



## KNEWSLETTER IN A KNUTSHELL



- ✓ Remington Chef Knives
- ✓ Cascara
- ✓ Two Not Seen
- ✓ France trip
- ✓ Valley River Inn
- ✓ Pacific Crest Ttrail
- ✓ Membership application
- ✓ 2019 Show application

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

October 2018

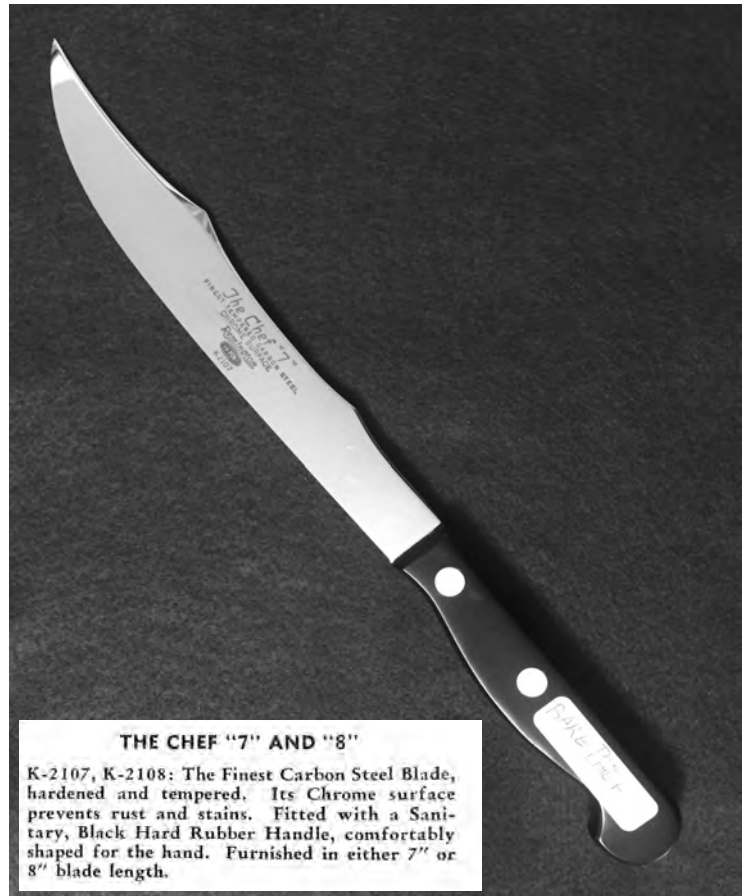
## The Remington CHEF 7 and 8 inch Knives

Jim Pitblado

Very early in my knife collecting I developed an interest in Remington kitchen knives. I wrote an article about the Moby Dick kitchen knife and still have a few of these I use in the kitchen. This also included the display counter die cut card. I also collected a Remington kitchen knife display case full of larger kitchen knives which I passed on to my friend Rich. He was kind enough to return the Remington 7 inch CHEF knife to me at the 2017 OKCA Show, as I have always enjoyed its stylish look (Picture 1).

I acquired this knife over 15 years ago at the Show and have yet to see another 7 inch or 8 inch CHEF knife in any condition. Needless to say I am still looking for an 8 inch one.

If you browse through the Remington catalogues, the kitchen knife appears during the Dupont era; and, by 1939 and the C39 catalogue,



### THE CHEF "7" AND "8"

K-2107, K-2108: The Finest Carbon Steel Blade, hardened and tempered. Its Chrome surface prevents rust and stains. Fitted with a Sanitary, Black Hard Rubber Handle, comfortably shaped for the hand. Furnished in either 7" or 8" blade length.

## Remington

New Chrome Surface  
HIGHEST QUALITY  
KITCHEN KNIVES



### THE KARV-MASTER

K-5109: The Finest Carbon Steel Blade, 9 inches long, hardened, tempered, and Hollow Ground like a razor. Its Chrome surface prevents rust and stains. Has a beautifully styled Plastacole Handle in a rich Burgandy color, fastened to blade by 3 telescopic rivets.

### THE CHEF "7" AND "8"

K-2107, K-2108: The Finest Carbon Steel Blade, hardened and tempered. Its Chrome surface prevents rust and stains. Fitted with a Sanitary, Black Hard Rubber Handle, comfortably shaped for the hand. Furnished in either 7" or 8" blade length.

the pages with pictures expanded from a few kitchen knives to 15 starting at Page 51 and ending at Page 65. Quite an expansion of models, sizes and groupings over a few years, for sure. It surprises me that we do not see more of these; but maybe there were so many models and variations purchasers could not make a decision on what to get. So maybe they were not great sellers.

So Page 51 of the C39 catalogue shows a picture of the K2107 (K stands for kitchen) 7 inch "The CHEF" knife (Picture 2). As you can see, it is very stylish, has a carbon steel blade with chrome surface and black hard rubber handle. The complete description is in Picture 3.

Finally if you compare the etch on my knife with the one in the catalogue, you will notice that the production knife has an additional three lines of etch added: Remington, Dupont and K2107. The production has a much more complicated and complete etch.

I hope you readers enjoyed viewing this unusual kitchen knife. If you see an 8 inch model, I would very much like to know about it.

# A Country Boy Will Survive Cascara/Chittum Bark Harvesting Knives

Ted Fitzwater

There was a time in this country when there was no welfare or state assistance. You had to do whatever you could to bring in enough money to survive. You picked fir cones in the summer months; you picked berries, beans and hops. You cut and sold firewood; or, if you had a little skill, you could run a trap-line. If you lived in the time of Prohibition, you might produce bootleg liquor. You might have cut and dried Cascara bark to sell to buyers.

Cascara harvesting knives are generally hand forged and come in a variety of shapes. Most often they consist of a bark cutter and a bark peeler. Overall length of the ones I have range from 8 inches to 9-3/4 inches. Blade length and handle length will vary. The handle is normally wood with a hand-forged blade. The blade may be slightly curved to assist in bark peeling (see pictures 1 through 8b). I picked up my first Cascara harvesting knife at a garage sale in Lebanon, Oregon; and the seller was aware of what it was. The second one I picked up at an estate sale in North Albany, Oregon. When I walked around this sale, I could see at one time the one who lived there had been a farmer, logger, hunter and had been in the U.S. Navy during World War II. Whoever the original owner had been, he was a country boy and, as Hank Williams Jr. sings, "A Country Boy Will Survive."

Cascara meaning is "sacred bark." It is a large deciduous shrub/tree found in the Pacific Northwest forest. Cascara bark (or chittum) has been used by Native Americans as a natural laxative for many years. Cascara is used in smaller amounts in sun screen and in liquors, some drinks, ice cream and baked goods. As far as I am aware, Cascara has been commercially harvested since the 1850s in Oregon.

Cascara is commonly found in most well-drained soil, such as stream banks below 5,000 feet. It looks like a large shrub or small tree with reddish brown bark. The inner bark, which contains its medical property, is yellow but turns brown when exposed to sunlight. Trunk diameter can grow to an average of 15 inches. It has simple, oval alternate leaves, shiny tops and dull underneath. The leaves are clustered at the end of each branch. For positive id cut a small section of bark, the underside should be yellow.

Harvesting see diagram 1.

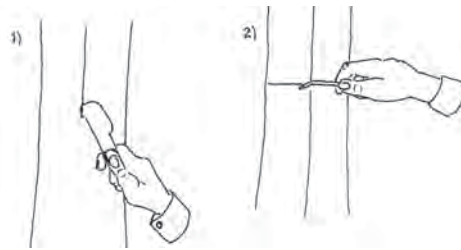


Diagram 1

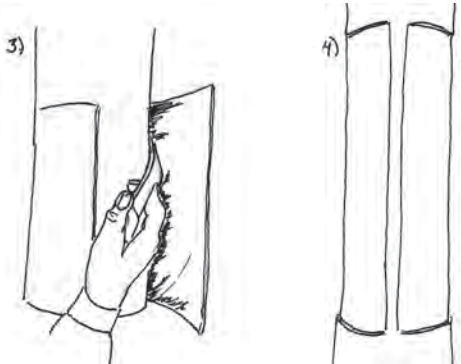


Diagram 2

Diagram 1) the following drawings show the process of removing the Cascara bark (drawing 1-3). Drawing 4 shows an inch strip of bark being left, so the tree may survive and be harvested again at a later date.



Picture 1

1) This picture shows all of the Cascara harvesting knives I currently have. The basic shape, for the most part, is similar. We will start with the one on the left and move to the right.



Picture 2a

Picture 2a) This is my first Cascara CHK (Cascara harvesting knife). It has an overall length of 9-3/4 inches and a blade length of 2-1/4 inches. At the top end of the blade you can see a little bump, I call this a nubbin for the most part. This is the cutting surface. It works well for both vertical and horizontal cutting.



Picture 2b

Picture 2b) You can see the slight upward curve at the end of the blade used for peeling Cascara bark.



Picture 3a

Picture 3a) This CHF is made from a file and has an OAL of 8-1/2 inches and a blade length of 4-1/2 inches. The bottom of the blade is a cutting surface, so both this surface and the nubbin could be used for bark.



Picture 3b

Picture 3b) The side view shows the bend at the end of the blade for peeling Cascara bark.



Picture 4a

Picture 4a) This an old timer which has been around for a long time. It has an OAL of 10 inches and a blade length of 2-3/4 inches. The cutting surface is the nubbin and the end of the blade



Picture 4b

Picture 4b) You can see there is no bend in the blade for peeling bark.

Please note this CHF, and the next three, were purchased from Jack Birky. Without Jack's help, this paper would not be possible.

*Continued on page 3*

# OKCA Knews & Musings

ibdennis

## The December Mini Show...

The December Mini Show is slated for December 08, 2018. Hours are 7AM to 8AM set up and do things that go cut until 4PM. This is a placebo for the big, big Show in April. It has always been an appreciated event. The cost is but a mere \$40.00, just to help defray the room cost. There is no application form necessary so just send in your request with the \$40.00 to have a table. You can include it with your table application form (included in this issue) for the 2019 April Show or include it with your membership for 2019. Remember that our membership is calendar year. Also tables are not assigned, so it is a grab to get a table location.

## Labels

Which brings up the point of the mailing label on this *Knewsletter*. If it reads 2019 or better, then your dues are good for 2019. The number 2018 means you need to hop to and get your membership updated. Likewise the deadline for right of first refusal for table(s) you had at the last Show is December 15. You snooze, you loose.

## Theme for the 2019 April Show...

This Show will carry a theme of Bowie knives. The Antique Bowie Knife Association (ABKA) is planning on having their gathering at our Show in 2019. There will no doubt be a good quantity of tables



From the collection of Mark Zalesky and displays that will feature the Bowie knife. The OKCA had a showing like this several years ago, and it was a spectacular event.

**Gene Martin** has distributed the 2018 Bowie knife blanks (1095 Steel) which will be finished for the 2019 Show. The individuals are as follows: **Chuck Cook - Theo Eichorn - Michael Faber - Gary Griffin - Cameron House - Jim Jordan - David Kurt - Sterling Radda - Ray Richard - Blair Todd - Mike Tyre - Harlan Whitman. Ray Richard** has completed and sent in his contribution already. We encourage early completion, so we can do the proper credits and advertising for those who donate their talents.

## Articles this month....

are from **Ted Fitzwater, Robert Miller, Jim Pitblado, Merle Spencer, Little Orphan Annie and Auggie Schmirz**. There is some great reading this month which is truly educational. I must remind our membership that all our *Knewsletters* are available on line, and the Google bots pick up on these articles. That makes these words available worldwide. You are an expert on your specific

collecting interests, be they antique or custom, so let us hear from you and do an article for us.

## 2019 Club Knife...

Plans are already in the works for a 2019 OKCA Club Knife. **Roy Humenick** has moved forward on a unique design working with **Great Eastern Knives**. This special knife will be announced in future *Knewsletters*. All of the Great Eastern knives have been a success, and all knives were sold prior to the Knife Show in April. We have been fortunate to have Roy and Great Eastern partner with us on this project.



## The Sizzler...

Don't forget our monthly meeting at the Sizzler Restaurant. It is the third Wednesday of the month, which makes it October 17, 2018. I always look forward to this gathering so mark your calendar and come be with us. Come smile with us with your latest purchase or that which will educate us. It is always nice to see my fellow knife enthusiasts that are a cut above. 🗡️

## A Country Boy continued from page 2



Picture 5a

Picture 5a) This is a heavy duty Cascara knife. The blade is a 1/4 inch thick. It has an OAL of 9 inches and a blade length of 4 inches. It is a little different design. As you can see, the nubbin is placed back from the front of the blade and on top of the spine. The bark peeler has quite the angle.



Picture 5b

Picture 5b) The knifemakers will also note it has a tapered tang, as do the next two CHKs.



Picture 6a

Picture 6a) This is made for hard work. Overall it is the largest of the six CHK. The OAL is 9-3/4 inches, and the blade runs from the tip of the nubbin to the end of the blade.



Picture 6b

Picture 6b) The spine has also taken a lot of beating. As stated before, it has a tapered tang. The bark peeler also has a good bend in it.



Picture 7a

Picture 7a) Of all the CHK this is the best made. It has an OAL of 8-1/8 inches with

# The Seek-Re-Tary Report

elayne

The September meeting was held at the Sizzler Restaurant September 19, 2018. There were 36 present. It was a pleasant surprise to have so many in attendance. Thank you, **Bernard Levine**, for your emails to the members. It is always a surprise to open the attachment, as well as get the nudge to attend.



From the collection of Mark Zalesky

The table reservations for the December 8 Mini/Winter Show are arriving. We will be remitting our non-refundable payment to the Lane Events Center the first of November for the Wheeler Pavilion. Please support our event with your attendance. We usually have about 80-85 tables. The cost for a table is \$40.00. You can send your payment for the Show with your membership payment. Note on the payment, "December Show." We will also have tables set aside for "Toys-4-Tots." Please participate in this very worthy cause.

Your membership will expire at the end of December. You must be a current, 2019, member to attend Set-up Day and early entry

on Saturday and Sunday. We do not accept payments for new or renewal membership on Friday, Set-up Day. The last date for membership, even renewal, is Wednesday, April 10, 2019, and must be in our hands by this date..

The deadline for first right on your 2018 table for 2019 is December 15, 2018. We will assign tables to the individuals on the waiting list after December 15. An application is available on our website as well as this *Knewsletter*. Confirmations will be mailed after that date for all payments for tables.

We have selected the 2019 OKCA Club knife. **Roy Humenick**, our coordinator, has advised Great Eastern to go ahead with the project. We will order 100 knives. We are pleading with Great Eastern to advise our cost. We want to take orders for the knife as soon as possible.

The theme for the 2019 Show is Bowie Knife. The Antique Bowie Knife Association

will be attending our Show. The display award knife is a Bowie. The individuals who are completing these blanks are as follows: *Chuck Cook - Theo Eichorn - Michael Faber - Gary Griffin - Cameron House - Jim Jordan - David Kurt - Sterling Radda - Ray Richard - Blair Todd - Mike Tyre - Harlan Whitman*. Gene Martin is the coordinator.

We have an agreement with Valley River Inn for two tiers of rooms, river view and non-river view. There is a link to the VRI on our website. If you have any problems with reservations, please contact us.

Overnight RV parking is allowed at the Lane Events Center. The cost is \$20.00/night. The vehicle must be self-contained, since there is no electricity available. Also there are no restroom facilities available after the buildings are closed. Payment is at the LEC office which is the building north of our Show.



We thank all of the members who have contributed to our *Knewsletter*. This publication helps to bind our group together. If you have words to share but do not type, *handwrite* the article; I will type it for publication. We all have a want to share our knowledge and interests.

Our Facebook page is constantly receiving requests for inclusion by individuals interested in our "world of cut." Please note that only persons who are current members can advertise on our Facebook page or be linked to our website. Check out our page. Go to the OKCA website, and you will find the link. Thank you, **Lisa Wages**, our gatekeeper, for your efforts on our behalf.

If you call (541) 484-5564 and reach the answering machine, pretty please leave a message. Cross our heart your call will be returned in a timely manner.

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 memberships, renewals, new memberships, table reservations, or knife orders is OKCA BOX 2091 EUGENE OR 97402.

See you at the meeting, October 17, 2018, at the Sizzler Restaurant, Gateway Blvd, Eugene/Springfield OR. 🐾

## A Country Boy

continued from page 4

a blade length of 3-7/8 inches. The cutting edge runs from the nubbin to the end of the blade. This is the only CHK that shows ownership. It has a T cut into the handle on the right side.



Picture 7b

Picture 7b) The peeler has less of a taper than the last two CHK. Note the tapered tang.



Picture 8a



Picture 8b

Picture 8a and 8b) This is not a CHF but a peeler only. Most of the people whom I had talked to had used a pocketknife or hunting knife for cutting Cascara bark. This peeler has an OAL of 8-1/8 inches and a blade length of 4 inches. It is also very well made. 🐾



# Valley River Inn

It was in the 1990s that the Oregon Knife Collectors started to recommend the Valley River Inn for our guests for their stay while in Eugene. The Valley River Inn (VRI) was a four star rated inn, and the best of the best when it came to accommodations. It was a natural choice. The manager at the time was Norm Wha; and in the late 1990s he presented us with reduced rates with the OKCA partnership.

The reduced rates were put in place, and we continued to have attendees to the Oregon Knife Show consider the Valley River Inn as the place. It soon became the Show meeting place where knife collectors would gather for breakfast and dinner. We even, over the years, have used this facility for what was known as the Thursday Night Social. This gathering was memorable, but the expense soon caught up to us so we opted to discontinue the event.

The VRI was close to the Show; the plus, plus was shopping and entertainment were within walking distance. In addition, food selections, other than Sweet Waters, were also only a short walk away. If you were a view person, there were rooms along the river (a few dollars more) and a walking path which was a walker or biker paradise.

We had heard from our guests who were staying at various lodging places and had become upset about their stay for many different reasons. So when approached about the VRI partnership, we felt that any and all complaints about lodging could be reported and fixed. With as many guests as they have, there always has to be something that can be brought to the attention of management that could be fixed. The VRI fixed and made right every observance and complaint that we fielded.



Sometimes guests do not like to complain to the lodging facility, but we would be told and fix the do-able. The classic happening was when four gentlemen from Japan visited our Show. They did not speak the English language well and, for whatever reason, were all placed in one room with portable beds put in the room to accommodate them. After they arrived at the Show, it was reported to us they were crammed into one room when actually they had reserved four separate lodging rooms. One call to the VRI

the road got really bumpy. Some of the amenities were suddenly dropped with no warning. We had a few angry lodgers who expressed themselves without the OKCA being aware. But it did not do anything to discourage our visitors from staying there. When we became aware, I was personally saddened at the lack of willingness by the VRI to arrive at a common understanding. I gave up and ceased promoting the Valley River Inn for our OKCA attendees.



But things change, and in this case for the better. A new manager made a huge difference. Who seizes company culture does not start at the top? Suddenly the VRI were interested to establish the relationship we had for many years. Elayne was invited first to a luncheon meeting in which she was impressed with what was being suggested. I waited a month or two to simmer down and then went to a meeting in which I heard a sincere offer to reestablish our partnership. I was convinced.

and the error was corrected. In addition to no charge separate rooms, all were presented with a complimentary dinner. After all, any one of the four could have purchased the whole facility with their economic well being.

Over the years we experienced many more Oregon Knife guests staying at the VRI who enjoyed their stay. Of course there were bumps in the road, and a recent remodel left dust to clear. The VRI also experienced new ownership; and then

There is a link--go to the site map on our website. This will take you to reservations, phone numbers and information at the VRI website. They have added rates for non-river views to help with reducing costs. Please be sure to contact us if there are any problems with your reservation or your stay. We will be sure to address the issue.

<https://www.valleyriverinn.com/> 

# Adventures in Knife Collecting in the South of France

Robert Miller

Prowling the knife shops in the south of France was fun. There are a lot of interesting knives and a lot of good stories. According to the saleswoman in a shop in Aix en Provence, the four major centers of knifemaking in France are Thiers, Laguiole, Chambéry and Nontron. Thiers is the major one. By French law, the trademark Thiers folding knife with its curved shape can only be manufactured in the city of Thiers. The exact meaning of “manufactured in Thiers” is open to interpretation. In 2011 I was told by a Thiers sales representative at a knife show in the French Alps that some people bring cheap knives from elsewhere to Thiers, polish the spine and stamp them “Made in Thiers.” Much has changed in the fast-moving business of copyright protection since

that show, so it may now take more than a spine polished in Thiers to qualify a knife for the “Made in Thiers” label but, as in all things, caveat emptor.

Knives have been made in Nontron for centuries. According to one legend, a Nontron knife was used to assassinate King Henri IV in 1610. Nontron knives were described in a 1999 article in the *Knewslettter* by Michael Yoh.

The top two knives in the photo look like Opinel knives, but they are not. The original Opinel locking ring is in the public domain now. Opinel changes the design of its locking ring every so often; so the latest version, in which the blade can be locked closed as well as open, is protected. These two knives are of a

wildlife series, with the handle carved to resemble the skin of the animal engraved on the blade. The top one is a giraffe; the second from the top is a wild boar. The handle with the giraffe skin design is made of olive wood, while the handle of the wild boar knife is beech. These knives were designed by the shop owner. Opinel knives are made in Chambéry,



in the Alps. We visited the site of the original Opinel factory, now a museum, in St. Jean de Maurienne in 2011. This year the Tour de France went through St. Jean de Maurienne, and the large sculpture of a partially open Opinel knife in the circle at the entrance to town was shown briefly on television. You can find a description of our visit there in the September 2011 issue of the *Knewslettter*. The blades of Opinel knives are stamped with the crown of the Dukes of Savoy and a hand opened to show three fingers. According to the saleswoman in Aix en Provence, the original Opinel knives had the hand showing four fingers, and Opinel knives with the four fingered hand are prized collectors' items. But the saleswoman

in the Opinel shop in Annecy says the three fingers are the symbol of the town of St. Jean de Maurienne.

The third knife in the picture is a Laguiole with resin scales from the 1970s. It bears G. David's mark of the crossbow, “l'arbalette,” one of several recognizable marks on Laguiole knives. Unlike the distinctive maker's marks, the design of the Laguiole knife itself only became protected within the last few years; and the makers in the village of Laguiole had to fight hard for protection of the distinctive design. Up until very recently anyone could make Laguiole knives, market them as “Laguiole” and even stamp “Laguiole” on the blade. There are some very poor quality Laguiole knives out there. As before, caveat emptor.

The fourth and fifth knives were designed and made by Robert Beillonet, whom we met in his shop in Annecy. The bottom one is “The knife of the Alps,” voted best French knife in 2011. The blade is of 12C27 steel, and the scales of this knife are of ram's horn. There were others in his shop with scales made from mammoth ivory, several varieties of wood and other materials. The metal piece on the back that operates the lock is of his design.

His distinctive mark is the chimney sweep. He explained that in the 19th century Savoy was very poor; and, in the fall, the farmers sent small boys, some as young six years old, to the cities to work as chimney sweeps. The boys' good cheer, sometimes singing as they worked, brought them a reputation for their good spirits. The explanation appears (in French) on his website [www.couteau-savoyard.com](http://www.couteau-savoyard.com).



# 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](mailto: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) \$ \_\_\_\_\_

## 44<sup>TH</sup> ANNUAL OREGON KNIFE SHOW • APRIL 12-14, 2019 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 2018 Show, you have an automatic reservation for the same table in 2019, but THIS RESERVATION EXPIRES DECEMBER 15, 2018. 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 12/15/2018.

**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, 2019. **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 12, 2019.**

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

**Saturday, April 13, 2019.**

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

**Sunday, April 14, 2019.**

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](http://www.oregonknifeclub.org)

# Two You Don't See Every Day

Merle Spencer

While looking through some of the places I store knives recently, two knives claimed my attention. They are both lock-back folding knives but are different in several ways.

Though I have owned these knives for a long time, I have never actually seen another like either one of them. One of them could possibly be called rare, but the other definitely is not; and I find it curious that one has not appeared somewhere in all the displays that I have seen over the past twenty years.

One of the knives is a Puma brand, and the other was made by Kellam.

The Puma was given to me by Woody Woodcock, knifemaker, more than ten years ago. I guess in part because I never would let him pay for gas during the months I was taking him to his day-long dialysis treatments – a 100-mile round trip. I never could convince him that I enjoyed the trips, getting to go to the big stores, having lunch out and sitting in the car down by the big river practicing my guitar. Besides, it was only once a week for my part.

This Puma has about a 2-1/2 inch blade and is approximately 6-5/8 inch overall. When I received the knife, imagine my surprise at discovering that Puma made a folder! Puma hunting knives were much in the conversations in my early days among our elk hunting group. Nobody had one, but we all knew about the White Hunter with its little dent to prove the hardness.

You can see from the accompanying picture that the folder has a very graceful hollow ground blade with a long, curved clip point sporting a false edge. The handle is curved downward, becoming larger as the end is reached. This provides a very comfortable grip. The handle is of two colors, silver at the front, separated by a down-sloping diagonal division from the black rear area. The silver is complimented by a black PUMA escutcheon over the



hinge pin. Likewise, the black has a similar touch from a silver trim at the lock-back depression. Instead of a nail nick, opening the blade is made easy by an inch-long, apparently milled, notch just below the spine. There is a thong hole in the end. This is a very handsome knife; it is one of my favorites. (But aren't they all?) Of course, the fact that it was a gift from my friend counts, too.

On the blade appears 230 380 Stainless PUMA PROTEC II Solingen Germany. There is another 5-digit number on the side of the lock-back release.

Online research shows the history of the company, many years in Europe and more recently in the United States. Both straight knives and folders seem to be readily available. Whether this knife can be had new did not show up in my current research, but several sites offered used ones.

I still wonder why I have never seen another one before or since Woody gave me this one.

The Kellam knife is unique in several ways, and that is why I wondered if it could be considered rare. I don't remember where I got it – possibly in a raffle or purchased at some show. The 3-1/2 inch blade has no nail nick, but pulls open easily with thumb

and forefinger. Overall length is 7-3/4 inch.

The handle has both front and rear bolsters of a whitish material that appears to be bone. The front part of the handle curves down to form a comfortable finger guard, while the back part ends in a bird's head shape. The space between the bolsters consists of an attractive light colored wood – probably birch. All the rivets boldly show, adding to the appearance of the knife.

It feels good in my hand, the handle being long enough for my little finger to rest inside the bird's head.

The Kellam logo with its reindeer shows nicely on the blade while holding the knife in the right hand. Also on the blade near the bolster is 0826-E.U.

On line, searching for Kellam knives, of which there are many, I found several pictures of the same knife; but none of the handles had the same exact materials. Some had only one bolster. Judging from these results, I guess this one isn't rare either.

But again, why haven't I ever seen another one?

Isn't it fun to go online searching for something and get that little tingle when you see it? "There it is!" 🐾





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email [zacbuchananknives@gmail.com](mailto:zacbuchananknives@gmail.com) for a quote.

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**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.

**Wanted:** 2012 Case XX USA medium stockman #6318 PU CV jugged bone w/punch w/signature of Skip Lawrie. 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 [lodend@dka-online.com](mailto:lodend@dka-online.com) or call (765) 244-0614 8AM-8PM EST.

**For Sale:** older knives. Please visit [HHknives at www.allaboutpocketknives.com](http://HHknivesatwww.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). Table Q10 at the April Show. Phone (541)846-6755.

**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. Table Q11 at the April Show.

**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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## Amanda and Cameron

ibdennis



Cameron House is an Oregon knifemaker and Amanda is his daughter. Amanda informed me at the last OKCA April 2018 Show that her father was a runner, hiker and walker. She also told me with great excitement in her voice that the two of them were going to hike the Pacific Crest Trail from Mexico to Canada. They started the hike on April 23, 2018, in Mexico for their 2,650 mile journey. She predicted they could make the hike in five (5) months and, with the recent completion, did just that. Amanda started a website which described her journey with photos and explanations. In addition she had a GPS tracker which would send their location information to the Internet. I watched their progress on a daily basis and cheered them on. They were able to get emails whenever a signal was available, so I was able to get her responses during the trip. It was very exciting to me, who cannot even walk around the block, to share their challenges. Congratulations to Amanda and Cameron. 🙌

