

June 2010

Meetings are held at PERKINS Restaurant, 12300 S. Cleveland Ave. (US41), 2.5 miles South of Edison Mall or 1.2 miles North of Daniels Pkwy (SR865). First Tuesday of every month, 4:30 to 7:30 PM



Ft Myers Knife Club - Last Meeting Update

The May meeting of the Ft. Myers Knife Club had a attendance of 18 members and guests. This month's door prizes were a Smith & Wesson Baby SWAT and a Gerber E-Z Out Jr. The winner of the Baby SWAT was Mike Mikutis, Dave Hyre won the Gerber E-Z Out. A 50/50 drawing was held and the winner of \$25 was Ken Rabedeau. 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.

*Next meeting Date: June 1st – 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 !!!

June 4-6	Blade Show - Cobb Galleria, Atlanta, GA
June 5-6	Tampa - Suncoast Gun Show - Florida State Fairgrounds
June 10-12	Parkers' Knife Show - Sevierville Events Center - Sevierville, TN
June 12-13	Ft Lauderdale - Suncoast Gun Show - War Memorial Auditorium
June 12-13	Cape Coral - Gun & Knife Show - German American Social Club - Pine Island Rd
June 19-20	Ft Myers - Suncoast Gun Show - Lee Civic Center



THE WORLD'S BIGGEST KNIFE SHOW!

June 4-6, 2010
Cobb Galleria, Atlanta

Hundreds of knifemakers and antique knives, plus 160+ manufacturer booths!



PHOTO BY: FORT MYERS STUDIO

JUNE 4-6 ATLANTA, GA The 29th Annual BLADE Show & International Cutlery Fair, Cobb Galleria Centre, I-285 & US 41, one exit off I-75 across from the Cumberland Mall, adjacent to the Renaissance Waverly Hotel. The world's largest combined show of handmade, factory and antique knives. Over 700 tables and almost 175 factory booths. Join the world's greatest national and international knifemakers, cutlery manufacturers, collectors, collections and knife lovers.

NOTICE: *If you would like to receive your monthly newsletter via e-mail instead of snail mail. Contact club secretary, Russ Smegal at: rsmegal@comcast.net*

NOTICE TO ALL MEMBERS: The club has a new URL address for our Web Site. Our resident web site person, Mike Mikutis had to change our old web site. Changes are being made to enhance the site for your usage and enjoyment. Please enter and review the many changes that Mike has made to your Web Site. Remember that you can always view and/or download the latest club newsletters for your use. Any changes that you would like to see made, please ask.



FMKC WEB SITE

www.FtMyersKnifeClub.mgmikutis.com

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

FMKC NEWSLETTER



KITCHEN KNIVES

3 TIPS TO CONSIDER BEFORE BUYING!

With so many cutlery brands to choose from deciding which ones to consider can seem daunting. To make it easier, take a look below at three tips to get you heading off in the right direction.

1. For Precision Cutting Consider Japanese Knives

Japanese knives are all the rage right now! If you're interested in chopping and slicing with a lightweight (compared to traditional Western knives) knife containing an ultra sharp blade, Japanese knives are for you. Take a look at brands: Global, Kershaw, Misono, Hattori and MAC. These manufacturers offer a complete selection of cutlery including Santoku knives, paring, cleavers, fillet, boning and more.



Santoku Knife

2. For Traditional Heft Consider Western Knives

If you like cutting with a substantial kitchen knife offering balance as well as heft consider German knives such as Wusthof and Henckels. For the best quality choose from collections that feature fully forged knives. Two other Western cutlery makers include: Sabatier (France) and Victorinox (Switzerland). And, as with Wusthof and Henckels, stick with the forged lines for premium quality. If you are looking for more affordable cutlery, take a look at the stamped lines to each of these manufacturers. Typically, these lines are made elsewhere, (China or Spain) not in the respective manufacturers' country.



Sabatier Knife

3. To Get a Bang for your Buck: Buy Knife Sets and Shop for Sales

If you're looking to stretch your dollar further without skimping on quality, look for knife sets (such as 3 piece sets) or buy a knife block with versatile cutlery types: chef's knife, bread knife, utility knife, paring knife, sharpening steel and such included. Buying sets as opposed to individual cutlery can definitely save you money. However, make sure that the sizes and cutlery types included are ones that you will use.



Henckels Knife Set

Additionally, if you are looking for a particular cutlery brand: Forschner, Furi, Kershaw, for example, save yourself some money by comparison shopping several kitchenware shops online. There is always the retail price, now look for the sale price. In addition, by spending over a certain amount, shipping will likely be included.