

April 2012

Meetings are held at ABE's Kountry Kitchen, 4921 Palm Beach Blvd, Morse Shores Plaza,
1 mile West of Interstate 75, Exit 141. First Tuesday of every month, at 5:00 PM



Ft Myers Knife Club - Last Meeting Update

The March 2012 meeting of the Ft. Myers Knife Club had a attendance of 16 members and guests. This month's door prizes were a 2004 Winchester Stockman and a Kershaw LFK Folder. The winner of the Winchester was Fred Harrington and the Kershaw went to Marty Elmore. This month's 50/50 winner was Bill Cyphert for the sum of \$43.00. 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.

This month's BEST SPECIAL KNIFE Award was for the Best CUSTOM knife was Russ Smegal for his Don Lozier skinner which was beautifully engraved by FMKC member Fred Harrington. Next month's BEST SPECIAL KNIFE will be your **Best Stag Folder**. So bring your favorite Stag Folder to impress the members and the judges. You may also be rewarded with a small prize from the club.

Next meeting Date: April 3rd - Free Door Prizes Drawing
Bring your favorite knives for Show & Tell and share with the members
April's Best Special Feature Knife is : Best STAG Folder
Bring your best to win a Prize

Monthly Gun & Knife Show Schedule

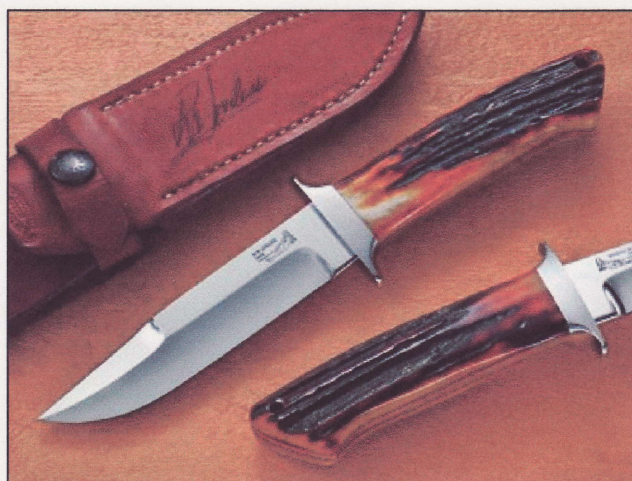
SUPPORT YOUR LOCAL GUN & KNIFE SHOW - GO THIS WEEKEND !!!

Apr 14-15	Tampa - Suncoast Gun Show - Florida State Fairgrounds
Apr 21-22	Ft Myers - Suncoast Gun Show - Lee Civic Center
Apr 21-22	Lakeland - Lakeland Gun & Pistol Show - Lakeland Center
Apr 28-29	Plant City - Suncoast Gun Show - Strawberry Festival Ag. Bldg.
Apr 29-29	Sarasota - 2 Guys Gun & Knife Show - Robarts Arena

NOTICE: New banking rules for club's checking account. All checks must be issued only to: Russell Smegal. All checks issued to the FMKC or Ft Myers Club will be returned to you for correction. Simply enter into the memo area what the check is issued for your records. Sorry for the inconvenience.....

HOW CAN YOU NOT LIKE THIS KNIFE !!

Robert Waldorf Loveless (January 2, 1929 - September 2, 2010), aka **Bob Loveless** or **RW Loveless**, was an American knife maker who designed and popularized the hollow-ground drop point blade and the use of full tapered tangs and screw-type handle scale fasteners within the art of knifemaking. He is cited by other knifemakers and collectors as one of the most innovative custom knife makers in the world.



FMKC WEB SITE

www.FtMyersKnifeClub.mgmikutis.com

FMKC NEWSLETTER



Storing and Protecting your Knives

There are many good options available for storing knives. Basically, any system that keeps your knives in a dry place under constant temperature and out of sunlight will do. One of the preferred storage methods is the use of knife rolls. My personal favorite is a product known as SACK-UPS. They are silicone treated and seem to offer great protection. If you want to show off your knives, most display cases with transparent tops work well, but should be kept out of direct sunlight. The sun will fade the color of the handle and devalue knives.

No matter how you store your knives, it is important that you take your knives out of storage from time to time and look them over for rust spots. I highly recommend rubbing the knife down with a coat of renaissance wax for great protection. Make sure that there are no fingerprints on the metal parts of your knives before you put them away.

If your knives experience a quick temperatures change from cold to warm, it is very important that you wipe your knives down extremely well as soon as their temperature is the same as the new environment. These temperature changes cause condensation that will help out our biggest enemy (rust). It is generally better to keep this from happening in the first place, but is sometimes unavoidable.

If you collect celluloid handled knives, keep them separate from your other knives and check them for trouble spots more often. They are made with a petroleum based material that emits fumes that promote rust.

CAUTION: Do not store your knives in leather sheaths or any other leather holders. Leather contains tannic acid that will promote rust.



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