



KNEWSLETTER IN A KNUTSHELL



- ✓ Canine Cutlery
- ✓ Knife Steels
- ✓ Treasure
- ✓ Peanut Knife
- ✓ Peening pins
- ✓ Disappearing History

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

July 2022

Canine Cutlery Collectibles

Martin Drivdahl



I always look forward to receiving the *OKCA Knewsletter* and appreciate the opportunity to be a contributor. The article by ibdennis titled "Dawg Gone" that appeared in the June 2022 issue of the *Knewsletter* I found to be of particular interest, and



I must confess also quite amusing. I hadn't thought in terms of the canine species being interested in knife collecting. Yet I can imagine the attraction these animals, with their uniquely equipped sniffers, may hold in common for seeking out any items, including cutlery, that in their world incorporates an irresistible smell. Horn handled knives most likely are not the exclusive canine cutlery collectible. From a dog's point of view, think in terms of bone or even stag handled cutlery. Judging from the number of animal bones I've seen that seem to mysteriously migrate into the yards of our neighboring dog owners, I suggest a bone handled knife might indeed be a top canine collectible.

Before the reader becomes disillusioned that this is another article about dogs that collect knives, it is NOT! The referenced *Knewsletter* article reminded me that I have a couple of knives with a canine theme (in this case, a humanoid collecting knives with dog related adornments).

The first such knife to be discussed in this narrative is a sheath knife with a narrow, saber

ground 5-3/4" blade that is 10-3/8" in overall length. It has no markings from which to identify the maker; but as in the canine world of knife collecting, it was the knife handle I found to be the most interesting feature.

The two included photos show the mark side of the knife in its entirety and a close-up view of the pile or back side handle. The handle is a one piece metal casting placed around the entire blade tang. The mark side handle casting includes the heads of two hunting dogs in outward relief with their noses pointing forward toward the blade. The back side of the handle has very similar (if not identical) castings except with the dog heads facing the opposite way. If any of the readers out there have seen such a knife and can cast more knowledge on its origin, I would like to hear from you via our *Knewsletter* contacts.

The second dog theme knife in this article is one of the wildlife series lockbacks made by Western Cutlery in 1981. This particular is a 3-5/8" knife with bone handles and has a hunting dog etch on the clip point blade. Its tang stamp identified it as a WESTERN U.S.A. S-524. The patent number 4040181 is for the unique enclosed blade lock feature incorporated into this series of Western knives; and the letter E, as seen on the included photo, stands for 1981.

Thus ends my story 'bout bow wow heads on things that go cut! The reader is reminded this article is titled "Canine Cutlery Collectibles," but it isn't about canines who collect cutlery. 🐾



The Seek-Re-Tary Report

elayne

The June dinner was held June 18, 2022. The attendance was 18. We seem to be adding and subtracting and adding and subtracting attendance. I usually do not expect very many in attendance during our Summer non-meeting months, since each of us are going our vacation ways., However this year (as well as 2020 and 2021), we have been more restricted in our travels. I can only hope that the powers that control such things will allow us to have a good attendance at the Winter/Holiday/December Show. We do expect to host a Winter/Holiday/December Show. We will not take payments until the September *Knewslettter*. That is the start of our Show year.

A special thank you to all who have supported our organization during these very uncertain times. (Isn't that a cutesy euphemism and understatement??) The officers appreciate this acknowledgment from you, our members.

My thank you to all who have contributed articles to us for the *Knewslettter*. It has helped us to continue our common goal of appreciation and education re cutlery. This month we must thank **Martin Drivdahl, Steve Greenough, Dan Westlind and Garry Zalesky**. Individuals who contribute to our publication need all of the acknowledgments and encouragement we can provide.

Send us your "I want" or "I have for sale." It will be printed in our *Knewslettter* and on our Facebook page, however you must have a current (2022 or greater) membership.

If you call, please leave a message. It will be returned. (Spam calls should be outlawed, and perpetrators should be arrested, fined and jailed. That is how I really feel!)

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.

and talk knives with others who have the same interests. ↘



See you at the Sizzler Wednesday July 20, 2022. It will be an opportunity to enjoy a dinner out



Martin Drivdahl

Over the years Martin has contributed articles to our publication. He resides in Montana, so traversing to our Show has always been difficult for him. I think there might have been a Show or two he attended, however our face to face was minimal. His contributions of words have always been submitted on paper that was ink marked or sometime typed out. Martin is not a computer person at all. But he is an avid knife person. In my attempts to get our membership to submit words, I used the idea of submitting articles in pen or ink and writing in cursive. I also alluded to a maturity factor, and that I was taught cursive in a one room school house.

Other than our ages being the same (39), Martin popped up that his early education in Montana was in the school house that is pictured on this page. Martin attended all eight grades at this school in the one room. After his letter, I reached out to him via phone and confessed that I had taken liberties with my words to inspire people to write. I really do write in cursive any chance I get, but the early education for me was in Chicago in a school that had 50 or more classrooms. Thomas Edison Grammar school.

OKCA 2023 Event

We had a Club Meeting in May 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 be available starting in the next few months. The culture of this yearly April event has taken on a personality and a life of its own, unlike any other knife show in the world. The pandemic left us with a few non-Show years, but now that the pandemic seems to be

winding down we feel comfortable that that we will resume just like we left off.

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 the names of 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 **Martin Drivdahl, Steve Greenough, Dan Westlind and Garry Zalesky**. We will continue to publish the *Knewsletter* on a monthly basis with the support of the word makers.

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 advertise on 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.

Trivia quiz? - Who was the person who said his age was 39, and said the same every year thereafter when asked his age?

Club Meeting

We will meet at the Sizzler on July 20. See you! 🐾

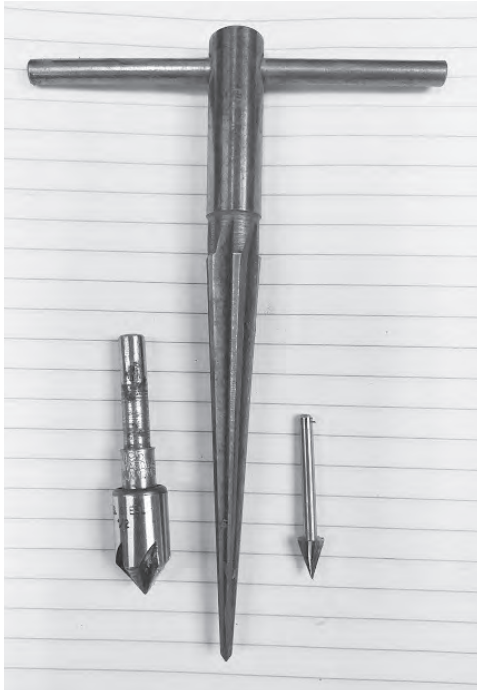


WILD ROSE SCHOOL HOUSE - Circa Late 1930'S

Peening Pins or Keeping it Tight

by Gene Martin

There are many ways of attaching metals, from welding at the upper end, to peening pins at the lower end. Jewelers call this marrying metals. Whether welding, diffusion bonding, forge welding or pin peening, the major similarity to marriage is that, done wrong, the bond isn't going to last.

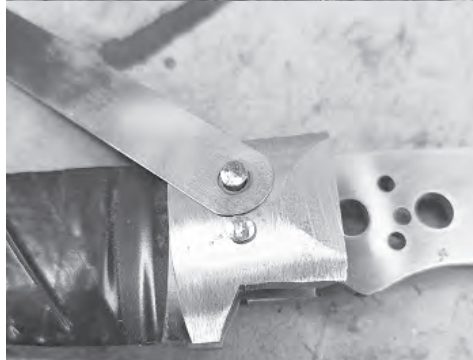


Countersink, reamer and conical burr or cutter.



This a pin that has been peened wrong. It won't hold when the cap is removed.

This missive is about joining metal or other materials to metal. We'll leave



These are feeler gauges. Feeler gauges being used to protect the surface when peening and being used to protect the surface when filing.

the other kind to those who deal with interpersonal relations.

The method used by knifemakers is using pins to join handles, bolsters or both to blades. There was an excellent article recently about handles. This article addresses only the aspect of peening pins. For more, read Dan's article in the *Knewsletter*.

Peening pins is a method of creating a mechanical bond between materials. Handles are often held on with epoxy and the pins with epoxy or another glue. Peening, however, goes back to

at least to the Romans and probably the Bronze Age. Pommels were held to the sword, or other cutting implement, by peening the tang down over the pommel. It's been around for a long time. Some makers still use this practice, especially on period or historical pieces.

So how do we do it? The simple basics consist of drilling a hole, putting a pin through it, then hammering it down until it's solid and in place. End of story, or article, right? Not quite, but the reader probably saw that coming. In joining bolsters to tang, the simple method described is guaranteed to produce a weak and failure prone bond. Why, you might ask. A more complete understanding of peening will explain the mechanics of what peening does.

When a rod, pin or other metal shape is hammered or pressed on end, it is called upsetting. Essentially, upsetting increases the diameter or cross section of the object. Smiths use upsetting to make a piece of metal thicker. It doesn't matter whether round or square, apply pressure to the ends and it gets fatter. It goes back to that concept of the volume of the piece.

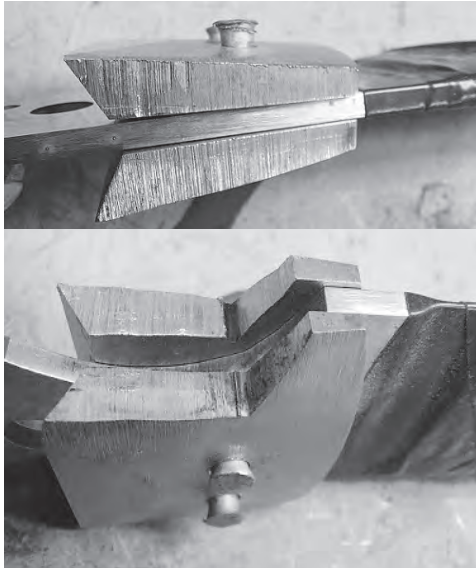
As a result, drilling a hole, dropping in a pin, then beating the heck out of each end does make the pin thicker. The resulting bond, once the ends are filed or ground down to the bolster surface, form a friction fit. Not the strongest way to hold things together.

So how do we correct this weaker join? We get creative. The easiest way is to countersink the holes on the outer edges. Simple enough, right? The ends of the pin can flow outward to fill the countersunk area. Almost. The first pitfall to this is a simple miscalculation. Throw some 1/4" thick brass on each side, countersink, then peen, right? Except that said brass bolsters will get ground to shape, grinding right through the countersunk area. Back to a friction fit, and a poor one at that. Prepare for the bolsters to fall off, which is really embarrassing.

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Peening Pins continued from page 4

To avoid this pitfall, the bolsters should be shaped to about 90° before the holes are countersunk. This allows for plenty of mechanical bond and brings us to the next pitfall. Standard countersinks run from 60 to 90 degrees. This requires a lot more peening and upsetting to fill the tapered area of the hole. Enter the world of tapered reamers and tapered burrs. These create a tapered area that runs from around 15-30 degrees. Much better. Since most makers are using smaller pins, like 3/32", 1/8" or maybe 5/32", the Dremel works really well. A bigger tapered reamer works from 1/8" up. Those with a shaft of 1/2" work well in most drill presses with a 1/2" chuck.



These pics are the bolsters fitted with the pins starting to be peened.

Home free, right? Not quite. We just arrived at the next couple of problems. First, because we use abrasives and make a mess, we clean things up. A lot. We use alcohol, acetone and petroleum solvents. And should the unsuspecting maker not get the holes clean and dry, the pin peens just fine. Looks good. Except for the ring around the pin. The pin expanded just fine. The trapped liquid didn't. And the only fix is to drill the pins out and do the bolsters over. It's been 30 years or more since I learned that the hard way. It's an unforgettable lesson.

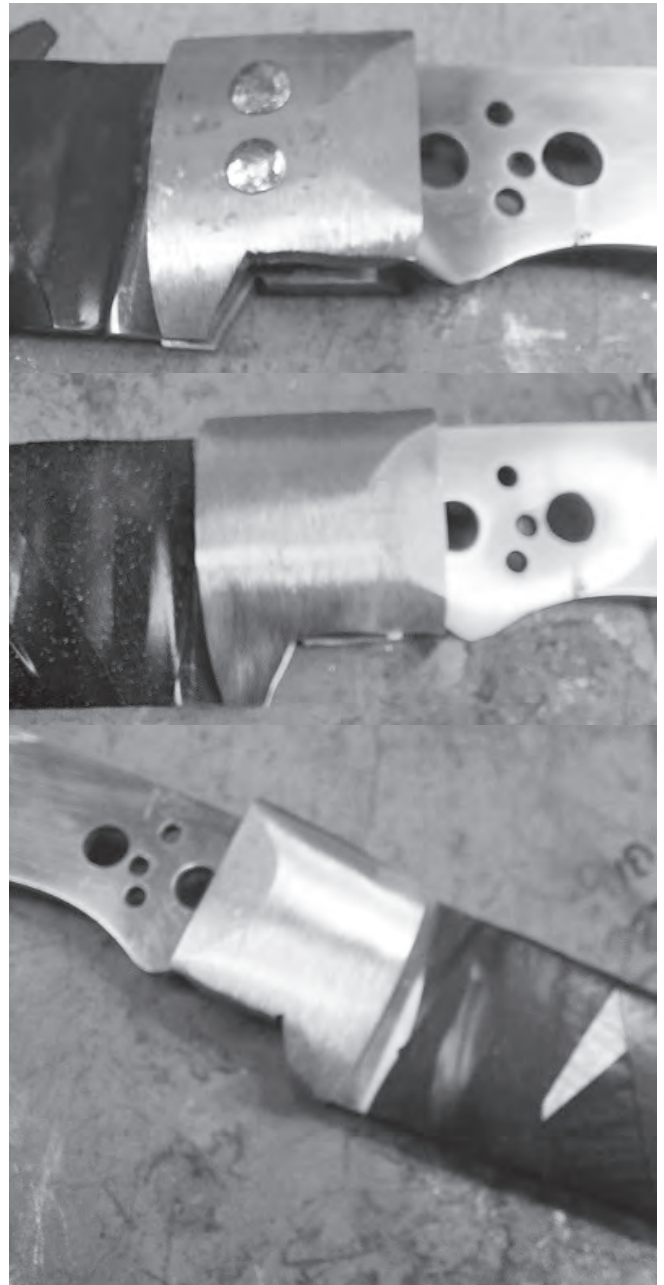
The second peening problem with the actual technique is how to hit the pin. Hammering it down in the middle causes

the pin to mushroom. That leads to a shallow upset area and a ring or for the pin edges to split. Splitting can be partially corrected by putting a feeler gauge over the pin to protect the bolster and filing in a circular manner to reduce the mushroom effect.

This brings us to actual technique. As stated above, hitting the middle of the pin will cause mushrooming. We don't want that. To avoid mushrooming, let's go back to 1995 when Wayne Goddard taught me how to do it right. First, we don't hit the pin in the middle. Rather, picture a large diameter pin. The edge is crowned slightly. Now picture a series of circles that run from the center of the circle to the edge or border of the pin. That's where we hit to peen the pin. It's a process of continually striking between the center and border, working around the pin.

We discussed a feeler gauge previously. When learning to peen, slip a feeler gauge over the pin to protect the surface of bolsters or handle material from wayward strikes. There will be a lot of them in the beginning.

As to pin length, another tidbit from Wayne. The pin, once proficient, need not extend more than 1/2" pin diameter from each side. Meaning a 1/8" pin only needs 1/16" protruding from each side. I still leave a little more than that. And if one should leave the feeler gauge on too long, file the edges of the peened pin down a little. When working with ivory or mother of pearl, definitely use feeler gauge to protect the handle material from those wayward blows.



Now you see them, now you don't.

Finally, it's not about hammer size or speed. It's all about accuracy of the blows. Use whatever hammer is most comfortable. I use an 8 oz. hammer. I've used hammers from 4 to 16 oz. I just mostly use an 8 oz. Make sure the ball is polished and not dinged up. We're looking for aesthetics in the end, not nailing boards together.

Be careful peening pins on handle material. Well peened pins hold with a lot of force. Too much and the handle material will split. Split or fragmented handles are another hard lesson.

Next time we'll be writing about bolsters. See you then. 🙌

Knife Steels - Part 1

Dan Westlind

I recently obtained a copy of the new book *Knife Engineering* by Dr. Larrin Thomas. I highly recommended



the book, as it covers everything from metallurgy to knife grind geometry. This is one of the few books that explains the steels, blade geometry and heat treatment used in knifemaking. Reading the book brought back a lot of memories. I have an extensive background in metalworking. I learned to weld by the age of 12. A few years after high school, I went to a full-time welding school. I then pursued a career in the construction trades, starting as an industrial maintenance millwright, then to the shipyards, next to the building trades as an ironworker and finally as a machinist. All these trades dealt with different steels, welding, metallurgy, heat treatment, corrosion, wear and more. I went through a couple of apprenticeships in those trades and got a comprehensive education in metallurgy. My jobs were varied, from welding farm equipment to nuclear power plants. All this experience helped me when it came to making knives.

In 1980, I had an unfortunate accident that left me unable to work (broken back). I had a friend who was a gunsmith, and I was learning gunsmithing from him. The money in gunsmithing at the time was refinishing/re-bluing guns. I learned a lot about metal finishing and hot bluing. Some guns had engraving on them that needed to be restored, and I met a few engravers that did that kind of work. I started to hang around one of the engravers to learn what I could. I tried my hand at engraving, but I felt I did not have time to perfect that form of art. This is also the time I got really interested in knifemaking. My early knives were ground from old planer blades. My array of knifemaking tools consisted of a worn out 4-1/2" angle grinder, some worn out files and a 6" bench grinder. I had no money to buy anything, let alone knife steel, so everything was scavenged. In 1985, I went back to work as a machinist

and spent the next 19 years in a machine shop.

When I first started knifemaking, I got a couple of knife supply catalogs and was looking at the knife steels; and I think there were like 10-12 different steels available, if that. There was not much information available at the time as to the performance of any of the knife steels. You had a sparse choice between carbon and stainless steels; and at the time, the stainless steels were out of my budget. Carbon steels had been around for hundreds of years, while stainless was not invented until the early 1900s. With my budget of the one-dollar bill I had in my pocket, I still had to source used steel. I had found an old round saw blade that I started cutting up. I had a friend who had been using saw blades, and he told me how to heat treat it. I got good performance from the saw blade, it was cheap and easy to work. When I went to work in 1985 as a machinist, it was for a company which dealt in sawmill machinery. Then fate smiled upon me one day. There was an old shed behind the shop where I was working; and one day, I saw they were cleaning out that old shed. I walked over to see what was in there, and I almost fainted when I saw it was an old saw shop full of saw blades. I'm talking the old round saw blades from the older sawmills. There were saw blades from 18" to 48" in diameter. I talked to the owner of the shop; and he said the saw blades were going to scrap, as he had no use for them and needed the shed. I asked how much scrap is going for and he said 4 cents a pound. I told him I would take all the blades. Some of the saw blades were brand new, in wooden boxes, and were dated from 1946. Everyday after work, I loaded saw blades into my truck to bring home. I got a little carried away and stopped when I had 6,000 pounds of blades stashed in, around and under my shop. Total cost was \$240.00.

I was set for life, as far as having one particular steel. The steel used for those older saw blades was predominantly L-6, that had a little nickel in it, like 15N20 used for bandsaw blades. The shop I was working at had a Rockwell tester, and we did some heat treating; but most of

our heat treating was done by another company. Since I had access to the Rockwell tester, heat treat oil and ovens, I took advantage of it and did extensive testing on knife steels. I made thousands of knives from those saw blades, and I still use some of it today. When I started making Damascus, those saw blades were cut up and used for that. I had the heat treat down to what I felt was perfection due to the feedback I received from my customers and my own testing. It took awhile before I realized there was more to knife performance than just the steel and the heat treatment. This is when I started looking into knife edge geometry. Knife edge geometry can get very complicated, but it is necessary for any knifemaker to understand to get the performance from his knife. *Knife Engineering* explains very well how important blade geometry is. The performance I achieved from my early knives made from the saw blades was a combination of experimenting and a little luck. I had the heat treating down; but the rest, like steel thickness, the convex grinds, the differential heat treat and what the knives were being used for, all added to the performance.

After a couple of years of making stock removal knives, I finally built a forge and started forging. Leaf and coil springs were abundant, and that material was great for larger knives where I needed more thickness than what the saw blades had. I also sourced other things like axles, torsion and sway bars and ball bearings. About that time, Wayne Goodard and Ed Fowler were doing a lot of testing on 52100, found in the larger ball bearings. At the shop where I was working, we had 40-foot-long pieces of 6-1/4" diameter 52100 we used for making sawmill arbors. I made hundreds of arbors over the years, and I had access to all the 52100 I could use. Most of the arbors we made were heat treated using a coil induction system. When I first started making canister Damascus, I was saving all the smaller lathe chips of 52100, adding them to the powder and forging them together. The pattern was quite cool looking, and the combination gave a very hard steel. Now,

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How We Found a Treasure!

Garry Zalesky

The year was 1973 and I had just purchased a metal detector with high hopes of finding something valuable with it. Mark was a very active four-year old “treasure hunter” at the time. An elderly neighbor of ours had told us that we should take it and “go search around our old brick house along Blair's Ferry Road” (in Cedar Rapids, Iowa), where she had lived as a child. She knew quite a bit of history of the area and said her distant ancestor, a Mr. Blair, had built a big raft that was hauled back and forth across the river on ropes pulled by horses. He advertised locally that he was ready to ferry people and livestock across the Cedar River, hence the trail to the river ended up being called “Blair's Ferry Road.” The local history records that the road was one route across Iowa to the California goldfields, and it's said that Mr. Blair's ferry business was very active during those times.

Our neighbor also told us that there was a natural spring near the house, that never went dry; and she was sure that people would stop there for water, “long ago, maybe even in ancient times.” So, armed with all of this information, we went hoping to find something truly wonderful.

The actual “treasure site” wasn't in some remote location, but in a city of some 100,000 people; and where we could park on a paved street and walk about a block to the long abandoned, old farmhouse. Mark tagged along at a typical four-year-

old's pace, looking at interesting things and dealing with various tangles, bushes and mud holes. After what was quite a hike for a preschooler, complete with a little plastic bucket and shovel (“for digging all the money”), we stopped at the edge of a little stream coming from the spring. Mark needed a little help conquering this latest obstacle, so I picked him up and set him down on the other side. With him safely across, I started to step over to join him when I noticed what appeared to be a dark colored willow leaf laying in the mud on top of a gopher mound. Somehow the “leaf” looked odd to me, so I gave it a poke and it wasn't a leaf at all. I picked it up and was immediately surprised at its weight. Scratching the edge with my knife revealed shiny copper beneath a deep, almost rust-red color, nothing like the green normally associated with antique copper. So, it was copper, but what was it?

While the shape was somewhat similar to an arrowhead, it didn't appear to be one; and besides, we didn't have copper arrowheads in Iowa. Considering it to be a piece of “farm junk,” I started to toss it aside when Mark hollered about something, so I put it in my nail apron and hurried to catch up with him. Our treasure hunt wasn't very productive; since the metal detector was mostly finding tin foil, nails and trash; so we left to head back home.

Our “loot” was cleaned up in the sink with detergent and a toothbrush, and once again the copper thing was headed for the trash. An idea came to mind though, and that was to ask my uncle “Butch” since he had collected arrowheads for over

forty years. Maybe he would know what it was. The report came back; and much to our surprise, it actually was a copper spear point and it was extremely old. He said to bring it to the Indian Artifact Club meeting the next weekend, where it was the hit of the show. These men had hunted arrowheads all their lives, and no one had ever found a copper spear point.

In fact, most of the copper artifacts in museums or private collections had been found in Indian burial mounds that had been dug, often illegally, long ago.

I searched for information and learned that these pieces came from the “Old Copper Culture” of Wisconsin and Upper Michigan, and they were hammered out of pieces of raw copper ore found in that area. We think of copper as soft; but as it is hammered it becomes “work-hardened,” so these pieces were very efficient tools and weapons. It is generally accepted that pieces from the Old Copper Culture date from five to six thousand years old.

When we looked at pictures of copper culture spearpoints, we saw that the spearpoint we found was of a style made with a socket for attachment to the arrow or spear shaft. Because the socket portion was badly bent over, we didn't recognize the piece as an “arrowhead.” The sockets



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Knife Steels continued from page 6

52100 can be purchased in bar form. To get the maximum performance out of 52100, it does require some extensive heat treatment. The only issue I have with 52100 is that fact that it is carbon steel, and it rusts. Out here on the coast where it is so damp, rust is an issue; I know, I even get rusty.

I have seen knife steels evolve over the years; and now there seems to be such a

choice in them that it can be a difficult when it comes to picking a steel. One of the things a knifemaker must consider is still the same as it was years ago, what is the knife going to be used for. This is probably one of the most important decisions when it comes to picking the right knife steel for the job. There are many other things to consider when picking a steel, like ease of working, cost of heat treating and the time and materials

it takes to grind and work some of these new steels. Some of the new steels, like S90V, are tough enough to require ceramic belts to grind them with, which adds time and money to the cost of making the knife. The custom knifemaker must consider this extra added time and cost and figure it into the final price of the finished knife. In part two of my article, I will cover some of these obstacles when it comes to picking the perfect knife steel. ↴

Disappearing History

Steve Greenough

As a native son of England, I have been distressed by the wave of anti-knife sentiment (and legislation) that has swept (and continues to sweep) over my countrymen.



Ever the rebel I have made efforts, when possible, to oppose this stance. On one visit I carried knives as gifts for all my friends and relatives; and on a recent visit openly

carried a large Les George "Harpy" folder. Upon seeing the knife, my brother-in-law declared that the instant a cop set eyes on it I would be arrested. It should be noted that during the trip I had two non-incidental, but nevertheless extended, contacts with law enforcement but remained a free man. Mind you, this is the same brother-in-law who once said, "Only idiots carry knives. What possible legitimate reason could they

have?" Later the same evening I had cause to take out the knife, at which point, my wife and I turned to him and said, "Why would anyone need a knife, Alan?" We have since continued the practice and are now at reason #47.

Towards the end of our recent trip, we had time to spare; and my sister told us about a giant antique mall called "Bygone Times" that she had enjoyed visiting. Great, I thought, here's a chance to maybe pick up some old Sheffield knives for my collection. No such luck! After scouring 10,000 square feet crammed with booths and stalls, my total haul consisted of a late 19th century sickle and a bartender's "tool" (not knife, note) from the QE2. Excluding flatware, which was widely available, the only other knives we saw were a single stall selling military memorabilia and two silver fruit knives which my wife spotted hidden within a jewelry display. But nowhere could we find a single example of an antique pocketknife, despite the fact that we were standing no more than 50-60 miles from Sheffield. Where were all the thousands of knives which had to have survived from that period when South Yorkshire was the center of the cutlery world?



One of the measures currently being employed to rid the nation of those evil knives is the placement of "Amnesty Bins" at police stations. A portion of the knives surrendered in this manner have been turned into a 25-foot tall art installation called the "Knife Angel." Look closely and you can see that 90 percent of the knives that make up this sculpture are cheap, plastic handled kitchen knives. It is an appalling thought, but is it possible that fine pieces by Rodgers or Wostenholm are being fed to the incinerator alongside these



modern, mass produced, valueless items? I have no evidence to answer either way, but it does seem that a once proud heritage is becoming lost in the process. 🗡️

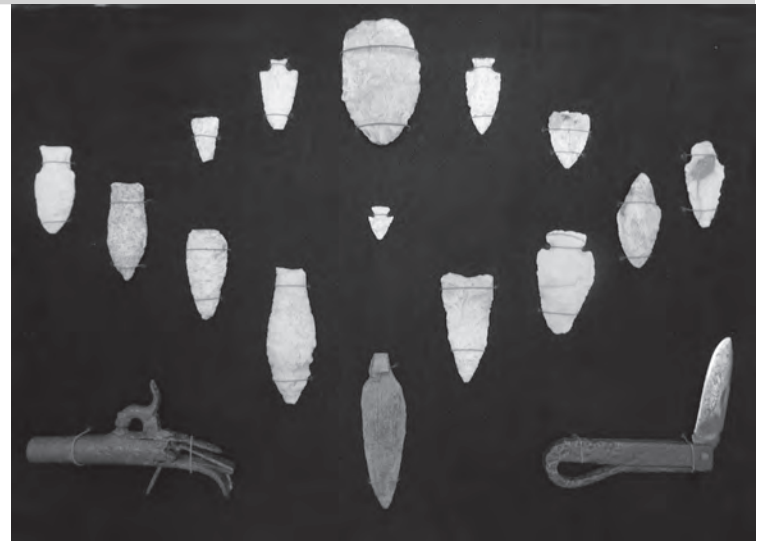
How We Found ...continued from page 7

on these are not completely closed like we'd see on a hoe or other garden tool today, but they were more "U" shaped in cross section.

So, how did the copper spearpoint get to Iowa? History states that there was a good bit of interaction, and even trade, between the various tribes; so a copper spear would be highly prized by a Plains Indian where copper was unknown. It might have been traded for a buffalo robe, which might be a rarity to someone from Upper Michigan. Then again, it might have been lost by a Michigan or Wisconsin Native American while hunting here or even in a battle with another tribe. How did the socket get bent? Was it hit by a plow, shovel or post-hole-digger on the farm? Was it purposely bent so it could hang from a thong around the neck of its owner?

These questions will never be answered.

Today, some forty-nine years later, I still drive down Blair's Ferry Road; but the old farmstead has been bulldozed and nothing is there except big-box stores and fast-food restaurants. But, to the west of Lowe's, Aldi and the driveway to the First Assembly of God church, is a little strip of land with a spring fed stream that never dries up. This is the place that a treasure had laid for thousands of years until my son and I found it.



Postscript: I wrote the original version of this story in 1977; and it was published in *Treasure Magazine* in January of that year entitled "It isn't always trash." A lot has changed since then. 🗡️



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 blaricus hand foils) 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 -Dates are August 12 -13.

You are invited to attend the Pacific Northwest Knife Show August 6 and 7, Linn County Fairground, 3700 Knox Butte Rd. E. Albany Oregon 97322. Set up Friday 8/5 noon to 7PM. Contacts for table info: Julie Zielke (253)381-6686 tacticalordnanceshow@gmail.com or Roger Johnson (503)686-8970 rj.104@comcast.net

Randall Made™ Knives, A Timeline 'The Quick Reference Guide – 4th Edition. Created to provide collectors and enthusiasts of Randall knives with a handy lightweight guide, useful around the house or for taking to gun and knife shows. A quick reference guide covering notable characteristics of both the knives and sheaths. Printed on waterproof synthetic paper. Six panel double-sided 12-1/2" x 25" accordion folded chart style format. \$30.00 Check or M.O. payable to Blue Star Knives. PO Box 862, Bigfork MT 59911

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

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.

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.

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

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.

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

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 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.

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.knife-expert.com.

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Peanuts

ibdennis

This article is about peanuts. If you have an allergy to nuts, you might be cautious when reading this.



The peanut, also known as the goober, groundnut, monkey nut or pindar, is a legume crop grown mainly for its edible seeds. Oh, sigh. So much for the internet description.

For several years I have given roasted peanuts to the scrub jays and squirrels in my backyard. The squirrels make a mess getting the nut out of the pod, but watching their antics is worth the clean up. Several of the squirrels have become quite tame and come very close in order to get a peanut thrown to them.

So what does a peanut have to do with knives? Nothing, really, but it did generate a story which still leaves a few

questions unanswered. While waltzing around eBay, I stumbled across a small knife in the shape of a peanut. There was no information given by the seller. I had to have it to get bragging rights when I showed it to my backyard squirrels.

The shape of the knife is exactly the size of a Virginia peanut; and when thrown in the bowl of peanuts, it takes a little bit to sort it out. The knife has a clip point blade and is pretty small, but I still think the TSA would confiscate it. Peanuts and peanut knives could be dangerous.

The blade is a lockback blade. The only easily read mark is the word “tasty” on the hull of the handle along with the word “ART” on the tang of the blade. A high magnifier also spotted the word “Rich” on the lockback bar.

Thus began the search. The result was that “Big and Rich” were country and western entertainers. A duo comprised

of Big Kenny and John Rich. They own the rights to Virginia canned peanuts. Big Kenny has created his own line of gourmet peanuts. Part of the mystery: does John Rich have an interest in the gourmet peanut line? According to the knife, he might. I suspect these knives

were given as advertising items. After I found my peanut knife, I could find numerous knives like these for sale. Even had one that looked to be gold plated (painted). Mine is a dusty grey in color.



Premium Virginia Peanuts are simply the most delicious, biggest and best. Taste these super crunchy hand-cooked perfectly seasoned gourmet peanuts

So here you have an eBay find that presented a fairly interesting story. It is a better than a good story, since it has a knife in it. ↘