Great Eastern Cutlery

Allowing for the fact that the memory is over half a century old, I think my first knife purchase was off a cardboard display holding a dozen knives from a corner candy store in the Bronx and cost fifty cents. Lots of the guys saved up for a similar jackknife, which is what all folders were called regardless of design differences, and we played games that involved throwing them into the dirt. Those knives fell apart quickly and for no reason – usually in a pants pocket. Later we came across better quality knives, out of the reach of our allowances, in the sporting goods store where we bought hooks for our youthful fishing forays a short walk down to the Harlem River. Except for cutting bait and snagged fishing lines, we didn’t have much practical use for knives; and anyway the river got so polluted our parents, fearing we would get polio if we fell in, forbade us to go near it. Despite Hollywood’s version of gimlet-eyed city kids with their ever-present switchblades, few of us gave knives much thought after elementary school.

I was talking about this with my friend, Pat Jones. It turns out he also bought his first jackknife off a cardboard display, only at a hardware store on the other side of the country in Edmunds, Washington. However, when he was about the age my Bronx pals and I were putting knives aside, Pat’s dad gave him a better knife along with instructions for maintaining the edge and taught him how to use it for skinning varmints and cleaning fish. Pat and I both live in Washington State now and have knives with numerous designs, steels, locks, opening mechanisms, embellishments and purposes. The type of knife we purchased fifty years ago as kids is referred to today variously as a traditional folder, spring back or slipjoint. The “jack knife” refers to a specific style in an array of patterns that include the “trapper,” the “butterbean,” the “stockman,” and the “canoe” to name just a few. But whatever they’re called, there remains something magical about traditional folders that always seem to lend them an unmatched allure. Perhaps, as a poet wrote, “What lasts is what you start with.”

Given the preceding there is something really exciting about the fairly recent startup of a traditional knife company that continues to get a lot of buzz on different knife forums. Great Eastern Cutlery is located in the northwestern Pennsylvania city of Titusville. The city has a population of about 6,000 and was home to the Schatt and Morgan Cutlery Company beginning in the late 1800s and is the current location of Queen Cutlery Company. According to Kenneth R. Daniels, co-owner and Vice-President, Great Eastern Cutlery (GEC) is the result of “Two guys wanting to live a dream.” Ken dealt in antique knives all his life and met GEC President and co-owner William “Bill” Howard, who has over thirty-five years experience in the knife business, while the latter was employed by another cutlery company. “Bill and I spoke at a knife show about our dream of owning a knife company and actually left the show – saw a building that would be suitable – came back to the show and that’s about how it started,” said Ken. “I was looking to get into a classic knife line along with my son [Ryan Daniels, GEC Sales Manager], who wanted something to do with knives. Long story short, we incorporated in June of ’06 and got the people and the equipment. We wanted knives out by December; but that didn’t happen until February, 2007.” As of this writing twenty-four people are employed by the company.

To my way of thinking, “Great Eastern Cutlery” is a great name that has a historical ring to it, and I was curious about its origin. Ken’s answer was simple enough, “Bill and I liked it!” GEC produces and delivers knives under the Northfield, Tidioute (pronounced “TIDD-ee-oit”) and Great Eastern brands; and I asked for some details about the names and differences between those products. “My grandfather collected Northfield knives so that name holds personal meaning for me,” recalled Ken. “Bill and I found out that Northfield and the Tidioute Cutlery names were available to register and were glad about that because we thought people would recognize them.” Creating a historical feel for GEC knives is one of the goals for GEC that both owners share. “We wanted to take everything about knifemaking back to the way it was in 1900 and then, when we can, try to present a pattern not seen since that time, for example our ‘citrus [or sausage] whittler’.”

Each of the company’s brands has something distinct to recommend them even though they originate from the same Titusville factory. “GEC blades are our 440C steel line because today’s knife industry wants a choice of stainless,” began Ken. “The Northfield would represent our ‘premium’ line with polished blades, blade swedges, fancy bolsters, stag and horn handles… more ‘bling’ stuff. Tidioute uses 1095 carbon steel just like Northfield and is exactly the same without the bling, normally with a satin finish, and acrylic, wood or bone handles.”

(Continued on page 2)
Great Eastern (continued from page 1)

Each knife comes packed in a white tube with a label that is stylistically reminiscent of the early 1900s and regardless of which of the three brands, carries the phrases “Frozen Forged” and “Hammer Tested.” I complimented Ken on the presentation and queried him as to whether the ‘frozen’ and ‘hammer’ statements were part of the overall marketing label design or had some basis in reality. Turns out both represent a short, accurate description of a procedure each knife goes through before it is wrapped in the brown wax paper (also a nice touch) and packed in the tube.

It happens that the heat treatment is the only part of the knifemaking process that is, as Ken says, “farmed out” or not done in house. “Part of that heat-treating is the application of cryogenics, and we thought ‘Frozen Forged’ was a good name for that,” Ken informed me. “After the heat treatment we put each blade on a cutler’s anvil and smack it with a rubber hammer to be sure there’s no crack because if there’s a flaw the blade will snap. A lot of companies have eliminated this way of testing.”

I asked Ken about trying to get a business up and running in the current economy. “Well, the economy wasn’t as bad in 2005-2006 when we started,” he pointed out. “When we began I thought the easiest thing would be to get the name out there. In fact, that has been the hardest thing because once we got the business started we did not have money to advertise.” I spoke with two internet purveyors who maintain a large inventory of Great Eastern Cutlery knives, Greg Holmes of tsaknives.com and Mike Latham of collectorknives.net, as I wanted to get their sense regarding the quality of the knives and how the company seems to be faring in the current market.

“I’ve been buying from the factory since they first started putting the knives out,” said Mike Latham. “The quality at the beginning reflected there was learning going on, but they came up to speed really quickly. I think some of the best quality GEC’s are from 2007, but part of that is pattern dependent. They’re such a small, hands-on company that I can almost tell when they have a new person doing the grinding.” Greg Holmes shared a similar observation. “Back in the early days there was some criticism about the quality,” opined Greg. “But the knives coming in since then are very high quality.”

Greg maintains a blog on his site and occasionally will give a client a knife to try out, as well as putting select knives through the paces himself and then posting the results. “The biggest mission with my company is to get people to use knives,” says Greg. “Once I saw the GEC quality that was all it took. I used them to cut and whittle, and they are an excellent knife. The people at the company are also a fantastic group to deal with.” I asked him to expand on the latter statement. “What makes them terrific to work with is their willingness to listen,” said Greg. “They dealt with minor issues in the early days and that brought them to the point where they are currently – producing a superb product. They’re even putting out a left-handed model now with the shield and nail pull on the left side. That’s the kind of creativity I like!”

That creativity is combined with solid business practices that reflect values that come out of the same era as the knives GEC seeks to emulate. Latham’s site described the unique distribution method GEC uses where the company guides the delivery of the product. “I really appreciate and respect their approach to pricing,” says Latham. “The company is not going to let money sway their decision on what they’re making. They make what they want in the quantity they want.”

The attention to detail and quality are paying off, not only in the buzz the company has created but also in sales. “I saw GEC sales go up 10% last year and January 2010 sales are triple what they were the previous January,” says Greg. “You can see GEC sales grow almost weekly, and some serious collectors in the knife world want them. The quality is up there with the best, in fact as good as or better than any similarly made knives on the market now.”

Latham has a slightly different, though parallel, take on this positive trend. “GEC is new enough and with a good enough quality to appeal to speculators,” he notes. “You can never predict the knife business, but I finished 2008 really strong. Knives are usually bought with disposable incomes; and in 2009, though my GEC sales took a dip, it was small in comparison to the other brands I stock.”

To bring the story full circle, I actually got both Pat and me a GEC made knife. The quality is as advertised, good fit, even grinds, excellent materials and fine construction. As nicely made as any I’ve owned in the price range. I mentioned that to Ken as our conversation concluded and asked him for a comment about the future plans for the company. “To go on forever,” he replied. “And to never cheapen our knives because if that is what it takes to make a go, we won’t do it.”

Now that’s a refreshing thing to hear from a company owner in the 21st century!

This article has been used with the consent of Stephen Garter and Knife World Publication.

December Mini Winter Show Table application
Date December 11, 2010
Lane Events Center - Pavilion Building - Eugene OR

Name____________________________________
Address____________________________________
City & State____________________________________

Tables @ $20 each (deadline December 1)

____________________________

No reservation for table location but first come first situated. Table setup starts 7 am. Open to the public at 8 am. Closing bell at 4 pm. No early departures allowed save for ambulance. Toys for Tots will again happen.
Tables for the Shows......
We have two events coming up. One is in December when we have our Winter, December, Mini Show on Saturday, December 11. The other is the big Show on the weekend of April 09. The application for the April Show is due by December 15 as that is the cutoff date for rights of first refusal for previous Show table-holder locations. An application for this event is in this Knewsletter. Our waiting list for new table-holders is growing. You will also find an application for the December Show in this Knewsletter. Check your membership dates (on the label of the Knewsletter) too as a table reservation without paid up dues for that year needs attention.

November 17 Dinner meeting
We will again be meeting at the Sizzler getting there twix 5 - 6 for dining and for our meeting at 7 pm. The last meeting was super, and our newcomer guests were a good surprise to the meeting. The comradery and sharing of like interests is a monthly treat, so for those that need a kick start to come...... Come see us.

Toys for Tots....
Bryan Christensen has volunteered to head up the Toys for Tots donations for our Mini Show. Table-holders, members and guests can contribute to this worthy cause, especially in the economic environment we are having. New, unwrapped toys are the goals. We will have several tables for placement of these items waiting for the Marines to get them on Saturday at the Show. I will push hard, as will Bryan, to make this a spectacular gathering for a worthy event. Elayne has already purchased her toys for this event.

Display Award Knives....
Butch Vallotton has been the first to turn in his display award knife completed from the 2010 grinding competition. The knife is shown in other portions of this issue. We will do the advertising for early turn ins; and the knives, if received early, will be put on public display at Excaliber Cutlery store in Eugene. In addition we have a web page devoted to these display award knives. So if you are one of the makers doing these display knives.... we would like to see your work as soon as you can.

Our lead article this month....
is about the Great Eastern Cutlery Company. This is the company that will be supplying us our Club knife for 2011. Read the article written by our own Stephen Garter that appeared first in Knife World Publications. The GECC knives are made in USA and are top quality knives so it is an honor for us to be offering this knife as an organizational knife for 2011. Bare in mind that this is a Club project that helps to finance our organization. It is also a great investment as all our knives have been. Only 50 knives will be serial numbered, and these knives are offered well below msrp. These knives will go fast so get your payment and reservation in quickly. Delivery will be at the Oregon April Show or mailed to you if you cannot make the Show. A special thanks goes to Roy Humenick for his perseverance and attention to details that is making this knife happen.

The December Mini Show.....
For some reason we have had a great interest in sign-ups for the December 11, Saturday, Winter Mini Show. You can sign up now; but if you will recall, we have a small fee for tables. This helps defray the cost of this event. Rates have spiraled upwards, and it was either quit or contribute. We think we can still pull it off for $20 a table. We must have this in hand, deadline is December 1; and if not, then it is double at the event. We pay for all tables irregardless of whether they are filled or not. It is the order-ahead that they go by. The weather choked us last year, but a fun time was still had by all that braved the unseasonable and unreasonable weather.

Participation in the December Show is key and critical. Two years ago we were going to scrub this event. It could still happen if we do not get the participation. If you like the idea of knife shows then support this one by tabling and coming. This has been a fun event for years so let’s not let apathy be the victor.

A discussion of an argument or disagreement......
In our last Knewsletter we brought up the discussion about: pocketknives or pocket knives, pocket knife or a pocketknife, knife maker or knifemaker, table holder or tableholder, slip joint or slipjoint, canopener or can opener, handmade or hand made. Not a single solitary person brought the issue up in the defence (or defense) of what is proper or right or correct. Therefore I won the argument twixt elayne and myself. I shall now do my crazy lazy dance of victory!

Smile Knives or Not.....
Contributions of smile knives to the Knewsletter have fallen off to nothing. Come on and throw some this way. Therefore I am showing a knife I recently got that made me smile big time. It is a Remington knife from the 1920s with a shield for Curtiss “Baby Ruth” Candy - Gum. This is a quality nickel silver lined, serpentine pattern knife that is in perfect condition.

The Knewsletter....
We have some outstanding contributions of words for the Knewsletter, but more are always welcome. This month we thank Stephen Garger, Mike Silvey and Rod Smith for one-of-a-kind contributions. This Knewsletter is a first class endeavor, but only because of the help we get. I know most of us have stories to tell and share about things that go cut. Get that digital graphite memory out and share your knowledge with us .... pleaee.

Classified ads....
Want and for sale ads are no charge to members. Take a look at the ones this month and evaluate if your ad is here and should it be updated or removed or do you want to run one. Or maybe there is something there for you that could be interesting.
Oregon Knife Show
Display Award Knives

The display award knives are a special award knife given to the best displays at the Oregon Knife Show. In the past few years the blades that were used in the grinding competition are finished by the grinder, or others, who volunteer to finish the blades. These are knives that are truly unique, one-of-a-kind prizes. This emphasizes the tie in the association between knifemakers and collectors; we are all involved in the circle of "cut." Twelve knives will be awarded for some 25 displays that grace our Show every year. These displays are museum quality collections that mesmerize and educate visitors to our event.

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The knife design for the 2010 blade grinding event was an original pattern from Larry Criteser. Larry calls this a medium sized Hunter pattern. The steel is 1095 and is .125" thick. Larry has been the driving force for the knife grinding competition for many years, and this is the first time he has used one of his very own design patterns. Larry profiled 12 blanks for the competition.

Display awards for the April 2011 Show were blades that were used in the grinding competition at the 2010 April Show. The following will complete these blades for the awards:

- Marcus Clinco - Venice CA
- Jeff Crowner - Cottage Grove OR
- Jose Diaz - Ellensburg WA
- Ray Ennis - Ogden UT
- Ted Harris - Hillsboro OR
- Geoff Keyes - Duvall WA
- Gene Martin - Williams OR
- Lynn Moore - Fall Creek OR
- Joel Purkerson - Eugene OR
- Ray Richard - Gresham OR
- David Rider - Eugene OR
- Butch Vallotton - Oakland OR

The first knifemaker to finish and turn in his enhanced award knife was Butch Vallotton from Oakland, Oregon. The handles are mammoth ivory that have been given an awesome swirl of color. Butch has done a beautiful file "work back" on all edges of the knife in addition to the handle pins which are ornately marked. Excalibur Cutlery, Eugene OR, will display this knife in their store until show time. Color pictures of the completed knives can be found on our website.

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The Great Eastern Cutlery Sunfish is this year’s Oregon Knife Collectors’ Club 2011 knife. A mock up of this knife is shown here but will be moderately modified. The knife will be in the style and fashion as all our Club knives.

The handles will be jigged bone, and a shield of a beaver will be a one-of-a kind shield for this knife. The pattern number is 362211 and marked Northfield which is their premium line. The length is 4-1/4" and the two blades are 1095. The main blade will have a double pull. The total of 50 knives will be serial numbered and will come in the Northfield cardboard roll so familiar with this company. Serial numbers will be randomly drawn, but you can request the same serial number you had for the 2010 knife. Membership in the OKCA required to purchase this knife.

Name__________________________
Address________________________
City State Zip____________________
Phone Number___________________

Great Eastern Sunfish @ $145____________________
Serial number request if you purchased a 2010 knife
._________ ___________
Shipping, if needed, add $20____________________
Total__________________________

Payment in full at time of order.
www.oregonknifeclub.org

A profusion of Cutlery

So we took our old uncle from Vermont to the banquet last night?

"Didn’t the profusion of cutlery at his plate bother him?"

"It did at first. Then he gave it up, pushed his three forks aside, and proceeded to eat with his knife."

From a 1917 article in the American Cutler magazine
NAME(S)___________________________________________

MAILING ADDRESS__________________________________________________________________________

CITY__________________________STATE________ZIP____________________________

PHONE: Eve (_________)_________Day (_________)_________Date__________________

☑ Collector ☐ Knifemaker ☐ Dealer ☐ Mfr./Distrib. ☐ Other_________Email________

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

___Start/_____Renew my/our OKCA membership ($20 individual/$23 family) $________

36TH ANNUAL OREGON KNIFE SHOW • APRIL 09-10, 2011
430 — 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 2010 Show, you have an automatic reservation for the same table in 2011, but THIS RESERVATION EXPIRES DECEMBER 15, 2010. 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 12/15/10.

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 COVER THEIR TABLE BEFORE 3 PM SUNDAY FORFEITS HIS FUTURE RESERVATIONS AND WILL BE DENIED TABLES AT FUTURE OREGON KNIFE SHOWS.

DISPLAY TABLES will be around the perimeter of the room. All displays are eligible for display awards, which are handmade 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 handmade 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 displayed 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 or gravity 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.

SHOW SCHEDULE
Friday, April 08, 2011. 10am - 7pm set-up; open ONLY to table-holders and members of OKCA.
Saturday, April 09, 2011. 7am-8am set-up. 8am-5pm open to public.
Sunday, April 10, 2011. 8am-9am set-up. 9am-3pm open to public.

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

EXHIBITOR CONTRACT: PLEASE ENCLOSURE FULL PAYMENT WITH THIS FORM. Full refund granted if reservation canceled by February 15, 2011. 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)_______________________ $________ NO EXCEPTIONS.

Qty ________ Sale/Trade table(s) @ $95 each (members only) . $________

Qty ________ Collector Display table(s) free with sale table:

Qty ________ Saturday Nite Social @ $5.00 ea________________________ $________

TOTAL ENCLOED (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 ____________

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

www.oregonknifeclub.org
The October 20 meeting was held at the Sizzler Restaurant, Gateway, Eugene OR. There were 36 present.

We have not completed the negotiations for the 2011 Club knife. As soon as we have made a decision, we will post an order form in the Knewsletter. (We are there as of press time. There is an order form in this Knewsletter.)

We should have about 80 tables set up for the December show. The payments have been arriving, and a few more than half of the tables are gone. Payment must be received before December 1 or the cost to the member will be $40.00, which is double the normal price. Be sure to bring a toy (new and unwrapped) for Toys For Tots. Bryan Christensen is coordinating the event.

The 2010 grinding competition knives will be completed by the following individuals:
- Marcus Clinco - Venice CA
- Jeff Crowner - Cottage Grove OR
- Jose Diaz - Ellensburg WA
- Ray Ennis - Ogden UT
- Tedd Harris - Hillsboro OR
- Geoff Keyes - Duvall WA
- Gene Martin - Williams OR
- Lynn Moore - Fall Creek OR
- Joel Purkerson - Eugene OR
- Ray Richard - Gresham OR
- David Rider - Eugene OR
- Butch Vallotton - Oakland OR

These will be presented as display awards at the 2011 Show. Butch Vallotton has already returned his (see photo this Knewsletter). Excalibur Cutlery, Eugene OR, will display all the award knives until the April 2011 Show.

Remember to renew your membership if your label reads 2010. Larry Criteser and John Priest have again volunteered to help with the laminating and printing of the cards. They will be available to paid members at the December show. Those that are not picked up will be mailed at the end of December when we mail the table confirmations. Also be sure to forward payment for your 2011 table prior to the December 15 deadline. We already have a waiting list of interested first time table-holders.

See you at the Wednesday November 17 meeting.

Smith Bros Navy Knife Revisited
Mike Silvey

Back in November, 2009, The Knewsletter published a brief article about an old U.S. Navy rope knife that turned up. Its maker was Smith Brothers, and it dated to the 1890s. It was a typical robust knife of that period. and it was one I was previously unaware.

It came from an estate sale and included a personal item of the original owner ... a large button with his image on the front and an inscription on the reverse, “Joe H. Kane for Mother.” The graphic was patriotic and just a delight. I couldn’t have been happier to add this to my collection.

A couple of months later I received an email from Rey Marsella of Lakeland, Florida. He said, “I found out that Joseph (“Joe”) H. Kane was in the USS Maine! He was an enlisted man, a “landsman” (whatever that is) when the ship blew up in Havana harbor (my home town), and he survived the explosion!” Thank you Rey, what a great piece of history to add to that knife. By the way, Wikipedia defines landsman as a seaman with less than a year at sea.

Knife Tidbits from the Membership
Rod Smith

I have a Cattaraugus 225G and a Kingston U. S. Marine Corp Mil-K pocket knife that were issued to me on my trip to Inchon, Korea, in September of 1950.

Someone in high authority had decided they were “too dangerous aboard ship. They could not be given to us until we were on our way to combat.” Our Gunnery Sargent Dobbin could not give them out until we had cleared the dock in Kobe, Japan. Mind you we had M1s with bayonets and carbines; and, as radio people, TL29s when we left San Diego.

We all called the big knives “K-Bars”, no matter who made them. I didn’t get my K-Bar until the late 80s when they found some of the original equipment (and KaBar employees) and “reintroduced” them.
For Sale-Craftsman Metal Lathe by Atlas 8"x32" with 3 and 4 jaw chucks, follower and steady rests and some tooling. $900.00. Call John Priest (541)517-2029

For Sale-Rong RP30 for vertical mill-drill $700. Call John Priest (541)517-2029

Wanted - Ammo bullet knives as pictured in the October Knewssletteer. ibdennis@oregonknifeclub.org

Wanted- PW Ostwald pocketknife for one of my good customers. Terry Davis, (541)894-2307, davistacm@gmail.com

Wanted-Any information available relative to a soldier/sailor who scratched the following info onto his Kingston military issue pocket knife “D. N. Hubbard OCT 3, 1945 - Lipa, Luzon - Philippine Islands”. I would like to locate this serviceman or his family and present this knife to them as a memorial to his service. Please respond by email to rabonpwill@yahoo.com or by snail mail to Ray Roe, 1007 Pine Creek Dr., Pflugerville TX 78660. Call at (512)251-0805.

Wanted -Knives and also ephemeria and information about Bruckmann knives. Bob Patrick 816 Peace Portal Dr., Blaine WA 98230 (604)538-6214 bob@knivesonnet.com

Wanted -Knives made by Stan Shaw. Ephemeria also wanted in the form of pictures, articles, parts, business cards etc. Bob Patrick 816 Peace Portal Dr., Blaine WA 98230. (604)538-6214 bob@knivesonnet.com

Snyderco C20BGMPS, Sprint run of 600, Burgundy/brown Micarta handles, key chain sized knife with a blade length of 2 1/8". This is #14 on the model list of the Wayne Goddard Snyderco designs. $65 post paid when mentioning OKCA. Check or money order to Goddard’s, 473 Durham Ave, Eugene OR 97404 (541)689-8098 e-mail wgoddard44@comcast.net

Limited edition sprint run of Junior Clippets. White Micarta handles, partially serrated blade. This is variation #13 in the Snyderco/Goddard Clippets. $135.00 each, free shipping when you mention OKCA Knewssletteer. Goddards, 473 Durham Ave. Eugene OR 97404 (541)689-8098 e-mail wgoddard44@comcast.net

Snyderco/Goddard Model C16PSBRG, $65.00, free shipping when you mention OKCA. Goddards, 473 Durham Ave Eugene OR 97404 (541)689-8098 e-mail wgoddard44@comcast.net

For Sale- Duplicates from my collection of wood handle Coke knives, small size (3-1/2"+/-), large size (5-1/4"+/-) or trade for ones I do not have. Only wood handle knives, please. Ron Edwards, email me @ ronjoyceedwards@comcast.net

Mosaic pins and lanyard tubes by Sally. See at www.customknife.com, email at sally@customknife.com. Phone (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.

USEFUL REFERENCE BOOKS ON BLADES- Collectible knives, custom knives and knife making, military knives, swords, tools, and anything else that has an edge. E-mail for a list. As our name implies, if we don’t consider a book to useful and a good value we will not sell it. QUALITY BLADE BOOKS, C/O Rick Wagner, P.O. Box 41854, Eugene OR 97404 (541) 688-6899 – wagner_r@pacinfo.com

Wanted - Knives made by Barr Brothers. ibdennis@oregonknifeclub.org.

Wanted - Table-holders for the April 2011 Oregon Knife Collectors Knife Show.


For Sale: Made in France. Ready to blue or polish. Heavy 1095 French drop forge patch knife blades- 5 assorted- 2-1/2 to 3-3/4 plus strong rod tang. Pre hand shaped. You just sharpen and handle with stag or branch wood. Then sharpen as you will (5 blades) including shipping $33.00. Visa/M/C/AMX. Sorry no pictures. 100% satisfaction. Club member Elliott-Hiltary Diamond 6060 E Thomas Rd Scottsdale AZ 85251 (480)945-0700 Fax (480)945-3333 ussrg@cox.net

Wanted: SEGUINE Knives -Please call Jack at: (805)431-2222 or (805)489-8702 -- email:jh5jh@aol.com

Randall Made Knives. Buy, Sell, Trade. Also a good selection of Case knives, and many custom knives for sale or trade. Jim Schick www.nifeboy.com (209)333-1155.
**Cutlery Events Calendar**

**November 2010**
- Nov 12-14 - Rocky Mountain Knife - Boise ID (KW-B-TK-KI)
- Nov 19-21 - New York Custom Knife Show -NJ (KW-B-TK-KI)

**December 2010**
- Dec 11-11 - OKCA December Show - Eugene Oregon
- Dec 09-11 - Parkers’ Greatest - Sevierville TN (KW-B-KI)

**January 2011**
- Jan 08-08 - Scandinavian Knifemakers - Helsinki Finland (B)
- Jan 14-16 - Las Vegas Invitational Custom - NV (KW-B)
- Jan 22-23 - Gateway Area Cutlery Fair - St Louis MO (KW-B)
- Jan 28-30 - Gator Cutlery - Lakeland FL (KW-B-KI)

**February 2011**
- Feb 05-06 - Wolverine Knife Show - Novi MI (KW-B)
- Feb 12-13 - Arkansas Custom Knife - Little Rock AR (KW-B-KI)
- Feb 12-13 - Western Reserve Cutlery - Dover OH (KW)

**March 2011**
- Mar 04-06 - Southern California Blades - Pasadena CA (KW-B)
- Mar 04-06 - East Coast Custom - Jersey City NJ (B)
- Mar 11-13 - NKCA - Dalton GA (KI)
- Mar 19-20 - Bunker Hill Knife Club - Bethalto IL (KW)
- Mar 25-27 - Badger Knife Show - Janesville WI (KW-B)

**April 2011**
- Apr 01-02 - Shenandoah Valley Show - Harrisonburg VA (KW-B)
- Apr 02-03 - Texas Annual Show - Round Rock TX (KW-B)

**Apr 09-10** - Oregon Knife Collectors - Eugene Oregon
- Apr 15-17 - NKCA - Greater Cincinnati (KI)
- Apr 29-30 - West Coast Custom Knife - Santa Barbara CA (KW-B)
- Apr 30-01 - Northeast Cutlery Collectors - Mystic CT (KW)

**June 2011**
- Jun 02-04 - Parker’s Greatest - Sevierville TN (B)
- Jun 10-12 - Blade Show - Atlanta GA (B)

**DINNER MEETING**

**November 17, 2010**
Third Wednesday of the Month

**Sizzler Restaurant**
1010 Postal Way
Gateway Area
(Across from the Post Office)

6:00 PM Dinner
Followed by meeting
Come Knife with us!
Bring a Show-N-Tell knife!

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 - (TK) Tactical Knives