



KNEWSLETTER IN A KNUTSHELL



- ✓ Chef Knife
- ✓ Glass handle knife
- ✓ A Half Horse
- ✓ Knews of the OKCA
- ✓ Application for the 2017 Show
- ✓ Application for membership
- ✓ Flash notice on Mini Show

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

October 2016

Chef Knife

The theme for the 2017 Oregon Knife Show began as an idea of "The Paring Knife." Steel blanks were given to the knifemakers at the 2016 Show who volunteered to finish and enhance these blanks to present them as display awards. This was a bold move, as paring knives can be a difficult item to make as an art object or an enhanced functional tool. After all, you use a paring knife probably more than any knife in the drawer; they get abused and used and used a lot. An historical category in the judging contest pretty much is ruled out for the paring knife.

The blanks that were given out to be enhanced will be judged, and a plaque will be awarded to the best of the best.

So then we thought we could partner the paring knife with another more specific kitchen knife: the chef knife. This would allow us to have a special judging category for the custom chef knife, as well as an historically significant chef knife.

In wandering through the Internet, I came across this description of a chef knife. I couldn't have said it better.

In cooking, a chef knife, also known as a cook knife, is a cutting tool used in food preparation. In most kitchens this is a primary, general-utility knife for most western cooks.

A chef knife generally has a blade 8" (20 centimeters) in length and 1-1/2" (3.8 cm) in width, although individual models range from 6" to 14" (15 to 36 centimeters) in length.

There are two common types of blade shape in the Western chef knife, French and German. German-style knives are more deeply and continuously curved along the whole cutting edge; the French style has an edge that is straighter until the end, which then curves up to the tip. Neither style is inherently superior; personal preference will dictate the choice.

A Japanese chef knife is known as a *gyuto*. Its blade resembles a flatter version of a French chef knife.



A modern chef knife is a multi-purpose knife designed to perform well at many differing kitchen tasks, rather than excelling at any one in particular. It can be used for mincing, slicing, chopping vegetables, slicing meat and disjointing large cuts.

For fine slicing, the handle is raised up and down, while the tip remains in contact with the cutting board and the cut object is pushed under the blade.

So let it be. Handmade chef knives and historical chef knives will be added to the official judging categories for the 2017 Show.

I am excited to see the creativity of the makers in dealing with the simplistic paring knife blank. I can envision the possibilities, but just how this will come to be is the exciting part.

Again I would encourage the makers to get these knives in early so we can advertise and promote the maker and also the April OKCA Show. Thank you to the following for taking this project on:

John Coleman, Citrus Heights CA - **Jose Diaz**, Ellensburg WA - **Theo Eichorn**, Grants Pass OR - **Gary Griffin**, Bend OR - **Cameron House**, Salem OR - **Jim Jordan**, Junction City OR - **David Kurt**, Molalla OR - **Gene Martin**, Williams OR - **Jeff Murrison**, North Plains OR - **Bernard Ortiz**, Brookings OR - **Sterling Radda**, Grants Pass OR - **Jeremy Spake**, Portland OR - **Blair Todd**, Gresham OR - **Bryan Wages**, Eugene OR

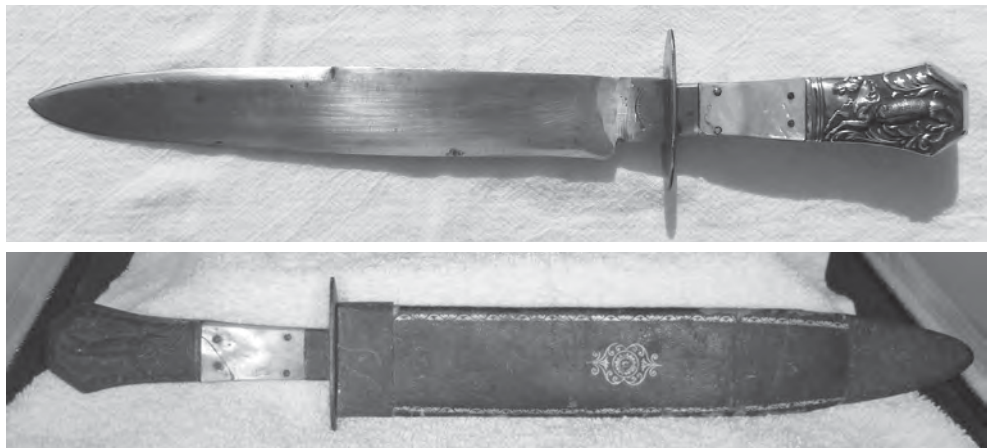
A Half Horse, Half Alligator revival

B K Brooks

I read an interesting article in our OKCA friend Mike Zalesky's *KNIFE MAGAZINE* about a knife aficionado who had gotten a beaten-to-death Will & Finck knife from a friend that he resurrected from the grave and brought it back to life. The handles were finished off in elk like the original, and the final results really looked good compared to what it had looked like. I had bought a knife like that from Mike Silvey where all he had was a Michael Price blade blank in fair shape; and he re-handled it also in elk, making it the closest thing I could own as a mostly genuine San Francisco knife as my pocketbook does not have endless bounds.

So one day on eBay there was a knife I always wanted, but my pocketbook could never have afforded before. A Wragg Bowie with a half horse, half alligator coffin shaped pommel. It was in terrible shape, and whether it could ever be made half way acceptable would take some doing! For those who are in the know "Half Horse Half Alligator" was a song written in 1821 to commemorate Andrew Jackson's victory over the British at the Battle of New Orleans. The Sheffield knifemakers jumped on this theme in their knives.

Its eBay description stated, "I do not know anything about antique knives. I don't have any particulars since I got this years ago at a garage sale, so the pictures will have to speak for me. This



is a Wragg & Sons Bowie Knife. The inscription reads: "Wragg & Sons XLNT Furnace Hill Sheffield." I think it was made in the early 1840s. Somewhere in the past, someone has taken a grinder to it. I do not know if the tip is supposed to be round or pointed. I did not try to clean it up or sharpen it. The blade measures 9/12 inches long with an overall length of 14/14 inches. The pearl (??) inlay is cracked on one side and chipped on the other. There is brass brazing above the inscription. I cannot positively tell if the blade was broken off, but erring on the side of caution it does appear that it has. There is some kind of a horse "thing" with a long tail on the handle. The scabbard has a lot of wear and tear with some of its leather missing. It is also missing the rivet on it. This is not a light knife, the handle is solid."

Well I put in what I thought was a low-ball offer based more on parts than a repairable knife based roughly on 5 to 10% of its value if pristine. The only upside it had a great sheath in really good shape.

Well \$449.44 later it was mine. When

it arrived in the mail, I said "Oh ----" (a word that means excrement). The only thing I liked was the sheath. The German silver handle guards, mounts and pommel were charcoal black. The mother of pearl inserts was flaking away on one side and cracked on another. The blade had been blunted by a grinder that also left marks up and down the rusty blade. The *Coup de Grace* was that the blade had been broken 2/3 of the way through just above the tang mark and sloppily brazed back together.

I first tried to buff out the guard and half horse, half alligator pommel to very little effect, still charcoal black. So casting around the house my wife had a ring cleaner called "Brilliant Jewelry Cleaner" so I soaked it for a while, maybe 30 minutes. It softened up the years of tarnish; so I could start buffing again, making good progress. Soon I had a very acceptable result, leaving the black in the nooks and crevices so as not to over polish, finding it also supplied a nice definition to the half horse, half alligator themed pommel.

The mother of pearl inserts had a crack on one side and flaking on the other. After a thorough cleaning, I decided to secure it with a light coat of Q-Bond epoxy, a product I have had many successful past experiences with when repairing knives whether steel, horn, antler or as in this case mother of pearl. I was happy with the effect so much I decided I would rather have the original handles than attempt replacement.

Continued on page 6



The December Show....

The date is December 10, Saturday. Send \$40.00 per table for your reservation for a table or two and help support this yearly event. No application form needed. But read the notice in this issue.

2017 Show theme...

The themes for the April Shows are always an interesting subject. What should it be? The 2017 Show was no exception, so when someone said "paring" knives, why not. Let's see where it leads us. It started with **Gene Martin** making the paring knife blanks that were given to knifemakers at the 2016 Show to enhance and finish as display awards for the 2017 event. From there it was anyone's guess as to how to expand on this theme. Over time paring knives are a consumed item and then thrown away when damaged or when the good steel is used up. So anyone with ideas on how to expand on this theme..... I am listening.

Well we listened and the suggestion of a chef knife (cook knife) seemed like a cool idea. So, as per the lead article this month, we will have a share-the-spotlight of a chef knife with a paring knife theme.

Micarta...

When I left my employ I figured that maybe my supply of used (but not abused) Micarta would dry up. Not so as the Mill calls me when they have a bunch of Micarta to get rid of. So the supply of Micarta is getting bigger. The deal is that this product is not for sale but is to be used in knives for the OKCA. So what to do? Another Micarta handle knife contest? Make a knife for donation in our Silent Auction? This is top quality industrial Micarta and will be given to those who wish to support our cause. I am listening.

From the response thus far it was suggested that we have another Micarta

handle judging competition. The Micarta I have will be the only Micarta that can be entered. If you are far away and want to get involved, we can ship you this Micarta so you can participate. The end results can be at your discretion as to selling the knife or donating it to the OKCA as a money making event in our Silent Auction. Many complain that they would do more for the Club if they lived closer. This can be an answer of how you could help.

Valley River Inn.....

Back in the 1990s we were approached by the Valley River Inn to become partners during our Show. This was a four star hotel, and the deal was a special rate for people who came to our Show. More importantly for us was that we had a direct communication line to the hotel if problems came up. With as many room nights as we filled, there was bound to be a problem. And it was easy and always a happy event to solve and move forward.

The last few years have been anything but a smooth relationship, and the last Show seemed to be the straw that broke the camel's back. The complaints from our visitors were mounting, and visitor dissatisfaction was at a high. In year's past we have always enjoyed eating at the Valley River, but alas we had seen our last meal. So Elayne and I met with two of the managerial people to express our concerns, and the Valley River Inn acknowledged we were not wrong in our concerns. We were pleased with their willingness to address all the issues. That was last May. As of today we are very discouraged with the lack of communications and promises.

For this reason we will not be able to recommend the Valley River Inn as a lodging place for visitors to our event; since we do not at this time have a contract for consideration of pricing. If you are among the few who have enjoyed your stay there in the past, we will not encourage you to move on, but be aware of the limitations.

Events around

On March 19-20, 2017 the Willamette



Valley Arms (WVACA) Gun Show will be here in Eugene, Oregon. The Eugene Show allows free entry with an OKCA membership card. Our reciprocal agreement works for the WVACA members also. As result of the new direction this Show is taking, I decided to table-up myself for this event. As a result the OKCA will also table-up for this event. This means that if you are a member and want to have table space with us, you can do this just by letting us know and showing up. No charge to our members.

Articles this month....

are from **B.K. Brooks** and **Merle Spencer**. The cupboard was getting bare so I put out a call for words. And they responded with some good words which I am pleased to publish. After all I personally think this *Knewsletter* is the heartbeat of our organization.

Todo's....

Get your table application in - Get your membership updated to 2017 (see code on mailing label) - Attend the OKCA Wednesday meeting if near by - Get your paring knife blank completed - Knifemakers get that custom knife started for the competition at the 2017 Show - Make a chef knife - Make a reservation for the December Show - Let the cat back in.

The Sizzler...

Don't forget our monthly meeting at the Sizzler Restaurant. It is the third Wednesday of the month which makes it **October 19, 2016**. 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 is always nice to see my fellow knife enthusiasts. 🐱

The Seek-Re-Tary Report

elayne

The first meeting of the 2017 Show year was held September 21 at the Sizzler Restaurant. There were 25 present. The membership has been sending membership renewals and table reservations for the 2017 year. It is hoped that this is an indication that the 2017 Show will be well attended and successful.



We have finalized the decision of the 2017 Club knife. **Steven Huey** has offered to create a 2017 Club knife as a tribute to **Wayne Goddard**, one of our founding members. Steven will use one of Wayne's early styles and use osage orange (one of Wayne's go

to woods) for the handle material. Be sure to support and to thank **TruGrit** for their contribution to our Club knife. We will advise the sale price as soon as we are able. We have also requested **Roy Humenick** to contact Great Eastern to coordinate a 2017 factory knife. We have had good success with their product and wish to continue if possible.

We have reserved the Wheeler Pavilion at the Lane Events Center for the December 10, 2017 December/Winter/Mini Show. The cost for a table is \$40.00. Hours are 7:00AM - 4:00PM. One day only. Table covers and chairs are provided. We do not send confirmations of tables for this event, since we do not assign tables. First come, first serve on table choice. There are however some tables that are reserved for persons who help in the set up of the event or have special circumstances. Please respect any reserved signs on the tables. We will also have tables assigned for Toys-4-Tots. (Thank

you **Michael Kyle** for starting our involvement in this worthy cause.) Thank you **Bryan Christensen** for making it happen this year. Please bring a new, unwrapped toy

for a boy or girl, and it will be distributed to those in need.

The December Show is an opportunity to pay your 2017 dues (must be a current 2017 member to enter Friday, April 07, 2017) and to pay for your table for the 2017 Show (deadline for your 2016 table for 2017 is December 15, 2016). The membership cards will be available at the December Show; however if you are unable to pick them up, they will be mailed with the table confirmations early January, 2017.

Please take the time to thank the persons who have contributed to our *Newsletter*. You might also review our website and our Facebook page. Thank you **Lisa Wages** for your contribution of time for this.

If you wish to contact us by phone, call (541)484-5564. If the answering machine kicks in, please leave a message. We do return calls.

If you ship an item to us, please use our shipping address: OKCA 3003 W 11 PMB 172 EUGENE OR 97402. The mailing address for new or renewal memberships and knife orders is OKCA BOX 2091 EUGENE OR 97402.

See you at the meeting, October 19, 2016, at the Sizzler Restaurant, Gateway Blvd, Eugene/Springfield OR. 🐾



WINTER OREGON KNIFE SHOW
 December 10 2016

LANE EVENTS CENTER
 796 W. 13TH AVENUE • EUGENE, OREGON

BUY ★ SELL ★ TRADE
80 Tables
 ★ Informative ★ Educational
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MASAMUNE and MURAMASA

one of the most famous stories of a sword smith in Japan.

Long ago, two swordsmiths met near a small stream. They were Masamune and his student Muramasa. Each of them brought one of their finest blades. To show his teacher the quality of his craft, Muramasa stuck his blade into the stream. As leaves floated past, they were neatly cut in two, he held his blade up, proud of his work. Masamune stuck his blade into the stream. As Muramasa watched, the leaves that floated past avoided the blade altogether. He then understood and was ashamed of his amateur skills.



Can you put yourself, as a 2017 knifemaker, into the soul of your blade? 🐾



Another Glass Handled Knife

Merle Spencer

You may remember two stories I wrote in the last couple years about a glass handled knife that Jim Keizur and I completed together. Someone had asked me if he was going to make any more. When I asked him about it, the answer seemed to be that once was enough.

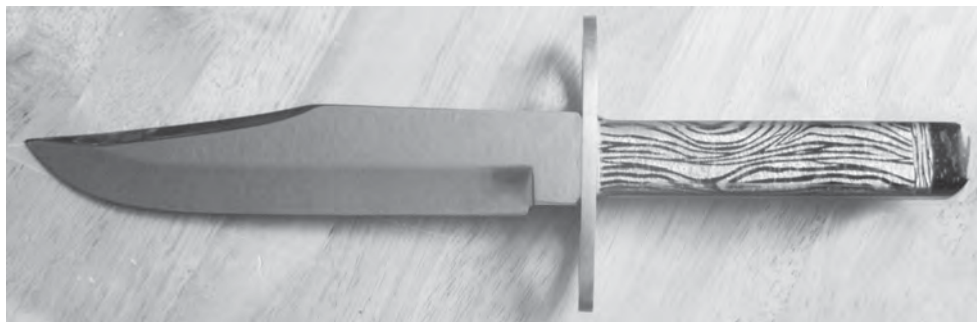
Well, a couple months ago at breakfast, a weekly Saturday morning meeting at a special café with our wives, he mentioned he was thinking of making another glass handled knife and was looking for another good blade. He mentioned a Bowie blade would be desirable

We had decided before that the first one, with its fragile handle, was going to be a show knife and not one to carry in the woods; so remembering all the hours I spent sanding that blade to 600 grit, I suggested buying a finished blade from a knife materials supply company. After all, I am getting a little older and wiser, you know.

He was reluctant, I suppose because I had always said I like to get blades from knifemakers who use steel I know and are heat treated to a desired hardness. I don't grind blades. Even though I had been encouraged to learn how from my knifemaker friend Woody Woodcock, I told him I had got all the sparks I wanted in my eyes from welding when I was young. My interest is in making knives pretty.



I probably told Jim I had tried finished blades from suppliers years ago and completed them into knives; although others I bought from knifemakers were much harder. Those are what I have used since. One blade I got from a man's table that displayed other things also at a show long ago was soft enough that I was able



to engrave scrolls on it easily. You can't do that on a blade approaching file hardness.

In my experience in ordering knifemaking supplies, I have found one company to be very dependable. It was recommended to me when I first started, so I have seldom tried other ones.

In recent years I have seen Damascus blades for sale from knife suppliers. That is a good since they seem used more now.

In looking through one of the knife magazines lately, I saw an ad for Bowie blades. As soon as I saw the price, I suspected something was different. Aha! The blade was 440C steel, a long-time favorite with many knifemakers.

I showed the ad to Jim, and he ordered a blade and a cross guard. Another friend and I were discussing whether that blade would be as hard as the knifemaker ones are. We weren't sure.

Jim sent the blade home with me to fit the guard. The first thing I did was run a file across the tang. Bingo! The file just slid off without cutting. I guess that's hard enough.

The blade seemed to be quite sharp, so I tried the old "edge of paper" test. That edge slid through the paper with little felt resistance.

The blade is highly polished, but the cross-guard that came with it was quite rough. It took some sanding of burrs and such to get the guard to slide over the tang. Then I used a small cutting wheel to gouge out enough material at the top and bottom of the guard slot to let it fit tight against the shoulders at the back of the blade.

I used 320 to 600 grit sandpaper wet to bring the front and back of the guard to mirror finish and polished up the edge of the guard on a one inch slack belt followed by fine sandpaper.

At the next Saturday breakfast, I showed Jim what I had done. A week later he produced a semi-finished glass scale for one side of the handle. It was beautiful, of course. This time, instead of making a mold and casting, he started with a special type of glass called dichroic, already made with several colors – iridescent blue, green and yellow, depending on the viewing angle, the colors changing from one to the other as the glass is moved.

The material was not quite wide enough to reach the end of the tang, so he filled it in with black glass. By adding a couple layers of clear glass for thickness, the whole thing was heated to 1450 degrees F to fuse it all together. The polished surface of the crossguard mirrors the colors in the glass for a pleasant effect. My critique person, whose skills I can share with Jim since he is her cousin, was unhappy that the yellow color had disappeared because of the heating.

The next Saturday breakfast Jim brought another glass scale. This time he used a thicker camera-lens type clear glass, glued with a special adhesive rather than heat treating. The yellow color was back.

A week later he had glued both scales to the tang; and the knife was finished, except for some minor sanding and polishing.

The completed knife has one handle scale with a dominant blue and green color and the other side with all three colors. The colors all show as the viewing angle is changed, even sometimes purple appearing in certain lights.

I think they will be happy together. 🐣

*A Half Horse, Half Alligator revival
continued from page 2*

Now on to the knife's blade being a very big question mark. I had once had amazing results with another big Sheffield blade I had picked up for \$20.00 that had a severe case of grinder rash. Now to make the pro's flinch, I am using an ancient Delta belt sander, the smallest unit they made, with a 1" by 30" belt. I taped the tang mark with Gorilla brand duct tape. With slow light sanding with constant dunking into water, the grinder marks gradually went away. More aggressive sanding brought an acceptable spear point to the blade, as the original did not appear to have a clip point. Somehow the blade still measured 9-1/2" when done. The brazing, much to my surprise, really went from sloppy to acceptable, well mostly acceptable. I

undid the Gorilla tape and cleaned the tang area with a Dremel 512E fine grit buff. Then I went through a series of machine buffing, then hand buffing, with some final buffing with non-chlorine "Bartenders Friend" on a pad, then a final polish.

The results basically conserved the original knife parts without replacement in a pleasant aesthetic way. While the brazing was less than desirable and still noticeable, I left it as found with some sanding, cleaning and polishing. It definitely is a more attractive knife than it was, makes a good showing and did not cost me \$5,000.00 to \$10,000.00 you see being asked for these knives, when available. When life gives you lemons, sometimes you can make some damn good lemonade for pennies on the dollar. 🐾



Flash Notice

ibdennis

Concerning the Mini December Winter Show on December 10. Over the years we fill the tables for the December Show but feel we can do better. Looking into my own life of procrastination, I tend to put things off until I realize that I forgot. Our policy has always been (and will continue with the April Show) to have reservations in early so we can plan well ahead of the big Show.

Now for the first time ever we will allow that you can reserve a table for the December 10, 2016 Mini Show followed by "I will pay at the Show in December." You can call us or email us with this commitment. Do it now as we have to order the tables and chairs (which we pay for) and need to get our orders in early. The table fee is \$40.00. Cash or check and no plastic.

However as you know a "no Show" followed by a "no pay" will result in evoking the wrath of dear elayne.

Forget about me as I am but a wee kitty cat compared to.....

The Mini Show has always been a special treat for us knifers. It is casual and lacks the strict protocol which has made the April Show a success. The public gets free entry and security is self monitoring. Grab a table at 7:00AM and wait for the crowds at 8:00AM. Get it all in by 4:00PM. And of course you know about leaving early and..... don't do it. 🐾

We receive many telephone calls and many emails that are really priceless gems. Sometimes we shake our heads in disbelief . In this case we passed the request on to one who is more knowledgeable than we. I have no idea how this turned out.



Good day Oregon Knife Club,

Recently I somehow dropped my husband's pocketknife in our burn pile and I discovered it when I was turning over the ashes. I feel terrible since the vintage folding pocketknife was given to him by our sister-in-law after his older brother passed away due to cancer last year. Before his brother the knife was owned by a very close family friend who

served in the Merchant Marines during WW II and after. He also passed away several years ago. It is possible that the family friend purchased the knife in one of the many ports he visited around the world or he could have picked it up here in Southern Oregon.

We don't know who the maker was. There is a small engraving on the metal portion which I think is brass. It sort of looks like a feather or quill going through the some

object. Are you able to help me identify the insignia if I send you a photo?

I would love to replace the knife if it is possible. Not only did the wooden part of the handle burn off it is also rusted because before I found it I watered down the ash pile repeatedly to prevent a fire from starting in our field.

Thank you for your time and consideration. 🐾



OREGON KNIFE COLLECTORS ASSOCIATION

P.O. BOX 2091 • EUGENE, OR 97402

MEMBERSHIP APPLICATION AND SHOW TABLE CONTRACT

PLEASE RETURN THIS ENTIRE PAGE or a photocopy. DO NOT CUT IT UP!

email: okca@oregonknifeclub.org

Name(s) _____

Mailing Address _____

City _____ State _____ Zip _____

Phone: Eve (_____) _____ Day (_____) _____ Date _____

Collector Knifemaker Dealer Mfr./Distrib. Other _____ Email _____

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

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

42ND ANNUAL OREGON KNIFE SHOW • APRIL 07-09, 2017 360 — 8'x30" TABLES

Exhibit Hall, Lane Events Center and Fairgrounds, 796 West 13th Ave., Eugene, Oregon.

For Information Contact Show Chairman: Dennis Ellingsen, (541) 484-5564

AUTOMATIC RESERVATIONS: If you had a table at the 2016 Show, you have an automatic reservation for the same table in 2017, but THIS RESERVATION EXPIRES DECEMBER 15, 2016. You may still apply for a table after this date, but we cannot guarantee a table after December 15. NO RESERVATIONS HONORED OR APPLICATIONS ACCEPTED WITHOUT FULL PAYMENT! Note to NEW exhibitors: your table(s) will be assigned after 12/15/2016.

ALL TABLE-HOLDERS AND VISITORS agree to abide by the OKCA Show rules and to hold the OKCA, its officers, and the Lane Events Center harmless for any accident, loss, damage, theft, or injury.

ANY QUESTION OR DISPUTE arising during the Show shall be resolved by the Show Chairman, whose decision shall be final.

THIS IS A KNIFE SHOW. All tables must be 90% knives or knife related items (e.g. swords, axes, edged tools, edged weapons, knife books, knifemaking supplies). If in doubt, check with the Show Chairman ahead of time. The OKCA reserves the right to bar any item from display or sale. No firearms may be sold or shown at this Show.

ALL EXHIBITORS are required to keep their tables set up throughout the public hours of the Show: 8 AM Saturday to 3 PM Sunday. ANY EXHIBITOR WHO LEAVES OR COVERS THEIR TABLE BEFORE 3 PM SUNDAY FORFEITS FUTURE RESERVATIONS AND WILL BE DENIED TABLES AT FUTURE OREGON KNIFE SHOWS.

DISPLAY TABLES will be around the perimeter of the room. Displays are eligible for display awards, which are hand-made knives donated by members and supporters of OKCA. Display judging will be by rules established by OKCA. Special category awards may also be offered. **NOTHING MAY BE SOLD FROM DISPLAY TABLES.**

SALE/TRADE TABLES Sharing of tables will not be allowed. Exhibitors must comply with all applicable local, state, and federal laws. Oregon has NO SALES TAX.

BADGES: Each table-holder is entitled to one additional Show badge. **NO EXCEPTIONS.**

KNIFEMAKERS who are present and are table-holders at this Show may enter knives in the knifemaking award competition.

FOR MORE INFORMATION on categories and judging criteria in the display and hand-made knife competitions, contact the Show Chairman.

SHOW FACILITATORS will be provided by OKCA from 10AM Friday until 4 PM Sunday. However, exhibitors are responsible for watching their own tables. Neither the OKCA nor the Lane Events Center will be responsible for any loss, theft, damage, or injury of any kind.

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;
- No loaded firearms worn or displayed at the Show;
- No swords or knives brandished or displayed in a provocative manner.

Violators of these safety rules will be asked to leave.

NOTE ON SWITCHBLADES AND DAGGERS: In Oregon it is legal to make, sell, buy, or own switchblade knives. However, it is **ILLEGAL** to carry a switchblade knife, a gravity knife, a dagger, or a dirk concealed on one's person, or for a convicted felon to possess a switchblade or gravity knife. Most other states have banned switchblade knives. Under federal law, it is **ILLEGAL** to mail, carry, or ship a switchblade or gravity knife across state lines.

The Oregon Knife Collectors Association is not responsible for force majeure.

EXHIBITOR CONTRACT: PLEASE ENCLOSE FULL PAYMENT WITH THIS FORM. Full refund granted if reservation canceled by February 15, 2017. **DON'T GET LEFT OUT!!!**
MAIL THIS PAGE AND YOUR CHECK TODAY. A signature is required.

Type of knives on your tables _____

Name for second badge _____ (two badges per table-holder)

Qty _____ Club Dues (Total from above)\$ _____

Qty _____ Sale/Trade table(s) @ \$120 each (members only).....\$ _____

Qty _____ Collector Display table(s) **free with sale table:**.....# _____

Qty _____ Collector Display table(s) w/o trade table @ \$100 each.....\$ _____

TOTAL ENCLOSED (make check payable to O.K.C.A.)\$ _____

I have read and agree to abide by the OKCA Show rules as set forth in this contract, and to hold the OKCA, its officers, and the Lane Events Center harmless for any accident, damage, loss, theft, or injury. **Signature and date required.**

Signature _____ Date _____

SHOW SCHEDULE

Friday, April 07, 2017.

10am - 7pm set-up; open ONLY to table-holders and members of OKCA.

Saturday, April 08, 2017.

7am-8am set-up. 8am-5pm open to public.

Sunday, April 09, 2017.

8am-9am set-up. 9am-3pm open to public.

Tables that are cancelled will revert back to the OKCA. Subcontracting tables is not permitted.

*** PLEASE RETURN THIS ENTIRE PAGE or a photocopy. DO NOT CUT IT UP!***

www.oregonknifeclub.org

Save a Life With a Knife

ibdennis

I collect Barr Brothers cutlery made in Eugene, Oregon. The Barr Brothers Company made cutlery in Eugene from 1891 until 1912, at which time they relocated to Oakland, California. Their real claim to fame was spring eye sack needles for the hops industry that was huge at that time here in the Willamette Valley. Their second most popular item was the kitchen or butcher style knife. This article is mainly focused on the sheath hunting knives that the Barr Brothers made. I don't have many to show, but those that I do have are characteristic to knives of the period.

These knives loosely are styled after the Bowie knife but became associated with the now current Ka-Bar fighting knife. EBay recently offered a Barr Bros fighting knife which the seller claimed was made in Eugene, Oregon. Not so. All knives of this type are characteristic to having a taper tang which was a result of the steel being hammerforged. A taper tang is identified as a narrow beaten part of the steel that was tapered to the end of the handle. This method saved on steel and maintained a better balance to the knife.

After 1920 most, if not all, knives were blanked from steel that had the same thickness along the full length of the blade and handle. So the best way to age a hunting /fighting style knife is whether it is a taper tang or not. I have several fighting style knives that just say Barr Bros on the blade. Because they were handled mostly in leather, it was hard to identify whether they had a taper tang or not. Heaven forbid removing the handles. I had enough samples of these knives to suspect them to be from the late 1930s to 1940s, made not in Eugene but in Oakland, California.



But to prove it! I went to my friendly chiropractor who had an x-ray machine and explained my situation. He was amused by this and agreed to x-ray several of the knives I had. Eureka! Those that were tang stamped from Eugene had taper tangs, and the fighting knives that just said Barr Bros all had straight tangs. But there was more.

In 1943 there was a movement based out of the Bay Area of California called "Save a Life with a Knife." The idea

headquarters in San Francisco. Oakland, being so close with the Barr factory, must have donated many knives to this cause; as the knives are fairly common today. It is the old rule of "see one then there are many more to be seen." I have six of these knives and have seen a dozen more. They are all consistent with blades greater than 4", a simple Barr Bros stamp only, leather handles, aluminum guard and an aluminum end cap (pommel). The sheaths are vintage 1940s, and some have names put on the sheaths which personalized the knife. I feel sure that many of these were donated to the War Effort, as there is no set pattern or size that would suggest a government contract. I have also heard that some of these knives could be purchased directly from the factory in Oakland. It was also suggested that the Barr Bros company made machetes too, but I have never seen one.

Barr Brothers started here in Eugene, did business for many years out of Oakland, California, moved to

Northern California and specialized in meat tenderizers and meat hooks, but not knives. They have since been purchased by Dexter-Russell on the East Coast.

If you would like to learn more about the Barr Brothers, do a Google search on "Barr Brothers cutlery history."



was to have companies and individuals donate knives to the cause in WWII in the Pacific Theater. The knives were to be sturdy hunting knives with blades of at least 4", and they were to be dropped in the Southwest Pacific swamps and jungles for the fighting men. The campaign started on January 1, 1943, and within one month 7,500 knives were collected at the



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For Sale - prices negotiable. : BADER BIII knifemaker set up, flat platters & wheels. Some belts. - C&M Topline Tumbler, Vibratory stone wash. TLV-25 with fluid system. Electro-Etch for logos. HiTorque Mini Mill, Solid Column with Air Spring. knives@threesistersforge.com Three Sisters Forge, llc, Bend OR.

NOTICE: Tucson Expo Knife Show - December 17-18, 2016 - Comfort Inn & Suites - Tucson AZ - (650)520-6002 for info

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Buying Club knives for personal collections. 1998 Wayne Goddard wood beaver handle and 2010 Lonewolf Paul defender. Contact Jordan Lake (310) 386-4928.

Wanted : WW2 OSS Stiletto with "Pancake Flapper" sheath. Prefer mint to excellent condition. Contact Fred - fedde1963@outlook.com (206)718-1747.

For Sale - Recon, turquoise, lapiz and coral. I will trade for knives, Damascus or parts. This material is used by D-alton Holder, Randy Lee, David Yellowhorse and many other famous makers. Perfect for scales, full handles, jewelry and wood inlay.- Elliott Glasser - Hiltary Industries - Scottsdale AZ (602)620-3999

Wanted - 8"x5/8" grinding wheels. Contact Robert Edmiston (541)726-2990.

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SOG Knife Collector is a new book by Michael W. Silvey in the military knife series. It covers a narrow area of collecting and helps the collector identify honest specimens and distinguish them from fakes. The format is 8.5 inches by 11 inches and is all in color. The soft cover book is less than 50 pages but includes all the known variations of SOG knives. The information covered by this book will be valuable to both the new and advanced collector. The printing is limited to 2,000 copies. \$20 plus shipping. Mike at (530) 644-4590 or m.silvey@comcast.net.

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.

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Knife Laws on-line. Federal, state, local. Bernard Levine (541)484-0294 www.knife-expert.com.

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