



NEWSLETTER IN A KNUTSHELL



- ✓ Knife Steels - Part 2
- ✓ Bolsters
- ✓ What is it Knife?
- ✓ Just a collector

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

August 2022

Knife Steels Part 2

Dan Westlind

In Part 1 of my article, I mentioned the obstacles of picking the right knife steel. When I first got into knifemaking 40 some years ago, there was not much of a selection when it came to knife steels. You had your choice between the carbon steels which had been around for hundreds of years and a few choices of stainless steels which were developed in the early 1900s. Can you imagine how many millions of knives have been made from plain carbon steel over the years? That gives the 10 series (1070, 1084, 1095) carbon steels their provenance. When stainless steels were introduced in 1913, (Harry Brearley of England is credited for developing martensitic stainless steel in August of 1913), it quickly found its way into the cutlery world. The George Ibberson Co. introduced the first stainless steel knives in 1914, just a year after stainless was developed. In an old knife supply catalog I have, the only stainless shown is 440C. A little later catalog has 440C and ATS-34. Not much of a choice; but then again, how many knives have been made from 440C? This is just my observation; but I have noticed that in the past few years at knife shows, if you tell someone your blade is 440C they turn their nose up at it. Perhaps that is partly because of all the other knife steels available?

With all the steels available these days, picking one can be a challenge. I know most custom makers have their favorites. I know I do. If I were going to make a fillet knife, I would pick a steel with good edge holding capabilities, yet still have flexibility. For kitchen and chef knives, you normally do not



need the flexibility of a fillet knife; and you can shoot for a higher hardness as there would be less chance of edge chipping, unless someone is chopping chicken bones with the knife. The cost of some of these newer knife steels is something to consider. It is not just the cost of the steel itself, but a maker needs to figure in other factors. Those factors are things like the initial cost of the steel, the cost of grinding that steel, heat treating and time. I recently acquired a piece of S90V for a large fighter style knife. It was right around \$50.00 for the blank bar. I had to use some ceramic belts to grind it with; and it took several belts, which are not cheap. I think I ended up using about \$25.00 worth of belts. I cannot heat treat that steel myself, so I sent it off to a commercial heat treater. With the cost of the heat treat and postage, I had close to \$40.00 for that. Getting a good finish on S90V takes considerably longer than other steels and that added several hours. In the end, I had to add close to \$200.00 to the cost of the knife because of the extra cost and time. So, these are things to take into consideration, and this is just an example.

I am impressed with the new steels now available, and I think one of the greatest things to happen in the steel industry is the advent of the CPM steels. The Crucible Particle Metallurgy produces a very fine grain, and it is consistent. I have used many other steels over the years; and every batch seemed to vary somewhat, so consistency is important. Cleanliness is another factor to think about. There is nothing more frustrating than to be finishing a knife blade only to find a 'spot' in the steel. Sometimes, these spots are impurities in the steel and



Continued on page 4

The Seek-Re-Tary Report

elayne

The July dinner was held July 20, 2022. The attendance was 15. Thank you for attending. We do expect to host a Winter/Holiday/December Show. We will not take payments until the October *Knewslettter*.

A special thank you to all who have supported our organization during these very uncertain times. You have supported with your membership renewal which offsets the cost of producing the

Knewslettter. The officers appreciate this acknowledgment from you, our members.

My thank you to all who have contributed articles 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, Gene Martin and Dan Westlind**. Individuals who contribute to our publication need all of the acknowledgments and encouragement we can provide. Remember: even you can contribute to our publication. I will type your handwritten pages if you don't email.

Send us your "I want" or "I have for sale." It will be printed in our *Knewslettter*. You can also add it to 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.

See you at the Sizzler Wednesday August 17, 2022. It will be an opportunity to enjoy a dinner out and talk knives with others who have the same interests. 🐾



We Get Mail

Not just email but real mail with a stamp on the envelope. Just like the one we got the other day which included a \$750.00 donation. Unsolicited. It was from a person who is using this way to give approval to the goals of our organization. It also helps to keep our ship afloat. We have received several contributions, all a surprise and not solicited. The first one with a four digit offering was impressive. The one with a five dollar contribution was heart felt as it was from a person on a fixed income who wanted to show support. Those who have retained their membership for 2022 are also contributors to keeping us afloat and also show their support of our goals. As well as the members who have continued to support us with the gift of articles which are published in our *Knewsletter*.

The good ship **OKCA** is in good financial straits due to a philosophy of money management we instituted many years ago. At that time we felt we needed to cushion ourselves from a natural disaster

like Mother Nature gives us from time to time. Little did we think it would be a pandemic of epic proportions. Where many nonprofit organizations hit rock bottom, we are still afloat and doing well. This is due to donations and good control of our resources.

None of this would have been possible without the watchful eye and management of our Seek-Re-Tary. I would have liked to take credit in this arena, but sorry, Not.

Day One of the OKCA made it clear that no salaries would be paid to the Board Members. A few years back we were attempting to find a person or persons who would take over the *Knewsletter* and show. That did not work out as the motivation then was how much would be the salary. That philosophy still exists today with the undertones of a take over and relocation of the April Show. That is not going to happen.

December

The Winter/Holiday/December/before Christmas Show is on for December 10. Information about this event will start in October. In the fall of the year.

Words

This month we see articles donated

by **Martin Drivdahl, Gene Martin and Dan Westlind.**

We will continue to publish the *Knewsletter* on a monthly basis with the support of the word makers. Remember all of us have interests and information to be shared. No problem if you cannot type or email. Just write it (cursive, printed or typed) on paper and forward to us. Our Seek-Re-Tary will type it for publication.

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.

Club Meeting

We will meet at the Sizzler on August 17 Wednesday. See you. 🐾



are a pain to get out, if they come out. The next thing I want to cover is edge retention. One of the first things you learn in knifemaking is simple metallurgy covering heat treatment. You want a steel that is hard enough to hold a good edge, but not so hard as to be brittle. I see all kinds of testing, like cutting rope. Someone's knife made 280 cuts on 5/8" rope before it went dull. That is great information if you are working in a rope factory. Maybe that is good info for a rancher who cuts baling twine all day though. Is there a market out there for baling twine cutters? Perhaps, but are you going to sell enough of them to make it worthwhile? Something to think about. I personally feel there is a trade off between edge retention and ease of sharpening. One of the most common complaints I used to get about my knives was the fact they were too hard to sharpen. Back when I first started making knives, the older generation still liked carbon steel; whereas the younger generation liked stainless. The older gen liked to use the good old sharpening stone, which worked great on the carbon steels, not so good on the stainless steels. Nowadays, I use diamond hones to sharpen some of these newer "super steels." I recently talked to a friend who bought a knife that he has to send back to the factory to get sharpened. He said that the knife holds a great edge for a long time but it does get dull; and it is a pain to mail it in to get it sharpened. I sharpened it with a few strokes on my diamond hone.

Then there is the kitchen knife dilemma. This is where customer education becomes a factor. I recently sold a kitchen knife to a lady and that knife had a VG-10 blade. It was nasty sharp. I told

her it would hold a great edge, but do not chop chicken bone with it. A week after she got the knife, I asked her how she liked it. She said it went dull as the rest of her knives. So, I asked her what she cuts on. Her reply was "my brand-new granite countertop." I just shook my head. I see chefs cutting stuff in the bottom of a cast iron skillet all the time, right after I sharpened their knives. I have had kitchen knives come in so dull, I was not sure which side was the edge. Does it matter what steel you use if the



Bamboo and the knife

knife is going to be cutting on cast iron or stone? I always say this: remember "rock, paper, scissors?" Yeah, get a wood cutting board. Several years ago, I was set up at a show, and a lady came by and she was looking at one of my kitchen knives. She asked me "how long will this knife hold an edge?" I replied, "it will hold an edge forever, if you don't use it." She got a grin on her face over

my reply and purchased the knife.

One of the funniest stories I heard was from a customer who had me make a custom Damascus knife that he took on a safari to Africa. It was a beautiful knife, expensive, and in my opinion, too nice to take on a safari unless it was to show it off. The customer harvested an animal; and when one of the natives went to skin it, he handed the native the Damascus knife. That knife was sharp enough to shave the hair off your arm. The native felt the edge, looked around and before the hunter could say anything, the native dropped to his knees and started 'resharpening' the blade on a rock. After a few minutes of grinding the knife on the rock, the native felt the edge again, nodded his head with satisfaction and proceeded to skin the animal. The hunter saw how bad the native scratched the blade and let him keep the knife. If you can afford a \$60,000.00 double rifle and a 14-day safari to Africa, I guess you can afford to give away a \$2,000.00 knife. One more thing before I sign off. Sometime back, I was watching a show on TV. They put a metal file in between blocks in a press and pressed on it. It only withstood a few pounds pressure before the brittle file broke. Then they took a sliver of bamboo the same size as the file and put it in the press. The flexible bamboo

bent to 90 degrees without breaking. The synopsis? Bamboo is stronger than steel. A few months later, at a show I was set up at, I had a lady walk up and scan my table. I asked her if she was looking for something; and she said, "yes, I am looking for a bamboo knife, after all, bamboo is stronger than steel." Does anyone know where I can get some big bamboo? Stay sharp my friends. 🙌

Just A Collector

ibdennis

I thought I might share what happens to my eBay knives when they hit my dock. I guess you could call me a collector, but it would be better to say that I am a passionate accumulator. As the wheel turns, my interests do also. I will just deal with what are referred to as antique collectable knives. A definition for antique would be "Made in or typical of earlier times and valued for its age." That definition also fits me.

More specifically, I favor scout/utility patterns, but another style could easily catch my fancy and off to the races I go. For example: hobo knives, red-white-blue knives - Nehi leg knives - Neft knives - Kabar fish knives - old knives that have dated marks on the handles - specific advertising pocketknives - Barr Brothers - tool kit knives - Swedish barrel knives and the list does not end. The collectable

and oxidation can be taken care of with silver polish; Simichrome cleaner is my first choice.

I do not own any buffing devices nor grinders, so all is done by hand. I call myself quirky, as I feel compelled to sharpen the knife to a reasonable cutting edge. This also helps to remove shallow dings in the blade edge. In other words I give each of the knives the same treatment that goes into the carry knife I use. Then I photograph and log each knife into an Access database. This includes observations and also cost and value, which can be elusive. After that the knife will sit on my desktop where it can talk to me. As the days go by, I pick the knife up and talk to it, hoping to get some answers: what was it when new or when being used? I also compare it to other specimens that I have. From there it goes into a respective drawer waiting to be looked at should a sudden inspiration occur.



called Pecard, and I found it in my local farm supply store. It can also be found on the Internet. This, like other solutions, preserves the leather but nothing can restore cracked and dry leather. The pathways I go on these knives does no harm and does not alter its original image. The use of an object gives the item its personality and that ain't all bad.



custom knives are another story. Of those I have accumulated, I have done historical searches and submitted articles for publication in *Knife Magazine*.

The part of the story that is never ending: where do I put the item in my museum (accumulation) after it has arrived at my door?? Almost all the knives I have purchased have shown use and often been neglected. The first step is to examine the knife and oil the joints. Almost all knives received cry out for oil, as they have been oil free for years. No oil means metal to metal grinding from the backspring to the blade. The next step is to use 4/0 steel wool and remove dirt and surface rust. 4/0 is super fine and does no damage to the surface it is used on. Light staining

Sometimes a knife has a leather pouch or sheath with it. Being somewhat old the leather has dried out and become brittle and cracked. In the beginning I just used leather preservative to soften the leather. Better than nothing, until I stumbled onto a product that my firearm's friends used to restore old dried out holsters. Specifically, I was told to use the antique leather dressing over the oil. The dressing sinks in deeper and restores better. The product is



Bolsters

Gene Martin

Webster's Dictionary defines a bolster as that which reinforces or strengthens. When we start talking about knives, bolsters reinforce or protect the handle material from damage. That applies more to fixed blades, whereas on folders the bolster also reinforces the liner in the area of the pivot pin.

Knives can have front bolsters, those between the blade and handle material, rear bolsters at the end of the tang or both. When using fragile material, like mammoth tooth, a rear bolster helps protect from chipping. One adage (of many) in knifemaking is that whenever a knife is dropped, it will always land on the part most likely to chip, break or otherwise suffer damage. So we try to compensate.

Bolsters can come in all shapes, sizes, materials and composition. Since fixed blades don't need the reinforcing that folders do, they are often as much embellishment as reinforcing. Bolsters can be pinned, screwed down or even glued. If the bolsters are softer material like wood, micarta or carbon fiber, glue is most often used. A Pro Tip here: Don't

use JB Weld for bolsters or handles. It's a really strong adhesive; but it leaves a grey line at the joint, all the way around. Use something thinner.

Objectively, the only rule about a bolster is that it needs to mate tightly to the surface where used. That's the same for folders or fixed blades. Most everything else is subjective. The part that engages should fit tightly to the handle material, whether front or rear. After that, it comes down to whatever that maker or recipient of the knife is happy with.

Bolsters look better when they contrast with and compliment the handle material. As an example, maple bolsters won't do as much for a maple handle as would ebony or Blackwood.

To ensure flatness, I use a disk sander. It's more likely to be flat than a platen on the belt grinder. Profiling blades makes dips in the platen. That results in less than flat grinding surfaces. If the maker lacks power tools, find a flat surface, then hand sand using a figure 8 motion. That eliminates the abrasion at the edges of the bolster material

One of the most important things in doing bolsters is the rear of the bolster, or front of a rear bolster. Whether flat or dovetailed, the surfaces contacting the

handles need to be straight and match. When we drill holes in bolsters, we index off the surface that mates with the handles. If they don't match, the end result is a lack of symmetry. Looking at the join from top or bottom should show matching joints and no gaps. Symmetry is really important.

We index off the join surface not only for drilling holes but also for finishing the fronts or backs for rear bolsters. Since symmetry is so important, we can't work with "close enough" for indexing the bolsters.

For dovetailing, some use a mill. That works really well, as does a large flat disk sander with a work table and miter jig. Many makers aren't blessed with that kind of equipment. So fear not, there is a much more simple way to tackle the task. I made a simple aluminum jig for setting the work rest on my grinder. One side gives a 90 degree setting, the other does a 30/60 degree setting. This resolves two issues.

When used in the 90 degree setting, the work rest will always have the same angle relative to the platen. If it's a degree or two off, it doesn't matter. It will always be the same angle. By making sure the handle material is flat and close to parallel, it will always match. Flat the handle material, turn it upside down and grind the edge. Dovetailing works the same.

When drilling holes, line up one bolster then clamp it to the blade with vise grips. Another Pro Tip: Take some scrap sheath leather and glue a piece to the top and bottom vise grip jaws. Use contact cement as it seems to flex better. This prevents marring the bolster or knife.

On the subject, most vise grip jaws are not parallel at the ends. I recommend using a file to correct this problem. When they aren't parallel, bolsters can pivot slightly, ruining hole placement.

When the first hole is drilled, drop a pin into the hole and check alignment. If it's good, drill the next hole. If doing more than two holes, I've found that two pins will suffice.



Pin patterns for bolsters. Nickel silver pieces for bolsters. Flattened and ends squared. Clamped and ready to drill.



The second bolster ready to drill, faces indexed. I label sides to avoid beveling the sides wrong. Bolsters countersunk, beginning the peening process.

Continued on page 7



Bolsters continued from page 6

Once the holes are drilled, unclamp the blade. Touch up the holes with sandpaper to remove the burr around them. CAREFULLY index the other bolster with the first. Clamp them together and repeat the process.

Make sure your bolsters are flat and parallel before drilling the second bolster. Make sure your drill press is set up so the surface you work on is flat. Flat is your friend.

Sometimes alignment can be a little off or a drill bit can wander a little bit. The end result is that the bolster holes line up, but not with the holes in the tang. Don't give up. It may be fixable.

In an earlier article I talked about lettered and numbered drill bits. For a 1/8" pin, the correct size drill bit is #30. If the holes, or one of them, is slightly off, redrill the bolster holes with a #28 bit. This may give the maker enough room to get the pins in. When peened, they will fill out the countersunk areas and lock up tight.

Another method of rescuing bolsters, where a drill bit may have wandered, involves two pins. The two pins will be "swaged" together into one. To accomplish this, cut two pins. They should have a total length of 1/2" longer than the pin normally used. On one end of each pin grind an angle that is about 1/4" long.

Peen the first pin as you would normally. Don't peen it completely tight. Next, push the angled pins into place in the next hole. The angled faces need to go

together. The maker will immediately see whether they are going together. If they do, hammer them together as much as is possible, then a few hits more. Then peen the pins as normal. This seems to work best on copper and brass. Steel works, but I haven't tried it with stainless steel or titanium. Grade 2 titanium should work.

If that doesn't work, remove the bolsters and toss them in the scrap bucket. Then start over.

Shape is entirely up to the maker. I personally prefer bolsters that are rounded in front and taper front to rear. The taper is based on putting a knife in a sheath. If the bolsters are full thickness in the front, they will have a tendency to slam into the sheath lips. Some makers leave the bolster fronts square with no taper. To me that's like saying, "Wow, I got them on, I'm done." But again, it's personal preference.

Let's talk safety for a moment. Those observant folks noticed in the pics that in shaping the bolsters I left a flat spot in the finger groove area. It's to protect my fingers.

I use two different vise grips. One is padded, the bigger is not. I've spoken about drilling holes and using the padded vise grips. A drill press has tremendous torque. My first experience with one was in 1980. I'd had no training and was drilling holes in 3" x 3" aluminum plates. I was holding the aluminum as I had a pretty good grip. To make this long story short, I lost the end of my left thumb. I also learned that tourniquets hurt longer than skin cut loose, stretched

and sutured. The lesson took.

The larger, unpadded vise grips are used to hold the bolsters still and tight for more drilling, countersinking and grinding curves and angles. Aside from drilling, doing stock removal with a grinder generates heat, lots of it. I'd rather heat up the vise grips than my fingers. As we get older it takes longer to heal.

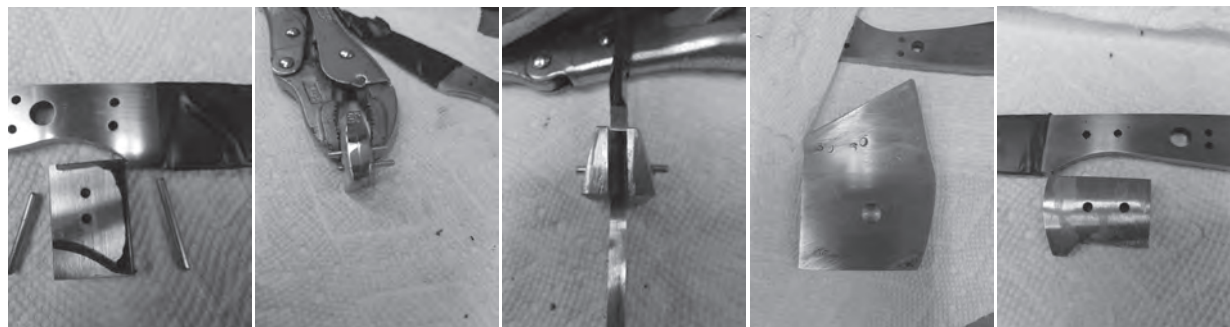
So use the vise grips and spare yourself injuries and burns. If you wonder whether you should really be doing something, the answer is "no."

Finally, installing your bolsters. If they are to be glued down, avoid five minute epoxy. It's not as strong; and, more important, it's not waterproof. A good 15 minute epoxy works well. When I do wooden bolsters, I generally use 1/8" mosaic pins to hold them in place. Wooden bolsters can be used with peened pins but care must be taken not to make the pins so tight as to split the wood.

Whatever material is used, we're back to indexing. The surfaces contacting the handles MUST be even side to side. Anything else throws alignment of the handles to the wind. If necessary, use the padded vise grips to clamp the bolsters in place when the pins are peened or spring clamps while adhesives cure.

We've touched on the bolster faces, but briefly. A really important detail is that the faces must be shaped and polished before installation. Once affixed to the blade, doing any work on the faces risks damaging the finish the maker has worked so hard to achieve.

Should the rear of the bolsters be slightly out of alignment, a file can be carefully used to bring back the alignment. Very carefully. A fine 4-sided file will avoid sloping the face. Strokes must be straight and sure,



Bottom side scribed as to what will be removed. It's easier to do layout where it's not changing.

Fronts of bolsters polished out.

Alignment, always alignment.

My handy dandy angle template for my work rest.

Titanium bolsters drilled on the long axis. I like contrast so I'm using copper pins.

Continued on page 8

A "What's It" Knife

Martin Drivdahl

It was partially hidden among other old pocketknives in a display case at an antique shop in Kingman, Arizona. Still, my eyes spotted the knife immediately; because of its strange looking metal protrusions from each side of the bolster. Naturally I asked to see the knife to give it a closer examination. At first, the strange bolster construction had me totally bamboozled! In my many years of knife collecting, I don't recall seeing another knife with a similar looking feature. After I saw the number 12 on the mark side and a number 16 on the backside, my mental processing began and suddenly the light came on. This knife is equipped with a tool for extracting 12 gauge and 16 gauge shotgun shells.



Research on the smartphone via Google Search revealed that the word MANIAGO (tang stamped on the large spear blade) was (at least as of 1900) an Italian cutlery center near Venice. The knife pattern is a sportsman's knife, and the tool on the bolster is indeed a shotshell extractor. Examples of other such MANIAGO stamped knives with shotshell extractors were pictured in the article we googled. This knife was probably made by one of the cottage industry cutlers of Maniago who also stamped in script the work "rosa" (rose) above MANIAGO on the blade.



The knife is 4" closed length, has brass side scales and is fitted with very attractive looking horn handles. The bolsters with the shell extractors appear to be of chrome plated steel. Overall workmanship seems to be superb, with both blades fitted precisely for crisp opening and closing; and each blade is

ground and finished to a very fine edge. The tang stamp shows no country of origin, leading me to the conclusion that this knife either was manufactured before the U. S. Tariff Act of 1890 took effect (in 1891); or the knife was made for domestic sales.



To find a folding knife with a tool for extracting shotgun shells surprised me. I can't imagine a breach loading shotgun made without its own built-in shell ejector. This, to my mind, leaves a question. Either the very early European shotguns had no ejector; or the shell ejector often failed, leading to the need for a separate shell extracting tool which became incorporated into this sportsman's knife.

Bolsters continued from page 7
lest the face develop a curve. Fixing that requires removing the bolsters.

The next question that arises is what happens should more stock be removed than intended and a pin is no longer tight on one or both sides? Not a problem, especially if the handles are glued in place. Locate the end of the pin that is

loose, take a punch smaller in diameter than the pin and carefully drive it out. Once removed, countersink the hole on each side and put in a new pin. When peening the pin, work gently as to not damage the epoxy joint at the rear of the bolster. This really isn't an uncommon problem and is identified by a ring appearing around the pin.

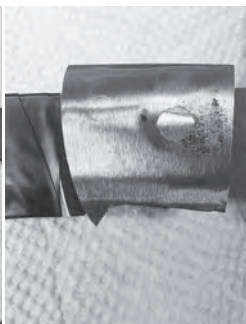
When using front and rear bolsters, sizing the handle material can be like trimming a moustache; a study in frustration. To avoid the frustration, avoid making the bolster faces parallel. A few degrees difference can be almost invisible, and the handle material becomes slightly wedge shaped. Seating a wedge is far easier and less inclined towards rapid hair loss

and children asking what new words mean.

Hopefully this has been of benefit to new, or even older makers and knife aficionados as well. Until next time.



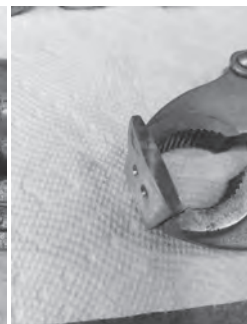
Copper pins after peening. For reference, those are 3/32 pins.



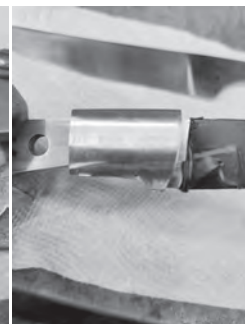
More copper in Titanium, rough peened.



Leather padded vise grips.



End view of a tapered bolsters, clamped to save my fingers.



Bolster and pins ground to 120 grit.



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 Rose petals) 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.

WANTED to buy: American made Bowie and dirk knives from the Civil War and earlier, plus fancy California knives and push daggers. Mark Zalesky (865)310-0576 (leave msg) or email knifepub@gmail.com

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.net.

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 jigged bone w/punch w/signature of Skip Lawrie. Nuno Sacramento (916)682-9305.

For Sale: Buck knives. Large consignment list available from Larry Oden. Typically have Buck standard production, limited edition, BCCI, Buck Custom and Yellow horse models. Email loden402@gmail.com or call (765)244-0614 8AM-8PM EST.

Mosaic pins and lanyard tubes by Sally. See at www.customknife.com, email at sally@customknife.com. (541)846-6755.

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

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.

The views and opinions implied or expressed herein by authors and advertisers are not necessarily those of the Oregon Knife Collectors Association, its editors, or its officers; and no responsibility for such views will be assumed. The OKCA, its officers and its editors assume no responsibility for claims of advertisers for the quality of goods and services the advertiser provides. The act of mailing or delivering a manuscript or advertisement shall constitute an express warranty on the part of the contributor that the material is original and in no way an infringement upon the rights of others. The act of mailing or delivering a letter or question to the editor shall constitute permission to publish the letter or portion thereof unless the Oregon Knife Collectors Association is informed otherwise in that letter. This Newsletter is devoted to the general interest of the knife community and does not include personal information such as births, deaths and illness. We also strive to use only material that is directed to the world of cut. Our charter mandates that our mailing list of the membership cannot be sold or used by other than the Oregon Knife Collectors Association.

OKCA Club Whot-zits & Whos Zits

Craig Morgan
President (541)968-5278

John Priest
Vice President (541)517-2029

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

Joshua Hill
Master at Arms (503)580-8961

Dennis Ellingsen
Show Chairman (541)484-5564

Newsletter by elayne & dennis

Web page --- <http://www.oregonknifeclub.org/>

Club email --- okca@oregonknifeclub.org

Letters to.....
OKCA P O Box 2091 Eugene OR 97402

Packages to.....
OKCA 3003 W 11 Ave PMB 172 Eugene OR 97402

Copyright (C) 2022 Oregon Knife Collectors Association.
No part of this Newsletter may be reproduced without permission of the OKCA.

Layout and printing by instaprint -
1208 W. 6th - Eugene, OR 97402 -
Phone (541)686-8591

