



## KNEWSLETTER IN A KNUTSHELL



- ✓ Glass handled knife
- ✓ Japanese Cutlery at the Show
- ✓ Simmons Pocket Cutlery
- ✓ Table Confirmations sent out

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

January 2015

## The Glass Handled Knife – Part Two – Finished!

Merle Spencer

The February 2014 issue of the OKCA *Knewslettter* contained an article entitled "The Glass-Handled Knife- Part One" which described the beginning of this project.

I had been preparing a blade to be fitted with a glass handle made by Jim Keizur.

To continue, after hand-sanding the blade to 600-grit, I fashioned brass bolsters, riveted them on and brought them up to polished brightness. Actually, I did it twice because the first set seemed too narrow for the blade size. Since working on knives is a hobby, I sometimes take longer than some do to get things right.

Some three months from the start of this project, I took the blade, wrapped in protective tissue and tape, to Jim; and right away he applied some clay around one side of the tang and began shaping it to his hand. When he felt satisfied that the clay fit his hand, he trimmed the excess along the edges with a knife. The result looked like a knife-handle scale, even with a nice palm-swell.

A couple weeks later, Jim showed me two trial castings- one a plain milky-white with some faint blue. The other one was white blending into black, but it had broken in two during the cooling process. He explained that both the heating and the cooling had to be carefully controlled.

More time passed, and one day Jim and his wife, Julia, came to our house. This time he showed a glass knife scale, nicely complete with beautiful blends of milk-white, different shades of blue and green interlaced with pure black. I thought it was beautiful. We showed it to my critique person. She wasn't quite sure the colors were right. However, she was looking at it lying on the still-taped blade. When I had taken the tape off and showed her again, she thought it looked better.



Jim still wasn't committed, and the decision was postponed.

The next time I saw Jim, it was at breakfast at a restaurant where we go often. He said he had decided to go ahead with the last pattern- the one with the milk-white, shades of blue and green fading into jet black. I was pleased. In fact, he admitted he had already made up his mind at the last meeting. I had suspected.



So, a few days later, Jim called and said the handle was ready. We went right over to see it. Sure enough, there was a beautiful glass-handled knife. I immediately took pictures for this article of both sides and the spine, which he had sanded down flush with the steel and polished. I also took pictures of what he called a pattern bar, a rectangle of glass about 3" by 4", and a half-inch thick with the colors of the handle in it. He makes this by putting plates of different colored glass on clear glass and melting it all together.

The blade was still wrapped in the tape just as I had handed it to him after we saw the casting. When I took the tape off, there were little black spots on the blade. The spots wouldn't rub off. These were rust spots. Then I remembered I hadn't

*Continued on page 7*

# Japanese Swords “I know nothing-nothing!”

B.K. Brooks

Ray Ellingsen is coordinating the 2015 theme “*Japanese Swords and Kitchen Cutlery*.” Ray was of great help to me during last year’s theme of “*Bowie Knives*.” But how can I help him with Japanese Swords and Kitchen Cutlery? As Sergeant Schultz from Hogan’s Hero’s sitcom said: “I know nothing-nothing!” So I thought I would write a little ditty for those like me who need a primer. I learned a lot, even added to my Bowie Knife Knowledge.

I knew the famous Samurai Swords are generally expensive, some very expensive (as in hundreds of thousands). Even the mass produced World War II models are not inexpensive. I knew that China has been mass producing some pretty good fakes, so beware. I also knew they are sharp, one collector telling me how he laid one on his lap to clear his desk, went to pick up the sword, felt something wet; and it had cut into both legs all the way to the bone.

Japanese swords are correctly called *katana*, per *Wikipedia*, that were used in feudal Japan. They were also commonly referred to as a “samurai sword.” The *katana* is characterized by its distinctive appearance: a curved, slender, single-edged blade with a circular or squared



guard and long grip to accommodate two hands. Their lineage can be traced back to the beginning of the Kamakura Period (1185-1333). The *katana* was often paired with a similar smaller companion sword, such as a *wakizashi*; or it could also be worn with the *tanto*, a smaller, similarly shaped dagger.

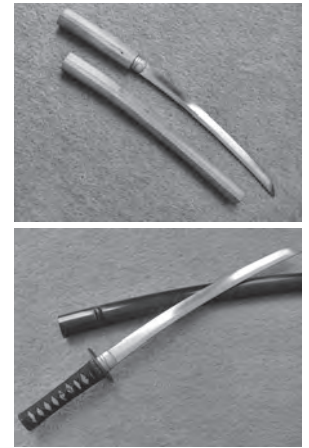
The best source of all around information I have located has been a NOVA presentation called *Secrets of the Samurai Sword* that can be seen at: <http://www.pbs.org/wgbh/nova/ancient/secrets-samurai-sword.html>

Just making the steel was a three day process, during which the master would not sleep at all, watching the color of the fire. The furnace constructed of clay can reach temperatures of 2,500 degrees; and by the second day approximately 18 tons of iron ore, sand and charcoal are all slowly and meticulously added to the furnace by the master. After all that only a small amount was picked out for use by the master swordmaker. An excellent sword can take more than six months to make, polish and fit out. The process is explained in detail, and I highly recommend you also read the transcript which is also provided by PBS.

*The Secrets of the Samurai Sword* covers

not only the technique of making said sword in detail; it also covers sociological background that leads to its creation. It explains the code of *Bushido* (literally “samurai’s way”), and notes samurai culture lead to the making the likes of Clint Eastwood famous when he acted in the rewrite of *Yojimbo*, known to us folks as: *A Fistful of Dollars*. The program gave me a good insight into the proper techniques of the *hamon* of the sword, its creation and why its wavy line is considered a great art form created by the skillful manipulation of the steel’s inner molecular structure.

I really suggest you take some time to research Japanese Swords before the Show. Not only will it make the 2015 *Japanese Swords and Kitchen Cutlery* displays more understandable and enjoyable, it will also enlighten you in the techniques used in some of the more modern made custom knives you will see being sold on the tables. Learning is what the OKCA Club is all about, but it is up to you to step up and educate yourself. 🐉



## Things That Go Cut

Tim Cooper Sr

Within our personal lives, we have experienced (sometimes painfully) that all things that “go cut” means that the object had one or more sharp edges and/or other sharp parts that, when intentionally or accidentally connected with a part of our anatomy, impressed upon us the purpose for which it was made.

Often our immediate reaction (following OUCH ?!<.>\*\* etc) is that we quickly look around to see if anybody observed

the incident and then mutter to ourselves, “That was sure dumb!”

Our 2015 OKCA Knife Show is just a few months away now (April 10, 11, 12), and we wanted to remind everybody about safety around “Things That Go Cut!”

Do Come To The Show!

Do Enjoy Being A Part Of It!

Do Add To And Share Your Knowledge!

Do Meet New Friends And Reminisce With Old Ones!

Do So Please, With Safety! 🐉



The next OKCA dinner meeting will be Wednesday, January 21, 2015. This is an election of officers meeting. The current Board has agreed to participate in their positions for this next year, and an endorsement from the members will seal this.

## Table Confirmations and membership cards...

The 2015 April Show table confirmations have been mailed as of January 12. If you have not received this or there is a question, please let us know right away. New membership cards were also mailed at this date. If you did not get one, look at your mailing label and make sure your membership reads 2015 or better. If you did get it, **remember to remember** where you put it away for safe keeping so you will have it for the April Show. Membership allows you entry to the Show on Friday and pre-public hours. Membership is a good deal. Don't wait until Show time to renew, as membership at that time is not available until Friday after 2 pm.

## The December Show

We opened the Show with me being rather negative about this event. The pre-applications fell way below expectations, so we gambled with 80 plus tables available. By Show time I was astonished at the tables that were filled. We had less than 10 tables that were open. We broke even financially, and the culture of this Show was awesome. We had lots of people come through the door, and there were many knives to be seen. I heard a few that did exceptionally well in their sales and also in their acquisitions. The Toys-4-Tots event produced over 100 items and the dollars went over 100 too. The date for the next December Show will be December 5, 2015. Pictures throughout this *Knewslettter* document the December event.

## It's all about the label

The label on this *Knewslettter* sez it all. It has to be 2015 or better for you to be a current member. This will be the last *Knewslettter* for those who do not have their membership up to date. Get your membership taken care of and support our association.

## The 2015 April Show

As of this writing, call it a sold out Show. I am so pleased that the table sales have been as brisk as they are. Yes, there are a few tables not spoken for, but there ain't that many. Like really just a slight few.

## The theme for 2015

We will be having a theme for our Show that will be *Japanese Swords and Kitchen Cutlery*. We have some interesting sword displays already, and many tables that will participate in this theme.



## Display award knives

We have two display award knives in hand at this time. One is from **Jim Ort** and the other from **John "Slim" Coleman**. In keeping with our theme, these knives follow the pattern of the Japanese *tanto*. They are beautiful and well executed.

## Custom knife competition...

Next month we will have the details covering our custom knife competition. I am thinking that there might be some special categories for our theme.

## Articles herein....

I want to thank, **B.K. Brooks**, **Tim Cooper Sr.**, **Martin Drivdahl**, and **Merle Spencer** for their words in this issue. More words are needed, and I know that they are out there. Please share your knowledge, as this *Knewslettter* is a perfect medium for contributions from our membership.

## The Sizzler...

Don't forget our monthly meeting at the Sizzler Restaurant. It is the third Wednesday of the month which makes it January 21, 2015. I always look forward to this gathering, so mark your calendar and come be with us. Come smile with us with your latest purchase.

## It ain't too early to...

Make lodging reservations for the April Show. The Valley River Inn, which is our partner in lodging for the Show, had a complete remodel; and, from the reports heard, it is one awesome place to stay. Get your reservations in early. The rooms fill up fast. Mention the Show when you register, as we are offered a special

rate for the Oregon Knife Collectors. (541)687-0123. You might also note the Courtesy Inn - (541)345-3391 - the closest motel yet to the Knife Show. A Budget motel that has worked well with us over the years. 🐾



# The Seek-Re-Tary Report

elayne

I hope the New Year has been pleasant and joyful for all of our members. The December-Winter-Mini Show was a success. The weather was accommodating, and the members purchased tables and came to support the event. Attendance was better than we had been expecting. At the last we said come and pay at the event. We covered all the expenses with the revenue from the sale of tables and the very generous donations received at the event. (One would almost think that there are those who enjoy the event.) Thank you, **Dave Anderson**, for all the calls you made to individuals who had been at previous Shows to encourage them to purchase a table at the 2014 December-Winter-Mini Show. All seemed to have a very fun time.

Take note of the photo which shows the success of the Toys-4-Tots program. Thank you to all who contributed and a special thank you, **Bryan Christensen**, for your coordination of this project.

The Club table was busy. The 2015 membership cards were available for pick up (thank you, **Larry Criteser**, for your help with the laminating). We sold 36 family memberships, 23 single memberships, 27 April tables and several 2014 Club knives. There are still 2014 Club knives available for sale. The Club knife revenue offsets the costs for

our April Show. We are able to keep our table fee and membership fee low by this added revenue. Please support our organization and purchase a Club knife.

We mailed the December *Knewslettter* earlier than normal in an effort to remind our members of the December Show and encourage attendance. I believe that was a very wise move.

The December meeting was held after the Show. The attendance was 30. Naturally the subject was the December-Winter-Mini Show, but as of that time I had not received billings so could not definitively state it had been a financial success. I could say (as did **Dennis**) that it had been an attendance success. The Board was very pleased with the attendance and enthusiasm of the participants. Obviously the weather did play a role in this success. In the last several years it has been a challenge to attend.

We are hopeful the 2015 Show theme, *Japanese Swords and Kitchen Cutlery*, will entice some new interest in attendance at the 2015 Show. **Ray Ellingsen** is coordinating this event. Any questions, please contact

OKCA, and we will forward them to him. There will be an additional judging category for these displays.

We are still negotiating specifics for the 2015 OKCA Club knife. **Roy Humenick** is again coordinating this project.

As you are aware, January is the election of officers. All of the current Board of Directors (Officers) has agreed to serve another year. Hopefully you will support us and elect us for an additional year. It is rare to have a Board that can work well together after several years, and there are those other organizations which envy the ease with which we are able to act as a unit.

Thank you for your previous support. Hopefully we have not disappointed you.

We have mailed all the table confirmations and 2015 paid memberships. If you have not received your confirmation prior to this *Knewslettter*, please advise me ((541)-484-5564 or elayne@oregonknifeclub.org). We thought it would be best to coordinate the arrival of the cards and table confirmations with the *Knewslettter*, hoping our members would be better able to note any errors and advise me. We will have a very full Show. New faces but many faces that have been in attendance for many years. Please remember you must be a 2015 member to attend the April 2015 Show on Friday or early hours on Saturday and Sunday.

Please note there are only two table-holder badges per table-holder (not per table). A table-holder must also be a member of our organization, and the second badge should also be a member. Their membership can be an individual member under their own name (receive their own personal copy of the *Knewslettter* - \$20.00), or part of a family membership (\$5.00 additional to a single membership fee). Since the Friday of the Show is only open to members, it is necessary the table helpers be members also.

See you at the meeting, January 21, at the Sizzler Restaurant, Gateway Blvd, Eugene/Springfield OR. ↘





# OREGON KNIFE COLLECTORS ASSOCIATION

P.O. BOX 2091 • EUGENE, OR 97402

MEMBERSHIP APPLICATION AND SHOW TABLE CONTRACT

Name(s) \_\_\_\_\_

Mailing Address \_\_\_\_\_

City \_\_\_\_\_ State \_\_\_\_\_ Zip \_\_\_\_\_

Phone: Eve ( \_\_\_\_\_ ) \_\_\_\_\_ Day ( \_\_\_\_\_ ) \_\_\_\_\_ Date \_\_\_\_\_

Collector  Knifemaker  Dealer  Mfr./Distrib.  Other \_\_\_\_\_ Email \_\_\_\_\_

OKCA membership includes newsletter, dinner/swap meetings, free admission to OKCA shows.

\_\_\_\_ Start/ \_\_\_\_ Renew my/our OKCA membership (\$20 individual/\$25 family) \$ \_\_\_\_\_



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**WANTED :** Western Wildlife Series knives produced from about 1978 to 1982 (letters B, C, D, E, F). I'm missing the knives with blade etches of eagle, elk, cougar, hunting dog, antelope and bear. Call Martin at (406)422-7490

**WANTED:** Custom knife makers and collectors for the first annual Portland Knife Makers Show. The show will be held at the Portland Expo center Oct. 24 & 25, 2015. That's next year. Open to knifemakers only, no Chinese stuff, no factory knives, no factory blems. Limited to 175 tables the first year. The show will be held at the same time, but in a separate hall, as the famous Antique show so there will be thousands of potential customers. Or at least their husbands. For more details contact Dave Rappoport, Hawthorne Cutlery, Portland OR (503)234-8898, or sword rep@comcast.net. You can also contact Christine Palmer at chris@christinepalmer.net.

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told him to take the tape off each time he quit working, so naturally when he sanded with a water-jet stone, some water remained on the blade. Remember, this is A2, not stainless. I could see some tedious hand sanding ahead.



He put the knife back in my care to finish up the places where edges weren't flush or little gaps needed attention. His part was the glass, mine was the knife. The bottom part of the glass was over-size, extending about an eighth inch beyond the metal.

This project started in December, and it was now June. He went with me to the June OKCA dinner for my show and tell. I introduced Jim to the gathering and briefly explained that my part was the knife, and Jim would answer questions about glass.

I held up the knife; and I said, "Here is a glass-handled knife. You now know one exists." Before that we couldn't find more than one person who had seen one.

They started asking Jim questions, and he said he would be glad to explain the process. And he did. Thoroughly.

I had placed a plaster mold, a pattern bar and the knife on the show table.

Jim explained that he placed the clay model of the handle flat side down on a flat surface. Then after constructing a fence around it, made from a plastic milk carton, he poured a special plaster mix to cover it. When the plaster was set, he removed all the clay and put the mold in the kiln to cure. It would need to withstand glass-melting temperature for the casting.

Next he picked up the pattern bar and explained that this was accomplished by combining different pieces of colored glass with clear glass by heating. By sawing off strips (diamond saw, of course) from the edge of the block, two pieces could then be fitted together to form a butterfly or bookend pattern.

When two of these pieces were placed across the mold over the cavity for the handle scale, the mold could then be placed in the kiln again and heated to melting temperature. Of course all this had to be done with controlled heating and cooling, sometimes for 24 hours.

When the scales were cooled, he removed them from the mold and attached them to the blade tang with epoxy.

Since the June dinner I have been working on the knife now and then, especially trying to get the spots out of the blade using a lot of 400-grit and 600-grit sandpaper. I may not get all of them to disappear, since I don't want the blade to get too thin. The main thing is to show the glass handle, anyway. At least that's what I tell myself.

The uneven junctures of glass and metal took a lot of careful sanding and filling some small gaps was a challenge. I used a kind of glue and colored pens to match the glass.

Now into August, eight months from the beginning of the project, and I was still trying to sand those bottom edges down to the tang metal. I use a 1" sanding drum with either 50-grit or 100-grit sleeves. Glass is tough. I guess sanding on a piece of rock would be similar. I sand a little, drip some water on and sand a little more. It takes a long time to make progress. Keeping the glass from getting hot is critical. I also use two 1" sanders, one with 100-grit, and one with 320-grit belts, when I want to get an area smoother. At this time there is still a little less than a sixteenth of an inch to go, but gosh! That knife feels good in the hand! Especially that palm swell.

We had talked some of not going clear down to the metal; because, with his bigger hands, a better grip was achieved. A couple days later I called him to see if

he wanted to check it.

Apparently I caught him working on the depth finder on his boat, but he could be here in a couple hours. A guy never can decide whether knife work or crabbing is more important.

When he got here, he checked the feel of the knife and inquired what I would do. I told him I like to see a fine finished product, and I would sand it on down.

He said, "Merle, this is a show knife."

I answered, "Yes, this is a show knife."

Then he said, "You are the one that goes to shows and other knife places, so I'm giving you this knife."

I was startled and stammered some remark, and then said, "Why, thank you very much!"



Sanding on that glass with a 50-grit drum has kept me busy several times the past weeks. With few flat places left for reference, I found I tended to get a slant so that the bottom of the handle wasn't perpendicular to the tang. I needed something to hold it straight and true. I picked up a maple bench stop from the tray at the back of my homemade bench, placed it across the flat ahead of the bolsters and wrapped tape around both to prevent slipping. It worked just fine, but now I plan to use two bench stops held together with two removable screws. When put back in the tool tray, the two maple pieces are ready for either use.

I'm down to the metal now, and I used only 100-grit to take off the last glass that wasn't flush to the metal. Now I'm ready to polish it.

So, when you go to the OKCA Knife Shows, you can see the glass-handled knife! I'll have it there. 🐞

# Simmons Pocket Cutlery

Martin Drivdahl

“Going once, going twice – SOLD” shouted the auctioneer at a farm auction in Big Sandy, Montana. Thus it was I became the proud owner of wholesale *Catalog No. H (circa 1910)* for the Minneapolis Warehouse of Simmons Hardware Co. Contained in *Catalog H* is a complete listing of cutlery, sporting goods, auto and electrical supplies and a multitude of other household and farm needs and wants - most anything the heart could possibly desire.



Simmons Hardware Company was based in St. Louis, Missouri, and by 1910 had wholesale warehouses and subsidiaries scattered about the country. Catalog information boasted that if all their wholesale warehouses were placed together on the base of their 190' x 225' building in St. Louis, the composite building would rise to 142 stories (encompassing nearly six million square feet of floor space). A rendering of such a building was shown in *Catalog H* with KEEN KUTTER banners flying atop the make believe building at each corner.

My heart pace quickening, I thumbed swiftly through the catalog index to “pocket knives.” To my joy, 60 pages

of this huge 2,770 page document were devoted to listings and information on Keen Kutter brand knives, their Oak Leaf & Hornet brands and knives supplied by several other companies. E. C. Simmons had acquired Walden Knife Co. in 1902, and Keen Kutter & Walden brand knives were produced at their Walden, N.Y. factory until 1923. The 1910 *Simmons Catalog* information claimed this to be the world's largest pocketknife factory. Having

received the Grand Prize for the “Superior Excellence of Quality and Finish” for their Keen Kutter Cutlery by the International Jury of Awards at the Louisiana Purchase Exposition at St. Louis in 1904 and the Highest Award for the same excellence received by Walden Knife Company and Simmons Hardware Co. for their Walden and Keen Kutter pocketknives. In 1905 at the Lewis and Clark Exposition, Simmons Hardware claimed their Keen Kutter brand pocket cutlery to have the highest quality that could be produced.

The *E. C. Simmons Catalog* information stated their Keen Kutter pocket cutler used blades made from the highest grade of imported English crucible steel, forged by hand from bars (not stamped out of sheet



- steel as was done by other knifemakers). Their pocketknife coverings included the following materials:
1. Solid 14K gold
  2. Sterling silver
  3. German silver
  4. Pearl from the Dutch East Indies and Australian fisheries
  5. Genuine ivory from elephants of the West Coast of Africa
  6. Cut stag from genuine stag or bone
  7. White bone from the shin bones of beef cattle
  8. Aluminum
  9. Genuine stag from Hungary, Bohemia, Ceylon and China.
  10. Tortoise shell from the Hawks Bill Tortoise of Asia and Australia
  11. Buffalo horn from the buffalos of Siam and India
  12. Cocobolo found mainly on the Isthmus of Panama
  13. Genuine ebony from the East Coast of Africa and Madagascar and
  14. Celluloid.



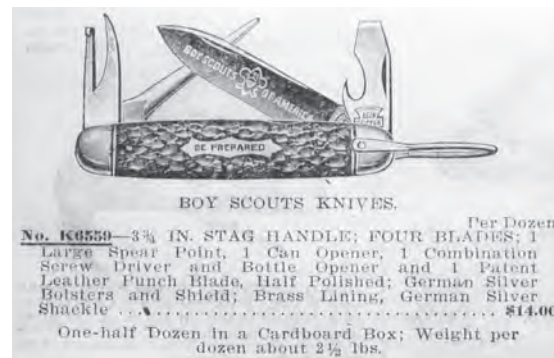



*Catalog H* has 27 pages of listings for Keen Kutter pocketknives with a total of 340 detailed knife illustrations showing the various patterns and includes 633 separate knife numbers (most starting with the letter K). Keen Kutter knives are followed by the Oak Leaf brand which includes 44 illustrations and 88 knife numbers (all starting with the letter E). This is followed by 37 illustrations of Simmons Hornet brand knives with 39 knife numbers (starting with the letter H). There are then 14 illustrations (29 numbers) listed for E. W. Howard & Co. Knives, followed with 5 illustrations for Russell Barlows, 11 illustrations (15 numbers) for Jos. Rodgers & Sons, a listing of 80 illustrations (97 knife numbers) for Geo. Wostenholm & Sons I.X.L. brand knives and finally 13 illustrations (37 numbers) for Press Button brand switch blade knives made by Walden Knife Company.

Sterling silver handled Keen Kutter brand pen knives were available with engraved handles showing a grape

design, an Indian scene and designs for several fraternal organizations, including Elks, Knights of Pythias, Masons and Odd Fellows. Hornet brand pen knives were available in celluloid handles with stamped inscriptions for Ancient Order United Workmen, Elks, Knights of Columbus, Knights of Pythias, Mason, Modern Woodmen America, Odd Fellows and Shriners. For all catalog knives listed there are 548 illustrations and 950 individual numbers which include various handle materials and blade combinations. It has been a revelation to me on how large was the pocketknife cutlery business of E. C. Simmons Hardware Company during the early part of the twentieth century and how huge was the selection of pocket cutlery.

A little information on the prices of Keen Kutter knives offered in their 1910 wholesale catalog may be of interest. Stag handled 4-blade boy scout knives were listed at \$14.00 per dozen (equal



to \$1.17 each), so these probably sold at retail stores for less than \$2.00 per knife. By contrast the silver handled embossed Keen Kutter lobster knives were quite expensive with a wholesale list price of \$54.00 per dozen (or \$4.50 per knife). The retail price for these little gems must have been nearly four times that of the scout (or utility) knife. Most three and four bladed Keen Kutter offerings were the 2-blade jacks and barlows in wooden or bone handles which averaged about \$5.00 per dozen (a unit price of only \$.42 per knife). These probably retail for \$.75 or less. 





## The Knewsletter

Oregon Knife Collectors Association  
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### A Gaggle of Geese

ibdennis

Years ago I was a faithful reader of the magazine *Smithsonian*. I always wanted to submit an article for the "last laugh writing" that appeared on the last page of the magazine. But alas the structure of the magazine changed, and the last laugh is gone. I put a lot of thought into this retort, and I am hoping that our sharp readership will get the point. Forgive me for my self indulgence.

Eugene, Oregon, is known as Track Town USA. To compliment this image, Eugene has an extensive path system for walking, running, strolling, skipping, staggering, meandering and bicycling. One of the many paths follows the Willamette (William met) river and provides scenic views, in addition to being home to much wildlife.

My association with this path started 25,000 miles or twenty years ago when I started a cardio-vascular program of bicycling. In the early morning hours, the wildlife is at its peak; and in addition to a physical challenge of the bicycle jaunt, the beauty of nature at its best was worth the efforts of my workout. I have seen pleasant pheasants, nocturnal nutria,



bashful beaver, energetic eagles, opulent osprey, jabbering jays, elegant elk and darling deer; and these wonders are all within the heart of the bustling city of Eugene, Oregon, and its sister city Springfield, Oregon.

I have also experienced a murder of crows, a skein of geese, a docket of ducks, a pack of pigeons, pitiful possums, raucous raccoons, proud peacocks, woody woodpeckers, scores of starlings,

spritely sparrows, teams of turkeys, salty seagulls and blue herons near a pear tree.

You too can experience some of these wonders if you happen to get on the path along the Willamette River while in Eugene for the Knife Show. Staying at the Valley River Inn will get you within feet of the river; and via bicycle or foot, the early morning adventure will add to your stay here.

The gaggle of geese are especially interesting as, when they start their raucous cries, it is not possible to determine the quantity of geese in the gathering from the sounds. Much like the geese, when there is a gaggle of girls, it is difficult to know the numbers from the conversations at hand. How geese and girls can talk and understand each other at the same time baffles me. 