



- ✓ Damascus Techniques
- ✓ Anvils
- ✓ Lynwood Scouts
- ✓ Palindromes
- ✓ Western Pocket Cutlery

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

February 2022

## Damascus Techniques, What Works Best for You

Dan Westlind

In the 40 plus years that I have been making knives, there is one thing I found out long ago; and that is the fact that every knifemaker has their own technique when it comes to knifemaking. Visit 100 knifemakers and you will see 100 different techniques, but the results are the same when it comes to the finished knife. When it comes to forging and making Damascus, the techniques are even more varied. Over the years, I was lucky enough to have had the time to experiment, visit many other makers, attend many "hammer-ins" and learn just about every technique known. The problem with all these techniques was the fact that not all of them worked for me. I tried a lot of them, some worked, some didn't. When it comes to making Damascus, experimenting can be costly, very costly. I can honestly say I have burned up thousands of dollars' worth of propane and steel that went into the scrap bin. I learned a lot from the experiments though and even the failures taught me something.



Early in my knifemaking career, there was a hammer-in I attended. The person putting on the hammer-in was making basic Damascus, and that had my attention. This person (I will not give any names here) goes out to a pile of rusty scrap metal, digs out some rusty rebar, files and who knows what else, welds all these pieces together in a huge, ugly, rusty lump, places it in his forge, heats it, fluxes it and hammers out a

fantastic looking piece of Damascus. He made it look simple. Could I do that at home in my forge? Not in 100 years. I tried and failed, many times. What did I learn? Technique. His technique did not work for me. If I did not clean the rust off and have all the steel nice and clean, I could not forge weld it. On the other end of the spectrum, I visited a knifemaker out in Colorado who makes some beautiful Damascus. He has a small



forge and a press consisting of a frame and a hydraulic bottle jack. All his steel is perfect, clean, straight and tight fitting. I have seen him make many billets without using any flux. Would that work for me? Yes and no, sometimes it worked, sometimes it didn't. Now remember what I said in one of my previous articles about 'consistency?' That plays a crucial role now.

When I started making canister Damascus, there were not that many 'smiths making it at the time; so there was a lot of trial and error. Talk about techniques. The first thing I found out right away that everything had to be as clean as possible. Then it was vent holes or no vent holes? There were the guys who said they do not put a vent hole in their canister. I tried that once and my canister got hot, expanded, went from square to round; and I thought it was going to explode. Perhaps it would have if I had not removed it from the forge. After looking at the welds that the 'no vent hole' guys had on their canisters, it was obvious they didn't need to drill a vent hole; they had many. Then it came to burning the oxygen out of the canister. I heard of guys adding all kinds of stuff to their canisters, like WD-40, chain lube for chainsaws, kerosene and more. I tried most of these and they failed, especially the WD-40. In my opinion, WD-40 is the worst thing you can add to a canister, but I know there are those out there that use it in every canister they make. What worked for me? A plain old piece of paper placed in the bottom of the canister. Vent hole? Yes, a vent hole. I drill a vent hole the same size as a round toothpick, which I use to plug

*Continued on page 4*

# The Seek-Re-Tary Report

elayne

The January meeting was held January 19, 2022. The attendance was 24. Our January meeting is the election of officers. All of the current officers had agreed to serve another term. A motion by Tom McVey and seconded by Leroy Knutson to re-elect the current officers for the 2022 Year was passed by unanimous vote. Thank you for the vote of confidence extended by the membership to the current officers.

The discussion regarding the April OKCA Annual Show was on the agenda after the election of officers. It was announced that the Board had met and determined that it was not wise or practical to have an April Show. The majority of our table-holders (more than 68%) and buyers are not from this area. Even our membership has slipped to a level never before experienced by our Club. If we were to have a Show, who would come? We have only a commitment of 138 tables (100 table-holders) for a 2022 Show. That would not be a wise expenditure of our energy and funds. These times have been very challenging, and some of the decisions have been very difficult to swallow.

Please be sure to thank **Lisa Wages** for her monitoring of the OKCA Facebook page. It is a never ending, arduous task which has become a job.

Also thank you to **Bernard Levine** for his emails to remind the members of the Club meeting dates.

Also a thank you to **Roy Humenick** for his coordination of the 2022 OKCA Club Knife. A choice has been made, but we do not have the cost (as of the publication of the January *Knewslettter* we were able to publish an order form for the knife; and as of this date, all knives have been sold). In order to avoid the challenges faced in 2021, we are limiting the sale of the knives to current members who have purchased knives in the past. Those who order a

knife who do not fit this criteria will be placed on a waiting list. Refunds will be mailed to those to whom we cannot supply a knife.

Normally, January is the date to mail the membership cards for the current year. They are mailed with the table confirmations. Since there is no Show and therefore no table confirmations, we will delay the mailing until the February *Knewslettter* has been mailed. We mailed the January issue to all 2021 and greater members to remind them of their lapsed (or current) membership. This *Knewslettter* will only be mailed to (current) 2022 members.

We thank the following:

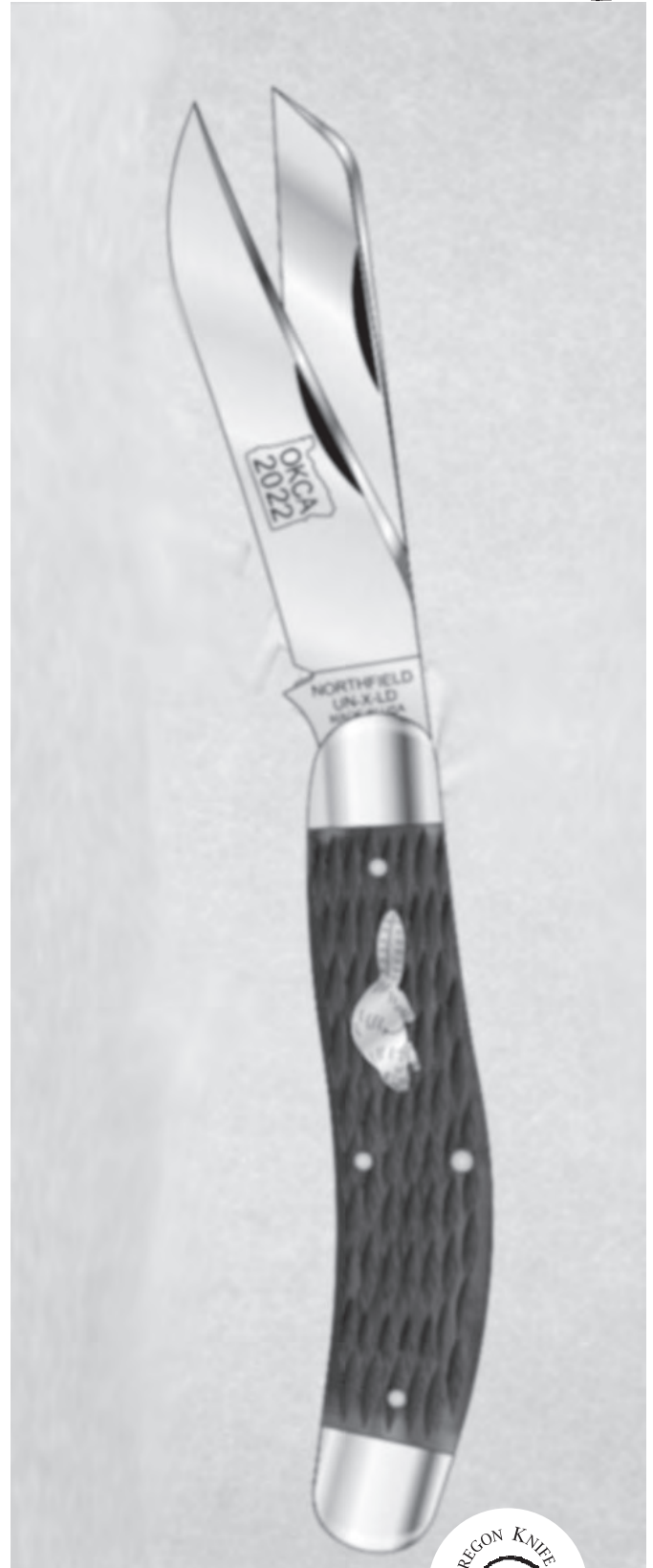
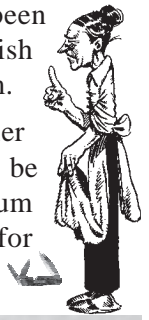
**Martin Drivdahl, Wayne Goddard, Jim Pitblado, Clay Stephens, Dan Westlind and Melvin Melonkowski** for their articles in this issue. We continue to urge, plead, beg for articles for our publication which draws us together with a shared interest.

Remember you can advertise for sale or wanted in our *Knewslettter* on our website and on Facebook. However, you must be a current 2022 or greater member to advertise.

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 February 16, 2022 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 February 16, 2022. It will be an uplift to your humdrum day. Bring something for Show-N-Tell.



## This is the third

time I have tried a write up about the cancellation of the April Show. The negative Facebook responses and emails we received showed a failure to understand our decisions. This was depressing. The comments of why we should not have cancelled were evidence of the emotional responses from disappointed individuals and showed the writers had no clue as to what it takes to make an event happen and the ramifications of making wrong decisions. Most of these comments were from those who were not even members of the Oregon Knife Collectors. Sigh.

It was then pointed out that I need to look on the bright side. Before I lost hope for the arrival of the good ship lollipop (Facebook), I saw three responses to the nay sayers. Their comments were articulate, reasonable and understanding of the decisions that had been made. Falling on deaf ears or blind eyes so to speak, I fear. These three individuals who spoke words of wisdom are long time members of the OKCA. That was indeed the bright side.

The other bright side is the support from the members who have renewed membership and donated extra dollars and contributed to the articles for the *Knewsletter*. We have not solicited any donations. but yet they pour in. That is a show of faith and appreciation. A true example of the quality of the supporters of our organization.

One gnawing comment needs addressing. It was believed that having a 2022 Show would be the death knoll for future Shows. Visitors to the Show expect the quality and culture we have shown over the years. That would not happen in this pandemic year. We have been putting on a quality event for better than 40 years.

We have learned what it takes to put on a first class event. So when 2023 arrives, I am sure we will pick up where we left off.

I have belonged to an organization where for mega years I have paid dues every year. I get a membership card and a monthly magazine. That is all I get. I do indeed get the pride of knowing my little bit shows support to the organization. So be it with us.

## GEC OKCA Club Knife

Sold out. And just the way it was meant to be. Last year was the nightmare



from Hades when the GEC collectors saw only a knife and profit but not our organizational goals. We could not get more knives to fill the back orders, so we did massive refunds. We can only get 100 knives, and Great Eastern treats us pretty good. Thanks to **Roy Humenick** and his interacting with Great Eastern. This 2022 knife is unique and special. A new pattern.

What we did was put a deadline of January 18 which would include current members (supporters if you will). Our goal was to offer these knives to our true



and tested members. It worked.

This month we see articles by **Martin Drivdahl, Wayne Goddard, Jim Pitblado, Clay Stephens, Dan Westlind and Melvin Melonkowski.**

## For Now

We will continue to publish the **Knewsletter** on a monthly basis with the support of the word-makers. We will continue to foster the idea that this pandemic/disaster will go away.

## February OKCA meeting

will be February 16, 2022, Wednesday. We had a great turnout for the January meeting. I counted 24 in attendance. The Sizzler commented that they really enjoy having our group. Must be because we are a cut above. More so as we are holding our group together where as other organizations are falling apart and going by the wayside.

## Ads R Us

Don't forget about the free ads in our *Knewsletter*! Just pop an email to us with 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 space to our Facebook page. Remember you must be a current member of the OKCA (2022 or greater) to advertise in our *Knewsletter* or on our Facebook page or be on our links page. 🐣

*Damascus Techniques continued from page 1*  
the hole with. The toothpick burns out, and you get some spark shower but not much; and it does not hurt anything. My little technique.

The construction of forges was another one of my favorites. I have seen everything from forges made of stovepipe to 55-gallon barrels. Vertical, horizontal, atmospheric, blower, single burner, triple burner, ribbon burner, round, square, once was round but got too hot; and if that is not enough, the use of recycled materials used in the construction of some of these forges. I think someone should do a book and have nothing but photos of home-made forges. Sure to be a best seller. What worked best for me? I started out with plain old round forges with single burners, propane of course, with hair dryers for blowers. I made hundreds of billets with those early forges. I changed very little in the design of those early forges until I heard of the 'ribbon burner.' I believe the first ribbon burner I heard about was being used in a glass blowing shop. Glass blowing is almost like making Damascus with glass instead of steel. A lot of the techniques are similar. When I made my first ribbon burner, I was out of pipe and I had some plate steel; so I made a square forge. If you angle the outside rows of holes when you make your ribbon burner, the flames will angle out to the sides and around your billet. The square forge with the

ribbon burner became my favorite; as it heated faster, got hotter and was much more efficient. It was also easier to cook oysters on the top of a square forge. Oh, yeah, those were the days, oysters on the half shell and Damascus. Multi-tasking at its finest.

Getting back to canister Damascus and my techniques. Having all contents going into a canister nice and clean is crucial but soak time is just as crucial. I always turned the heat down when I first placed the canister into the forge (I usually ran 2-3 cans at a time, as my forge was large enough to handle that many as it saved time and fuel). I heated the cans up slowly, turning the heat up as I went. Once I got the cans to the redness I wanted, I let them soak at that heat for some time. I liked using 2-1/2 inch square tubing, and I would let it soak for 30-45 minutes before putting it in the press. One of my little techniques that helped me was to sprinkle a little anhydrous borax on my cans. As I turned the heat up on the forge, the borax melts; and when the borax turned clear and ran like water, I knew I had reached the temperature I was looking for. Any of you who make Damascus know that look. Once I had all this figured out, I had consistency. Now, to be clear, making canister Damascus is not a true Damascus, technically, it is sintering. One of my favorites was placing motorcycle primary chain, the double row stuff, and 1095 powder into a

can. After I made a billet, I had the billet cut lengthwise into the blade thicknesses I wanted. The chain comes out looking like chain, not distorted like it does when you just forge weld it. All technique.

One other thing that fascinated me when it came to forging was the weather. How can the weather affect making Damascus? Living near the Coast, we have a lot of moisture in the air. Firing the forge on a wet, rainy day cannot be beat. One almost has to be careful not to burn the steel, the forge runs so hot. On the other hand, during the summer months when it got hot, I had my best results early in the mornings. Once the air got dry, I started having issues with my Damascus. So, out came the soaker hose. The mist from the soaker hose acted like a super charger to the forge. Then I go visit a friend in Arizona where the humidity is like non-existent, and he is out there making Damascus with no problems at all. Go figure. All in the techniques that were figured out. But there are no oysters in Arizona, so I had an advantage there. I have shared some of my experience here, and I hope you got some idea of how technical knifemaking, and especially forging, can be. Even when it comes to knife collecting, you have certain techniques that you have figured out that work best for you. Stay safe, stay sharp. 🗡️

## Otzi the Iceman

Clay Stephens

You may remember, in 1991, when hikers near the Austrian/Italy border found a 5300 year old mummy on a glacier. Researchers named him Otzi; and from the gear he carried, it appears he was quite the traveler.

Among his many possessions were his knife and sheath. The blade was a spear point shaped flint with an ash wood handle. The blade was bolstered with a sinew wrap. What struck me was its simplicity. In many ways it's not that different than knives today. A blade attached to a handle with some type of bolster (pins, epoxy, solder). More

fancy today for certain, but essentially the same.

If you're like me, your opinion of Otzi's knife is pretty low. I could spruce it up a bit and so could you. But I realize that I live in a time where my understanding of a knife's value is completely opposite of Otzi's. His was 95% functional and 5% art (if that). When I'm looking at a knife, I make a big show of how useful it will be but what really draws me to a knife is how it looks, how well it feels in the hand and the fit and finish. That's art.

Oh what would Otzi think. 🗡️



# The Granite Anvil

Wayne Goddard



If you hang around a knife-talk list on the Internet for very long, you'll likely hear someone saying they can't get started forging knives, because they don't have an anvil. Their mind set is on a classic London or American pattern anvil. See Figure #1. This shape has evolved as the primary tool of the blacksmith. The thing that distinguishes a "blacksmith" anvil from any other hunk of steel is the horn and tail, and neither is necessary for forging knives. Some bladesmiths use the horn for drawing-out a blade, but it is very inefficient for that purpose. An anvil with a rounded back edge, near the center of gravity, will do the job better. For making horseshoes, barrel-hoops or decorative ironwork, an anvil with a horn is necessary. I've made a series of makeshift anvils, in order to prove that a horn is not necessary for forging blades. I've been working hornless in my smithy for the last four months and surviving just fine. I'm getting quite partial to forging blades on rectangles of steel with no protuberances. It seems very natural to be able to work from the end, as well as the sides. It has always been fascinating to me

that the Japanese sword makers use hornless, rectangular anvils to shape their extraordinary blades. They have had it right all along.



My latest shift anvil is made of granite. Ever since I watched a video of modern African iron makers using a rock for an anvil, I've had the craving to see how a rock would work. I asked my friend and fellow knifemaker, Carl Sonntag, if he could find me a big piece of hard

rock to use for my experiment of using a rock for an anvil. When not making knives, fishing or riding a bicycle, he drives a truck that hauls rocks, among other things. Carl suggested that I contact a monument company to see what they had for scrap. My first call to a monument company was successful. They had a pile of stuff that I could choose from, and the best part is it was free. With help from my friend, John Priest, I hauled home a 150# granite tombstone and another rectangle of pretty pink stone I found on the scrap pile. There will be more about it at the end of this story.

The tombstone measures 11"x 22"x 6-1/2", and I'm using it on end for my anvil experiment. This stone had the large sides polished, and the sides and ends are rough.

I made a quick base by putting dirt in the plastic bottom of an old shop vacuum. (See Photo #2) I chose the best end for my forging surface, but it was still pretty irregular. My first test was to see how it would handle heavy blows. With a piece of cold mild steel on it, I gave it my hardest blows with a 10-lb, short-handled hammer. The only effect on the granite was to flatten some of the sharpest high spots. It didn't do the steel any good, because the rough end of the tombstone was quite irregular with lots of sharp peaks and divots. I did use a hammer to take chips off of the square corners in order to round it off for safety reasons. (To protect innocent bystanders from flying rock, in case of a poorly aimed hammer blow.) After doing some major grinding and flattening, I had a small, yet smooth enough, surface for my first forging experiment.

After forging my first blade on the granite anvil, I am well pleased with it. Good aim is required to keep the blade on the small flat space I created. Hammer control is critical. The granite anvil worked just fine for the profile shaping, forging the wedge into the blade and tapering the tang. (See Figure #2, note the odd blade shape where it meets the handle.) Without a square corner to work on, the area where the bevels end and the ricasso start are not as neat as they should be. It will take some work with a file or grinder to fix

that problem. I used the square corner of the stone as a cut off tool to part the blade from the bar.

By the time the blade was forged to shape, the surface of the anvil took on a shiny, metallic appearance. It doesn't show in the photo, because I've done some more grinding on the work area. I'll keep working on the striking surface to get a larger work area. Bouncing a hammer on the shiny work area indicated a hardness level close to that of a good quality steel anvil. I'm not ready to recommend a tombstone for general replacement of steel anvils; but it certainly is superior to working on either a soft steel or cheap, cast anvil. The price is right for a beginning budget.



The interesting pink rectangle of stone mentioned earlier in this story is the cut-off end of a Starrett surface plate. Starrett advertises their pink granite surface plates as having great hardness and the highest percentage of quartz crystals of any granite plate. My cut off end was four inches thick, that means it was "tool room" grade. It has been ground to a flatness of .0001000" TIR (total indicator reading). That's one-tenth of the thousandth part of an inch. The price of a new one is around \$400.00. The cut-off end was created when the surface plate was cut down to make a grave monument. The Starrett trademark in red was partially visible on the metal plate, or I might not have realized what it was. (See the picture of the tooling anvil as it is installed on my leatherwork bench.)

Whenever I use the anvil for leather tooling, I'll think of the man who is buried under his surface plate. That's a first-class tribute for a master machinist or toolmaker. ↘

# Western's Pocket Cutlery 1950s and 1960s

Martin Drivdahl

At one of the big OKCA Knife Shows in the Convention Center at Eugene several years ago, I had the opportunity to acquire an empty Western Cutlery Co. pocketknife display case. Since I've been an avid collector of Western folders and fixed blade knives for many years and have a copy of Harvey Platts' book *The Knife Makers Who Went West*, this seemed a desirable addition to my Western collection.

In searching the pages of the Platts book, I found the PK-24 display case in the 1959-1960 catalog sheets for Western Cutlery Co. When sold to retailers, the display case had 24 knives; 12 for the display board and 12 for customer sales, stored in the back of the case. This book also gave me valuable information to help identify and date Western folding knives. Many of the patterns and construction details for these knives remained basically unchanged for many years, including the period from 1950 through 1968. Western States and Western always used stock numbers to identify their huge variety of knife offerings, but these stock numbers were not marked on the blades until 1954. Then starting effective on January 01, 1955, the entire stock numbering system was changed from a system of four to seven numbers and letters to a three and four number system. The older system roughly paralleled that used by W. R. Case & Sons, with the first digit representing the handle material, the second digit indicating the number of blades and the next two or three digits indicating the factory pattern number. Letters following the numbers were abbreviations for other unique knife features. In the newer numbering system the first two digits indicate the pattern number which is consistent for all knives having the same shape and overall length. The third (or third and fourth) digit represents other knife features, such as handle material, handle color or the various blade combinations.

The first included photo shows a front view of the WESTERN PK-24 knife case filled with 12 Western folders. I've endeavored to find knives that best represent the time period and knives that originally filled the display case, but several are not of the exact time period or the correct pattern variant. The second included photo is from the back side of the PK-24 knife case and shows from top to bottom (1 through 12) the corresponding factory stock numbers and retail prices of each knife. Mr. Platts advises us to read the stock numbers as a two digit number followed by a single digit number.

Hence knives 1 and 2 are to be read as twenty four-one and twenty four-three. Each of these have pearl composition handles and are 2-5/8" in length. No. 1 (241) has a clip blade and a pen blade and is absolutely correct for this case. No. 2 (243) is a three blade knife from the 1968 catalog sheets (should be stock No. 242). Knives 3 through 6 are all pattern forty four (44) knives with square bolsters and are 3" in overall length. Knife 3 is stock No. 441 from the correct time period and has a California clip blade and pen blade (should be stock No. 243). Knives 4 and 5 are stock number 442 and 443 and are exactly correct for those two positions on the display. The No. 4 knife (442) has the same blades as 3 (441) but has bone handles and an oval shield. No. 5 (443) also has the same two blades, but its handle is of yellow plastic. The next knife down (No. 6) is the correct stock No. 445 and has the correct blades (California clip, sheep foot and pen) but is fitted with artificial stag (plastic) handles placing its production date after 1960. Knife 7 has pal bone handles, is 3-1/4" in length and is a whittler pattern equipped with a thick splitting blade, small clip blade and pen blade. This knife has no blade stamping but was identified as original stock No. 6364 from the 1953 catalog sheets. The next two knives down (8 and 9) are stock No. 6501 and 657 and are absolutely correct for the display case. No. 8 (stock No. 6501) is a 3-3/4" three blade stockman with pearl composition



handles fitted with a California clip, sheep foot and pen blade. No. 9 on the display board has the correct stock No. 657 lightly electro etched on the back tang of the clip blade. This many suggest a 1955 assembly date, as I believe electro etching to be very likely have been used to mark in-stock blades when the new numbering system went into effect in January 1955. This knife is the same length as No. 8 but has bone handles, a standard clip blade, spey blade and leather punch.


Knife 10 was identified from the 1953 catalog sheets as old knife stock No. 6342C. It has no tang stamp number but is almost identical to the other 42 pattern standard stockman's knives shown in the 1959-60 catalog sheets. It's 3-5/8" in length, fitted with a California clip blade, spey blade, sheep foot blade and has a bone stage handle. Knife 11 on the

*Continued on page 7*

display board was identified from the 1953 catalog sheets as old stock No. 6374 and, except for no shield, is identical to factory stock No. 742 shown on the 1959-60 catalog sheets. Having no shield may suggest it was manufactured during the Korean War. It's a premium stockman 4"

in length with genuine bone handles and has a standard clip blade, sheep foot and spey blade. The last knife on the bottom (12) is stock No. 743. Again, the stock number is crudely electro etched on the back tang of the clip blade, leading me to believe it to also be a transition knife most likely assembled in 1955. It's a beauty with a pale bone handle, California dip,

sheet foot and long spey blade. Knife 11 and 12 on this display are both premium stockmans in near perfect condition.

All 12 knives in this Western pocketknife display are tang stamped WESTERN BOULDER, COLO. (2 lines). I hope OKCA *Knewsletter* readers will find this article interesting and informative. 

## WESTERN PK24 POCKET KNIFE ASSORTMENT

Sell the knives off the board first. Replace from stock in back and re-order from your jobber. Knives should be wiped clean with a dry cloth after handling.

This display unit is designed for the following assortment:

	<b>Stock No.</b>		<b>Price Each</b>
1.	241	_____	2.95
2.	242	_____	2.95
3.	243	_____	3.75
4.	442	_____	2.95
5.	443	_____	2.95
6.	445	_____	3.75
7.	652	_____	2.95
8.	6501	_____	3.75
9.	657	_____	3.75
10.	658	_____	3.75
11.	426	_____	3.75
12.	742	_____	4.25

Factory stock number is stamped on large blade of each pocket knife.

Western pocket knives are practically 100% hand-made. Blades are ground from special analysis American cutlery steel, polished to a mirror finish, and hand-honed for extra sharpness.

## WESTERN CUTLERY CO.

Boulder, Colorado, U.S.A.

# The Lynwood Scout knife, 1932

Jim Pitblado

Well, we are all disappointed at being unable to attend the April 2022 OKCA Show this year. However we have the future to look towards a Show, and one of the reasons I am writing this article is to continue to support the Club and its management and to remind readers that we must support the Club and its *Knewsletter* by continuing our membership and producing articles for the readers so the *Knewsletter* continues. Club leadership needs our support during these difficult times.

For many years my favorite Remington knives have been the scouts and utility knives. I have also favored the fixed blade hunting knives of which there are 40 patterns and many more variations. So when this little RH4 hunting knife became available, I was most fortunate to become its owner.

There are two models of the RH4. The first is has a 4.5 inch blade, 3 inch jugged bone handle and is absent a guard. The second later model is the DuPont Remington which has a nickel silver full guard added. There are also a number of different tang stamps used on both sides of the tang, and a few with advertising shields on the handle or blades etched.

As you can see from Pictures 1, 2 and 3,

this unique knife has its blade engraved and came to me with its original sheath. The knife has had careful use, has not been re-sharpened or cleaned, but was not carefully maintained.

I have seen only five or six of these engraved Remington hunting knives, and I own two (Picture 4) plus this one. I believe that this work was done by Remington via special order.

As you can see from Picture 1 and 3 the LINWOOD SCOUT TROOP 32 is enclosed in two black lines deeply indented across the top of the blade. The words and space between the lines show slight but limited golden coloring. Also the boxed area forward of the tang includes the date 1932 and still had about 60 percent of the gold coloring work.

I have been unable yet to find out any information about the Linwood troop 32. Is that the year it was formed and the troop number or just the year it was formed? How many of these knives were produced? A troop requires at least five active members. Were the knives given out in recognition of the troop formation to all its new members or given out in recognition of scouting progress or in recognition of becoming an Eagle Scout? How many previous owners has this knife had? I will keep searching for any history of this knife. If any reader has any information on this Troop 32, I would like to know about it.

I hope you have enjoyed this article

and will consider helping the Club by writing an article and continuing your membership. I remain positive that we shall be visiting with each other in Eugene in 2023, and I will be at table R02. 🐾



Picture 1



Picture 2



Picture 3



Picture 4





## 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 Ulu's or Mezzaluna knives) 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 - OKCA 2009 Bill Ruple Trapper.** Only 25 made. Sale price \$1,000.00. Also have OKCA 2008 Roy Humenick Coke Bottle. Only 40 made. Sale price \$550.00. Contact Glenda gbgigi@comcast.net

**Ernst Bruckmann knives wanted.** Not the run-of-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](http://www.nifeboy.com) or email jim@nifeboy.com or (209)295-5568.

**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

**Offering \$500 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. If you are willing to help me add this knife to my OKCA Club knife collection, I would be very appreciative. I also have references from other club members if desired. 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](http://mountainmikecustomleather.com).

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

**Niagra Knife Steels:** email [zacbuchananknives@gmail.com](mailto: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](mailto: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](mailto:jgl321@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 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 [loden402@gmail.com](mailto:loden402@gmail.com) or call (765)244-0614 8AM-8PM EST.

**Mosaic pins** and lanyard tubes by Sally. See at [www.customknife.com](http://www.customknife.com), email at [sally@customknife.com](mailto:sally@customknife.com). (541)846-6755.

**Blades and knifemaker supplies.** All blades are ground by Gene Martin. I also do custom grinding. See at [www.customknife.com](http://www.customknife.com), contact Gene at [bladesmith@customknife.com](mailto:bladesmith@customknife.com) or call (541)846-6755.

**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](mailto: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](mailto:wagner_r@pacinfo.com).

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

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### OKCA Club Whot-zits & Whos Zits

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## Palindromes on the cutting edge

dennis sinned

Palindromes are words, sentences and paragraphs that can be read backwards and forwards. Like mom, pop, dad and a toyota. Or for that matter anything that repeats itself front to back and back to front. So the paragraphs herein are all related to things that go cut. Including the sharp one in the list of names.

Dennis, Nell, Edna, Leon, Nedra, Anita, Rolf, Nora, Alice, Carol, Leo, Jane, Reed, Dena, Dale, Basil, Rae, Penny, Lana, Dave, Denny, Lena, Ida, Bernadette, Ben, Ray, Lila, Nina, Jo, Ira, Mara, Sara, Mario, Jan, Ina, Lily, Arne, Bette, Dan, Reba, Diane, Lynn, Ed, Eva, Dana, Lynne, Pearl, Isabel, Ada, Ned, Dee, Rena, Joel, Lora, Cecil, Aaron, Flora, Tina, Arden, Noel, and Ellen sinned.

Do good? I? No. Evil anon I deliver. I

maim nine more hero-men in Saginaw, sanitary sword a-tuck, Carol, I. Lo! Rack, cut a drowsy rat in Aswan. I gas nine more hero-men in Miami. Reviled, I (Nona) live on. I do, O God.

Stab! Mock! Cuts are not nil. Clinton era, stuck, combats.

So snide! Pork cuts are not nil. Clinton era stuck, roped in. SOS!

Man, Oprah's sharp on A.M.

Eva, can I stab bats in a cave?

Stab nail at ill Italian bats.

E finks it's old Otto'd lost 'is knife.

Dennis's drawer lives! Ah! Has evil rewards? Sin, Ned.

Dennis, no misfit can act if Simon sinned.

Mired Albania in a blade rim.

I made border bard's drowsy swords; drab, red-robed am I.

Nog eroded Oregon

Stab, mow, knife de fink wombats

But wait. In the knife world we have two examples of palindromic pocketknives.

The one is the muskrat pattern. It sports identical blades on both ends. The other is a one off Case knife that sports two blades identical on each end. This one is called a Case canoe palindromic knife.

Can you figure out what the cutting edge knife is that has handles on both sides that is palandromic? Or what is the all-purpose palindromic knife traditionally used by Inuit, Iñupiat, Yupik and Aleut people? Palindromes are where you find them, and the answers can be found buried in this *Knewsletter*.

