

WAYNE'S WORLD

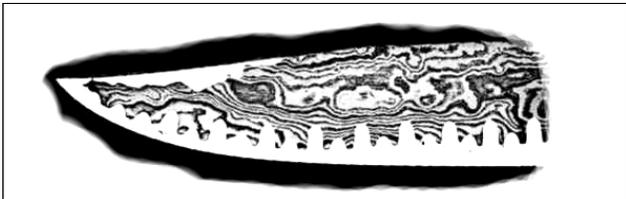
Welcome to Wayne's World! I hope it will be educational, some opinion, answers to questions and etc. Send questions to wgoddard44@comcast.com.

(written some time back) When I got serious about forging and making damascus steel I had been making knives for nineteen years. I didn't have to learn blade grinding, good finishes, perfect fits, smooth designs and all the rest. I only had to learn to make those test blades that would pass the test.

And, I was in unfamiliar territory being in the second class of those who had to do the ABS performance test and board of judges. I was a full time maker and spent most of a whole year, letting my production suffer, while I learned to pass the performance test. And, I was spending a lot of time perfecting damascus steel, wire damascus in particular. Once I had passed my MS the title in itself didn't mean too much to me. The important thing was the confidence I had gained from doing the work required.

>>>>Per forging "Stellite", be aware that there are over forty different types of Stellite as made by Deloro/Stellite. See: <http://stellite.com/Technical/AlloyDatabase/tabid/262/Default.aspx>

IMO, Stellite it is not a good blade material. However if you need to make a nonmagnetic blade that is 30 times more stainless than stainless steel, get a chunk of #6 and whittle it out. Per my experience the most common are #4 and #6. In the early 70's I learned how to hard face tools with 6K gas rod with an oxy/acetylene torch. Still have some of that rod around here ...I put a Stellite edge



on a piece of pattern welded steel that had a wavy pattern, never finished it because of welding flaws.

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Simple Green ; You can start using it and it will clean up an old dirty stone fairly quickly. The household mix is good to go the way it is or you can dilute it some. I get the automotive engine cleaner strength at Wal-Mart in the car parts dept or with the cleaner type dept at Costco. I kinda guess how much to dilute it. It seems to work OK when thinner than the household mix. Do some experimenting to see how it works for you.

I buy every dirty, worn stone I find at yard sales and flea markets. I used to soak them in solvent to clean them up, now I just start using one of them and it cleans the stone as you do the sharpening. The Simple Green

is fantastic to use for hand finishing the abrasive wears right down to the paper backing without plugging up or slowing down.

I've been buying cleaners at the dollar store for testing and have found them to be as good as Simple Green. Awesome Orange and LA Awesome are two I can remember the brand names on.

After quite a while my old favorite India stone was slowing down. I think that eighteen months of use had plugged it up with the residue left when the Simple Green evaporates. I put it to soak in a full strength bath of Simple Green and all kinds of gunk came out of the stone after a week or so. I put it back to work and it was just fine.

<<<<>>>> I've been getting D2 plainer blades from Bill Amoureux at our local shows.

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< Humor: Heat Treat Meat by Sledge >

Some time back I used coal, ah that sweet aroma. Well every time I fired up, the neighbors big yellow dog comes over and sits in the shop door. Don't know if it's the blower whine or coal smoke he likes. Well Slag, my helper he is kinda slow, you know, upstairs, he is helping me with some corn knives. We got then forged, ground and ready to heat treat. Oil we use is all the drippings off me stove. Its kinda cold out and those drippings are set up hard. I get a heat on a bar and stick it in, smoke fire and the like, you know, heat up the stuff. Test the drippings, not with finger though, fried my index once, usually needs stirring. Got a scrap piece, pointy on the end, so while stirring I speared something, a hunk of meat. Looked like it was just fried, looks real good, just about lunch time you know. I tell Slag look at this, hand him the stirrer. Slag he looks and looks, turning it over and over. Now he's a licking his lips. I say "Slag don't eat that, probably tainted, been in that oil a year or better. He looks all goofy at me then at Yellow Dog, back at me and back at dog. Gives that stirrer a flick and that hunk of meat sails for the door. Yellow Dog he snaps that meat, gulps it down, same breath. Well we finish the corn knives and go to lunch. Funny thing, forge a running, Yellow Dog don't come back after lunch. Couple days go by an still no dog. Gets me kind of worried, always liked that dog. Then Yellow Dog shows up one morning but sits about twenty feet away from the door. He won't come no closer no matter what we do.

That's the blacksmith truth.

By Swedge B. AKA Gene Chapman

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For a program this month I'm going to bring my knife collection to the meeting. (August 5) I'll give history and facts and other interesting stuff.. I've started rounding them up, not real sure how many I have.

Wayne