

January 2009

Meetings are held at PERKINS Restaurant, Palm Beach Blvd, Morse Shores Plaza,
1 mile West of Interstate 75, Exit 141. First Tuesday of every month, at 6:30 PM



FMKC NEWSLETTER

Ft Myers Knife Club - Last Meeting Update

The December meeting of the Ft. Myers Knife Club had a attendance of 23 members and guests. This month's door prizes were a Queen Amber Bone Straight Knife and (4) Frost Knives. The winner of the Queen was Vincent Panettieri and the Frost knives went to one of our newest & youngest member, Kenneth Napolitano. He is Ruth Caile's grandson and seems to enjoy his new found hobby of collecting knives (*welcome aboard: Kenneth*).

The 50/50 drawing was held and the winner was Marvin Franz, who quickly donated the monies back to the club (thank you: Marvin). A raffle was held for a donated Jerry Bodner hat pin w/laser etched box. The hat pin was a copy of the famous KABAR Grizzly. The raffle bought \$65 to the club's treasury and the winner of the beautiful pin was Vincent Panettieri. As always we can not thank Jerry Bodner enough for his donations and for his support of our club. Congratulations to all the winners, you too can be a winner of our monthly door prizes, 50/50 and/or raffles just simply attend one of your monthly FMKC club meetings. **PS: HAPPY NEW YEAR TO ALL**

*Next meeting Date: January 6th - Free Door Prizes Drawing
Bring your favorite knives for Show & Tell and share with the members*

Monthly Gun & Knife Show Schedule

SUPPORT YOUR LOCAL GUN & KNIFE SHOW - GO THIS WEEKEND !!!

Jan 3-4	Bradenton - Gun & Knife Show - Bradenton Auditorium
Jan 3-4	Orlando - Southern Classic Gun & Knife Show - Central Florida Fairgrounds
Jan 10-11	Ft Lauderdale - Suncoast Gun Show - War Memorial Auditorium
Jan 17-18	Lakeland - Lakeland Rifle & Pistol Club Show - Lakeland Center
Jan 24-25	Port St. Lucie - Suncoast Gun Show - Port St. Lucie Civic Center
Jan 30-Feb 1	Lakeland - 31st Gator Cutlery Knife Show - Lakeland Center

SEE U THERE !!



ANNUAL MEMBERSHIP DUES: Membership dues for 2009 are due now. In order to maintain all privileges of the club you need to fulfill this requirement. The Annual Dues are \$10.00 or you may consider becoming a Life Member, this is a one-time fee of \$75.00. You can pay at the January meeting or submit payment to the club's address: FMKC, PO Box 706, St. James City, FL 33956-0706.

NOTICE: Is your newsletter in Black & White, do you receive it via Snail Mail (Post Office)? Did you know that you can get your newsletter with color pictures, quicker delivery time and save the club 42 cents for the postage mailing plus copying fees of 9 cents per copy. It is simple just submit a e-mail requesting that you receive your newsletter via e-mail. When you do, your monthly newsletter will be submitted to you via e-mail in the form of an attached **pdf** file which you may read, print and save for future viewing by using the FREE software **Adobe Reader**. This reader software is free to all computer users, simply download and install it in your computer, FREE. Then you can enjoy the monthly newsletter in color and you will be saving the club 51 cents per copy. Send your request today to: rsmegal@comcast.net



Check this website out

FMKC WEB SITE

www.geocities.com/mikegm.geo/knifecub.html

Pres: Ken Rabedeau (239) 466-8175 -V. Pres: Bill Cyphert (239) 936-4746
Sec/Treasurer: Russ Smegal (239) 283-7253 ~ E-Mail: rsmegal@comcast.net



A Guide to Hunting Knives

"Skin Like a Mad Man and Look Good Doing It"

Hunting knives are more than a tool for most hunters. A hunting knife is a conversation piece and whether the rugged hunter will admit it or not, it is part of the stylish wardrobe. You will find that most avid hunters own five to ten guns. But, no hunting kit is complete without the skinning knife. The hunter will have another five to ten knives to compliment his/ her gear.

There are so many hunting knives on the market these days. The prices and quality can vary so much that the task of finding a knife can be overwhelming. To begin with, the hunter should look for something that visually appeals to him/ her. Let's face it, we like something that looks good hanging on our belt line. Knife makers and manufacturers know this so they absolutely cater to this fact.

The hunting knife will be used predominately for skinning. So, keep the task in mind. Skinning and cleaning game can be quite the chore without a good blade to do the job. And I assure you, there is more to cleaning game than the actual blade. The handle of the knife should be very comfortable to grip tightly. A good way to test the grip is to clench the handle with the knife still sheathed. Push the blade against a hard surface to simulate pressing and pushing. How does this feel on the wrist?

Ok, so we've established that the grip should be comfortable. Next, you will want to find a handle material that suits you. There are a slew of materials out there so I'll just go over a few of my preferred. You will find the Kraton handle to be quite versatile. This is a flexible polymer that is plastic-like and rubber-like at the same time. This material is comfortable to grip and practically indestructible. Fallkniven does wonders with the Kraton handles on their knives.



Many hunting knives utilize a stacked leather handle that looks very nice. The leather is treated repeatedly and hardened to the point that nothing is going to ruin it. This can be a comfortable handle if done properly. Take a look at some of the Marbles knives on the market to see an example.

The bone handled knives are very popular. They bring a bit of a nostalgic feel to the knife. These are tricky to implement into a comfortable grip. But, if done correctly, bone can be very ergonomic as well as downright pretty to look at.

The list of handles goes on and on so I'm not going to exhaust the fingers trying to give my take on every one. Just remember, go with what you think looks good combined with a good grip and feel.

The blade steel is very important in a hunting knife. Weather can cause the blade to rust quite quickly if you are not careful. A simple method to slow down rusting is to lube up the blade with oil and then run it into the sheath repeatedly. This keeps the inside of the sheath oily and your blade can rest in that. Every time you remove and replace the knife into the sheath, it gets a quick lubing.

Knife steels are simply high carbon stainless or non-stainless steel. High carbon stainless is rust resistant though harder to sharpen. Non-stainless high carbon rusts easier but is easier to sharpen. Pick your poison. *(Extracted from Internet Article)*

LOST & FOUND: At the October FMKC club meeting that was held at the Perkins Restaurant some knives were left behind. The restaurant personnel discovered them and gave them to the club secretary during the November meeting. If you left the knives by mistake, simply call the club secretary at 239.283.7253 and give a description of the knives and they will be returned to the owner. If there is no response within 60 days the knives will be put into the club's knife inventory.