

January 2019

Meetings are held at Smoke'n Pit Bar-B-Que, 1641 North Tamiami Trail, North Fort Myers, located on Rte 41 (Bus) between Pine Island Rd (SR78) & the Edison Bridge. First Tuesday of every month, at 4:30



## ***Ft Myers Knife Club - Last Meeting Update***

The December meeting of the Ft. Myers Knife Club had an attendance of 16 members & guests. This month's door prizes consisted of a Colonial Swiss Master and a American Blade Bone 2 Blade. Mike Mikutis won the Swiss Master and the American Blade went to Robert Campbel. This month's 50/50 drawing of \$35 went to Bill Cyphert. 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. The **Best Special** knife for the month was your best **Engraved Factory Folder**. The winner was Russ Smegal.

### **ATTENTION: JANUARY MEETING IS CANCELLED**

*Next meeting Date: Feb 5th 2019 – Free Door Prizes Drawing*

*Bring your favorite knives for Show & Tell and/or Sell*

*February's Feature Knife will be: Case XX Stag Straight Knife.*

**Bring your best to win a Prize**

## ***Monthly Gun & Knife Show Schedule***

### **SUPPORT YOUR LOCAL GUN & KNIFE SHOWS - GO THIS WEEKEND !!!**

|           |                                                                      |
|-----------|----------------------------------------------------------------------|
| Jan 5-6   | Orlando - Florida Gun Shows - Central Florida Fairgrounds            |
| Jan 5-6   | Port Charlotte - 2 Guys Gun & Knife Show - Charlotte Cty Fairgrounds |
| Jan 19-20 | Lakeland - Rifle & Pistol Show - Sun & Fun Expo Campus               |
| Jan 26-27 | Palmetto - Florida Gun Shows - Bradenton Convention Center           |
| Jan 26-27 | Ft Myers - Gun, Knife & Civil War Show - Araba Shrine Temple         |

### **ANNUAL MEMBERSHIP DUES:**

Membership dues for 2019 are due. 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 a one-time fee of \$75.00. If you are unsure that your dues are paid for 2019 please contact the club secretary at 239.233.5611 or e-mail: [rsmegal@comcast.net](mailto:rsmegal@comcast.net). You may pay your dues at any upcoming club meeting or submit payment to the club's address: FMKC, PO Box 706, St James City, FL 33956-0706. Checks will be accepted, however all checks must be endorsed to **RUSSELL SMEGAL**. Any other endorsement will result in return of your check. Sorry..

## **1st Annual Gator Cutlery Show**

**FEB 1st  
FEB 2nd  
FEB 3rd**



**RP Funding  
Center**

**SEE YOU  
THERE !**



## **FMKC WEB SITE**

[www.FtMyersKnifeClub.mgmikutis.com](http://www.FtMyersKnifeClub.mgmikutis.com)

**JANUARY  
FMKC MEETING  
CANCELLED**

**FMKC NEWSLETTER**

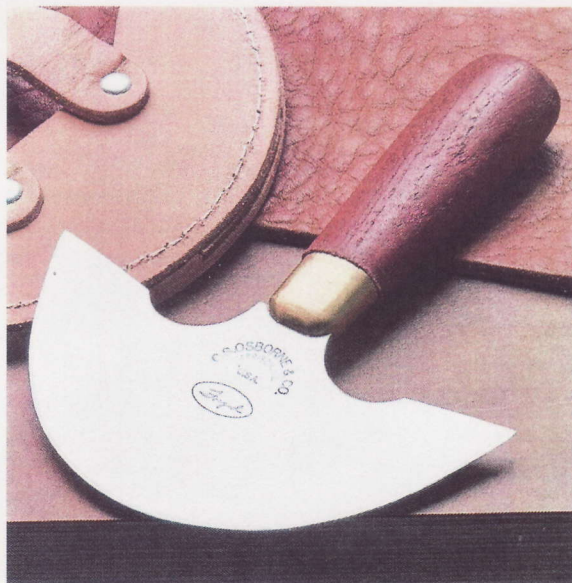


# History of the Alaskan Ulu

The Alaskan ULU (OO-loo) is an extremely versatile cutting tool crafted by the Native Alaskan people over five thousand years ago. The knife was primarily used by Eskimo women for skinning and cleaning fish and has played an important role in the survival of the Arctic people. Blades were originally made of polished slate and given a bone, ivory or wood handle. The handles were often inscribed with distinctive designs or markings exclusive to the maker of the knife.

Today, Eskimos and people from all walks of life continue to use the versatile ULU as their primary cutting tool, despite the wide availability of other knife designs. Because the center of force is concentrated directly over the middle of the blade, it creates twice the direct downward force compared to that of conventional cutlery (where the force is behind the center of the blade). Anyone, including those experiencing hand or wrist problems, can perform cutting and chopping tasks effortlessly with an ULU. The Alaskan ULU is a wonderful tool for cutting pizza, cheese and vegetables of all kinds!

**Care & Maintenance** is a snap. Simply wash your ULU by hand in warm, soapy water using a downward motion to avoid the sharp edge of the blade. **DO NOT SOAK IN WATER.** Rinse and dry thoroughly. Apply natural mineral oil to the wood handle and stand every 4-6 weeks or when wood seems dull and dry. DO NOT put in dishwasher. The ULU blade maintains an extremely sharp edge for a long period of time. The hollow ground edge on one side of the blade can be sharpened the same as conventional cutlery. As with any knife, use extreme caution when handling.



**Notice:** Receive your monthly newsletter via e-mail instead of snail mail. Contact the club secretary, Russ Smegal at: [rsmegal@comcast.net](mailto:rsmegal@comcast.net) By doing this you will save the club the newsletter mailing cost.