

THE ONE AND ONLY MONTHLY NEWSPAPER OF THE 5160 CLUB

May, 2010

Head Scribe and Photographer—Michael,
Keeper of the list - Wayne, Sergeant of Arms -
Jeff, Bouncer - Beau, Supply Sergeant - Dave.

Put it on the calendar: the next meeting is May
6th at 6:00 pm at the Woodcraft Store on Coburg
Road in Eugene.

The April meeting was as lively and informative
as always.

First up was the Great Bamboo/Copper Ferrule
Contest of 2010. I didn't have mine ready (the
component pieces are still in my shop) but there
were local and long distance entries:

Keith Johnson put in the simple/functional en-
try... James Covert came in at the other end of

sent Lynn with the trophy he had created for the
occasion plus a box of useful and rare supplies:
Lynn shared his trophy and box of treasures with
Jeff.



From top to Bottom

Lynn Moore, Keith Johnson, James Covert, Jeff

the spectrum with a Rambo-worthy jungle blade!
Jeff Crowner and Lynn Moore's contributions
filled in the middle. It's a shame I didn't get a
photo of Lynn's fore-and-aft caps on the handle.

After we all milled around taking close looks at
the blades the secret balloting began. When the
slips were opened and counted we had a dead
heat between Lynn and Jeff's blades - at which
point we grabbed one of the accomplished staff
members at Woodcraft and pressed him into tie-
breaker service. He stewed over the blades for
several minutes and finally pronounced Lynn the
winner of the 2010 contest! Wayne Goddard pre-

I must have been off my feed that evening be-
cause I don't find pictures of the rest of the
meeting - so you'll have to use your mind's
eye...

I opened a general discussion by sharing my
bonehead move in hardening my bamboo
knife blade (D2 steel) before I had drilled the
intended handle pin holes in the hidden tang. I
really did not want to re-anneal the blade and
several attempts to anneal just the tang were
defeated by D2's air-hardening quality. I tried
quite a number of tips and tricks for drilling
hardened D2 that were suggested by other
knife makers and have concluded: just learn
my lesson and don't do that again! But the dis-
cussion this kicked up about annealing D2 and
grinding tools, bits, and grits was informative.

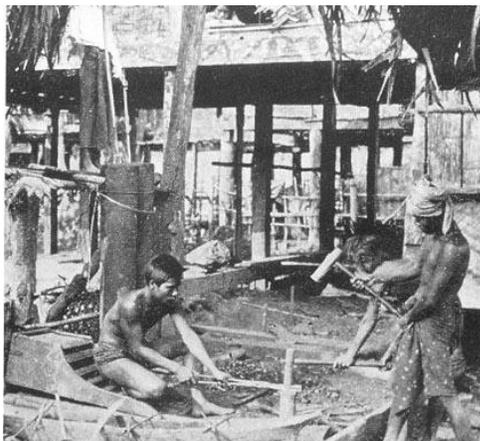
Wayne reminded us to straighten warped blades at
the tempering temperature to avoid setting up un-
necessary stresses in the steel, and lessen the
chance of breakage. It was noted that you can
also straighten a blade that warps in the quench
before it completely cools. I've even heard of pull-
ing the blade out of the quench at around 700F -
wiping off the excess oil - and hand straightening
it (um - that's with the welder's gloves on). It was
also mentioned that one maker is in the habit dur-
ing forging of bending the forging-hot blade over

the anvil horn one direction - re-heating - and bending over the horn the other direction - then heating and straightening the blade in order to work out any forged-in stresses that might cause the blade to warp in the quench.

Wayne also reviewed the progress of belt abrasives over the years - from the old aluminum oxide belts through the blue Norzon and orange ceramic belts to the SG (seeded gel) coated abrasives belts - with each step bringing a belt that has several times the cutting life of the previous generation. Of course you might have to pay accordingly. Wayne talked a little about the grit structure of the various belts and how grit they use on the SG belts. I have to say that I'm still trying out various types of belt for the finer grits, but with my setup I like the Trizact Gator for anything from 80 to 400 - but I believe Wayne feels they don't give him the flat-and-true surface he looks for with his setup. Maybe when I put in a variable speed motor I'll change my opinion! I should probably try some of those SG belts next time I order.

I've got a note here on belt use: figure 3 new belts for each knife; rough grind can be with an old course belt; use a sharp 60-80 grit to shape up the bevels; then 120 either half dull or new; then a new 240; from there you can go to hand sanding. Personally I make sure that I change the cut angle between grits - even when I'm still on the grinder - so I can be sure I've got the 60 grit scratches out with the 120, then the 120 scratches out with the 240. I've been going on up to 400ish grit on the grinder, then dropping back to 320 to start hand sanding. And there's the whole mirror finish versus satin finish discussion. So many options to try.

Marty Brandt had a blade in process with him that is wrought iron (from jail bars) welded with high carbon steel side-by-side like some traditional Japanese kitchen knives (san mai/kasumi) - or the tooth of a beaver for that matter! Marty was rather concerned about how the blade would respond to heat treatment and there was some speculation and some suggestions offered. I hope we get to see



the results, however it turns out.

This brought on some tales - some tall, some short - about New York antique store finds; heating wrought iron almost to melting to get it to weld (and no need for flux due to high silicon content); how shear steel was cooked with charcoal from blister steel and forged & folded to get the final higher carbon forge welded shear and improved shear steels; and tales of ordering 1095 and getting 1080; fooling forging aficionados with a stock-removal high speed steel blade having layer-like-lines from stratification of elements being drawn out during the production and rolling processes; and of course the properties of various steels and types of carbides...

There was quite a discussion about the OKCA show (see their next newsletter for the show report <http://www.oregonknifeclub.com/knewsletters.html>).

And ** Mark Your Calendar ** for a Bladesmith hammer-in at "Moldy" Jim Jordan's on May 15th. We will be making all-steel blades - and having a good time with forge, anvil, and friends. \$10 suggested donation as the Jordan's will be providing lunch. Jim is located across River Road from Thistledown Farms. The address is 91384 River Road, phone is 541-689-9638. The plan is to get started at 9am.

Three or four work stations will be set up and this will be a good opportunity for the beginner to get some hands-on practice. Theme for the day, suggested by Wayne, is "Blacksmith Knives". Definition of such is a knife that is shaped 99% on the anvil and then finished with sen (drawknife for steel as used in the Japan and others), files and stones.

The picture below is not Jim's back yard but a smithy in Burma in 1900. The double tube thing at the left is the bellows which is worked by the man on the platform.

Wayne will be doing his work with the one brick forge. He will demonstrate the newly developed soft back tempering jig for use with the specially designed one brick forge.

Newsletter is by Michael and Wayne. If you want something included e-mail it to.

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