

June 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 May 2012 meeting of the Ft. Myers Knife Club had a attendance of 12 members and guests. This month's door prizes were a CRKT M16 Lockback and a Smith & Wesson Lockback. The winner of the CRKT was Bill Cyphert the Smith & Wesson went to Ken Rabedeau. This month's 50/50 winner of \$30 went to 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.

This month's BEST SPECIAL KNIFE Award was for the Best Pearl Knife was Frank Fulton for his beautiful custom made knife by Mike Franklin out of Aberdeen, Ohio. Next month's BEST SPECIAL KNIFE will be your best American Made Straight Knife. So bring your favorite Straight to impress the members and the judges. You may also be rewarded with a small prize from the club.

Next meeting Date: June 5th - Free Door Prizes Drawing
Bring your favorite knives for Show & Tell and share with the members
June's Best Special Feature Knife is : Best American Made Straight Knife
Bring your best to win a Prize

Monthly Gun & Knife Show Schedule

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

June 2-3	Tampa - Suncoast Gun Show - Florida State Fairgrounds
June 2-3	Cape Coral - German American Social Club Gun & Knife Show - Pine Island Road
June 8-10	Atlanta - 2012 Annual Blade Show - Cobb Galleria
June 14-16	Parkers Greatest Show on Earth - Sevierville Events Center, Sevierville, Tenn
June 16-17	Ft Lauderdale - Suncoast Gun Show - War Memorial Auditorium
June 23-24	Ft Myers - Suncoast Gun Show - Lee Civic Center

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. Sorry for the inconvenience.....

WHAT IS A STRAIGHT RAZOR?

A **straight razor** is a razor with a blade that can fold into its handle. They are also called **open razors** and **cut-throat razors**. Although straight razors were once the principal method of manual shaving, they have been largely overshadowed by the **safety razor**, incorporating a disposable blade. **Electric razors** of various types have also been an available alternative especially since the 1950s. Despite that, straight razors still hold a market share, and forums and outlets provide products, directions, and advice to straight razor users. Straight razor manufacturers still exist in Europe, Asia (especially Japan), and North America. Antique straight razors are also actively traded. Straight razors require considerable skill to hone and strop, and require more care during shaving. These methods were once a major portion of the curriculum in barber colleges.

<Definition via Wikipedia>



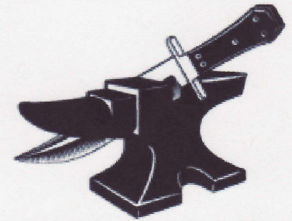
FMKC WEB SITE

www.FtMyersKnifeClub.mgmikutis.com

FMKC NEWSLETTER



Blade Coatings



**A.G. Russell
KNIVES**

Extracted From The Internet // Author: A.G. Russell

Blades have been coated in one form or another at least from the middle ages. The earliest I know of is rust bluing that would have been used to help reduce rusting and also for beauty especially where gold or silver was inlaid into the blade.

An early replacement for bluing is the Parkerized finish developed for the protection of stocks of rolled steel stored in the open, it began to be used early in this century as less expensive and more suitable to rough military finishes than bluing. This was as true of bayonets and combat knives as it was of guns. The only real excuse for use of that coating today would be to kill reflection. It is not a good coating for cutting as anything you cut will stick and not slide across the finish. As soon as the electro-plating process was developed, people began plating knife blades with gold, silver, chrome, and probably as many other elements as they could think of both to keep them from rusting and for beauty. While stainless steel was developed about 1910, there was no useful high-carbon stainless available to the knife industry until the 1960s so some makers used plating, like Gerber's hard chrome, to keep rust down. The problem was that the sharpened edge rusted and most people would rather have a knife that did not hold an edge like the high-speed Gerber blades but did not rust. So Gerber went to less expensive stainless and the customers were happy and Gerber made lots more money. If you can find the old high-speed steel kitchen knives put them to work in your kitchen, they will have rusty edges, so what?.

Some time in the 1930s or 40s, Robeson Cutlery offered hunting knives with tungsten carbide coated on one side of the blade. The idea was that the softer steel would wear away and the knife would never need to be sharpened. This idea was ahead of it's time.

In the 1970s some knives were plated with black chrome, gold chrome and coated with Teflon® of various colors. The black and gold chrome were actually plated into the surface of the steel and stood up quite well under light use. The Teflon®: when done right was really sturdy and stood up to extremely hard use.

The newest and toughest of all plating is the titanium nitride plating or coating which has been available to some extent for the past ten years or more. Many people thought that plating a sharp knife with this material would insure that it would stay sharp for a long time. The problem is that plating makes it less sharp. When sharpening you remove the coating from both sides of the edge, exposing the steel so that nothing is gained. Buck's new process is very like that of Robeson in the 1940s, in that the knife is sharpened only on one side and relies on the hardness and wear resistance of the titanium nitride to keep the knife sharp. This works, at least in the short term. Time may show that it will work in the long term as well. My tests have been positive enough that I will be recommending some of these Buck knives to my customers. For this to work YOU MUST NOT sharpen the other side of the edge. The titanium is of course fully rust resistant.

The newest coating in the knife industry is the Black-T®, this is a VERY well done Teflon® coating developed for the arms trade and with wide industry uses. It is the toughest Teflon® finish I have ever seen, even tougher than the great hostafon finishes we put on our Sting™ in Germany. While Teflon® has been available on knives for over 20 years this new method seems to be a lot better than any use of it I have seen before. This finish is being offered on a few of the Benchmade knives and is being looked at by all of the other knife companies. This process is extremely complex and the developer, Mr. Walter Birdsong tells me that they will coat your entire pistol, rifle, shotgun (except the bore). All internal parts will be forever protected from 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.