**KEEPING OUR SKY SAFE**  
(The Curious Case of the Dangerous "C" Clamp, and Other Stories)

By Wayne Goddard

Do you remember the good old days when it was possible to get on an airliner and carry a pocket knife?

I've not been without a blade in my pocket from the time I was a small boy. I started "carrying" young, and I've got the scars to show proof of my sharpening ability starting at the age of about seven. A lifetime attachment to man's most basic tool causes it to be real hard on my mental condition to be "unknifed." How can I fix anything without my Swiss made pocket tool kit? How could I survive a crash landing in the wilderness without a knife? It's a great hardship for me to be without a knife. However, it is worth my mental distress if it helps keep our nation safe from terrorism via aircraft.

I'd like to share some interesting times with security check in stations during our travel to knife shows. It was the late 70's and I had a plane change in San Francisco on my way home from Kansas City and the Knifemakers' Guild Show. The seating was open and seeing an open seat next to one of my customers from Eugene, I sat down beside him. An elderly lady was in the window seat, my customer in the middle and I was in the aisle seat. There was a delay in our departure time so we were talking about knives and such. He reached in his pocket and pulled out one of my pocket skinner models that was several years old. I happened to have a smaller one of the same model in my pocket. As we passed the knives back and forth and discussed their merits, the lady in the window seat grew more and more agitated. She finally exclaimed,"I don't believe it, they took my knitting needles away from me and you two are playing with knives." The "what's OK and what's not OK" seemed a bit odd.

It was early '80's when Phyllis and I were returning from the Knifemakers' Guild Show in Kansas City. We got off in Wichita to visit relatives. After several days of visiting we were boarding our plane to Denver to connect on to Eugene. My briefcase flunked the scan because it had "knives" in it. Following the physical inspection they told me I had to put a small fixed blade knife in my luggage. I asked the reason and was told that Wichita had a law that no fixed blade knives were to be allowed on airplanes. That knife was totally legal from the federal laws at that time. The knife in question had been retired after I carried it long enough to wear the original 3" blade down to around 2-inches. It had a sheath with a clip on it, and it had been carried on the document pocket in my brief case for at least six years. It had been through most of the larger airports in our country, and not once been questioned.

I had time to return to the United Airlines check-in station where a nice man helped me put the little knife in a suitcase, and we returned to board the plane. The silly part about this story is that I was allowed by the security folks to carry on folding knives that had longer blades than the fixed blade that was illegal. You see, there was only the law about fixed blade knives. Somehow a fixed blade had become more dangerous than a folding knife. Very strange indeed.. I had a good laugh when our breakfast was served. On the tray with the omelet was a cute set of stainless steel tableware that included a pointed, serrated "eating" knife. We all know that knife would never have been considered as a weapon by some bad person. I believe "go figure" is an appropriate reaction.

It was about that same time period when I had a layover in Memphis. I was returning from one of the first BLADE shows in Cincinnati. After looking around the airport I headed for the departure gates. Above the security station was a large sign, "NO KNIVES BEYOND THIS POINT." I stuck my hand in my pocket to see if my favorite Victorinox was present, and it was. Wondering what to do I decided to just go ahead and ask the lady at the inspection station about it and what I could do with it. When I showed her the innocent looking red handled knife, she replied, "Oh! Those are O.K." She had just declared a knife a non knife and isn't that interesting?
The full citation is as follows:

 authorization by Act of Congress, March 3, 1863, has awarded in the name of The Congress the Medal of Honor to LIEUTENANT COLONEL THEODORE ROOSEVELT UNITED STATES ARMY for conspicuous gallantry and intrepidity at the risk of his life above and beyond the call of duty: Lieutenant Colonel Theodore Roosevelt distinguished himself by acts of bravery on 1 July, 1898, near Santiago de Cuba, Republic of Cuba, while leading a daring charge up San Juan Hill. Lieutenant Colonel Roosevelt, in total disregard for his personal safety, and accompanied by only four or five men, led a desperate and gallant charge up San Juan Hill, encouraging his troops to continue the assault through withering enemy fire over open countryside. Facing the enemy's heavy fire, he displayed extraordinary bravery throughout the charge, and was the first to reach the enemy trenches, where he quickly killed one of the enemy with his pistol, allowing his men to continue the assault. His leadership and valor turned the tide in the Battle for San Juan Hill. Lieutenant Colonel Roosevelt's extraordinary heroism and devotion to duty are in keeping with the highest traditions of military service and reflect great credit upon himself, his unit, and the United States Army. Well Said.

Stars in Blue

Just in case you were wondering about when the stars appeared on the American flag.......

Phonetics

If it sometimes sounds like military speak is all in code, this is the secret decoder. The Phonetic Alphabet. Yes that is the correct phonetic spelling of ALFA to prevent mispronunciation of Alp and Ha. Isn't it phunny that phonetic isn't spelled fo-net-tick-lee. Now take every military like sentence or item name you have ever heard and say it backwards. There you have now broken the code. ALFA BRAVO CHARLIE DELTA ECHO FOXTROT GOLF HOTEL INDIA JULIET KILO LIMA MIKE NOVEMBER OSCAR PAPA QUEBEC ROMEO SIERRA

TANGO UNIFORM VICTOR WHISKEY X-RAY YANKEE ZULU

Now how about the old one.

ABLE NAN  BAKER OBOE  CHARLIE PETER  DOG QUEEN  EASY ROGER  FOX SUGAR  GEORGE TARE  HOW UNCLE  ITEM VICTOR  JIG WILLIAM  KING X-RAY  LOVE YOKE  MIKE ZEBRA

Before somebody says I am wrong, these were the most commonly used ones, also present during WW II were: CAST HYPO INTER NEGAT OVER PREP

NASA Knives

In a recent conversation with a fellow collector, the topic of astronaut knives came up. Well known is the Randall Astro knife and its presence on the earliest manned flights. Recently Gus Grissom’s knife was recovered along with the space capsule lost all those years ago. The topic went to what happened in all those years in between. Although I can't seem to get a definitive answer from NASA, I can cover some of the items they have used. A capsule mounted knife was agreed on, and NASA turned to W.R. Case & Sons to provide them with the machete. Produced with the white poly handle, this was the next knife in line for NASA. After the Apollo fire every item in the capsule was tested for flammable tendencies, among which were the production of toxic gases. The handle on the machete was changed to aluminum. Scabbards were not supplied with the machetes as this part was fabricated by NASA to custom fit the hatch door mounting.

At first they used a fiberglass like skeleton scabbard that was later changed to an all aluminum affair. The machete was not for

Continued on page 8
Ship Your Knives To The Show
There is a detailed article in this issue on an option to bypass the airport snarl and get your knives here. We have laid the groundwork and hopefully this will appeal to some of the long distance travelers.

The Saturday Nite Social......
O.K. - It has been decided for sure. There will be a social at 6 pm. This will be a one hour event and NOT a dinner. Appetizers will be available to stave off until your real dinner which might be at any of the places listed below. A no host bar will be present for those that need it. The purpose is a true unwind social, coupled with a short program to announce the display award winners and the custom knifemaker winners. There should be no excuses for the absence of the displayers or winners at this event.

June Morrison is going to put this event together so you can be sure it will be top notch. There will be a small door charge to help offset costs, and these tickets can be purchased when you get to the Show. The amount has not been determined.

Knife Performance Competition.....
Please review the section in this Knewsletteer about entering the cutting knife competition. You can make that knife now and be ready for the big event. The rules and levels of testing are laid out so practice, practice, practice. The paper cut is a qualifier so go out and buy yourself a couple of pads of yellow lined paper and cut paper until you have it right. I would really like to see a great turn out for this event. Sign up at the Show, but you can let us know early if you like.

Eateries
Elayne and I were having dinner the other night at one our favorite restaurants in the Eugene area. We were thinking about people who come to our town and have no idea where they should dine should they want to experience a touch of Eugene. So we decided to add our two cents as to what might be good for us that might be good for you. The place is the Hillside Grill which is north of Eugene in Coburg. Their baby back ribs are to go to heaven for. They have other fine dining items on their menu too.


We are planning on having maps to the locations at the Club table during the Show. For the early planners, email us for information. If you do visit any of these places, tell them you saw the recommendation through the Oregon Knife Collectors. Let everyone know we are in town.

French Laguiole Article...
The article on the French Laguiole knife was published in the Oregonian which is a Portland based newspaper. Tedd Harris sent it to us for publication as he felt it was extremely interesting and informative. Getting approval was not an easy task, but Tedd pulled it off. We typically do not print anything that isn’t original to our organization, but we made an exception this time. Enjoy.

Rent a case for the Show.....
Can’t figure out how to have your knives displayed and secure at the Show? Bryan Christensen makes 24x30x2 lockable wood display cases just for our Show. See the ad in this Knewsletteer and get your reservation in before they are all gone. These are quality made cases that will make your knives sparkle. Don’t haul a case across country when you can rent one here. Also do not count on one being available when you arrive at the Show, reserve one in advance.

I am pleased when.....
Members have such faith in our group that they sign up for membership for years in advance. This month we had Jack Mallory and John Fullen join the 2008 club. They have now joined the ranks of Boris Dunkel, Robert Golden, Jack Squires and Wayne Voth. Thank you for your show of support. Makes me feel like the organization is doing it right.

The Vallotton Club Knife for 2004.....
Almost sold out. Or for that matter may be sold out. And that is a firm maybe. I haven’t sorted out the ordering of these knives yet but according to the totals we are sold out. But not sure. So if you want one, you better inquire as to the status and get your name on a wobbly list if one exists when you read this. Is this clear? If not....talk to elayne.

Other events during the April Show.....
Just to let you know... there are several other events on the same weekend as our Show. There will be the Piccadilly Flea Market, Collectors West Gun Show, the Gem Faire, Oasis Indoor BMX and Friends of the Library Book Sale. And all within walking distance. Our world famous Hult Center will be having a ballet and song concert so check out the Internet if this appeals to you. Do a google on “Hult Center.”

Where B U laying your head down....
Now is certainly not too early to be thinking about places to stay when in Eugene for the April 2004 Show. Our best recommendation is the Valley River Inn. It is located along the Willamette River and is a scenic treat. And for those that like to shop til they drop...the Valley River Mall is a three minute stroll from the Valley River Inn. I checked the other day and reservations are filling up fast. Why not treat yourself right and enjoy one of the best places to stay in the country? And at affordable Show rates.

The Valley River Inn -(800)543-8266 - (541)687-0123 -Our top recommendation. Fills up fast. A quality place to stay. Official home for folks away from home visiting the Oregon Knife Show. Special Show rates if you mention the OKCA Show.


The Red Lion - (800)Red Lion - (541)342-5201 -Not far from the Show and a great place to stay. Mention the Knife Show for the special rates.

Courtesey Inn - (888)259-8481 -(541)345-3391 -The closest motel yet to the Knife Show. A Budget motel and special rates if you mention the Knife Show.

Say the words--the Oregon Knife Collectors–and you will get the special rate; and it helps to promote our Show.
The January meeting was held at G. Willicker’s Restaurant, Eugene, OR January 8, 2004. Wayne Morrison gave the committee report for the display award knives. All the knives from the 2003 grinding competition have been forwarded to the makers who will complete them for the 2004 Show. The grinding competition for the 2004 Show will be coordinated by Larry Criteser.

Dennis stated that we still have tables available for the 2004 Show. Not all tableholders have renewed their table for 2004. This is the first in a long time we have not been sold out at December 15.

Many thanks were expressed to Michael and Barbara Kyle for the outstanding job at the Christmas show and potluck. Their efforts were very obvious and a successful show was the result.

With the exception of Michael Kyle, all the current officers had expressed a desire to serve another term for the OKCA. John Priest was nominated to replace Michael as Master-at-Arms. A motion was seconded to reelect the current officers and add John Priest to the ticket. By unanimous consent it was passed.

Thank you, everyone, for your vote of confidence in the Board of Directors for the OKCA.

See you at the February meeting, February 12, 2004, at G. Willicker’s Restaurant, Coburg Road, Eugene OR.

IT IS SHOW TIME ONCE AGAIN

Over the years I have traditionally shared my views on sales and selling especially geared to the Oregon Knife Show. My thoughts were to generate techniques and styles in order to better help one sell their products. This year will be the short version. Instead I will post the old articles on our web site for those that want to take advantage of these selling ideas. I have also included a great article on the subject by Jim Schick. Go to www.oregonknifeclub.org and then go to the site map page. There you will find an Acrobat file titled Sales 101 articles.

The attitude of the membership and those that work the Show is what makes our Show great. This is a fun event and constantly keeping this in mind perpetuates the up spirit. Remember also that meeting people on the eye to eye level is important to sales and sharing information. There is only one person at the Show that is allowed to be a grump. Anyone that wants the jawb can take it from me. More reasons to not be a grump. Be interested in your customers and listen to what they are saying. Try that again.... Listen to what they are saying and not what you are saying. Factual information goes miles, and the rear end of the bull only goes straight down. Smells bad too.

You now have your membership cards. Those that are table holders will get their Show badges when they arrive at the Show. Friday is a members only day. The best of the three I think. Cover your tables; leave early; wander about; get that early bird special; have fun; talk shop with those that have a serious interest; and enjoy. Identification cards and badges are mandatory. NO ONE is allowed in before 10 am unless authorized by the Show Chairman. Sneak in early and we will delay the opening of the Show that much longer. And we will tell everyone who you are.

Membership will be renewed only after 2 pm on Friday. Now that was a wasted sentence considering that this Knewsletteer is only going to paid up members. But if you know someone that forgot.... let them know.

Tableholders: There will be no signs on the main body of the floor that rise above your head. There will also not be any risers added to tables to make tables higher than the rest. For safety reasons there will be no items that protrude into the aisles. Sword people have a slight problem here which they must solve themselves. There is limited space behind the tables so please keep the whole family from camping there. Security is provided, but a Show this size is impossible to police from the “good-for-naughts” and the “Ne’er-do-wells.” Arrange your tables such that any changes can be easily detected. Watch, watch, and watch again. Please let this be the year when I do not hear of a single theft.

Members: Enjoy and remember the rules of knife etiquette when roaming the Show.
*Do not handle knives without permission.
*Do not touch the blade or the edge of any knife offered or displayed as a collector's item.
*Do not wipe off the blade of a knife. Let the exhibitor do it.
*Do not open more than one blade of a folding knife at a time.
*Do not block a sale table if you are only "window shopping."
*If you have brought knives to trade or sell, obtain permission before displaying them at or in front of someone’s table.
*Please do not interrupt or comment on any transaction.
Dick and Jane Randalls
by Jim Schick

As the title states, this article contains a little basic information on Randall Made Knives. Mr. “Bo” Randall started the company in 1937. Sadly, he passed away in 1989. It remains a family business with his son, Gary, at the helm. Gary’s son, Jason, has now worked in the business for several years and will likely assume the reins when Gary eventually (?) retires.

To dispel a couple of Randall myths: #1: I love it when someone tells me “Bo Randall made this knife for me just before he passed away.” Unless the person purchased the knife in the very early years of the company, that probably didn’t happen. Mr. Randall employed highly skilled employees shortly after founding the company. Myth #2: The waiting period for a new Randall is just “hype” fostered by knife purveyors. Wrong again! The demand continues to grow, lengthening the delivery time. The current wait is 42-43 months. If you don’t believe ME, call the shop and ask them! This is due to exceptional workmanship, a tremendous product and a reputation for quality built over six decades.

The first Randall made knives were hunting knives which closely resembled today’s Model 3. When World War II began, Bo began making the now world famous Model 1 “fighting knife”, soon followed by the Model 2 stiletto. In the current catalog there are 34 models of knives, as well as eight “non-catalog” models. Randall has also produced three miniature models. Each authorized Randall dealer is permitted to market a dealer special which is designed by the dealer and sold exclusively through their shop. The Randall Knife Society has also marketed four special edition models in the past few years. It is estimated that with the various models, blade configurations, types of steel, assorted guards, handle materials and shapes, collars, spacers and butt caps/plates and sheaths, you could make over 1,000,000 Randall knives.

I’ve been buying/selling/collection Randall knives for over 15 years and am always amazed at the demand for all the models. I estimate more than 50% of the Randalls I sell are never used, just collected. The buyers that do use them LOVE them. Many times I’ve had a buyer return to me with a hunting/outdoor friend and say “Here’s the guy I got MY Randall from,” and the friend buys one too… because he’s seen how they perform.

If you’re looking for a high quality knife for using or collecting, I recommend a Randall.

(Jim Schick can be found at the Oregon Knife Show this April at table I-14)
A WORD ABOUT THE CUSTOM KNIFE JUDGING
John Priest

First and foremost, Read the Rules!! These are the rules that you will find in your Show envelope when you arrive. Especially those parts that pertain to categories, disclosure and new makers.

Every year we get several knives that are obviously in the wrong category. Before you choose, think about whether it really fits.

On every entry there is a place to disclose what part of the knife (if any) was not done by the person entering it. This should be things like engraving, scrimshaw, specialized heat treating, etc. The maker is responsible for conceiving and executing the knife, not just assembling parts. The judges are looking at the basic knife and will take into account any special embellishments that couldn’t reasonably have been done by the maker.

And now for the judges. These guys know what they’re doing. Knife judging is highly subjective, so we try to get people with differing tastes who will balance out. However, they all know what to look for in a winning knife. In the last five years they have differed on some of the category winners but have been unanimous on the Best of Show.

The judging this year will take place Friday April 16, 2004. This will allow the judges to do the Show on Saturday and Sunday and to allow the winning makers to strut their stuff.

We will start taking the knives at 2 PM and stop at 4 PM. The judging takes place starting at 4 PM. We expect about 100 entrants and encourage everyone to enter, but please do your part. Read the rules that will be included in your Show packet and enter early.

The categories for the Custom Knife Competition are:

**ART KNIFE**
**BOWIE KNIFE**
**MINIATURE KNIFE**
**HUNTING-UTILITY KNIFE**
**HAND FORGED (Non Damascus)**
**NEW MAKER**
**DAMASCUS KNIFE (You must forge your own blade)**
**FOLDING KNIFE**
**FIGHTING KNIFE**

There will be one knife designated as **BEST of SHOW**.

This year we will again allow any OKCA club member to submit a knife into the New Maker category. The knife must be presented in person, and you do not have to be a table holder for this category. A New Maker is one who has not entered custom competition ever before. You must be a table holder to enter all other categories.

MEMBERSHIP APPLICATION

OKCA Membership includes Knewletter, dinner/swap meetings, free admission to OKCA shows, free OKCA Winter Show tables, and the right to buy the OKCA Club Knife.

Please mail to OKCA, Box 2091, Eugene, OR 97402

Name(s)__________________________

Address__________________________

City__________________________State__________________Zip__________________

Phone: Eve (______)__________________Day (______)__________________Date__________________

Please □ Start □ Renew my/our OKCA membership ($20 individual / $23 family) $__________________
If you are coming to the Oregon Knife Show in April and you are within driving distance, all you have to do is throw your knives in the car and then go. But if you are coming via the air... then that is another matter. The security systems at our airports do not lend themselves to ease of travel with knives or for that matter anything. The horror stories abound with the hassles and indignation. The knives get there but the agony lingers on. And in some cases the memories are so strong that some will not travel with knives ever again.

We asked ourselves just what it is that we could do on this end to make the transportation of knives to our Show a bit easier. We do not have all the answers, but we do have some directions and ideas that might be attractive to those coming to our Show.

The carriers that deliver packages have become pretty reliable these days. In the business that I am in, we experience almost no losses and the damage to cartons is usually the result of poor packing rather than poor handling. We also can track the package from the point of departure to the destination with a high degree of accuracy.

In year’s past I have volunteered to be the recipient of knives and packages as a service to the visitors that come to the Show. I am always nervous about this as the burden of responsibility seems to weigh heavy on me, and I really do not have a secure storage facility for items of value. So what to do?

Well the first thing was to find out which carriers could handle items such as those with which we are involved. There were several that provide tracking and will carry up to 150 pounds per package. They also require a signature at the point of receipt, and you can get a delivery confirmation if so requested. The carriers that I checked on were United Parcel Service (UPS), Federal Express (FedEx), Roadway Express (RPS), Airborne Express and the US Post Office. All of these have Internet web sites so detailed information can be had through these pages. More details as to your particular needs must be requested of the carrier of choice. Some of those might be round trip planning and also pick up and delivery details.

The real problem on our end was where to send these packages. A solution has been found. I frequent a firearm’s store and shooting range here in Eugene called the Baron’s Den. They have installed a bank vault on their premises for people to store their firearms. The security here is the best you can find. The Oregon Knife Collectors has arranged with the Baron’s Den to receive your packages. On arrival they will be stored in the vault until you claim them. They are also open on Sunday so you can deliver your packages to them with delivery instructions. The Baron’s Den will serve as a safe house only; you must arrange shipping and also packing the return packages. We have arranged with the Baron’s Den so there will not be a charge for their services. You must provide identification when you pick up your knives. Pretty neat I think. The Baron’s Den has a web site.

United Parcel Service (UPS) - http://www.ups.com/
Federal Express (FedEx) - http://www.fedex.com/
Roadway Express (RPS) - http://www.roadway.com/
Airborne Express - http://www.airborne.com/

The Baron’s Den - http://www.thebaronsden.com/
86321 College View Rd Eugene Oregon 97405-9631 Phone: 541-744-6229

Oregon Knife Collectors - http://www.oregonknifeclub.org
Mike & Barb’s Corner

It will be February by the time you receive this Knewssletter from the OKCA. You know what that means, the Oregon Knife Show is getting real close, and you should be thinking about how you are going to get here and what you are going to do when you get here. This year’s Show is going to be as good, if not better, than any other year. I know you have seen some outstanding Shows, but I just got this feeling about this one. You know the date, right! Just in case I will write it down for you: April 16 Friday, 17 Saturday and 18 Sunday.

By the way for the members of the OKCA, remember Friday hours. You cannot get into the building until 10:00 AM to set up. So don’t try and get in the side or back door before 10:00 AM. By all means stay at your table on Sunday until the show is over, you know what happens if you leave early. I hate to even say it; but if you pack up early, things will happen. If you don’t believe me, just ask Dennis Ellingsen, the Show coordinator.

Every year Sunday comes around so fast, and the Show is over. I am always tired but sad to see the Show end and everyone leave. A lot of the table holders I only get to see once a year, and it is for a very short time. I always try to make the best of it, and I hope you do too.

I know that every member of the Oregon Knife Club would like for you to have a great time and get that special knife you are looking for. If you need anything Barb and I will be over by the Remington reproduction knife display and the miniature knife display that Barb has set up again this year. Take some time to check out the display knives that will be set up around the hall.

Let’s talk about knives in general and where you get them. Last month I got a haircut from my barber. I happened to mention that I collected knives and was a member of the Oregon Knife Club in Eugene. After talking with my barber for awhile and after he finished the haircut, guess what? He said I got something for you in the back room. When he came back, he had a hand full of knives. I said, “What’s this for?” He said, “Oh, you can just have them. They have been laying in the back room for a long time.” I could see right away most were just good user knives. I thanked him many times and tried to pay something, but he said no.

When I got home I checked them out, and I had eight knives all folders. A couple of old Schrades, a Buck, all well used. One knife I checked, and it was used but very little. It was a two bladed fish knife, Imperial brand. White handle looks like cracked ice with silver fish on the side. One blade for cutting and one blade has three things on it. Bottle opener, fish scaler and a fish hook remover on the end. I guess I looked like I needed a knife. What a nice barber, he always gets a tip from me.

I still am looking for a red and blue handled Hopalong Cassidy knife. I was just looking through a National Knife Magazine from 1984 and found an interesting article. The article is about character pocketknives of the Twentieth Century. Hopalong Cassidy is shown with two types of knives with his horse Topper and Hoppy. Also shown is the Hopalong Cassidy knife with plastic belt loop. Finding the belt loop with the knife is scarce indeed.

Hopalong Cassidy knives will be displayed at the April Show on my table. Come on by and see them. Just look for Hoppy and Topper standing tall by the Remington display.

Take care and have a Hoppy Day
Mike & Barb Kyle

SKY Continued from page 1

how things can be changed at will. It must be in the mental department that makes something O.K. or not O.K. It does not seem to have anything to do with the actual reality of what the object is capable of.

Last fall we flew to BLADE Show West in Ontario, California. At Eugene our bags were opened, hand inspected and passed with flying colors. We flew out of the Ontario airport to come home. One of our bags did not pass the x-ray inspection because of a suspicious object. The object was in the bottom so I had to take everything out. The inspector pointed to the small cardboard box that I carry my sharpening demonstration supplies in. As I took the contents out one piece at a time, I found it was the C clamp that I clamp the stone holder to the table with that needed to be looked at. The inspector looked that clamp over real good and decided it was safe enough to travel in our luggage.

There is only one thing I’d like to know; what about the way the flat view of the C clamp looked from the x-ray machine made it necessary to have it checked out. It was laying on its side and would have looked exactly like a C clamp. Perhaps the security folks have need to check a certain amount of things and my C clamp, innocent as it was, came by at just the right time. My two knee replacements make it extra difficult to get through the metal detectors. I can get rid of everything but the only metal in the zipper and rivets of my Levi’s and still cause some of them to sound the alarm. Some of the wand things beep when going past my knees, others keep quiet. I was recently issued some new ID cards by my orthopedist. I have a card for each knee that has an actual x-ray showing the metal parts. My doctor’s name and phone number are on the cards in case it came down to that. Fortunately, I’ve not had to remove my trousers. Yet.

Frank Trzaska [trz@mesystems.net]

The knives are everywhere --in glossy cookware catalogs, on the Internet and in local stores --at a variety of prices. Distinctive for their curved handles and slender steel blades, the knives forge beauty with utility. Generally available in steak knives, cheese knives and pocket knives, they have a traditional appeal that's popular in and out of the kitchen.

A variety of reasonably priced Laguiole utensils is sold at In Good Taste in the Pearl District and includes cheese cutter sets, serving pieces and bread knives. Sets of six steak knives range from faux bone-handled ones for $43.95, to the stainless steel style for $95.95. At the other end of the spectrum, a set of six steak knives ordered from France at www.laguiole.com will set you back $460, plus shipping.

"There are many cutlers in Laguiole who make the Laguiole style of knife," says Bonnie Young, co-owner of Cutlery To Go in Grand Prairie, Texas. The knives from the small village of Laguiole (pronounced: la-YOLE), range from homemade to machine-made, with parts coming from as far away as Pakistan. And since no one holds a patent on Laguiole, any knife can be stamped with the name, leaving it difficult to determine the quality.

Young buys only the handcrafted ones, which take so long to make that her Christmas order is already on its way to the 20 cutlers she uses.

Hand-forged folding knives are a tradition that dates to the early 19th century. The farmers of the Laguiole region carried a capuchadou, a fixed-blade knife with a beechwood handle. When winter set in, many traveled southeast to Catalonia to find work. There, the men were exposed to the navaja, a folding knife the shepherds used. In 1829, Pierre Jean Calmels merged the two knives into one, creating a stylized pocketknife that he and a handful of cutlers in Laguiole made for years.

In time, an awl was added at the request of the region's cattlemen, and a corkscrew added when men began to travel north to Paris to work in the cafes and bars.

Most of the knives sport a bee on the springhead and a small cross on the handle. The story of the bee varies, with some saying it's a tribute to Napoleon and the battle of Waterloo. The bee or "fly" designates the part of the spring that's compressed during forging, leaving a triangle, or wing, shape. Originally only a technical part of the knife, the triangle became decorative after World War II.

The small dots on the handle supposedly form a shepherd's cross. Legend says the men working the fields would stick the knife into the ground and face the cross for daily prayers.

Legends aside, the knives became valuable possessions passed from father to son for generations. Until machines took over.

In Laguiole's neighboring town to the north, Thiers, and elsewhere, machines began pumping out knives. By the mid-20th century, cutlers in Laguiole closed shop. It wasn't until 1987 that traditional knife-making returned to Laguiole.

In the mid-80s, Gerard Boissins led a movement to revive the sleepy countryside, reignite the economy and recapture the fame the knives once brought to the region. The result was the creation of Forge de Laguiole, a knife factory by French designer Philippe Starck.

Continued on next page
LAGUILE Continued from previous page

The shiny aluminum factory with a giant 60-foot knife blade protruding from the roof opened in 1987. Today, the factory has more than 100 employees and turns out approximately 200,000 knives a year. Forge de Laguiole holds a patent on its knives and marks each with a trademark L. In addition, Laguiole Origine Garantie is stamped on each. This mark, registered in 1991 by the association Le Couteau de Laguiole, can be used only on knives made using the traditional Laguiole methods.

Like handblown crystal, each handcrafted knife is unique. A set of matching steak knives differs slightly one to the next, says Young, whose products from Forge de Laguiole and other cutlers can be purchased online at www.cutlerytogo.com. Some cutlers engrave elaborate handles and stylized bees, and still others use exotic woods and bone for the handles. One of the retired artisans with Le Berger Cutlery, a cutler in Laguiole, created styles to suit his whim, making only what he wanted and never taking direction. Whatever he made, was what was shipped, Young said.

The slender, classic folding pocket knife is a big seller with the "suit and tie types" who like the mixture of elegance and usefulness, says Eric Vachal, a salesman at Portland Cutlery, which carries a range of folding knives from $75 to $140.

Personally, Vachal prefers a sturdier pocket knife, but appreciates the workmanship that goes into the handcrafted knives the store carries from Forge de Laguiole.

Over at In Good Taste, the Laguiole utensils fly out of the store, buyer Shannon Henshaw says. Although not the handcrafted version, they're "quite beautiful and a good price," she says.

Williams-Sonoma downtown will carry two handcrafted versions of Laguiole steak knives beginning in August. The four-piece set with wood handles will sell for $139; the 4-piece stainless steel version, $179.95, according to store manager Marlene Liserani.

At Sur Le Table in the Pearl, two six-piece machine-made steak knife sets sell for less: $129.95 and $69.95.

Handcrafted or not, George & Son Cutlery in Portland does not carry Laguioles.

The quality is "all over the map," says store manager Carol Crawford, and does not meet the store's standards. For instance, the famous pocketknife is made without a stop, causing the blade to touch the handle when folded. "Without it, a dull spot forms on the blade and most of our customers don't like that," she adds.

"They are very pretty," she says, "but for someone looking for a quality knife at that price, it's just not there."

If you're determined to have your own Laguiole, it's important to know what you're buying. Most dealers agree the best way to tell is by the price. According to the Web site www.fontenille-pataud.com, most mass-produced knives are relatively inexpensive and readily available.

"Like most fine works of art," the site goes on to say, "a handcrafted Laguiole knife is special."

Bridget Otto: 221-8527; bridgetotto@news.oregonian.com
THE OREGONIAN
Copyright (c) 2003, The Oregonian Publishing Company

KNIFE COMPETITION Continued from page 5

filled to within five inches of the top. The bucket will sit on the floor. Ball can be moved to locate it near the center of the bucket; it must not be touching the edge. The knife is hand held, not dropped or thrown. Three tries allowed. Point value, first try 15 points. Second or third try 10 points.

4. A rubber band is stretched from the back side of the blade and pulled to a distance and released. The release of the rubber band against the blade determines sharpness as to: A. cutting the rubber band and B. in how many pieces. Office Max # size #64, 3 1/2 x 1/4". Rubber band is pulled at an angle of approximately 90 degrees from the edge.

5. Cutting the cardboard roll that toilet paper comes on. Like the standard pop can cutting competition. A diagonal cut is made. Points awarded for cutting it, extra for leaving the end on the support.

6. Penetration on edge grain of wood... probably 1" x something. Wood will be mounted in a sturdy holder with the edge parallel to the floor. Five points for hitting a 3/8" wide mark. Each contestant gets one hack. Penetration measured on deepest side of the cut. Ten points for the deepest cut.

7. Cutting an empty pop can, bottom side up, length wise, like splitting wood,. Can is resting on a sturdy support. Ten points for cutting all the way through.

8. Endurance rope slicing. Rope used will be the single strand out of the rope we have used in previous years. The single strand is placed on a cutting platform on a scale. A 4-inch section of the blade will be marked by the competitor, this section is used to make a slicing cut. Slicing cuts are made until the pressure meets a predetermined poundage. (Probably 25 lbs.) Each complete slicing cut gets one point.
Display cases for rent - Sign up now to reserve your rental display case for the 2004 Show. These special made wooden cases are 24 x 30 x 2 and rent for $30 for the three days of the Show. Bryan Christensen makes these up just for our Show. Contact the OKCA any way that you care to.

Wanted - Seguine Knives. Call Jack (805)489-8702 or email jh3jh@aol.com


WANTED: Pre-1940 sunfish/toenails. No reworks. VG+ scott@elephanttoenails.com (256)439-0143. Visit www.elephanttoenails.com, the only website exclusively about old toenails, plus an extensive photo gallery!

Knife Making Supplies For Sale - Alpha Knife Supply - Exclusive dealers for Taltone and Timascus. We also sell titanium blocks, sheets and rods; blade steel; stabilized and natural exotic woods; mosaic pins, ray skins and other knife related products. Visit our website at www.alphaknifesupply.com and come see us at the April Show in Eugene (Tables Y03 and Y04). Chuck, Brenda and Jessica Byebee - Alpha Knife Supply.

Wanted - by new Collector. European bayonets. Have some to sell or trade. Prefer long or yatagan. Please no US. Call Gil (541)355-1464 4am-4pm or email sven8048@aol.com

Wanted - AI Mar knives and literature. Call Stu Shaw (772)285-7555 or email stustshaw@adelphia.net

“Official Scout Blades” a new book by Ed Holbrook 112 pgs. Boy Scouts,Girl Scouts,Cub Scouts, and Camp Fire Girls. Pocket knives, sheath knives, axes, 99% complete from 1910 to date + price guide $25.00 + $3.00 postage Ed Holbrook 12150 S. Casto Rd. Oregon City OR. 97045

Jim Whitman 20 year knife. Typical Skinner style in full tang, bone bolster and Micarta or bone and presentation grade Ironwood. Numbers 1 thru 15 are sold but 16 thru 20 can be delivered at the Show in April. Micarta @ $250.00 or Az. Ironwood @ $275.00 e-mail is jim@whitknavsknives.com or call to reserve a #, (907)688-4278. Blade reads, 20th Anniversary Knife.....1983-2003 # -of #20....Maker, Jim Whitman

For Sale - For the third consecutive year I will be bringing a few-3 or 4- Knife Maker’s vises to the Show. They have sold out fairly quickly each time so if you know you want one, please let me know; and I will bring one specially for you. Remember that by ordering early and having me bring it to you saves you about $18 shipping. The price is $120. Contact Bob Patrick at Crescent Knife Works bob@knivesonnet.com (604)538-6214

Randall Military Models - A new hardbound book by Robert E. Hunt. A special pre publication offer. Save more than 20% off retail of $74.95 if ordered by 01/15/04. Only a limited number of books will be printed. $59.95 (S/H $6.95 ea) CC orders via (800)788-3350

Wanted by collector: Randall, Ruana, Morseth and Scagel knives and sheaths. One or a collection. Contact Jim at tdenn0206@aol.com (505)266-4779 or (505)350-3224

Wanted: John Ek knives marked Hamden, Conn and Miami, FL. Also original sheaths, catalogs and advertising items. Contact Richard at: (619)437-0564 or at: rgs522@asanrr.com

Looking for some Commemorative knives from the Blue Grass Belknap Hardware Series. Need mint in the box. Please call Mike (541)336-2107 or email at myter77@webtv.net

Wanted - Wood handle “Coke” style knives - Both large and small sizes. Ron Edwards (253)922.3963 or email ronjoyceedwards@comcast.net

NEW KNIFE STORE - Wild Boar Blades is open 10am-6pm Monday through Friday and 9am-2pm Saturdays. KNIVES, KNIFE parts, and other collectibles from Poland, Germany and South Africa. 317 E. 39th St. (corner of 39th and Main St.)Take exit 2 on I-5 in Vancouver. (888)735-8483 or (360)735-0570

Wanted - BlackJack Knives. Also Lile knives. Contact George. Gib22@hotmail.com

For Sale - New book, KEEN KUTTER POCKET KNIVES by Alvin Sellens. Soft bound, 239 pages, this book is full of useful information on markings, descriptions of the knives, period offered, and a price guide. Illustrations all seem to be taken from Keen Kutter catalogs. $19.95 plus $2 shipping. Quality Blade Books, P.O. Box 41854, Eugene, OR 97704 or http://www.qualitybladebooks.com

Wanted - Robeson whittler pattern #633499 in brown bone. Should say Pocke Eze on the shield. Consideration given to one close to this pattern. ibedniss (541)484-5564 or ibedniss@oregonknifecollectors.org

Wayne Goddard’s two-hour, knifemaking-adventure video is now available on DVD. "The Wire Damascus Hunting Knife, How To Do It", $25.00 plus $5.00, still available on VHS $45.00 plus $5.00 shipping. "THE WONDER OF KNIFE MAKING" by Wayne Goddard, $20. plus $5.00 shipping. "WAYNE GODDARD’S $50 DOLLAR KNIFE SHOP" $20. Plus $5. Shipping Buy any two together and save $5 on shipping. Contact: Goddard's, 473 Durham Ave, Eugene, Oregon, 97404 (541)689-8098 e-mail wgoddard44@earthlink.net

US Bayonet Letters Patents. Over 600 pages of full text and original drawings on U.S. Bayonets and related equipment. Offered for the first time on convenient CD-ROM format for your PC. Special Introductory Offer of $16.00 prepaid for 90 days, a regular retail cost of $19.95, get yours now! Send to: Knifebooks PO Box 5866, Deptford NJ 08096

Your Knife Questions ANSWERED ON-LINE. Bernard Levine, author of Levine's Guide to Knives and Their Values, will answer your knife questions on the Internet. Is that knife on eBay real or fake? Is the knife you're thinking of buying authentic? What kind of knife do you have, and what is it worth? What is the value of your collection, for insurance or tax purposes? Instant payment by Visa, MasterCard, or PayPal. Go to: http://pweb.netcom.com/~brlevine/appr-k.htm or to www.knife-expert.com

“Randall Fighting Knives In Wartime” by Robert E. Hunt. A colorful and interesting guide to Randall knives spanning the three major conflicts (WWII-Korean-Vietnam). Call (270)443-0121 Visa/MA (800)788-3350

“Knife Talk” by Ed Fowler. 60 past Blade Magazine articles combined w/the author’s updates and 200 photos. Take a trip with the father of “Multiple Quench” $14.95 plus .30 S&H - Ed Fowler - Willow Bow Ranch P O Box 1519 Riverton WY 82501 - (307)856-9815

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.
The Knewssletter
Oregon Knife Collectors Association
PO Box 2091
Eugene, OR 97402

Events Calendar

February 2004

<table>
<thead>
<tr>
<th>Date</th>
<th>Event</th>
<th>Location</th>
</tr>
</thead>
<tbody>
<tr>
<td>Feb 20-22</td>
<td>Knife Expo 04 - Buena Park CA (KW-B-KI)</td>
<td></td>
</tr>
<tr>
<td>Feb 28-29</td>
<td>Flint River Show - Atlanta GA (KW-B-KI)</td>
<td></td>
</tr>
<tr>
<td>Feb 28-29</td>
<td>Keystone Blade Show - Lewisburg PA (KW-B)</td>
<td></td>
</tr>
<tr>
<td>Mar 05-07</td>
<td>NW Georgia Show - Dalton GA (KW-B-KI)</td>
<td></td>
</tr>
<tr>
<td>Mar 05-07</td>
<td>East Coast Custom -Manhattan NY (KW-B)</td>
<td></td>
</tr>
<tr>
<td>Mar 12-14</td>
<td>Lone Star Knife Show - Fort Worth TX (KW-B-KI)</td>
<td></td>
</tr>
<tr>
<td>Mar 13-14</td>
<td>Bunker Hill - Bethalto IL (KW-B-KI)</td>
<td></td>
</tr>
<tr>
<td>Mar 20-21</td>
<td>Western Canada Show - Kamloops B.C.</td>
<td></td>
</tr>
<tr>
<td>Mar 19-20</td>
<td>Riverland Knife Show -Dunnellon FL (KW-B)</td>
<td></td>
</tr>
<tr>
<td>Mar 26-28</td>
<td>Badger Knife Show - Janesville WI (KW-B-KI)</td>
<td></td>
</tr>
<tr>
<td>Mar 26-28</td>
<td>Paul Basch Custom Knife - Scottsdale AZ (KW-B-KI)</td>
<td></td>
</tr>
<tr>
<td>Mar 26-28</td>
<td>Ohio Show -Wilmington OH (KW-B-KI)</td>
<td></td>
</tr>
<tr>
<td>Mar 27-28</td>
<td>Willamette Valley Armas Spring Show - Eugene OR</td>
<td></td>
</tr>
<tr>
<td>Apr 02-04</td>
<td>Shenandoah Valley - Harrisburg VA (KW-B-KI)</td>
<td></td>
</tr>
<tr>
<td>Apr 16-18</td>
<td>Oregon Knife - Eugene OR (KW-B-KI-TK)</td>
<td></td>
</tr>
<tr>
<td>Apr 17-18</td>
<td>Canadian Guild -Mississauga Ontario (KW-B-KI)</td>
<td></td>
</tr>
<tr>
<td>Apr 16-18</td>
<td>NKCA Show - Louisville KY (KW-B-KI)</td>
<td></td>
</tr>
<tr>
<td>Apr 23-25</td>
<td>Wolverine Show - Novi MI (KW-B-KI)</td>
<td></td>
</tr>
<tr>
<td>Apr 24-25</td>
<td>Espolama Knife Show - Lugano Switzerland (B-KI)</td>
<td></td>
</tr>
<tr>
<td>Apr 23-25</td>
<td>Svolang Custom Knife Show -CA (B-KI)</td>
<td></td>
</tr>
<tr>
<td>Apr 24-25</td>
<td>Custom Knife Makers Show - Gulfport MS (B)</td>
<td></td>
</tr>
<tr>
<td>May 15-16</td>
<td>NCCA Show -Stamford CT (KW)</td>
<td></td>
</tr>
<tr>
<td>May 22-23</td>
<td>The Dover Ohio Show (KW)</td>
<td></td>
</tr>
<tr>
<td>Jun 04-06</td>
<td>Blade Show - Atlanta GA (KW-B-KI)</td>
<td></td>
</tr>
<tr>
<td>Jun 25-27</td>
<td>NKCA Springfield MO Show (KW)</td>
<td></td>
</tr>
<tr>
<td>Jul 30-01</td>
<td>Montana Knifemakers -Missoula MT (KW)</td>
<td></td>
</tr>
<tr>
<td>Aug 06-08</td>
<td>Central Kentucky Show - Lexington KY (KW)</td>
<td></td>
</tr>
<tr>
<td>Aug 21-22</td>
<td>BAKA Knife Show - Palo Alto CA (KW)</td>
<td></td>
</tr>
<tr>
<td>Aug 20-22</td>
<td>Tar Heel Cutlery -Winston Salem NC (KW)</td>
<td></td>
</tr>
</tbody>
</table>

Contact Dennis or Elayne (541) 484-5564 for additional information on OKCA events. For non-OKCA events, contact the sponsoring organization.

Additional info = (B)lade Mag. -(KW) Knife World - (KI) Knives Illustrated