



OKCA 38th Annual • April 13-14

KNIFE SHOW

Lane Events Center EXHIBIT HALL • Eugene, Oregon

April 2013

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

YOU ARE INVITED TO THE OKCA 38th ANNUAL KNIFE SHOW & SALE

April 13 ~ 14 * Lane Events Center & Fairgrounds, Eugene, Oregon
In the super large EXHIBIT HALL. Now 360 Tables!



WELCOME to the Oregon Knife Collectors Association Special Show Newsletter. On Saturday, April 13, and Sunday, April 14, we want to welcome you and your friends and family to the famous and spectacular OREGON KNIFE SHOW & SALE. Now the Largest organizational Knife Show East & West of the Mississippi River.


The OREGON KNIFE SHOW happens just once a year, at the Lane Events Center EXHIBIT HALL, 796 West 13th Avenue in Eugene, Oregon. April 13 - 14. Saturday 8 AM-5 PM. Sunday 9 AM-3 PM.

At the Show, don't miss the special live demonstrations on Saturday. This year we

have a Balisong/Butterfly knife Tournament, Blade Forging, Flint Knapping, quality Kitchen Cutlery seminar, Martial Arts, Scrimshaw, Self Defense, Sharpening Knives, Wood Carving and a special seminar on "What do you do with that kitchen knife you have." And don't miss the FREE knife identification and appraisal by Tommy Clark from Marion, VA (Table N01) - Mark Zalesky from Knoxville TN (Table N02) - Mike Silvey on military knives is from Pollock Pines CA (Table J14) and Sheldon Wickersham on Randall knives is from Big Fork MT (Table G01).

When you arrive sign up for a chance to win a special door prize. We will have a Silent

Auction Saturday only. Just like eBay but real and live. Anyone can enter to bid in the Silent Auction. See the display cases at the Club table to make a bid on some extra special knives.

Along the side walls, we will have twenty four MUSEUM QUALITY KNIFE AND CUTLERY COLLECTIONS ON DISPLAY for your enjoyment and education, in addition to our hundreds of tables of hand-made, factory and antique knives for sale. Now 360 tables! When you arrive you can get lots more information about the Knife Show and about the Oregon Knife Collectors Association (OKCA) at the Club table, to the left of the entrance. 

— COME JOIN US AT THIS 38th ONCE A YEAR KNIFE/CUTLERY SHOW!!! —

Cutting Competition Influence on Diaz Tools Designs Jose Diaz (R08)

When watching BladeSports cutting competitions, a bystander might think: “Why?”

Well, there are many answers to that question. At first, I started my participation in cutting competitions after meeting Ed Schempp. Ed’s enthusiasm and passion for knife design is infectious. He hinted to me that cutting competitions force a knifemaker to seriously consider blade design, heat treatment, materials, edge geometry and handle design. He told me that ideas are only valid after they are built and tested. He proved that several times when he built innovative designs and won several competitions here in Eugene and by setting the then World Record rope cutting competition record.

Participating in these events has also lent itself to expanding my mentorship and learning opportunities from other knowledgeable and ingenious custom makers and participants in cutting events. Makers like Warren Osborne, Gayle Bradley, Donavon Phillips, Ted Ott, Steve Singer and more have shared their knowledge with me. I have also gained from my main tester and best friend, Lars Rosenblad, who took fourth place at the BladeSports World Championships at BladeShow using my Cane Toad design.

Some view cutting competitions as “too extreme” to be extrapolated into the knives we use everyday. I disagree; but that is because participation and application of what I have learned, in my view, has helped me to build successful everyday use designs. Success is measured in different ways. By far, I am not the most popular custom maker, not the maker with the prettiest blades on his table, nor do I outsell anyone in particular. I measure my success in making a functional tool that performs well in the field, not ever having a customer return a knife dissatisfied with a design and in enjoying an increasing customer base every year.

When I saw how leaps in performance could be made by participating in cutting events, I was hooked. Knifemaking for me went hand in hand with punishing a knife in competition, then taking what I learned and translating that into neck knives, kitchen knives, bushcraft designs and utility blades.

An example of where competition drives innovation are racing circuit events like NASCAR. Pushing cars to their limits and seeking that racing “edge” has led us to breakthroughs like: rearview mirrors, anti-lock breaking, high efficiency engines, light weight engine and body parts that do not compromise driver or passenger safety, tire tread design for altering road and weather conditions, crumple zones that absorb energies in a crash that keep passengers safe, etc. The list can go on and on!

For me, the use of Horse Trailer Mat (HTM) handles, edge geometry, heat treatment choices, sharpening technique, blade materials and handle design are very much influenced by my participation in cutting events.

HTM handles are tough, waterproof, tactile and soft to the grip, less fatiguing than hard handle materials,



sticky when wet and comfortable even when held for prolonged arduous tasks. Despite being a bit plain, its physical characteristics make it durable, usable and are proven in competition. 99% of all competition knives made today use this

material for this very reason. The epoxy I use for all my handles has even changed and adapted due to what I learned from the punishments my blades take on the course. Besides, who doesn’t like black handles?

Edge geometry is a factor that varies depending on the use of the knife. It effects the strength of the blade and the longevity of the cutting surface. It is also material’s dependent. Through trial and error and torture testing blades in competition and in practice, I have learned how different combinations of these variables can enhance or ruin your chances in competition.

I now use a professional heat treatment, by Peter’s Heat Treat. Not because I can’t do it myself; but, in-fact, they do it better and more consistently than I ever could. Brad Stallsmith, the blade specialist at Peter’s, said to me once, “You are a knifemaker, and I am a heat treater. Neither of us could do each other’s job better.” He was proven right. His knowledge base as a metallurgist who understands the forces involved in blades and his willingness to think outside the box has pushed the performance of my blades well past what I thought was possible. Their services are unsurpassed, and they too have gained from participation and sponsorship of the sport. I even gave one of my blades, heat treated by Peter’s Heat Treating, to a well respected, world renowned maker for testing. His surprise of the performance achieved surpassed his belief.

Gayle Bradley, Warren Osborne and Ed Schempp (Table T10) all influenced my sharpening skills. Every one of them are long time active participants of BladeSports cutting competitions. They helped to achieve an edge that can survive the beatings that cutting competition events make a knife endure. I am still shocked that after what we put a knife through they are still shaving sharp after an event. Heck, with the right materials, heat treat and technique, an edge can survive for several competitions with little to no attention. My customers seem to appreciate this knowledge gained.

Tools steels and stainless steels both have their advantages and disadvantages. Having the opportunity to speak to other knifemakers and getting to try materials that I wouldn’t otherwise experiment with in competition knife designs helps me to choose a more appropriate steel for bush craft knives and neck knife designs. Strange how those great big cutting competition blades can help you to form decisions on smaller utility sized designs.

Handle design is often neglected by both makers and customers. Tradition has made many knives look the same. But the handle is one of the most important parts of a knife and, if you plan on using it for very long, may make the difference between getting the job done or looking for a different tool. Putting a blade through its paces in competition helps me to look at handle design in a new light. To quote Gayle Bradley: “If you don’t notice a knife handle when your using it, you’ve got the design just right.” I have learned about ergonomics



What Can U Expect To See At A Knife Show?

A knife is man's earliest tool. It has evolved from a simple tool to a symbol for royalty and to an art form. It is used daily in all facets of our lives and has also become a protector of freedoms in our battles. The knife can be made of steel but also stone, bronze, ceramic or other exotic materials.

The knife at our Show takes on a new definition under the umbrella of "anything that goes cut." It can mean a corkscrew, a hat pin, a sword, a pocketknife, scissors, a hunting knife, a military knife, an art form, a kitchen knife or a butter knife.

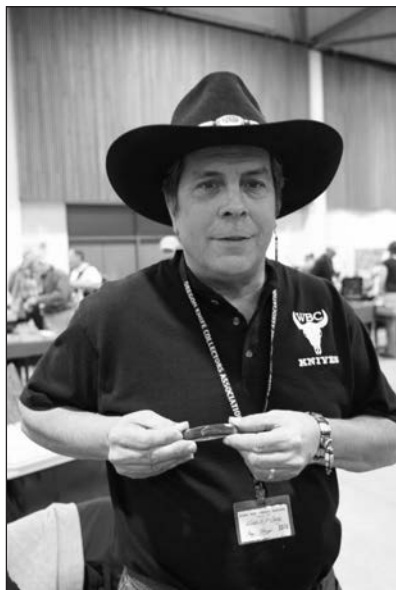
Our once-a-year gathering brings in cutlery enthusiasts from around the world; and, with much excitement, we now rightfully claim to be the largest event like this in the world. All parts of the globe are represented at our Show with visitors from Europe, Africa, Asia and North America. You will also be hard pressed to find a state in our country that is not represented either by a table-holder or a visitor. Interest in this cutlery world runs from the historical to the artistic. And in this realm you will see knifemakers displaying their products. You will also see suppliers of products that are used to make up the knives. This can be leather for sheaths, handle materials that are man made or natural, tools to make knives and art forms that are specialized to enhance the knife with exotic material like gold and silver. The knife also presents itself to the artist who will use their talents for scrimshaw and engraving to make knives with artful expression.

As in all collecting circles, there are specialists that home in on special areas of a subject. See the displays that adorn the walls on the perimeter of the room. These are truly museum quality displays. Enjoy and learn from them.



On Saturday we have seminars and demonstrations that will show the making of stone knives, scrimshaw, culturally unique knives, skills at knife handling and the making of knives through forging. We will have it all at this year's spectacular 360 table all knife show.

As you wander the aisles of our Show, you can stop at any of the custom maker's tables and examine their skill and craft. You can stop at the tables where you will find knife collectors selling their knives and find out why that knife in your tackle box or the one in



the drawer could be just like the one offered for \$100.00. Further exploring will find many commercial knives for sale that are from Al Mar, Buck, Case, Coast Cutlery, Gerber, Great Eastern, Kershaw, Queen, Randall, Ruana, Spyderco and numerous other companies. You will also see the latest knives being offered with new and innovative patterns and opening mechanisms.



Don't forget to bring grandma's or grandpa's old knife or the one you have no idea about and have it appraised for free at our Show. You never know what that knife you use to dig weeds might be worth. It might even stop you from digging weeds with it, as has happened in some cases. Or in some cases you might want to even upgrade your weed digger and attack those weeds with a little class.



This organization has encouraged donations which are used for two purposes. We have door prize drawings, and some pretty spiffy knives are given to lucky winners. We will also have our Silent Auction on Saturday. These are the extra special knives that are donated to help fund our event and are sometimes one-of-a-kind knives or special collector's knives. Watch this auction carefully and get involved. It is located at the Club table, and anyone can get in on the bidding.

The idea for the Oregon Knife Show evolved some 38 plus years ago. The idea then was the same as it is today. This is a fun Show. It is designed to be educational, informative and a happy-face place. It is designed to show off the skills and craftsmanship that are so much a part of the "World that goes cut." It is a once-a-year museum. It is a once-a-year art show. It is a once-a-year show for people to share interests and get to see friends. We do not specialize in interest groups that are lumped together but instead randomly have all types of knife related merchandise on tables scattered throughout the building.

And just like Disneyland, all the food here has no calories.

If yours is an interest in pointy things or "things that go cut"..... Come join us... 

Lamson/Loveless/Buchanan ibdennis

This year we distributed 12 "Loveless" pattern blank blades to be enhanced by knifemakers. These finished knives are on display at the Show and will be awarded to the best displays that surround our Show floor. This article is about this pattern knife and about Bob Loveless.

Long about 35 years ago dear elayne was introduced to my world of guns and knives. We argue (remember we are married) about where this story began, but we agree it was at a gun show (Jacksonville, Oregon) (she sezs Albany, Oregon) where I had a table of guns for trade or sale. I decided to wander about and left her to tend to the table. She asked what to do if someone wanted to buy or trade some of the "stuff" on the table, and I reminded that it was her "stuff" too so she could do whatever felt good. Maybe I was gone a little too long because when I got back I noted that several rifles were missing. I asked what happened, and she held up a single knife.

She had seen fit to trade three rifles (she disagrees with this amount as she claims two) for one knife which she proudly held up in the air, firmly grasped in her two hands. I knew nothing about that type knife, but she assured me that the knife was well worth the rifles and informed me the "trader" had told her that; therefore it had to be true. It made her happy so I could hardly dispute this. Over the years the knife has started many conversations; and being now a tad bit more knowledgeable about knives, we rank this particular knife as one of the more precious in our collection. Precious because dear elayne procured it and precious due to its age and the story behind it.

The knife is a Lamson & Goodnow (S. Falls Works). It is 10-1/2" long and can be classified as a hunting style pattern with cocobolo handles. It is hammer forged with a severe taper tang, a drop point and a large ricasso. The best guess is that it was made between 1853 and 1860. It is a very well made utility purpose hunting knife.

In 1984 we were down in San Jose at a knife show at which Bob Loveless had a table. Bob had a knife that Elayne dearly wanted; and after some gymnastics on our part, we made the purchase. I think it was then that we related the story about the Lamson & Goodnow to Bob Loveless, and he asked to see the knife which we had with us. It was hard to surprise Loveless, but Elayne did just that when Bob saw the knife that was now firmly established as "hers." Bob explained that this particular knife (maybe not "this" knife) was what inspired him to pattern his famous "Loveless" design. He went on to point out the dropped point, the taper tang and the large ricasso were things that he used to develop his design. He added a guard and the handle drop in the rear along with a thong hole, and his rivets were minimal compared to

the Lamson with five rivets. Another modification was the overall length to what he felt would be a perfect hunting knife.

I vividly remember his excitement at seeing this knife as he had lost or sold his Lamson and Goodnow years ago. Of course anything "worthy" is worthy of copy; and as Bob Loveless copied an 1860 design, the Loveless design has been an inspiration to copy for knifemakers today. Over the years we have purchased several knives of this design from many makers. The latest knife in the Loveless style was from Zac Buchanan from Prineville, Oregon. He makes a splendid and well executed knife as does his father, Thad Buchanan. So now we have in our collection Loveless style knives by father and son.

Many other makers have made this Loveless style knife; and we have knives from Stan Fujisaka, Jimmy Lile and of course Bob Loveless. We have purchased these knives directly from the makers, and the final request we make on the purchase is for a signature and date on the back of the sheath. The date for Zac is October 01, 2011, Thad is October 01, 2005, Stan is January 17, 2003, Jimmy is May 21, 1989 and Bob Loveless is August 26, 1984. Thank you, Lamson & Goodnow. ↘



From bottom to top - Lamson & Goodnow, Jimmy Lile, Bob Loveless, Zac Buchanan, Thad Buchanan, Stan Fujisaka.

Cutting Competition Influence... (continued from Page 2)

from Ed Schempp and my own medical training. Applying these concepts to competition knife design and use has helped me to rethink handle design and that we have evolved past the "sharpened stick" designs of the past.

I would encourage everyone who has not been involved to re-look at cutting competitions as an opportunity for innovation, a source of fun, an opportunity for education and a chance to push your design limits. BladeSports' mission is to promote the knife as a tool; and the promotion of safe use of knives is one that I not only respect, but one that I and my customers have benefitted from. **See Jose Diaz (R08) at 2PM Saturday Meeting Room #4 with his seminar on this subject.** ↘



Demonstrations & Educational Seminars at the Show

The demonstrations on Saturday will feature various aspects of the cutlery world. The seminars or demonstrations will vary from the educational to the entertaining. These seminars will take place in either Meeting room #3 or #4 at the south end of the building.

Edge-U-Cation on Kitchen Cutlery - Joshua Hill (L01) - Albany OR - Did you ever wonder what the proper use was for one of those knives in your kitchen? Joshua will teach you about kitchen cutlery and the correct knife for the correct job. An education on something everyone has in their home. If there is a knife you have in the kitchen and you have curiosity about its form and function, bring it to Joshua. **Saturday 9 AM.**

Blades that Slice, Chop and Pierce - Murray Carter (P01) - Vernonia OR - A short introduction to Carter's second book *101 Knife Designs* scheduled release for sale May 1. **Saturday 10:00 AM.**

Sharpening Of Knives - Lynn Moore (O13) - Fall Creek OR. Lynn is passionate about knives. To be passionate about something is to know it; and therefore Lynn can share his sharpening skills for those that actually want to cut with your knives. When you are done with this seminar, you will understand how to sharpen a knife and what sharp is all about. Start time **Saturday 11:00 AM.**



Forging Knives - David Rider (O14) - Eugene OR - and **Martin Brandt (N14)** - Fall Creek OR - will be heading up presentations. The forging will involve basic forging, making an all steel knife, using the anvil or making a forged tool. It doesn't get better than this as far as demonstrating this art form. Entry to this demonstration is through the doors at the southeast corner of the building. **Saturday 12:00.**

Filipino Kali Knife Fighting Techniques - Bobby Stroup Suttle Impact Martial Arts - Eugene OR - will present a primer of defensive and offensive skills utilizing martial arts. Since this is a knife show, you will see uses of knife manipulation in this seminar. **Saturday 12 NOON**



Non Lethal Response With an Edged Tool - Bram Frank (T04) - Ft Lauderdale FL - is a Grand Master in martial arts. Bram will be using the CRMIPT2 tool. It's a Modern Yawara or Kubaton but shaped like a folding pocketknife. It's the best non lethal tool in

one's tool box! The demo will show basic impact and striking with the tool such as how to disrupt an opponent's balance. Basic rescue capabilities will be shown. **Saturday 1:00 PM.**

Blade Sporting Event - Jose Diaz (R08) - Ellensburg WA - A seminar on the sport of cutting competition. Jose Diaz is from Ellensburg WA and is a part-time knifemaker. Jose concentrates his knife designs on

affordable user grade knives and sees the cutting competition as a test bed for design and innovation. He is a back packer and active outdoors man. **Saturday 2:00 PM**

Flint Knapping - Martin Schempp (T11) - Ephrata WA - has been giving presentations at our Show for many years. Martin will demonstrate this 10,000 year old craft of making tools from stone. **Saturday 3:00 PM.**

Butterfly/Balisong Tournament/Competition - For the second year, the OKCA will be taking their balisong demonstrations to a whole new level. Members will be traveling from all across the United States to participate in the annual OKCA balisong flipping tournament. **The tournament will be held at 3:00 PM on Saturday**


We will again have presentations on the Show floor on the very popular subjects of scrimshaw and wood carving.

Scrimshaw - Bob Hergert - Port Orford OR - is an artist who enjoys sharing his art skills with interested persons. He will be demonstrating his craft during the whole Show from **Table X11.**



Wood Carving - Dory Silva - Glide OR - who will demonstrate her wood carving skills during the whole Show at **Table P04.**

Chapel Service - There are many people who come from far away but want to start their Sunday at a worship service. We

have brought the Chapel to our Knife Show at **8:05 AM Sunday morning** in the meeting room at the south end of the building. **Howard Hoskins (L04)**, Culdesac ID, presides over this chapel service. 

Eateries

A large percentage of our visitors are from out of area, coming from as far away as England, Finland and Japan. We list many places they can lodge in comfort, and at this point we felt we should name a few of the places to dine while here. Eateries is what I call them. Eugene has some of the best in dining. First on our list is **Sweet Waters** at the Valley River Inn. Because so many of our visitors stay at the VRI, they now open for breakfast at 6:30 in time to fuel up for a day at the Show. This is fine dining at its best. If you like sea food, we suggest **McGraths**; and also a little fish place close to the Show called the **Fisherman's Market**. For Oriental cuisine try **Ocean Sky** or **Louies Village**. There are also numerous Sushi restaurants in the area. My favorite is **The Sushi Station** located on 5th street. Mongolian food is best at **Jungs**. Mexican is good at **Tio Pepe** and Italian can be found at **Mazzi's**. Pizza is near the Show area at **Papas Pizza**. To get your day started, we like **G.J.'s** for breakfast along with **Ye Olde Pancake House**. If you are in a rush and just want that energy pill called a donut, we recommend **Bob's Donuts** on Garfield. With all these good food choices, don't forget to come to the Knife Show. Maps are available in the lobby or ask us, and we will be happy to tell you where to go (oh, sorry, how to get there).

OKCA 38th Annual KNIFE SHOW Cutlery Displays

April 13 - 14 • Lane Events Center • Eugene, Oregon

Phil Rodenberg - A06

Rare Gerber Legendary Blades

This collection of Gerber Legendary Blades out of Portland, Oregon, will feature many variations but particularly will highlight Gorham Sterling handles, a double set of engraved Folding Sportsman I - II - III's and knives with jade and ivory handles with engraved blades.

Ron Carriveau - A07

Balisongs a.k.a. Butterfly Knives

This display is about balisong/butterfly knives from common production to rare handmade models including information and history about the knives.



Barbara Kyle - A08

Legends in Steel

Barb will be displaying her collection of custom-made miniature knives, including new knives added since last year. She has been collecting minis for nearly two decades. Included are knives made by Al Barton, Wayne Goddard, Paul Wardian, Jim Whitehead and many other OKCA member-knifemakers.

Harlan (Sid) Suedmeier - A09

Wright & Wilhelmy Hardware

This firm was started in 1871 in Nebraska, and this display covers cutlery products and related items from this firm. A detailed article appeared in our January 2013 *Knewsletter* which can be found on our website.

George Knapp - A10

Russell Green River Knives

Russell knives go back to 1834, and George has accumulated a wide variety of these knives for his collection including Russell skinners, butchers and hunting knives. This collection encompasses a 30 year period of collecting.



Don Hanham - A12

Horticultural Knives of the World

Budding and grafting, pruning and reaping, specialized knives are a vital part of horticulture, agriculture and gardening. This is a collection

showing the wide variety of knife styles used in working with plants and crops - what they are and how they work.

Phil Bailey - A13

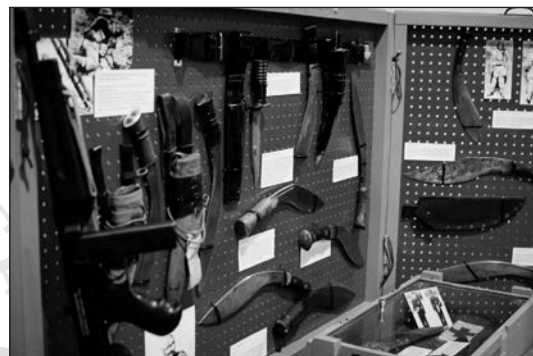
Bowie Blades of World War II

Many a soldier throughout history has felt comforted by carrying a big blade. These military related Bowie style knives, many of which were associated with raiders and other elite units, served us and our allied forces well. Presented are a wide variety of U.S. and Australian makers, some of which were modified with the personal touches of the man who carried it.

Ted Fitzwater - A15

The Kukri

Ted's display will feature kukris over the last 120 years. The kukri is a curved Nepalese knife used both as a tool and as a weapon.



Louis Chow - A17

The Evolution of the Loveless Subhilt Fighter

The evolution of the Loveless subhilt fighter from 1954 to the present. On exhibit: the first fighter Loveless made for sale in 1954, early subhilts he made while living in Claymont, Delaware, a special order Lawndale subhilt with a Brazilian hardwood handle, the actual crown-stag handle "Big Bear" subhilt made in 1969 that is pictured in the 1970 catalog, Big Bears made during the Riverside period, and two unique subhilts (a Big Bear and a subhilt chute knife) made in the Loveless shop by Jim Merritt, Loveless' business partner of 30-plus years.

Stanley Chan - A19

Custom Push Daggers

The collection features unique representations of push daggers by notable contemporary knifemakers including: Bourne, Chappel, Cheatham, Cooper, Cronk, Dan-D, Gault, Hardenbrook, Hibben, D'Holder, Lile, Moran, D. Zaccagnino and others.

James Walker - A20

The Knives of Frank Gamble

This is 20 years of 20 knives of different styles made by Frank Gamble knifemaker. Frank Gamble has a table at this Show - M10.

Gary & Scott Gowdy - A24

The Balisong Underground Presents

A rare exhibit of fine and historic collectible balisong-style knives from some of the world's top collections.

Rick Wagner - X02

Swords that Talk

This display will focus on Civil War swords with names and the known lives of their owners.

BK Brooks - X07

Another Look at Thistle Top Hunting Knives

Thistle Top Knives are one of the first mass-produced sheath knives designed specifically for hunting as a sport. The Thistle Top's appearance was in reaction to the Industrial Revolution which not only allowed its mass production but created its market.

Early Military Aviation knives that Spring Out. From the German *Fliegerkappmesser* gravity knives, the Schrade inspired M-2 paratrooper knives to the late 1950s MC-1 Air crewman knives, this is a quick look at these knives, their variants and successors.



Jim Pitblado - X08

Variations of the Remington official boy scout knife and its advertising from 1922-1939

This display covers over 45 Official Remington Boy Scout utility knives and

Official Remington Boy scout fixed blade knives. On display will be the new, stag handled 1934 four blade scout, the pearl handled four blade scout and the 1926 red white and blue knives

R.Terry Gail - X13

Case Stag Pocket Knives

Genuine stag handled knives by W. R. Case & Sons of Bradford, Pennsylvania, have long topped the list of collector favorites. Stag is a natural material, used only on premium examples of the cutler's art.

R.Terry Gail - X14

Benchmade Knives

This is a collection of technically advanced folding knives made by Oregon's own Benchmade knife company,

Tom & Gwen Guinn - X16

Miniatures

Tom and Gwen will share their collection of hand-made miniature knives with us again this year. They have been collecting minis for 20 plus years now. They have functional miniature versions of full-sized knives, as well as original fantasy creations by some of the country's most recognized makers.

Buck Collectors Club - X17- X18

Bill Finney will display his Buck "Master Series" Knife collection consisting of five different models of Buck Knives.

Buck Collectors Club - X17- X18

X17- X18

Bruce Dollinger -

Will be displaying a collection of David Yellowhorse Damascus blade Model 110's.



Buck Collectors Club - X17- X18

Joe Houser will also be displaying his vintage Buck Lucite Handled fixed blade knives.

Chuck & Connie Morgan - X19

Vintage Cutlery Displays

On display will be "displays" used by companies such as Buck, Camillus, Camco, Colonial, Jack Master, John Pringle and Kutmaster.

Dave & Lonna Schmiedt - X20

Indonesian & Philippine Swords

David and Lonna will exhibit their collection of swords from Malaysia, Indonesia and the Philippines, including Moro swords, Nias Island swords and Borneo headhunter swords. These are some of the finest and most beautifully crafted edged weapons ever made.

Ed Holbrook - X24

Scout Knives

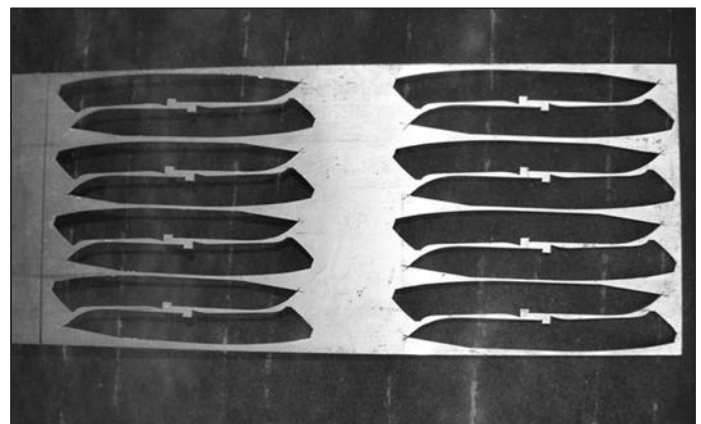
Ed wrote the book on "Scout" knives. His display completely fills three tables and includes excellent examples of just about all of the Official Scout knives ever made. Ed has been actively involved with the Boy Scouts of America since 1948; and he has collected Official Scout knives (Boy Scout, Girl Scout, and Campfire) since 1982.

Display Award Knives

Blanks of 0-1 steel were cut and profiled and given to makers to complete. The completed knives will be awarded to the individuals who will be recognized for their displays at the 2013 Oregon Knife Show. The following are the names of those who have graciously finished these blanks to make the award knives:

- Bill Amoureux - Northport WA*
- Don Bell - Lincoln MT (O12)*
- Zac Buchanan - Eugene OR (I03)*
- John Coleman - Citrus Heights CA (J16)*
- Daniel Erickson - Snohomish WA (H03)*
- Gary Griffin - Bend OR (D04)*
- Greg Haile - Tigard OR (Q14)*
- David Kurt - Molalla OR (I07)*
- Gene Martin - Williams OR (Q10)*
- Lynn Moore - Fall Creek OR (Q13)*
- Peter Pruyn - Grants Pass OR (Q12)*
- Mike Turner - Williams OR*

Gene Martin - Williams OR - Event coordinator (Q10)



“Cut!” Mark Zalesky

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Nowadays it seems that practically everything has been determined a health hazard worthy of extreme caution on our part – if something doesn't cause cancer or clog arteries or do other unspeakable nastiness to ourselves, then chances are it's probably as appealing as brussels sprouts to a six-year old. Knives meet the criteria too, for they offer the hazard of cutting something other than the object intended. For some inexplicable reason, objects unintentionally cut are often permanently attached to the person doing the cutting, thumbs and fingers being especially popular.



The wise and well-prepared among us stock up on leak-sealing devices called “band-aids,” which are *i n t e n d e d* specifically for the cut and otherwise bleeding. Though neither wise nor well prepared, I *c a r r y* some anyway through the generosity of a kindhearted show goer, who saw fit to donate several after I dashed past dripping blood. [With luck I'll stumble across more freebies – I'm nearly out, and there's no sign that

either wisdom or preparedness will kick in anytime soon.] In any case, the band-aid signals the end of the really entertaining part of the cut – the reaction.

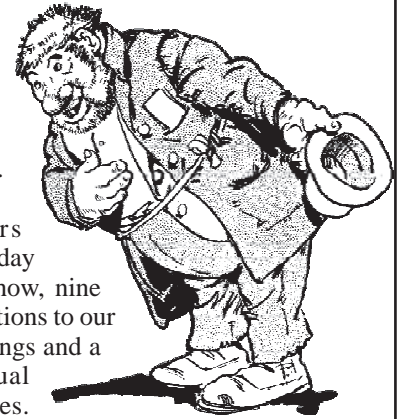
Here are a few of the reactionary techniques I have seen utilized before: The “omigosh! omigosh!” approach – occasionally mistaken for some sort of ethnic dance ritual, this technique is popular with those unaccustomed to playing the role of the cuttee due to the lack of experience required and the obvious benefits of a creative approach. Informing bleeders that the going rate for band-aids just jumped to \$10 apiece usually produces heightened bursts of creativity, but you may want to cover the children's ears first.

The “who, me?” approach – often the approach of choice for imbeciles who manage to cut themselves in incredibly stupid ways (such as testing an edge by running a thumb down it or discovering that a switchblade opens out the side their other hand was in the proximity of). Practitioners are readily identified by a tight grip on the sliced appendage as they oh-so-casually wander away from the scene of the crime.

The “#@(!&# \$!” approach – directed at either the cutter/cuttee or the object doing the cutting, this technique is not well suited to children,

About the OKCA

The Oregon Knife Collectors Association (organized in 1976) is a non-profit organization, happily involved with “Anything that goes Cut!” The OKCA Oregon Knife Show, with 360 8-foot exhibitor tables, is the largest all-knife organizational show east and west of the Mississippi River.



OKCA current members receive admission to the Friday “set-up” day at the Knife Show, nine *Knewsletters* per year, invitations to our popular no-host dinner meetings and a chance to buy our annual limited-edition Club knives. Membership is open to all.

Dues are \$20/year (individual) or \$25/year (family under one roof). Come to the Club Table by the Show entrance after 2:00 PM Friday, or after 9:30 AM Saturday or Sunday, to sign up and get your membership card or mail your check to: OKCA, PO BOX 2091, EUGENE OR 97402.



although observing it performed by a true expert would likely prove educational.

The “sorry - sorry - sorry” approach – a telltale sign of a true knife lover, one who judges the loss of blood to be of far less consequence than the possibility of getting some of that rust-generating substance on the knife in question. Generally considered an admirable approach, unless the cuttee's simply gushing – blood, that is. In that case, the best thing he can do is to get the #@(!&# \$! away from your knives as soon as humanly possible.

The “again?” approach – usually performed by those bearing a variety of knife related scars on various portions of their anatomy. The coolest and calmest reaction, this is the one preferred by most experienced knife fans.

The “jump” – not really a full technique but more of a prelude... the initial reaction generally utilized when the cuttee didn't expect the blade to move in the direction it did, resulting in the appropriate chop/slash/stab. (I myself have a tendency to use this technique when handling assisted openers – have never carried one long enough to get over the surprise of the blade taking off and have been ‘bit’ by a few!)

So the next time you're at a gathering of knives and knife fans, keep an eye out for a chance to see the above techniques in action – and maybe some new ones. And please – if I dash past leaving a red trail in my wake, band-aid donations would be much appreciated!

Ammo Knives ibdennis

I was lunching at a restaurant out of town and happened to hear two gentlemen discussing an experience one of them had on a recent hunting trip in Texas. After the hunt, the luggage with the hunting gear was checked in at the airport, and he elected to carry a small carry on pack. Unknown to him there was a 300 H&H Magnum round stuck in the webbing of his pack. Oh, did the TSA have a time with that. Strip searched him and called in the local police and made him miss his plane. Once convinced that an honest mishap had occurred, they released him to go on his way. Without his round of ammunition, of course. Recently it was announced that they are considering allowing small pocketknives on flights. These knives have to be under 2-1/2" blade length. Apparently the hassle of non-lethal pocket tools causes undo delays and harassment.

This is a story about one type knife you **NEVER EVER** want to carry with you on an airplane.

I have recently become interested in ammo knives. These can also be called cartridge knives, bullet knives or novelty letter openers if you choose. The older versions of these items featured a rifle cartridge with a removable bullet which had a small knife affixed to the base. By turning the bullet around and inserting it into the cartridge case, a handy dandy knife would be ready for use. Albeit, not your defense knife but a good letter opener or fingernail cleaner or ink eraser (if you are old enough to know what that is).

The history on these knives is not available, but I can make some educated guesses on what and when. The first recorded paper reference to these knives came about right after WWI. Remington made these knives for a counter display sales board which had 12 of these ammo knives on them. The Remington offering seems to have run through the 1920s. The next run of these style knives occurred right after WWII in the early 1950s and were made for and sold through Western Arms Corporation (WAC) of Los Angeles. The blades were usually marked AWAC SWEDEN.



The Remington ammo knives were made from the 9mm rifle cartridge (9x57 Mauser) which was chambered in the Remington Model 30 rifle. The reasoning for this could have been advertising for this particular Remington firearm. The WAC ammo knives were made from the 6.5x55 Swedish cartridge, but I have no idea why this cartridge. Someone suggested that there was an abundance of this cartridge as surplus after WWII. I have also seen souvenir knives made that were not Remington or WAC.



This also brings up the issue of rarity and opportunity. The Remington ammo knife from the 1920s is sought after by collectors. There were 12 ammo knives on a counter display card put out by Remington. I recently had someone offer two of these knives for the super low price of \$250.00. There were two problems. One was the pricing which was, well, ludicrous, if not ridiculous. The other was that it was in a Remington 7mm case, and the blade was not marked Remington. The originals were in 9mm and are deep blade marked Remington on the blade.

Recently there have been ammo pens for sale made from two 308 cartridges. This has no knife attached, but these would really cause the TSA to go into a tail spin.

Recently yet another surge in novelty knives has surfaced. These are very different as they are modeled after the 30-06 and the 44 magnum rounds. These are not real cartridges but made to look like ones. The knife part is a folding affair that swings out and pivots to the rear or base of the cartridge. They are Italy and China made and are indeed a novelty knife in the purest sense. Personally, I think they were designed to drive airport security nuts. Some of these knives will be on display for one to see at the Oregon Knife Show so you can be sure not to take them on an airplane. Or if you enjoy being strip searched, by all means try attempting to carry one of these items on your favorite airplane.



Show Schedule

The Oregon Knife Collectors

38th Annual Knife Show will be held at the Lane Events Center EXHIBIT HALL, 796 West 13th Avenue in Eugene Oregon. This is the same location as the 2012 Show, 360 TABLES, the Largest of its kind Knife Show in the World!!!

Friday, April 12, 10:00 AM - 7:00 PM: Exhibitor set up and members-only day. No exceptions. **AFTER 2:00 PM** new members may sign up at the door (\$20 individual, \$25 family). Membership renewals **AFTER 2:00PM**.

Saturday April 13, 8:00 AM - 5:00 PM: Open to the public. \$6.00 admission. Special two day pass also available. **9:30 AM** new member sign up at the Show. Demonstrations will be held throughout the day.

5:00 PM Saturday Night Awards Presentations and recognitions.

Sunday April 14, 8:05 AM: Chapel service, Meeting Room #4, Chaplain Howard Hoskins conducting.

Sunday April 14, 9:00 AM - 3:00 PM: Open to the public. The Show is open until 3PM, and all tables will be full until this time.

City and County Regulations require that there be:

- ✓ No smoking within the Exhibit Hall at any time.
- ✓ No alcoholic beverages consumed within the Exhibit Hall during the public hours of the Show.

Knife Show Etiquette

Knife Shows are a lot of fun.

They are best, however, when visitors follow a few basic rules of courtesy. These are:

- ✓ Do not handle knives without permission.
- ✓ Do not touch the blade or the edge of any knife offered or displayed as a collector's item.
- ✓ Do not wipe off the blade of a knife. Let the exhibitor do it.
- ✓ Do not open more than one blade of a folding knife at a time.
- ✓ Do not block a sale table if you are only "window shopping."
- ✓ If you have brought knives to trade or sell, obtain permission before displaying them at or in front of someone's table.
- ✓ Please do not interrupt or comment on any transaction.



CONTRIBUTIONS

Many companies and individuals contribute knife related items and financial support to the Oregon Knife Collectors Association Annual Show.

Silent auction and door prize items are displayed prominently during the course of the Show. Door prizes are awarded by random drawing to the public who have paid Show admission.

The contributors to our organization are listed on our web page <http://www.oregonknifeclub.org>

The following is a list of the people and companies who have contributed to the OKCA:

**Bill Amoureux • Don Andringa • Don Bell
Browning • Zac Buchanan • Tom Buffenbarger
Bob & Sam Burtscher • Matthew Caldwell
Bob Cassidy • Coast Cutlery
John Coleman • Columbia River Knife & Tool
Country Knives - Brian Huegal
Dexter Russell • Diamond Machining Technology
Martin Drivdahl • Daniel Erickson
Flexcut Carving Tools • Gary Griffin • Greg Haile
Gil Hartl • Ka Bar Knives • KAI Cutlery - Kershaw
Gary Kelley • David Kurt • Kyocera • Michael Luft
Gene Martin • Jerry Melton • Chet Moore • Lynn Moore
Peter Pruyn • Queen Cutlery • Mike Silvey • Spyderco
Ben Tolson • Wustoff Trident • Dan Zvonek**



OKCA Club

Whot-zits & Whos Zits

Craig Morgan
President

John Priest
Vice President

Elayne Ellingsen
Sec/Tres.

Joshua Hill
Master at Arms

Dennis Ellingsen
Show Coordinator

Knewslettter by elayne & dennis

Web page --- <http://www.oregonknifeclub.org/>

Club email --- okca@oregonknifeclub.org

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Hand-Made Knives

Knifemakers from all over the U.S. and from several foreign lands come to the Oregon Knife Show. You can meet well-known makers and perhaps order that special custom-made knife you have always wanted. Prominent knife dealers are offering everything from classic knives by makers long gone, to the latest in high-tech and high-art cutlery from the U.S.A., Europe, Asia, Africa and Australia.

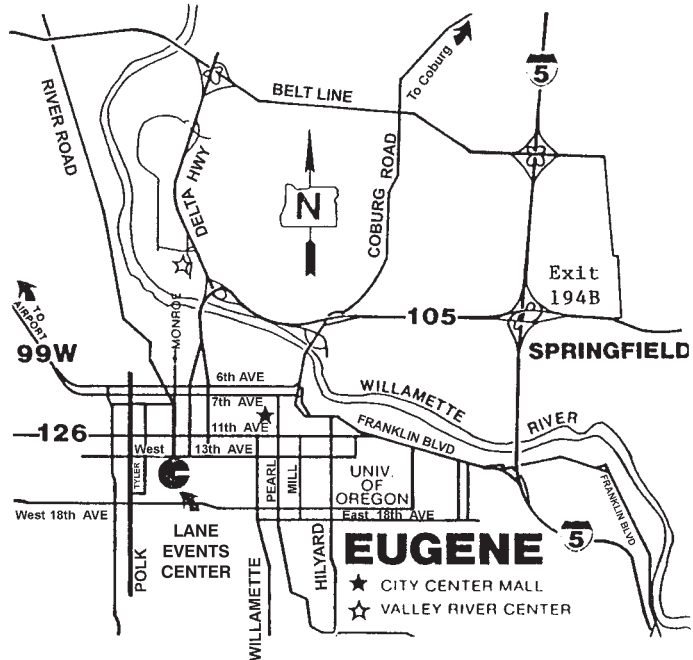


Hand-made knives range from solid practical hunting, fishing, kitchen and utility knives that are priced competitively with good factory knives--though with that one-of-a-kind hand-made touch--on up to exquisite, investment-grade, fine-art pieces suitable for the most discriminating collector.

The Northwest is an important center of bladesmithing, so be sure to note the wide variety of hand-forged cutlery offered here. Each forged blade was individually hammered-to-shape red hot by its smith or maker. Many have Damascus blades, built up of layered or braided steels of varying composition, then etched or specially polished to reveal the resulting pattern.

Another regional knifemaking specialty is traditional obsidian knapping, as practiced in Oregon in the Stone Age. Some modern obsidian knives are made for use, and they work as well as similar knives did 10,000 years ago. Others are fine art display pieces.

For the do-it-yourself knifemaker, don't miss the wide assortment of knifemaking supplies and guidebooks offered by several of our exhibitors.



DIRECTIONS TO THE LANE EVENTS CENTER

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

Website

<http://www.oregonknifeclub.org>

Our website will surprise you with all the aspects of cutlery we have to show. We have included links to our members and the special articles from our *Knewslettter* that are educational and informative. All our *Knewslettters* are posted dating to April, 2001; and that is a pile of reading if you like knives. Questions about our Show can also be found on the FAQ page. The library of all our Club sponsored knives can be found here in addition to all the people who contribute to our Show; and when available, we provide links for these contributors. Want to know what the demonstrations will be at our Show? Go to our web page. Do a Google search on "OKCA," and our site should be the first one on the list. Let your fingers do the walking to our web page.



Non-Denominational Chapel Service

Sunday morning 8:05 AM
Meeting Room #4

Chaplain Howard Hoskins conducting
Welcome all friends to come and worship with fellow knife collectors. For information - Table L04.



The Knewsletter

Oregon Knife Collectors Association
PO Box 2091
Eugene, OR 97402

OKCA Cutlery Demonstrations

38th Annual Show - April 13 - 14 2013

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

Saturday

Edge-U-Cation on Kitchen Cutlery - Joshua Hill (L01)	9:00
Blades That Slice, Chop & Pierce - Murray Carter (P01)	10:00
Sharpening of Knives - Lynn Moore (O13)	11:00
Forging a Knife - Dave Rider (O14) & Martin Brandt (N14) - Outside SE corner	12:00
Filipino Kali Knife Fighting Techniques - Suttle Impact Martial Arts	12:00
Non-lethal Response With an Edged Tool - Bram Frank (T04)	1:00
Jose Diaz - Blade Sporting event (R08)	2:00
Flint Knapping - Making Stone Tools - Martin Schempp (T11)	3:00
Butterfly/Balisong tournament	3:00
The Art of Scrimshaw - Bob Hergert (At table X11)	All Day
Wood Carving - Dory Silva (At table P04)	All Day

Sunday

Sunday Morning Chapel Service - Howard Hoskins (L04)	8:05
The Art of Scrimshaw - Bob Hergert (At table X11)	All Day
Wood Carving - Dory Silva (At table P04)	All Day

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

