

Sep 2023

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 PM



Ft Myers Knife Club - Last Meeting Update

The August meeting of the Ft. Myers Knife Club had an attendance of 12 members & guests. This month's door prizes considered of a Woodland Creek Straight Blade and Victorinox "Tinker". The Woodland Creek went to Tessa Catte and the Swiss Tinker was won by Barbara Philibert. The monthly 50/50 drawing winner of \$25 went to Dalton Patton. The **BEST SPECIAL** featured knife for the month was won by Russ Smegal for his reworked Case XX Stag Trapper.

Next meeting Date: 5th of September 2023 – Free Door Prizes Drawing.

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

September's Best Knife: Melon Tester/Produce Knife

Bring your best knife to win a Prize

Monthly Knife Show Schedule

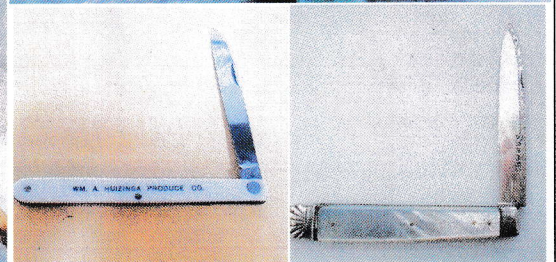
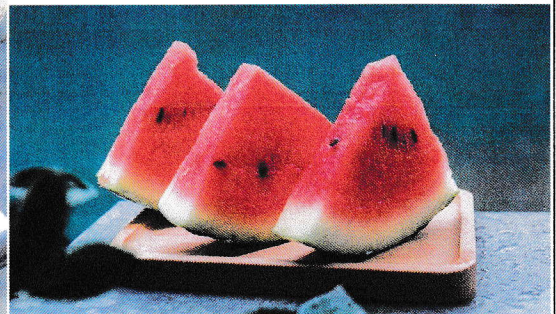
SUPPORT YOUR LOCAL GUN & KNIFE SHOWS - GO THIS WEEKEND !!!

Sep 2-3	West Palm Beach - Sport Show Specialists - South Florida Fairgrounds
Sep 9-10	Labelle - Great American Gun Show - Labelle Civic Center
Sep 9-10	Palmetto - Florida Gun Shows - Bradenton Conv. Center
Sep 16-17	Port Charlotte - 2 Guys Gun & Knife Show - Charlotte Cty Fairgrounds

For Additional Florida Shows see Web site: gunshowtrader.com/gunshows/florida-gun-shows/



MELON TESTER/PRODUCE KNIFES



FMKC WEB SITE

www.FtMyersKnifeClub.mgmikutis.com

**Villain
or
Hero?**



CLUB OFFICERS

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



The History of the Fruit Knife (Melon Tester)

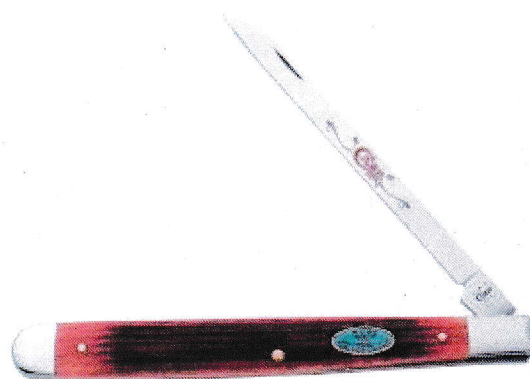
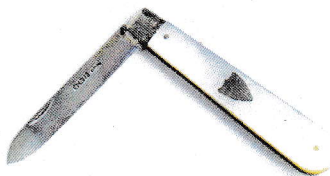
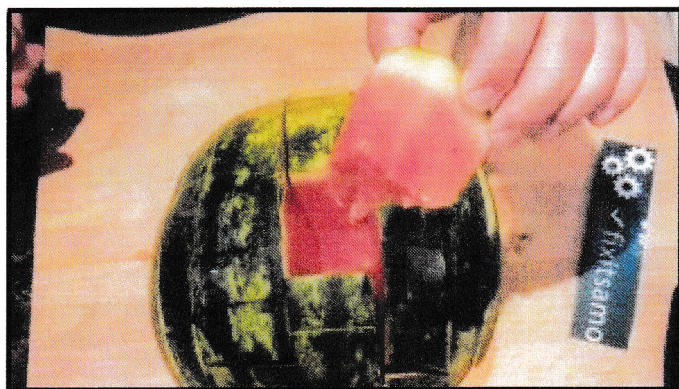
The original folding [fruit knife](#) was made of silver and mother-of-pearl in the late 1700's in [England](#). Why those materials? Silver is relatively soft, but it is resistant to the citric acid that would eat away at steel. Also, silver has anti-microbial qualities, which would tend to keep the knife free from harmful growths of bacteria. Mother-of-pearl is also impervious to citric acid, and it adds to the beauty of the knife. The less expensive fruit knives had celluloid handles, which would also be resistant to the acid content of fruits.

Today, most [fruit knives](#) are made of stainless steel. Sometimes plastic handles are used, to make the knife handle last longer.

In America, the [fruit knife](#) became popular in the 1930's. Many companies would have their logo imprinted on the plastic handles in their corporate colors. They would give these as advertising products to their customers. Many are found in the possession of knife collectors today.

PURPOSE:

These specialty knives are made with very long skinny spear blades. Some blades are serrated. They are used by fruit and meat inspectors to get a sample from deep inside the product. The inspectors can then examine the smell, texture, and color of the product.



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.