

June 2018

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 May meeting of the Ft. Myers Knife Club had an attendance of 10 members & guests. This month's door prizes consisted of a Case XX License Plate and a Stauer Knife w/Flash Lite. Fred Harrington won the License Plate and the Stauer knife went to Frank Veasley. The monthly 50/50 drawing of \$20 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 American Made Doctor's Knife w/Spatula**. The winner was Jim McDonnell for his customized Case XX knife (*see below*).

*Next meeting Date: June 5th - Free Door Prizes Drawing
Bring your favorite knives for Show & Tell and/or Sell
June's Feature Knife is : Best Single Bladed Stag Barlow.*

Bring your best to win a Prize

Monthly Gun & Knife Show Schedule

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

Jun 2-3	Tampa - Florida Gun Shows - Florida State Fairgrounds
Jun 2-3	Stuart - Great American Gun Show - Martin County Fairgrounds
Jun 9-10	Ft Myers - Florida Gun Shows - Lee Civic Center
Jun 23-24	Deland - Sport Show Specialists - Volusia County Fairgrounds
Jun 30-Jul 1	Ft Lauderdale - Florida Gun Shows - War Memorial Auditorium
Jun 30-Jul 1	Largo - 2 Guys Gun Show - Minnreg Hall, Largo Fl



Jim McDonnell's winning **Best American Made Doctor's Knife w/Spatula**.

It is a 2005 Case Brothers XX Baby Doctor's Customized knife.

The knife was customized by David Thomas. He completely customizes folding knives by taking a new factory knife, disassembling it and removing the scales. Then he performs detailed file work on the blade, liner and backspring. Next the scales are upgraded with beautiful materials such as stabilized woods, varieties of pearl or mas-ton tooth.



FMKC WEB SITE

www.FtMyersKnifeClub.mgmikutis.com

FMKC NEWSLETTER



Pocket Knife Maintenance: Keeping It Mint

Keeping a pocket knife in mint condition requires a lot of work. Just like keeping a pocket knife blade sharp requires effort, you have to exert the same amount of thought, particularity, work, and attention to detail to keep your knife in mint condition for as long as possible. All pocket knives need the right kind of care if you want them to reach their full potential, in terms of performance, aesthetics, condition, and collectability.

Pocket Knife Lubrication Is Critical No matter how high-quality the steel is in your knife blade, the metal can corrode given enough time. That's why older pocket knives look so darkened and worn down. Keep that in mind when you need to start taking care of your first pocket knife. It's smart to oil the springs and joints of a pocket knife with a single drop, or maybe a few drops, of oil. That will make it easier to open and close, and it will help prevent rust from forming, and it will also lessen the wear. It's also a good idea to wipe the blade whenever you can with a cloth that's oil-moistened to stop rust from forming. This step is especially important if you live near the ocean or in a very damp and humid climate. If your blade ever does get wet, make sure it is 100% dry (*the whole knife, not just the blade*) before putting it away in storage. If your knife gets into contact with any salt water, or any chemical that you're not certain about, you should run it under some tap water and start rinsing it immediately, and then apply a coat of oil.

Knife Maintenance Tips and Guidelines

Don't ever leave knives in their sheaths. The leather will start to collect moisture, and it could lead to pitting on the blade.

Make sure that you periodically check the locking notches on lockbacks on a regular basis to confirm that they are operating correctly with optimal performance. Make sure that you keep all grit or sand out of the knife. Make sure the mechanisms are clean too. Don't ever think that a folding knife will be in that position permanently.

Don't ever use the pocket knife as a screwdriver, chisel, can opener, or the like. It wasn't designed for that. Don't ever use the back end of the knife like a hammer unless needed in an emergency situation. This practice could damage the pin, handles, or springs of a pocket knife.

One of the worst enemies for knives out there is rust. Don't ever think that just because the manufacturer uses stainless steel, that your knife is protected from rust. Stainless steel can, and does, rust, under the right conditions. If you live in an aquatic environment, then pay very careful attention. There's a lot more moisture in the air in coastal regions, and there's even a little salt in there, so make sure that the blade has a little coating of oil on it too. The oil will stop that salt-tainted air from coming into contact with your knife blade. Any kind of lubricant will work. You can get a lubricant like this at a local hardware store, but stay away from oils with odors, like WD-40.

You should also keep your knife dry, and this means the whole knife, and not only the blade. Make certain that you also keep your knife completely clean, especially the locking device, pivot, and any other moving parts. Make sure that the knife stays well-oiled to. Keep the pivot points, as well as the blade, extremely well-oiled. Make sure that the knife stays sharp. Knife-sharpening is also about keeping the knife in good condition. A sharp blade is much safer to have than a dull blade. This will void the warranty, and it could create an unsafe knife if you don't have the proper tools or expertise.

Remember that stainless steel blades only minimize the effects of oxidation and liquids. Those elements will still weather your knife. Furthermore, some knives don't even use stainless steel. Some knives use carbon steel, which is a lot more susceptible to damage, without serious lubrication.

Keep It Clean Cleaning your knife is also important. Even blades that have corrosion-resistant stainless steel can start to get some exposure to oxidation, and show some damage, after awhile. It's important to keep folding knives clear of debris too, especially lock-blade knives and the locking devices on them.

Don't immerse your blades in liquids like water and solvents for long periods of time. This might have a bad effect on the metal parts, but also the wooden handles and porous materials too. Prior to using your knife with any food items, wipe it clean with a little bit of alcohol, rinse them clean, and wash them with a little soapy water. It's important to lubricate and re-clean the knife once the job is done.

Portions Extracted From the Internet

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.*