

June 2026

Meetings are held at Smoke's 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 each month, at 4:30 PM



Ft Myers Knife Club - Last Meeting Update

The May meeting of the Ft. Myers Knife Club was **CANCELLED** because of lack of attendance.

Next meeting Date: 2nd of Jun - Free Door Prizes Drawing.

Bring your favorite knives for Show & Tell and/or Sell

Best Knife: Your Longest or Largest Folder

Bring your best knife to win a Prize

Monthly Knife Show Schedule

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

- Jun 6-7 Tampa - Florida Gun Shows - Florida State Fairgrounds
- Jun 13-14 Ft Myers - Florida Gun Shows - Lee Civic Center/Mike Greenwall
- Jun 20-21 Cape Coral - Cape Coral Gun & Knife Show - German American Club
- Jun 20-21 Port Charlotte - 2 Guys Gun & Knife Show - Charlotte Coun Fairgrounds
- Jun 27-28 Palmetto - Florida Gun Shows - Bradenton Couv. CenterSports Complex

Florida Gun Shows see Web site: gunshowtrader.com/gunshows/Florida-gun-shows/

**COLD STEEL XL
Espada G10 Folder
7.5" AUS10A**



FMKC WEB SITE

<https://mgmikutis.com/ftmyersknifeclub>

**~NOTE~
New Site**



CLUB OFFICERS

Bill Cyphert, Pres - (239) 851-0666 # Casey Philibert -Vice Pres (239) 565-5339 # Russ Smegal - Sec/Treas (239) 233-5611

FMKC NEWSLETTER



Buying a Good Kitchen Knife Set

Why These Features Matter:

A knife set sounds like an easy adult purchase: one block, done, you're a person who has cumin now. In practice, most sets are a weird mix of duplicates you never touch, a bread knife that feels like a prop, and steak knives that live in the dishwasher until they go cloudy and sad.

The good sets — the ones you actually keep on the counter for years — get a few unglamorous details right. They feel stable in your hand at 6:43 p.m. when you're chopping an onion one-handed because the other hand is keeping your kid from licking the cutting board. They store cleanly without turning your counter into a knife museum. And they don't demand a level of maintenance that requires a dedicated apron and a podcast about Japanese steel.

What Makes a Knife Set Worth Owning (Not Just Displaying)

Most people don't need a 15-piece shrine to slicing. They need a small lineup that works hard, doesn't punish you for being human, and plays nicely with your kitchen's constraints (tiny drawers, crowded counters, roommates, cats who think dangling things are a sport).

- **A great chef's knife that feels like an extension of your hand.** This is the knife you'll use for 80% of dinner. If the balance is off, you'll notice immediately — usually while hacking through a sweet potato and silently resenting your life choices.
- **A paring knife that's actually nimble.** Not a mini chef's knife. A real paring knife should feel quick and precise for strawberries, garlic, citrus, and little "just fix this" tasks.
- **A bread knife with polite teeth.** You want a serrated blade that doesn't pulverize sourdough into crumbs or shred tomatoes into wet confetti.
- **Storage that matches your kitchen reality.** Blocks are handsome but greedy. Magnetic strips are chic but require wall space and trust (in your drywall, your kids, and yourself). In-drawer trays are underrated, especially if you like clear counters and don't want your knives collecting bacon grease aerosols.
- **Handles that don't get slippery when real life happens.** If the handle turns treacherous the moment your hands are damp, it's not "sleek," it's stressful.
- **Blades you'll realistically maintain.** If the set demands babying — hand-wash only, immediate drying, special rituals — you have to want that lifestyle. Many people don't, and that's fine.



**HENCKELS Statement
Premium Quality Knife
Block Set**

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.*