

July 2017

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 June meeting of the Ft. Myers Knife Club had an attendance of 15 members & guests. This month's door prizes consisted of a Smith & Wesson Hunting Knife and a Frost Wildlife Folder. The winner of the Smith & Wesson was Aida Wrona and the Frost knife went to Robert Coy Baughman III. The monthly 50/50 drawing was not held this month. 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 the best **Multi-Blade Pearl Knife**. The winner was Barbara Philibert for her Jimmy Sabo/Bulldog Pearl 2 Blade.

Next meeting Date: Aug 1st - Free Door Prizes Drawing
Bring your favorite knives for Show & Tell and/or Sell
*August's Feature Knife is : **Multi-Blade Utility Knife***

Bring your best to win a Prize

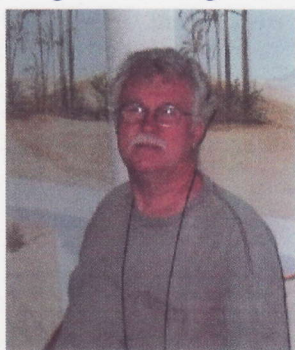
NOTICE: The JULY Meeting is cancelled because of the 4th of July Holiday.

Monthly Gun & Knife Show Schedule

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

Jul 1-2	Orlando - Florida Gun Shows - Central Florida Fairgrounds
Jul 8-9	Palmetto - Florida Gun Shows - Bradenton Convention Center
Jul 11-12	West Palm Beach - Sports Show Specialists - South Florida Fairgrounds
Jul 15-16	Port Charlotte - 2 Guys Gun & Knife Show - Charlotte County Fairgrounds
Jul 22-23	Naples - FBL Gun Show - VFW Post 7721, 800 Neffs Way

Long Time FMKC Vice-President Dies: Life Time Member and former club Vice-President Robert Coy Baughman (61) died May 16, 2017. He loved collecting knives and his love of the hobby was passed down through two generations. His son and grandson are members of the club and share the enjoyment of collecting knives. His grandson is the youngest member of the club and is very enthusiastic and is usually the first one at each meeting. Throughout the years Robert (Bob) attended local gun shows and sold & showed his knives. Along with his long time friend (Wally Turner), you would always see them together manning their tables. Bob will be missed by all that knew him...



Robert Coy Baughman



Bob & Wally



Coy Baughman III - Grandson



FMKC WEB SITE

www.FtMyersKnifeClub.mgmikutis.com

FMKC NEWSLETTER



Stay Sharp: Knife Safety Basics

by Steve Johnson

NRA FAMILY

Knives are important tools that we all use for a number of tasks in our everyday lives—from opening boxes to field-dressing game. Knives are everywhere. Knowing how to handle, use, and store knives are critical skills that we should all possess as outdoor enthusiasts, because your gear will only take as good care of you as you take of it.

Sharpness

One of the first lessons to learn is that the safest knives are actually the sharpest ones. That might sound a little contradictory, but the truth is that a sharp knife cuts more easily than a dull knife. This means it's less likely to move in a direction you don't want it to. How do you know if a knife is sharp? One method for testing sharpness is to hold a piece of paper, then draw the knife across the limp edge of the paper. A sharp knife will bite into the paper and cut it easily; a dull knife will deflect the paper and will not cut the paper; a marginally sharp knife will tear the paper.

Sheaths

There are a variety of sheaths on the market. Sheaths are designed to hold, carry and protect knives until they are needed. The most common sheath materials are leather and kydex. Kydex is a heavy plastic material that is molded by heat. It's very durable, and lighter than leather. Other sheath materials include wood, metal and molded plastic. One of the primary ways people get cut while using knives is when they're removing or inserting the knife into its sheath. When removing a knife from a sheath, pay close attention to where your hand is on the sheath, and if the cutting edge of the blade could possibly contact your fingers or hand while the knife is being removed. When putting the knife back into the sheath, equal care should be taken to ensure that the knife is lined up in the sheath properly and that it seats all the way. If the sheath has a closure, make sure the closure is secured properly.

Handling

Handling a knife properly is important. It lets the people around you know that you know what you're doing and instills confidence. I'm not talking about spinning or throwing knives like they do in the movies—that stuff is just as unrealistic as most other things you see in the movies. Handling a knife properly means doing things like **never** cutting toward yourself and holding the knife properly and securely when you're cutting. It means never letting a knife leave your direct control. When you hand a knife to someone, always make sure that the tip is pointed down, and the spine (dull edge) of the knife is pointed toward the person to whom you are handing the knife. When handling a knife, **pay attention**, because the sharp edge will cut whatever it touches.

Cleaning and protecting

Knives are made of steel, and most steel will rust. There are some steels that are much less prone to corrosion; they are referred to as "stainless steel." Even stainless steel can rust or discolor—that's why they call it "stainless" steel, not stainfree steel. Many knives are high-carbon steel; the carbon is part of what makes them hard enough to hold a good cutting edge. It also allows them to rust more easily. With proper care, carbon-steel blades can be kept in very nice shape. When cleaning steel, one needs to get all of the contaminants off of the steel so that a protective coating can be applied directly to the steel. Hot, soapy water is the best way to clean most knives. Once the knife is clean, it should be rinsed in hot water then wiped dry with a cloth. While the knife is still hot, apply a protective oil. Some options include Rem-Oil, WD-40 and CLP, but my all-time favorite is paste floor wax. The wax leaves a tough film of protectant on the knife and will keep it from discoloring with changes in humidity or temperature—which can cause steel to "sweat" or go from cold to warm and have water condense on the surface.

Paying attention to the basics that are laid out in this article will help you get started on the right path with one of the most useful tools that man has ever developed. When using knives, as with many tools, it is important to be conscious and act responsibly. Knives can make many tasks much quicker and easier, as long as they are used correctly and with care.



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.