



Ft Myers Knife Club - Last Meeting Update

The August meeting of the Ft. Myers Knife Club had a attendance of 15 members and guests. This month's door prizes were a Sarge Stinger Liner Lock and a Case XX NASCAR Lockback. The winner of the Sarge Stinger was Frank Veasley and the NASCAR Lockback went to James Slaasted. The 50/50 winner's share of \$25 went to Russ Smegal. 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.

This month's BEST SPECIAL KNIFE Award went to Tom Hurst for Benchmade Butterfly knife. Next month's BEST SPECIAL KNIFE will be your **Best Abalone Handled Knife**. So bring your favorite abalone knife to impress the members and the judges. You may also be rewarded with a small prize from the club.

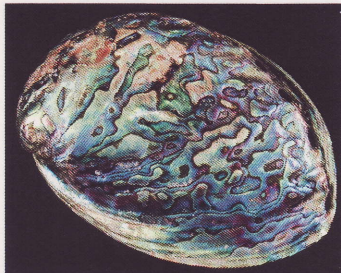
*Next meeting Date: September 6th – Free Door Prizes Drawing
Bring your favorite knives for Show & Tell and share with the members*

Monthly Gun & Knife Show Schedule

SUPPORT YOUR LOCAL GUN & KNIFE SHOW – GO THIS WEEKEND !!!

Sep 3-4	Cape Coral - German American Gun & Show - Pine Island Road
Sep 3-4	Miami - Florida Gun Show - Dade County Fairgrounds
Sep 10-11	West Palm Beach - Sport Show Specialists - South Florida Fairgrounds
Sep 17-18	Lakeland - Lakeland Gun & Pistol Show - Lakeland Center
Sep 17-18	Ft Lauderdale - Suncoast Gun Show - War Memorial Auditorium
Sep 24-25	Ft Myers - Suncoast Gun Show - Lee Civic Center

Abalone Shell - The shell of the abalone is exceptionally strong and is made of microscopic calcium carbonate tiles stacked like bricks. Between the layers of shells is a clingy protein substance. When the abalone shell is struck, the tiles slide instead of shattering and the protein stretches to absorb the energy of the blow. Material scientists around the world are studying the tiled structure for insight into stronger ceramic products such as body armor. The dust created through the grinding and cutting of abalone shell is dangerous; appropriate safeguards must be taken to protect people from inhaling these particles. An N95-rated dust respirator, a ventilation system, and wet grinding are requirements to working abalone shell safely. The calcium carbonate dust is a respiratory irritant and the particles can penetrate into the lower respiratory tree and cause irritant bronchitis and other respiratory irritation responses. The usual symptoms are cough and sputum production, and secondary infections can occur. If there are proteins left in the shell matrix, it is also possible that they can trigger an allergic (asthmatic) attack. Allergic skin reactions can also occur.



FMKC WEB SITE

www.FtMyersKnifeClub.mgmikutis.com

FMKC NEWSLETTER



CERAMIC POCKET KNIVES



Ceramic blade knives seem to be something that professional chefs handle with loving care. Composed of zirconium oxide, they are available in white or black blades which have been subjected to greater pressure and firing to release zirconium carbide. While chefs may like the ceramic blade, so do many pocket knife lovers. Ceramic blade pocket knives tend to be becoming more and more accepted.

Ceramic blade knives are generally manufactured by compacting Zirconia powder under high pressure presses, and then also firing it like ceramics, at an intensive high temperature to form their hardness. On the Mohs scale of mineral hardness, zirconia ranks 8.5, as compared to hardened steel at 6 to 6.5 and diamonds, which are generally ranked at 10. In order to sharpen the ceramic blade pocket knives, an industrial diamond dust coated grinding wheel is a good idea, as opposed to a ceramic whetstone, which is used to sharpen stainless steel pocket knives.

Greatest things about Ceramic Blade Pocket Knives:

- Ceramic blade Pocket Knives are not going to corrode and are non-conductive and non-magnetic, which makes them ideal for not simply Chefs, but Scuba divers and bomb disposal operations.
- They keep their sharp cutting edge approximately ten times longer than forged metal knives do.
- They have a chemical inertness to acids and alkalis, which make them perfect for slicing fruits and vegetables, like tomatoes and citrus fruits, which have a high level of acidity.
- They tend to be great for slicing boneless meats because they really are more balanced and significantly much lighter than metal knives, causing them to be simpler to handle.
- If the blade chips, you may be able to grind the blade into shape to repair it.
- Their non-stick surface is simpler to clean.

Shortcomings of Ceramic Blade Pocket Knives:

- They really are not good for chopping or cutting things like frozen foods or bone-in cuts of meat, because blade can chip or break off because of the rigidity of the ceramic.
- The tips can break off or the blade chip if a ceramic blade Pocket knife is dropped on the floor and you cannot use them to pry with.
- They are generally a lot harder to sharpen with the extreme hardness, and it needs to be carried out with a diamond grinder or diamond hone.
- They tend to be a great deal more expensive than forged metal knives and several tend to be put together abroad, and so the government adds extra import fees on top of the more expensive cost of supplies.
- You can't wash them in a dish washer, since bumping against dishes, etc. could cause the knife to chip.

Subject to your usage, Ceramic Blade Pocket Knives can offer a lightweight, stronger knife that does not need to be sharpened as often, is not going to pass on a metallic taste to foods and will not rust. However, you must take special care of ceramic blade pocket knives, since they can chip or break plus they cost more than traditional forged metal pocket knives do.

Article Source: http://Ezine Articles.com/?expect=Kirk_McCormick

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.*