

# The Triple AAA Knife R6434

### Jim Pitblado

As it gets closer to the April 2022 OKCA Show, I get excited about this potential opportunity. I also have been reflecting on the lack of shows over the last two years and how my knife collecting opportunities have changed. Without shows, I have been using phone calls, emails, messaging, eBay and Facebook sites, including the growing *Remington Knives* 1920 to 1940.

I have found some great Remingtons, sold many of my extras and met many, new to me, collectors and sellers.

Recently I acquired the R6434 Remington three blade pearl lobster, with the box, which I will discuss below.

As you can see in Picture 1, this knife has some unusual features on its front side which include the inflated AAA and the name Adoir on the front side of the master blade rather than a Remington etch. Picture 2 shows the etch in recognition of two years safe driving on the back of the master blade. Few Remington's show an etch on both sides of the master blade. Finally the presentation box shows the AAA and the name, address and business of the J. A. Meyer Company Inc.

AAA

is

Automobile

the

formed in 1902 by nine automobile clubs in Chicago and now serving 61 million

members and known for its roadside assistance. It began

its school safety program in

1920 and in the early 30s

American Association



Picture #2

published its *Sportsmanlike Driving Textbook Program* which gives us a 1930s dating for this knife.

The J. A. Meyers Company was a jewelry company specializing in fraternal items. It was located on 7th street in Los Angeles as late as 1946 and is still in business on Flower street in Los Angeles and also has a San Francisco location.

So I have some unanswered questions about this knife as well as my opinion.

Who did the etching on each side of the blade and the **AAA** insert into the pearl? My opinion is that the Meyers company did these modifications rather than Remington; because each



knife had an individual name on it and cost would be less for the jeweler than for Remington. I expect AAA contracted with the jeweler for the knives and the work, and the jeweler ordered the knives from Remington. My other question is why are there not more of these knives around?

This was a big company and there should have been more of these made. I have no good answer for this question, other than

maybe the knives cost too much during the Depression and the recognition was terminated.

I hope you enjoyed this knife article and would appreciate any input readers may have to the questions I have.

### December 2021

### The Seek-Re-Tary Report elayne

The November meeting was held November 17, 2021. Just a week before Thanksgiving. There were 20 present. It was not a full house. We are still reacting to the restrictions that have been placed on us by the companies that are open, the officials of Eugene OR, Lane County, the state of Oregon and the Federal Government. It is not easy to make everyone happy and observe all the rules.

Normally this Knewslettter would already have been mailed to advertise and promote the Holiday/Winter/Mini/ December Show. However we have been forced to forego this event for 2021, as we also did in 2020. We have not reached a stage that will assure us we would have the participation necessary to warrant the expense and expenditure of energy, especially for such a small (80 table) event. Usually it is an opportunity to have one last knife fix before we shelter in place for the winter. Also a last minute opportunity to pay for your tables for the upcoming Show, renew membership for the coming year and pick up your new membership card. At one time we even had a Potluck Dinner, but those days have since passed.

At the meeting we advised the decision by the Board regarding the December Show; and also we discussed the challenges to hosting a 2022 April OKCA Show. It is entirely dependent upon the whim of the Government, our table-holders, members and visitors to the Show. At present we are faced with the fact that over 45% of our table-holders (as well as an even larger number of our visitors and membership is down 60%) are from out of state (not just Washington and California, but also just to name a few of the states: Arizona, Idaho, Missouri, Montana, New York, Tennessee, Texas, etc and even Canada (Eastern and Western). Last year we even had a visitor from Japan. Think about it. Are you one of the few (or the many) who would be willing to attend an April Show?? With no assurance the Show will be the same as remembered in the past??

One special note to our membership: Thank you to those who have responded to our membership drive. The efforts are appreciated, however we are still very short of our needed goals. This is a very important deciding factor regarding an April OKCA Show.

We also have been receiving response from our pleadings for articles. Many of you have contributed, and we do thank you. Thank you, **Gary Kelley**, **Jim Pitblado, Merle Spencer, Clay Stephens, Mike Tyler and Dan Westlind** for your contribution to this issue. Remember: Without the participation of the membership,



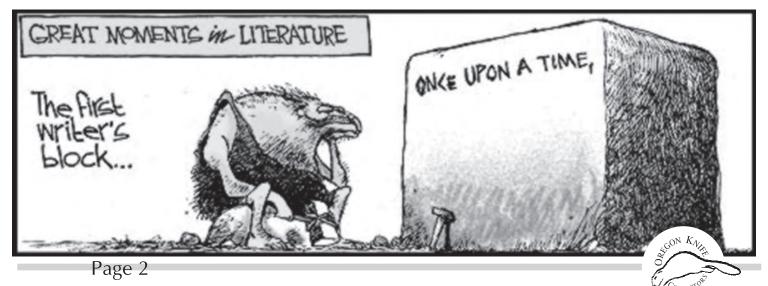
there would not be an OKCA. You are wanted; but more importantly, you are needed.

Please note our Facebook page which is coordinated by **Lisa Wages**. Be sure to thank her for her efforts to maintain this communication tool. Please remember that you must be a current (2021 or later) member to advertise on Facebook, in our *Knewslettter*, or to have a link posted on our website.

If you call and get the answering machine, please leave a message. It has become necessary to ignore the ringing phone due to the volume of spam calls we receive. We will have a December 15, 2021, meeting at the Sizzler. The Sizzler has been very good to us, and we wish to continue to support them.

See you at the Sizzler. It will be an uplift to your humdrum day. Bring something for Show-N-Tell.

-Happy Holidays-



### OKCA Knews & Musings ibdennis

#### As of this Writing

We are facing yet another pandemic variant. And we could face another and yet another. Face masks and distancing have become the norm. And again we are at the mercy of the crystal ball as to the fate of our April Show. The Board has pushed decision-making time another 30 days out in hopes that a positive ray of sunlight will come through on our rainy day parade. In the November Knewslettter we asked for support by joining the organization. That in itself speaks to the enthusiasm of maintaining this organization. It doesn't look all that encouraging from the mail received. Forty five years of a quality Knife Show seem destined for the end.

#### Articles

We have a group of knife knowledgeable people in our organization. Many of them have contributed articles dating back to 1975. These words have been full of great ideas and pleasurable reading. They usually are short which is the niche our *Knewslettter* fills in the knife community. **Wayne Goddard** was prolific with his ideas and knowledge, and first started here in 1986. **Merle Spencer** was also a word dynamo with his first contributions in 2001. **Gene Martin** has always stepped up as has **Jim Pitblado** and **Dan Westlind**.

This month we see articles by Wayne Goddard, Gary Kelley, Jim Pitblado, Merle Spencer, Clay Stephens, Mike Tyler and Dan Westlind.

#### For Now

We will continue to publish the *Knewslettter* on a monthly basis with



### What is the OKCA?

The signature of our organization has been to gather knife lovers from around the globe. Forty-five per cent of our table-holders are from out of the Oregon territory. How many of those tableholders will re-up for 2022? Although we have no tracking of visitors from out of state, I think that a reduction of 50% would be accurate. This by itself will change the culture of our event. the support of the word-makers. We continue will to foster the idea that this pandemic/ will disaster go away. We have plans for a Club knife which hopefully will be revealed in January. As learned from years past, this knife will go first to current members who have previously purchased, but on limited basis. а (Current means

before the Club knife is first offered.) The landslide attraction of the 2021 Club knife has resulted in requirements for a more sane offering to our current

#### We get calls

members.

The number of crank/spam/scam telephone calls has become an annoying situation for us. We now let all calls go to voice mail. We do return the calls if a message is left on the answering machine. Many of the valid calls are asking questions better answered by visiting our website or Facebook page or our *Knewswlettter*.

### **December OKCA meeting**

We will be having a meeting at the Sizzler on December 15. The last few months have rewarded us with good fun and knives shown. Last month we had 20 attendees. This is down from our pre pandemic days.

#### **Our Facebook Site**

Lisa Wages can't get enuff credits for her untiring maintenance of our OKCA Facebook page. Lisa maintains this on a daily basis, and the decision on what is allowed/not allowed to be posted is solely in her hands. Selling or promotional posts for non-OKCA Club members are not allowed. There are a plethora of denials for self promoting posts. Our database is private, so I am the one who confirms a valid membership to Lisa. Renew and you may advertise and know that the people promoting their wares are also members.

#### Ads R Us

Don't forget about the free ads in our *Knewslettter*! Just pop your for sale or wants to us, and they will be added to the adverts page. The results have been quite successful. You can also add spice to our Facebook page. Remember you must be a current member of the OKCA (2021 or greater) to advertise in our *Knewslettter* or on our Facebook page or be on our links page.

There are a few items that are quite unique to this *Knewslettter* starting with "*Knewslettter*." The little icon of a knife at articles end is a long ago story line too. A recent jab at Elayne and my (ibdennis) article icons did little to sway the change of these iconic symbols. My proudest note of self indulgence is the inclusion of my fondest childhood holiday season memories. See if you can figure it out. If not found easily, don't let it get your goat and stay ahead with these clues.

Here is a wish and a hope that your holidays will be happy, safe and fulfilling.

Hope to see you at the meeting December 15, 2021, at the Sizzler Restaurant. It will be a break from your usual routine.



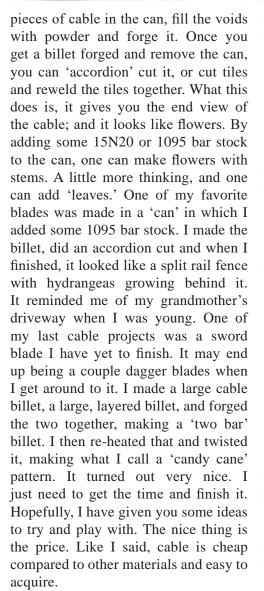
## Fun With Cable Damascus, Part 3

### Dan Westlind

If you have been following along with my articles and perhaps have the urge to make some cable Damascus, I will throw some ideas at you to try. I have covered the basics and now comes the "fun" part. The fun part is coming up with different ways to manipulate the cable for special effects. Some of the easier ways to manipulate the cable bars are just doing basic patterns with it, such as 'raindrop' or ladder patterns. You would not think the cable would look any different, but it will. The results may not be very exciting, but it does show that you did something with it. Some of the more exotic results can be had by adding nickel, making canister Damascus using cable and making multi bar billets using cable and regular layered Damascus.

One of the first ways I altered cable was adding nickel to it. Not nickel powder but nickel welding rod. Being a welder by profession, I had welded a lot of cast iron using Ni-Rod, a nickel alloy arc welding rod. I believe it has 40%-60% nickel, depending on the brand and alloy. I knock all the flux off the rod and sand it smooth to make sure it is clean. I prep my billet as in my last article, only you want to get the billet as clean as possible. I usually just take an oxyacetylene torch and burn the lube off. I clean it with a wire wheel and, using the oxy-acetylene torch, gas weld the nickel rod into the cable, making sure you do not melt through the wires of the cable. This is time consuming and tedious. There may be another, faster method and perhaps you will develop one. I go all around the billet with the nickel before I forge weld it. Once I get the nickel welded into the cable, I forge it just like normal. When you go to etch it, you will get beautiful silver streaks all through the billet. Time consuming, but worth the time and trouble.

Some of my more exotic cable patterns were made using canisters filled with cable and iron powder. You can make a 'can' about 5-6 inches long, stack



Canister Damascus opened a whole new world for me. I am not sure when I started making canister Damascus, but I found it exciting because of the endless array of patterns you could make. When I made the canisters with cable, 15N20 and powder, it gave me ideas that led to more complex patterns. When I could add stems and leaves to the flowers and make picket fences, why not make "scenery Damascus"? Let me explain this. Most of my canister Damascus was made in square tubing with the ends sealed. I then made what is called 'canoe' Damascus. I capped the ends of the square tube and cut one side off, from end to end so you have a "u" shaped trough. Using shim stock and different alloys of powder, I could shape the shim stock, stack in pieces of cable on end, fill the trough with different alloys of powder, weld the side back on and forge the canister. I then cut the billet lengthways. When I ground and etched the bar, I was getting mountains, trees and bushes. I could add nickel powder and get snow capped mountains or lakes, depending on where I added the nickel powder. I wish I had some photos of some of the results to show you, but you get the idea. I hope I have given you some inspiration to go and play and have fun making new patterns



Page 4

### Minor Collecting and KnifeMaker Conversations

Merle Spencer

Ed note: This article appeared in November 2001

I guess I've been a knife collector all my life. When I was about six years old, I got a new pair of lace boots. In those days lace boots came up almost to the knee. These

boots, probably purchased by mail order from Montgomery Wards since we lived in rural western South Dakota, had a snap cover knife sheath on the outside of the right leg. In this sheath was a pocketknife. I don't remember whether it had one blade or two, but I sure was proud of my new boots and my new knife. Since then I have always owned one or more knives. Now I complete knives and put engraving on the blades and guards and scrimshaw on the handles. It's a great hobby, and a good way to make gifts for friends and relatives.

Within the past year the shelf in my wife's hutch had become so full of knives, several of which I had completed and a few I had



purchased or traded for, that I decided I needed to build a display case to keep them all in. I could still have them where I could look at them when I felt like it. This is pretty often, of course. I also like to show them to company and talk about them and anything else about knives.

I found some cherry wood remnants at a woodworker's store and was successful in completing a three-drawer chest with a glass top that is a copy of an antique spool cabinet that my wife owns. Now the knives are there, and she has her shelf back. I can see my knives as I walk through the living room.

Just last week we took a trip to visit some friends we hadn't seen for some time. The gentleman has also been a knife collector for several years and has purchased knives in different countries in his travels. He gave me two knives that he no longer cared to keep in his collection. One is a rigger's, or sailor's, knife by Case, with one blade and a marlinspike. The other is a knife he bought in Finland. I guess it's a fisherman's knife; since it has a scaler on one edge of the blade; but the blade appears to be backward because the cutting edge is on top as you hold it in your hand. There is also a scoop at the end of the handle, a feature many fishing knives have. The handle is beautiful reddish-colored wood that I guessed to be beech, but a knifemaker friend of mine says it's chestnut.

While there I purchased a Buck 500 collector folder from him. This knife rests in a nice wooden presentation case with a glass top. The handle has a Colt custom shop medallion on it, and there is scroll engraving on the blade with two Colt emblems in gold color. There is a serial number on the blade. He had bought it about fifteen years ago and did not know the history of it. I plan to remedy that situation.



I have several Woody Woodcock knives in my new case, partly due to the fact that I live only a couple miles from him and get to see some of his beautiful knives fairly often. Sometimes I buy blades from him to use in my hobby of completing knives.

One nice piece that I acquired in trade some years ago is a Gary Ward knife with a pearl-inlaid stag handle scrimshawed by J. Hagnas. The trade included a 1943 Marine knife, two straight razors and several pocketknives, plus a little cash for my ante into the deal; but both parties were happy. I later met Gary at an OKCA Show I attended; and he gave me his warranty paper for the knife, even though I hadn't purchased the knife from him. This was one of the first contacts I made with knifemakers, and I was on my way to finding out what nice people they are. This was also borne out when I stopped at Bob Dozier's table and told him it was because of him that I had become interested in working with knives. When he asked why, I said that some years before I read a book by Sid Latham called *Knives and Knife Makers*, which contained a chapter describing how Dozier completed a knife. He acknowledged the reference, of course, and was gracious enough to visit with me for several minutes.



Gary Ward Knife

I have visited with many makers since then, and I find them always willing to talk about their craft and willing to give me advice about procedures in putting knives together. Sometimes the conversation goes away from knives; and we talk about what they do when away from shows, whether they farm or ranch or work in a mill or an office or are retired like me. Of course I always make sure to not interrupt or delay a sale or trade.

I have talked with knifemakers from several different states and even some from other countries. I have always found the conversations interesting and informative. Sometimes, when I'm looking at some handle materials or blades that I have purchased at a show, I have pleasant memories of the times I had there; and I look forward to doing it again.

Last December I attended the potluck supper after the Midwinter Show. I was pleased when one of the makers present asked us to stand and hold hands while he asked the blessing. Another reminded us to be kind to each other and to be careful on our way home. Knifemakers work with hard steel, but they have soft hearts and kind ways. I am happy to be able to associate with them

## A SHORT HISTORY OF THE WORLD

(as told by a knifemaker)

### Wayne Goddard

Ed note: This article appeared in 1996

It has been reported that the oldest occupation is that of prostitution. I do not agree with that -- I am of the opinion that the oldest occupation is that of knifemaker. That first lady of the night received her pay from the first craftsman. (In order for something to be sold, there has to be either money or something to trade. Right?)

The knife, in all its different shapes and sizes, was the single most important tool for primitive man. They could not have

survived without them. Sharp cutting tools were necessary for shelter building, hunting and defense. Sharp knives made the tools that in turn built civilization.

The first knives were made out of hard, fine grained rocks like flint or obsidian. The blank for a blade was made by knocking pieces off of a suitable rock. This blank was then refined by further chipping or flaking with stone or antler tools. Stone knives were used mostly without handles. The arrowhead and spear point are nothing more than modified knife blades.

Knives of copper were made in Mesopotamia 8,000 years ago. Bronze knives were being made 6,000 years ago (bronze is an alloy of copper and tin). Copper gets real hard when it is worked cold by hammering or with a hydraulic press. The deformation of the grain structure accounts for the hardness.

When it was first discovered how to work iron, it was not suitable as a blade material. The bronze knives of the day were still superior. Somehow it was learned that when approximately .60 to 1.25 percent of carbon is added to iron, it becomes steel. Iron when heated to 1450 F and quenched in water stays soft. Steel treated the same way gets very hard and brittle. After steel is hardened, it can be tempered to the correct degree of hardness. This is accomplished by heating the hardened blade to a temperature of 375-500 F. The higher the tempering temperature, the softer the steel becomes. A spring, which would need to be much tougher than a knife blade, would be tempered at 600-800 F.

All knife blades were forged up until the last 70 years or so. The heated bar was forged into the shape of the blade, either by hand hammering or by power hammers. The development of the modern grinding wheel and abrasive belt sanders made it possible to grind the blades out of the bar stock. This has become known as the stock removal method.



Modern factory made knife blade blanks will be punched out of a plate of steel by a large punch press. Automatic grinding and polishing machines finish the blades. Some factory made knives are almost not touched by human hand. Laser cutting and plasma-arc cutting are the newest methods of cutting out knife blades.

The modern handmade knife can be made either by forging or stock removal. The most common method is stock-removal.



This method utilizes power hacksaws, grinding wheels and abrasive belts to shape the blade.

When the blade is forged, it is heated to around 1900-2,000 F and then hammered to shape with hand or power hammers. The maker who forges his

> knives is known as a bladesmith. His tools are the forge, anvil and hammer. In finishing the knife, the bladesmith uses the same equipment as the stock-removal maker. The bladesmith can utilize many types of very excellent quality scrap steel that would be unusable to the stockremoval maker.

> Most bladesmiths make a type of composite steel that is known as Damascus steel. The process used to make Damascus steel is known as forge-welding. Two or more pieces of iron and steel (sometimes all high carbon steel of different alloy content) are heated to around 2400 F in the forge. The heated pieces have been sprinkled with borax which makes a glassy coating on the hot metal. The pieces are then hammered together and become welded into one solid bar. This bar is then stretched out and doubled over onto itself and forge-welded

once more. This is repeated until 200-500 layers are reached. The Damascus bar is then forged into a blade shape. The finished blade, when etched with acid or ferric chloride, shows a beautiful pattern much like wood grain.

The future seems bright for the makers and collectors of handmade knives. I see no end in sight for new materials, methods, styles and ideas.



## IT'S NOT A SLIP JOINT

### Gary Kelley

I recently read an article by A. G. Russell entitled *Five Reasons Slip Joint Knives Are Still Great*. In his article he lists his "five reasons" as the following:

- 1.Slip-joint knives are classic.
- 2. They are non-threatening.
- 3. They do not give you a false sense of security.
- 4. They are good starter knives.
- 5.Slip-joint knives are legal just about anywhere you go.

It was a good article with a lot of practical information, but I can't say the same for Russell's title. He used a term he'd heard or seen in print that doesn't mean what he thinks it means. I'm talking about the term "slip joint" in reference to a folding knife.

I first heard the term, "slip-joint knife", back in the 80's. I was a writer/ photographer for *American Blade Magazine*, as it was called back then, and Bruce Voyles was the editor. A popular writer in those days started calling non-locking folding knives "slip joints" in the articles he wrote.

Now, I worked on a ranch as a teenager; and I heard the term "slip joint" occasionally,



referring to a type of pliers, but never to a folding knife. And slip joint just didn't make sense to me when referring to a pocketknife. I've wondered about the misuse of the term for years. Since I first saw the term in print in *Blade* magazine, I assumed that the editor, Bruce Voyles, had something to do with its use. I was wrong.

Recently I called Bruce to see if he could shed some light on the subject. As soon as I mentioned the reason for my call, Bruce was quick to point out that he had nothing to do with the term being used in print. In fact, he opposed

the idea. Actually, it was a well-known knife collector and writer, the late Butch Winter, who coined the phrase and started using the term "slip joint" to describe pocketknives that didn't lock.

So, what am I talking about here? I'm discussing any folding knife with a back spring that pushes against a cutout in the back of the blade in order to hold the blade securely open. Any old timer will tell you that these folders should be used carefully, cutting away from yourself, and always keeping tension on the blade to keep it from folding up on your knuckles.

Folding knives have been around for a long time. I'm no expert, like some OKCA collectors are, so please excuse my ignorance on folding knife history, but here goes.

The earliest folding knives had no back spring. The blade simply folded into the handle when not in use. The Romans are known to have had them. They were still common in England and the Colonies until somewhere along the line someone inserted a metal pin as a stop to keep the blade from opening too far.

Eventually a spring was added along the back to serve the same function as the pin and hold the blade in an open position during use. Many of the so called pen knives were small folding knives with ornate, ivory or pearl handles and were used for trimming the nib, or point, on quill ink pens, hence the term pen knife.

When folding knives came to America from England, they were commonly called jackknives. Some historians have theorized that this type of knife was carried by sailors; and since jack is a nautical term for the small flag flown from the jack staff of a ship, and sailors were often called Jack, the term jackknife referred to these folding pocketknives, larger than a pen knife, whose blade folded back into its handle.

Once in America the pocketknife was made popular by several manufacturers.

The idea of anything like a slip joint didn't exist until the 1930s. In 1933 the chief engineer for Campion-Dearment,

named Howard M a n n i n g , developed the concept of a multi-position, tongue and



groove, slip-joint style pliers. He named it Channellock, and received a patent and trademark protection in 1935. Slipjoint pliers are pliers whose pivot point or fulcrum can be moved to increase the size range of their jaws. Most slipjoint pliers use a mechanism that allows sliding the pivot point into one of several positions when the pliers are fully opened. I've never seen a folding knife with that kind of mechanism.

I've included a couple of photos of actual slip-joint tools with this article. Notice that there are two holes that are connected to allow the jaws to be used in two separate positions.

Personally I think the term slip joint, when referring to a folding knife, is a misnomer; and I wish knife writers would stop using the term. But once something is in print, and is accepted by readers, then parroted by other writers, it becomes common usage. If you do a Google search for slip-joint knife, you'll see a lot of articles using the term.

Now we are in the age of locking folding knives. We've got back locks, liner locks, switch blades, bolster locks, and a race by manufacturers to see who can come up with the next latest and greatest locking mechanism.

So what should we call the old pocketknife like granddad used to carry? Well, you'd be accurate in just calling it a pocketknife, and that would be understood by just about everyone.

Bruce Voyles suggested calling them traditional folders. I like that description, and among knife enthusiasts that would make sense. I also like the term spring back folder, since that is what we are describing. There are a lot of other names for simple folding knives like these, but please, just don't call it a slip joint.



## THE KNIFEZILLA OF GIVING

### Mike Tyler

The gift of a knife is long remembered. Think back to that first knife you were given.



Some things you just don't forget. My memory runs clear when I think back to my father giving me a beautiful handmade hunting knife. I was 12 years old at the time, and I remember my father explaining in detail how his hunting buddy had cut the knife blade out of a saw blade. Many years later I had the joy of sharing that same knife with my son who is now 31. Hopefully he will soon be sharing that knife with his son.

# **King Tut's Daggers**

**Clay Stephens** 

In 1925 King Tut's sarcophagus was opened by the famous archaeologist, Howard Carter. There were two



daggers discovered on King Tut's right thigh. The first one was amazing. It was made out of gold. The second was unbelievable, because it was made from iron.

The iron dagger was unbelievable, because King Tut lived during the Bronze Age.

Not many gifts compare to a quality knife. Sure, a truck, car or gun are right on a guy's "top list"; but a knife is affordable enough to share without financial set back.

Part of the joy of giving a knife is to find out what a person does with his or her life. Knowing their work, hobbies and general values and lifestyles. Here again one of the best ways to acquire this information is to share your knife collection with them. It's the perfect opportunity to explain quality, craftsmanship and colorful histories of your collection. By watching and listening to your guest, you can get a pretty accurate idea of that person's needs and likes in knives.

No special occasion is needed for giving a knife. It's just a great way of sharing and showing an appreciation to a special person.

Although there was iron ore in the region, the art of smelting wasn't done until 600 hundred years later. Different theories were thrown around for decades, including the dagger being made by aliens. In 2016 an x-ray fluorescence spectrometry analysis was made of the metal. It was determined to be mostly iron with 10% nickel and .6% cobalt. This composition matched a meteor that had been found near Alexandria in 2000. The "iron from the sky" was revered as a God send and thus valued greater than gold.

Before you chalk up another mystery solved, there's the matter of knife construction to consider. The dagger is perfectly symmetrical. There's that old Native American saying that, "One is only as wealthy as to what he can afford to give away." It's the spirit that the knife is given in that truly carries the reward for the giver. It's hard to measure who gets the most satisfaction, the giver or the receiver. Giving frees the giver!

My intent is not to lead you to think that I'm the Knifezilla of knife giving. I'm not! But giving knives as gifts is an important part of my knife collecting. Why collect if you don't share? We are all surrounded by family and friends with whom we could share.

Who knows what knife odyssey you might start by giving that gift of a knife? Think back. How did you get started? Some things you just don't forget.

There are no hammer or sanding marks on the blade. It's perfect. The question remains. Could the knifemaker heat his forge hot enough for steel? What tools would he use as a hammer and anvil? And what would he use for an abrasive to sand and shape the metal? These are questions that maybe some of our very own knifemakers will try to answer.



## URBAN YUPPIE TAKE-APART SURVIVAL KNIFE.

Drawing copyright 1987 William W. Harsey. Concept: Bernard Levine, William Taliaferro, Joy Olgyay. ST AEROBA Croissant cutter. Caper fork. 2. Volvo key blank. 3 Stir-fry végetable cleaver. 4. 5. Lobster-meat pick. Slotted take-apart knife and fork set, black ABS handles. High-tech silver baby spoon. Reebok lacing hook. Designer Allen wrenches for 7 8. releasing spoon, fork, key, and handles. 10. Metric crescent wrench. 6 11. Baby pack adjustment wrench. 12. Three-pound take-apart HEAVY-HAND-les, containing emergency aerobics instructions.





### **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 Gjetost & Head Cheese wrappers) 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

**Ernst Bruckmann knives wanted**. Not the runof-the-mill Bruckmann knives, please. What I'm after are the larger knives, multi-blade knives and unusual knives in all their various handle materials. Call Bob at (604)538-6214 or email me at crescentknifeworks@gmail.com

**Randall Made Knives**: Buy, sell or trade. Also many custom knives for sale or trade. Visit www.nifeboy.com or email jim@nifeboy.com or (209)295-5568.

Knife repair, restoration and sharpening by a qualified custom knifemaker. Exotic materials, premium quality handmade knives. KellyLaneKnives@gmail.com - (360)425-7507 www.KellyLaneKnives.com

For Sale - JET 14" - 120 volt metal cutting band saw - like new \$1,000.00. Also Porter Cable air compressor on wheels, like new \$200.00 Henry Frank - Newport Oregon (541)265-8683

Searching for the 2012 Great Eastern Whittler #571312 OKCA Club Knife. I am a collector of GEC "Beaver Tail" knives and some of the best, in my opinion, are the OKCA club knives. I am looking to add the 2012 Great Eastern Whittler #571312 to my collection. Based on the club information, the last published sale on this is \$160, but that's likely due to a lack of sales or lack of disclosed sales. I am willing to pay multiples of that figure if you have one you are willing to sell. It is my favorite variation. You can reach me at nchunter78@gmail.com

**For Sale** - Mint Randall 50 year commemorative #257 - Call Jim (562)716-9857 or email jpitt306@earthlink.

**Custom Leather** for 43 years. Horsehide and brass nailed knife sheaths. (951)303-4666. Visit website mountainmikecustomleather.com.

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.

**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 boy's shield or heroism shield. Email jpitt306@earthlink.net or phone Jim (562)716-9857.

**Buying OKCA Club Knives** for my personal collection. I am also interested in Wayne Goddard, Ron Lake, Lonewolf (Pre Benchmade), and Spyderco Kopa knives. Call or email Jordan (310)386-4928 - jgl321@aol.com@aol.com

**Wanted** : Western Wildlife Series etched knives as follows: 532 bear, 532 eagle, 521 eagle, 534 antelope. Will pay fair price for any. Call Martin (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 jigged 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 loden402@gmail.com or call (765)244-0614 8AM-8PM EST. **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.

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

**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.knifeexpert.com.

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### **OKCA Club** Whot-zits & Whos Zits

Craig Morgan President (541)968-5278

John Priest Vice President (541)517-2029

Elayne Ellingsen Sec/Tres. (541)484-5564

#### Joshua Hill Master at Arms (503)580-8961

Dennis Ellingsen Show Chairman (541)484-5564

*Knewslettter* by elayne & dennis

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Page 9

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# OREGON KNIFE COLLECTORS ASSOCIATION

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### **Membership Application**

email: okca@oregonknifeclub.org

Mailing Addre	255						
City					State	_	Zip
Phone: Eve (	)		Day (	)			Date
Collector	Knifemaker	Dealer	Mfr./Distrib.	Other_		Email	
	OKCA mer	mbership in	cludes knewslet	tter, dinner/s	wap meet	tings, free ad	mission to OKCA shows.
Start/	Renew my/ou	Ir OKCA me	mbership (\$20 i	ndividual/\$2	5 family) \$	3	