OKCA 40th Annual • April 11-12

# KNIFE SHOW

Lane Events Center EXHIBIT HALL . Eugene, Oregon

**April 2015** 

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

### YOU ARE INVITED TO THE OKCA 40th ANNUAL KNIFE SHOW & SALE

April 11 ~ 12 \* Lane Events Center & Fairgrounds, Eugene, Oregon In the super large EXHIBIT HALL. Now 360 Tables!



WELCOME to the Oregon Knife Collectors Association Special Show *Knewslettter*. On Saturday, April 11, and Sunday, April 12, 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 11 - 12. Saturday 8AM - 5PM. Sunday 9AM - 3PM.

At the Show don't miss the special live

demonstrations on Saturday. This year we have: Blade Forging, Flint Knapping, Japanese Bladesmithing - Kitchen Cutlery Seminar, Martial Arts, Scrimshaw, Self Defense, Sharpening Knives and Sword Demonstration.

Don't miss the FREE knife identification and appraisal by Tommy Clark from Marion, VA (Table N01) - Mark Zalesky from Knoxville TN (Table N02) and Mike Silvey, military knives, is from Pollock Pines CA (Table J14).

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 20 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 40th ONCE A YEAR KNIFE/CUTLERY SHOW!!!

# Twenty Three Hundred Years of Swords

Michael Bell

For over 2300 years the smiths in Japan have been smelting and forging iron and steel to make a wide variety of tools, weapons and agricultural implements. Around 900 a.d., the Japanese sword, that iconic artifact of skill in forging, coupled with heroic feats of battle, had achieved the form it retains to the present day. In the late 16th century a new method of reducing ore and refining the iron and steel was developed which resulted in greater production at a lower price. This shows up in swords made after that time, known as *shinto*, or "new swords."



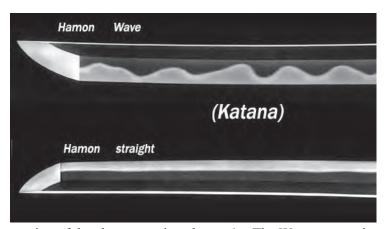
But swords, the "glamour boys" of Japanese cutlery, were not the only beneficiaries of the new technology. A wide variety of cooking and work knives were soon developed along with myriad new patterns of wood working saws, chisels and planes. The quality was high as was availability, while prices were lower

These methods of iron and steel production remained largely unchanged until the West came knocking on Japan's door in the mid 1800s. The Japanese soon realized they would need a more modern steel making capacity in order to participate in the modern economy.

And modernize they did and at a furious rate. By 1900 modern mills were producing the steel that built a modern navy, railroad system and consumer economy.

Today, Japanese steel is highly thought of, and their cutlery and tools are exported and used all over the world. A long tradition of pride of craftsmanship and a strong work ethic has earned the cutlery industry in particular a strong customer base..

Along with Japanese exports of knives and tools went new words, like *sanmai*, meaning three layers, *santoku*, three functions or uses, or *hamon*, the pattern of a differentially heat treated edge. And it is not uncommon now to see a bowie knife made with a *hamon*, forged from *sanmai* constructed steel. Likewise, American smiths are successfully practicing arts hitherto done only in Japan, such as swords and traditional cooking knives and woodworking tools. Japanese patterns for knives used in the kitchen have grown in popularity to the degree that the big names in Europe, such as Wusthof and Trident and many of our own cutlery companies, make a



version of the above mentioned *santoku*. The Western appetite for *sushi* has also generated new approaches to knives for this purpose, as well as keeping traditional smiths employed using the old ways.

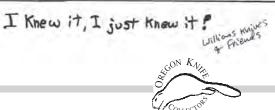
The sword, too, continues to attract interest and respect as people come to learn more about its history and the challenges it presents to the smith. Many are attracted to the refinement in shape and finish of a well-polished blade, or the pictorial art of the mountings, often of the highest artistic merit. Still others find a superbly sharp and well balanced weapon that will work as intended if required. In this regard it helps that there

are still traditional schools teaching the various sword disciplines.

At one time not so long ago, the words "Stainless Japan" was the most common cutlery marking in America. This is now replaced by the word "China."







### **OKCA 2015 Show Theme**

# The theme of this 2015 April Show is Japanese Cutlery.

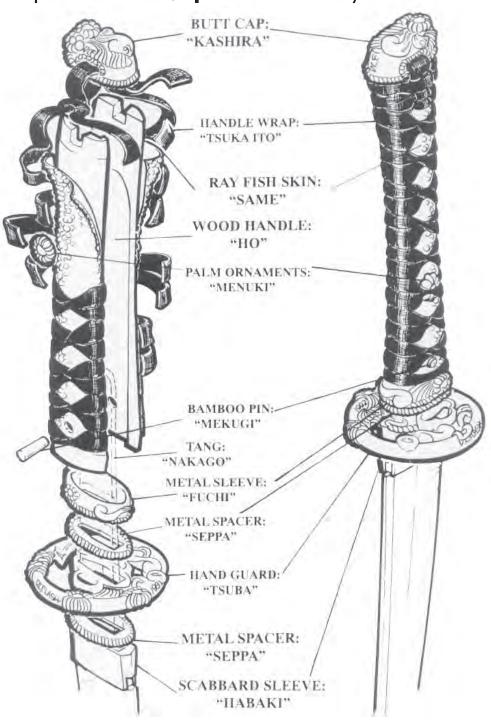
Most of us are familiar with the age old Japanese swords. At this Show we are going a step beyond with the outstanding offerings of razors, machetes and culinary knives. The steel that is used in these devices is usually very noteworthy, and the quality of Japanese workmanship is excellent. We have asked our membership to favor this Show with anything Japanese in the world of "cut;" therefore we can expect anything that will go along with this theme.



We know of a few displays that will be here and know of several tables throughout the Show that will have swords and culinary items for view or in some cases for sale. The Oregon Knife Collectors has offered two categories for judging for those who wish to "Show-Off" their treasures of either Japanese swords or Japanese knives.

The sword category will be *katana* (over 2 foot in blade length) and the *wakizashi* (over one foot in blade length but under two foot). These swords will be judged by people in our organization who have knowledge on the Japanese items that go "cut." The second category will be Japanese knives, like the under one foot *tanto*, any culinary or kitchen type knives, machetes and razors. These two categories will be judged to identify the best of the best of those items that will grace our Show.

It is often thought that "old" dictates



value; but in the case of Japanese swords and knives; that is not the determining factor for the value of the item. The execution of the piece is primary; and, like great paintings, this is where we find the greatest value.

Just like a museum in which you can view paintings and art works, this

museum of Japanese art works will be coming to Eugene to be seen at the Oregon Knife Collectors Show. Just as a final word.... All Japanese swords are made very sharp; there is no such thing as a dull Japanese sword. Trust me on that. Ray Ellingsen is the theme director.

### **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. Descriptions are listed by starting time.

Edge-U-Cation on Kitchen Cutlery - Joshua Hill - 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. There is nothing to sell here save for the 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. **9:00 AM.** (Table N04)

The Heart and Soul of Japanese Bladesmithing - Murray Carter - Vernonia OR. Murray spent many years in Japan learning his craft as a knifemaker. 10:00 AM. (Table P01)

**Sharpening Of Knives - Lynn Moore** - 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 with those who actually want to cut with their knives. When you are done with this seminar, you will understand how to sharpen a knife and what sharp is all about. **11:00 AM. (Table O13)** 

Forging a Knife - Martin Brandt - Springfield OR. The actual forging "may involve" basic forging, making an all steel knife and using the anvil. "May involve" means anything can happen. In



keeping with the spirit of the theme of our 2015 Show, Martin will be forging a Japanese pattern *tanto*. It doesn't get better than this as far as demonstrating this art form. This event is so popular, we will be holding it twice. 12 NOON on both Saturday and Sunday. Entry to this demonstration is through the doors at the southeast corner of the building. (Table N14)

Filipino Kali Knife Fighting Techniques - Suttle Impact Martial Arts, Eugene OR. Bobby Stroup 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. 12 NOON

**Non Lethal Response With an Edged Tool - Bram Frank -** Ft Lauderdale FL - CRMIPT: Close Range/Control Response

Medium ImPact
Tool with Rescue
c a p a b i l i t y.
G r a n d m a s t e r
Bram Frank the
director of CSSD/
SC, Black Belt
Magazines Hall
of Fame Weapons
Instructor of the



Year will demonstrate the use of his CRMIPT non lethal tool and its applications for the civilian and those in the security / LE fields: breakaways, takedowns, joint locking, impact resistance and the application of non lethal against those using lethal force such as knives. The Safety/ Rescue capability of the tool will be shown as the tool for in the home or car carry for glass break, seat belt and clothing cutting. 1:00 PM. (Table T04)

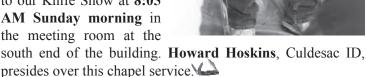
Northwest Fencing Academy - Eugene OR. Will demonstrate the swordsmanship and knife system of *Armizare*, an Italian medieval martial art. The art was originally recorded 600 years ago by a master who was also a professional soldier and swordsman and covers the use of sword, spear, poleaxe, dagger and wrestling. They will show specific techniques that they train, as well as some sparring; they'll be on hand to answer questions about the art. The school is run by fencing master Sean Hayes and offers complete training in this fascinating and highly effective European martial art. 2:00 pm (Table X10)

**Flint Knapping - Martin Schempp -** Ephrata WA. He has been giving presentations on at our Show for many years. He started demonstrating at our Show in 1998 at a very young age and has continued each year to share his talents on this 10,000 year old craft. His presentation begins at **3:00 PM. (Table T11)** 

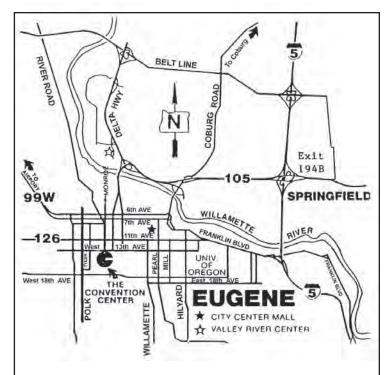
Scrimshaw - Bob Hergert

- Port Orford OR. Bob is an artist who enjoys sharing his art skills with interested persons. He will be demonstrating his craft during the whole Show from his **Table at X15.** 

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







# 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.



### **Show Schedule**

The Oregon Knife Collectors 40th 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 2014 Show, 360 TABLES, the Largest of its kind Knife Show in the World!!!

Friday - April 10 - 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 11 - 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. Meeting Room #4.

**Sunday - April 12 - 8:05 AM**: Chapel service, Meeting Room #4. Chaplain Howard Hoskins conducting.

**Sunday - April 12 - 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.

# OKCA 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 from 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.

# KNIFE SHOW Cutlery Displays

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A05 Ron Carriveau

#### "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.

# A06 Ron Carriveau "Japanese Swords of WWII."

This display will feature swords and related items from WWII era Japan.



#### A07 Mike Kyle

#### "Remington Knives"

A display of Remington knives dating from 1982 to 2014. Each knife is dated with the year of production. You will see original Remington knife posters by artist L.W. Duke. On display will be a very large custom wood knife - 8ft long with two blades with a Remington bullet on the side. Remington red/white and blue 1920s patriotic knives will be on display too.



# A10 Barbara Kyle "Legends In Steel"

A collection of miniature knives. These are the knives Barbara has been collecting for almost 30 years. Knives by Al Barton, Wayne Goddard, Paul Wardian, Jim Whitehead and many other great knifemakers. She has also added a few factory mini-knives.

#### A11 Fred Coleman

#### "Modern Handmade Bowies"

A collection of bowie knives from the 1990s through the current years.

#### A12 Sid Suedmeier -

#### "Frank Richtig - The Believe It Or Not Knifemaker."

Sid's display will consist of brochures, documents, an original display board, jigs and patterns, a Richtig folding knife, cut raiload spikes, deluxe Richtig knives, aluminum handle Richtig knives and other small related items.

# A15 Ted Fitzwater "Collecting Kukris: A Beginners Introduction To Collecting Kukris." Ted's display shows



some basic point for someone starting out collecting kukris.

#### A18 Dale Larson

#### "Master Japanese Swordsmiths"

A group of perhaps the finest Japanese swords most attendees will ever see outside of Japan. Blades by some the greatest and most important swordsmiths of all time, including Masamune, Go Yoshihiro, O-Kanemitsu, Muramasa, Sadamune and more. A sword by Norishige once owned by the noble Hisamitsu Matsudara together with its period *koshirae* (mounts).

#### A20 Mareko Maumasi

#### "How Steel Becomes Damascus"

Stop by this table to see a step-by-step display of how pattern welded steel, or Damascus, is created. There are physical examples of each step of the process for you to handle; and Mareko Maumasi (Table B15) will be on hand to guide you through the process of making this beautiful steel.

#### A21 Dave Schultz

#### "Sunday Knives"

Dave will be displaying his collection of pearl and abalone handled pocketknives that were made to carry on that "special occasion." Pearl and abalone are the collector's dream as the material is easily broken or chipped.

#### X02 Rick Wagner

# "UNITED STATES CUTLASSES FROM THE CIVIL WAR"

#### X07 B K Brooks

#### "Bowie Knives Revisited"

B K Brook's bowie knife display this year will include his collection of mother of pearl handled bowies and his folding bowie knives. BK's display will also explore the "Marketing Themes" of manufacturers of Sheffield and American makers. These knives will have ciphers, acid etched sayings, Liberty Caps, cross guards stamped with "Liberty and Union," Old Zack riding his horse Whitey, animal themes, a Gutta-Percha molded dragon handle and more. Educate yourself on these "Marketing Themes," then take it upon yourself to look for more examples throughout the Show in both antique and modern bowies.

X08 Jim Pitblado

#### "Remington Official Boy Scout knives."

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 original boxes for holding six large four blade scout knives and six junior four blade scout knives, as well as boxes for the RH50 and RH51 fixed blades.

#### X13 R Terry Gail

#### **Case Stag Pocketknives**

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.



X16 Bruce Dollinger

"David Yellowhorse Buck Model 110 Damascus knives"

X17 James Gidlick

"Buck Klinkhammer Specials"

X18 Rick Miller

"Bowie Knives of India 1850-1900"

X19 Mike Adamson/Pat Reindel

"Bowie Collectors' Display"

X20 Dave Schmiedt

#### "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.



X23 Ed Holbrook

#### "Boy Scout History Through Knives"

Ed's new theme for 2014-2015 is Boy Scout history through knives. Twelve showcases of Boy Scout knives from New York Knife Co. (1911) through the 100th anniversary (2010). Ed "wrote the book" on Scout knives, and he published an updated edition of *Official Scout Blades in 2009*.

# **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 2015 Oregon Knife Show. The following are the names of those who have graciously finished these blanks to make the award knives:

John Coleman - Citrus Heights CA (J16)

Gary Griffin - Bend OR (D04)

Cameron House - Salem OR (F09)

David Kurt - Molalla OR (I07)

Steve Goddard - Eugene OR (N11)

Gene Martin - Williams OR (Q10)

Lynn Moore - Fall Creek OR (O13)

Craig Morgan - Eugene OR

Jim Ort - Scottsdale AZ (S12)

Sterling Radda - Grants Pass OR (L09)

Ed Schempp - Ephrata WA (T10)

Jeremy Spake - Portland OR (R07)

Blair Todd - Gresham OR (S07)

Gene Martin - Williams OR -

Event coordinator

Jerry Whitmore - Oakland OR - Engraving



# 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 butter knife, a corkscrew, a hat pin, a hunting knife, a kitchen knife, a military knife, a pocketknife, scissors, a sword, or an art form.

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 tableholder 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 arenas 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 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 40 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...





# The Changing World of Knives

Wayne Goddard

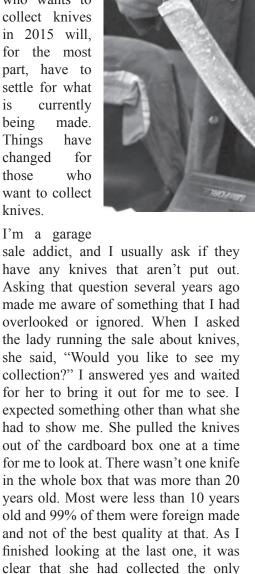
Just when I'm getting used to a certain brand of epoxy, sandpaper, or whatever, it changes. After some trial and error I find a favorite dish at a restaurant, and then it gets changed or taken off the menu. I wish some things would be left without changing.

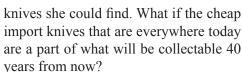
Other changes are good. At one time I saved files on floppy discs. Then zip discs, then CD discs and now on DVD discs and an external hard drive. A CD will hold the information from 400 floppies; the DVD will hold the information from 20 CDs. Those are the kind of changes that save space and time, I like that.

Fifty years ago I clobbered together a homemade grinder that I used to shape, smooth and buff the blade of my first knife. All I had in mind was to make myself a hunting knife, and then I made more and then even more. While making that first knife, I had no idea that knifemaking would become my life's work. I didn't know that my motivation to make hunting knives would change. What happened is that new challenges came along and sometimes I got tired of doing the same thing over and over. There was one period of time when all I wanted to do was make folding knives. Damascus steel came along and that possessed me for more than a few years. Today all I want to do is make another bowie knife. When I hold a finished bowie knife in my hands, it does something good for me that is hard to explain. It probably has something to do with owning them for a little while, or is it the size, or perhaps the history they have? I simply can't get very interested in making most other types of knives; I do get excited by the next bowie knife that's floating around in my mind. That's a change that's been good for me.

I'll vouch for what someone smarter than me said, "The effect our work has on us is more important than the work itself."

My friends in Junior High and High School didn't have much in the way of knives because I was good at trading. Their knives were now in my collection. had some nice old pearl and bone handled pocketknives, classic hunters, German bayonet and a military bolo knife from WWII. Most of those knives are extremely hard to find The today. young person who wants to collect knives in 2015 will, for the most part, have to settle for what currently being made. Things have changed those who want to collect knives.

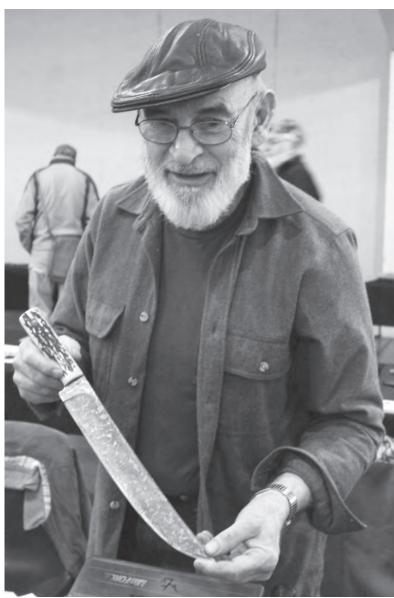




The more I thought about it the clearer it became that things are a lot different than 40 years ago, or 20 years ago. Back then you could find old knives for sale at a lot of places. Those knives are largely gone, and what's left for people to collect are the more modern knives. It takes a lot of looking and a fair amount of luck to find a fine old knife in 2015. The scarcity of old knives may mean there will be less knife collectors in the future.

At our last Club meeting it seemed that at least half of the knives shown at the show-and-tell were purchased on the internet. No doubt that is changing the way folks find their collectable knives.

Continued on page 10



The OKCA Show is now 40 years old and is approximately ten times larger than it was at the start. That's quite a change! Right from the start there were a blend of collectors and knifemakers, and the collectors were mostly into old knives. If my memory serves me right, the collectors outnumbered the knifemakers. Today it must be very close to a 50-50 mix with the number of knifemakers increasing. There are so many knifemakers at most shows today that they aren't getting the same percentage of their business at shows as they once did. Some makers blame the shows for being too large, or that there are too many shows. That's kind of like blaming the Earth for being so large. My advice to makers who aren't selling knives is that they make something different, because it could be a change that would improve their sales.

One thing that hasn't changed is the purpose of the Oregon Annual Show which is defined in the bylaws. "B. The purpose of this association as also stated in the Articles of Incorporation, filed with the State of Oregon, is to: 1) Provide an organization which will unite persons with like interests in the field of knives, to gather together for the purpose of exchanging ideas and fellowship. 2) Further knife collecting as a hobby in both the antique and modern field, as well as the collecting of related items. 3) To further the general knowledge of the knife field by providing educational displays for the members and the general public to see and enjoy."

There isn't anything in the bylaws about the selling of knives. Yes, there is a lot of buying and selling that goes on at the Show. There are those who want the OKCA Show to be a selling place exclusively for the types of knives that they think are appropriate. I will remind them of the motto we've had from the start. As to what can be sold or displayed: "Anything that goes cut." That, of course, doesn't include any items that would be illegal by city, county, state, or federal laws. Wayne has table N10 at this year's Show.

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.

### **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 SweetWaters 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**. 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).



## **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.

### 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.



## **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 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:

Leatherman Tool Browning M. D. Caldwell Erik Remmen CAS Iberia Ed Schempp Charlie Campagna Mike Silvey Columbia River Knife & Tool **SPYDERCO** Condor Tool/Imacasa **Stratus Culinary** 

Diamond Machining Victoronix Swiss Army

Technology White River Knife Epicurean

& Tool

Howi Inc Jerry Whitmore -K & G Products Brian Huegel -

**Wusthof Trident** Country Knives of America Ka-Bar Knives

XiKar Inc

### **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.

KAI - Kershaw

OKCA current members receive admission to the Friday "set-up" day at the Knife Show, nine Knewslettters 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 2:00PM Friday, or after 9:30AM Saturday or Sunday, to sign up and get your membership card or mail your check to: OKCA - PO BOX 2091 - EUGENE OR 97402



#### 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 Chairman

Knewslettter by elayne & dennis

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

Club email --- okca@oregonknifeclub.org

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# **OKCA CUTLERY DEMONSTRATIONS**

40th Annual Show - April 11, 2015

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.

Demonstrations	Saturday	Sunday
Edge-U-Cation on Kitchen Cutlery - Joshua Hill (N04)	9:00	
Discussion: The Heart & Soul of Japanese Bladesmithing - Murray Carter (P01	) 10:00	
Sharpening Knives - Lynn Moore (O13)	11:00	
Forging a Knife - Martin Brandt (N14) - Outside SE corner	12:00	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	
Northwest Fencing Academy - Sean Hayes (X10)	2:00	
Flint Knapping - Making Stone Tools - Martin Schempp (T11)	3:00	
Sunday Morning Chapel Service - Howard Hoskins (L04)		8:05
The Art of Scrimshaw - Bob Hergert (At table X15)	All Day	All Day

The number & letter following each name is the Show table location for that presenter.

