



OKCA 41st Annual • April 9-10

KNIFE SHOW

Lane Events Center EXHIBIT HALL • Eugene, Oregon

April 2016

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

YOU ARE INVITED TO THE OKCA 41st ANNUAL KNIFE SHOW & SALE

April 9 ~ 10 * Lane Events Center & Fairgrounds, Eugene, Oregon

In the super large EXHIBIT HALL. Now 371 Tables!



WELCOME to the Oregon Knife Collectors Association Special Show *Newsletter*. On Saturday, April 09, and Sunday, April 10, 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 and 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 09 - 10. Saturday 8:00 AM - 5:00 PM. Sunday 9:00 AM - 3:00 PM.

At the Show don't miss the special live demonstrations on Saturday. This year we have: Blade Forging, Flint Knapping, Kitchen Cutlery Seminar, Martial Arts, Scrimshaw, Self Defense, Sharpening Knives and Sword Fighting Demonstrations.

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, 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 21 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 371 tables! When you arrive you can get lots more information about the Oregon 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 41st ONCE A YEAR KNIFE/CUTLERY SHOW!!!

PRUSSIAN KNIVES DEFINED...MAYBE

Raymond Ellingsen

Have you ever had a child (or been the child) that plays the “Why?” game? Let me give you an example: CHILD: Why is the earth round? ADULT: (with pride) Because of a process called hydrostatic equilibrium, which causes objects of large mass to attract other masses to create a more efficient shape, namely a sphere. CHILD: but why? ADULT: (patiently) Because that’s how gravity works. CHILD: But why? ADULT: (suddenly realizing the trap) Uh...because gravity is a force that affects everything around us? CHILD: But why? ADULT: (angry now) Because if you don’t stop asking me stupid questions I’m going to punch you in the head....CHILD: But w...

You get the idea. Recently, I had the opportunity to be that child with Bernard Levine, arguably one of the more knowledgeable authorities on historical “things that go cut.” And, while the subject wasn’t planetary masses and their effects on the universe, it was a subject that I am genuinely curious about, Prussian style butcher trade knives. Bernard was kind enough to sit down with me and patiently answer numerous questions relating to that topic.



And, spoiler alert: By the end of the conversation Bernard had not lost patience with me and hit me upside the head (although he probably had just cause). He did, however, shed a lot of light on the subject at hand.

For those of you not familiar with this particular style of knife, they are loosely referred to as Prussian knives, primarily due to the company, Heller Bros., who produced a large number of them around the turn of the Twentieth Century. There were many others of similar style produced by other



companies or, more correctly, stamped with other names made around this time; but the GESETZLICH[GESCHUTZT] PRUSSIA stamped versions with the pewter-like crown on the handles are more common, hence the association.

On a side note, I currently have approximately 200 examples of these knives. They come in different blade lengths, have varied bolsters, different handle materials and slightly varied shapes. I have identified 39 various stamps, including Dixon Cutlery, Henry Sears, La Croix, Robt. Klaas and other lesser known markings.

When I started researching these knives, my first order of business was to define exactly what purpose a Prussian butcher trade knife served. The term

“trade” knife was affixed to this item largely due to the fact that they were inexpensively manufactured, sold in bulk, usually by the dozen, and marketed to the unsophisticated masses for trade purposes.

I understood the “trade” part. Like beads, firewater and other similar items, they have the attraction of being shiny and new and certainly look more valuable than they actually are (were). So the trade distinction was easy for me to accept.

The butcher knife association made me

curious, so I cleaned one up and put it to work in my kitchen, chopping up vegetables, cutting chicken and other meats and assigning it general slicing chores. After several days of this, and several sharpening sessions, I deduced that, as a butcher knife, Prussian knives...well, suck.

The blade geometry leaves much to be desired, the point is either too far forward or too far backwards, depending on the task you are attempting to perform; it is too thick for fine cutting; and too thin and light for chopping. In other words, it’s pretty useless in the kitchen. And, even though the blades are mostly high carbon steel, their edge holding capabilities are only adequate (thanks, Wayne Goddard, for raising the bar so high with your blades that everything else seems wanting).

I have heard these knives referred to as “German hunting knives” as well. I do not hunt regularly, but I do camp and spent a fair amount of time in the wilderness. To my thinking, this means a hunting knife must be field expedient and able to perform a number of tasks under rough circumstances. With that in mind, I took a Prussian knife into the field and set up camp with it. As a fuzz stick maker, fire prepper and general camp chore tool, it performed surprisingly well. The handle was comfortable to hold; and with a

thumb on the spine, it was easy enough to bear down on something to cut it. If the tip had more of a drop point configuration, it would have been more useful; but overall I was pretty satisfied with its performance.

I cannot attest to how efficiently it would serve to skin game, but one of my examples has a tag attached to it claiming that it “dressed a baby moose.” The tag is dated 1923. So, there’s that.

After spending numerous hours researching old catalogs and articles, speaking with knife historians and enthusiasts, testing and examining these knives, I feel I am no closer to defining them than when I started. Although there are several catalogs, clues and other evidence regarding Prussian style knives, their exact purpose and function seems lost to time.

As to their value, or what they’re worth, if you believe some of the more questionable sellers on eBay, they would have you believe that “rare” Prussian knives are worth upwards of \$150 +++. I disagree

(nothing new there). I paid \$90.00 for one with a completely full blade (that is fairly unusual) and seemingly unused. I still feel the pain of that purchase, but I’m happy to have the example. I have also paid \$5.00 for quite a few of them. Most of the examples I have seen have (overly) sharpened blades and well-worn handles, which attests to the fact that they were

probably used by their owners. For what, I have no idea.

The “cool” factor of these knives however is off the charts; so I am inclined (regardless of Bernard’s slightly disapproving head shake) to call them a trade knife and leave it at that. And, while they may not be worth a mint, they are worth owning one...or twenty. 🗡️



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. 🗡️



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. All these events will occur at the south end of the building in the meeting room.

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. This seminar starts **9:00 AM**. (Table N04)



The Four Secrets of a Great Knife - Murray Carter -

Vernonia OR. Murray spent many years in Japan learning his craft as a knifemaker. He now shares his knowledge about knives and the things to look for in cutlery. Start time **10:00 AM**. (Table O09)

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. Start time **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. So come watch and listen as the hammer hits the anvil. **12 NOON** on Saturday. 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 capability. Grandmaster, 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. This group 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.




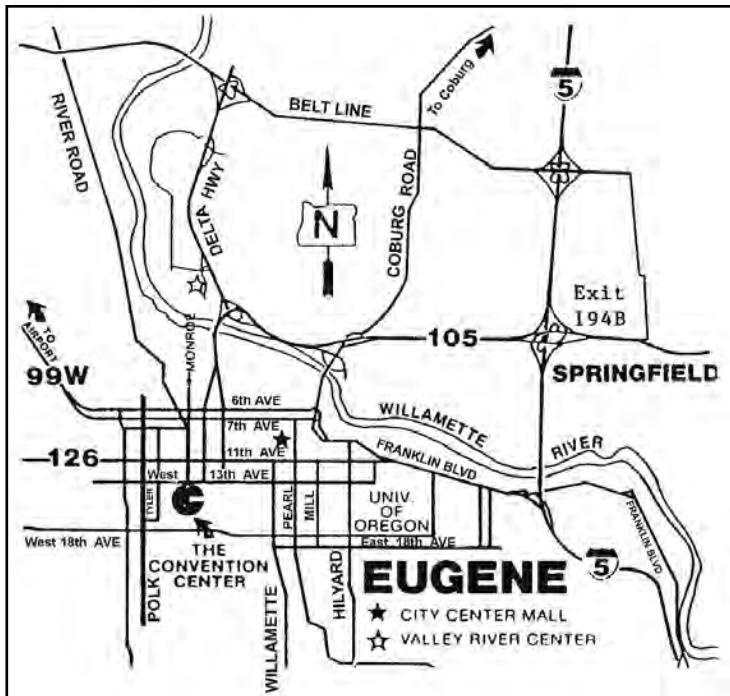
The school is run by fencing master Sean Hayes and offers complete training in this fascinating and highly effective European martial art. **2:00 pm** (Table X10)

Flint Knapping - Martin Schempp - Ephrata WA. Martin has been giving presentations 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 at his Table X15.

Engraving - Jerry Whitmore - Yoncalla OR. Jerry has been engraving at our Show for more years than I can recall. Join Jerry to see how he uses the engraver ball, 3D glasses and an engraving tool to enhance knives with his artistic skills. Jerry will be at Table A15 during the entire Show.

Sunday Devotional 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**, Culesac ID, presides over this chapel service. All are invited. 



Show Schedule

The Oregon Knife Collectors 41st 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 2015 Show, 371 TABLES, the Largest of its kind Knife Show in the World!!!

Friday - April 08 - 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 2:00 PM.

Saturday - April 09 - 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 10 - 8:05 AM: Chapel service, Meeting Room #4. Chaplain Howard Hoskins conducting.

Sunday - April 10 - 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. Admission gate closed at 2:00 PM.

City and County Regulations require that there be:

No smoking within the Exhibit Hall at any time. No firearms allowed.

No alcoholic beverages within the Exhibit Hall. ↘

DIRECTIONS TO THE LANE EVENTS CENTER

From I-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. ↘

george filgate
- photography -



Photographs of your work available during the 2016 OKCA KNIFE SHOW.

Print and digital file packages start at \$25.



Visit us at table x11.

www.georgefilgate.com
gfilgate@comcast.net

OKCA Website and FaceBook <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. From our Website you can find a link to our Facebook page which is Oregon Knife Collectors Association. ↘

OKCA 41st Annual KNIFE SHOW **Cutlery Displays**

April 9 - 10 • Lane Events Center • Eugene, Oregon

Ron & Justin Carriveau - A05

“The Japanese Katana Swords”

A display of the evolution of the Japanese katana, commonly known as the Samari sword. This display will trace the early straight blade version to the modern curved style blade.

Ron & Justin Carriveau - A06

“Balisongs a.k.a. Butterfly Knives”

A display of balisong/butterfly knives from common production to rare handmade models, including information and history about these knives.



Mike Kyle - A07

“Remington Knives 1982-2012”

The 30th Anniversary Poster is surrounded by Remington knives. There is also an 8 ft wooden knife included in the display.

Barbara Kyle - A10

“Miniature Knives”

Barb’s display has been changed to a Western theme. More new knives have been added, including a gold scimitar with rubies. Knives by Wayne Goddard, Wendell Fox, Craig Morgan, Paul Wardian and many others.



Don Hanham - A11

“Horticultural Knives”

Horticultural knives are working knives. Their various types and applications include 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.

Mike Silvey - A12

“The SOG Knife”

In the early 1960s the CIA, then the U.S. Military ran a secret Army that supported the overt military operations during the Vietnam War. This clandestine army (SOG) operated throughout Southeast Asia, (Laos, Thailand, Cambodia, North and South Vietnam). They were provided with non-attributable supplies and equipment. One of these items was a particular

knife... a SOG knife. This is a display of the several variations of this rare and seldom seen knife.

Phil Bailey - A13

“Gerber Mk II’s”

This year Phil will display Gerber Mark II knives. From the first five-degree offset blades to many named pieces carried during the Vietnam War to some unusual and unique specimens. The Mark II holds a special place to the many who carried one in Vietnam and numerous conflicts thereafter. It was and is a truly great knife design worthy of collecting interests.

Ted Fitzwater - A16

“The Gurkha And His Kukri”

This display will show some insight into the Gurkha and the one weapon attributed to him known as the *kukri*. The *kukri* is a curved Nepalese knife used both as a tool and as a weapon.



Dave Schultz - A17

“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.

Mareko Maumasi - A18

“How Steel Becomes Damascus”

Stop by Mareko’s 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 how this beautiful steel is made.



Phil Rodenberg - X03

“The Rarest Gerber Legendary Blades”

“My Favorite Custom Knives”

Phil will have three feet of his rarest Gerber legendary blades..... With an additional five feet of display that will show some of his favorite custom knives such as Buster Warenski’s first pair of hunters, some of Rod Chappel and D’Holder knives, plus others.....

Ray Dellenbaugh - X07

“A Collection of Case and Ka-Bar Knives”

This is a collection of Case stag handled knives (1940 - 1970) for display. In addition there will be a Ka-Bar original sales board with early Ka-Bar knives shown.

Jim Pitblado - X08

“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.



Dave Schmiedt - X20

“Indonesian & Philippine Swords”

David will exhibit his 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

“Winners Circle”

Over the years at the Oregon Show, the OKCA has given specialty made knives to the best displays at the Show. In addition, the Show has given tableholders special memorabilia items. Ed Holbrook has assembled this display to show these items which he refers to as the “Winners Circle.”

R.Terry Gail - X13

“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.

Buck Collectors Club - X16

“Buck Knives”

Ivan “Buck” Bryant will be displaying part of his Buck Knife collection from the late 1950s through the 1960s. This will capture most of Buck Knives first factory manufactured knives from the Federal Street facility in San Diego.

James Gedlick will be displaying both old and new Buck “Custom” shop knives. Most will be from the El Cajon CA plant from the late 1970s into the 1980s and will also include some of the newer ones being made in Post Falls ID.

James Gedlick - X18

“Grandpa’s Knives”

James will also be displaying some of his Grandfather’s handmade knives made from 1900 to 1975.

Mike Adamson - X19

“Coffin Bolster Crown Pen Knives”

Camillus Cutlery made this unique small pocketknife but not just with their name on it. Mike has accumulated about a dozen variations of these knives and has generated a display illustrating the diversity of this simple pattern.

Display Award Knives

Blanks of 1095 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 2016 Oregon Knife Show. The following are the names of those who have graciously finished these blanks to make the award knives:

- Martin Brandt - Springfield OR (N14)*
- Bob Crowder - Thompson Falls MT (H07)*
- Jose Diaz - Ellensburg WA (R08)*
- Theo Eichorn - Grants Pass OR (K07)*
- Steve Goddard - Eugene OR (N10)*
- Gary Griffin - Bend OR (D04)*
- Cameron House - Salem OR (F09)*
- Jim Jordan - Junction City*
- David Kurt - Molalla OR (I07)*
- Gene Martin - Williams OR (Q11)*
- Craig Morgan - Eugene OR*
- Sterling Radda - Grants Pass OR (L09)*
- Jeremy Spake - Portland OR (R07)*
- Blair Todd - Gresham OR (S07)*
- Bryan Wages - Eugene OR (B11)*
- Pat Wojciechowski - Portland OR*

*Gene Martin - Williams OR-
Event coordinator*

Jerry Whitmore - Oakland OR - Engraving



The Great Grape Grapefruit Story

by ibdennis

In 1998 I wrote an article on grapefruit knives. This subject never seems to die as I am still amassing a huge collection (accumulation) of these knives. And I do nothing to this collection to make it grow. Donations, donations and more donations. Stop stop stop. And the interesting part is the last sentence in this article. No peeking.



For those of you who are unaware, I conquered a major health issue with the addition of grapefruit to my diet; therefore I became quite interested in grapefruit knives and the actual grapefruit itself. I have also shared my disappointment at the lack of custom grapefruit knives at our Oregon Knife Show. At one Show one was presented to me as a handmade custom grapefruit knife by Jim Stover; and there was some debate whether this was a true grapefruit knife or a rejected Bowie knife from one of those bend-me tests they do.

By the way did you know if you cut a grapefruit in half that you should count the segments? If there are 13 segments, then your horoscope is sure to point to you having a great day.

The grapefruit knife supply in commercial knives to me was satisfied

by **Jim Schick** from California but was saturated to overflowing by **Rod Smith** from Washington when he added two dozen grapefruit cutlery items to my larder. A Remington, no less, was in this group. I could use a different one everyday for a long time until I would find my all time favorite, however I don't think so. Likewise Rod got cute by sending me some grapefruit spoons. I now have a collection, and I really haven't collected anything myself. Oh, sigh.

I still did not have any takers for a custom grapefruit knife. Well, at least, not until Paul stepped up. In the mail from **Paul Wardian** comes this beautiful custom made grapefruit knife for testing. It carries the exquisite craftsmanship that sets Paul aside as a custom maker. The handle is in blacklip pearl with a nickel

silver ferrule while the Damascus 1095 steel has serrations that are done by file work. The bend is proportionally correct for this type grapefruit knife. With this knife came the comment, "**I expect a full report.**"

Now that is fine, except that I have neglected to give the dimensions on this knife. The blade is 1-17/64" x 13/64". Overall length is 2-5/16". An ultra teensy weensy mini grapefruit knife, to say the least. Undaunted, I proceeded with the testing procedure. It didn't take long to figure out that my regular supply of grapefruit were a bit gigantic for this minuscule tool; so I dispatched dear elayne to go out shopping and not to return until she found a grapefruit for testing that was of the proper size for this Wardian "**work of art.**" Elayne has been gone for four days now. I get mixed



emotions about that.

In the meantime I have pondered this situation and suspect that maybe Paul meant "grape" without the "fruit." I retired to the grape arbor in the backyard to work on the fresh crop of Concord grapes. Peeling a grape with a knife of this nature was a real challenge. My hands and fingers are stained purple with the fruits of my labor. Once mastered, this knife performs quite well. High marks on functionality, Mr Wardian. With a bit of practice, I was able to pit the grape with this knife and remove the seeds quite deftly. After four days of this, I was really glad to see dear elayne; and I really didn't give a care that she didn't have a mini grapefruit for the mini "grape" knife testing. For those of you who don't think that dear elayne can get upset, let me advise you that you are wrong. Something about another hair brain idea like this, she was gonna put in an ad for a custom spey blade contest; and she was going to do the testing. Oh, sigh. What more can I say. Well, today I have 75 grapefruit knives on which I have never spent more than a dollar total. Thanks to the generosity of flea market scroungers.

In addition to these typical grapefruit knives I think I have the only folding version. Spyderco knives surprised me one year with their folding one-of-a-kind grapefruit knife with both the blade and the handle duly curved. But here is the kicker. Maturity has relegated me to taking medications. The one medication emphatically states "Do not eat grapefruit while taking this medication!" 🐉

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 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 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...



Pizza Knife

ibdennis

I love Pizza. I could eat pizza eight days a week if allowed. Dear elayne forbids that. We have been going to Papa's Pizza in Eugene for nigh on to 40 years. Our favorite



by far. Lately I have been going to Papa's for lunch as they have a salad buffet and keep putting all kinds of pizza out for an endless pizza bar. More than that I really enjoy the senior special price and the card punch that gets me a free pizza after ten punches. Other than the smells and tastes, it is the sound of the pizza knife that has always intrigued me. Whack-whack-whack-whack is the sound of the pizza knife as it segments the pizza into slices. Four whacks for a small, six whacks for a medium and eight whacks for a large.

Stacey, who is the manager, has become a pizza parlor friend who allowed me the treat of seeing the pizza knife up close. It is huge. The knife measures overall 25" and is 3-1/2" wide. It is not shaving sharp but sharp enough to slice pizza with one stroke. The knife was made by an unknown maker and has been around for years. In taking pictures I was faced with the problem of stop motion as pizza cutting is a blur to the eye and to the camera. A pose with the knife was the best solution.

While in Eugene visit Papa's Pizza either on West 11th or the one on Coburg Road. The one on 11th is just blocks from the Convention Center where we hold the Knife Show. And make sure you listen for the sound of the Pizza Knife.



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 seafood, we suggest **McGraths**; and also a 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 **Papa's 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. If it is the best in steaks, we like the **Rodeo Steak House** in Junction City. 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.



Metallurgy Seminar

The metallurgy seminar started years ago as an educational event for those interested in steels for knives. This event will happen again on Friday, April 08, 2016, at 9:00 AM. The room is located at the south end of the Show building in a meeting room. The seminar will go for as long as people are interested. The speakers will be Bob Skibitski, Crucible Metallurgist and Bob Shabala and Frank Cox, Niagara Specialty Metals. One can expect subjects covering descriptions and applications of modern knife steels, heat treating and particle metallurgy. This can also turn into a question/answer session, and you can expect some knowledgeable responses. Members and the general public are invited to this free event. 🐾



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:

Zac Buchanan	Kershaw
Matthew Caldwell	David Kurt
CAS Iberia	Leatherman Tool
Coast Cutlery	Gene Martin
Council Tool	Ed Schempp
Country Knives Inc - Brian Huegel	Mike Silvey
Dexter-Russell	SOG Knives
Epicurean	Spyderco Knives
Flexcut Carving Tools	Stratus Culinary
Bruce Fried	Victorinox Swiss Army
Grand Forest	Bryan Wages
Bob Hergert - Scrimshaw	White River
KA-Bar Knives	Xikar

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 371 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. 🐾



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

Knewsletter by elayne & dennis

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

Facebook page —
Oregon Knife Collectors Association

Club email — okca@oregonknifeclub.org

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Layout and printing by instaprint -
1208 W. 6th - Eugene OR 97402



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OKCA CUTLERY DEMONSTRATIONS

41ST Annual Show - April 09, 2016

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 and seminars 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
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Edge-U-Cation on Kitchen Cutlery - Joshua Hill (N04)	9:00	
Discussion: The Four Secrets of a Great Knife - Murray Carter (O09)	10:00	
Sharpening Knives - Lynn Moore (O13)	11:00	
Forging a Knife - Martin Brandt (N14) - Outside Southeast 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	
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
Jerry Whitmore Engraving (At table A15)	All Day	All Day
Glendo - Engraving (At table Y07)	All Day	All Day
George Filgate Photography (At table X11)	All Day	All Day

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

