



KNEWSLETTER IN A KNUTSHELL



- ✓ No cancellation of the April Show
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Our *international* membership is happily involved with "Anything that goes 'cut'!"

March 2020

Ye Gads, Have I been a Knife Snob?

Michael Yoh

I'm not a collector of high-end or custom knives. My real passion is for the red, white and blue knives of the 1920s-1930s. I have a fairly good collection of these. I also have several Case Hawbaker Specials, several Case canoe knives and a number of the older, solid bolster Imperial/IKCO knives. These are my collectable knives.

However, I feel that a knife is essentially a tool and is meant to be used. The majority of my knives are users, and I have bought mostly what I consider good grade knives, such as Case, Queen, Al Mar and other well-known name brands. I bought a couple of Northwoods on the secondary market, as I refuse to play the game of trying to beat everyone at the opening bell when a new release occurs. They are good, but I feel overrated for the price. I have dismissed the cheap imported brands; and because of that, I guess I have been a knife snob. This article is not an endorsement of any particular brand of knife, but about



my realization that there are decent knives out there that are inexpensive and make excellent users.

I like canoe knives, for example; and when searching eBay, I would typically just cruise by the cheap canoe knives, such as the \$12.00-\$15.00 Rough Rider brand and others. Yes, they attracted my eye and had interesting handles; but what can you buy for \$15.00? I rejected them.

A year or so ago, a colleague at work handed me his knife to cut some zip ties. Of course I had to take a close look at it; and I saw that it was a bone, stag handled Buck canoe knife, though with that abominable "Made in China" stamp. It did have a great edge, nice walk and talk; and it looked and felt good. I ended up buying both a bone stag and a stamina wood Buck canoe as everyday users. Why put undue wear and risk loss on the more expensive knives? Even better, each of these Bucks were around \$15.00 (excellent used condition on eBay). I'm not a big fan of buying Chinese products; but when you get down to it, what would you have left if you disowned all "Made in China" products. Three years ago, we bought a dishwasher from a major manufacturer who touted that theirs is the only brand still made in America. We've had four service calls on it in the last four months.

Fast forward to a month ago. While reading some posts in a Facebook group on traditional pocketknives, I ran across a

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My First And Almost My Last..? Knife Work

Merle Spencer

When I was about 12 years old, our neighbor's house burned to the ground. When things had cooled down somewhat, he told my brother and me that a hunting knife had been kept near one wall. We ran over there and poked around with sticks until we found that knife. The handle material had all burned off, but the blade with its small guard was still there, although darkened. The brass nut at the end of the tang had not melted.



Some time later, I decided to make this blade look like a real knife. (See *A Kid's Smile Knife* by Merle Spencer, Nov. 2009 p. 9) Being a country kid, I had access to old harness leather. Using a pocketknife, I fashioned an oblong shape for a larger guard out of some old thick tug leather. Making a hole for the tang must have been difficult, but I don't remember that part; since I was only interested in finishing a knife. I cut 20 more washers (I just counted them) from that same thickness tug leather. I apparently didn't cut many different in size, as I can still see the knife cuts where the handle was shaped. The brass tang nut was usable and squeezed the leather together to make shaping the handle solid enough to carve with a

knife. Since I didn't know how the handle ends were made, I just tapered the leather to a blunt point and left the brass nut exposed.

This blade has Marbles markings and has knurling along the spine in front of the guard. It appears to be the Woodcraft style. The temper is gone, of course; and there is a flat spot on the belly of the blade which proves that.

Once I had my knife finished, I needed a sheath. Seems like they were called scabbards then by some. For this I used a lighter weight leather- probably cinch strap leather. There are two large holes in the back of the sheath two inches apart, probably for the adjusting buckle.



Since Janie and I moved to a senior living apartment a year ago, there is no room for a shop; and I am 92 years old and probably wouldn't do much working on knives anyway, I gave away a lot of my knifemaking supplies. One of those was a Bob Engnath blade which went to Lynn Moore. (See *Sharp And Ready - A Country Knifemaker* by Merle Spencer, Feb. 2012 p. 3) Showing how long ago I bought it was the price still marked on it- around \$22.00 dollars. Some time I had done some decorative file work on the spine and hand sanding about halfway to mirror finish on the sides.

A few months ago at a dinner meeting of the Oregon Knife Collectors Association, I was pleasantly surprised when Lynn handed me a finished knife to inspect. Here was that blade all dressed up in copper bolsters and pins

offsetting a pleasant dark wood handle! He had finished up the blade polish so that it really shone. My filing on the spine looked good. He put it on the show-and-tell table for all to see. I was very pleased with how it had turned out.

Not long after that it was time for the OKCA Winter Mini Show. My wife told me to buy myself a knife as her Christmas present to me. I assured her I would do that, if I found something I liked.

When I entered the Showroom, I noticed Lynn's table close by; so I walked over to see what he had brought to display this time. There right in front was that same knife. We talked for a while about that knife and other things that knife people talk about and some that they don't.

Wandering on around the Show, as usual, I visited with old friends and some new people. I looked at a lot of knives and didn't see anything that fit the present from my wife.

I went back several times to look at the knife on Lynn's table. All of a sudden a strange thought drifted into my head. Why not get myself a present from my wife that represents some of my own work as well as that of a friend? A knife that I would never have finished, anyway.



So, my blade went away and came back. Janie agreed it was a wonderful choice. Now I have the first knife I ever worked on, where I didn't do anything to the blade, and the last one (so far) where I didn't do anything to the handle.

I am pleased. 🐾

No cancellation of the April Show

Not even a whisper of such a thing happening. The Show will go on.

Just remember — Fist Bumps!

Questions about the Show

Membership cards are issued to all members. Table-holder badges are issued to table-holders as they enter the Show on Friday. On Friday and on early arrival times, cards and badges must be displayed openly. No badge or no card shown, then you will be asked to leave. On Friday there are no rules governing closure or opening of your tables. However it is (as per contract) mandatory that your table be uncovered during public Show hours. Leaving early is a not happening thing. Aside from a write up, you will not be allowed a table at a future Show. Tough love is all.

Doors open on Friday at 10:00 AM to everyone who is allowed. Entering the handmade knife competition happens on Friday between 1:00PM - 2:00PM. The Silent Auction is a Saturday-only event. The Great Eastern knives should be available for pick up on Friday afternoon. There will be no memberships or card making on Friday. Find your cards now or advise if lost, stolen or eaten. What is it that makes our Show so great... Tootsie Pops!

Blade blank for 2021

Each year we offer a blade blank to knifemakers to enhance to be given to the display judged best at our following year's Show. This year was the Seax blade. The next knife for 2021 will be the

ever popular iconic KaBar WWII fighting knife. See **Gene Martin** at the 2020 April Show for details.

Silent Auction items

Thank you to **Brian Huegel** for his efforts of soliciting his cutlery manufacturers and suppliers to donate cutlery items to our Silent Auction. This is a funding project for the OKCA to maintain a budget that finances our organization. Anyone can donate a saleable/auctionable item to the OKCA for the Saturday Silent Auction. Don't know what you can do to support the organization? Here is an idea for you.

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 displayer that will be 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 - Brion Baker, Peter Bromley, Gary DeKorte, Theo Eichorn, Gene Martin and Jeff Murison** have completed their knives. See these knives in colour on our website.

Articles this month....

are from **Martin Drivdahl, Michael Faber, Merle Spencer, Michael Yoh, 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.

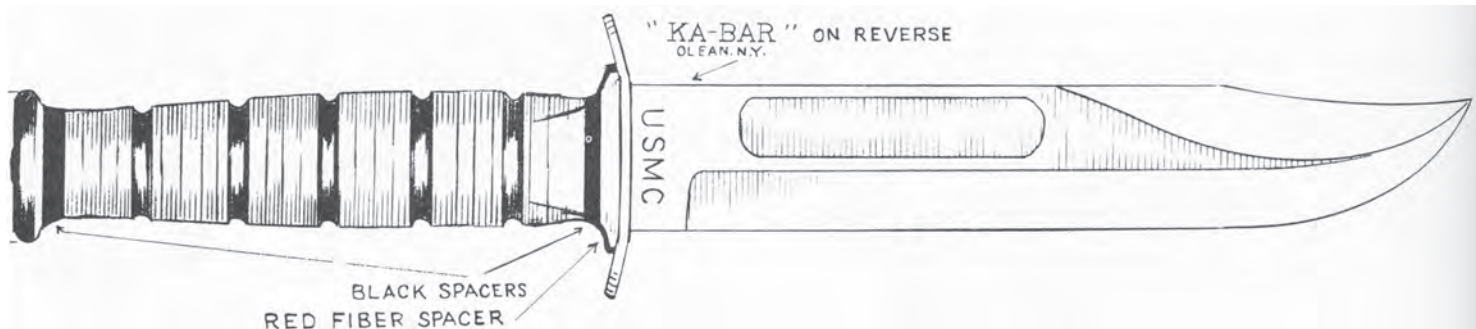


Badges? Badges? I don't got to Show you no stinkin' Badges!

The articles in the three part series by **Michael Faber** are an approach to knifemaking which takes a more technical approach to the subject. Since it will be posted on the Internet, it will be available to any who want to take this approach and use it for reference. Thank you **Michael Faber** for your contribution to the craft.

The Sizzler...

Don't forget our monthly meeting at the Sizzler Restaurant. It is the third Wednesday of the month, which makes it **March 18, 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. 🗡️



Calculating Flat Grinds – Part 3

Michael Faber

This article is a continuation of two articles that appeared in the last two issues of the *Knewsletter*. We will be referring to those articles, so you may find it helpful to have the January and February issues in hand. (Of course you saved them, but if you can't find them you can go to the Club website and pull them up.)

Last time we examined the case of a full-width flat grind and calculated what happens if we aren't able to set the target grind angle exactly, as when using angle blocks, and saw exactly how much the backbone thickness is reduced with a lower than target grind angle, and exactly how much of a flat is left with a higher than target grind angle. We also saw how we can set the grind angle with all the accuracy we need by using a sine bar and gage blocks.

This time we'll explore how to calculate grind angles to obtain a couple of different double grinds. It's similar to calculating a single flat grind; you just have to calculate twice – once for the main grind and once for the back grind. First we'll look at the case of a double grind with a flat between the main grind and the back grind, shown in cross section as example B in Figure 2 and in profile as example B in Figure 3 (see January *Knewsletter*, p.1). Let's say we're using .156" x 1.5" stock, and we want a 3/4" grind width for the main grind, a 1/2" grind width for the back grind and a flat between the two grinds that is 1/4" wide. For the main grind, our grind-to edge thickness will be .020". The back grind will be left as a false edge, and the grind-to edge thickness will be .040" (you could also sharpen the back grind, in which case the grind-to edge thickness would be .020" instead). Returning to our familiar old triangles in Figure 5 (see February *Knewsletter*, p.4), we can start assigning numbers to the variables we will use in our equation to find the grind angles.

Let's deal with the main grind first. To find the grind angle, θ , we'll use the equation, $TAN(\theta) = A \div B$; but first we need to find what A and B are. That's easy – looking at Figure 5, A is the height from the grind-to edge to the top of the stock (in cross section), B is the grind width, C is the grind-to edge thickness and D is the stock thickness. To find A, we just subtract the grind-to edge thickness from the stock thickness and divide by 2. So, $A = (D - C) \div 2$ or $A = (.156 - .020) \div 2$, thus $A = .068$ ". We already know that B is .750". Now we can plug numerical values into our equation, $TAN(\theta) = A \div B$, and we get $TAN(\theta) = .068 \div .750$ ", or $TAN(\theta) = .0907$. Now we just push the "TAN⁻¹" button on the calculator; we find that the main grind angle, $\theta = 5.181^\circ$. Now we do the same thing for the other side of the blade, the back grind. To find A, we have $A = (D - C) \div 2$, or $A = (.156 - .040) \div 2$, thus $A = .158$ ". We already know that B, the grind width of the back grind, is .500". Now our grind angle equation, $TAN(\theta) = A \div B$, becomes $TAN(\theta) = .058 \div .500$ ", or $TAN(\theta) = .116$. Again, press the magic "TAN⁻¹" button; and we find our back grind angle, $\theta = 6.617^\circ$. Easy!

If you're using a sine bar and gage blocks to set your platen angle you can hit these angles pretty exactly. If you're using angle blocks with 1/4° increments, there will be some issues with the width and location of the flat. Last time (Calculating Flat Grinds – Part 2, O.K.C.A. *Knewsletter*, February 2020), we calculated what can happen using angle blocks that don't match the target angle perfectly. Let's see what happens in this instance. For the main grind angle of 5.181°, our choices using angle blocks are 5.00° or 5.25°, so let's see what happens to the grind width, knowing that reducing the grind angle increases the grind width, and vice versa. Choosing the angle of 5° will give us a main grind width of .777". This calculation will be left as an exercise for the reader. (If you've been following this article series, by now you can do these calculations in your sleep – in fact, you may already be asleep... If you're just now jumping

in, look at the last article to see how it's done.) This means the flat is now .027" narrower, or .223" in width. Now, if we use the 5.25° angle blocks, we get a main grind width of .740". This means the flat is now .010" wider, or .260" in width.

Now let's go to the other side of the blade and see what happens with the back grind. Our choices for angles using the angle blocks are 6.50° or 6.75°. If we choose 6.50°, we get a back grind width of .509", which will reduce the flat width by .009". Not too much. If we choose 6.75° for the back grind angle, we get a back grind width of .490", which will increase the flat width by .010".

By now you can see that different combinations of angle blocks can increase or decrease the width of the flat and/or push the flat toward the cutting edge or toward the false edge. If you run the calculations, you will find that the combination of 5.00° on the main grind and 6.5° on the back grind gives a flat width of .214", shifted by .018" toward the cutting edge. A 5.25° main grind and 6.5° back grind gives a flat width of .251", shifted .001" toward the cutting edge – practically identical to the target! A 5.00° main grind and a 6.75° back grind increase the flat width to .270", but don't shift the flat position at all. In this example, the worst case changes the flat width a little more than 1/32" and shifts its position by less than .020" – not very much difference. How much change you get all depends on your target configuration – you just have to run the numbers and see.

Now let's look at the case of a double grind where the main grind and the back grind meet to form a common grind, shown in cross section as example C in Figure 2 and in profile as example C in Figure 3. Again, let's use a piece of .156" x 1.5" stock and target a main grind width of 1.000" and a back grind width of .500". We'll set the grind-to-edge thickness of the cutting edge to .020"; but this time we'll use a fairly hefty grind-to edge thickness of .070"



for the false edge of the back grind. You do the grind angle calculations the same way we did for the example with the flat (you can do them yourself now, so I won't take up the space). Running the numbers, we find the main grind angle is 3.890° and the back grind angle is 4.915°.

Again, if you're using a sine bar and gage blocks you'll be fine hitting your target grind angles; but if you're using angle blocks, this is where things can get a little bit touchy. When we have a common grind line, a slight shift in the position of the grind line won't significantly effect the functionality of the blade; but it can really effect the appearance. In the case of a double grind with a flat between the grinds, the flat can help "absorb" the visual impact of a small change to the ratio of the two grind widths. In the case of a common grind line, shifting the position of the common grind line by as little as .020" can change the overall appearance of the blade and make things look not quite right.

So now let's look at what happens when we set our grind angles using angle blocks. Looking at the target main grind angle of 3.890° first, our choices for angle blocks are 3.75° and 4.00°. A main grind angle of 3.75° will give us a main grind width of 1.038", and a main grind angle of 4.00° will give us a main grind width of .972". Looking at the target back grind angle of 4.915°, our choices for angle blocks are 4.75° and 5.00°. A back grind angle of 4.75° will give us a back grind width of .518", and a back grind angle of 5.00° will give us a back grind width of .492". If we construct a table that has the calculated values for main grind width, back grind width, the sum of the main grind width, and the back grind width, as well as the difference between the total grind width and the stock width (1.5") for each of the four possible angle block combinations (see Figure 6); several things become apparent. Two of the combinations (B and D) result in a flat, because the grinds don't meet; and two of the combinations (A and C) result in a grind overlap that shifts the common grind line away from the target position, away from the cutting

Angle Block Combo	Main Grind Angle	Back Grind Angle	Main Grind Width	Back Grind Width	Total Grind Width	Total Grind Width Difference From 1.500"	Common Grind Line Position Shift
A	3.75°	4.75°	1.038"	.518"	1.556"	+ .056"	≈ .020"
B	4.00°	4.75°	.972"	.518"	1.490"	- .010"	Flat
C	3.75°	5.00°	1.038"	.492"	1.530"	+ .030"	≈ .030"
D	4.00°	5.00°	.972"	.492"	1.464"	- .036"	Flat

FIGURE 6

edge by approximately .020" and .030", respectively.

So, how do we choose which angle block combination to use? Well, we can immediately eliminate combinations B and D; because they both result in a flat between the two grinds, and we wanted a common grind line. Both of the remaining combinations, A and C, result in a common grind line that is shifted away from the target position; but combination A is shifted less than combination C, so A is the best choice. But it's still .020" away from where we wanted it to be...

If we aren't completely happy with these choices, there is still one adjustment we can make to try and improve things – change the grind-to edge thickness while keeping the grind angles the same. Looking at it qualitatively, we know that we have to move the common grind line toward the cutting edge. If we reduce the grind-to thickness of the false edge, that increases the grind width of the back grind and pushes the common grind line toward the cutting edge. If we increase the grind-to thickness of the cutting edge, that decreases the grind width of the main grind and pulls the common grind line toward the cutting edge.

Let's put some numbers to this and calculate how much we need to reduce the grind-to edge thickness of the false edge to move the common grind line to where we wanted it to be. Looking at the table in Figure 6, we see that for combination A the main grind and the back grind meet at a point 1.020" from

the cutting edge. This means we need to increase the width of the back grind by .020". (Note: Determining the position of the common grind line by subtracting the grind width "overlap," as we have done here, is only an approximation – it is not exact because the grind angles are different; but it is close enough for our purposes here. It is possible to calculate the exact position of the common grind line of overlapping grinds, but that is beyond the scope of this article. If you really want to know how it's done, shoot me an e-mail.) Dusting off our trusty equation, $TAN(\theta) = A \div B$, we need to rearrange it solve for A, and we get $A = B \times TAN(\theta)$. To find our new grind width, B, we take the old grind width, .518" and add .020", to get $B = .538"$. The back grind angle, θ , remains unchanged at 4.75°; so our equation becomes $A = .538 \times TAN(4.75^\circ)$, thus $A = .0447$. To find our new grind-to edge thickness, we subtract $2 \times A$ from the stock thickness and get $.156 - (2 \times .0447)$, or .067". So, we only need to reduce the false edge thickness by .003" to get the grinds to meet where we want them to. If we do this same calculation adjusting the grind-to edge thickness for the main grind, we get a new grind-to-edge thickness for the cutting edge of .023", or an increase of .003". On the false edge a decrease in thickness of .003" won't be visibly noticeable; but on the cutting edge you'll likely notice the extra .003" when you're sharpening it.

In summary, you've seen how using just

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The Seek-Re-Tary Report

elayne

The February meeting was held February 19, 2020, at the Sizzler Restaurant. There were 34 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 Show will **NOT** be cancelled. Do not even think about it. We have planned for this event for more than 12 months. We have coordinated with the printer, the Lane Events Center, the Fire Marshall, the advertisers, the company that provides the medallions presented to the individuals who have contributed to the Show, the trophy company that supplies the award plaques, the company that supplies the tubes for the display award knives, the suppliers of the merchandise for the Silent Auction, the Facilitators, the judges for the handmade knife competition and the displays, the demonstrators, the displayers, the helpers. Is there anyone I missed? Yes, you the table-holders and the visitors. We cannot assure you there will be our normal number of visitors; but I do not believe a reduction in the visitor pool will affect sales. The majority of big-ticket sales are member to member. The visitors just add excitement. As for you table-holder, it is necessary that you be there. Do you need to feel needed? You are needed for the success of the Show. All are expecting this to be an event. We do not want to disappoint.

Remember, you, the members, are the driving force for the success of the Show as well as the crowds at the Show. The best advertising is word of mouth. If you talk to another, remember to remind them about the Show. On your website and Facebook page, list the Show. Your words and enthusiasm are heard. Talk about where you will be and remind them that they will have an enjoyable time. Please help us advertise our event. The best advertising is word of mouth. One hundred per cent more effective than radio, tv, or internet.

If you are a table-holder, you will receive a table-holder badge at the check-in desk at the Show. Your 2020 membership card or 2020 table-holder badge must be worn on Friday. Be sure your helper has a table-holder badge also. I am currently typing the table-holder badges (two (2) badges per table-holder), so they can be printed and stuffed into the envelopes which will be at the check-in desk on Friday. If you are not sure I have the correct name for the second badge, please contact me. No additional badges will be available on Friday. Please make arrangements before the Show for table-holder badges. (541)484-5564.



If you have encouraged someone to attend as a member, be sure to advise them the money must be in Eugene no later than Tuesday, April 14, 2020. They are very welcome to attend on Saturday and/or Sunday and pay regular admission. Regular admission fee is \$6.00. No cards are made on Friday. We reserve the right to acknowledge those individuals who have supported our Club during the previous year with entry on Friday.

If you know of someone interested to purchase a table, please advise them to forward the application for membership and table. The name will be added to the waiting list. If we are not able to provide a table, the table fee will be refunded. It is very likely a table will be available, since unforeseen obligations always seem to surface.

We have sold all of the 2020 GEC OKCA Club knives. They will be available for pick up at the 2020 Show, or they will be mailed after the Show at a cost of \$20.00. Thank you **Roy Humenick** for coordinating this project with Great Eastern for another sell-out selection.

We have been receiving donations for the Silent Auction and door prizes from the companies contacted by **Brian Huegel**,

Country Knives. Thank you, Brian, and thank you to all who have contributed. All of the companies who have contributed are listed on our website. We have included a link to their website. Please participate in the Silent Auction. It is a way to offset the costs of the Show so table rates won't increase.



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 been receiving the display award knives which were enhanced by our members. Please visit the website to see these works of art. We photograph each of the knives and showcase them on our website in recognition and acknowledgment for the contribution by our knifemaker members to our Show. These knives are awards to the winners of the displays which are around the perimeter of our room. Thank you, **Gene Martin**, who coordinated this event.

We have a reduced room rate agreement with the Valley River Inn. It is the destination of choice by many of our members. Be sure to mention the OKCA Show when reserving your room. The direct phone number is (541)743-1000.

Overnight RV parking is allowed at the Lane Events Center. 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.

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, March 18, 2020, at the Sizzler Restaurant, Gateway Blvd, Eugene/Springfield OR. 🐾



Herdsman's Knives From Northern China and Tibet

Martin Drivdahl

In the January 2012 issue of the *Knewslettter* was an article from Northern China that was thought by the seller to be a herdsman's knife. This knife, alongside its unusual metal sheath, is shown in Photo No. 1. It turned up at an antique shop in Stevensville, Montana. As can be seen from the photo, the craftsmanship of the knife is quite crude, suggesting it was probably made to be a working tool. The blade appears to be hammer forged with a drop point and fuller, and is 4-3/8" in length. The handle is made from some type of horn and is only 3-3/8" long, giving the knife an overall length of 7-3/4". The handle covers are of two pieces pinned thorough a full blade tang. At the handle front, the pin is placed through a two part steel bolster. As additional reinforcing, a tightly bound copper band completely encircles the handle. At the back of the handle, a concave shaped steel butt piece is peen connected to a narrow extension of the blade tang. Thin copper and aluminum shims are visible between the steel butt and handle pieces. The sheath for this knife exhibits a finer craftsmanship than the knife and, in my estimation, exhibits true artistry. It's constructed of three separate pieces of thin steel sheet metal brazed and, with a single rivet, is joined together perfectly to form a graceful outward curved sheath with a tapered and pointed tip. The exposed front side is embellished with intricate designs both by engravings and by filigree work, wherein the outer metal layer is cut completely away in artistic patterns to reveal a second layer of yellow metal beneath (probably brass). At the top end of the sheath is a brazed bracket for fastening the looped 7" leather carrying strap.

To come across one such example of so unusual a knife and sheath seemed quite remarkable; but history repeated itself a few years after my first find when a

second similar knife/sheath combo emerged in an antique shop at St. Regis, Montana. Photo No. 2 shows this second example with the knife below a side view of its custom built sheath. Photo No. 3 shows both examples of the knives in their respective metal sheaths (with the first found set on the top). The second set was labeled on the price tap as "Antique Knife-Tibet." The knife in this example is very similar in construction to the knife of example one with a 4-1/2" hand forged blade, 7-1/4" overall length and a two part horn handle fitted with a similarly shaped metal butt piece. Only in this case, the butt piece is of copper with shims of copper and black fiber. A hole through the blade, just in front of the handle, suggests there may have once been metal bolsters there. In this example, the metal sheath is of thin brass sheet metal done in three pieces with the same basic construction and curved configuration as in Example 1. The metal sheaths of both examples have inner protective linings (probably of wood or horn), and both are constructed to expose some type of a dimpled skin material between the upper and lower metal parts. However, the brass sheath of the second example has by far the most artistic embellishment with built-up brass designs and filigree artwork on the front and floral engravings on both sides as well as on the back. Photo No. 4 is a closeup of the artistry on the front of the sheath, and Photo No. 5 shows the floral engravings on the back.

There are no marks on either knife to identify a maker. That both specimens



Photo #1



Photo #2



Photo #3



Photo #4



Photo #5

were made by the same cutler/craftsman seems unlikely. It seems more likely this unique design of the knife and metal sheath is traditional for the geographic region of their origin, Northern China and Tibet which adjoin. As to age, I have no idea. ↩

Ye Gads, Have I been a Knife Snob?

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thread in which a gentleman was asking what less expensive brand of pocketknife might he choose to collect and use; as he didn't have money for high end ones. A responder recommended Rough Rider knives; and this led to several replies, nearly all praising the quality of Rough Rider knives, and that they were a lot of value for the money. One responder thought the fit and finish was on par with at least the newer Case knives; and another said that if you went with the high carbon blades, rather than the stainless steel blades, you would have a knife that takes and holds a decent edge.

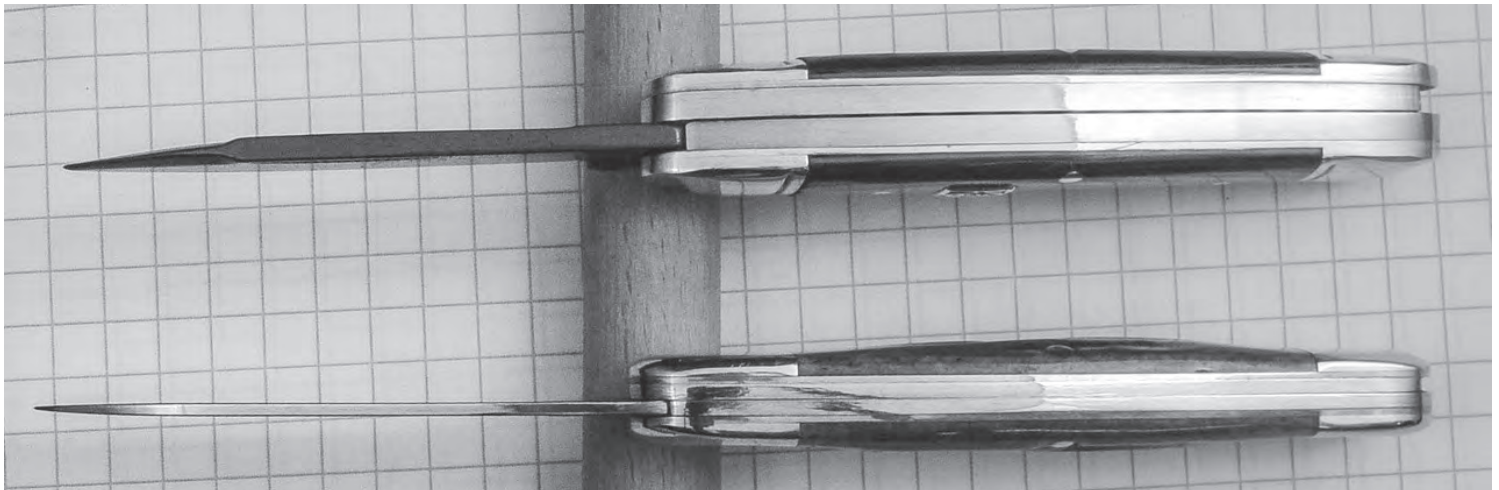
Well, this peaked my interest. Doing a bit of research, I found that Rough Ryder is celebrating their 25th Anniversary this year. The brand is named for Teddy Roosevelt's Rough Riders. Originally, Rough Ryder was spelled with an "y," then changed to an "I," and then recently back to the "y." As stated on their website: "Rough Ryder is always built by hand and backed for life." From what I can find, Smoky Mountain Knife

Works owns the brand and contracts to have it produced in China. Rough Ryder focuses on traditional knife patterns but produces a few modern tactical variations. So, what do you get for about a quarter the price of a Case or Queen knife? The blades are either 440A stainless or 1070/1075 high carbon steel. The handles are traditional bone, wood, micarta, etc. The fit and finish, walk and talk, and stay and play are exceptional for such a low priced knife; though the edges are not as rounded, the pins may not be as flush and the polish of the blades not as perfect as Case and other higher end knives.

I bought a new Rough Ryder canoe knife with high carbon blades and black G10 handles with red liners from an online seller for \$14.53. It arrived in a velvet lined box. I'm impressed with it. The blades are titanium coated to prevent rust; and it has brushed nickel silver shields, pins and bolsters. This knife also sports match striker pulls and pinched and ringed bolsters. I did sand and polish the handle edges a bit for a better feel in my hand; and though the

knife was sharp out of the box, I did give it a finer edge. My one complaint is that it is not as thin as a Case or Queen canoe knife, because it has two back springs rather than the single back spring found on most canoe knives. However, it is a stout knife and has held a great edge in the three weeks I have been carrying it.

Let me conclude by saying that no, I'm not going to collect these inexpensive knives; and I'm not endorsing any particular brand of knife. There surely are many brands in this middle category between the cheap \$2.99 truck stop knives and the \$100.00 plus higher end knives. Still, I have had my eyes opened to a whole new market of less expensive knives that are of decent quality that make excellent everyday carry knives. They may not appreciate in value in the future, but they do make excellent users. They are well made, feel and look good; and I won't go into despair if I abuse or lose one. Hey, I love prime rib; but chop steak ain't so bad and does the trick of keeping hunger at bay. ↩



Calculating Flat Grinds – Part 3

continued from page 1

simple math you can calculate grind angles to get what you want in terms of blade geometry and profile appearance. You've seen that if there are limitations that prevent you from getting exactly what you want, you can calculate what you can achieve with what you have available to you and select the

best option before you move metal around. A key point is that this isn't so much about achieving perfection (although that can be your goal), as it is about quickly determining your best option. Once you've done these kinds of calculations a few times, you will rapidly develop a sense for where your best approach lies without even going through all of the calculations. Perhaps,

through experience, you already know how to make eyeball adjustments to get exactly what you want. If not, and you really don't like taking measurements and doing calculations, now you know how to make qualitative adjustments to take you in the right direction. And, if you're most comfortable doing things by the numbers, now you can do that, too. ↩





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 or puce billiard 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.

Show Special - David Boye Knives will be offered for sale at Table #P10 at the Show. Dan Pfahning.

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 (909-908-1952 or jaxxrman@yahoo.com)

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 115V/230V \$225.00 Contact Gary Martindale (253)307-8388.

For Sale - Hard core 2x72 variable speed grinder 1.5HP 115V 8" wheel, plat 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.

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.

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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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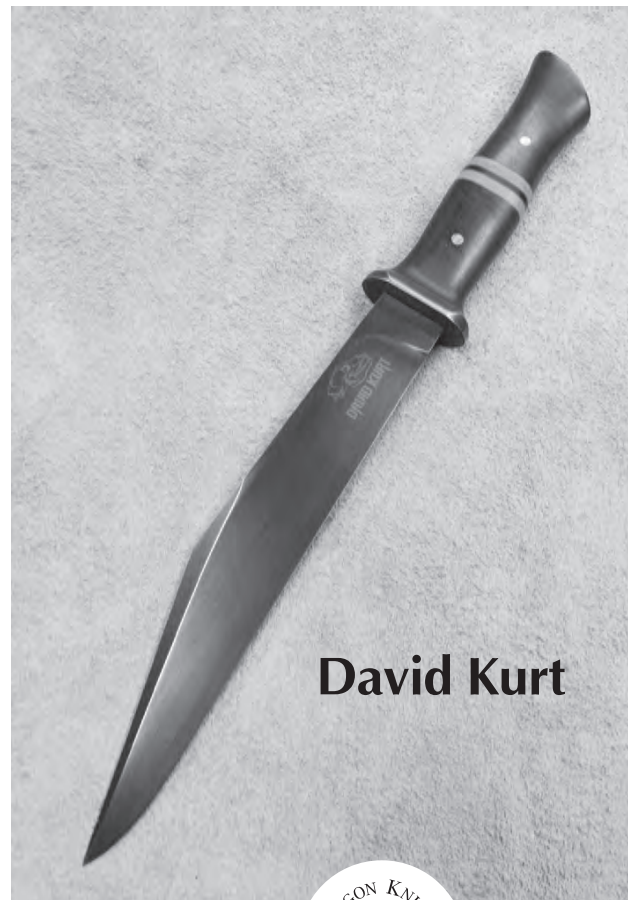
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