



Western Canada Knife Association

Volume 12 Number 1

www.wcka.org

February 2012

WCKA Annual General Meeting

Saturday, April 21, 2012 at 5:30 at the show site.

Please show your support by attending. No one should pressure you to be more active in the Club than you feel you can contribute. Hope to see you there.

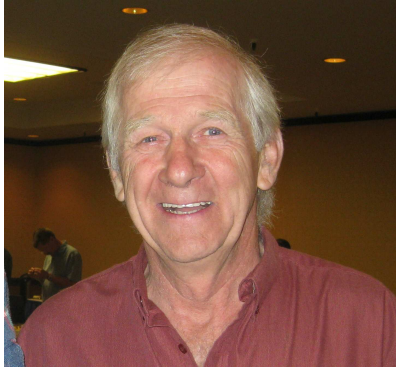
Refreshments served.

2011-12 Executive:
President: Roger Hatt
Vice President: Don Stevenson
Secretary: Linda Nelson
Treasurer: Ron Nelson
Membership: Ron Nelson

April 21st and 22nd, 2012
Kamloops Target Sports Association
Presents
Gun and Antique Show and
WCKA Custom Knife Show
McArthur Island, Kamloops, B.C.

Following the success of last year's event, the WCKA executive, is hosting a BBQ in the parking lot around 6 PM after Friday evenings setup. Everyone is welcome, including former members and friends.

Bring a camp chair if you have one!



President's Message:

As I write this (or dictate to Diane so she will write this), it is a beautiful sunny day, above zero with a feel of spring in the air. Hard to stay in the shop on a day like today. The beauty of being retired is that I can make the choice to go to the shop or take a walk in the sunshine.

I hope this finds everyone in good health and spirits and ready for a great time in Kamloops. We still laugh about the antics of last year's gathering, between our motor home and the Nelson's camper. We plan on doing the same thing this year, and hope to see even more people attend. Think I will make a base for my BBQ to prevent it from doing its flying act again!

This winter has been very satisfying for me because of several people coming to visit me in my shop. Knives were made, stories were shared and many helpful hints were reciprocated. One visitor was a fellow who is in the process of getting back into knife making after a 15 year hiatus.

After my fantastic trip in December to Jim Clow's in Tilly, I have enjoyed the fruits of my damascus making labour. I have made 7 knives out of my bars of steel and feel completely different about each of these knives compared to knives made out of steel that I have bought. It's going to be hard to see one sold. I am a knife maker, not a collector, but am finding that the knives around our house are growing in number.

Once again, I am so appreciative of the skills I am learning from other knife makers. Ed Caffrey and Jim Clow are two examples of this wonderful sharing of knowledge and skills in our Knife Community. You will find a registration to attend the 2nd Annual South Alberta Hammer-In in this newsletter.

Well... time to go for a walk... the sun continues to shine, and the deer are at the feeder.

Roger Hatt

hatt_custom_knives@hotmail.com

250-838-6649

Editor's note: This month our member profile is our youngest WCKA knife maker, Elliott Reiter. Although he is relatively new to the art of knife making, he has made a significant mark on the community of makers. In 2010, he was awarded Best Utility Knife at the WCKA Annual Show in Kamloops, and has been involved in both the WCKA Collaboration Knife projects, once as the 'middle man' and once as the designer. We look forward to seeing Elliott's reputation grow in the future.

Member Profile: Elliott Reiter

Knife maker

Address: 211 Dianna Rd.
McLure, B.C.

250-319-5994

(submitted by Elliott)

Knife maker History:

I made my first knife 3 years ago (2009) out of an old file kicking around the shop. Although it was a functioning knife I was not totally happy with it, so I started to make more knives hoping to improve from one to the next. That set the pattern for the next three years, of which I do not regret. Since the first knife I have been very happy to be a knife maker, and I will be a knife maker for the rest of my life.



Influences in my history:

My Grandfather bought a few custom knives 25 years ago and I always admired them. My dad bought me my first knife when I was 5 years old, that was a highlight in my childhood. I grew up spending most of my free time fishing, camping, hiking, exploring and realized that the knife is the most important and reliable item to have when out doors.

My Specialities:

Hunting/ Hunting Art knives

Favourite Material:

Desert Ironwood Burl, Damasteel, Micarta and Animal Bone.



(my apologies for the poor quality of this photo)

Shows that I attend:

WCKA Annual Show in Kamloops (April)
Calgary Firearms Show (March)

An Old Dog with a New Trick (submitted by Victor Kemble)

Jay Kemble, a mechanic by trade, has been making knives for 52 years. Sporadically at first, with crude design and technique he made crude knives. 16 years ago he took a course in knife making through a local knife maker. Jay has since improved his craft and with the help and advice from others Jay has turned knife making into somewhat more than a hobby. His philosophy: instead of saying “I can’t”, say “I haven’t... yet”. With this in mind he set out to tackle his latest trick: Pearl Inlay

For several years Jay has attended the Montana Knife Makers Association show in Missoula. While there he often admired the work of Rick Wheeler. Through conversation Jay found Rick to be a willing teacher. They spent time discussing the process of inlaying pearl designs into wood. After gleaning as much as he could from Rick, Jay left this year’s show with confidence and several new saw blades. He was ready to go home and “give it a try”. After clearing space in his basement workshop, Jay set up the tools and supplies he would need to begin his inlay work.



Roger Hatt (left) and Jay Kemble (right) listen to Rick Wheeler teach the fine techniques of inlay.

It all starts with the materials. So far, Jay has tried pearl (black and white) and certain types of shell each .060” of an inch thick. He uses a handmade steel v-block that he has fabricated and mounted to his workbench. Then, with a jeweller’s saw (resembling a coping saw) he carefully cuts a design out of the pearl. The blades he uses are 3/0 with teeth so small it is difficult to tell which side of the blade is for cutting.

After struggling with visualizing the material, and breaking many blades, Jay received advice from another craftsman. Fleming, a long time friend, suggested that he simply raise the level of his v-block. While working with the material at approximately chin height Jay is now more accurate and breaks fewer blades.

Once the pearl is completed it is ready for inlay into a piece of wood. Another handmade device is added to Jay’s Dremel tool. It is a steel jig (mini-router) used to control the depth of the cutting bit. He uses the Dremel to cut an area equal to the outline of the pearl design. With his jig he adjusts the depth of the cut to be

equal (or perhaps slightly less) than the thickness of the pearl. He then glues the pearl into the wood with epoxy that has been dyed. Once the piece is sanded and polished it is ready for use as a knife handle, etc.



If you have ever considered tackling Pearl Inlay yourself, give it a try. You just might surprise yourself.

If you would like to share experiences or ask questions you can contact Jay Kemble at: jmkemble@shockware.com or P.O. Box 24 - Milk River, AB T0K 1M0. (403)642-7313

2011 WCKA Collaboration Knife and Raffle



The WCKA collaboration knife for 2011 has been completed and the application for a Class D raffle license has been approved and the tickets have been printed. The cost will be the same as last year: \$2 each or 3 for \$5. Unlike last year, we are required to print out two different kinds of tickets each showing the difference in price. There is a poster made and that will be posted soon on our web site and copies can be made available for any member wishing to buy one. The cost for mailing individual copies to members is quite high and so I'll have them available at the KTSA show in Kamloops during April. The rules and regulations regarding the sales of raffle tickets in BC make it very difficult to get tickets out to our members not within the province of BC. The BC Gaming and Licensing Branch is adamant regarding their rules and we were unable to convince them that as a 'western Canada' club they might allow us some special dispensation but our pleas and groveling didn't work any miracle. The WCKA Executive will explore ways and means to make this raffle work so that we can all have the opportunity to win this fabulous knife.

Thanks again to our three knife makers for making this happen - to Elliott Reiter for the design and profiling of the blade and providing the stand that it rests upon, to Gerry Kievit for the grinding of the blade and the file work on its spine and to Roger Hatt for completing the handle and finishing the knife.

2nd annual Southern Alberta Hammer-In 2012:

Hello,

I, Jim Clow, will be hosting the 2nd annual Southern Alberta Hammer at my shop, on my acreage near Tilley, Alberta, Canada, on June 15, 16 & 17th. Currently we have scheduled 3 demonstrators to conduct demonstrations. There may be more to follow.

- 1. Ed Caffrey M.S, -- Great Falls, Montana. U.S.A**
- 2. Chad Nichols', --Blue Springs, Mississippi. U.S.A**
- 3. Steve Kelly J.A, --Big Fork, Montana. U.S.A**

Below are some areas of interest which will be demonstrated. There will also be some side demonstrations taking place during the main demonstrations.

- 1. Can Welding Damascus**
- 2. Layered Damascus**
- 3. San Mai Damascus**
- 4. Fitting Hidden Tang Guards**
- 5. Installation Bolsters**
- 6. Heat Treat Techniques**
- 7. Leather Sheath Construction**

Please feel free to send me any recommendations for further demonstrations.

I have ample amount of room on my acreage for tents and campers. We are not set-up to provide water or electricity hook-ups. There are also Hotels/Motels in Brooks, AB (20 minute drive from my place). Also if anyone would like to bring their own items for show & tell or items for sale you're more than welcome. Please bring your own tables for displaying.

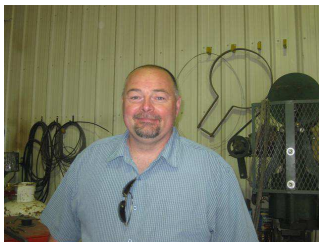
I will be supplying Coffee, Donuts, and Muffins for breakfast.

Lunch will also be supplied.

Breakfast - 7:00am - 8:00am

Lunch - 12:00pm - 1:00pm

There will be water & pop for refreshments throughout the weekend.



Schedule:

Friday June 15th, 2012

7:00am-8:00am – Registration (Coffee, Donuts & Muffins)
8:00am-10:00am – Demonstration
10:00am-10:30 – Coffee Break
10:30am-12:00 – Demonstrations
12:00pm-1:30pm – Lunch Hour
1:30pm-3:30pm – Demonstrations
3:30pm-4:00pm – Coffee Break
4:00pm-6:00pm – Demonstrations

Saturday June 16th, 2012

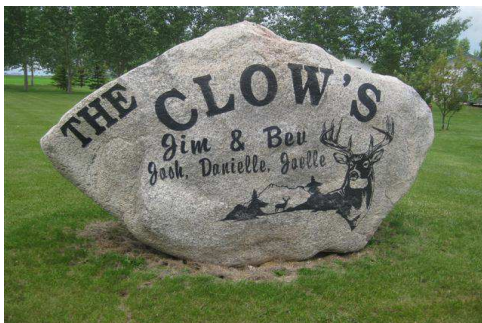
7:00am-8:00am – Coffee, Donuts & Muffins
8:00am-10:00am – Demonstration
10:00am-10:30 – Coffee Break
10:30am-12:00 – Demonstrations
12:00pm-1:30pm – Lunch Hour
1:30pm-3:30pm – Demonstrations
3:30pm-4:00pm – Coffee Break
4:00pm-6:00pm – Demonstrations

Sunday June 17th, 2012

7:00am-8:00am – Coffee, Donuts & Muffins
8:00am-10:00am – Demonstrations
10:00am-10:30am – Coffee Break
10:30am-12:00pm – Demonstrations/Wrap Up

*Registration costs for the 3 day weekend will be \$175.00/person. If other family members not interested in the demonstration but would like to join for meals cost will be \$50.00/person.

Kids under 12 are free.



Photos taken at the First Annual South Alberta Hammer-In

Southern Alberta Hammer-In 2012 Registration Form

Date: _____

Name _____

Mailing Address: _____

Phone #: (home) _____ (cell) _____

E-mail Address: _____

Of people interested in MEALS ONLY: _____

Telstar Motor Inn – 403-362-3466 (64.00 + tax/Night)

Heritage Inn Hotel & Convention Centre – 403-362-6666 (99.00 + tax/Night)

Please return registration to: Jim Clow
Box 126
Tilley, Alberta Canada
T0J 3K0
jim.clow@jayceewelding.com

I agree to waive all liability for any accident or injury incurred while participating in any activity at Jim and Bev Clows' Acreage outside of Tilley, Alberta, Canada legal description being SE 02 17 13 W4, I further agree to hold no liability against Jim and Bev Clow, or any other resident of said property, nor will I seek any damages against the property located at the afore mentioned address/location, should any accident or injury occur, whether to my person or my personal property. By printing and signing my name below, I agree to the stipulations herein.

Signature

Print Name

Date

CUSTOM KNIFE SHOW IN ALBERTA? (submitted by Jim Takenaka)

Is there enough interest out there to support a custom knife show in Alberta? I work at the Reynolds-Alberta Museum in Wetaskiwin, Alberta. Currently, I'm investigating whether or not there would be enough interest and support to warrant having my museum act as a host venue for this kind of event.

Where?

Reynolds-Alberta Museum, Wetaskiwin, Alberta.

This is a major provincially owned and operated museum about 40 minutes south of Edmonton.

The museum's themes are mechanized transportation, agriculture, aviation and industry

Check out the website at: www.reynoldsalbertamuseum.com.

When?

September 29 & 30, 2012.

This is traditionally the Arts Days Celebration weekend in Alberta. As such, admission to the Reynolds-Alberta Museum is free.

Knife makers will be required to be set up and ready to display/sell when the museum opens at 10:00 am each day.

Additionally, knife makers will be required to keep their tables staffed until 5:00 pm on Saturday and until 4:00 pm on Sunday.

Who?

Exhibitors can be anyone interested in displaying and/or selling their custom knives.

Knives must be hand crafted, not production.

How?

The museum will promote the event, provide after-hours security, and rent tables to knife makers. Exhibit tables will be located throughout the museum. They will be assigned on a first come, first serve basis.

At this point, my idea of a custom knife show is just that, an idea. From the small group of people I've surveyed in our knife making community, response has been enthusiastic and positive, but I need to get an indication from a larger cross section before I can determine whether to go forward with this idea.

I'm NOT requiring a commitment from anyone at this point. I just need to ascertain whether the idea of a custom knife show in Alberta has merit. If you're interested in displaying or selling your custom knives, I'd like to hear from you.

jim.takenaka@gov.ab.ca

780-361-1351

Words from a Collector

Submitted by Ron Nelson

It is so hard to keep focused while I am building up my collection of knives built by Canadian knife makers. For the most part I have resisted the temptation to buy American custom made knives but even then I have a few. Now, not all my knives come directly from the maker and on occasion I am able to buy 'used' knives at gun and knife shows as well as on the internet. Nearly all custom knives that I have purchased on the second hand market were like new as they were kept pristine by their proud owners. Sometimes they are sold because the owner is ricocheting into another collecting field, needs the money, has used it for trading or unfortunately has passed away. When they become available there is no dallying or else it will be scooped up by someone that is quicker reaching for his wallet.

Many years ago I picked up two of Harald Moeller's knives at a gun show in Duncan on Vancouver Island. One was a gut hook hunter with an off white moose antler handle. I was very pleased to be able to buy it and yet saddened that the previous owner was no longer around to enjoy it. A year or so later at a Kamloops show I saw its mate with a dark handle. My butt is still bruised from kicking myself because I didn't buy it when I saw it and later couldn't find it again. The moral to this story is don't let a great opportunity like this slide by. Even if I didn't have the money at the time (and I did), I have friends who will cough up the dough just to help me fill a hole in my collection. I have at least one knife from most of the WCKA members but not all. Again at the Kamloops show in April I will be searching for that elusive knife that I can't live without.

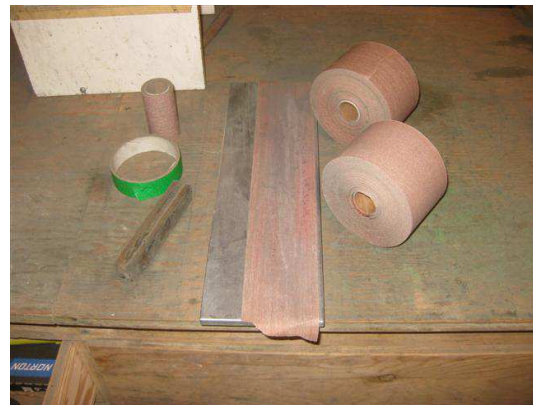


Not all knives are treated with TLC. This Jim Buchan knife appeared from under a table at the January HACS show in Burnaby this year. Sadly, the owner didn't care too well for it and even used a wheel of some sort to try and sharpen it. He made a bloody mess of it. There was no sheath but that would be the least of my worries. I think it can be repaired to where it looks the way Jim had it finished but it will take time. Many of his friends would even probably like to try and help as Jim was well liked by his fellow knife makers

We hope to start a new addition to our newsletter called
“What is YOUR favourite tool in YOUR shop?”

We would like members to submit a short article along with a photo or two to share with other members.

Roger has started this month with one of his favourites call ***The Knife maker's Plane***, which is essentially a 3/8th to 1/2 inch thick piece of aluminum plate (mine is 14 x 4 1/2) which is mounted about 1/2 inch above the top of a work bench. The reason for it being aluminum is so you can use a magnet to hold your work while you sand it. Shop rolls of sticky back sandpaper are applied to the surface for sanding any object that you want to be perfectly flat. I find that grinding on a belt grinder or disk sander does not get a flat surface perfectly flat. The center will be higher than the outer edges, maybe only 1 thou. but when doing a folder, precision is a must. I am constantly using this tool and find it a real asset in my shop.



(actually, real men DO read instructions!!)

Knife Awards:

In the WCKA, one of our mandates is to share knowledge, critique and mentor each other in order to improve our mastery in the art of knife making. One way to accomplish this is to encourage members to enter the annual knife competition at our Kamloops show. This is where an independent ‘judge’ carefully examines the entries, and using a set of criteria, determines the winner of each category. These categories are Best Hunter/Utility, Best Bowie, Best Art, Best Folder, Best Miniature, Best New Maker and Best of Show. In order for the competition to happen, we need at least two entries per category. The winner receives a wall plaque to keep and a smaller metal tag that can be sold with the winning knife. To date, we have one confirmed judge, and two pending. This can be an exciting and much anticipated fun event. Please consider entering your favourite knife this year in Kamloops. For more information on entering, contact Roger Hatt at hatt_custom_knives@hotmail.com or phone 250-838-6649.

2011 Membership Renewal (submitted Ron Nelson)

As the first month of the year draws to a close, I am again reminded that it is time to renew your membership in the WCKA. At \$20 for a singles membership and \$25 for a family, it's a great bargain. I belong to a number of clubs (7) where the membership varies widely from \$150.00 down to \$20. I enjoy the networking and camaraderie that these clubs provide; so for me the expense is well worth it. For the last couple of years, Jim Takenaka of Wetaskiwin, Alberta, has been one of the first members to renew each Fall but not for 2012. Jim Clow of Tilley, Alberta renewed his membership including his wife Bev and son, Josh on June 18, 2011 during the Southern Alberta Hammer-In. Now that is early. Read through the information regarding the second annual Southern Alberta Hammer-In elsewhere in this newsletter. For myself, I will try my darndest to go again this year even though I am primarily a collector.



Interesting view of a sub hilt fighter



A beautiful winter day on the Shuswap

Hatt's Hint: *When using ivory on a knife handle, microwave on low for a couple of seconds, several times, NOT allowing it to get hot. Then let it sit in mineral oil for a couple of days. This will help with shrinkage.*

Upcoming Shows:

Historical Arms Collectors Society of BC

www.HACS.bc.ca

HACS 40th Annual 2-day Show

Saturday and Sunday, March 10-11, 2012

Chilliwack, B.C. (Heritage Park)

For info call: Gord Bader 604-747-4704 or Al Amundson 604-941-8489

Alberta Arms and Cartridge Collectors Association

www.calgarygunshow.com

Friday and Saturday, April 6-7, 2012

Calgary, AB (Stampede Park BMO Centre)

Oregon Knife Collectors Show

Friday, Saturday, Sunday, April 13-15

Eugene, Oregon

KTSA Gun and Antique Show and WCKA Annual Knife Show

KTSA.Show@shaw.ca

Saturday and Sunday, April 21-22, 2012

Kamloops, B.C. (McArthur Island)

Some final thoughts: This newsletter is the voice of WCKA and it is through the newsletter that members can communicate with each other. The offering of suggestions, tips, encouragement or articles to be printed in the newsletter are always welcome and much appreciated.

To save on postage and paper costs, I do email most newsletters to our members with email addresses. If you would prefer a paper copy, please let me know.

I am hoping that someone will step up and submit a "What is YOUR favourite tool in YOUR shop?" for the May newsletter. I will also be approaching several members for a profile; however, if I don't approach you, you can always send your article to

dianehatt@hotmail.com

WCKA Membership Application For 2012

New Member _____
Renewal Member _____

Year 2012

Membership Fee Structure - January 1 - December 31

Knife maker/Associate Single\$20.00
Knife maker/Associate & Family*\$25.00

* Family members must all reside at the same residence to qualify for Family Memberships.
Associate members include: Collectors, Dealers, Mfr./Distributors

(WCKA Membership includes Newsletter and opportunities to be part of our website)

Name(s): _____

(Please include all names for family memberships)

Address: _____

City: _____ Prov./State _____

Postal Code/Zip Code: _____

Phone: _____ Fax: _____

E-mail address: _____

Payment enclosed: \$_____ Date: _____

Membership list, complete with member information, will be sent to all members.

Do you want your name to appear on this list? Yes _____

No _____

Return to: WCKA, 19861 - 114 B Avenue, Pitt Meadows, BC V3Y 1N3

