

# ☿ EUGENE 5160 CLUB ~ MAY 2013 ☿

The May Meeting will be Thursday ~ the 2<sup>nd</sup> ~ at 6pm at the Woodcraft store in Delta Oaks Shopping Center just off Delta Hwy and Beltline Hwy in North Eugene.



## MAY MEETING

The 5160 Club will meet the 2<sup>nd</sup> of May at 6pm – at Woodcraft of Eugene. Bring some show-and-tell!



## APRIL MEETING

Erik Land brought in a really nice “5160 Club” plaque to be used at our table at the OKCA show.

Wayne Goddard prompted us to introduce ourselves to the group. We do this occasionally since we have new folks filtering into the meetings just about every month. The farthest flung folks that meeting were from Glide and Gearheart!

Mike Johnston asked Wayne about getting the bevels on a clip point set right. Wayne described using special shaped platen clip-ons for getting the lines right. Wayne treats his grinders like erector sets – always making another jig. He said he can get the bevels on the clip pretty even on the grinder – but he always winds up draw-filing for the final contour.

Wayne talked about simple lines in knifemaking – and the “Edwin Forest Bowie knife”:



which James Bowie reportedly gave to the actor. Wayne noted that if you looked at a typical scalping knife pattern and increased the length from the normal 7-10” to Bowie length it matches the Forest Bowie.



Wayne also shared this light weight camp knife:



He noted that on a big camp knife or Bowie he will draw the tip of the knife back to blue so that the tip will be tougher than the main cutting edge.

There is also a new version of Wayne's Clipit from Spyderco:



Steve Goddard showed a couple of blades he's been working on – and talked a little about the variations on mustard finish. And noted that he's definitely “in training” under Wayne's tutelage.

Mike Johnston passed around a knife he has been doing carving on using a Foredom flex tool. *Mea culpa: I thought I'd gotten a photo of this blade but apparently not – you just had to be at the meeting to*

see it. Mike upset an integral finger guard at the back of the blade and beyond that it was stock removal. He noted that the metal flakes coming off the carving tool get into your skin – and highly recommends wearing something like Harbor Freight mechanic's gloves. Someone offered that scrubbing with Scotch-Brite will pull the little slivers out of your skin.

Mike shared another blade-in-progress – a large knife in 5160 – that prompted his question for Wayne about getting the clip bevels right. Wayne gave him a hard time about having a straight back to it – “a knife with straight lines is just a glorified planer blade.”

There was some discussion on how to engineer profiling platens, etc.

Wayne talked up ABS Master Smith J.D. Smith. When I saw J.D. Smith's work at the OKCA show I could see why! Awesome work. Wayne was relaying how J.D. and his apprentice have mastered heat treat so that their test knives will return completely straight from a 90° bend. *I believe M.S. Bob Kramer also has this down.*

John Emmerling of Gearhart Ironwerks (<http://www.gearhartironwerks.com>) did some show-and-tell. He said that late Summer 2011 was a slow time for his decorative/ architectural metal shop – and he took the opportunity to make some decent knives for their kitchen. John passed around a couple of chef's knives and a couple of Damascus billets. Here's a 1095/L6 feather pattern:



On another tack, Wayne noted that the variable speed controller is great for being able to slow the belt down and grind

off extra leather from sheaths – then use a wooden wheel to burnish the edges.

There was quite a discussion on sheath design to keep knives from piercing through the sheath – either due to operator error or wearing the sheath during a fall... all the way up to lining the sheath with a thin piece of stainless steel.

Cliff Christian shared a katana that he made at the Michael Bell's bladesmithing school:

<http://dragonflyforge.com/swordsmithing-school/>

Cliff also shared his solution to a center line scribe. This is the practice of scribing one or two lines down the unfinished blade edge so that you can grind the bevels & finished edge to the center of the blade. Just twist this tool so that the pins stay in contact with the blade sides and it will track the center regardless of distal taper.



According to John he's struggling with the grinding and with the fit and finish. Could'a fooled me.

This one is crushed Ws pattern, 1095/L6/5160. *The vertical gray lines are from Woodcraft's overhead lights, not John's Damascus or etching.*



Inspired by Bruce Bump's WIP on the “wandering feather” pattern, John came up with this blade:



When asked about his logo John said he got his etch stencils made by Ernie Gropitch: [http://www.erniesknives.com/knifemaker\\_stencil.html](http://www.erniesknives.com/knifemaker_stencil.html) and picked up an etch machine at Radio Shack for \$60 – put some alligator clips on it and use Q-tips and salt water. He mentioned the Don Fogg forum as a good source of tips and inspiration.

<http://forums.dfoggknives.com/>

*I'll add in the Knifedogs Forum also:*

<http://knifedogs.com/forum.php>

John then passed around a couple of Damascus billets. He says it takes about a day to make a billet – unless there's a lot of layers or extra manipulation. John uses Ferric Chloride for his etchant to bring out the pattern. Crushed Ws and wandering feather:



He's given some local chefs plain carbon chef knives to get feedback – which tends to be “make 'em thinner.” 1/16” spine is his current thickness. *I've noticed that folks who make heavy use camp knives or “tactical” knives – then try kitchen cutlery – don't thin their knives down enough. The geometry of the blade counts. A sharp edge is part of it, but if the knife “wedges” when slicing apples or julienned carrots then it's failed the kitchen test.*

Thin blades are more likely to warp in heat treat. There was lively discussion about correcting warpage. Martin Brandt and John shared their experiences with the 3-point method – the welders glove hand straightening out of the quench – and paying more attention to normalizing and annealing. John prefers salt pot to heat treat oven since there's no problem with scale. Martin wipes on leftover motor oil before heat treat – which carbonizes and creates a layer that makes the scale flake off.

John heat treats in salt baths in a 3” pipe, heated with a couple of venturi burners. John mentioned that he ordered a thermocouple from Omega (<http://www.omega.com/>) and a couple of days later got a call from them asking if he was a bladesmith & going to use it in a salt pot. When John said “yes” the Omega guy said “you ordered the wrong one – send it back for full refund and I'll send you the one you should use...” talk about proactive customer service! John said “Thank you! Send two.”

Dean Crumpacker – who works with John Emmerling – shared his work with a couple of pass-arounds.

Here's a pattern-welded blade in 5160/L6 with African Blackwood & Cocobolo handle:



This one is a W pattern with about 1,000 layers



After breaking a few blades during straightening, Dean has worked out a process of straightening during tempering that has great success: c-clamp the blade to a larger bar of straight stock during tempering, then if there is leftover warp – take it out with the 3-point straightener. Ben Tendick chipped in that he's also found this to be the best way to do it.

Ben Tendick then passed around a 1095 stag handled blade. He's been trying out hidden tang design. Fittings are mild steel treated with plum brown.



Wayne mentioned how one of the best knives he ever had – unbreakable and very hard – had him thinking it was some magic alloy – but chemical analysis showed it to be 1095.

Larry Criteser razzed me again about my fondness for recurve edges. Larry does not like how that inside curve eats up sharpening stones. A couple of weeks later when I was cutting our meadow with the “Billy Goat” mower it came to me how I got comfortable sharpening that inside curve. When I moved out here my Dad had left behind a sicle and a sythe. The first few years I lived here I tried to keep the meadow grass down with the sythe & sicle. That gave me plenty of experience sharpening that inside curve. A

narrow, long stone is good. An oval profile is even better. For a gentle recurve on an every-day-carry knife I have no problem using a normal square stone. Of course I'm not picky about scratches on the blade bevel either – as long as the edge cuts what I want it to cut.



## OKCA SHOW

5160 Club had a table at the big yearly OKCA show with both informational displays and member knives for sale. We also had a sign-up sheet for the email meeting reminder/newsletter list. We got about 40 new names – so there's plenty of interest in our “club for knife makers!”

Erik Land, Mike Johnston, Tedd Harris and I sat the table – which was great because two or three of us could wander the show whenever we wanted. Erik made a great 5160 plaque. We had finished knives out on the table. I had some ABS JS performance blades and some informational signs out. Mike & I rigged up a digital photo frame with rotating images from past newsletters. Mike kept a bowl of candies filled to bring folks to the table. Mike also did a forging demo on Saturday. Here we are during setup:

I always have a great time at the OKCA show. There's a lot of the show that I'm *not* interested in, but the tables and makers that I *am* interested in make it a highlight of my year. And I bet *your* favorite parts of the show are not necessarily *my* favorite parts of the show – there is really something for every lover of “things that go cut.”

And of course I came away with some handle material that – once I saw it – I just couldn't walk away from.

On a sadder note, Knifemakers Guild stalwart Ted Dowell of Bend, Oregon passed on last year, and his family is selling supplies and tools. There were a couple of grinders available when I talked with Betty at the show. I'll have her contact info at the meeting if you are interested in a deal on a grinder & a trip to Bend. I bought a piece of nicely figured Kingwood from them.



So I'll see some of you this Thursday!

Keep Well & bring your show-and-tell...

Your Scribe ~ ~ ~ Michael Kemp

