

June 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 May meeting of the Ft. Myers Knife Club had an attendance of 11 members & guests. This month's door prizes consisted of a Frost Cutlery Lockback and a Schrade Custom Series Mini-Toothpick. Gary Wrona won the Frost Lockback and the Schrade Mini-Toothpick went to Mike Mikutis. The monthly 50/50 drawing was not held. 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 won by Russ Smegal for his c:1892-1899, beautiful brown bone 2 blade Valley Forge .

*Next meeting Date: 4th of June – Free Door Prizes Drawing
Bring your favorite knives for Show & Tell and/or Sell
June's Feature Knife will be your best - Custom Made Stag Straight Knife.
Bring your best to win a Prize*

Monthly Gun & Knife Show Schedule

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

Jun 8-9	Ft Myers - Florida Gun Shows - Lee Civic Center
Jun 15-16	Port Charlotte - 2 Guys Gun & Knife Show - Charlotte Cty Fairgrounds
Jun 22-23	Ft Lauderdale - Sport Show Specialists - National Guard Armory
Jun 29-30	Tampa - Florida Gun Shows - Florida State Fairgrounds
Jun 29-30	West Palm Beach - Sport Show Specialists - South Florida Fairgrounds

JUNE 7-9, ATLANTA

**BLADE
SHOW**

**BLADE
SHOW**

Will Take Place On
**JUNE 7-9,
2019**

At The
**Cobb
Galleria
Centre
in Atlanta.**



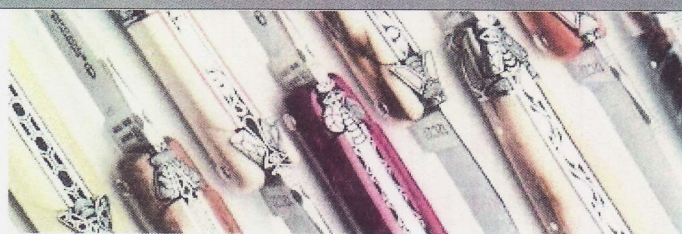
FMKC WEB SITE

www.FtMyersKnifeClub.mgmikutis.com

FMKC NEWSLETTER



FRENCH LAGUIOLE KNIVES



Laguiole knife's characteristics: Unfortunately, the brand name *Laguiole* was not registered so it is difficult to control its use. Many trade marks, however, differentiate a authentic Laguiole knife from a fake. The first sign of authenticity of a Laguiole knife is its **Certificate of Origin**. The guarantee must imperatively display the name, address and phone of the manufacturer. Secondly, the Laguiole knife must be engraved with the **cutlery's logo**.

The third characteristic is the **Bee** that adorns the junction of the handle and blade. History has it that Napoleon I gave the Bee, the emblem of his seal, to the town in recognition of the exceptional bravery the soldiers from Laguiole displayed during his campaigns. However, the bee is not an absolute guarantee of authenticity (many are indeed fake!) That said, custom designs can occasionally replace the Bee on a genuine Laguiole.

Indeed, a **scallop** (the symbol of pilgrimage to [Santiago de Compostela](#)) or a **four-leaf clover** (a traditional good-luck charm) can adorn 'pieces uniques'. Some Laguiole's handles used to be decorated with a **Shepherd's Cross**, a pattern formed by small rivets. This pattern appeared at the beginning of the 20th century at the request of shepherds who couldn't attend Mass while tending to their flock in the altitude pastures during summer. They planted their knives in their bread and the Cross therefore served as a portable oratory!

Finally, many genuine Laguiole knives are extensively decorated. However, the complexity and number of patterns engraved on the top and the back of the blade, the spring and the bolster depend on the model. They obviously affect the value of the knife.

Laguiole knife's blades: There are three different qualities of blades. The original Laguiole knife (used by the shepherds of Aveyron) has a **carbon steel blade**. Be aware that this blade is prone to oxidation and therefore rusts on contact with water. Never wash it, but dry it immediately after use!

The **stainless steel blade** doesn't rust of course, however, it must always be dried after use. This ritual gesture maintains its brilliance and good condition and therefore ensures the longevity of the knife. Finally there is the prestigious **Damascus steel blade**.

Damascus steel production requires a lot of stretching and bending work that produces a multitude of layers patiently integrated with each other. Each blade, therefore, produces a unique sound due to its extreme flexibility; the many folds create unique patterns. Needless to say that the knives with Damascus steel blades are premium items!

Laguiole's knife handles: Laguiole knives' **handles** are traditionally made from **horn** and horn tip from Aubrac cow. However, **antler** and **ivory** are also used for premium and collectable knives. These materials are alive and may therefore deteriorate or crack upon contact with water... so no dishwasher! The handles made from **wood** (French or exotic) may also deteriorate, so these also require respect.

There is a full range of sensations when feeling, touching and holding a Laguiole knife. There is the softness of boxwood and olive wood, the peppery smell of juniper, the rich hues of rosewood and the solidity of acacia...

An impressive range of models has been created since the original three-piece knife: everyday models, models of state, pieces uniques, tableware and kitchen utensils etc... Knives with stainless steel, aluminum or acrylic handles are washable. They were created in order to offer a wider range of prices and a touch of modernity in response to requests of a diverse clientele.

Small fawn, pearly or bright coloured knives are therefore now on display alongside the traditional models and prestigious pieces for all to enjoy. There are priced in order to suit everyone's pocket. However, even the manufacture of the most affordable Laguiole knife benefits from a unique treatment and know-how.



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.