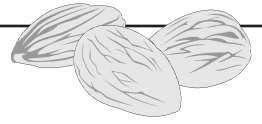




KNEWSLETTER IN A KNUTSHELL



- ✓ A Knife Gentleman
- ✓ Ephemera
- ✓ Paring Knives
- ✓ Support the OKCA - Buy a Ruana Club Knife
- ✓ Support the Silent Auction
- ✓ Hand Made Knife Competition

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

February 2013

A Knife Gentleman Merle Spencer

I don't know whether to call him a knife gentleman or a nice gentleman, because he is both.

At one of the first OKCA knife shows I attended in Eugene some 15 years ago, I met a nice fellow who had an impressive display of knives on his table. We talked for a while, and I sought out his table at subsequent shows I attended. It was always a pleasure.

We became friends, and he later did some shaping and heat treating for me. His name is Cameron House.

Cameron makes "House" brand knives. I have a knife made by him, and it is a knife to be proud of. The handle is sambar stag, and a smaller companion knife sports an elk horn handle. The sheath, of course, has a place for each – the old hunter and caper idea. The two different handle materials make a great conversation topic when comparing the two materials. The sambar is from India, and the elk is from Oregon.

Often, his daughter, Amanda, is at the table with him. I have seen a knife that she made under his supervision. It definitely resembles the ones he has made, and I'm sure it is of the same quality.



At one show, Cameron won an award for best Bowie at the show, and I was present at his table when "Ole" Olson, the president of the Oregon Knife Collectors Association, came to congratulate him. I felt privileged to be there.

Another time I came by his table and saw a beautiful pearl handled knife on his table; I thought maybe I could purchase it, but it was already sold. The owner had left it there for display. I swallowed my sorrow.

About his background, Cameron said, "I always liked working with my hands. Working on bicycles as a kid and high school shop classes, mostly wood working. Most of my knives are done one at a time. Mostly hand held, and I have a few scars to prove it." That sounds like some of my own experiences.



He states, "As far as knifemakers helping me learn, you have the usual ones: Wayne Goddard, Gary Little, Dusty Moulton and many others at the big show in Eugene."

He says he took a sheath making class from Wayne and has talked to him many times at shows. He also attended a workshop conducted by Dusty Moulton. He mentioned that a number of times he has obtained knifemaking ideas from Gary Little at shows.



"When I started out I got most information from books and magazines. Now it is mostly online internet."

Cameron says he started in 1992 and is still at it as a part time hobby. He says he has probably made about 125 knives. He uses 95% stock removal. "I do plan to start forging a few. I've got a hammer and anvil. I've got an NC 2 burner forge. Ready to give it a try."

His answer to whether he made straight knives or folders, "90% straight knives. I have made 12 or 14 slip-joint folders. Nothing with more than two blades yet."



I have seen several of his folders. They show fine workmanship.

The steels Cameron mentioned that he uses are mostly stainless. He included ATS34, CPM 154, 154CM and old planer blades. For handle material he favors stag, but he also uses stabilized wood, Micarta and various kinds of bone.

I asked Cameron, "Is your workshop really well equipped or more minimal?"

"My shop falls in the middle. Several belt sanders. The Hardcore DC variable speed gets the most use. Welder, drill presses, small blast cabinet, several Baldor buffers, heat treating oven, air compressor, several work tables in a 24x50 foot building."

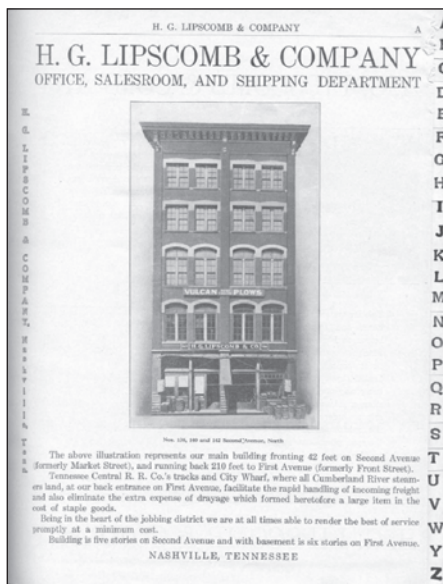
One day recently my wife and I drove to visit Cameron at his shop. There were two rooms, one with a large overhead door and the

Continued on page 5

There is Gold in Them There Catalogs or Can you say Ephemera?

B K Brooks

The quandary that stops most buyers from purchasing a knife is the question if they are getting the real article. This is especially common with beginners. This also is a hurdle a seller must contend with when trying to sell certain knives. This commonly occurs if the knife is a unique or rare model that will cause a buyer to hesitate making the purchase. Education and knowledge is the key to a great collectable purchase, a good sale at the right price or tarnished reputation and hard feelings. It is surprising how fast those hard feelings can spread throughout a club or community one even as large as the OKCA.



especially if they are rare, hard to find, or cover knives that are not in the compilation catalogs or the books noted above, they are like gold. Being able to support what your knife is, have documented reference material to back such up can make the not so sure buyer more confident to part with his hard earned cash, (or you more confident in getting a really good deal).

Just a smattering of catalog prices from way back in year 2006 when this sale went off were an early 1900s Schrade catalog (not reprint) for \$125, 1924 DASCO catalog for \$139, 1900s Anvil Brand Cutlery & Knife catalog for \$114, early 1900s Cattaraugus Co. Cutlery & Knife catalog for \$316, 2 early 1900s Remington Cutlery & Knife catalogs \$510 and \$338, 1915 Keen Kutter Cutlery & Tools catalog at \$179. Shortly after the Ehrhardt collection sold, I saw a Walden Pressbutton Knife catalog that went for over\$550, and a Joseph Rodgers Pen and Pocket knives bid out at \$460. It makes you wonder what they would go for now?

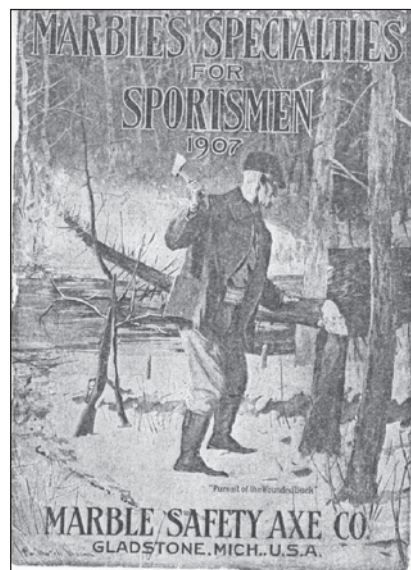
Currently a 1906 Hermann Boker Cutlery and Hardware Trade Catalog sold for \$698. An 1888 Hall & Willis Hardware Co. Kansas City Catalog containing Winchester Knives went for \$400. A Schrade Cutlery Co. 1936 Pocket Knife Price List and envelope sold for \$325. Look up your own examples on eBay by going to knife catalog and hitting completed items.



Now you collectors who have been scouring every flea market for knives, don't you feel a bit silly just not asking, "Gee, you got any old knife or hardware catalogs?" Not only are the catalogs worth some coin, they can help you make wiser purchasing and selling decisions.

This type of paper collecting is called ephemera and can bring you some big bucks. Ephemeron translated is transitory written and printed matter not intended to be retained or preserved.

A good example was during these email discussions it was noted that there was a seller of a Marbles stag handled single bolster safety hunter's knife. The seller was wise enough to know that single bolster Marbles' knives were only early production models, explained such and referenced a photograph of a catalog to educate potential buyers. This was wise use of his ephemera tools, and he was rewarded with a high number of bids and a good price.



Educating oneself and making friendships in a group of like minded collectors are a good defense and a good offense at the same time whether making a knife purchase or sale. There are numerous knife books out there from authors like Goins, Cole, Levine, and Silvey for example. They are part of your ammunition, the tools to defend yourself and also make good bedtime reading too. Some of the fun is also finding where the experts may have erred here and there or at times issue conflicting statements.

But the most basic research tool is catalogs. Straight from the source, the manufacturer's sales catalog. They are indisputable proof that at least that style of knife was made by the manufacturer. The best and cheapest way to get a good collection of old catalogs is from the books like *Col. Mayes Knife Album* or *Big Book of Pocket Knives*. If you are a Schrade collector don't forget the catalog reprints that A.G. Russell III put out in 1971. One big drawback to these books is that they do not always provide the date the catalog was printed. If the date is unknown or is just an omission by the author, it sure rubs me raw sometimes when trying to track down a time period for a particular knife.

The whole genesis of this article was while I was going through old (circa 2006) emails where the discussion concerned a round of knife catalogs being sold on eBay. This series of old knife catalogs went on the market from the research library of the late Roy Ehrhardt. The prices these catalogs went for were sometimes worthy of the price of a knife itself. One buddy even wrote "for that price, I would rather have the knife." But if one stops and thinks about it these catalogs,

So when out in those hills and flea markets looking for a gold rush etched Bowie, remember these old knife catalogs can be gold in your pan too.



OKCA Knews and Musings

ibdennis

It ain't us that keeps this Show alive... It be thee. ibd

The Show....

Is taking shape ever so slowly, and it is and will be as good as it has been over the years. There was doubt due to the poor response to table purchases, and for awhile we took it personally. But not so as there is a trend in this country that is causing many of the knife shows to struggle. Many long standing shows have either cut back or cancelled. The trend is without a single reason, but most point to the economy. The gas to get there, the down turn in sales and the Internet are among the excuses.

We are getting it done, and the support has been awesome. We asked for help, and there were lots of ears that heard and are helping. Financially we have figured out how to make it happen. We still need some more tables filled, and **donations for the silent auction** will be appreciated. **Help by buying a Club knife.** It's a great investment and really helps.

More to overcome....

The postal restrictions have created a problem as anything over eight pages is double pricing. This has created another challenge to brief it up at a time when coaxing is needed. We have so many words to share and taking a "cut" is a problem. In our efforts to squeeze more into less, we are not including a listing of the show schedules. These are available on our website.

A great idea was suggested by one of our members. He suggested that he would like to sponsor a table at the Show for a person who wanted to be here but couldn't meet the table costs. He paid for a table, and we found a person who said he really would like to come but was financially broke. There are many such cases as this so we have adopted a program called "**sponsor a table at the Show.**" This really allows people who want to help our organization but cannot help due to distance.

Thus far we have had the following sponsor a table: **Don Andringa, Gil Hartl, Chet Moore and Mike Silvey.** We still have tables to fill, and I am wanting to say real soon "we now have a waiting list."

Volunteers....

During the Show we have in the past hired our Show Facilitators. We have determined that we cannot do that this year so we are asking

for membership help. We are asking for persons who can watch doors while wearing an orange vest and direct people in need. A few hours, or as much time as one can give, would be appreciated. **Joshua Hill** will coordinate this effort.

The Silent Auction...

We were requesting items for our silent auction that would result in three figure bidding. It isn't like the raffle where quantity was needed; here we need quality items. So far we are off to a great start with donations from **Don Andringa, Matthew Caldwell, Martin Drivdahl, Gil Hartl, Mike & Karen Luft, Chet Moore and Mike Silvey.** This is your chance to support our organization with this funding adventure.

Display award knives....

We have four knives in hand for the display awards. These are the knife blanks which were given to knife makers to enhance. Best color pictures are on the web site. We thank **Don Bell, John Coleman, Gene Martin and Peter Pruyn** for their beautiful renditions of these knives. As an experiment this year we will be judging these knives, much like in our custom competition. Please be sure to view these knives on our website **oregonknifeclub.org**

Articles in the Knewsletter....

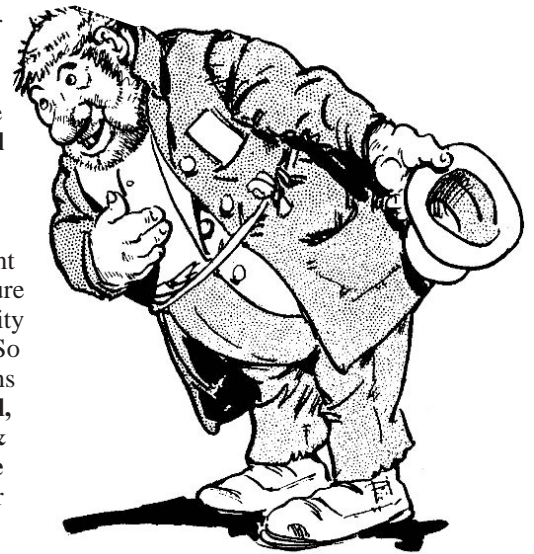
We thank **B.K. Brooks, Mike Silvey and Merle Spencer** for their contributions to the literary content in this issue. More articles are always needed, and these type articles are what make us unique.

It ain't just us...

In conversations and reports across the country, we are hearing that knife interests are waning. Several knife shows have been cancelled, and there has been a national cut back on table-holder participation. The economy (or lack thereof) is one reason, and the second that we hear is the shifting of knife focus. Most of this (if not all) is seen in the custom knife circle. Knife prices have escalated, and the variety of cutlery offerings have remained static. The market is becoming saturated. Just as the Oregon Knife Club needs reinventing, so does the knifemaker. But alas it is easier to blame it on the Show.

The purpose of the Oregon Show....

has not changed. We have always promoted the event as a gathering and a fun place to visit. It is a time to meet friends and learn and share. All the other reasons given for not attending have to do with personal financial gain. Maybe it is time to evaluate one's marketing strategy and put yourself out in front of your customers, develop a long range plan to sell your wares and, more importantly, yourself. If your



customers or potential buyers don't see you, they will forget about you.

Lodging....

As is biblical.... There appears to be no more room in the Inn. The Valley River Inn. Our usual recommendations are sold out for the Knife Show weekend. There are plenty of places to stay in Eugene but we are afraid you will have to forage for yourselves.

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."

Contribution items or packages....

That you want to send should go to the Postal Stop. They take all carriers (USPS, UPS etc) including log trucks, and they notify us of arrivals via email. This helps us avoid the long lines at our Post Office to pick up a package or a letter which requires confirmed delivery. The Postal Stop is - OKCA - 3003 W 11th - PMB 172 - Eugene Oregon 97402.

Baron's Den

The Baron's Den has provided us a secure location for the shipment of your knives. They do not accept parcel post, but UPS, FEDEX, etc. You will need to pick up the items at their location. Please be sure the packages are marked for the OKCA so they can be put into the vault that is on site. You can even ship your knives homeward after the Show, but all arrangements must have been made by you. The shipping address is THE BARONS DEN - 86321 College View Rd - Eugene, OR 97405-9631

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 this is 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 April 12, 2013.

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 a different 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 2013 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 -
HAND FORGED - HUNTER/UTILITY -
MINIATURE - NEW MAKER**

1) Knives can be submitted and accepted only from table-holders at the 2013 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, 2012 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 12, 2013**. 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 January meeting was held January 16, 2013 at the Sizzler Restaurant in Eugene/Springfield. There were 25 present.

The annual election of officers was on the slate. The current officers have agreed to serve for an additional term. A motion was made and seconded to elect the current officers for an additional term by unanimous consent. There were no opposing votes. The officers are: Craig Morgan, President; John Priest, Vice President; Elayne Ellingsen, Secretary/Treasurer; Joshua Hill, Master at Arms; Dennis Ellingsen, Show Coordinator. Thank you for your support.

All the table confirmations have been mailed. If you have not received yours, please contact me; I will confirm your reservation. All of the membership cards for 2013 have been mailed. If you have not received your cards, please contact me. (541)484-5564 or email info@oregonknifeclub.org SPECIAL NOTE: You must be a current 2013 member to gain admission at the 2013 Show on Friday or early hours on Saturday and Sunday. Membership is \$20.00/\$25.00 family.

Club knives are available. Please support our fund raising effort. The knife is a Ruana Smoke Jumper priced at \$295.00. It will be available for pick up at the 2013 April Show.

The sale of tables has been very slow for 2013. We have had donations from members which sponsor a table for another person who would be unable to afford one. A win/win for all. Tables are \$120.00. Applications are available on the website or call (541)484-5564.

We will not have a raffle at the 2013 Show. It is too labor intensive. We will have a Silent Auction. We have received a number of very special items for this event.

If you ship to the Oregon Knife Collectors, please address your item to OKCA 3003 W 11th Ave. PMB 172 Eugene OR 97402. This also includes any items for which you need confirmation of delivery.

We have arranged with the **Baron's Den** to accept shipments of our table-holders knives. They have a vault on site into which they can place your valuables. **DO NOT SHIP TO THE LANE EVENTS CENTER.** They will not accept shipment.

We are returning to a monthly *Knewslettter*. However we are facing several hurdles to maintain and contain our costs. At the first of January the postal service ruled we must use a heavier grade of paper for our mailings; this would mean a ten page mailing would cost double in postage. Also the cost of postage was increased the end of January.

The show schedules are no longer available in the *Knewslettter*; they are available on the website. (www.oregonknifeclub.org) Also regarding the free ads. Please advise us when a for sale item is no longer available. Your ads need to be concise and short.

See you at the meeting Wednesday, February 20, 2013, Sizzler Restaurant, Gateway, Eug/Spfd



A Knife Gentleman - Continued from page 1

concrete floors were swept clean. It was one of the cleanest working shops I have ever been in. I was really impressed with the varied tools present and the neat arrangement.

I saw many different shop tools used in making knives and other tools, as well. He had a collection of hammers displayed on parts of two walls. I didn't even know what all of them were for. I don't think they were intended to be used, but a very impressive addition.

He said he had made his first knife on one of the belt sanders mentioned in his description of his shop. Of course now there was a knife sanding machine and a rack of belts nearby. Also there was a Rockwell hardness tester, insuring that a knife made by House would definitely be durable.

When asked why he continues, he told me, "I still enjoy creating a useful and hopefully good quality tool."

In answer to my query as to whether he uses his knives, he said, "I have carried and used one of my hunting knives many times over the years. I do not use one for a daily carry knife."

Some of his knives are given as gifts. As to price range, he quotes, "Stag hunting knife with sheath about \$225-275. Bowies go for about \$500-600."

"How do you merchandise your knives?" I asked.

"Most have been sold to friends or acquaintances by word of mouth. I have also sold a few each year at the big show at Eugene in April."

"Would you advise anyone to go into this activity?"

"It is a good hobby, and I have passed on what little knowledge I have to others over the years."

At the conclusion of our visit, he said, "All the sharing of knowledge is great, and I have made many friends at the knife shows."

I am happy to be one of them.

To contact Cameron, email him at chouse357@aol.com.

Paring Knives ibdennis

Foy Cochran and I got into a gentle debate about paring knives. Just like everything else in the knife universe, there are opinions and ideas of which none are right and none are wrong. In our conversation it was very difficult for me to describe what it is that makes a knife a paring knife. It was also difficult for me to explain why one paring knife in my mind was different from someone else's.

So the real answer was to search our Funk & Wagnall Dictionary. The Funk & Wagnall is our 1946 source of all knowledge. Who needs the Internet when you can hoist a book of knowledge weighing 15 pounds, is 5" thick and has 2814 pages. **Paring** - The act of cutting off the surface or edge. **Paring knife** - A knife for paring fruit. An addendum to this 1946 reference was described as a knife that can be held in one hand that has a blade between 2-1/2" to 4" and can be used for delicate cutting chores like peeling an apple or orange.

The paring knife allows you to cut while holding it aloft, as though it is an extension of your hand. The small handle gives the user maximum control over the tip and the edge of the blade. This is one knife that is light in weight and is used mostly in the kitchen. When one finds a paring knife at a flea market, they are pretty used up. Probably not so much from use but from abuse by sharpening. Everyone has to keep sharpening a knife until they get down to the good steel.

Of course the debate can be started as to where does a paring knife begin as opposed to a bird and trout knife that resembles a paring knife. Maybe we could do that thing where "All bird and trout knives are paring knives but not all paring knives are bird and trout knives." In our accumulation we have some very exotic and unique paring knives. So if I were to call knives that can be thrown into a dishwasher kitchen



paring knives and all others outdoor sportsman paring knives then I might get closer to the definition.

For years I have tried to coax knifemakers to make paring knives. Deaf ears for the most part, but a good suggestion for the customer on a tight budget that may want to start out with a maker's knife that might be affordable and very useable. Over the years we have received several paring knives that we value and use often. It is sometimes a matter of mood, time of day, month and week, horoscope pointers or basically what feels good at that moment in time.

Some of the special and not so special paring knives we have are made by: **Foy Cochran, Terry Davis, Ted Dowell, Larry Eck, Gerber Pixie, Gerber Trout and Bird, Bill Harsey, Sam Henson, M.H. Jones, David Kurt, Craig Morgan, Dave Murphy, Remington, Gay Rocha, Jack Squires** with a few ceramic knives thrown in.

The knives of carbon steel require immediate cleaning whereas stainless knives can take more neglect. We have some beautiful stag handles and exotic wood handle "paring" knives, but they fit more into the outdoor's sportsman use for trout and birds. In the collectable arena we have a Remington 1930s paring knife with a wood handle that has been heavily used but very slightly abused. The Gerber and Murphy metal handle knives can take all kinds of neglect in cleaning and can be cleaned with an autoclave if you like without harm.

The main purpose for a paring knife might be in peeling fruit or seed removals or even cutting out bad spots in those things we eat. We like all our paring knives; and when I request of Elayne to peel me a grape, she always finds the right paring knife to do a good jawb. 🐾

TECHNO-CRAP Mike Silvey

A few knife geezers were sitting around over their second and third cups of coffee, thumbing through the latest issues of glossy knife magazines, asking what the heck has happened to handmade knives. Someone offered that they have become "tactical" knives. What the heck does that mean? It does sound good. It's right up there with combat knife and fighting knife which are certainly more exotic than utility knife.

We looked at page after page of pry-bar thick blades, coated black, sporting chisel style narrow bevels and screwed on handle scales. The folders pretty much feature the same characteristics. Where are the blades, bright and shiny, with distinctive grind lines, guards of brass or nickel silver, hand fitted and soldered in place, followed up with handles of stag, ivory, leather, fiber or other handsome materials? Someone points out a knife and asks how long would it take you to make that thing? A few hours if the heat treat wasn't too complicated and long. But the guy is getting more than \$400.00 for that knife! The knife is not too attractive, but the money is. Maybe that's the answer.

The conversation moves to the use of automated equipment, and there is a bit of scoffing and disdain. We've all heard about its use; but the fact is, none of us know too much about how it's done. These old guys

are all custom knifemakers, and they spend a lot of time making each knife. No two are the same.

The idea that someone can program a machine and push a button to make knife after knife is almost insulting. What is even more offensive is that the maker can make more for his manufactured piece than he can for his custom piece. Of course, there is advertising and other stuff that they don't do.

Another thing they don't do is try to make a living making knives. They can make one or two knives a week because that's not their livelihood. They're retired and can do what they want. But, if you're going to make a living selling knives, you have to sell a lot of them; and due to that, you have to make a lot of them. So today's knives are not so handsome, but they are made quickly. We are all sorry there are not more real custom knives on the glossy pages of the magazines. Tim, who sits across from me, gives one more look at the tactical pry-bar knife and utters, "techno-crap."



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 porpoise fins) 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: Hawaiian curly koa and tiger maple available at April 2013 OKCA Show Table S06. Steve Hughes

For sale: wood and metal cutting bandsaws and floor model drill press. One lapidary grinder and double end arbor with a built in air filter system. One double end wet lapidary grinder with two new wheels. Bench grinders and lots of misc tools. Handle material, knife books and such. See Wayne Goddard or call for an appointment. (541)689-8098

Goddard white Micarta Jr Clipit. Close-out prices on the last half dozen... call Wayne (541)689-8098 Notice: Wayne also has some DiamondBlade knives for sale.

Knife reference library estate liquidation:

1. U.S. MILITARY KNIVES 1941-1991 WW2 to VIETNAM by Mike Silvey 1st Ed. Excellent condition. \$245.
2. KNIVES of the UNITED STATES in VIETNAM by Mike Silvey 1st Ed. (2 copies available) Excellent cond. \$145.
3. Randall Made Knives: The History Of The Man And The Blades by Bob Gaddis. Excellent condition. \$195.
4. The Randall Saga by Dominique Beaucant 3 copies available. Excellent cond.: \$100. Very Good: \$75.
5. U.S Military Knives Bayonets & Machetes Book III by M.H. Cole 2 copies Excellent cond. \$100.
6. U.S. Military Knives, Bayonets & Machetes Book IV by M.H. Cole Excellent cond. \$100.
7. The Keen Edge of Perfection: A History of the Morseth Knife by James R. Beall with Gordon Morseth Sr. Excellent cond. \$55.
8. Marble's knives & axes by Konrad F. Schreier 4 copies available. Excellent cond. \$50. Very good \$35.
9. Levine's Guide to Knives and Their Values, 3rd Ed. By Bernard Levine Excellent cond. \$30.00 Payment via Paypal, USPS Money Order or personal check. I'll pay for media mail shipping within the U.S. for these books. Contact: Ben Tolson (509)936-5944

Wanted: Randal Model 13 knives. All types. Contact Dave Criswell (530)243-7057 or dcriswell@charter.net

For Sale: Lone Wolf Knives: 40+ (as in forty or 4T) of the real Lone Wolf Knives for sale. Manual and DA autos. Check Craigslist, or at Hawthorne Cutlery in Portland, or at the fabulous April OKCA show (E02 E03 E04). Hawthorne Cutlery 3208 SE Hawthorne Blvd Portland 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: 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 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.

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

For Sale: Randall Knives - A Reference Book. 8-/2x11 hardcover format. 22 chapters with 252 pages, 250 full color photos. \$54.95 including domestic shipping, payable to Blue Star Knives PO Box 841 Bigfork MT 59911

Spyderco/Goddard Baby Clipits C20BGMP5. 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

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.

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: #1 WWII Case v 44 all original WWII. Full blade, some sharpening but lightly. Original polish, no rust stains or darkening. With original WWII leather sheath. no stains, still lite in color, 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.

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

Knife Sheaths: Many, many different sizes and styles. 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 knifemaking, military knives, swords, tools, and anything else that has an edge. E-mail for a list. QUALITY BLADE BOOKS, C/O Rick Wagner, P.O. Box 41854, Eugene OR 97404 (541)688-6899 or wagner_r@pacinfo.com

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: jppitt306@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.

For Sale: Complete set of OKCA Club knives (minus Oregon special) \$6,900.00. Call Fred Coleman (541)915-6241.

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

2013 OKCA Club Knife Order Form

Name: _____

Address: _____

City: _____ State: _____ Zip: _____

Phone: _____ Email: _____



2012 OKCA Knife Number If Applicable: _____

Ruana Knife Works Smoke Jumper \$295.00 x _____ = \$ _____

Shipping, if needed, please add \$15.00 \$ _____

Total: \$ _____

Payment in full must accompany your order to reserve your knife.

DINNER MEETING

Wednesday Evening — February 20, 2013
 Third Wednesday of the Month — **Sizzler Restaurant** — 1010 Postal Way Gateway area — 6:00 PM Dinner
 Followed by meeting — Come Knife with us! — Bring a Show-N-Tell knife

