



KNEWSLETTER IN A KNUTSHELL



- ✓ Remington Paring Knives
- ✓ Western knives
- ✓ When Do You Stop Working on Knives?
- ✓ Goddard/OKCA Utility knife
- ✓ Application for the 2017 Show
- ✓ Application for membership

Our *international* membership is happily involved with “Anything that goes ‘cut!’”

December 2016

Remington’s Streamline Paring Knives

by Mark D. Zalesky

A number of years ago, in this very publication, Remington authority Jim Pitblado and I wrote about a Remington kitchen knife of the late 1930s that the company termed the “Moby Dick Jr.” Not only was it strangely named, it was strange looking – very whale-like in profile.

The Moby Dick Jr. is fairly well known among collectors, but its siblings are less well known: the Remington Streamline paring knives (clip point, spear point, and sheepfoot blades). I did a short article about them back in 2002, and with the ‘paring knife’ theme to the 2017 Show, this seems as good a time as any to revisit the subject.

Both the Moby and the Streamline triplets were designed by a man named Pierre Boucheron and both awarded U.S. Design Patents (consecutive numbers, in fact!). There was nothing “fishy” about the Streamlines’ name, but their streamlined appearance certainly brings the Moby design to mind. The Moby and the Streamlines were both released to the public on the same day – January 15, 1937.

What I didn’t know at the time of the last article was who “Pierre Boucheron” was; but through the miracle of modern technology, I’ve since found some answers. Born in 1889, Boucheron was, at the time the knives were introduced, General Merchandising Manager of Remington Arms Manufacturing Co. Before that he was involved with the early days of radio. This interest of



Two Streamlines, one clip and one spear point.

Moby minnows, if you will. (Related background: Moby Grape!) Boucheron’s began in 1901; in 1908 he became one of the early amateur radio operators in the New York area, which led to his involvement in some of the first battles for radio’s rights in the United States, then to the editorship of Radio News and eventually to becoming the first advertising director of RCA (Radio Corporation of America). By 1939, he’d left Remington and was living in Fort Wayne, Indiana, working for Farnsworth Television & Radio Corp. He served the Navy in Greenland, Casablanca and Paris in World War II and died in Fort Wayne in 1976. (You can read more about Boucheron’s adventures at <http://acrossthemargin.com/a-businessman-aloft/>)



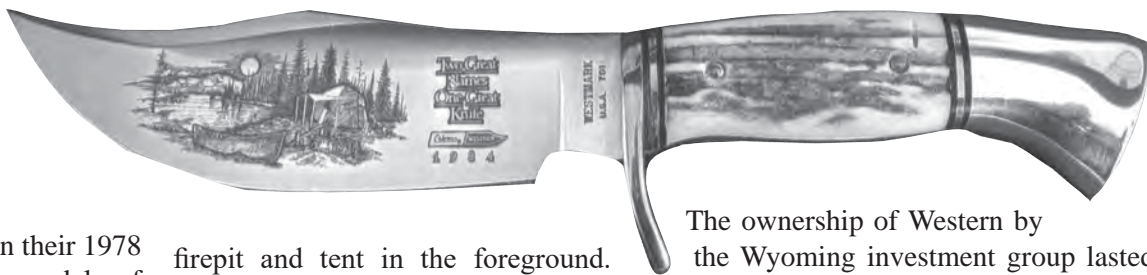
A closeup of the Streamline marking. Note the design patent.

Continued on page 8

Special Edition Western Sheath Knives

Martin Drivdahl

Western Cutlery Company, in their 1978 catalog, featured three new models of sheath knives under the trade name WESTMARK. They are the Model 701, 702 and 703. These are beautifully crafted knives of high-carbon, rust-resistant tool steel, fitted with handles of laminated hardwood; and each knife of each model



firepit and tent in the foreground. Also printed in golden and black are the words "Two Great Names One Great Knife" Coleman/WESTERN 1984. These knives are of superb workmanship, are fitted with genuine buckhorn (stag) grips and are individually numbered from 1 to 2000.



is individually serial numbered. The Model 701 has the longest blade at 5-1/2" and is 10" long overall. In 1984 when Western Cutlery was sold by the Platts family to the Crossman Airgun Division of Coleman Corporation, a special edition of the Model 701 was made and sold in a red velvet lined wooden box. The new company advertised on the back of each box that this limited collector's edition of 2000 knives commemorates the coming together of two of the most respected names in the great outdoors: Coleman Company and Western Cutlery Co. The blades are tang stamped WESTMARK U.S.A. 701 (in a two line format) and have a beautifully etched lake camping scene with a boat,

The ownership of Western by Coleman Corporation lasted until 1990, when the Western trademarks and cutlery factory were purchased by a Wyoming investment group. In that year, it's my belief, another limited edition collector's knife was manufactured, probably again to

commemorate this change of ownership. A stag handled version of an 8" blade 46 pattern Western was produced. It is tang stamped WESTERN U.S.A. W46-8 N (in a three line format). The letter "W" would suggest the knife was originally intended to be fitted with wooden grips, and the letter "N" indicates a 1990 production date. This knife has the same large aluminum hammer handle style butt as the WESTMARK patterns; and the incorporation of a series of thick black and red and two thin white spacers at each end of the stag grips makes for a very fine looking, well crafted piece of cutlery. The knife measures 13" in overall length and is equipped with a nicely constructed, sturdy leather sheath.

The ownership of Western by the Wyoming investment group lasted for only one year; and in 1991 all of the company's machinery, trade brands and tooling was sold to Camillus Cutlery Company. Five years later in 1996 Camillus produced what is labeled a 100th anniversary Western brand Bowie. The paper box and blade etchings depict a mountain scene with a golden sunrise and the word "Western" shown in a golden rope form. The blade etching also includes the caption "100th Anniversary 1896-1996" in black print on a gold bannered background. The knife has a 9-1/4" blade, is 14-1/2" long overall and is tang stamped WESTERN W49 U.S.A. (in a two line format). The handle grips are of laminated hardwood. The basic knife design is really the same large pattern Bowie produced by Western Cutlery periodically from the mid 1940s when Western made the "Bushman" Bx54 (military designation V-44) for the U.S. armed forces during World War II.

What baffles me is why 1996 would be considered to be a 100th anniversary year for Western. Western States Cutlery and Manufacturing Company was not established until 1911 when H. H. Platts, due to "grinder's consumption," moved his family west to Boulder, Colorado, (seeking a drier climate for his lung condition). My research shows the only tie to 1896 is that was the year C. Platts and Son's Cutlery Company was formed in Gowanda, New York. Since the Platts family sold out its ownership of Western Cutlery Company to Coleman Corp. in 1984, it seems a stretch for Camillus, in 1996, to produce a knife it would label as a 100th anniversary Western commemorative. Perhaps this was simply a marketing ploy or else a sincere effort to honor the Platts family for three generations of involvement in Western States/Western Cutlery Company.



Year end.....

There is lots going on with the Oregon Knife Collectors this month. The prime spot is the December 10, one day Show. It looks to be a pretty full event so if you were on the edge, speak now or..... December 15 is the last day to get your application and payments in for the April OKCA Show. That is if you were a previous table-holder in 2016 and wish to have your same table location. After this date tables go to the waiting list applicants.

December 32, 2016 is the last day of membership for 2016, so you might want to get your 2017 dues paid up. This flurry of last minute dues prior to the April Show is a pain for us, so we might be instituting some penalties for the procrastinator rush. Advance membership is the only way one can get into the April Show on Friday.



Toys For Tots....

For many years we have supported the Toys-4-Tots drive at our December Knife Show. This is a worthy cause with which all should be familiar. So before you head to the Show, get a toy to donate to this event. New only and in the original wrapping. Let's make this the best showing ever.

Airbnb...

Check out Airbnb as to lodging in Eugene. This is the latest of lodging choices, and the idea seems to really be taking hold. On the Internet - www.airbnb.com/ Look for lodging in Eugene.

facetious - Cleverly amusing in tone

arsenious - Relating to compounds in which arsenic is trivalent

abstemious - Sparing in consumption of especially food and drink

abstentious - Self-restraining; not indulging an appetite especially for food or drink

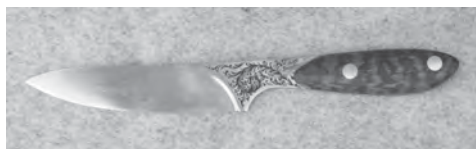
bacterious - Non word

duoliteral - Reverse order non word

subcontinental - Reverse order word - A large and distinctive landmass

The paring knife makers...

- **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



Paring knife.....

I recently got a chance to look at the paring knife made by **Jim Jordan**. He had some finishing touches yet to do on it; but he thought he could make better, I could not see it. This is one gorgeous knife. This knife is one of the blanks that was given to knifemakers to make a knife that would be given to the best displays at the April Show. Almost makes me want to consider a display but alas, no time to do this and make the Show happen.

Articles this month....

are from **Martin Drivdahl**, **Auggie Schmirz**, **Merle Spencer**, and **Mark Zalesky**.

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.

A special thank you to **Martin Drivdahl**. Martin resides in Helena, Montana, and has been a long time member and contributor to our *Knewsletter*. Martin does not do emails, so all his articles and pictures (from film) come to us via snail mail. Since I can barely hand write any more, I fail to directly acknowledge what Martin has contributed to the organization. Those who have electronic communications get our thanks regularly; but when it comes to a postage stamp reply, not so good. So Martin, let this be a long overdue thank you from our organization and me.

Todo's....

Make a reservation for the December Show - 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 paring knife - Make a chef knife -- Let the cat out of the bag and stick a pig in a poke.

The Sizzler...

Don't forget our monthly meeting at the Sizzler Restaurant. It is the third Wednesday of the month which makes it **December 21, 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 last meeting was a packed room and a rather exciting happening. Fun for all and I ate too much, but golly gee it sure was good. 🐷



The Seek-Re-Tary Report

elayne

Prior to the November general meeting we had a Board of Directors meeting to discuss the proposal by Steven Huey to partner with the OKCA to provide a Wayne Goddard tribute knife. This knife would be in addition to our 2017 OKCA Club knife. **Roy Humenick**, coordinator of the 2017 Club knife, has received a proposal from Great Eastern of a three-blade whittler; however we have no price at this time.

We were provided with two WG design prototype knives, as well as sheaths, to evaluate. We were especially concerned about the wording which would be etched on the knife. We had invited **Steven Goddard** to provide his input on this project. Also present was **Steven Huey**. A consensus was reached as to wording for the etch. Also the

knives and sheaths were viewed and considerations for any adjustments to the finished product were made. The knife will sell for \$150.00ea plus shipping and handling of \$20.00ea. An announcement will be made at the meeting which follows, and it will also be printed in the December *Knewslettter*.

Minutes from the November meeting:

The November meeting was held at the Sizzler Restaurant, Gateway, Springfield on November 16. There were 30 present.

A thank you to **Ana Cooper** who laminated the 2017 membership cards. They will be available for the December Show. She also deserved an additional thank you. Each meeting she has brought goodies with her. They have been very tasty and well received.

I received quite a packet full of payments for membership dues, December tables, and April tables at the November meeting. Thank you for your early payments. The deadline for first right of refusal on a 2016 table is December 15, 2016. We should be receiving additional payments via mail as well as at the December Show.

None of the Display Award Knives (paring knife pattern) have been received. We are hopeful that the makers may deliver them to the December Show. It will give us an opportunity to advertise on behalf of the maker if we receive them prior to the April Show. A photo of the knife

will be posted on our website and also on our facebook page. Thank you to those who are contributing their time to provide us with these quality awards to our displayers.

We provided information regarding the custom knifemaking competition in the November *Knewslettter*. If you are unable to locate your copy, you can access the information on our website in the *Knewslettter* section. We also listed the 2017 special competitions that will be held at the Show: Micarta handle, Custom made Paring Knife, Custom made Chef Knife, Historical Chef Knife

Please note the date on your *Knewslettter* which is located on the right hand side above your address. You must be a 2017 member to enter the April Show on Friday, April 7. We do take renewal of memberships after 2:00PM on Friday, but it would mean a stand in line and a delay for entry. You will receive a January and April *Knewslettter* even if you have not renewed; but you will not receive the February or March. Please contact me (541)484-5564 if there is an error on your mailing label (date or address).

The December Show will be December 10, 2016. Show hours are 7:00AM-4:00PM. The public will be invited after 8:00AM. Please remember to bring a toy for the Toys-4-Tots program. (New, unwrapped, boy or girl.) Thank you **Bryan Christensen** for your coordination of this worthy cause. We have been receiving reservations and are hopeful the weather will cooperate (no snow or ice). Please be there to support this event. It can only occur with support from our members.

Meeting closed by unanimous consent. See you at the December Show, December 10, and the December dinner meeting, December 21, at the Sizzler Restaurant.



WINTER OREGON KNIFE SHOW December 10 2016

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BUY ★ SELL ★ TRADE

80 Tables

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When Do You Stop Working on Knives?

Merle Spencer

Over the past few years, I have noticed several knifemakers absent from the knifemaking scene, through death or just not being able to work anymore.

Now that I was approaching my 89th birthday, which happened July, 2016, I had been evaluating this question myself. It had become a topic more and more on my mind the first few months of this year, since I had finished a nice little knife for a relative. (See “Another Learning Experiment” September, 2015 p. 6).

She had indicated she would like to have some engraving on the guard. I thought that would be fine, since I used to do some of that. Remember? I attended a workshop conducted by Jerry Whitmore almost fifteen years ago and engraved several blades and some guards over the next few years on knives I had completed.

However, when I got around to that endeavor on this little knife, I found that since I hadn't done any engraving for five years and I was that much older and add to that fading vision and declining motor dexterity; control of line depth and scroll curves on practice pieces just didn't happen. What I got was up and down depth and shaky curves.



For a couple of months, I practiced occasionally and got so I could get a pretty good line as far as depth, but the scrolls weren't always smooth. But that was with size of 1" or more. The guard on the little knife is a 1/4" by 3/4". I used



to do vines and leaves on something that size freehand. Frustrating, isn't it?

So, eventually I called my niece and told her there would be no engraving on the knife and why. Then I sent it to her, and she was immensely pleased. I was, also.

Since I started working on knives about 18 years ago, I have always had a workshop except for the first year after we moved here to Eugene six years ago.

When we rented a garage for storage here in our apartment complex, I set up a small shop in the front part. At first I used it quite often, both for working on knives as well as for other repair (my wooden rocking chair several times). The glass-handled knife took a lot of time, and this last little knife kept me going out there. Since I finished it, time in the shop has been minimal. My engraving stuff is here in the den.

Thinking back, since Christmas to May, I probably had gone to the shop as often as twice a month. I always think I'll work on one of my unfinished projects. But there's no hurry. I've got handle material, metal rods, tubes and flats. There are a half dozen or so blades under my hobby bench.

And the shop is always there.

Then, late in the spring, I happened to be looking at some pieces of stabilized

maple left over from the little knife I had last finished. Some pictures of faces had shown up in the handle of the little knife as it was sanded to shape, and here in the extra pieces, imagination helped to see more faces.

I looked through my cache of a half dozen or so heat-treated blades and picked one of D2 steel that was the right size.

In early summer, I started sanding the blade with 320 grit wet sandpaper; and within a week, I had worked up to 600 grit. I still use the Bob Engnath method for sanding and polishing a heat treated blade, which takes about eight hours to get a finish you can see your face in.

By early July, I had finished sanding the blade to 600 grit and was ready to do some spine decorating. Since the blade was already heat treated, I couldn't use a file to do it.

I mounted a flexible tool hand piece in a vise using a special fixture I had made from a wooden block. The plan was that the little cutting wheel would be held steady, and I could hold the blade and move it against the wheel to gouge out the pre-marked notches. ...Didn't work. With my not so steady hand and the sight distance right at the bifocal line, the cuts which were intended to be for a slightly

random pattern, became severely random...quite ugly!

Never have I needed to throw a blade away, though I thought about it several times.



I decided to forge on. Breast the battlements, so to speak. First I used a rotary chain saw sharpening stone chucked in the hand piece to shape and sand the main notches smooth. After using several grits of sandpaper, I found that sanding the pattern began to make it look pretty good. Rounding off the spine of the blade made it look even better. It began to look as though this was the result I had planned in the first place. A little more polishing made it look just fine!

Now, on to the attaching the bolsters and handle material.

Attaching the bolsters took two tries, because I discovered some rods I had ordered were undersize and were sloppy in a 1/8" hole in the tang. When riveted, the bolsters were out of line. But I found I had some rod material of the correct size that worked fine.

I riveted the bolsters to the blade in mid-August and sanded the rivets down the next day. Toward the end of the month, I rough sanded the bolsters to shape and epoxied one piece of the handle to the blade. Next is drilling the holes for the pins, then attaching the other side of the handle.

On the next to the last day of August I drilled the last holes in the knife handle and profiled it to shape. As soon as I get the pins epoxied in, reaming out the holes first to allow them to push in easily, I'm

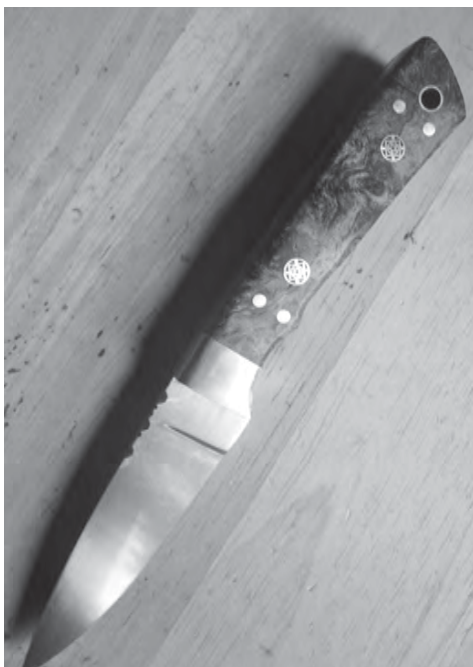
ready to start rounding off the corners and get really serious about completing a handle that will be a joy to hold. At least that is the intent.

Gosh! at this rate, I may have this knife finished in under four months! That would be a record for me. Used to be, it would take me two years more or less to complete a knife. Of course, I owned a home then, instead of living in an apartment. Now I don't have all that lawn mowing, fence fixing, house painting and the many other activities that go with that type of living, not to mention guitar gigs and practices, church activities and maintenance and city council meetings. Oh...and salmon fishing. (It was a couple blocks down the hill to the bay).

Early September found me reaming out the pin holes for a push fit. This was a try then ream situation, as I did it all by hand, (handmade knife, you know), and sometimes I do things by hand because there's less chance of slipping and marring an almost finished project. That's why it takes me so long.

I must have upward of 20 hours in this knife by now, but they don't count as work.

I cut four 1/8" brass pins, two 1/4" mosaic rods and one 1/4" nickel silver tube, all just long enough to barely protrude on each side of the handle. Pushed in, those items really show up. Now if it were rounded off...



A couple days later, I epoxied the pins into the handle. I had to mix three different batches, as the fast drying stuff I was using kept starting to set before I could get all the pins in. It took me about an hour altogether, but I succeeded. (September is about a third gone, but I guess there's no hurry).

The next day I spent some time in the shop bringing all the pins down flush with the handle on the belt sander. There's a little more than two weeks left in September, so do you think I'll finish in less than four months without hurrying too much? We're getting close to the end of the story.

A week later I took the knife to the shop and with a coarse belt on a 1" sander, I sanded a scallop on each side near the end of the handle. I repeated this near and slightly including the bolsters. This left a palm swell in the center of the handle and a dip for the thumb on one side and one on the other side for the opposing finger; as well as a place for the heel of the hand and one for the little finger at the end. It feels very good in the hand, even without rounding the corners or sanding smooth or polishing. There's still five days left in September.

Two days later I narrowed the handle to give it a graceful look. I worked it on a fine belt to bring out the finish of the material. It's beautiful. The corners are still there, but I could say the rounding off comes under finishing and polishing, couldn't I? So I think I'll just leave that till later. It looks like a knife and feels like a knife.

I did round the corners off on the first day of October, but perhaps not as much as I may during the polishing of the brass bolsters and the maple burl. It looks beautiful and feels just right to hold.

As you can see, I'm still working on knives. This one may even be complete in a lot less time than some I've spent two years on. Now I've agreed to make one for a friend. He's already picked out the blade and the handle material...

Always look to the future with a positive attitude.

The answer to the title question is, "Not yet."





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

*Remington's Streamline Paring Knives
continued from page 1*

Back to the knives. The Streamlines were small paring knives with black rubber handles (and, apparently, a few red ones) held on with two rivets. While the Moby Dick Jr. was only made in a single style, the Streamline was offered with three different blade shapes; a clip (#K-222), a spear point (#K-232) and a small sheepfoot (#K-242), all with plain edges. The handle was perfectly smooth but for a short section towards the end, where it was ribbed for an artistic touch. Cost? Just 39 cents each, a bargain compared to the Moby's \$0.98 tag. Remington described the Streamlines like this:

A scientific paring knife... correctly balanced... cuts faster and easier! Three new blade shapes to fit every paring need. Easy to handle. Never tires the hand. A real achievement indeed. Finest Stainless Steel edge that cuts like magic. Full mirror finish. New type balanced handle of high gloss durable black rubber.

My Remington cutlery price lists are incomplete, but I do find all three models still listed in the January, 1941 list – each at a jobber's cost of \$2.35 per dozen and a trade price of \$3.15 per dozen.

Quite a number of years ago I had found both the clip point and spear point models, quite inexpensively. Without much to lose, I decided to give them a spin in the kitchen. The verdict? The design itself is right practical, as far as I'm concerned. While I'll readily concede that modern knife steels put the stuff in this to shame, it's not a bad design. According to Remington, the steel in these knives has a carbon content of 0.95% and a chromium content of 17.5-18.5% – not too far off the numbers for 440A, excepting the bits of Mn and Mb which add hardenability and toughness. Remington only claimed a hardness of Rc 53-55 on these knives; that soft, they claimed, because a traditional sharpening steel had to work on them. Consequently, sharpening didn't take much effort, but edgeloading left a lot to be desired. I shudder to think how the "stainless iron" (their term) Remington

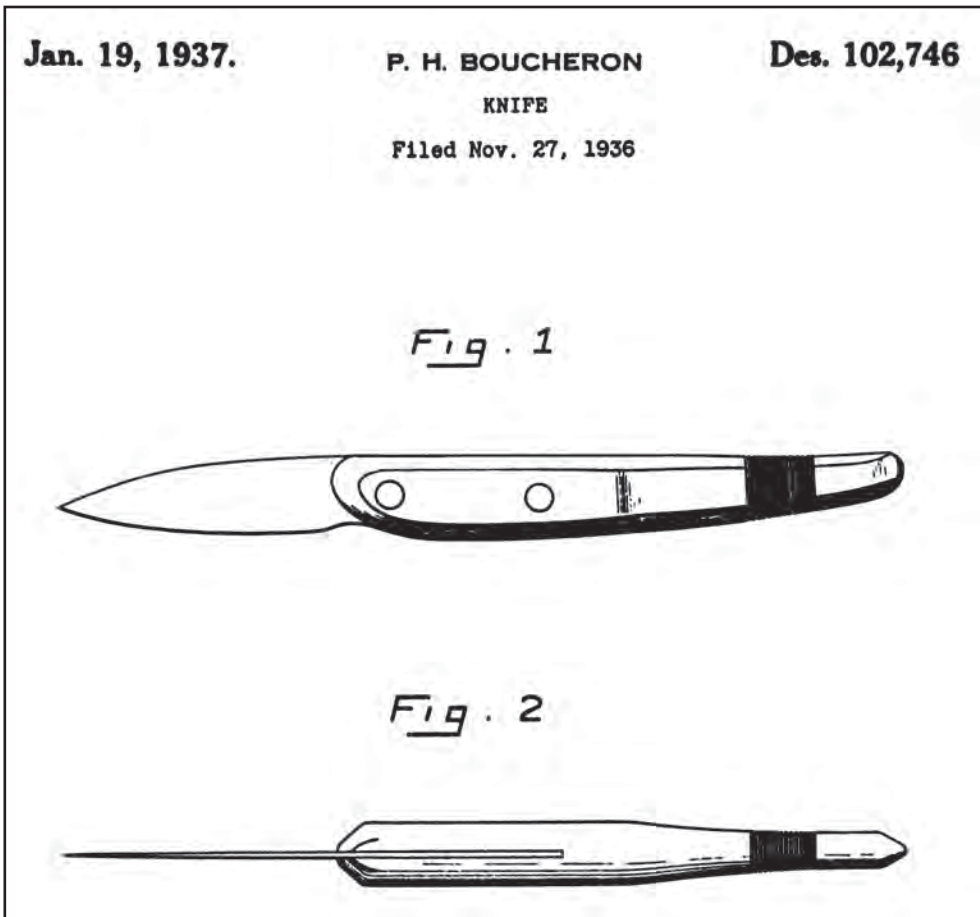
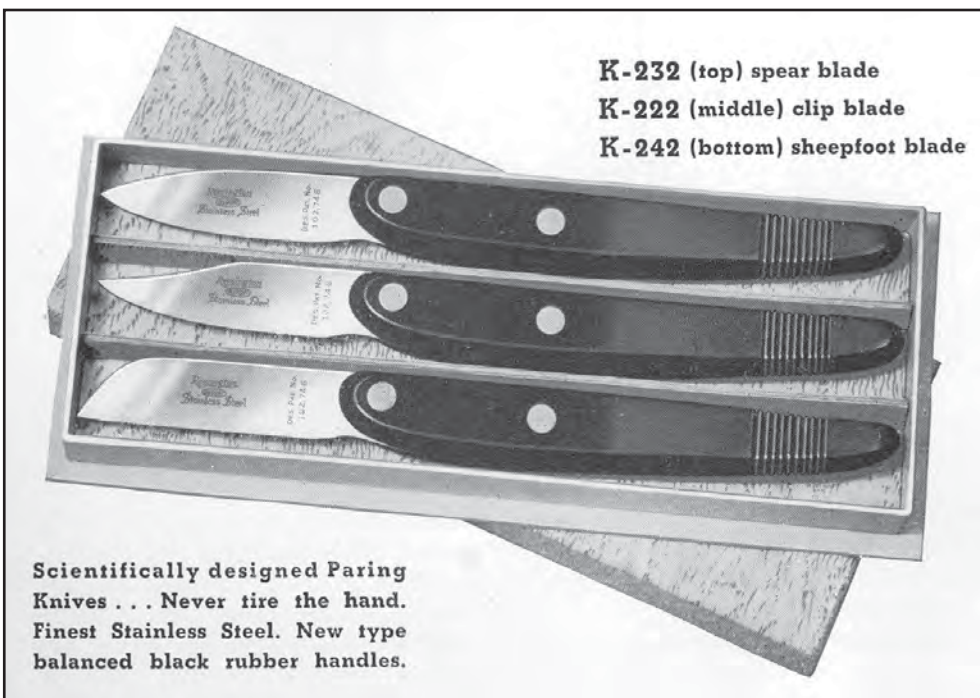


Illustration from the Streamline design patent.



Scientifically designed Paring Knives . . . Never tire the hand. Finest Stainless Steel. New type balanced black rubber handles.

From a 1938 Remington promotional cookbook, a boxed set of all three Streamlines. used on low grade kitchen cutlery would have performed compared to this.

So that's the story of these unusual almost-80-year-old paring knives – as much as I know now, at least. I swapped my examples off years ago to

try something else, as is not uncommon among us knife folks; but there are plenty more out there to be found – or maybe it'd be better to make one anew, with a little harder blade! 🗡️





OKCA Free Classified Ads

Free classified ads will run up to three issues and then be dropped. Available only to paid members. Write your ad on anything you have handy (except twardstone laced paper) and email or snail mail to the OKCA PO Box 2091 Eugene OR 97402. The number and size of ads submitted by a single member will be accepted, or excepted, dependent on available space and the mood of the editors.

Eugene 5160 Club: A Club for knifemakers of all stripes, meeting monthly. Check out our newsletter archive to get a feel for the group: elementalforge.com/5160Club. Sign up for newsletter & meeting reminders by finding us on Facebook at "5160 Club" and click the "Newsletter Signup" tab. Non Facebook users can still find us at: facebook.com/5160Club.

For Rental - ALL-MED Medical Supplies - Mobile assistance vehicles and chairs for use at the Knife Shows. linda@allmedoregon.com (541)485-3411

For Sale - Hard-core grinder 1.5 hp variable speed 8" wheel \$1800.00 Black G10 1/4 inch 4 foot by three foot sheet \$480.00 Gary (253)307-8388

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, 2016 - December 18, 2016 - Comfort Inn & Suites - Tucson AZ - (650)520-6002 for info

For Sale - I am retiring from knifemaking and have a lot of tools for sale. Bader Belt Sander w/10" contact wheel 3/4HP 230V w/dust collector + 2-72" belts - \$500.00. Gas fired salt pot heat treat furnace w/electric draw furnace w/temp control + 2 salt pots and 100# salt on wheeled cart \$200.00. 14" JCT metal cutting band saw w/blade welder - like new - \$1000.00. WSS double end end mills 3/8 diameter shank 1/16 - 3/16 - 1/4 - 3/8 dia mills \$5.00 ea. H. H. Frank Newport OR (541)265-8683.

Fishcreek Knives.com. Check out our new 2016 models. Fishcreek Knives sells handmade knives and sheaths. Custom orders welcome. www.fishcreekknives.com is Todd Jovanovich and Mark Bedingfield.

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.

For Sale - 1) Wilton #4130 square wheel belt grinder machine, belt 2"x72" 1hp single phase motor. Retail price \$2,500.00. Sell price \$1,595.00.. 2) Burr King Model #526 1"x42" three wheel belt grinder. 3/4hp motor. Retail \$1,785.00. Sell price \$1,185.00. Both grinders are used and came out of a private residence where they had hobby use only (according to the owner who is 86 years old). If interested call evening Kevin Bethel (541)570-1717 or send email kbethel77@gmail.com

Randall Made Knives. Buy, Sell, Trade. Also a good selection of Case knives, and many custom knives for sale or trade. Jim Schick www.nifeboy.com (209)295-5568.

For Sale - Oregon yearly Club knives, 1979 to 2012. Selling singly, 10% off current pricing. Call Fred (541)285-1894.

Looking for 1902 US Saber marked " 1st. Lt. Robert M. Porter". Please contact Don Hanham at dwhanham@gmail.com.

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.

KNIVES FOR SALE: Antique, custom & factory, pocketknives, folders, fixed blades, dirks, daggers, bowies, military, Indian, frontier, primitive & ethnic. Other collectibles also. Current colored catalog - FREE. Northwest Knives & Collectibles (503)362-9045 anytime.

SPYDERCO KNIVES wanted. Entire collections. River Valley Knives (715)557-1688

AL MAR, BENCHMADE, PACIFIC CUTLERY wanted. Entire collections. River Valley Knives (715)557-1688.

Wanted: 2012 Case XX USA medium stockman #6318 PU CV jugged bone w/punch w/signature of Skip Lawrie. Ralph Nuno Sacramento (916)682-9305.

For Sale: Buck knives. Large consignment. List available from Larry Oden. Typically have Buck standard production, limited edition, BCCI, Buck Custom and Yellowhorse models. Email lodan@dka-online.com or call (765) 244-0614 8AM-8PM EST.

For Sale: older knives. Please visit HHknives at www.allaboutpocketknives.com. Thanks for looking.

Mosaic pins and lanyard tubes by Sally. See at www.customknife.com, email at sally@customknife.com. Phone (541)846-6755.

Hot off the press - 2ND edition The Wonder of Knifemaking by Wayne Goddard, revised and in color! \$30.00 shipped by priority mail. Get your autographed copy now by calling Steve at (541)870-6811.

Blades and knifemaker supplies. All blades are ground by Gene Martin. I also do custom grinding. See at www.customknife.com, contact Gene at bladesmith@customknife.com or call (541)846-6755.

Useful reference books on blades. Collectible knives, custom knives and knifemaking, military knives, swords, tools, and anything else that has an edge. Email for a list. Quality Blade Books C/O Rick Wagner P O Box 41854 Eugene OR 97404 (541)688-6899 or wagner_r@pacinfo.com.

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

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The Knewsletter
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Wayne Goddard OKCA knife

A few months ago the OKCA was approached by Steven Huey, a custom knifemaker in Oregon, to partner on a knife which would be a tribute to Wayne Goddard, his mentor and an OKCA co-founder. The knife would be a 40 Year Anniversary Knife. It would be a reproduction of the 1977 Wayne Goddard knife made for Huey and Sons which was a limited edition of 17 knives. The knife was a utility drop point knife that had proved very functional and popular. It was one of Wayne's favorite patterns.

Steve will supply the wood handle material, Osage Orange, and labor. We will order sheaths in the Wayne Goddard style and order 1095 steel which was another of Wayne's favorites.

The knives will not be serial numbered but will be marked to indicate this is a "WG" Design and "1 of 50."

We are offering this Wayne Goddard tribute knife to the members of the OKCA. The cost will be \$150.00, and it will be ready for the April 2017 Show. The knives will come in a presentation style box and will include the knife and sheath with description. Two prototype knives have been made in addition to the 50.

This form with payment will secure your order for this special edition knife. We reserve the right to limit quantities per member as to demand. 

Name _____

Address _____

City State & Zip _____

Each knife @ \$150.00 + \$20.00 S/H (if needed) _____

