



Ft Myers Knife Club - Last Meeting Update

The August meeting of the Ft. Myers Knife Club had an disappointing attendance of 8 members and guests. This month's door prizes consisted of a Orange Bucklite Lockback and a Schrade 3 blade Stockman. The winner of the Bucklite was Bill Turner and the Schrade stockman went to Frank Veasley. 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.

This month's **BEST SPECIAL KNIFE** was for the best Character or Picture Knife. The winner was Frank Veasley for his knife depicting the Space Challenger 7. The Best Special knife for September is: The best Non-Custom Pearl Knife. So bring your knife to impress the club members and maybe win yourself a prize.

*Next meeting Date: September 2nd - Free Door Prizes Drawing
Bring your favorite knives for Show & Tell and share with the members
September's Best Special Feature Knife is : Non-Custom Pearl Knife.*

Monthly Gun & Knife Show Schedule

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

Aug 30-31	Cape Coral - German American Club - Pine Island Rd.
Sep 6-7	West Palm Beach - Sport Show Specialist - South Florida Fairgrounds
Sep 13-14	Ft Myers - Gun Show Team of Florida - National Armory
Sep 13-14	Naples - Lee County Gun Collectors - VFW Post 771, 800 Neffs Way
Sep 20-21	Ft Lauderdale - Suncoast Gun Show - War Memorial Auditorium
Sep 20-21	Englewood - Lee County Gun Collectors - VFW Post 10178, 550 N. McCall Rd
Sep 20-21	Lakeland - Lakeland Gun & Pistol Show - Lakeland Civic Center
Sep 27-28	Palmetto - Suncoast Gun Show - Manatee Civic Center
Sep 27-28	Ft Lauderdale - Gun Show Team of Florida - National Guard Armory

Local Gun & Knife Show Promoter Dies



Thomas J. Samean (57)

Tom (Tommy) Samean died August 18, 2014 at his home. He was a Gun Store and Range owner from Cape Coral. Tom was the main man for the Lee County Gun Collectors LLC. He promoted Gun & Knife shows all over southwest Florida. Shows were held in places like; La-Belle, Naples, Englewood, Venice, Sarasota and Cape Coral. Future shows through 2014 will be continued by many of his faithful friends. The web site for the future shows is: www.GunShowsFlorida.com. The well liked show that was held on Pine Island road at the German American Club will still be held this weekend (Aug 30-31). The admission in \$5.00 without no charge for parking. Please attend in honor of Tom and all his good work he has provided for the Gun & Knife Community.



FMKC WEB SITE

www.FtMyersKnifeClub.mgmikutis.com

FMKC NEWSLETTER



Hone A Knife Sharp Enough To Shave

Article Extracted from the Internet

By now just about everyone has heard of *127 Hours*, the critically acclaimed movie inspired by Aron Ralston, the climber who was pinned by a boulder in Utah and spent an hour sawing his arm off with a dull knife blade. If Ralston had carried a pocket hone in his pack, or even a piece of fine-grit sandpaper. Sharpening a knife so that it is keen enough to sever your limb, or, less drastically, skin and butcher a deer, really isn't that difficult. All you really need to render a serviceable edge is a stone, a little spit and a steady hand, and even the spit is debatable.

True Grit: Traditional bench stones have largely been supplanted by diamond-encrusted surfaces and synthetics including ceramics and Japanese water stones. I still prefer a good Arkansas bench stone, but as a rule the type of stone is not as important as its grit equivalent. One that sports a medium-coarse grit (325 to 400) on one side and medium-fine 600 grit on the other will cover most sharpening bases. Grandpa invariably prepared his stone with oil, on the assumption that it was needed to "float" away metal particles during honing. Today, many experts recommend using water or no lubrication at all. Shell out the extra sawbuck or two for a bench-size stone about 2 1/2 inches wide by 8 inches long. It will have a more substantial surface that will sharpen a blade more evenly than a smaller stone.

Bevel and Burr: Most hunting or utility knives are ground to an edge bevel of about 20 degrees. The easiest way to maintain that angle is with a blade guide that clamps over the knife's spine, such as the DMT Sharpening Guide. Place the edge against the stone at the correct angle and use either your thumb or two fingers on the back of the blade to guide it. With light pressure, push the blade away from you, imagining that you are slicing off a thin sliver of the stone.

Keep sharpening the same side, counting strokes, until a thin ridge of steel, called a burr, is raised on the other side (you can feel it by running your finger past the edge). This means you've ground the bevel completely flush with the stone. Only then should you turn the blade over. Using the identical number of strokes, repeat the process on the other side. The blade should now be sharp enough to catch on your thumbnail and shave hairs off your forearm. If you use your knife mostly for slicing cuts—field dressing, butchering, cutting cord and wood—stop right now. The medium-coarse stone leaves micro-serrations in the steel that give it more edge surface and bite for performing general camp chores. For whittling and skinning, particularly fine detail work like caping a head for a trophy mount, or if you just want to show off by shaving your beard, you'll need to progress to a finer-grit stone.

Finishing Touch: To render your blade razor sharp, repeat the procedure with a 600-grit stone surface. This removes some of the micro-serrations left by the coarser stone. Afterward you can polish the edge even keener with a 1,200-grit stone or a leather strop, which I prefer. Prepare the strop—a wide leather belt will suffice—with a one-time application of a rubbing compound such as aluminum oxide. Place the blade nearly flat against the strop with the edge facing you and stroke the blade down its length, spine first. Flip the blade over and draw it back up. A dozen reps should do it.

I recommend supplementing your bench stones with a lightweight field sharpener made by gluing 400-grit wet-dry sandpaper onto a thin board. It's just the ticket for touching up an edge when you're halfway done boning an elk—or you need to get through that last inch of gristle and muscle that attaches your hand to your forearm.

**DMT
Sharpening
Guide**



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.