



## KNEWSLETTER IN A KNUTSHELL



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

January 2017

## The Kukri Notebook

Ted Fitzwater

My original intent was to publish a book, or at least a pamphlet, on the *kukri*, that is the reason for the title. Currently I have far too many irons in the fire for that; so this paper, and those to come, will have to do for now.

I am not a long time *kukri* collector. On Father's Day about eight years ago, my wife gave me an imported Atlanta Cutlery *kukri* from the Nepals Royal Naplies Armor; and this is what sparked my interest.

When I go into a new area, my first order of business is to find as much information on my new subject as possible. I started out looking for books on the *kukri*, or at least books that have articles or sections on them. I found very little, and what I did was of little value. I was finally told about an online forum - the International Kukri Research and Historical Society (IKRHS) - and the fog began to lift. I can remember sitting for hours going over various posts on the IKRHS website. A great deal of the information in this paper, and the articles to come, came from that website. (Please note that the IKRHS forum has fallen on hard times. Most of the older posts have lost their pictures due to internet problems.) Another good source on the vintage *kukri* is the Sword Forum International. It is also a very good forum, and I highly recommend it.

With this paper, and those to come, I will be covering the native and military *kukri*. Please note that I am not the source, but rather the compiler of the information. You will also see in my article that there will be a lot of speculation because with the *kukri*, at times, there are not a lot of flat-out one hundred percent hard truths. Have no doubt, however, that I am going to try to give you the best information on the *kukri* as I have been able to acquire it.

### Introduction to the *kukri*

The *kukri* is a knife design found throughout Nepal, areas of Northern India and the Himalayan mountain range. It is made in various sizes and styles depending on its intended uses. It is always forward-curved to various degrees. The blade is generally 12" to 16" in length, but longer blades are not uncommon. The handle, often 4" to 6" long, can be made from wood of various types, horn, ivory, bone, various metals, or a combination of materials. The sheath most often found is

made of wood with a leather cover. All-wood sheaths are also common, while all-metal sheaths have rarely been seen.

### Origins of the *kukri*

How old is the *kukri*? That is a very good question. I have a friend (Jonathan Sedwell) who has visited the National Museum in Nepal at Kathmandu. The museum has the oldest surviving *kukri*, which belonged to Raja Drabya Shah King of the Goorkhas (1559 to 1570). Jonathan looked at it for sometime, and its form was identical to many we have seen since. This tends to imply it has been an established blade style for some time.

As far as the general origins of the *kukri*, I will briefly go over three possibilities:

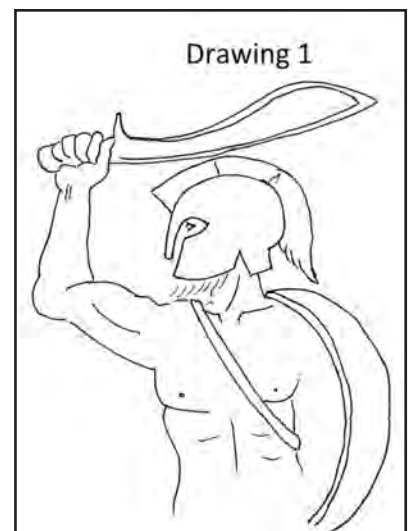


Picture 1.

Reproduction done by Atlanta Cutlery of a Greek *Kopis* sword

1) The Greeks used a forward curved sword called a *kopis* (see Picture 1). Drawing 1 is a rendition of ancient pottery showing Greek warriors using the *kopis* style swords. When Alexander the Great invaded India in 329 B.C., it is possible that this invasion introduced this style of the forward-curved blade to the subcontinent.

Drawing of Greek Warrior taken from pottery using *Kopis* type forward curved sword



Continued on page 8

# Most Used Kitchen Knives

Merle Spencer

You may not have thought much about which knives are used most in your kitchen, but almost everybody has several knives there. They may be stored in a drawer, or on a magnet strip attached to the wall, or in a knife block made of wood.

Some people have high-end sets in a block that came with it. Others function very well with just a few knives acquired who knows where, but a kitchen needs knives.

When we were first married, I made Janie a knife block out of a section of sycamore limb I had trimmed from a big tree in our yard. I simply squared a 12" piece to 4"x4" and cut slots with the table saw at different depths for the blades. Little cross pieces attached with glue and brads completed it, except for trimming the exposed corners off to 45 degrees for a finished look. The project took about an hour to complete, and the block is still in use today; although I needed to shorten the height by an inch when we moved to the coast in order to clear the overhead cupboards.



It seems the most used knives in our kitchen were freebies or low cost. We do own a couple more costly knives, but they seem to have migrated from knife block to drawer over time.

One low-cost butcher knife that resided in the block for many years was made from a saw and had a clear plastic handle (for picture see "Good Ol' Knives" Oct. 2003 p.1). I spent several summers managing a labor camp in Eastern Oregon, and a fellow came through selling these knives for just a few dollars. I acquired two for the camp kitchen.

After the camp closed down due to the use of self-propelled harvesting machines and the movable

property was auctioned off, the shorter knife, with blade about 8" long, ended up in our kitchen. As long as it was kept sharp, that blade would cut about anything; but the steel was soft and needed touching up often.

Speaking of sharpening kitchen knives...

Up until about ten years ago, every few months I would gather up all my wife's knives and sit down at the kitchen table for a sharpening session. Early on I used a carborundum stone with plain motor oil. Then I graduated to an Arkansas

stone with honing oil. Eventually I inherited a Spyderco sharpening set. Then I discovered a little hand-held sharpener containing two sets of ceramic rods. I showed my wife how to use it, and I haven't sharpened her knives since.

Years ago I was walking through Safeway one day, and I noticed a man talking to a small group of people while holding up a knife. Naturally I stopped to listen. He was expounding on the merits of a knife set that he claimed had desirable qualities. I don't remember the name of the company, and I did not succumb to his sales pitch. For our attention, he gave each of us a small paring knife with a serrated blade. Mine has a rounded black plastic handle and is stamped U.S.A. Stainless just ahead of the handle.

Sometimes, when I'm home alone, I like a cheese sandwich for lunch. Janie keeps some small round buns in the freezer. I get one out; and while it thaws a little, I reach in the cheese tray and select some sharp cheddar or other cheese the name of which I can't pronounce, but with a similar taste. I hold the bun on edge on a cutting sheet, and that little blade will cut through the bun with very little pressure. Then I unwrap the cheese and repeat the procedure. Lunch is ready.

Another small knife from the block is one I put together on a blade I purchased from a local Woodcraft tools store. The picture in the brochure looked very interesting; and when I got it home, I was very pleased with the looks and feel. It has integral bolsters which give it a nice weight feel. The blade is convex ground and has "3 Layers Forged ZHEN Japanese Steel" in two lines on the side. It cost less than \$20.00 and is just right, with what I think is white Micarta handle slabs fastened on with cutler rivets, then sanded to shape and polished.

I told Janie to use it, but to rinse it in hot water and dry it each time to prevent possible stain. Well, you know how that went in a busy kitchen. It just stayed in the block. So I said that since this was supposed to be such good steel to go



## Your address label

seizes it all. If the number in the upper right hand corner above your address is not 2017 or more, you have not updated your membership dues for the Oregon Knife Collectors for 2017. Membership supports our cause for unity in the knife world. We offer a first class *Knewsletter*, a first class Show and support for the knife community. **Get on board or this will be the last *Knewsletter* you will receive.**

## A few tables are

still available for the April Show. If you are interested, now is the time to speak up. From all indications we will be sold out. Also note that we might be implementing new procedures for the last minute just in time membership before the Show. So get your renewal membership in now. Table confirmations have gone out; so if you did not receive yours, contact us (email, phone, snail mail).

## Pictures at the Mini Show

**George Filgate** is responsible for all the pictures that are in this *Knewsletter* or taken at the December/Winter/Mini Show. For the last few years George has offered his photography at our April Show and take pictures for knifemakers or collectors of their special knives. Thank you George for helping our organization.



*Dennis confesses to the Priest*

## Election of Officers

January is the time for election of officers. The current Board has agreed to continue for an additional term if the membership so agrees. We have watched organizations that have term limits and have watched them struggle to grow with each new Board. By

the time they understand what it takes to go forward, their term is over and forward motion never happens. Stagnant. The OKCA has no term limits; so as long as the current Board wants to serve it might be in the best interests of the organization to continue with those who have volunteered to serve again. Or to coin a phrase, "if it ain't broke, don't fix it." But if the membership wants other.... then go for it.

## Club Sponsored knives

This year we have two knives we are offering to the membership. The application forms for both are included in this *Knewsletter*. The Wayne Goddard tribute knife is not a fund raising project, but an offering of a knife designed in the pattern of Wayne at an affordable price. This is a classic design from Wayne that goes back to the early 1970s.

We were going to let this Goddard knife be the only offering, but there was a loud roar from the membership about having another Great Eastern knife as a Club project. The roar was not to be ignored, so we put **Roy Humenick** to work coming up with a special offering. This is a one of a kind OKCA knife in a whittler pattern. Help support the OKCA by buying one of these knives. Application enclosed in this *Knewsletter*.

## The December Mini Show

This Show this year will go down in my memory banks as one of the funnest and up spirited Shows to date. How does this happen? I have no idea, but it does. We planned for 70 tables, and we filled 70 tables. A short interview of attendees said it was great and commented on the crowds being brisk. The Board just makes it happen; and when it is appreciated, that is the payment we receive. There is no doubt that this event will happen again next year. Mark your calendar for **December 09, 2017**.

## Custom Competition at the Show

One of the hallmarks of our April Show is the custom knife competition. We have had standard categories forever and have always encouraged other categories for judging. The requirement is that we need to have at least three entries for that category to be eligible for an award offering. Last year we tried scrimshaw and miniature, and both categories failed to reach the required submissions. So this year we will be trying once again and encouraging more entries in these two areas. I am getting the feeling the

scrimshaw might make it. In fact one of the proposed scrimshaw entries was a shocker for me. More later in another *Knewsletter*.

## The paring knifemakers...

A custom made paring knife will be awarded to the displays that have been judged best of the Show. The makers who have volunteered to finish these blade blanks are: **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

## Articles this month...

are from **Ted Fitzwater, Auggie Schmirz 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. Ted's article on the kukri will resume in the February issue.

## Todo's....

Get ready for the April Show - 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 an aardvark in a box.

## The Sizzler...

Don't forget our monthly meeting at the Sizzler Restaurant. It is the third Wednesday of the month which makes it **January 18, 2017**. 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 December meeting was held at the Sizzler Restaurant on December 21. There were 26 present. It was a surprisingly good turnout so close to Christmas. Thank you, **Bernard Levine**, for the emails reminding members of the meeting.

The December Show was over, but no billings had yet been received to evaluate what the impact would be financially. I was able to compare the totals to 2015 and discovered the numbers compared well. (We now have the totals for the December Show-advertising, room rental, tables and chairs, coffee and donuts-\$3,000.00 with \$2,500.00 table revenue.) Thank you to the table-holders who supported this event. We have already set the date for the December/Mini/Winter Show -- **December 9, 2017**. The tables which had been set aside for Toys-4-Tots were overflowing with boys and girls presents. It is a very joyful sight to see the generosity of our members. Thank you **Bryan Christensen** for your coordination of this event. You always go the extra mile to insure we have a successful fund raiser.



It had been a busy time at the Club table; membership renewals and picking up the laminated 2017 membership cards. (Thank you, **Ana Cooper**, for the laminating. It is a very tedious and time consuming job. But I speak for the attendees at the meetings when I thank you also for the sweets which you bring. It is a very special addition to our gathering.) This was nearing the last date for reservation of your 2016 table for 2017 (December 15), so there were also

table renewals at the December Show. (34 family/26 single new and renewal memberships; 25 tables for 2017.) We had just announced the sale price for the Wayne Goddard Tribute Knife; and sales were very brisk (9 knives). We are still intending to have a 2017 Great Eastern Club knife but have no information regarding costs. Hopefully we will have the information prior to the January *Knewslettter*. (There is an order form in this *Knewslettter* and on our website for the 2017 Great Eastern Congress Whittler at \$140.00.) All those who had attended had expressed good sales and had a fun time. Much fellowship and sharing. Even the weather was on our side. We have had several December Shows that have created major problems for travel; this year was the exception. Rain does not count as a deterrent.

After December 15, I emailed all of the 2016 table-holders from whom I had not received payments and for whom I had an email address. Some of the addresses were not current, so there were a few bounce backs. We awaited answers before we assigned the tables to the persons who were listed on the paid waiting list. If you have not renewed your 2016 table, the chances are good that you will NOT have the same table available for 2017. Confirmations will be mailed January 9, as well as the 2017 membership cards which were not picked up at the December Show. Please check to be sure the cards which are received are correct and advise me if not. I will forward corrected cards. These are membership cards which are not the same as the table-holder Show badges which are given to the table-holders in their Show packet which is available for

pick up in the lobby of the Lane Events Center on Friday, April 7. There are two Show badges allotted to a table-holder. No exceptions.

We will be mailing this *Knewslettter* to 2015, 2016, 2017 and greater members. Please note the date above your address which will reflect that you are or are not a current, 2017, member. If I have



*Craig Morgan*

made an error in your membership date, please contact me (email, phone, or snail mail) so I can correct the information. If you do not receive your new 2017 membership cards, please contact me; and I will issue new cards to you. If you are not a 2017 member, you will not be admitted to the 2017 Show on members-only day (Friday, April 08) at 10:00 am with the table-holders.

January is the election of officers. All of the current slate have agreed to volunteer for another term of office, if it is the desire of the membership. The list of officers are as follows: **Craig Morgan**, President; **John Priest**, Vice President; **Elayne Ellingsen**, Secretary/Treasurer; **Joshua Hill**, Master





Joshua Hill

At Arms; **Dennis Ellingsen**, Show Chairman.

We have received only one of the display award knives from the custom knifemakers. We will post a photo and description of the item on our website. When you ship your knife to us, please ship it to the OKCA -3003 W 11 PMB 172- EUGENE OR 97402. The address for memberships, table reservations and correspondence is OKCA - P O BOX 2091 - EUGENE OR 97402.

Thank you for the contributions by our members to our *Knewsletter* and to **Lisa Wages** for her contribution to our Facebook page. It entails quite a bit of work to monitor. If you are a Facebook member, check out our page. One of the easiest methods to reach our page is through the link on our website.

See you at the Sizzler Restaurant, January 18, 2017 for our dinner meeting. Bring a show-and-tell item (but only one, please).👉

## NEW POLICY:

We will not accept any membership payments for new or renewal on Friday April 07, the members only and table-holder set up day. No exceptions will be made. The requirements to staff a table with volunteers to herd the crowd, receive payments and laminate the cards has become too arduous and thankless for us to continue this offering. Please be sure WE have RECEIVED your renewal membership by WEDNESDAY, April 5. If we receive your membership payment prior to WEDNESDAY, you will be able to pick up your new 2017 card in the table-holder line in the lobby of the building. Please confirm I have your renewal card available PRIOR to WEDNESDAY so your entry will not be impeded. For those with membership up to date ---- Thank you.👉

## 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) \_\_\_\_\_



# Mini Show December 2016



## PHOTOS BY GEORGE FILGATE





2) Another possibility is that the origin of the *kukri* is India itself, and that India introduced the *kukri* to Nepal. There is a temple in India called the Hoysaleswara. It has a large number of carvings which date to the 11th century, and some show Indian warriors using a forward curved blade weapon (see Drawing 2 for a rendition).

Drawing 2

Drawing of carving found at the Hoysaleswara Temple in India showing the warrior with the forward curved sword.



Picture 2  
Nepales Kora

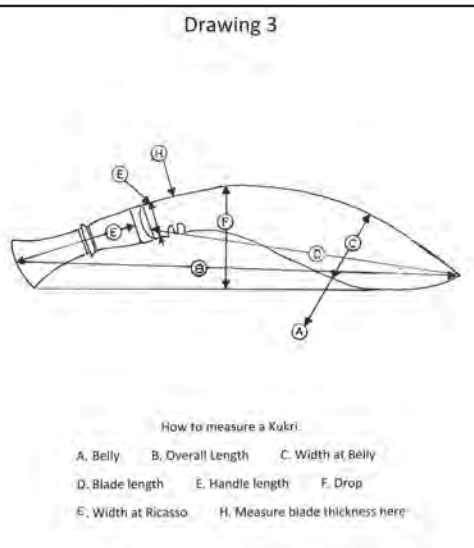
3) The third possibility is that the origin of the *kukri* is Nepal itself. The *kora* (Picture 2) was developed in Nepal, so why couldn't the *kukri* have originally come from the warring tribes of the hills of Nepal?

There are other possibilities, but at this time it is up to the scholars. Hopefully they will come up with a more definitive answer.

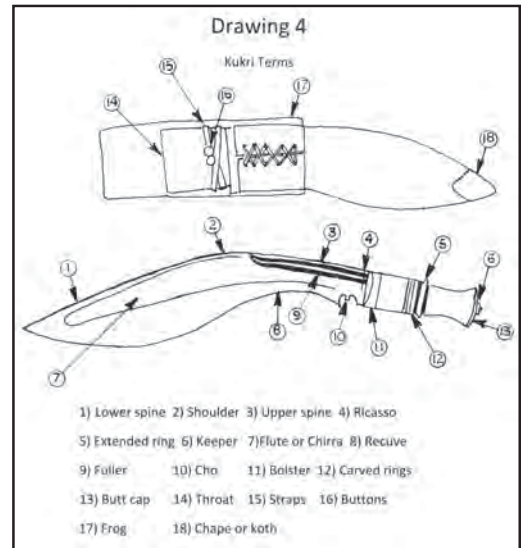
I will finish this section of The *Kukri* Notebook with drawings of *kukri* measurements including blade length, blade width (belly width), etc. (Drawing 3). Drawing 4 will show all the various parts of the *kukri* and their current names.

In the next section we will get into greater depth on the *kukri's* parts, such as blade styles, handle types, sheaths, and so on. ↴

Drawing 3



Drawing 4



Most Used Kitchen Knives  
continued from page 1

ahead and use it like any other kitchen knife and see what happens. We've been using it over a year now; and it looks just the same as when I finished it, although I used to cringe at first when I'd see the blade lying in the butter after breakfast.

Each morning one of the first things I do is to eat a piece of banana for the "take with food" pill. I get a hold of a banana in one hand and bring the blade down to the fruit clear of my fingers with the other. With a quick downward flip, the blade slices cleanly through, and the piece I want falls clear on the counter. After many days, if the piece doesn't fall clear, I clean the blade and grab the little sharpener. A couple pulls through on the coarse side puts it back in shape. I think this would be a good bird and trout knife, but I don't foresee it being tested. That is a "used to do" in my present life style.

There is another paring knife in the block that I seldom use, but my wife



does. She had it when we were married and has always liked it. The serrated blade is stamped "FLINT STAINLESS WAVERLY EDGE U.S.A." The blade is slightly longer than the other serrated one. The straight wood handle is too small for me to grip.

The last one I'm going to describe seems to be a good quality knife that might cost \$50.00 or more in a store, but this knife was free to me. It was one of the prizes I won at the last, if I'm not mistaken, raffle held at the OKCA Show several years ago. With an 8" blade and a black ergonomic handle, it is one of the vegetable chopper type designs with a wide blade that have become popular

recently. The edge is slightly curved and has a row of flutes along each side. Janie usually serves raw vegetable salads and fruit with meals; so when I hear a chopping noise, I know she is using this knife, one of her favorites. This blade is labeled VICTORINOX with the familiar cross in shield and an oval logo with VICTORINOX SWISS MADE EXTRA QUALITY inside. There are two sets of numbers and circle containing NSF.

These are the most used knives in our kitchen. I suppose other people have their "most used knives." ↴







# 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 pink ping pong balls) 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](http://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](http://facebook.com/5160Club).

**Shelton Pacific** – Some of some of the finest curly koa in the world outside of Hawaii. We will be in our usual place at table S06. There are also the ever popular "Shokwood" (hybrid) knife handle blocks and scales. Please come by to see us at the April Show.

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

**For Sale** - Hardcore grinder 1.5 hp variable speed 8" wheel \$1800.00. Black G10 1/4"x4' x 3' 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](mailto:knives@threesistersforge.com) Three Sisters Forge, llc, Bend OR.

**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](http://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](mailto: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

**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](mailto: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](http://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](mailto: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, BENCHMARK, 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 [loden@dka-online.com](mailto:loden@dka-online.com) or call (765) 244-0614 8AM-8PM EST.

**For Sale:** older knives. Please visit [HHknives.com](http://HHknives.com) or [www.allaboutpocketknives.com](http://www.allaboutpocketknives.com). Thanks for looking.

**Mosaic pins** and lanyard tubes by Sally. See at [www.customknife.com](http://www.customknife.com), email at [sally@customknife.com](mailto: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](http://www.customknife.com), contact Gene at [bladesmith@customknife.com](mailto: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](mailto:wagner_r@pacinfo.com).

**Knife Laws on-line.** Federal, state, local. Bernard Levine (541)484-0294 [www.knife-expert.com](http://www.knife-expert.com).

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## OKCA Club Whot-zits & Whos Zits

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**John Priest**  
Vice President (541)517-2029

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

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**Letters to.....**  
OKCA P O Box 2091 Eugene OR 97402

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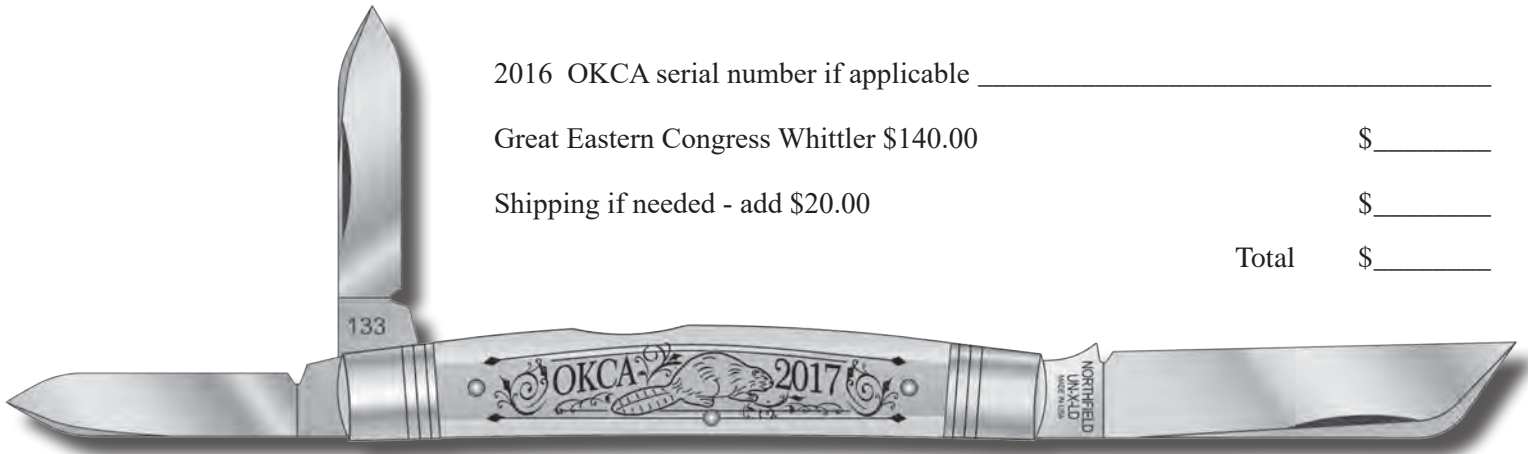
## 2017 OKCA Knife Order Form

2016 OKCA serial number if applicable \_\_\_\_\_

Great Eastern Congress Whittler \$140.00 \$ \_\_\_\_\_

Shipping if needed - add \$20.00 \$ \_\_\_\_\_

Total \$ \_\_\_\_\_



Name \_\_\_\_\_

Address \_\_\_\_\_

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

Phone \_\_\_\_\_ Email \_\_\_\_\_

Payment in full must accompany order to reserve your knife

Available only to OKCA members - Delivery at the Show on April 08, 2017

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