



## NEWSLETTER IN A KNUTSHELL



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

September 2015

## Steel 101, A Primer Or Basic Understanding Of What Knifemakers Use

Gene Martin

In the world of knifemaking, we are frequently asked what kind of steel we use. After naming a steel that may be unfamiliar to the interested person, an explanation follows. Often that is followed by a blank look and a mumbled thanks. I hope this will help you to better understand what we use and why.

Steel, in its basic form, is simply a whole lot of iron and a little bit of carbon. Simple steels, like 1084 or 1095, tell a story by their name. They are 99.1 per cent iron and .84 or .95 per cent carbon. A lot of steels tell their composition by their name, like 5160, O-1, W1, W2, 52100. Those are pretty high carbon steels. If we all used those, there would be no confusion. Alas, we don't.

As knifemakers we strive for a knife that is tough, wear resistant (also known as edge-holding ability) and properly hard. As a result we often look past the simple steels for better wear resistance, corrosion resistance, light and dark effects in Damascus blades, better edge holding ability, ductility (also known as toughness) and the list goes on.

Fortunately we aren't the only ones looking for this. The automotive and construction industries place heavy demands on the steels used in their equipment. The valves in engines have to be extremely tough, wear resistant and heat resistant. Cables on cranes have to be flexible, yet wear resistant and very strong. Excavation equipment is less concerned about hardness and more concerned about abrasion and impact resistance. A simple claw hammer has to be hard enough to drive nails, yet tough enough to not shatter or deform from continual impacts.

With steel in its basic form, other elements are added to enhance the steel to make it perform better. Since simple steel needs to be tougher, manganese is added. And just a little bit. So far, so good. But then come all the special needs. For corrosion resistance, nickel and chromium are added. For more impact resistance, silicon and molybdenum are added. For extreme wear resistance, vanadium is added. The list goes on.

The benefit of these added elements is not without a cost though. The higher the carbon, chromium, or vanadium levels, the more brittle the steel becomes. Steels like D2 or M4 are



really great cutting steels and are used in cutting competitions but are not the best choice for large camp knives. They are just too brittle for the abuse that camp knives suffer. D2 makes a great small knife.

We use steels like 1084, 1095, 5160, 52100 (which is actually a bearing steel) because they are tough, hold an edge well and are fairly easy to sharpen when the need arises. We use stainless steels like 440C, 154CM, ATS34 (the Japanese version of 154CM), S30V and others; because they are corrosion resistant, cut really well and aren't hard to sharpen.

D2 is almost stainless because it doesn't have quite enough chrome. It cuts to beat the band, holds an edge well and isn't hard to sharpen. In referring to difficulty in sharpening, I'm referring to in the field or at home. It doesn't have to go back to the maker or require special and expensive equipment.

The super steels like S35VN, S90V, N690 and a growing host of others are in a league all by themselves. Some have nitrogen added for hardness. They need another article to explain. They will hold an edge about forever, but when it's time to sharpen them plan on making a day of it.

The name also dictates how the steel is heat treated. Simple steels, the 10xx series, are oil or water hardening as are W1 and W2. High chromium steels are air or oil hardening. They are quenched in still air, not a flaming container of oil. There are also shallow hardening and deep hardening steels, but I don't

*Continued on page 2*

want to really confuse the reader.

Simply, deep hardening steels have to be held precisely at given temperatures often near 2000 degrees, some above that, for a measured amount of time. They cannot be just heated to the right temperature and quenched, as can simple steels. Those are shallow hardening.

Heat treating really is the soul of the knife. A mediocre steel can be made into a usable knife when properly heat treated. Conversely, a really great piece of steel can be turned into junk with poor heat treating.



I'm often asked whether a blade is tempered. That's indicative of the confusion that surrounds the process. And it really is kind of magical. Historically, blacksmiths were prized prisoners in war. Everyone knew what they did was magic, and the conqueror wanted their skills.

Very simply, a blade is heated to a certain temperature, typically somewhere between 1500 and 2000 degrees, and quenched, whether the quench medium is oil, air, or water. That makes it really hard. After the blade has cooled, it is then tempered to make it less hard. A knife needs to be hard but not brittle. It's actually called drawing temper, a process where the hardness is drawn back.

1095, that great knife steel for over 175 years, is also used for files, as well as leaf springs on cars. I had a piece of spring

steel analyzed for a friend. It came back as really pure 1095. It was part of a buggy spring that had been in the scrap heap on a farm in Virginia since 1850. He made a great knife with it. The difference in use is based on the hardness after tempering.

When someone meets a maker who claims to have special knowledge for heat treating his knives, be very careful. Metallurgists with PhD's write books on proper heat treating. They make a living knowing how to heat treat properly. They write books about steel characteristics and benefits. Metallurgy has been around for a couple of millennia. There are no secrets.

Likewise, be careful about mystery steels. If a maker doesn't know what it is, how can that maker properly heat treat the blade? We might get close, but close doesn't count when a knife is really needed badly. And just because a knife was made from a saw blade, doesn't make it L6. That is one of the biggest myths in knifemaking. Without an analysis, who knows what it is? A steel called 8670 replaced L6 a long time ago. I have some new L6. It's in the form of 2" diameter round bar.

I hope I haven't confused anyone too badly. Steels really can seem like Greek, but they're not. It's simply a matter of study and learning which steels will do the best for the job at hand. I don't go hunting with a fillet knife, or fishing with a drop point hunter. Use the knife most suited to the job, with the right steel; and the user will be quite happy. 🐾

## What the heck is a Trade Knife?

Raymond Ellingsen

Earlier this year when we announced that the theme for the 2016 Oregon Knife Show was going to be "Trade Knives," we opened

up a proverbial can of worms that we have spent the last five months trying to close. Or, as Will Rogers Jr. once said, "It's easier to let the cat out of the bag than it is to put him back in."

Having said that, and having already made the announcement, and having fielded numerous questions as to exactly what a trade knife is, we have put much thought into defining this theme.

**Gene Martin**, who is in charge of creating the blanks (that are embellished by some of the top knifemakers in the industry) for the knife display competition, inadvertently put us on the right path when he designed this year's blanks after the Prussian butcher "trade knife" design.

After reading **Bernard Levine's** April, 2007, *Knife World* article about Prussian butcher "trade" knives, we decided, even though Bernard debates that the Prussian design is more of a butcher knife than trade knife, that this year's theme will officially be Prussian-style Butcher Trade Knives (whew, say that three times fast).



**PRUSSIAN CROWN**  
Fancy Hardwood Handle, Fastened with Brass Rivets. Full Scale Tang. White Metal Bolster. Extra High Grade Prussian Steel Blade with wide Swage; Carefully Tempered, Ground and Sharpened. Highly Finished.  
No. 5602—Length of Blade, Inches..... 6 7 8

Future articles will show you the variations of this design, along with the numerous makers that manufactured them. But for now, with the 2016 Oregon Knife Show's theme (and a Prussian butcher trade knife) securely in our grasp, we will march toward April in confidence.

As a side note to those greatly appreciated knifemakers who are dedicating their time and talents to embellishing Gene's blanks this year: If you would like to see examples of the original



Prussian knives as inspiration, contact Gene or myself; and we will send you more pics than you can shake your knife blanks at. As always, stay tuned. 🐾

### Dis and Dat and more.....

Gosh and golly those three months of rest and relaxation from the *Knewsletter* sure felt good. It was a struggle to get these words up and running. We have a few good articles in the works so we will have a few months of good reading ahead. And this is where I ask (and plead) for articles. This is a member supported organization and part of that is contributing.

I went to Reno in August for the bigga 1000 table gun show. I vowed to see every table and did it in 2-1/2 days. It sure is annoying to have sellers who do not know how to sell have tables. Questions I had were unacknowledged and recognition by a table-holder was minimal. It seemed everyone was content to sit on their duffs and have conversations with those behind the tables. Darn few asked if they could help me and darn few were standing to greet eyeball to eyeball. I mention this only so attendees of our knife shows will quit blaming the Show for poor sales. If you want to lay out stuff to sell... well, then at least try and sell.

But I did purchase a few items, and each was the result of someone taking an interest to show and answer questions I had. These items were a Cattaraugus wrench knife and a MSA fish knife. I might have paid too much, but a good sale felt good. "Price is forgotten long after quality is remembered."

I knew better, but I got involved in an argument with a seller (sitting down mostly) about a hobo knife with a Minnesota tang mark that he had that he claimed was made by the company that made all of Case and Ka-Bar hobo knives. I rationalize my deeper involvement was hopefully to gain knowledge, but again I knew better. No amount of logic would convince this person that Case made Case knives and Ka-Bar made their knives. In relating this story to my number one son, I was told, "Never try to teach a pig to sing. You waste your time and you annoy the pig." How true. And then there is, "

Never wrestle with a pig. You will get dirty and the pig will enjoy it."

### The 2015 December Show

We are planning on a December one day knife show here in Eugene, Oregon. The Show is on **December 05, 2015, Saturday**. You can call it a Mini Show, a Winter Show, or whatever, but try to attend as a table-holder or at least as a visitor. We have to fund the event so we have a fee of \$40 payable in advance to reserve a table. It has been nip and tuck with the rent of the building so help us out by being a participant. No application form needed, just send in your payment.

### Northwest Knife Collectors.....

September 26 & 27, 2015 at the Red Lion Conference Center and Hotel in Kelso, Washington. This has been a very good show over the last few years. Plan on attending. For more information <http://www.nwkc.org>.

### Display Award Knives

The theme of this years display award knife is "trade knives". Makers have taken the blank and will create their interpretation of what they see as a trade knife. Raymond has an article herein that should clarify or confuse this subject. But the override factor is having creativity and execution of this project.

### Articles herein....

I want to thank **Raymond Ellingsen, Ed Holbrook, Gene Martin and Merle Spencer** for their words in this issue. More words are needed, and I know that they are out there. Please share your knowledge, as this *Knewsletter* is a perfect medium for contributions from our membership.

### American greetings...

As a salesman I have done the greeting with the traditional shaking of hands and have done it a bazillion times. Not no more, as the gallonage of hand disinfectants to ward off exchanging bugs was getting tiresome. So at this upcoming glad-to-see-you greeting, I will be doing fist bumps or knuckle bumps exclusively. Unless of course you are a lady and prefer a hug. That offer not open to men.

### The Sizzler...

Don't forget our monthly meeting at the Sizzler Restaurant. It is the third Wednesday of the month which makes it September 16, 2015. I always look forward to this gathering, so mark your calendar and come be with us. Come smile with us with your latest purchase. We had summer non-meetings at the Sizzler which were fun happenings. Always nice to see my fellow knife enthusiasts.

### It ain't too early to...

Make lodging reservations for the April Show. The Valley River Inn - (541)687-0123 - which is our partner in lodging for the Show, had a complete remodel; and, from the reports heard, it is one awesome place to stay. Get your reservations in early. The rooms fill up fast. Mention the Show when you register, as we are offered a special rate for the Oregon Knife Collectors. You might also note the Courtesy Inn - (541)345-3391 - the closest motel to the Knife Show. A Budget motel that has worked well with us over the years. 🐷



# The Seek-Re-Tary Report

elayne

The summer is over and our new Show year has begun. We will have our first meeting September 16, 2015 at the Sizzler Restaurant, Gateway, Eugene/Springfield, Oregon. During the summer we had casual dinners at the Sizzler, no meeting, just show-and-tell. Well attended and enjoyed.

We have reserved the Wheeler Pavilion at the Lane Events Center for a December 5 Show. The price for a table will be \$40.00. Payment in advance is required and an application is not necessary; note on the payment December Show. We hope to fill 85 tables. Please support our event with your presence as a table-holder or a visitor.

Once this *Knewsletter* has been received by our membership, I am sure we will again start to receive applications for 2016 membership (\$20 single/\$25 family) and 2016 tables (\$120). Please be sure to note the name for the second badge on the application. We only allow

The 2016 Display Award Knife will be a trade knife. The description of the knife is included in an article in this *Knewsletter*. Thank you, knifemakers, for your contribution to our 2016 Show. The list of volunteers who have agreed to finish a 2016 Display Award Knife are as follows:

**Marti Brandt**  
**Bob Crowder**  
**Jose Diaz**  
**Theo Eichorn**

**Steve Goddard**  
**Gary Griffin**  
**Cameron House**  
**Jim Jordan**

**David Kurt**  
**Gene Martin**  
**Craig Morgan**  
**Sterling Radda**

**Jeremy Spake**  
**Blair Todd**  
**Bryan Wages**  
**Pat Wojciechowski**  
**aka Pat Wojo**

two badges per table-holder. This reduces the number of parties behind the tables. A table and membership application is included in this *Knewsletter*.

Please be very sure to check the label on this *Knewsletter* to be sure it has the correct date (2015 - renew December, 2015 - or 2016 if you renewed at the Show). I do make errors and quickly correct them when advised. To contact the OKCA (elayne) (541)484-5564 or snail mail P O Box 2091 Eugene OR 97402 or email [info@oregonknifeclub.org](mailto:info@oregonknifeclub.org). If you call, please leave a message if the answering machine kicks in. We do return calls as soon as possible.

Just a reminder. The 2016 membership cards will be available at the December Show. Those which are not picked up will be mailed the first part of January, 2016. Also table assignments will be mailed in early January, 2016. The 2015 table-holder has first right of refusal on the 2016 table until the deadline of December 15, 2015. If you want your 2016 table to be at the same location as 2015, mail your payment for dues and table. Do not forget.

**Roy Humenick** has again volunteered to negotiate a Club knife for 2016. We will advise the price and decision when more information is available.

If you are shipping items to the OKCA, please use our special postal address of OKCA - 3003 W 11- PMB 172 -EUGENE OR 97402. The mailing address for correspondence, memberships, table payments and articles is OKCA - P O Box 2091 - EUGENE OR 97402. You may always contact us via email or phone. We do return telephone calls if a message is left.

The Northwest Knife Collectors will host a show September 26-27, 2015 at the Red Lion Conference Center and Hotel in Kelso, Washington. This has been a very good Show over the last few years. Plan on attending. For more information - <http://www.nwkc.org>.

See you at the meeting, September 16, at the Sizzler Restaurant, Gateway Blvd, Eugene/Springfield OR.



## Eagle Scout

Ed Holbrook

About a year ago I attended the Native American Arts and Craft Seminar, also known as NAACS, at Camp Rilea Oregon just north of Sea Side. It was an Order of the Arrow event. The Order of the Arrow is an honor camp society elected by members and non members. At NAACS, scouts worked on ceremonies, regalia, feather making and knife making. Russel knives were very reasonable in price at \$10.00 for a blank. Some scouts used driftwood for handles or what they could find. I told them that I would show them what a professional knifemaker would do.

I gave the blank to Gene Martin. The knife is 8" long with a blade of 4-1/2". The handle has stabilized Padauk, English Walnut and dyed Curly Maple. Sally Martin made the mosaic pins. Gene and Sally together did a beautiful job on the handle. Gene is a brother Eagle Scout. The national average is 6 out of 100 will make the rank of Eagle. Quite an achievement.





# OREGON KNIFE COLLECTORS ASSOCIATION

P.O. BOX 2091 • EUGENE, OR 97402

MEMBERSHIP APPLICATION AND SHOW TABLE CONTRACT

**\*PLEASE RETURN THIS ENTIRE PAGE or a photocopy. DO NOT CUT IT UP!\***

email: [okca@oregonknifeclub.org](mailto:okca@oregonknifeclub.org)

Name(s) \_\_\_\_\_

Mailing Address \_\_\_\_\_

City \_\_\_\_\_ State \_\_\_\_\_ Zip \_\_\_\_\_

Phone: Eve ( \_\_\_\_\_ ) \_\_\_\_\_ Day ( \_\_\_\_\_ ) \_\_\_\_\_ Date \_\_\_\_\_

Collector  Knifemaker  Dealer  Mfr./Distrib.  Other \_\_\_\_\_ Email \_\_\_\_\_

OKCA membership includes knewsletter, dinner/swap meetings, free admission to OKCA shows.

\_\_\_ Start/ \_\_\_ Renew my/our OKCA membership (\$20 individual/\$25 family) \$ \_\_\_\_\_

## 41<sup>ST</sup> ANNUAL OREGON KNIFE SHOW • APRIL 9-10, 2016 360 — 8'x30" TABLES

Exhibit Hall, Lane Events Center and Fairgrounds, 796 West 13th Ave., Eugene, Oregon.

For Information Contact Show Chairman: Dennis Ellingsen, (541) 484-5564

**AUTOMATIC RESERVATIONS:** If you had a table at the 2015 Show, you have an automatic reservation for the same table in 2016, but THIS RESERVATION EXPIRES DECEMBER 15, 2015. You may still apply for a table after this date, but we cannot guarantee a table after December 15. NO RESERVATIONS HONORED OR APPLICATIONS ACCEPTED WITHOUT FULL PAYMENT! Note to NEW exhibitors: your table(s) will be assigned after 12/15/2015.

**ALL TABLE-HOLDERS AND VISITORS** agree to abide by the OKCA Show rules and to hold the OKCA, its officers, and the Lane Events Center harmless for any accident, loss, damage, theft, or injury.

**ANY QUESTION OR DISPUTE** arising during the Show shall be resolved by the Show Chairman, whose decision shall be final.

**THIS IS A KNIFE SHOW.** All tables must be 90% knives or knife related items (e.g. swords, axes, edged tools, edged weapons, knife books, knifemaking supplies). If in doubt, check with the Show Chairman ahead of time. The OKCA reserves the right to bar any item from display or sale. No firearms made after 1898 may be sold or shown at this Show.

**ALL EXHIBITORS are required to keep their tables set up throughout the public hours of the Show: 8 AM Saturday to 3 PM Sunday. ANY EXHIBITOR WHO LEAVES OR COVERS THEIR TABLE BEFORE 3 PM SUNDAY FORFEITS FUTURE RESERVATIONS AND WILL BE DENIED TABLES AT FUTURE OREGON KNIFE SHOWS.**

**DISPLAY TABLES** will be around the perimeter of the room. Displays are eligible for display awards, which are hand-made knives donated by members and supporters of OKCA. Display judging will be by rules established by OKCA. Special category awards may also be offered. **NOTHING MAY BE SOLD FROM DISPLAY TABLES.**

**SALE/TRADE TABLES** Sharing of tables will not be allowed. Exhibitors must comply with all applicable local, state, and federal laws. Oregon has NO SALES TAX.

**BADGES:** Each table-holder is entitled to one additional Show badge. **NO EXCEPTIONS.**

**KNIFEMAKERS** who are present and are table-holders at this Show may enter knives in the knifemaking award competition.

**FOR MORE INFORMATION** on categories and judging criteria in the display and hand-made knife competitions, contact the Show Chairman.

**SHOW FACILITATORS** will be provided by OKCA from 10AM Friday until 4 PM Sunday. However, exhibitors are responsible for watching their own tables. Neither the OKCA nor the Lane Events Center will be responsible for any loss, theft, damage, or injury of any kind.

**CITY AND COUNTY REGULATIONS** require that there be:

- No Smoking within the Exhibit Hall at any time;
- No alcoholic beverages consumed within the Exhibit Hall during the public hours of the Show;
- No loaded firearms worn or displayed at the Show;
- No swords or knives brandished or displayed in a provocative manner.

Violators of these safety rules will be asked to leave.

**NOTE ON SWITCHBLADES AND DAGGERS:** In Oregon it is legal to make, sell, buy, or own switchblade knives. However, it is **ILLEGAL** to carry a switchblade knife, a gravity knife, a dagger, or a dirk concealed on one's person, or for a convicted felon to possess a switchblade or gravity knife. Most other states have banned switchblade knives. Under federal law, it is **ILLEGAL** to mail, carry, or ship a switchblade or gravity knife across state lines.

The Oregon Knife Collectors Association is not responsible for force majeure.

**EXHIBITOR CONTRACT:** PLEASE ENCLOSE FULL PAYMENT WITH THIS FORM. Full refund granted if reservation canceled by February 15, 2016. **DON'T GET LEFT OUT!!!**  
**MAIL THIS PAGE AND YOUR CHECK TODAY. A signature is required.**

Type of knives on your tables \_\_\_\_\_

Name for second badge \_\_\_\_\_ (two badges per table-holder)

Qty \_\_\_\_\_ Club Dues (Total from above) .....\$ \_\_\_\_\_

Qty \_\_\_\_\_ Sale/Trade table(s) @ \$120 each (members only).....\$ \_\_\_\_\_

Qty \_\_\_\_\_ Collector Display table(s) free with sale table:.....# \_\_\_\_\_

Qty \_\_\_\_\_ Collector Display table(s) w/o trade table @ \$100 each.....\$ \_\_\_\_\_

TOTAL ENCLOSED (make check payable to O.K.C.A.) .....\$ \_\_\_\_\_

I have read and agree to abide by the OKCA Show rules as set forth in this contract, and to hold the OKCA, its officers, and the Lane Events Center harmless for any accident, damage, loss, theft, or injury. **Signature and date required.**

Signature \_\_\_\_\_ Date \_\_\_\_\_

### SHOW SCHEDULE

**Friday, April 08, 2016.**

10am - 7pm set-up; open ONLY to table-holders and members of OKCA.

**Saturday, April 09, 2016.**

7am-8am set-up. 8am-5pm open to public.

**Sunday, April 10, 2016.**

8am-9am set-up. 9am-3pm open to public.

**Tables that are cancelled will revert back to the OKCA. Subcontracting tables is not permitted.**

**\* PLEASE RETURN THIS ENTIRE PAGE or a photocopy. DO NOT CUT IT UP!\***

[www.oregonknifeclub.org](http://www.oregonknifeclub.org)

# Another Learning Experiment

Merle Spencer

I have often said that every knife that I put together was an experiment. Errors happen. But by using common sense and initiative, most of them can be corrected. Sometimes a minor mistake that the maker knows is there cannot even be noticed by someone else.

A new maker might show me a knife he had made and say, "There are three mistakes."

I always answer, "Don't show me where they are. If I can't see them, then it's likely no one else will either." I've learned this from some of my own experiments.

A few years ago I completed a knife that I had been working on over a period of several years. The reason it took so long is that I made mistakes. When this happened, I would be discouraged and put it aside and go to something else. Later I would get an idea and repair that mistake and go on again. When it was finally finished, it was a beauty, with nice decorative filing on the spine, engraving on both sides of the blade and a stabilized maple handle with mosaic pins. It was well worth the effort. I still have it in my collection and sometimes take it to shows.....but there is an error on it.

I'm not going to say what it is, except that it has to do with some of the enhancement I put on it. It really stood out when I looked at the knife.

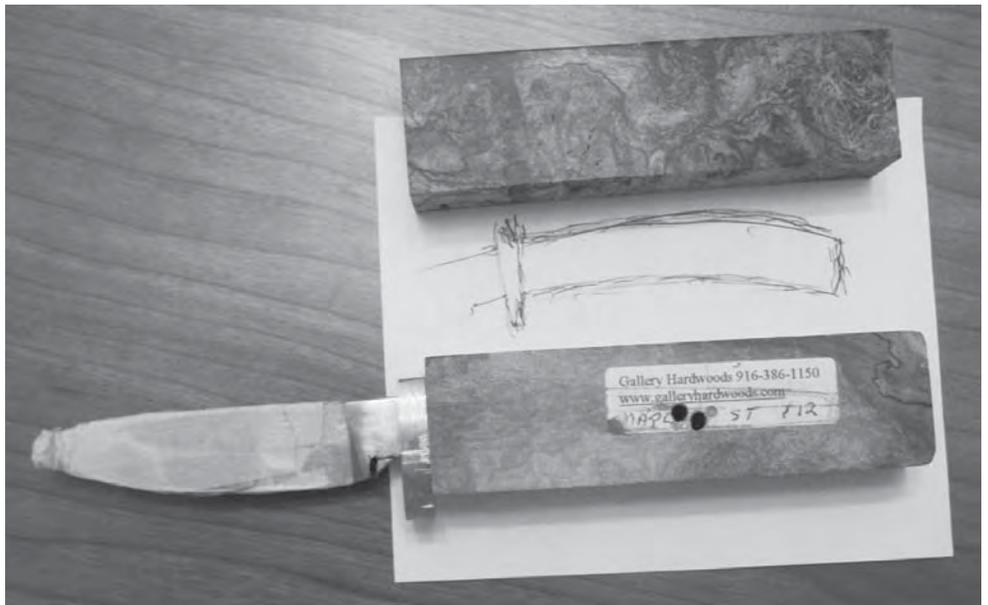
When I showed it to my critique person, I had to show her where the error was.

She said, "Nobody will ever notice that." And to this day no one ever has, and I don't even see it myself.

People don't look for mistakes. They look at the article as a whole and enjoy the expertise and the beauty.

On to my most recent learning experiment.

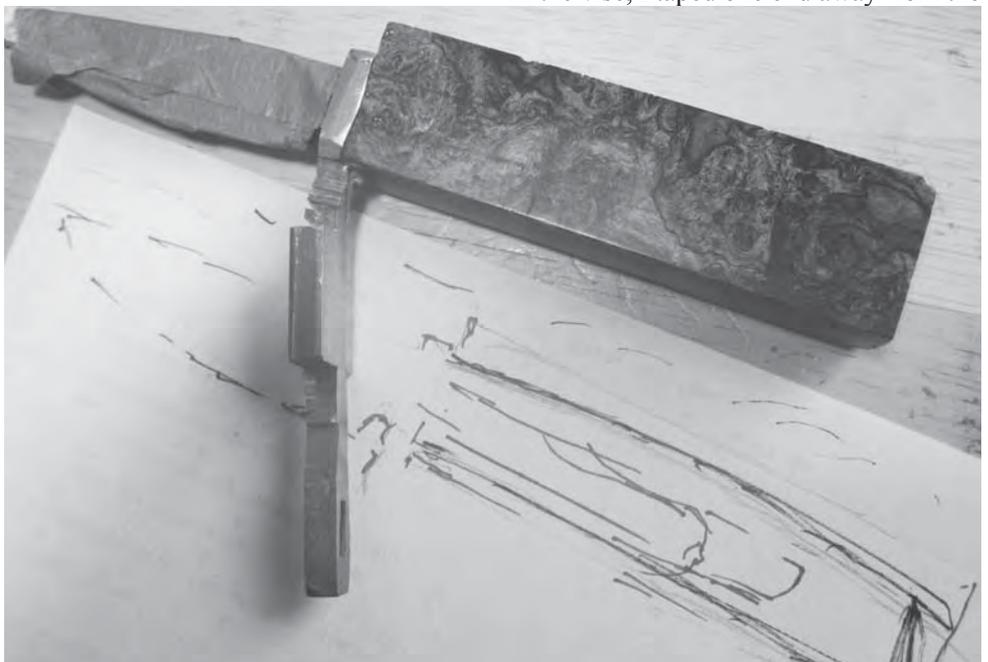
A couple years ago, I agreed to complete a small knife for a relative. I told her it might take a long time at the rate I work anymore. And it has.



She picked out a small blade about 2-1/2" long with a 2-3/4" narrow tang. She also selected a stabilized maple burl block for the handle. Over the months, I managed to get a hole in the block that would accept the tang. I had even made a dummy handle on which to experiment shaping the handle.

Shaping the small guard presented a challenge. I usually have difficulty getting

a way to solve this problem – a method that I may use again. After cutting a 4" piece from a nickel-silver bar, on which the hole for the tang was already shaped, I cut out a v-shaped piece on each side near the center. This left about 3/8" holding the wider parts of the 1/4" bar together. Widening the points of the two vees provided room to cut three grooves halfway through on one of the flat sides. In the vise, I taped one end away from the



a nice slot for the tang to slide through, and this one took a couple of tries. Then I had trouble holding such a small piece in the band saw and on the belt sander.

By the third try, I came up with an idea for

slots to about a 30 degree angle. Now I had a handle that kept my fingers safe. It was left there till no longer needed.

Later on, I decided to cut the tang off to 2-1/2", even though the hole was about 3" deep. I thought it would fill with epoxy,

anyway, on assembly; but it didn't. I checked this by inserting a small rod in the bleed hole after the glue was cured.

After getting the handle roughly shaped to where it looked dainty enough to complement the small blade, my critique person and I decided a 1/4" mosaic pin would look nice in the center of the handle. The handle by now was only a little less than a 1/2" thick behind the guard and swelled to just over a 1/2" at the center. Then it tapered to less than a 1/2" again before flaring out to the end. As I mentioned before, it looked dainty. I measured and marked one side of the handle. My plan was to

just put a short pin on each side, rather than drilling clear through.

Since the handle was now rounded, the only flat place to put against the drill table was the portion of the blade just ahead of the guard. After selecting a small piece of metal just the thickness of the measurement from the blade to the outer edge of the guard, I placed the knife on the drill table with the spacer in front of the guard and a piece of thin metal to the rear of my marked hole to keep the knife level and started drilling a 1/8" pilot hole. This left a small gap between the hole location and the drill table. I didn't want to mar the piece of nickel silver plate I was using underneath.

I digress here to mention that I have only put together a few hidden tang knives, and I always seem to have difficulty with them. I have used a lot of maple burl on

full tang blades and had good results; I'm sure due to the fact that the tang provided support for the burl which seems to be weaker than straight grain wood. This had not occurred to me till my experience on this project.

The bit went down easily and contacted the

end of the tang. Upon exerting a little more pressure to go on through so the pin would be the same on both sides, I felt something give. The burl handle had broken.

It hadn't completely separated, so I quickly grabbed a container of Super Glue, dribbled some down into the crack and held the two pieces tightly together for a few minutes. It seemed that the handle was saved intact; because after a little sanding, there was no evidence of a break.

I measured and drilled the pilot hole on the other side, drilled them both with a 1/4" bit down to the tang hole. With two pieces of mosaic rod fitted and glued in the holes with an 1/8" projecting, all is ready for finish sanding and polishing. Now it is time to go back to work on the guard which looks bulky now that the burl has been thinned down.

I began to worry whether the handle would be weak in the area where the tang hole was not filled at the rear of the knife. I decided to enlarge the small bleed hole

at the end of the handle and insert a rod through the handle as far as it would go after filling the cavity with epoxy. I chose a 3/16" rod; and by using several bits of increasing size, I managed to get to the right size. But just as I finished, the bit caught on the end of the tang; and a big chunk of burl broke out of the top of the handle.

The piece fit right back in place so some more Super Glue took care of the repair. I left the rod just a little short so there would be room to put a piece of mosaic pin to dress the end of the handle...

To make sure the rod would be completely covered by epoxy, I belt-sanded one of the mosaic rods until it was hot enough to remove with pliers. I could then see into the handle cavity.

Next I enlarged the bleed hole to the diameter of the mosaic pins so I would have a decorative plug in the end of the handle.

I mixed some five-minute epoxy and started dipping it into the end with a small spatula. The glue ran more quickly than I expected, so I grabbed the mosaic plug and inserted it into the side hole and pressed it tight. After the epoxy cured, I reamed out the hole for the end cap and glued it in.

After sanding all three mosaic pins down flush with the handle, I used some Super Glue to fill in a few small dents and polished the handle. It turned out to be beautiful. I finished shaping the guard, and it is ready for some simple engraving.

On close inspection of the spalted maple burl handle, I found several figures apparent in the wood. Near the end of the top, a coyote looking out of the brush is visible. The imagination lets several other figures appear, including a snarling bear, two otters, a ghost and a kitten's face. Other figures can also be seen.

The lesson I learned from this project is that spalted maple burl, though beautiful and easy to work, is not strong. It needs a back-up piece of stronger material next to it to make it durable, especially at the thin areas.

I'm still learning. 



# Three Old Timers and Prince Albert

Martin Drivdahl

It was at one of the three dozen or more yard and garage sales going on simultaneously as part of the annual Moapa Valley Days festivities conducted in mid-March by the little communities of Logandale and Overton NV. There it was on one of the tables-an old Prince Albert tin for cigarette and pipe tobacco with a special offer on the back to help sell "Old Timer" knives. The can shows three knives which included a two blade barlow, a small serpentine pattern three blade knife and a standard sized four blade utility knife. All three clearly display the now famous "Old Timer" markings. The Special Offer is made under the Ulster Knife Co. trademark (in small black circle) and advertises each knife for only \$2.00 plus five wrappers from Prince Albert pocket tins.

My reference sources show that the Old Timer brand name was first introduced in 1958 by Schrade Cutlery Company. By then of course Schrade was owned by Henry and Albert Baer (the former owners of Ulster), and in 1958 Schrade's knife production was being done at the Ulster factory in Ellenville NY. The small three bladed knife appears to have delrin handles. My best guess as to when the Special Offer ad was placed on the Price Albert tins would be shortly after introduction of the Old Timer name or possibly in the 1960s. It seems a little strange the ad was placed under the Ulster trade mark rather than Schrade-Walden. Maybe the "Old Timers" took that knowledge with them. Or maybe it was Prince Albert!



# Pizza Knife

ibdennis

I love Pizza. I could eat pizza eight days a week if allowed. Dear elayne forbids that. We have been going to Papa's Pizza in Eugene for nigh on to 40 years. Our favorite by far. Lately I have been going to Papa's for lunch as they have a salad buffet and keep putting all kinds of pizza out for an endless pizza bar. More than that I really enjoy the senior special price and the card punch that gets me a free pizza after ten punches. Other than the smells and tastes, it is the sound of the pizza knife that has always intrigued me. Whack-whack-whack-whack is the sound of the pizza knife as it segments the pizza into slices. Four whacks for a small - six whacks for a medium and eight whacks for a large.

Stacey, who is the manager, has become a pizza parlor friend who allowed me the treat of seeing the pizza knife up close. It is huge. The knife measures overall 25" and is 3-1/2" wide. It is not shaving sharp but sharp enough to slice pizza with one stroke. The knife was made by



an unknown maker and has been around for years. In taking pictures I was faced with the problem of stop motion as pizza cutting is a blur to the eye and to the camera. A pose with the knife was the best solution.

While in Eugene visit Papa's Pizza either on West 11th or the one on Coburg Road. The one on 11th is just blocks from the Convention Center where we hold the Knife Show. And make sure you listen for the sound of the Pizza Knife!





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**SOG Knife Collector** is a new book by Michael W. Silvey in the military knife series. It covers a narrow area of collecting and helps the collector identify honest specimens and distinguish them from fakes. The format is 8.5 inches by 11 inches and is all in color. The soft cover book is less than 50 pages but includes all the known variations of SOG knives. The information covered by this book will be valuable to both the new and advanced collector. The printing is limited to 2,000 copies. \$20 plus shipping. Mike at (530) 644-4590 or [m.silvey@comcast.net](mailto:m.silvey@comcast.net)

**WANTED:** Western Wildlife Series knives produced from about 1978 to 1982 (letters B, C, D, E, F). I'm missing the knives with blade etches of eagle, elk, cougar, hunting dog, antelope and bear. Call Martin at (406)422-7490

**WANTED:** Custom knifemakers and collectors for the first annual Portland Knifemakers Show. The show will be held at the Portland Expo center Oct. 24 & 25, 2015. Open to knifemakers only, no Chinese stuff, no factory knives, no factory blems. Limited to 175 tables the first year. The show will be held at the same time, but in a separate hall, as the famous Antique show so there will be thousands of potential customers. Or at least their husbands. For more details contact Dave Rappoport, Hawthorne Cutlery, Portland OR (503)234-8898, or sword rep@comcast.net. You can also contact Christine Palmer at [chris@christinepalmer.net](mailto:chris@christinepalmer.net).

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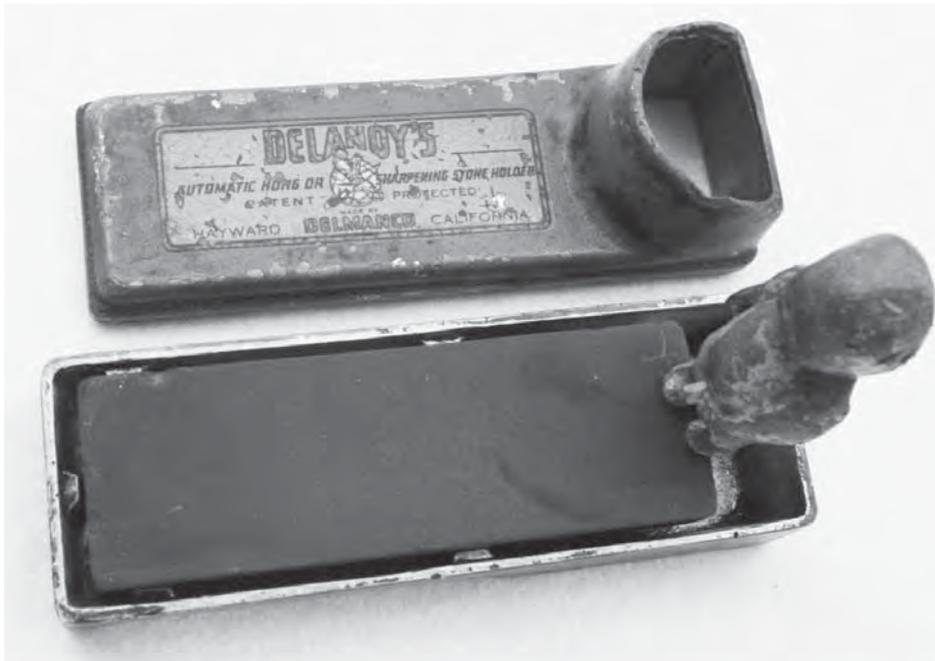
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## Hone your Smile

Not really a smile knife but more like a knife-related smile item. **Jack Birky** came up with this very unique hone. It is a self oiling hone with a rather unique spigot for the oil to whet the stone. The device has suffered the ravages of time



and was a difficult photo shoot as all the paint has been worn off. Pushing down on the stone activates the pump to dispense the oil on the stone. This Delaney's Automatic hone or sharpening stone holder uses a little boy to accomplish this jawb. You have got to figure it out for yourself where the oil comes out. As a help I have included the famous smile knife which depicts a European fountain. Are you smiling yet? Or Not? 

