September 2009 Meetings are held at PERKINS Restaurant, 12300 S. Cleveland Ave. (US41), 2.5 miles South of Edison Mall or 1.2 miles North of Daniels Pkwy (SR865). First Tuesday of every month, 4:30 to 7:30 PM



## Ft Myers Knife Club - Last Meeting Update

The August meeting of the Ft. Myers Knife Club had a attendance of 22 members and guests. This month's door prizes were a Frost Stag Bone Canoe and a Frost Ranger w/Guthook. The winner of the Canoe was Ken Rabedeau and the Frost Ranger went to Marty Elmore. A 50/50 drawing was held and the winner of \$30 was Marty Elmore. 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.

A raffle was held for a beautiful Queen Honey Bone Folding Hunter and the lucky winner was Marvin Franz. The meeting was well attended for this time of year and many trades and buys were observed. Thanks to all that attended and we hope to see a great turnout again for the September meeting, see you then....

Next meeting Date: Sept 1st – Free Door Prizes Drawing Bring your favorite knives for Show & Tell and share with the members

## Monthly Gun & Knife Show Schedule

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

- Sept 12-13 Port Charlotte 2 Guys Gun Show Charlotte County Fairgrounds
- Sept 12-13 West Palm Beach Sport Show Specialists South Florida Fairgrounds
- Sept 19-20 Ft Lauderdale Suncoast Gun Show War Memorial Auditorium
- Sept 19-20 Lakeland Antique & Military Firearms Show 700 Lemon Lakeland Circle
- Sept 26-27 Ft Myers Suncoast Gun Show Lee Civic Center

# Types of Tangs on Knives

The tang is an extension of the blade that is covered by the handle or has scales attached. For folding knives, the tang would be found below the shoulder and contains piercing for the hinge pin on which the blade pivots.

Full Tang – A full tang is the width of the handle and is designed to have scales (sides) attached pinned or riveted into it.

**Push Tang** – This is a partial tang that is pushed into and secured to the handle.

Encapsulated Tang – This tang is smaller than the handle. The handle is fitted around it.

**Rat-Tail Tang** – the rat-tail tang narrows down to a point at the butt/pommel, and is screwed into the handle at that point.

**Full Tang Bevel** – This is a full tang that has a bevel running the entire length of the blade full to the butt/pommel.

**Hidden Tang** – This is a partial push tang that is sometimes referred to as a hidden tang.

**NOTICE:** If you would like to receive your monthly newsletter via e-mail instead of snail mail. Contact club secretary, Russ Smegal at: <a href="mailto:rsmegal@comcast.net">rsmegal@comcast.net</a>



Check this website out

FMKC WEB SITE

www.geocities.com/mikegm.geo/knifeclub.html







**Kershaw Knives** is a <u>multinational corporation</u> that designs and manufactures a range of <u>knives</u>, including kitchen cutlery, pocket knives, and outdoor knives. Currently owned by the Japanese <u>KAI Group</u>, Kershaw is headquartered in <u>Tualatin</u>, <u>Oregon</u>, <u>United States</u>.

Kershaw Knives was started in <u>Portland, Oregon</u> in 1974 when Knife salesman Pete Kershaw left <u>Gerber Legendary Blades</u> to form his own cutlery company based on his own designs. Early manufacturing was primarily done in <u>Japan</u>; in 1977, Kershaw became a wholly owned subsidiary of the Japanese KAI Group. In 1998 the main production facility was opened in <u>Wilsonville, Oregon</u>; due to growth, the facilities were moved to a larger production site in 2003. Current manufacturing facilities are located in Tualatin (main factory) and some goods come from their Japan and China factories.

The current company is named KAI USA Ltd, and has three lines of products; the original Kershaw Knives name, Shun Cutlery, which sells kitchen cutlery, and Zero Tolerance, a new line of combat knives. The Zero Tolerance line represents joint designs between custom knife makers Ken Onion, Tim Galyean, and Strider Knives; a portion of the proceeds from the sale of each knife is donated to the Outdoor Recreation Heritage Fund for the Paralyzed Veterans of America.

<u>Ken Onion</u> is Kershaw's best-known designer, who has won numerous awards for his designs with the company since 1998, such as his <u>Speed-Safe</u> opening models. Shun Cutlery offers knives designed by both Ken Onion and <u>Food Network</u> personality <u>Alton Brown</u>. Kershaw has also collaborated with custom knife makers Grant and Gavin Hawk, Frank Centofante, and <u>Ernest Emerson</u>.

In 2002 Kershaw released a model which was a collaboration between custom knife maker Ken Onion and <u>Stephen Seagal</u> featuring actual <u>stingray</u> leather on the handle. In 2004 Kershaw developed a multi-tool for the <u>National Geographic Society</u> with <u>National Geographic</u> filmmaker Bryan Harvey. Kershaw has also released models in collaboration with <u>Jeep</u>, <u>Orange County Choppers</u>, the American Professional Rodeo Association, and Rocky Mountain Elk Foundation.

In May 2005, Kershaw Knives won four of the top awards at the Blade Show in <u>Atlanta, Georgia</u>. This was the first time in the show's history that one company won this number of awards in one year: 2005 Overall Knife of the Year, 2005 Most Innovative American Design, 2005 Kitchen Knife of the Year, and 2005 Knife Collaboration of the Year.

In June 2007, Kershaw Knives won Blade Show's "Overall Knife of the Year Award" with the model 1850 "Tyrade", in which the patent-pending concept of using two different steels in the same blade was introduced. The blade steels were D2 tool steel at the cutting edge, and a spine of CPM154 stainless steel. In 2009, Kershaw announced a collaboration with <a href="Emerson Knives">Emerson Knives</a>, Inc. to produce an <a href="automatic">automatic</a> version of Emerson's <a href="Commander">Commander</a>.

