



## KNEWSLETTER IN A KNUTSHELL



- ✓ Chip off the Block
- ✓ Can opener on the tip
- ✓ Dawg Gone
- ✓ Sharpening
- ✓ Snoopy

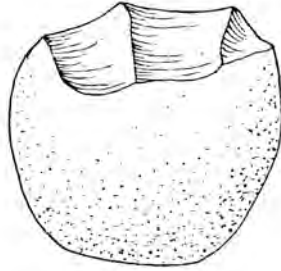
Our international membership is happily involved with "Anything that goes 'cut'!"

June 2022

### Just A Chip Off The Old Block

Eric Bergland

*Flint knapping is the reduction and reshaping of certain types of stone by chipping. It is an ancient craft. Simple chipped stone tools have been found in archeological sites dating back two million years. (Give or take a few thousand years.) The earliest "tools" may have been nothing more than accidents. They may have been the result of heavy pounding against a stone anvil. These first tools are rather small, about fist-sized, and of a less-than ideal raw material (basalt). Called "choppers," they are cobbles or pebbles from which a few flakes have been struck. Choppers are typically interpreted by archeologists as multi-purpose tools, used for chopping, pounding or cutting.*



1. Pebble-sized chopper, flakes off one edge and one side only.

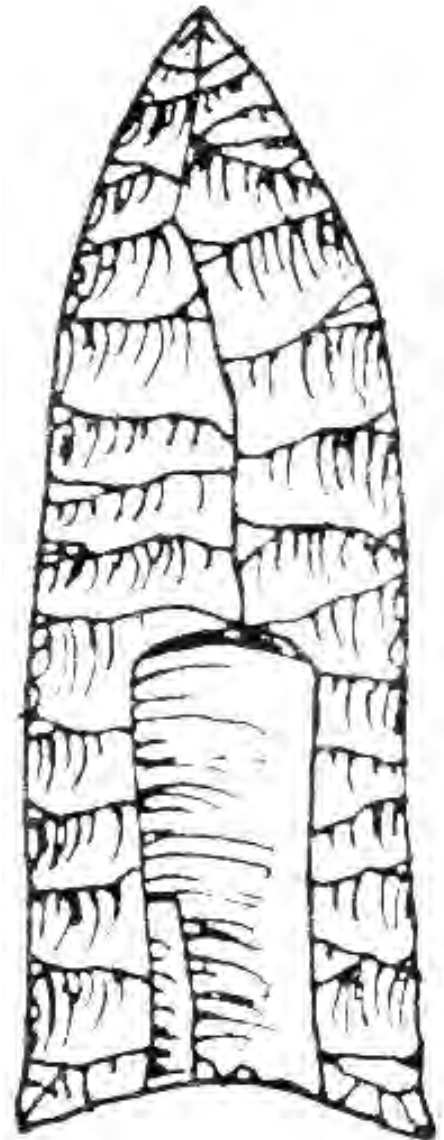
Modern-day chimpanzees in the wild occasionally use rocks as hammer stones to pound seeds and nuts. Probably our ancient hominid (human-like) ancestors (and other now-extinct hominid lineages as well) also used unmodified hammer stones and learned about the fracture properties of stone by experiencing the effects of naturally or accidentally broken rock. Our hominid ancestors, like the other higher primates, were clever, curious animals. There is good evidence that as the brain capacity of our hominid ancestors increased, so did the complexity of their chipped stone tools.

Overtime, chipped stone tool forms became clearly intentional creations and more complex. By half a million years ago, our ancestors and other tool-making hominids were regularly making "bifacial" tools (bifacial means "two faces" or sides). These were extensively chipped forms, much more complex than the simple sharpened edge of a cobble or pebble. Large bifacial tools (which 19th Century archeologists termed "hand axes") were the predominant form until about 100,000 years ago. Our ancestors learned that the finer-grained rocks such as flint, chert, chalcedony, agate, jasper and obsidian chipped the best.

In the tens-of-thousands of years since, stone-working technology developed at an ever-faster pace. Stone tool forms proliferated into a wide variety of shapes and sizes, from simple sharp flakes to arrowhead, spear points, scrapers, drills, planes and knives.

Obsidian was highly favored because it fractured easily and predictably. It is volcanic glass, transparent to opaque in clarity; and it is found in a variety of colors (black being the most common). Oregon and Northern California have the most extensive deposits in the lower 48 states.

Obsidian, from the numerous flows and secondary sources in the American West, has been found in prehistoric archeological sites as far east as the Ohio River valley. There, obsidian ceremonial blades, sometimes in exotic shapes, are found in the burial mounds of high-ranking individuals. Obsidian also has considerable "time-depth" in the



2. Small "fluted" spear-point or knife blade. This North American form has been found associated with extinct Late Ice Age mammals, such as mastodon and giant bison.

# The Seek-Re-Tary Report

elayne

The May meeting was held May 18, 2022. The attendance was 23. We are hopeful that the attendance will continue to increase as we near the December/Holiday/Winter Show date.

As has been written, all of the 2022 OKCA Club Knives have been mailed. Please contact us if you have questions. Ordered a knife but did not receive one? Ordered two knives received one? Ordered one knife received two? We will have a 2023 OKCA Club Knife, but the choice will not be announced before December 2022 or February 2023 when we have been advised by Great Eastern the pricing on the item. A special thank you to **Roy Humenick** who coordinated with Great Eastern for the production of the 2022 OKCA Club Knife and will coordinate the 2023 knife. (Just a note that the 2022 OKCA Club Knife appeared on eBay. The price realized

was greater than the price billed to our members. It sold for just under \$400.)

Thank you to the individuals who have provided articles for the *Knewsletter*. The articles have provided an opportunity to publish an issue each of the past 12 months. This can only happen with your support. Thank you. Please acknowledge the following who

have contributed articles for this June publication: **Eric Bergland, Wayne Goddard and Clay Stephens**. Keep the articles coming, pretty please. I know the *Knewsletter* is enjoyed by many even though it is very rarely acknowledged.

Please be sure to thank **Lisa**



**Wages** for the 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 the emails to remind the members of the Club meeting dates.

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.

See you at the Sizzler June 15, 2022. It an opportunity to enjoy a dinner out and talk knives with others who have the same interests. ↘

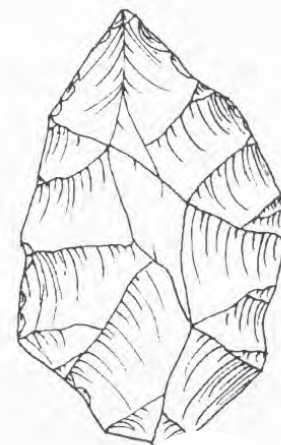


*Just A Chip Off The Old Block*  
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New World, showing up as tool material in the sites of Late Ice Age hunter/gatherers, both in North and South America. In the Pacific Northwest, obsidian “fluted” points dating to 11,500 years ago have been found. The widespread use of obsidian for tool stock by Native Americans continued up into the mid-1800s (although the technology was not lost, fortunately).

In future articles, I’ll present some of my thoughts about Late Prehistoric obsidian knives in the Cascades, and I’ll present an historic outline of modern flint knapping along with a discussion of “how-to” methods. ↘

3. Bifacial “hand axe,” extensively flaked, with two opposing “faces” or sides (only one side shown here).



## Articles

Since we have gone to a 12 month *Knewslettter* instead of our previous nine issues, it has been tough to get articles in the quantity needed. The quality has been exceptional, but the quantity has been a bit low. I have written articles to fill in the gaps but feel that there are others who need to share their interests. I got to thinking about 40 plus years of articles that have appeared in our *Knewslettter*. I have maintained the files since day one, so they are easy to recycle. The information is great and is educational, interesting and appropriate for today.

Our today writers have been productive and forwarded articles which have been very worthy, and all have responded in the positive to scratch up just one more article for us. Those who stand out are **Martin Drivdahl, Kelly Lane, Gene Martin, Tom McVey, Jim Pitblado, Clay Stephens, Dan Westlind, Michael Yoh and Gary Zalesky.**

## Do you write in cursive?

Back in the one room log cabin school where I received my education, cursive writing was the norm. Now I know that there are a few knife people that abhor computers but are knife literate. I am suggesting that you grab a sheet of paper, your favorite fountain pen and write us an article in cursive. Now if you are pre-log cabin educated, then get yourself a feather, sharpen it with your pen knife and spill your thoughts and knowledge, being careful not to spill the inkwell.

## OKCA 2022 GEC Club Knife

Everyone who ordered and paid for the 2022 GEC Knife has received this special knife. In fact we have reason to believe that one individual might have received an extra knife which they did not order. Knock knock! Every year the order taking for the Club Knife is a challenge. The shipping of these knives is also an arduous task. We thank **Roy Humenick** for his persistence and also

his creativity which make this project a success.

## OKCA 2023 Event

We had a Club meeting and everyone was on the plus side of having an April 2023 OKCA Show. I think we did make the right decision to hold off. Full steam ahead now. Applications will start in the next few months.

## Clarification - Not our Show

I have received repeated solutions for a knife show in lieu of the OKCA April Show. It has been suggested to change the venue and relocate the Show to a different city. It was also suggested that we had fallen out of favor with the Lane Events Center. Not remotely true. After explaining in detail why no Show, the suggestions have been put aside. But now there is another scheme to hold a summer all knife show which would be a for-profit show in Oregon. That is a good thing, except we (the OKCA), are unable to endorse or promote an event that is for-profit or one that is not sponsored by us. Therefore the upcoming summer event is not in any way associated with the Oregon Knife Collectors. Not sponsored, not endorsed, not backed, not affiliated. This has required clarification because the opening shots about this event were peppered with comments that might have been misleading. It also needs to be remembered the OKCA mailing list is NOT available to anyone. Ever! Nor will we do a mailing for anyone. Ever!

## Those who are!

To those table-holders who have supported the OKCA by renewal of their membership for 2022: You are guaranteed your 2019 table location for the 2023 Show. We have marked the 2023 table plan with those who are current members for this year, 2022. The response has been encouraging to me and also tends to reflect the growth of our Show rather than a presumed degradation or failure.

## December

The Winter/Holiday/December/before Christmas Show is on for December 10. Information about this event will start in September.



## Words

This month we see articles by **Eric Bergland, Wayne Goddard and Clay Stephens.** We will continue to publish the *Knewslettter* 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.

## Ads R Us

Don't forget about the free ads in our *Knewslettter*! 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 advertise on our Facebook page. Remember you must be a current member of the OKCA (2022 or greater) to advertise in our *Knewslettter* or on our Facebook page or be on our links page.

## Club Meeting

We will meet at the Sizzler on June 15. See you. 🐉



# A Month In The Life of A Door-to-Door Knife Salesman

Wayne Goddard

I had a lot of different jobs during the early years of our marriage, but the most interesting was selling cutlery door to door. My career as a cutlery salesman lasted only a month, but a period of time I never forgot. At that time I didn't dream that I'd spend the rest of my life, minus a few years, selling knives that I created with my own two hands.

It was 1960 and Phyllis and I were married less than a year. We had moved to Lewiston, Idaho, from Twin Falls, Idaho; and I was having no luck finding a job. I was ready to do almost anything, and that's when my adventures as a knife salesman started.

My folks had purchased a beautiful and well made set of Zylco kitchen cutlery. The Zylco salesman was looking for more salesmen to work under him so I hired on. If I remember right it cost me \$35.00 to get signed up, and that included a bond. Zylco was an offshoot of Rena-Ware, both were part of Zylstra Corporation. I remember visiting the headquarters of Zylstra Corporation in Spokane, Washington, as part of my sales training and actually met the owner who went by "Pop" Zylstra.

I always figured the Zylco knives were made by Robeson. The trademark on Zylco included the words "Freeze;" and as far as I know, Robeson was the only cutlery company that offered freeze treated knives at that time. I have a '60s Robeson butcher knife that has "FROZEN HEAT" as part of the logo. That's enough of a connection for me to form my opinion about who manufactured the Zylco knives. Another feature of Zylco was the "Electro" edge. A keystone shape was etched in an alternating pattern. The etched sections are thinner than the rest of the blade. This is supposed to give it an advantage in cutting ability. I think I've seen Robeson knives with an etched type of treatment



#1 shows the Zylco carving knife with the trademark etched sections at the edge. The Zylco knives I sold all had black wood micarta handles. #2 is a Zylco knife that I'm not quite sure about. It may be older or newer than the ones I sold. The streaked brown handle is the same material as the Cutco knives, and the unusual serration pattern makes it more like a Cutco than a Zylco product. #3 is the Robeson butcher knife with "Frozen Heat" as part of the logo.

similar to that on the Zylco knives. (See the photo)

I didn't turn out to be much of a salesman, but it kept groceries on the table for awhile before a real job came along working as a warehouseman for Payless Drug Store. That's another interesting story to be told at some later date.

We got into homes to sell the knife set by cold canvassing and by referrals. I got better at cold canvassing as I gained experience, but it was never easy for me. We got our referrals from those we made sales to. In our sales kit there was a real nice hunting knife with a retail price of \$12.95. (It looked just like a Robeson hunting knife.) We could give them the hunting knife, or a choice of a pair of kitchen shears after they bought the set and wrote us out three referrals to get us into their friend's houses.

I tried many different lines to get through the front door, including the offer of free stuff, the officially authorized line. The opening line, "Would you like to buy some knives?" worked as good as any to get in the door. There aren't too many homes with a drawer full of sharp knives, so "free knife sharpening" was fairly successful. Zylco had a sharpener that was nearly foolproof and left knives very sharp. The knife was rolled through the sharpener that would give the correct edge angle every time. The sharpener had a steel roller section that would line up the wire edge. The only way to get the sharpener was to buy the whole package. That was just the first of several "hooks"

we had to choose from in our way to closing the sale. I was soft at closing sales, especially when the folks looked like they couldn't afford the set. As a trainee I would go out with some of the best salesmen. These guys had been selling everything from soup to nuts for many years and didn't know the meaning of the word "NO!" It was, I'd imagine, as if a human had the determination of a bulldog and the appetite of a hungry shark.

The Zylco Knife set was a very attractive package, as it should have been with a retail price of nearly \$120.00. That was two to three day's wages in 1960. The set was impressive the way we laid it out. We would explain one knife at a time, building value with each step. It was a beautiful and desirable set when completely laid out on our red tablecover. We started out with "The Million Dollar Baby," the advertised price of the research that went into the development of the Zylco paring knife. When we got to the chef knife, we'd get out the little cutting board from our kit, put a penny on and give it enough whacks to show all present that this was one tough knife. There was an old style four-tine turning fork, and a nice carving fork to go with the carving knife. A very unique item was the narrow spatula that would flex 90 degrees and return to straight. All in all it was a very nice set. We came out of the sales experience with a set, and we've gotten 45 years of good use out of them.

*Continued on page 6*

# The Goddard Method Of Sharpening

Wayne Goddard

I use denatured kerosene for a sharpening fluid. (WD-40 will work also, but clogs the stones up over a period of time.) Kerosene keeps the stone clean, creates the quickest cutting action and is economical. I use an angle of 12 to 15 degrees per side. The angle varying with the type of knife; less angle for light use, more angle for heavy use.

Leather work and wood carving knives are sharpened by laying them nearly flat on the stone. The thinner edge will cut the soft materials better, and the strength of the edge isn't a factor. At the other extreme is the survival type knife blade where strength is required, the sharpening angle should be greater. The knife edge must have enough material in it to handle the particular type of work that it is intended for. The best angle for your own knives is best worked out by trial and error.

There are other choices for sharpening equipment. The important thing is to learn how to use whatever you have. I rate sharpening systems by the time required to remove the necessary steel and refine the edge. Many bench stones are made with inferior and irregular grit. These are usually attractively priced, but slow cutting and wear out quickly.

I prefer the Norton India/Crystalon stones because of the uniformity of grit size and the purity of the grit; this gives them their superior ability to remove even the hardest metal... Silicon carbide will cut the hardest knife blades, no questions asked. I have often said that there is no such thing as a hard to sharpen knife. There are knives that have blades that are too thick to be easily sharpened on any stone. What they need is re-grinding.

Crystalon is the Norton trade name for silicon carbide, and India is their trade name for aluminum oxide. Arkansas stones are very slow cutting, I have better things to do with my time. They will give a very good edge.

Before we discuss sharpening technique, it will be necessary to understand a few very important factors in the sharpening process. First of all, and the most important, is it takes two different stones to do the total job. The sharpening process should be thought of as two distinct and different operations; first roughing and then finishing.

For the roughing process, a stone is required that will quickly remove material from the hardest blade. This stone should have grit made of either silicon carbide or diamond, there is nothing else that works quite so fast. The grit size will be around 150 to 240. I use the Norton Medium Crystalon for the roughing operation. The roughing stone leaves a coarse and ragged edge that will saw through fibrous materials but will not be suitable for any type of fine cutting. The finish stone smooths up the edge and is used to take the wire edge off, leaving a true sharp edge. The finish stone is the Fine India. The grit size of 320 is fine enough to give a hair shaving edge, yet leaves enough micro-teeth to give superior slicing ability.

The sharpening process is started by taking cuts across the stone in the direction of the arrows. Do five strokes, then reverse the direction for the other side of the blade. To maintain the correct angle for the full length of the blade, it is necessary to lift the handle of the knife as you get towards the tip..... it's a compound angle. Ink in the cutting edge with a red marking pen before starting, this will give you a visible indication of where you are contacting the edge on the stone. To help yourself learn the correct angle, make a wedge out of wood the shape of the sharpening angle. Lay it on the stone with the knife on it to give yourself a visible reminder of the



correct sharpening angle.

## **PRACTICE, PRACTICE, PRACTICE**

When there is a lack of control in the sharpening process it usually results in the edge becoming rounded over. The knife blade will not be truly sharp unless the bevels are true and flat, and it takes good control to achieve this.

## **THE WIRE EDGE**

It is important to understand the wire edge and how to get it off of the freshly sharpened blade. The wire edge is formed as the two sharpening bevels meet at the edge. What we call a wire is a thin piece of blade material that bends back and forth from the action on the stone and is not removed. When the wire edge is not lined up, the knife will not appear to be sharp, yet sufficient material may have already been removed. Since the edge does not feel sharp, it is often worked some more on the stone; and many knives are worn out prematurely from this overworking. When the wire edge is lined up, the blade will seem to be sharp. I refer to this phenomenon as "false sharp." The blade may shave hair and slice paper; but when the edge contacts any type of hard substance, the wire edge bends over and the knife quits cutting.

## **REMOVING THE WIRE EDGE**

My favorite way to remove the wire edge is to stroke the edge very lightly on the finish stone at an angle of around 30

*A Month In The Life continued from page 4*

I'll wrap this up by telling about three handmade knives I saw while making my sales pitches. All three knives were quite a bit different in shape, and their method of construction and all made a lasting impression on me.

Unforgettable knife #1. I'd given my presentation but not made the sale. I then made the offer of a choice between the hunting knife or kitchen shears in exchange for three referrals. I don't remember if I got the referrals or not, but I've got a crystal clear memory of the knife that I was shown. The knife was a skinning knife that had been handmade in the mid 1930s. The gentleman was an elk guide during hunting season, and his knife was his idea of the perfect skinning knife. It had a thick, upturned skinning type blade with a blood gutter and a thumb rest. It was unlike any knife I had ever seen, and it gave me that "burning desire" to create one for myself just like it. My first knife would have probably been that pattern, but I didn't have any steel wide enough till I went to work in the saw trade. Once I had a supply of obsolete chipper blades that were the perfect thickness and plenty wide, I made my version of the unusual skinning knife. (See the picture.)

Unforgettable knife #2. The second

handmade knife I saw was from the 1930s and was made by the owner. It had a cast aluminum handle, a feature that I hadn't seen before.


The gentleman told that he was an automobile mechanic and had forged the blade from a broken car spring. He melted an aluminum piston and cast the handle onto the blade. He used sand from a nearby stream for the sand casting process. I came away dreaming about doing work like that some day. This was the man who showed me the brass rod test for checking edge strength.

Unforgettable #3. The third handmade knife that had a lasting effect on my thinking was a forged hunting knife that had some features I'd never seen. The gentleman had made it as a young man, in approximately 1910. The handle was a deer leg bone, with a bolster and pommel made from a silver dollar that he hammered out. The blade, which was made from a file, had an integral double guard. A strip of material had been hot-cut from both sides of the tang. The strip was then bent out from the body, forged to a long taper, then a rat-tail formed top and bottom to form the guard. The



Here is my version of Unforgettable Knife #1. It features a thick blade, blood gutter, full tang with a red hard rubber handle slabs. This one was made in 1964. I call this model The Thumb Rest Skinner. Schrade came out with a knife they called the Sharp Finger. Some suggested I had borrowed my knife design from this. Not so, as this knife design goes back to at least the 1930s.

blade was heat-blued when it was made and still had most of the original finish after many years of use. That knife had everything; exotic materials, unique construction, and a great story to go with it – what else could be desired.

It was two years after my Zylco experience before I made my first knife from scratch. During that time, I would often think of those knives and dream of making something like them. Even though I wasn't a huge success at door to door selling, I gained knowledge and inspiration. Those two things probably took me further along on my career than having a lot of money to get set up with. If I had gotten rich selling cutlery, I would never have learned the things that gave me the material to write a book with the title, *Wayne Goddard's \$50 Knife Shop*. 

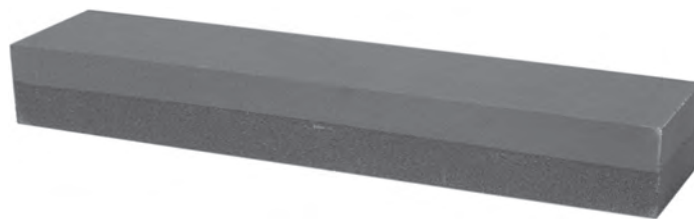
*The Goddard Method continued from page 5*


degrees. The strokes are alternated from one side to the other and are very light. You will be able to feel the wire edge on the side of the blade that is opposite the side the last stroke was on. You will feel the hook of the wire with a fingernail. As the blade is stroked with the light cuts, the wire is abraded off, leaving the true sharp edge. It might seem that the steep angle used to get the wire edge off would slow down the cutting ability of the knife, but it doesn't because not that much material is removed when it is correctly done. When properly done, you will have a superior and long lasting edge. In my opinion, buffing or stropping should be done after the wire is removed on the stone.

It is very easy to lose the sharp cutting angle at the edge when trying to get the wire edge off by buffing or stropping. The angle on the strop or buff is critical, if too steep, the edge gets rounded off and the edge loses its true sharpness. I recommend getting the wire edge off on the stone, then buffing or stropping to polish the edge when that is wanted or needed.

### THE STROP STICK

A very excellent strop stick can be made as follows. You will need a strip of wood one inch wide and about a foot long, also a strip of



leather as wide as the wood and about eight inches long. Glue the leather to the wood, leaving a handle at one end. I use the same green polishing compound on the strop that I use for polishing blades. The leather is lightly coated with the green compound, and your strop is ready to use. A little stropping goes a long ways, don't overdo it. Experiment with your knives to see how much "polish" you want on your edge. 

# Right On Snoopy

ibdennis

A rational person might ask what Snoopy, a Stearman, an F4 Phantom jet, cam lock fasteners, Dzus fasteners and Camillus Cutlery Company have in common. Well, it's really quite simple once you get the whole picture.

Somewhere in the mid 1980s, I had the distinct pleasure of going back to Camillus, New York, to visit the Camillus Cutlery Company for a research project. Tom Williams, curator at Camillus Cutlery Co., was my tour guide; and what a wonderful tour it turned out to be. My goal was to research the MIL-K military pocket utility knife and to write its story. I was very successful to that end.



R 5120-391-0103-S 231

**KEY, COWL FASTENER**

**1 EACH**

**CONTRACT N-600 (383) 46720**

**CAMILLUS CUTLERY CO.**

**CAMILLUS, NEW YORK**

**JAN. 1958**

While touring the factory of this grand cutlery company, Tom kept giving me mementos of the Camillus factory. I received anniversary matches, knife openers, literature of all sorts, Lone Ranger Silver bullets and a package

containing a key for a cowl fastener. I was tickled at the offerings, but I was perplexed by the cowl fastener. After all it wasn't a knife you know. The key was definitely a military contract item, since it sported umpteen bazillion numbers all over the package. In addition to these numbers were the contract numbers and the date of manufacture which was January 1958. The best part was that it didn't even look like a key as I know keys.

The "key" went home with me and has resided in my show-and-tell collectibles for many years. At the November Shotgun News Show held in Eugene, I displayed a case full of knives and gadgets and hidden in this array of trivia was the Camillus "key." Now I had shown this "key" many times, but at this particular Show no less than three people came up and spotted and identified the "key." Two people had been in the military and knew exactly what the key was for, while the third person was an aviator of sorts and gave yet another use for this item.

One OKCA member explained the item in great detail for me. In fact he was the one that called it a Snoopy. Now you shouldn't have to be a rocket scientist to figure out where the name came from. Apparently this person worked on F4 fighter planes, and this was a tool he was more than casually familiar with. The cowl or coverings on these jets were held on the plane by devices known as cam lock fasteners or Dzus fasteners. The cam lock fastener was flush with the skin of the airplane; and in order to release this fastener, the "Snoopy" tool was placed in a small opening, pushed in to allow it to turn and at the same time twisted in order to release the fastener. Once the fasteners were released, the cowl covering could be removed so that the necessary maintenance work could be done on the airplane. It was suggested that almost any panel that needed to be removed for maintenance would require a Snoopy opener and was fastened in this manner.

Almost everyone who worked on these planes had one of these tools in handy reach. They were just there and



available. It seems that Camillus Cutlery was a large supplier of these handy dandy tools. But the mystery of this tool deepened when one gentleman identified this "key, cowl fastener" as the key used on a Stearman airplane. Now what the heck is a Stearman someone mutters in the background? Well, the Stearman is a mid 1930s biplane which also had cam lock fasteners (Dzus fasteners) used to keep its cowl covers in place. So as not to make an incorrect assumption, I wandered down to my local airport which has two Stearmans and held the key high in the air. "Does ya all know what this is for?" I asked him. "Of course," he replies, "everyone knows what that is for. It's the key for removing the cowl on a Stearman airplane." I knew that, but I just wanted to hear him say it. With that I received a pantomime version of just how the thing worked. Place, push and twist and presto you are now into the innards of either a Stearman or an F4 Phantom jet or whichever comes down the runway first.

Well the mystery of the "key, cowl fastener" has been solved for me. It also proves that cutlery companies make more than knives. It was an interesting mystery, and it sure is fun when someone comes along and sez, "Hey where did ya get that Snoopy?"



# A "Dawg Gone" Story

ibdennis

At the time of the event this was not funny. In fact, it wasn't even vaguely amusing. Now that time has passed, there certainly is a tad bit of humor to be found. Although there is no moral to this story, I hope that you can extend sympathy, if not to elayne or me, but to the poor "pup" who was just living her life as a "dawg."

I have come to know Robert Crowder of Thompson Falls, Montana, very well. When he and Pat first came to the Eugene Show several years ago, it was obvious that he was a knifemaker of quality. Dear elayne wanted a Crowder knife in the worst way. And as luck and good fortune would have it, she got her wish. We commissioned Bob for yet another knife, and we waited anxiously for the mails to bring us this special knife. This was to be a full size hunting knife with "Inside Cut Bighorn Sheep" horn handles.

When the "event" occurred, I wrote a letter to Bob and desperately attempted to write a letter that would bring a smile to Bob and reach down deep to make him smile. It is this letter, and the subsequent letter from Pat Crowder that tells the story herein.

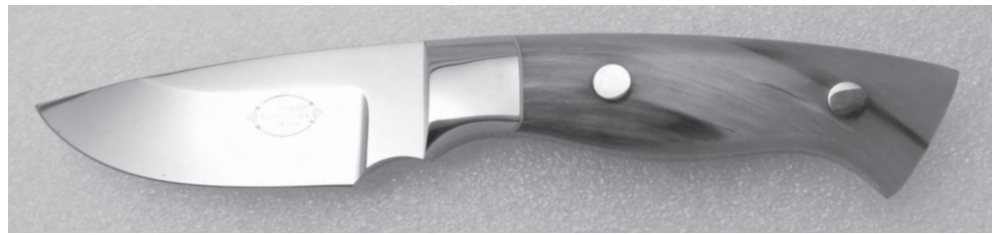
October 4, 1994

Bob Crowder

Thompson Falls, MT 59873

Dear Bob,

*I can't tell you how pleased we were to get this very special knife. On Monday night we were attempting to make a call to you in order to inform you that we had received the knife. As we were dragging the knife around from phone to phone we left it on a desk for our next pass through. We noted that our always faithful under foot dawg was missing which was very much unlike her.*



*Sad to say when we found her she had taken it upon herself to take the knife off the desk and examine it only as a dawg will do.*

*Let me state that not only are your knives eye appealing, but they are also yummy too. We were devastated and thoroughly ashamed at this latest turn of events and didn't know quite how to handle this latest calamity.*

*First of all I hope that you can operate on this knife and bring it back to life. It is becoming our obsession in life to have this knife in museum quality shape even if it is the last breath I or the dawg take. Therefore please help by replacing the handles or whatever necessity that it requires to make this the showpiece that it is (was).*



*I cannot fully understand what the attraction was for the dawg, however this material is similar to the hoofs that are sold that are worked over by dogs. I smelled this knife upside and down, and it certainly doesn't resemble anything that I would stick in my mouth. E2D2 (Second poodle named after an earlier dawg ED which stands for Elayne &*

*Dennis) is a 50 lb. standard apricot poodle that is still very much a pup at one year old. I don't know whether we will survive her, but at times she can be awfully precious.*

*Well there is my tale (tail) of woe and please good knife doctor make her shine like afore.*

*Yours in the saga of the "Crowder" knife, elayne, ibdennis and the puppy E2D2*

*And from Pat Crowder in the package with the wonderfully restored knife.....*

*25 October 1994*

*Dennis & Elayne,*

*You knew how to get to Bob--you named your dog well! (If "Spot" had chewed the handle, he might have insisted on renaming rights.) Ours are Guchenka and Anastasia Filipovna, out of Dostoevsky novels.*

*Anyway, Bob got quite a chuckle out of your predicament. He had a little trouble finding a large enough piece of the inside cut horn and was afraid the color would grind off the one side when he finished it, but I think it came out quite nicely.*

*Anastasia was in and out of the shop while Bob was working, and he noticed at one point that she was*

*carrying something around in her mouth--guess what! A scrap of sheephorn from behind the bandsaw, off your last handle no less... Needless to say, we were extra careful where we set this one down.*

*Just wondering, will future newsletters have any references to canine collectors??*

*Pat Crowder* 







## 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 skylark bumkin tuna cans) 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.

**You are invited** to attend the IKA 8th Annual Knife Show. Location Courtyard Marriott Hotel, 1789 South Eagle Rd, Meridian, ID. Contact Gary DeKorte (360)808-9498. Total of 41 tables, Information: [ika.idahoknife.com](http://ika.idahoknife.com) -Dates are August 12 -13.

**Wanted:** high grade minty pre 1940 three blade stock knives 3-1/2" to 4-1.2" closed, in unusual and rare brands. Call Jerry (360)253-0366 (PST).

**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 (604)538-6214 or email [crescentknifeworks@gmail.com](mailto: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](mailto:jim@nifeboy.com) or (209)295-5568.

**For Sale - OKCA 2009 Bill Ruple Trapper #19.** Only 25 made. Sale price \$1,000.00. Also the following Ltd. Ed. William Henry: Sunset #B05 - 11/21/2007 #42/50; GenTac #G30 I - 10/17/2007; Attache #B10-CTD - 9/7/2006. All new, in original cases w/ certificates. Interested? Contact Glenda [gbgigi@comcast.net](mailto:gbgigi@comcast.net).

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

**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.

**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@aol.com](mailto: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 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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## Can Opener On The tip

Clay Stephens

I can't help but think that the further your hand is from the working tip, the less control you have. It's dangerous enough with a SAK type can opener. You'd have to have a gauntlet on the hand supporting the can to prevent self inflicted amputation. I've always thought when I find an uncommon tool like this it means it wasn't effective and didn't sell well. 🐢

