



KNEWSLETTER IN A KNUTSHELL



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

February 2020

The Seax – Part 2 – Its Influence On Modern Cutlery

Gene Martin

The Seax was introduced to the world somewhere around 600 – 700 CE. Its influence was felt throughout most of the known world as trade and/or conflict brought it into different cultures.

The Migration Period in Europe carried cultures from various areas into contact with others. The world was made up of kingdoms at that time. Those kingdoms might be comprised of



The Bowie with the anchor, fairly straight edge and exaggerated clip is p41, the *Antique Bowie Knife Book*.

vast areas or be much smaller city states, controlling small areas around a fortified city. Those cities often controlled trade routes. The better part of the known world thrived on commerce of some kind, much as ours does today.

Imagine, if you will, the desire for trade when Stone Age and Bronze Age peoples first met. While obsidian or flint knives can be more than scary sharp, and can have a cutting edge one molecule thick, they just don't respond well to lateral force. That means they are really brittle.

Do you think those folks might give their eye teeth to obtain a better, by light years, knife? It's really not unlike the person who wants the newest iPhone or the split screen Android, who will keep their eye teeth, but part with a couple thousand dollars. Yes, we all know someone like that.

And so, once again using the Vikings as they expanded their trading and raiding, more of the world was exposed to the absolute practicality of the Seax. And the Vikings did travel. They traveled from their homelands in the Scandinavian countries to the British Isles, Western Europe, North Africa, the Mediterranean countries and into the Slavic countries. They were known as Viking Rus and traded from the Baltic to the Black Sea using rivers. Novgorod and Kiev were Viking

cities. Wherever they went, the Seax went with them.

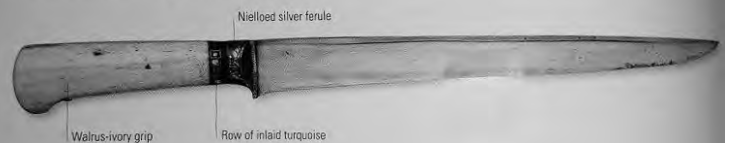
The Seax can rightly be compared to the Japanese tanto or our Bowie. It was the everyday carry for whatever the day may bring.

As a result the Seax influence is found throughout the Western and Eastern world. From the Bowie to European kitchen knives to North Africa to even that American classic western Bowie, that influence is there. ↙



The Texas Bowie is p123, the *Antique Bowie Knife Book*.

Uzbek kard, early 19th century



This dagger comes from Bukhara in Uzbekistan (formerly Turkestan), which was an important city on the Silk Road. Their weapons production famously employed the use of turquoise, either cut or polished, or as polished chips. The silver ferrule is decorated with niello (a shiny black alloy) and the grip is made from walrus tusk.

DATE	early 19th century
ORIGIN	UZBEK
LENGTH	unknown

The Uzbek Kard is p220 the *Complete Illustrated History of Knives, Swords, Spears and Daggers*.



The modern Bowie is a Western.

About The Handmade Knife Judging

John Priest

The following rules are in effect for the 2020 Oregon Knife Show Handmade Knife Competition.

The categories for the custom knife competition are:

**ART KNIFE -
BOWIE KNIFE -
DAMASCUS -
FIGHTING KNIFE -
FOLDING KNIFE -
HAND FORGED -
HUNTER/UTILITY -
KITCHEN KNIFE -
MINIATURE -
NEW MAKER**

1) Knives can be submitted and accepted only from table-holders at the 2020 OKCA Show. The exceptions are the New Maker category. A "New Maker" is one who has never entered any competition, anywhere, ever.

2) The maker must personally submit the knife and identify himself as the maker of the submitted knife.

3) The Oregon Knife Collectors shall not be held liable in any way for the submitted knife after it has been turned over to the Oregon Knife Collectors Association.



4) If there is a question by the judges as to the class/division/category into which the knife is submitted for judging, that knife may be ineligible for that class/division/category. The judges, at their discretion, may change that knife to a

more suitable category.

5) The submitted knife must have been made after April 15, 2019, and never previously received an award to be eligible for competition, .

6) Knives submitted will have their marks covered and will be numbered. Cover material will be provided if you do not have any. **You will be asked to cover your mark on your own knife. This must be done before you submit it for judging.**

7) Awards will be announced Friday afternoon about 5:00PM. Winners knives will be kept for display until 6:00PM. All other knives will be returned after judging is completed. The winners will also be announced at the Saturday Nite Awards Presentation.

8) The submitted knives must be 88% made by the knifemaker who submits the knife for judging. Disclosure of the other 12% must be noted.

9) Damascus knives can be placed in any category, except hand forged. Hand forged knives can be placed in any category, except Damascus. A knife can only be entered into one category.

10) There must be at least three knives, or submittals, in a category before that category will be eligible for an award.

11) Knives for the **Custom Knife Competition** will be accepted in **Meeting Room #3** during the hours of **1:00PM to 2:00PM Friday - April 17, 2020**. The cut off time will be **2:00** sharp, if you get the point.

Any violation of these rules will make the knife and the maker ineligible for awards. Any infraction identified after the awarding will result in forfeiture of the award. It will be the responsibility of the knifemaker to abide by these rules. The Show Chairman shall be the absolute decision maker on any conflicts or questions should it become necessary.



FAQ

Why do I have to cover my logo? (Answer) To keep the judging fair and not distract the judges and also to have somewhere to put the contest number. We realize that some makers have a very distinctive style, but this is the most equitable way we have found.

How many knives can I enter? (Answer) One per category.

Who are the judges? (Answer) We aren't telling. It's hard enough to get people to leave their table for an hour or so on Friday without making them justify their decisions. I will say that we have three judges: one local, one a maker and one a collector. They are all highly qualified, and we couldn't have the contest without them.

What time do I enter? (Answer) 1:00PM - 2:00PM on Friday, April 17, 2020.

What time do I get my knife back? (Answer) After the judging is completed, there will be an announcement. We ask that you pick them up as soon as possible. The only exception: If you win, then we will keep them long enough to take pictures and display them.

I'm undecided about which category to enter. (Answer) The judges can change the knife to another category if, in their opinion, it's better suited to a different category.

What about disclosure? (Answer) We are judging knives

that were carried from concept through finished product by one person. We realize that this isn't always possible, but we also expect you to tell us what you did not do to the knife. We do not want a knife made by committee.

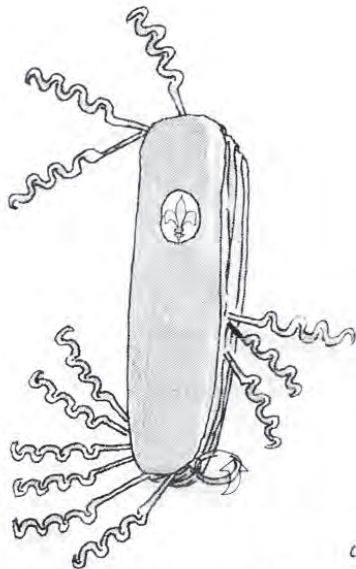
What about cheating? (Answer) We work on the honor system. If you cheat, your fellow makers will know; and you will know.

In the event of a question not answered, the Show Chairman will be the last word. 🐾



The January Meeting

Was the election of officers. While Craig Morgan and I were arguing about an email, the membership (we were unaware due to our bickering) voted us in again as officers. The Board will remain the same again for 2020.



FRENCH ARMY KNIFE

Display Award Knives...

Gene Martin has distributed the Seax knife blanks in 1095 steel which will be finished for the 2020 Show. These are the knives that are presented to the winning displayers at the 2020 Show. The individuals that have these blanks are as follows: **Brion Baker, Great Falls MT - Peter Bromley, Spokane Valley WA - Gary Dekorte, Sequim WA - Theo Eichorn, Grants Pass OR, - Gary Griffin, Bend OR - Cameron House, Salem OR - David Kurt, Molalla OR - Gene Martin, Williams OR - Glen Morris, Vancouver WA - Jeff Murison, North Plains OR - Bryan Wages, Eugene OR - Harlan Whitman, Portland OR - Gene Martin - Williams OR - Event coordinator - Peter Bromley, Gary DeKorte and Theo Eichorn** have completed their knives.

See these knives on our website.

Articles this month....

are from, **Michael Faber, Gene Martin, Tom McVey, John Priest, Clay Stephens, Little Orphan Annie and Auggie Schmirtz**. There is some great reading this month which is truly educational. I must remind our membership the *Knewsletters* are available on line, and the Google bots pick up on the 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.

The Sizzler...

Don't forget our monthly meeting at the Sizzler Restaurant. It is the third Wednesday of the month, which makes it **February 19, 2020**. 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.

I Am Impressed

For the past several years, a gentleman has been coming to the Show from out of state. At the end of each Show, before he leaves, he hands me a \$100.00 bill towards the OKCA, signifying his delight in the Show and his support to the organization. I am impressed.

In the last few years, we have had individuals who paid for tables; but a last minute happening makes it so they can't attend the Show. They refuse a refund and direct us to put that table to good use. We have given these tables to individuals who would like to have a table but cannot afford one. Aspiring knifemakers are usually the recipients of these tables. I am impressed.

The glue that holds our organization together is our monthly *Knewsletter* and the articles that appear in it. Some are technical, some are factual and others emotional. But this is what our

organization is all about. I am impressed by those who write for us.

The items for our Silent Auction event, for the most part, come from an East Coast member who has connections with cutlery manufacturers. He asks for their support with cutlery items which, when sold at our event, put money into our organization. And then there are those who reach into their pockets and donate knives and items to the auction. I am impressed.

This organization has held itself together since 1976. Quite a feat. Our membership hovers between a low of 1,300 and a high of 1,500. I am impressed.

We have had trickles of blood letting at every Show but never any catastrophic happening. There are medical professionals that are at our Show every year. I am impressed.

Our monthly meetings have no less than 30 members in attendance each month. I am impressed.

The amount of work and paper work that Elayne does is more than impressive.

I am impressed by the number of people who come to our Show in April.

I am impressed by the great positive attitudes of our table-holders at our April Show.

The articles that fill our *Knewsletter* by members are fantastic in content and education. I am impressed.

Our Club knives offered every year have always sold out. In all cases they have maintained their original value and have even greatly escalated in value. I am impressed.

Every year we are just short of sold out of Show tables weeks before the date. And every year we manage to find ourselves with a sold out Show. I am impressed.

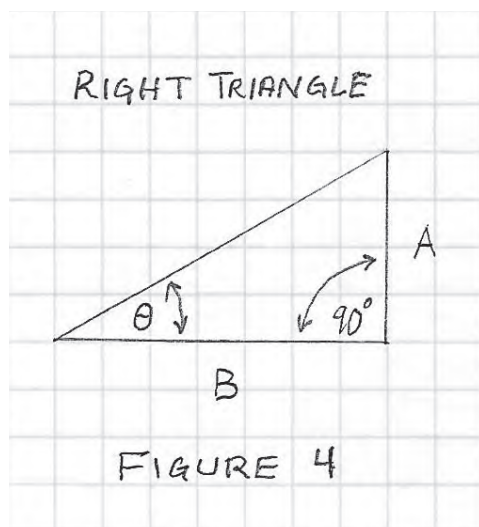
The whole of the Oregon Knife Collectors Association is indeed impressive. 



Calculating Flat Grinds – Part 2

Michael Faber

This article is a continuation of an article that appeared in the last issue of the *Knewsletter*. We will be referring to that article, so you may find it helpful to have that issue of the *Knewsletter* in hand. (You do save your *Knewsletters*, don't you? If not, well, maybe you can pull it out of the bottom of the bird cage and brush it off a bit, or go to the Club website and pull it up.)



In review, last time we invoked the properties of a right triangle (see Figure 4) to come up with the trigonometric relationship between the height of the triangle, “A”, the base of the triangle, “B” and the angle, “θ” : $TAN(\theta) = A \div B$. We also invoked algebra so that if we know numerical values for any two of the three variables, “A”, “B” and “θ”, we can manipulate the equation to easily calculate the numerical value of the third variable. We used a drawing of a couple of stacked triangles and a rectangle (see

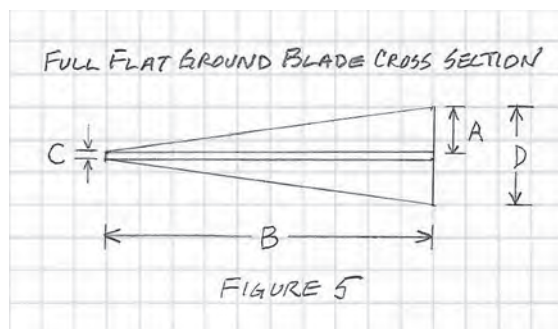


Figure 5) to represent the cross section of a full-width flat ground knife blade

and explored qualitatively how we could create or eliminate a flat on the blade, or reduce the thickness of the backbone of the blade by changing the grind angle. We then qualitatively explored the case of a double grind (see Figures 2 and 3 in Part 1) and saw that by changing the grind angles we could create or eliminate a flat, move the common grind line around or reduce the thickness of the blade. Finally, we got quantitative and performed a sample calculation to determine the grind angle (θ) required to produce a full-width flat grind on a piece of .156” x 1.5” flat stock, and found our grind angle, θ, needs to be 2.596°. We concluded by raising a couple of questions: “What happens when you don't hit that angle exactly?” and “How accurately do you need to set your grind angle?”

Before we tackle these questions, we need to begin the discussion about what tools you use to set the grind angle with. There are a couple of more or less affordable options. For less than \$200.00 you can buy a sine bar and an adequate set of “import” gage blocks that will practically give you any angle you need; but the sine bar/gage block set up can be a bit cumbersome, stacking and balancing all the pieces while you adjust your platen angle. Plus, you will have to do an initial calculation to determine which gage blocks you need to use. For less than \$40.00 you can buy an adequate set of “import” angle blocks which are a little easier to use and don't require any real calculation to set up. Angle blocks have a drawback – an affordable set will generally come with only a 1/4° increment, and this can cause some issues. We'll address the question of what happens if you don't hit your calculated grind angle exactly by working some sample calculations using angle blocks.

We know from Part 1 that for a piece of .156” x 1.5” stock with a .020” grind-to edge thickness our target grind angle for a full-width flat grind is 2.596°. If we're using angle blocks to set our grind angle, our choices are 2.50° or 2.75°, since the

angle blocks come in .25° increments. We could make an a priori judgement that 2.50° will be a better choice than 2.75°; since 2.50° is closer to 2.596° than 2.75° is, but let's run both calculations and see. Referring to Figure 1 in Part 1, we know if we choose 2.50°, we'll be reducing the grind angle, or “overgrinding,” and reducing the thickness of the backbone. To find out by how much, we need to solve our equation: $TAN(\theta) = A \div B$, for A (element “A” in Figure 5); so our equation becomes $A = B \times TAN(\theta)$. Plugging in numbers, we get $A = 1.5” \times TAN(2.5°)$, so $A = .0655”$. To get our new backbone thickness (element “E” in Figure 5), we just multiply A by 2 and add .020”, our grind-to edge thickness (element “C” in Figure 5) to get a backbone thickness of .151”. This means the backbone is .005” thinner, so when you're looking down at the backbone, you'll see a step down of .0025” from the ricasso on each side – about the thickness of a human hair. Maybe not noticeable, maybe it is – if you want to split hairs.

Now let's see what happens when we increase the grind angle to 2.75°. Since we're increasing the grind angle, we know we're decreasing the grind width, B; and we'll be left with a flat next to the backbone. To find out how wide that flat is, we'll set up our equation to solve for B (our new grind width) and our equation becomes $B = A \div TAN(\theta)$. Plugging in our known numbers we get $B = .068” \div TAN(2.75°)$, or $B = .068” \div .048$, so our new grind width, $B = 1.416”$. Taking the blade width of 1.500” and subtracting 1.416”, we're left with a flat that is .084” wide. Definitely noticeable and not likely to disappear with finish sanding.

So now we have a choice – live with a barely noticeable step down on the backbone thickness or live with a noticeable flat when the blade is viewed in profile. If you're not happy with either of these choices, there is a third option – reduce the blade width. You can scribe a line .084” in from the edge of your stock and grind the width down to that

line. Or, if you have access to a milling machine, you can quickly and easily (and perfectly, too) mill the stock width down to .416". Either way, with a grind angle of 2.75° you'll get a full-width flat grind with no flat on the blade and no thinning of the backbone.

Now let's address the question, "How accurately do you need to set your grind angle?" Again using our example of .156" x 1.5" stock with a .020" grind-to-edge thickness, let's see what happens if we change our grind angle by 0.1° and then by 0.01°. These calculations will be left as an exercise for the reader (you know how to do this now). If we increase the grind angle (2.596°) by 0.1°, we will be left with a flat .056" wide, which will be noticeable. If we decrease the grind angle by 0.1°, we will make the backbone .0052" thinner, which may be noticeable. So, 0.1° accuracy in the grind angle setting may not be good enough. Now, if we increase the grind angle by 0.01°, we will be left with a flat .006" wide, which will probably disappear during finish sanding. If we decrease the grind angle by 0.01°, we will decrease the backbone

thickness by 0.0005", which won't be noticeable at all. So, we might or might not be OK with 0.1° accuracy and will definitely be OK with 0.01° accuracy in setting our grind angle.

What this tells us is that when using angle blocks with 0.25° increments, if our calculated grind angle is within 0.01° of an angle block (or combination of angle blocks), then we will be fine. If the calculated grind angle is within 0.1° of an angle block (or combination of blocks), then we might or might not be OK, depending on what we're willing to live with. With a 3" sine bar and a set of gage blocks with only 0.001" increments, we can adjust our grind angle in 0.02° increments (again, this calculation is left as an exercise for the reader), which will cause some small but observable issues either with leaving a flat or thinning the backbone. Using a 5" sine bar and a set of gage blocks with only .001" increments, we will be able to adjust or grind angle in approximately 0.01° increments and should be OK. If we use a set of gage blocks with 0.0001" increments, we are

golden and won't have any problems with angle accuracy no matter what sine bar we use.

What this all boils down to is if you are willing to spend the money and time using a sine bar and gage blocks to set your grind angle, you can achieve a full-width flat grind without having to live with a potentially objectionable flat or reduction in backbone thickness or be forced to reduce your blade width. And, if you choose to use angle blocks to set your grind angle (whether because of cost or convenience), you can calculate your deviations from perfection and decide which option works best for you before removing any metal.

Next time, we'll quantitatively examine the case of double grinds and go through some more calculations to see exactly how to change aspects of the blade by changing grind angles. If you're really interested in following this article series, you may want to save your *Knewsletters* since we will be referring back to this article as well as the previous one. 🐦

Cleaning That Old Sharpening Stone

Clay Stephens

I've really hesitated on writing an article about cleaning a sharpening stone. The only worse subject would be on how to sharpen a knife. I swear, there are as many different ways as there are people; and they're more than eager to tell you how wrong you are in doing it. If I was lost in the desert, all I'd have to do is to pull out my knife and start to sharpen it. Within ten minutes three guys would come out of nowhere just to point out my mistakes.

So, that being said, my disclaimer is this: whatever method works for you is great. The following method works for me and, if by chance you find it of some use, then all the better.

It's worth mentioning that most of the sharpening stones on the market are silicon carbide or aluminum oxide. There

are, of course, diamond, ceramic and natural stones; but I'll be focusing on the first two mentioned.

I've tried many methods of cleaning. I've used many kinds of solvents, some natural, some synthetic and some inherently dangerous. I've boiled for hours or soaked for days. I usually ended up with a marginally clean stone that smelled strongly of whatever cleaning solution I used. I was never really satisfied.

My discovery started when I inherited a bucket full of the greasiest, dirtiest grimmest stones. We've all seen the like. It's as though the owner had poured "used" motor oil on it for years. One of the stones was so bad, it was actually glazed on both sides. This is when there is so much debris and oil packed in the stone that it feels like a glass surface. It's the worst of the worst. I had nothing to lose, so I tried a method I had seen online. I got a bucket of water and went out to my cement patio. I sat down, plunged a stone

in the bucket, took it out and started rubbing back and forth on the cement. Every 3-4 strokes I would douse it with water again. It reminded me of the old sailors scrubbing the decks with their holy stones.

After about 10-15 minutes the stone was cleaned. I saw that it was a two grit stone and could even read the manufacturer's name and grit numbers. I let the stone dry in the sun and was surprised to find it void of oil. It didn't feel or smell greasy at all. It felt like a new stone. I quickly started in on the other stones and discovered you can also level out small dips and scratches. I have since invested in a cement stepping stone that rests on an outside work bench. This makes the task even easier.

After all that searching for the magic solution, I find it funny that I end up with a bucket of water and a slab of cement. 🐦



The Seek-Re-Tary Report

elayne

The January meeting was held January 15, 2020, at the Sizzler Restaurant. There were 35 present. Thank you to those who are supporting our no host dinner meetings. Thank you, **Bernard Levine**, for the emails to our members to remind them of this event.

The memberships cards and table confirmations were mailed the first week of January. If you have not received your cards or your confirmation, please contact me. (Thank you, **Ana Cooper and Tim Cooper** for laminating the 2020 membership cards.) You must be a current (2020) member for admission Friday, April 17, members-only and table-holder set up day. If you are a table-holder, you will receive a table-holder badge at the

check-in desk at the Show. Membership cards and table-holder badges must be worn on Friday.

We have paid our non-refundable deposit for the Lane Events Center Exhibit Hall. The final payment is due in March.

I attempted to contact all 2019 table-holders who had not paid for their tables prior to the December 15, 2019 deadline. Many offered apologies for their delayed payments. Health and forgetfulness were the main reasons. We currently have 10 open tables of the 371 tables available for the 2020 OKCA Show. Thank you for your support of our event.

The January *Knewsletter* was mailed to all 2019 members and 2020 or greater members. This *Knewsletter* is only mailed to current paid members (2020 and greater).

We listed the 2020 GEC OKCA Club knife on the website and included an application form in the January *Knewsletter*. The deadline for payment for a reserved Club knife expired February 15, 2020. We are now assigning knives to the persons who are on the waiting list. We currently have seven knives of the 100 available for sale. Thank you **Roy Humenick** for coordinating this project with Great Eastern.



We have ordered the flyers and the table applications for the 2021 Show. It takes more than a few days to coordinate and promote an annual Show. Never too early to start. One less thing to do before the Show deadline.

The January meeting is the election of officers. All of the current slate of officers had agreed to fill their posts for the coming year if it was the wish of the membership. A motion to elect the previous year's officers for the coming year was seconded. The vote was unanimous: President **Craig Morgan**, Vice President **John Priest**, Secretary and Treasurer **Elayne Ellingsen** Master At Arms **Joshua Hill** and Show Chairman **Dennis Ellingsen**. Thank you to all who have supported the officers of 2019 and have elected us

for 2020. We are very aware of the responsibility we have to act in the best interests of our organization as we represent you, the members.

We have flyers available for the April 17-18-19, 2020 Show. Please help us advertise our event. The best advertising is word of mouth. One hundred per cent more effective than radio, tv, or internet. We (the members) are the driving force which make our Show a success.

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.

We have received three of the display award knives from the makers who enhanced them. Thank you very much **Peter Bromley, Gary DeKorte** and **Theo Eichorn**. Photos of the knives are available on the website. Please take the time to view them and appreciate the artistry of each of these makers. Also thank you to **Gene Martin** who coordinated this event.

Be sure to look at our Facebook Page. Thank you **Lisa Wages** for your efforts on our behalf to keep this page current. Anyone can request to be added to the page, however you must be a current (2020) member to advertise on this forum.

See you at the meeting, February 19, 2020, at the Sizzler Restaurant, Gateway Blvd, Eugene/Springfield OR. 🐾



A Tale of Three Knives

Tom McVey

Actually, three tales that intersected.

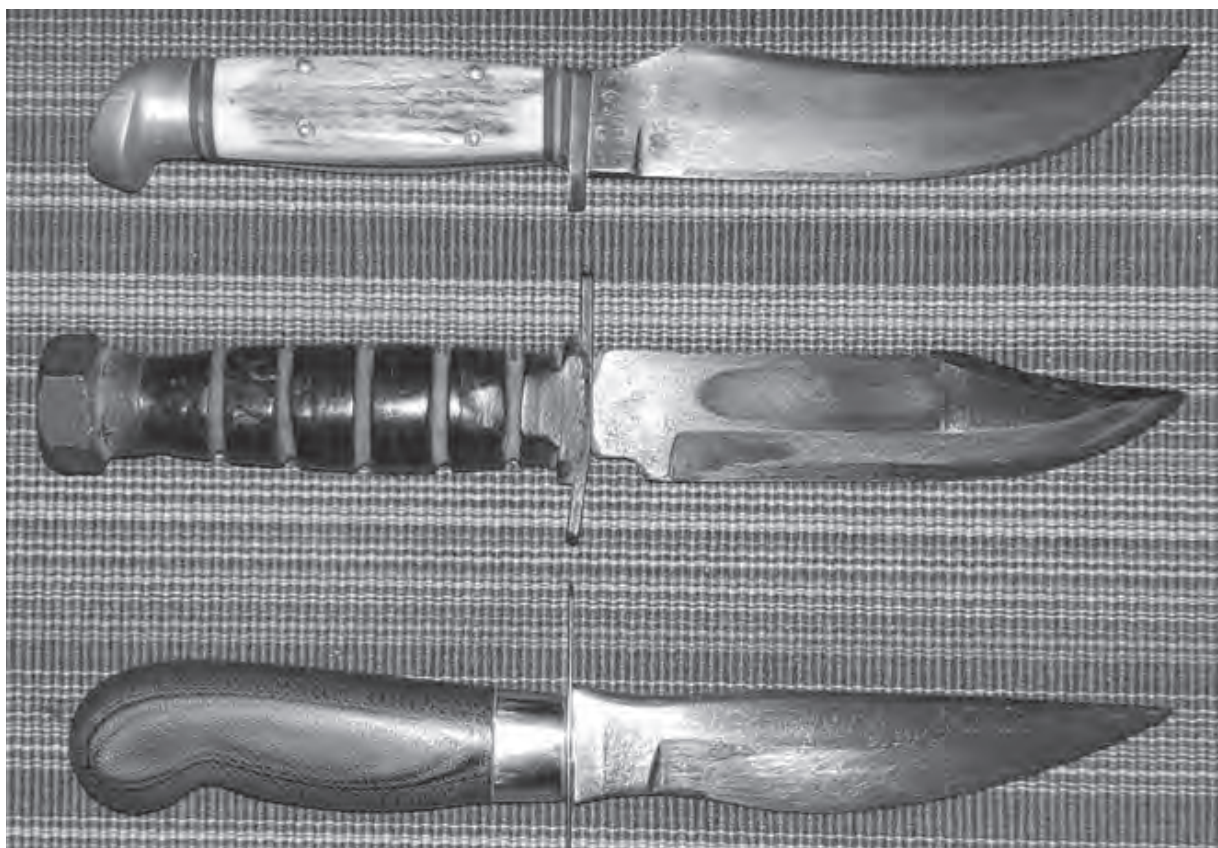
Starting at the beginning, I became a collector of knives when I was young. I had owned a few pocketknives as a child; but they broke, got lost, or somehow disappeared.

I find that my most memorable knives each have a story that resides in my head and heart.

The first knife that I can

actually remember purchasing, and that I still possess, is a stag handled skinning knife. It has a brass guard, an aluminum butt and a curving blade. On the blade is stamped Original Buffalo Skinner. On the ricasso is Anton Winger Jr. over Solingen, Germany. On the reverse ricasso is a logo of a man's head/Othello and again Solingen. A little research told me that Anton Winger Jr. opened for business in 1888 and closed in 1997 or so. Othello was a Winger brand, and I assume that perhaps the head represents Othello. I do not have an original sheath and do not remember ever having one.

What makes this knife special to me? Well, I do remember buying the knife while on a trip to either Sequoia National Park or Yosemite National Park when I was ten years old. My parents actually allowed me to make the purchase, because I had owned several pocketknives before that and had failed to seriously cut myself. It was 1958 and I was ten years old. I was indeed a proud owner of my first fixed blade knife. In fact, when I was sent to Viet Nam in 1968, I took my "old" skinning knife with me. No, I



never skinned anyone or anything while I was there; but I was prepared. Lol

When I returned from Viet Nam, my Skinner came home with me; but I had acquired another knife to go with it. Shortly before the happy day of my return home, I had traded for a KaBar-type survival knife with Valor/#998/ Japan stamped into the ricasso. It did have the original sheath of leather containing a whetstone. On the back of the sheath was a name that was lined out, and another name inked in below it that I assume was the soldier I got it from. I never added my name because I was going home! I still have the sheath, although parts of it had suffered from the Asian climate. The knife was not an issue item, but one that had been privately purchased – probably at a PX. It too is still in my collection.

Skipping forward to about 2010, I acquired the third knife in Cottage Grove, Oregon, at a yard sale. I spotted a nice fixed blade hunting type knife; and as I looked it over, the nice lady gave me her history of the knife. She said her son had it and another knife

made for him – in Viet Nam. She was asking \$25.00 for the knife (without a sheath); and we finally settled at \$20.00. Her son was keeping the mate to it. He evidently had a Vietnamese smith make both for him when he was “in country.” It has an elegant blade shape of about 5”, a simple steel cross guard and bolster and a brown single piece handle. The handle appears to be micarta, but I’m no expert on that.

You have probably realized the common thread here (besides my ownership) is Viet Nam. A place etched in my memory. While I do remember where and when I acquired many of my knives, these three are deeply symbolic of my past. One reminds me of a childhood trip to the National Parks with my family, and the trust my parents put in me. One reminds me of “my” war, and two names of others who were there. The last one, purchased after my retirement and move to Cottage Grove, reminds me that we all acquire memories and how some objects can reflect those memories. I have a tale of three knives that converged here in Oregon. 🐾

Like looking at a Painting

ibdennis

I have come upon a handmade knife by Jim Corrado that I found to be absolutely fascinating. It is a folder marked #45, July 1978. The handle measures 4" and has brown micarta handles. It also has an oval mother of pearl inset. So much for the obvious. But like any work of art, one must look closer to identify the intricate work and genius which has gone into this creation.

So taking it from the first paragraph: usually an inset of any sort is only on one side of the handles. Not so here, as there is an identical mother of pearl inset on the back of the knife. The pearl shimmers and sparkles in a rainbow of colors and iridescence. It is hardly plain. The micarta handles have been cut and shaped, so one can discern the layers that go to make up raw micarta. This is enhanced by the handle swell center on both sides which transects right through the pearl which blends into the handle.

The micarta handles, with a white liner, blend into the slant bolsters via a dovetail in all the bolsters. Dovetailing handle material is tough at best and to do this in non asymmetrical bolsters is interesting. The bolster closest to the blade is not flat but has a gracious curve that meets the handle. To secure the handles, eight pins per side hold the handles to the frame. The pins are accurately placed to be perfectly cosmetic to the handles as a whole. The handle grip itself fits my hand like a glove due to the contours of the handle.

The blade fit and finish are beautiful. Of course the blade is perfectly centered in the frame when the knife is closed. The blade follows a dagger pattern with a false back edge. The grind symmetry is spot on, being perfect on both sides. The long pull nail nicks (one on each side) are located near center of the blade and are near perfect in their shaping. The blade is constructed to be a sunk joint when closed. When the blade is open, there is absolutely no separation between the back spring and blade; and the blade and back spring match together perfectly, so a finger cannot discern where the spring and blade tang meet.

This is a lock-back knife, and the release for the blade can be found in the ring protrusion at the rear of the handle. Pushing down on it releases the blade to fold it into the handle.

The knife, in my opinion is beyond elegant; but like any work of art the final decision on that is in the eye of the beholder. The clean lines and the swirls and sweeps are eye pleasing to me. The feel in my hand is like a perfect fitted glove. In examining this knife, one must give credit to the thought and attention to detail that went into this innovation by the artist. I couldn't do it myself, but I can certainly appreciate the artistic execution of this knife. This is a work of art by Jim Corrado, Glide, Oregon.

Shortly after this article was completed I found the mate to this knife. It is identical save for the white micarta and the turquoise insets on both sides. This knife is numbered #46 and dated September 1978. 🐉





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 unripe banana skins) 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.

For Sale - Mint Randall 50 year commemorative #257 - Call Jim, (562-716-9857) or email jpitt306@earthlink.net, or see at table R02 in April.

For Sale - 1990 Terry Davis OKCA Club Knife. \$750.00 or make an offer. Jack (909-98-1952 or jaxxrman@yahoo.com)

A large collection of vintage Puma knives for sale at www.knivesonnet.com

GEC - Great Eastern Cutlery knives for sale at www.knivesonnet.com

I'm selling all my OKCA Club knives, have all but the year, 2016. I have a few extras. Will not sell one at a time. Current value is over \$30,000 . Not asking that much. Call me, we can talk. I have 30 Bowies, mostly handmade one-of-a-kind \$500.00 or what we agree. Fred Coleman (541)285-1894 home Thursday and Sunday.

For Sale - Bader III 2x72 variable speed grinder 2HP 220V with 10" wheel, 8" wheel flat platen and small wheel attachment. \$1,800.00. Contact Gary Martindale (253)307-8388.

For Sale - Baldor buffer. Mod 333B 3/4HP 3600RPM 1156/230V \$225.00 Contact Gary Martindale (253)307-8388.

For Sale - Hard core 2x72 variable speed grinder 1.5HP 115V 8" wheel, flat platen, small work rest \$1,800.00. Contact Gary Martindale (253)307-8388

For Sale - Jet Knee Mill w/2 axis DRO. See ad in Portland caigslist.org. Ray (503)658-2252

For Sale - Bader BMII belt grinder. Frame and motor only (motor needs work.) No attachments or guards. \$325.00. Ray (503)658-2252.

OKCA ball caps for sale: \$28.00 plus shipping. Quality black ball cap with camo and barb wire accent, embroidered OKCA logo as seen at Gunstock Jack's table U-3 during the 2019 show. Caps available on-line at <https://gunstockjacksknives.com/> or send email to gunstockjack@embarqmail.com or available at the 2020 OKCA Show. For info call: (360) 516-0948.

Want to Learn to Make a Knife? The \$50 Knife Shop by Wayne Goddard is now back in print and available from Steve Goddard. He also has copies of the **Wonder of Knifemaking**. Books are \$25.00 plus shipping. Give Steve a call today to order. (541)870-6811 or send an email to sg2goddard@comcast.net

Wanted: Sequine Knives that are unusual, such as custom orders, gut hooks, or any other unusual models. Please email jh5jh@aol.com with a picture attached or call (805)431-2222 and ask for Jack.

Shelton Pacific has outstanding Koa, and the other excellent knife handle blocks we are known for. If you want to shop, visit www.stores.sheltonpacific.com.

FOR SALE: Custom hand-made Sheffield Bowie by Bruce Bump of Walla Walla WA. Made 10/2/05. Damascus 1084 15N20 600 layer steel blade. 12" OAL, 8" blade. Mammoth ivory scales, nickel silver guard. As usual this is a very beautiful Bruce Bump knife. No sheath but comes with a Bill's Custom zippered case. Can email pics, see on eBay. Hawthorne Cutlery in Portland. (503)234-8898

For Sale: Model 4500 Sherline bench top lathe \$450.00. Call or text Zac & Sara Buchanan (541)815-2078.

Loveless Style Sheaths: made to order. Call or text Zac & Sara Buchanan (541)815-2078.

Niagra Knife Steels: email zacbuchananknives@gmail.com for a quote.

Wanted: Remington scout/utility knife with pioneer boys or highlander boys shield or heroism shield. Email jpitt306@earthlink.net or phone Jim (562)716-9857.

Buying OKCA Club knives for my personal collection. Looking for the 1998 Wayne Goddard with the wood beaver handle. I would consider buying other Club knives and Wayne Goddard knives. Also looking for Spyderco Kopas. Call or email Jordan (310)386-4928 - jgl321@aol.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.

Wanted : Western Wildlife Series etched knives as follows: 532 bear, 532 eagle, 521 eagle, 534 antelope. Will pay fair price for any. Call Martin at (406)442-2783 leave message.

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 Yellow horse models. Email loden@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. (541)846-6755.

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.

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 Sign up" tab. Non Facebook users can still find us at: facebook.com/5160Club.

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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