-5294 or e-mail beebles26@msn.com. ↴

Cutlery Superstitions - Part 2

Larry Vickery

I was raised by my grandparents and was always interested in their superstitions. Many of these were based on safety, and I found were really an easier way to remember not to do something. Walk under a ladder, open an umbrella in the house, walk behind a horse etc, all seemed to make some sense. One of these superstitions was always interesting to me. My grandfather being from the "Old Country" had many superstitions but never handing a knife directly to someone always seemed a little strange to me. He would always put a knife down on the table or desk and allow me or others to take it from there. It wasn't until recently that I discovered that other than for safety reasons there were other superstitions out there relating to knives. This is a collection of what I've been able to find. Some are very similar to one another but different enough that I thought they were interesting. The most common by far was exchanging a gift knife for a penny.

Cooking/food

- Stirring liquids or powders with a knife is often considered unlucky. One rhyme says, "Stir with a knife, stir up strife".
- If you cut hot cornbread with a knife, you'll cut your luck
- Never cook with a knife, it causes a cut in a friendship.
- Pennsylvania-Germans: It may cause pain or stitches in the side to stir anything with a knife.
- One may not pierce the bread of a pregnant woman with a knife or fork, or else the child's eyes will be poked out.



Table

- It will cause a quarrel if knives are crossed at the table.
- As early as 1646 reference is made to a superstition of laying a knife across another piece of cutlery.
- If you lay a fork flat on the table with the tines up, do not rest a knife on edge using the tines to support it. If you do, you and whoever you're eating with (or whoever you next eat with if you're alone) will quarrel.
- Crossing your knife and spoon on your plate after you have eaten is an indicator that the food tasted horrible and that you wish bad luck on the cook.



Household

- A knife placed under the bed during childbirth will ease the pain of labor.
- To guarantee a boy the husband was to stick a knife in his pregnant wife's mattress. For a girl put a skillet under the bed.
- Or a knife stuck into the headboard of a cradle to protect the baby-to grave-so the dead would not be defenseless in the next world.
- In Greece a black-handled knife placed under the pillow is used to keep away nightmares.
- In some zones of Southern Italy many people put a knife in the door frame, in order to keep bad spirits out from the house. (source: my wife - she comes from there!)
- To scare away evil spirits, Chinese women may sleep with knives under their bed. Often a piece of paper cut to resemble a pair of scissors is hung from bed curtains and tiger skins are hung over the bed. ↴

The jackknife game or playing baseball with a pocketknife knife Bob Patrick

My good friend Al and I traveled to gun shows together for years. He was on the lookout for guns and related items; me, always searching for knives. Our travels have taken us north to Prince George BC and South to The Big Reno Show in Nevada with stops to dozens of shows throughout the Northwest. I like guns about as much as Al likes knives. Which is to say: plenty and with great interest. I own and like to shoot guns; but I don't collect, covet and dream about guns like I do knives. I often need Al's advice on gun issues, and he needs mine on the knife stuff.



These four are stamped HAMMER BRAND, MARSHALL WELLS, PAL CUTLERY CO., AND PREMIER LIFETIME.

Some time ago Al asked me to be on the lookout for some particular pocketknives that he needed for a game he wanted to introduce to his grandchildren. "They must have two blades that open from the same end; and both blades must rest in the half open position and be between 3 and 3-1/2 inches when closed," he told me. Then he added that one blade had to be longer than the other; but the pattern, handle material and the like didn't matter. This was a simple enough task; and with a little searching around the shop and a visit to eBay, I had enough knives for him.



Scoring positions right on the scales.

We're no longer doing the show circuit and only usually see each other at our monthly local gun show so I managed to forget all about the knives until one day when he showed up with a 2' x 1' x 3/4" pine board with numbers printed on the sides and instructions pasted onto it. "This is the

jackknife game," he told me, "that has been passed down for generations in my wife's family."

To play the game the small blade is opened straight out, and the large blade is in the half-stop position. One at a time, each player does a knife toss with the highest score being the one who starts. To toss, flip with the index finger 3/4 of the way down the knife from the blade. If the long blade sticks and holds with the heel of the knife resting on the plank, count 25 points. If the long blade sticks, holding the knife off the plank, 50 points. If the small blade sticks and the long blade rests on the plank, 75 points; and 100 points with the short blade stuck in alone supporting the knife on its own. The game can be played to whatever score is decided beforehand. You can take turns or keep throwing as long as you count. There is no score when none of the blades stick in and stay up.

The following history of the game was written by Al's father-in-law, Bev Strange, and was pasted onto the board. "As I remember, the game

started at home on the hay loft floor in Ryerson, Saskatchewan. This may not be the origin of the game; but it is where our gang began to play it. We played this game at the old Bond school on the schoolhouse floor. Being a fir floor the knife could fall into the grain of the wood easily. In 1929 we moved to the new Bond school with a maple floor, so we built a saw horse with a wide board of a soft wood and continued to play in the basement or outdoors. I recall nothing in the form of even a minor accident."

I showed the game to my sons who were in their late teens and early 20s at the time. They gave it a try, thought it was "kinda cute" and went back to the computer. I tried their younger sister, but she would have none of it. I continued to harass the boys until they played a few games with me; and they thought it had merit, but was suited for the younger set or oldies like me "in need of a nostalgic moment."

The game was then put away in the attic awaiting grandchildren. Since then I've kept half an eye open for these "jackmaster" style knives with the half stops.

Here comes the baseball connection to this story.



A big harness jack would work.

Like a lot of boomers, I've had a pocketknife on my person for as long as I can remember. The other thing that's been as constant in my life is baseball. As a little kid I listened to baseball on the radio with my Dad and haven't missed watching a World Series since we got our first TV in 1956. So it was with great excitement when I found on eBay a jackmaster knife with a pictorial account of how to play and score baseball on the "Official Jackmaster Baseball Knife." Using the same style playing surface, it scores as follows: After the flip the umpire punches you out when the knife lands on its side and calls a strike when it balances on the backsprings. With the master blade stuck in the wood and the back end resting, you've hit a single; score a double with both blades sticking and a triple with the master blade stuck and the knife balancing. Babe Ruth would be proud if the pen blade sticks and balances, and the umpire will circle his finger to indicate a home run.

With a little practice perfecting your flipping skills, a game could take about the same time as a big league game.



The game board Al gave to me.

Some Questions About The Handmade Knife Judging John Priest

Why do I have to cover my logo? (Answer) To keep the judging fair and not distract the judges, and also to have somewhere to put the contest number. We realize that some makers have a very distinctive style, but that's the most equitable way we have found.

How many knives can I enter? (Answer) One per category.

Who are the judges? (Answer) We aren't telling. It's hard enough to get people to leave their table for an hour or so on Friday without making them justify their decisions. I will say that we have three judges, one local, one a maker and one a collector. And they are all highly qualified, and we couldn't have the contest without them.

What time do I enter? (Answer) 2PM - 4PM on Friday.

What time do I get my knife back? (Answer) After the judging is completed, there will be an announcement. We ask that you pick them up as soon as possible. The only exception: If you win, then we will keep them long enough to take pictures and display them.

I'm undecided about which category to enter. (Answer) The judges can change the knife to another category if, in their opinion, it's better suited to that category.

What about disclosure? (Answer) We are judging knives that were carried from concept through finished product by one person. We realize that this isn't always possible, but we also expect you to tell us what you did not do to the knife. We do not want a knife made by committee.

What about cheating? (Answer) We work on the honor system. If you cheat, your fellow makers will know; and you will know.

What if you haven't answered all of my questions? (Answer) THEN READ THE RULES. They are available on the website online or at the head table at the Show. In the event of a question not answered, the Show Chairman will be the last word.

About the Handmade Knife Competition

The following rules are in effect for the 2012 Oregon Knife Show Handmade Knife Competition. Any violation of these rules will make the knife and the maker ineligible for awards. Any infraction identified after the awarding will result in forfeiture of the award.

The categories for the custom knife competition are :

ART KNIFE - BOWIE KNIFE - DAMASCUS - FIGHTING KNIFE - FOLDING KNIFE - HANDFORGED - HUNTER/UTILITY - MINIATURE - NEW MAKER

1) Knives can be submitted and accepted only from tableholders at the 2012 OKCA Show. The exception is the New Maker category which



can be entered by any OKCA member. A "New Maker" is one who has never entered any competition, anywhere, ever.

2) The maker must personally submit the knife and identify himself as the maker of the submitted knife.

3) The Oregon Knife Collectors shall not be held liable in any way for the submitted knife after it has been turned over to the Oregon Knife Collectors Association.

4) If there is a question by the judges as to the class/division/category into which the knife is submitted for judging, that knife may be ineligible for that class/division/category. The judges, at their discretion, may change that knife to a more suitable category.

5) The submitted knife must have been made after April 15, 2011 and never previously received an award to be eligible for competition.


6) Knives submitted will have their marks covered and will be numbered. Cover material will be provided if you do not have any. **You will be asked to cover your mark on your own knife. This must be done before you submit it for judging.**

7) Awards will be announced Friday afternoon about 5 P.M. - Winners knives will be kept for display until 6:00 P.M. All other knives will be returned after judging is completed. The winners will also be announced at the Saturday Nite Social.

8) The submitted knives must be 88% made by the knifemaker who submits the knife for judging. Disclosure of the other 12% must be noted.

9) Damascus knives can be placed in any category except hand forged. Hand forged knives can be placed in any category except Damascus. A knife can only be entered into one category.

10) Knives for the **Custom Knife Competition** will be accepted in **Meeting Room #3** during the hours of **2 P.M. to 4 P.M. Friday - April 13, 2012**. The cut off time will be **4 P.M. sharp**.

It will be the responsibility of the knifemaker to abide by these rules. The Show Chairman shall be the absolute decision maker on any conflicts or questions, should it become necessary. 

The Seek-re-tary Report

by elayne

The first meeting of 2012 was held January 18 at the Sizzler Restaurant in Eugene/Springfield. This is the annual election of officers. The current slate of officers (President: **Darold (Ole) Olson**; Vice President: **John Priest**; Secretary/Treasurer: **Elayne Ellingsen**; Master-At-Arms: **Craig Morgan**; Show Chairman: **Dennis Ellingsen**) have all agreed to hold office for another term. It was moved (**Larry Criteser**) and seconded (**Tim Cooper**) the current officers remain in office for an additional term. A unanimous vote followed. Thank you, members, for the vote of confidence in your officers. Each of us appreciates your support.

The new business was an announcement regarding the Club knife -- 32 sold. We have passed the break-even point. It is always a guess if we have chosen well. Thank you, **Roy Humenick**, for your efforts on behalf of the Club. Thank you, **Great Eastern**, for your help in our fund raising project.

We have about ten tables which have not been assigned for the 425 table Show. We are not concerned about them since we have a number of individuals who have suggested they wish to attend as table-holders. It seems we will have another sold-out Show.

We have received a number of the display award knives but are still short a few. We are anxious for the remaining knives to be shipped to us. At past Shows we have been able to engrave them with the event information at the Show, that will not be possible this year. We need to forward them to our engraver, **Jerry Whitmore**, prior to the Show so they will be available at the Show. Please help us in this area.

We had a Board Meeting January 28. All Board Members were present. We wanted to be assured we were on schedule for the upcoming Show. We have paid our deposit to the Lane Events Center in the hopes that all will go well. We will have a Saturday Awards Presentation, but there will be no food. The costs for the catered event at the Lane Events Center (we must use their contracted caterer - Wild Duck Catering/Big Green Events) have

become prohibitive. Last year we paid almost \$700 for the beverages we served. This year there are a new list of concessions to them. We must guarantee \$150/hr minimum four hours for the concession stand. This is without regard for the delays that were experienced by all who ordered at the concession. I will have a meeting with Lane Events/Wild Duck in February to iron out as much as is possible. I have a meeting scheduled with the Valley River Inn in February for the Thursday Nite Social. The attendance in 2011 was much less than it had been the previous years; and unless the price can be reduced, I am not sure we will be able to have the event. We have received a number of donations toward this event but those can be refunded or redirected, depending on the wishes of the donators.

One of the issues that has arisen is compensation to the Board for their work. None of the Board members receive compensation for their donated time. We believe that is in the best interest of our organization. The groups that have compensated their Boards have evidenced major upheaval in the ranks (everyone wants part of the pie), but many who come forward are not well qualified for the positions. This is not the best of all worlds for the OKCA Board members, but it is the lesser of many evils.

We currently have tables available for sale for the Show. We do not allow the sharing of tables since we have do have sufficient numbers for table-holders. We try to keep the price of our tables cost effective. It has not been necessary for us to raise our table fees since prior to 2000. We do allow Brown Baggers, many other Shows do not. One of the advantages to our Show is the number of collector items that come in the door which become available for sale. Since we advertise we have an appraiser (**Bernard Levine**) on hand, many times the owner will seek a market for the item they have had appraised.

See you at the meeting Wednesday, February 15, at the Sizzler Restaurant, Gateway, Eugene/Springfield OR.



Oregon Knife Collectors Club Knife 2012

The Great Eastern Cutlery Whittler is this year's Oregon Knife Collectors' 2012 Club Knife. A picture of this knife is shown here but might be modified moderately. The knife will be in the style and fashion as all our Club knives.

The handles will be burnt stag with a one-of-a-kind beaver shield. The knife will be marked Northfield which is their premium line. The length is 3-1/2" and the three blades are 1095. The main blade will be a clip blade with a pen and a coping blade on the other end. The total of 50 knives will be serial numbered and will come in the Northfield cardboard roll so familiar with this company. Serial numbers will be randomly drawn, but you can request the same serial number you had for the 2011 knife. Membership in the OKCA required to purchase this knife.



Name _____

Address _____

City State Zip _____

Phone Number _____

Great Eastern OKCA Whittler @ \$145 _____

Serial number request if you purchased a 2011 knife.

Shipping, if needed, add \$20 _____

Total _____

Payment in full at time of order.

www.oregonknifeclub.org



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 bed sheets) 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.

Wanted: WW2 allied military fighting and pocket knives 1941-1975. Buy/sell/trade. I've been a specialist in this area for over 30 years, and I'm well known in the fraternity. I deal mostly in high grade examples. John S. Fischer P.O. Box 47, Van Nuys, Ca 91408. jsfischer1@aol.com

For Sale: Lone Wolf Knives: I have 40+ (as in forty or 4T) of the real Lone Wolf Knives for sale. Most models, including the Paul Knives. These are manual and DA autos. Not the fake Benchmade knives made in Taiwan and called HK knives, these are the real deal. Check them out on Craigslist, in person at Hawthorne Cutlery in Portland, or at the fabulous April OKCA show (F 12 & 13). Hawthorne Cutlery 3208 SE Hawthorne Blvd Porkrind, OR 97214 503-234-8898

Wanted: Outers style knives by any maker and any handle material. Will pay fair price and shipping. Please contact Richard Bruce, 13174 Surcease Mine Road, Oroville CA 95965; (530)532-0880; email address: Richardkarenbruce@yahoo.com.

For sale: If you would like any of the following throwing knives personally delivered to you at the April OKCA Knife Show let me know ahead. Pierce-Arrow, Claw-Z, SlimJim Pro or the ever popular NEV-R-MIS throwing Bowie with sheath. Bob Patrick 816 Peace Portal Dr. Blaine WA 98230 (604)538-6214 bob@knivesonnet.com

Wanted: Japanese Samurai Swords: Collector Buying Collections, Estates, & Individual Swords. Appraisals. Matthew Brice (715)557-1688

For Sale: *Randall Knives - A Reference Book*. Well written and comprehensive, in an 8-1/2x11 hardcover format. The book has 22 chapters totaling 252 pages, with over 250 full color photographs. \$64.95 including domestic shipping, payable to Blue Star Knives, PO Box 841, Bigfork MT 59911

Wanted to Buy: Buying knife collections and estates. One piece or entire collection. World War II, military, hunting, pocket, modern, vintage, tactical, custom. rivervalleyknives@yahoo.com Matthew Brice (715)557-1688.

Spyderco/Goddard Baby Clipits C20BGMPs. Sprint run of 600. Burgundy/brown Micarta handles, key chain sized knife with a blade length of 2-1/8. This is #14 on the model list of the Wayne Goddard Spyderco designs. \$65.00 post paid when mentioning OKCA. Check or money order to Goddards, 473 Durham Ave, Eugene OR 97404 (541)689-8098 email: wgoddard44@comcast.net

Limited edition sprint run Junior Clipits. White Micarta handles, partially serrated blades. This is variation #13 in the Spyderco/Goddard Clipits. \$110 ea, free shipping if you mention OKCA. Goddards, 473 Durham Ave, Eugene OR 97404 (541)689-8098 email: wgoddard44@comcast.net

Spyderco/Goddard Model C16PSBRG \$75.00; free shipping when you mention OKCA. Goddards, 473 Durham Ave, Eugene OR 97404 (541)689-8098 email: wgoddard44@comcast.net.

Knifemaker Downsizing Sale: Vises, electric motors, hammers, handle and blade materials. Small older table saw, two vacuum pumps suitable for a stabilizing outfit. Piles of interesting junk plus a large free pile. Call for an appointment, ask for Wayne (541)689-8098

Hot off the press - 2ND edition *The Wonder of Knifemaking* by Wayne Goddard, revised and in color! \$30. shipped by priority mail. Get your autographed copy now by calling Wayne at (541)689-8098

For Sale: older knives. Please visit HHknives at www.allaboutpocketknives.com. Thanks for looking.

For Sale: Keen Kutter folding knives. Two diamond edge knives by Shapleigh Hdw Co. One E. C. Simmons Hardware Co St Louis MO straight razor in original box. Call Martin (406)442-2783 or cell (406)422-7490 for free photos and knife/items description and price list.. 935-3622.

For Sale: Item #1 WWII Case v 44 all original WWII. Blade is full and has some sharpening on the edge but lightly. Has lots of original polish, no rust stains or darkening. It comes with the original WWII leather sheath. no stains, still lite in color, lite tan, cross guard has nice dark brass color not polished, its black handle is exc., no chips, a very nice set. \$ 475.00 post pd.&ins.

Item #2 WWII M 8 scabbard for U S M3 has short belt loop & no hanger hook has its original leather tie down lace. Over all very good plus condition \$100.00. M Ferris P O Box 250 Clayton CA 94517 (925)672-4382 - email md1ferris@aol.com

Knife Sheaths: Many, many different sizes and styles. If you need a new sheath for that favorite knife of yours, bring it to the Mini Show and find one at our table. If we don't have what you want, we can make it for you. Ray Simonson Wild Boar Blades P.O. Box 328, Toutle WA 98649 (360)601-1927 www.wildboarleather.com - ray@wildboarleather.com

Wanted: Knives and also ephemera and information about Bruckmann knives. Bob Patrick 816 Peace Portal Dr., Blaine WA 98230 (604)538-6214 bob@knivesonnet.com

For Sale: Duplicates from my collection of wood handle Coke knives, small size (3-1/2"/+/-), large size (5-1/4"/+/-) or trade for ones I do not have. Only wood handle knives, please. Ron Edwards, email me @ ronjoyceedwards@comcast.net

Mosaic pins and lanyard tubes by Sally. See at www.customknife.com, email at sally@customknife.com. Phone (541)846-6755.

Blades and knifemaker supplies. All blades are ground by Gene Martin. I also do custom grinding. See at www.customknife.com, contact Gene at bladesmith@customknife.com, or call (541)846-6755.

Useful reference books on blades -Collectible knives, custom knives and knife making, military knives, swords, tools, and anything else that has an edge. E-mail for a list. As our name implies, if we don't consider a book to useful and a good value we will not sell it. QUALITY BLADE BOOKS, C/O Rick Wagner, P.O. Box 41854, Eugene OR 97404 (541) 688-6899 or wagner_r@pacinfo.com

Wanted: OKCA Club knives serial numbered "16." Need 1992 Gerber FS1—1989 Cripple Creek---1987 Al Mar Tanto—1983 Gerber Paul—1981 Gerber Gentleman Jack LST. Fred Coleman (541)915-6241

Wanted: 1997, 1998, 1999 and 2000 OKCA silver medallions. Heceta Lighthouse, Oregon Beaver, Multnomah Falls and Mt. Hood. Call Jim (562)716-9857 or email:jpitt306@earthlink.net.

Knife Laws on-line. Federal, state, local. Bernard Levine (541)484-0294 www.knife-expert.com.

Wanted: SEGUINE Knives - Please call Jack at: (805)431-2222 or (805)489-8702 -- email:jh5jh@aol.com

Randall Made Knives. Buy, Sell, Trade. Also a good selection of Case knives, and many custom knives for sale or trade. Jim Schick www.nifeboy.com (209)333-1155.

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OKCA Club
Whot-zits & Whos Zits

<p>Darold (Ole) Olson <i>President (541) 285-1412</i></p> <p>John Priest <i>Vice President (541) 517-2029</i></p> <p>Elayne Ellingsen <i>Sec/Tres. (541) 484-5564</i></p>	<p>Craig Morgan <i>Master at Arms (541) 345-0152</i></p> <p>Dennis Ellingsen <i>Show Coordinator (541) 484-5564</i></p> <p>Knewsletter by elayne & dennis</p> <p>Web page http://www.oregonknifeclub.org/</p> <p>Club email okca@oregonknifeclub.org</p>	<p><i>OKCA</i> PO BOX 2091 EUGENE OR 97402 (541) 484-5564</p> <p><small>Copyright (C) 2012 Oregon Knife Collectors Association. No part of this Newsletter may be reproduced without permission of the OKCA. Email info@oregonknifeclub.org. Layout and printing by instaprint - 1208 W. 6th - Eugene, OR 97402 - Phone (541) 686-8591</small></p>
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The Knewsletter
 Oregon Knife Collectors Association
 PO Box 2091
 Eugene, OR 97402

Cutlery Events Calendar

February 2012

- Feb 18-19 - Little Rock Arkansas Custom Show (KW-B-TK)
- Feb 25-26 - Keystone Blade Show - Lewisburg PA (KW-B)

March 2012

- Mar 02-04 - East Coast Custom Show - Jersey City NJ (KW-B-TK)
- Mar 03-04 - Western Reserve Show - Dover OH (KW-B)
- Mar 09-11 - Dalton Georgia Knife Show (KW-B-KI)
- Mar 10-11 - Lone Star Knife Expo - Fort Worth TX (KW-B-TK)
- Mar 23-25 - Knife Expo - Pasadena CA (KW-B-KI-TK)
- Mar 23-25 - Badger Knife Show - Janesville WI (KW-B-TK)
- Mar 23-25 - Salt Lake City UT Knife Show (KW-B-KI)
- Mar 24-25 - Bunker Hill Show - Bethalto IL (KW-B)
- Mar 30-01 - Shenandoah Valley Show - Harrisonburg VA (B)

April 2012

- Apr 14-15 - **Oregon Knife Collectors Show - Eugene OR (KW-B-TK)**
- Apr 19-21 - Greater Cincinnati Knife Show - Mitchell KY (KW-B)
- Apr 27-28 - Northeast Cutlery - Mystic, MA (KW-B-TK)
- Apr 28-29 - Mason-Dixon Show - Hagerstown MD (KW-B)
- Apr 28-28 - Solvang California Custom Knife Show (KW-B)
- Apr 28-29 - Wolverine Knife Show - Novi MI (KW-B-TK)

May 2012

- May 04-05 - PalmettoCutlery Show - Wellford SC (KW-B)

June 2012

- Jun 08-10 - Blade Show - Atlanta GA (KW-B-TK)
- Jun 14-16 - Parkers Greatest Knife Show - Sevierville TN (KW-B)

July 2012

- Jul 27-29 - A.G. Russell's Knife Event - Rogers AR (B-TK)

August 2012

- Aug 11-12 - Montana Knifemakers Show - Missoula (B-TK)
- Aug 17-19 - Professional Knifemakers Show - Denver CO (B-TK)
- Aug 24-26 - Central Kentucky Show - Lexington KY (KW)

September 2012

- Sep 13-16 - Knifemaker's Guild Show - Louisville KY (KW)

November 2012

- Nov 03-04 - Mt Vernon IL Knife Show (KW)

December 2012

- Dec 08-08 - Oregon Knife Collectors Mini Show

DINNER MEETING



Wednesday Evening

February 15, 2012

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 - (TK) Tactical Knives (KI) KnivesIllustrated

