

# *Billetts & Blades*

**Best Of The Rest**

**and**

**Best Of Show**

**awarded to**

**Ron Newton**

**at the 2003 Blade Show**



NCCKG Members walk away with many awards and top honors at the June 2003 Blade Show in Atlanta

Photo by PointSeven Studio

**The Official Publication of  
The North Carolina Custom  
Knifemaker's Guild**

June 2003

**Dedicated to the Art & Craft of Custom Knifemaking**

# Billets & Blades

NORTH  
CAROLINA  
CUSTOM  
KNIFEMAKER'S  
GUILD

## Guild Officers and Directors

Billets and Blades is the official publication of the North Carolina Custom Knifemakers Guild. It is compiled and published in four issues annually with two additional special publication dates possible each year. Compiled, published, and distributed by The Knifemakers Guild.

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The North Carolina Custom Knifemakers Guild was formed to meet the needs of a growing body of custom knifemakers in the southeastern United States. The purpose of this newsletter is to serve as a medium of exchange for the members of the NCKKG.

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**Members of the North Carolina Custom Knifemakers Guild win top honors at the Blade Show in Atlanta.**

Ron Newton's Bowie Pistol won "Best of the Rest" and "Best in Show" at the Blade Show in Atlanta. He also won the prestigious ABS Bill Moran Knife of the Year Award for his Sam Bell Bowie replica piece. (Cover & Page 11)

Tommy McNabb was given the Dr. Lucie Award. "This award is presented for the unselfish contribution to the preservation of the forged blade. The person receiving this award has gone far beyond the ordinary confines of the craft and exemplifies the type of person needed to keep the art of bladesmithing alive well into the future."

For more on Dr. Lucie and the award in his honor see page 10.

Dan Johnson was honored with a Lifetime Honorary Membership to the ABS.

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**From the President:**

With Spring almost gone and the promise of warm, Summer days just around the corner, preparation for the September SouthEastern Custom Knife Show picks up to a higher gear. It begins with my annual trek to the Blade Show in Atlanta where the few remaining tables for our show will be sold and the "Waiting List" will be created. When I return from Atlanta, I will begin creating the first of many "To Do" lists in preparation for September. While creating these helpful notes, I think back to previous years and I try to remember all the things that have made our show the success that it has become. One thought always comes to mind first; Our members.

Year after year, volunteers from the ranks of our Guild have come forward to provide their time, skill and most of all, their help for our show. From the men who show up on Friday to help vendors unload and set up tables to the women who bake all the goodies, staff the hospitality suite, and do many of the administrative tasks, such as check-in and sell tickets, it is our Guild member volunteers that have become a most valued asset. To all of them, I

once again say Thank You, for all your help and support. To the Knifemakers and Suppliers who provide our door prizes, once again I Thank You for your continued support.

There is a challenge facing not only our show but our Guild in general. This year the North Carolina Custom Knifemakers Guild will be eleven years old. This year will mark the ninth Annual South-Eastern Custom Knife Show. When you look at the list of volunteers within our Guild you see many on the same names year after year. From one perspective this is a good thing because of their predictability. From a different point of view however, it means that as our Guild has grown and our show became bigger and better, new volunteers to assist with the Guild meeting and management, as well as provide assistance with the show, have not stepped forward. What will happen when those who do volunteer, no longer can or won't? Do we stop having Guild meetings because no one will speak or put on a demonstration? Do we stop having an internationally recognized knife show or Guild meetings because no one will step up and help run it? I do not have the answer to these questions. The answers lie with you, our members. Therefore, the future is truly in your hands. I would encourage our members to step up to these challenges. Where will we be as a organization eleven years from now? Only you can answer that question.

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The members of the North Carolina Custom Knifemakers Guild expresses sincere sympathy to the family of Terry (Gator) Cash. Gator passed away in March after a short illness. Gator will be greatly missed by those of us in the Guild. He was a true craftsman and a gentleman.

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The members of the North Carolina Custom Knife maker's Guild also expresses sincere sympathy to the Mike Norris family in the death of his daughter.

**Board of Directors Elections**

At the April 2003 meeting of the North Carolina Custom Knifemakers Guild in Troy, the office of Secretary and the office of the Director was voted on. We had several members nominated for the positions. The Secretary position is now held by

Marge Gervais. Barry Jones was re-elected to the office of Director.

Barry will continue to do a great job representing the Guild and supporting us in our endeavors. As always we will keep our Secretary, Marge, very busy with all our requests to tend to the business of the Guild.

Be sure to call either Barry or Marge as well as our other Directors with ideas or suggestions you may have to make the Guild more of what we want it to be.

#### Show News:

As of today, there are only 12 more tables available for our show in September. This will mean lots of work for setting up and tearing down afterwards. It will also mean LOTS of food needed for the Hospitality Suite. If you can help with setup and/or tearing down or any other job, please contact Maureen Monroe at momonroe@mindspring.com or send me an e-mail at mrsjoan@bellsoth.net. If you can help with staffing the hospitality suite, please let Carol Kelly or Marge Gervais know. You can send them an e-mail at tckelly@icomnet.com or at mbgnag@aol.com. And of course, don't forget to bring all those wonderful homemade goodies our Guild is known for.

If you have a knife you would like to donate for the door prize drawings, please contact Andrew McLurkin. The proceeds from the sale of the tickets for the door prize help underwrite the cost of the banquet. Many of you in the past have helped out in this way and your donations are greatly appreciated.

#### Equipment for Sale

Hardinge DSM59 Turret Lathe—fully tooled, production cross slide, variable speed motor—\$1500.00

Pear Pantograph—lots of tooling, 1 full set of letters, 220 volt single phase motor, machine is like new, very similar to Deckel—\$1500.00

Contact Tim Britton at 336-9229582 or by e-mail at timbritton@yahoo.com for more information.

### Demonstration Schedule

July 19 & 20, 2003

Norm Gervais' Shop

Hardy, VA

#### Saturday:

9:00am	Board Meeting
10:00am	Guild Meeting
11:00am	<b>Copper Habaki for Swords and Tantos</b> - Phillip Jones
12:30pm	Lunch
1:30pm	<b>Iron In The Hat</b>
2:00pm	<b>Lock Back Jigs and Fixtures</b> - Tommy McNabb
3:00pm	<b>Wax Carving Tools and Techniques</b> - Rick Haney
5:00pm	Enjoying The Lake

#### Sunday:

9:00am	<b>Forged Bird and Trout Knife</b> - Tim Scholl
10:30am	<b>Open Forging</b> - Try Your Hand
12:00pm	Fun On the Lake

### Directions to Hardy, VA

**From Greensboro, N.C.** Take Route 220 North past Martinsville to the second Rocky Mount, Virginia exit - Route 40 and Smith Mountain Lake. Turn right at the bottom of the exit. After you pass the Wal-Mart bear left at the fork onto Route 122. You will see a sign for Booker T. Washington Monument. You will turn off one mile before Booker T. Washington Monument. But that is getting a little ahead of ourselves. Before that you will go through a cross roads, which is the town of Burnt Chimney. There are two convenience stores there, one on each side, and a few store fronts. Next after a few miles you will pass a road on your left, Route 634, across from that is what looks like it used to be a gas station. Go a couple more miles and you will turn left on the next road which will be Hardy Road or Route 636. There is a convenience store and gas station on that corner. Turn right on the next road, which is Middlevalley. Go

to the stop sign and turn right onto Northridge Road. You will see a sign telling you the road ends in 1.7 miles, keep going, everything ends in the lake. On the left you will pass a house and two trailers, a house, a cinder block garage and white house, then an old farm house on the right. then a greenhouse on the left. About ½ mile past the greenhouse turn right on to Island Road. We are the first house on the left. If you miss Island Road you come to the dead end, just turn around and take the first left. Approximately mileage from Rocky Mount, Va. to house 18 miles.

### Hotels

Inn - 540-721-3383 - approximately 1-2 miles past Booker T. Washington Monument.

Ratliff Inn - 540-721-3307 - on the water - first left turn past Booker T. Washington Monument.

*(If staying at either of the above take Route 122 back past Booker T. Washington Monument, approximately one mile past the monument turn right onto Hardy Road and follow previous directions.)*

Comfort Inn - 540-489-4000 - Third Rocky Mount exit off Route 220

Budget Host Inn - 540-483-9757 - 3-4 miles past third Rocky Mount Exit.

Franklin Motel - 540-9962 - 4-5 miles past third Rocky Mount exit.

*(If staying at any of the three previous, get back on Route 220 North. Take a right turn just before the Dairy Queen (Wirtz Road) Follow that road a few miles to the end and turn left onto Route 122. You will get on it just before Burnt Chimney, so pick up the directions to the house from there.)*

Marge and I are looking forward to having all of you. Our phone number is 540-721-3275.

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"Don't worry about the world coming to an end today. It's already tomorrow in Australia." (Charles Schultz)

## How To Build A Knife

### Shaping and bonding wood, bone, horn, steel

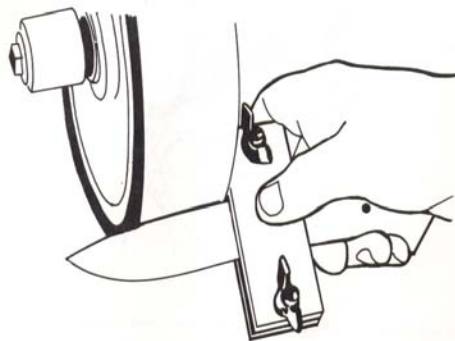
By  
Jim Small

(This is the book that was written by Jim Small, published by the University of Georgia, and shown on Georgia Public Television in 1982. Because of this show, John developed an appreciation for handcrafted knives and came to believe he could make one. This is the 2nd and final part of the publication. Jim has total rights to this publications and has given his permission for reprint here. I hope you guys enjoy this. )

#### STEP #11

The grinding process is probably the most important step in making a custom knife and the one which will probably take you the longest to master. You should do some practice before you start. You can pick up some scrap metal from any local welding shop.

Assuming that you have built your belt grinder, we will start with a 50 grit belt. Place it on the machine and line it up. Now place the tool mentioned in Step #10 on the blade at the area at which you want your grind to start.



Hold the knife in your right hand so that you are looking at the edge of the blade, and steadying the point with your left hand, gently press the blade into the grinder against the wheel. If you practiced on a few





pieces of steel beforehand, you'll know that the grinder will do most of the work. That is cutting the hollow grind. The more you push into the wheel, the wider the hollow grind will appear on the side of the blade.

The difficult part comes next. At the same time you push the blade into the wheel, start moving the blade from right to left in one smooth motion. Let me at this time call your attention to the two scribe lines that we scribed down the center of the blade. When you are grinding, do not go beyond these lines. Practice will tell you how you are doing on your grind and time will be your partner. Go slow. Once you have made two or three passes, take it away from the grinder. Look at it and study it all the time you are steadily pushing into the grinding surface and moving along the blade edge. As you continue, always try to stay in the same grind line. This will be hard at first, but each time you do it, it will get easier.

Repeat the same process for the other side of the blade. I might remind you that the blade is going to get warm, even hot, so remember to keep a bucket of water near by to dip the blade into. I can't overemphasize that you are going to need practice. Here the old adage holds true: practice makes perfect.



#### STEP #12

After you have ground your blade, send the knife to the heat-treater. I have listed a few addresses in the back of the book. Any of these companies are very capable of doing a fine job. When you send your blade, you will need to tell them what kind of steel you are using simply because different steels heat treat differently. All of the companies listed do custom heat-treating for custom knife makers so these will do the kind of job your blade requires.

#### STEP #13

When your knife is returned to you from the heat-

treater, it will be of the correct hardness or temper. If you will remember, we ground the blade down to the two centerlines. It will be necessary in the next couple of steps to re-grind it to the finished thickness.

Before we start work on the hollow grind, we are going to finish the flat area of the blade, the handle, and the choil area between the guard and blade edge. To do this we once again use the flat platen of the grinder. We will choose a new 220—grit belt and very carefully re—do the flat areas. After this is done, use a 400—grit belt to get a fine finish. This finish will be a flat textured surface.

NOTE: You may choose to leave this finish. It will make a nice contrast to the polished blade.

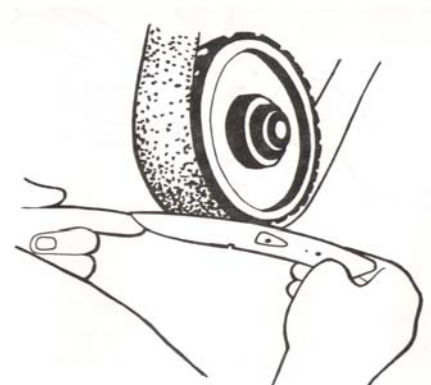
If you choose to have a polished finish we will go next to the 3-M 9-mil belt. You need to apply a little belt grease to the surface of the belt. Then carefully apply the knife to the flat platen. You will not be removing much metal but mostly polishing the steel. After a few minutes you will begin to see the polish take effect

#### STEP #14

After the flat areas are finished, attach the hollow grind. You'll use the same belts we used in Step #13: 220—400—9-mil. You will start grinding with the 220 belt the same way you did before the knife was sent for heat treating. It might be necessary for you to practice again on a piece of scrap steel just to get the feel once more.

Getting the final finish on the blade correctly is most important.

You will want to remember not to build up too much heat because it can damage the blade. You will also want to be careful not to remove too



much steel from the blade edge. Using the three belts mentioned should give you a fine polish. If

you stay with the 9-mil belt long enough, you'll have a super fine polish.

### STEP #15

Now is the time to apply the guard. You'll remember it has previously been fitted, so all you have to do is slide it onto the knife to check the fit. Remove the guard and clean all areas to be soldered, including the area

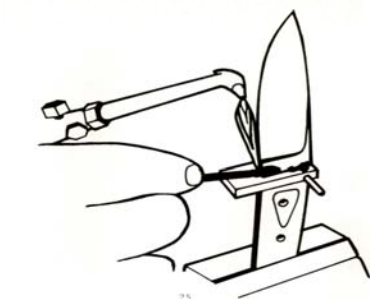
up inside the notch that the guard will fit into. Clean it so that bright metal shows. This is very important because the solder will not flow where the metal has

not been cleaned. You will not have to worry about the sides because you have already polished them in Step #13.

Apply the solder to the area to which the guard will be affixed. Also apply it to the notch along the bottom of the blade and to the guard. Force some solder into the hole where the pin goes.

Now slide the guard onto the blade. Align the hole in the guard with the hole in the blade and insert the pin. You will notice that much of the solder has been pushed out along the sides of the guard. You

might want to take a nail or something sharp and pull some of the excess solder back along the front and back of the guard.



Now it is time to apply a little heat. This will require a shop torch (readily available at any hardware store). When applying the heat, apply it below the guard and to both sides of the handle. The best way to do this is to mount the knife upright in your vise and evenly apply the heat. In just

a little time the solder will begin to flow. Remember that the solder will always flow to the heat source, so if the heat is applied evenly, the solder will flow evenly.

It is very important that the solder joint be smooth and bright, especially along and in front of the guard. To help smooth the solder in front of the guard, I usually use a piece of small—diameter wire (usually stainless steel) with a sharp point and run it along the solder joint, pushing and smoothing the molten solder. The result is a smooth, bright fit.

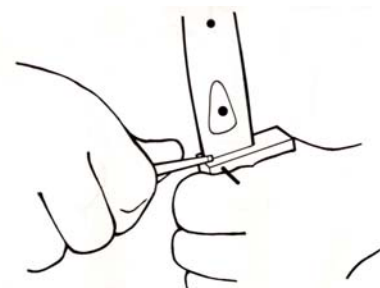
NOTE: There are two types of solder to use. One is the paste solder. The other is wire solder flux. Both are excellent. You want to use a solder that melts at approximately 450 to 500 F. For our purpose we'll use the paste solder because the flux or de-oxidizing agent is already mixed with the solder.

### STEP #16

After the solder has hardened, it will be necessary to remove the excess. A sharp chisel—like instrument is good for removing the bulk of this excess.

Making sure all the excess has been removed from the back of the guard

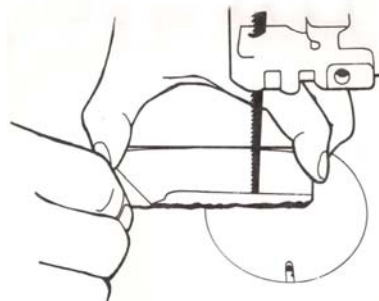
will insure a tight fit of your handles. After the heavy stuff has been removed, a small piece of sandpaper or a file can be used. When working on the front of the guard, be very careful not to scratch or gouge the guard or the blade.



### STEP #17

The guard is now in place, and it's time to cut out your handle material.

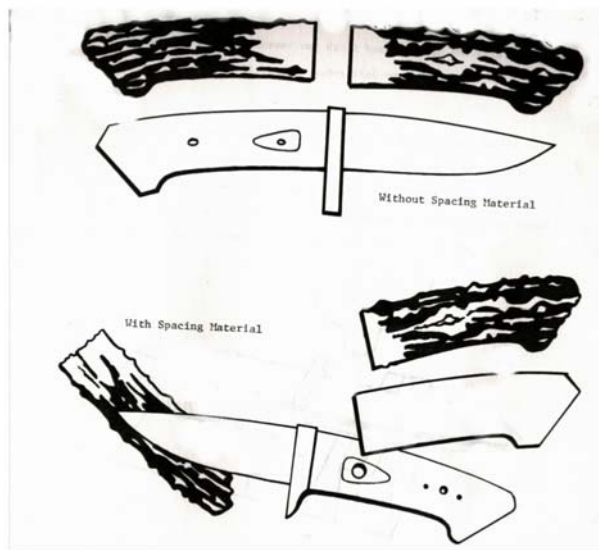
This is easily done by placing the knife down on the material to be used and drawing the outline with a pencil or scribing it with a sharp instrument. It is important



that your handle material is flat and that it fits squarely against the guard. Once these steps are taken care of, use a coping saw or a band saw to cut out your handles.

Always cut on the outside of the drawn or scribed line so that you will give yourself plenty of room to work in.

NOTE: I've found that using a handle material 3/8" thick gives me plenty of room to work. This thickness provides me with enough stock to add contours and flowing lines to the knife. So when ordering your handle material, you might ask for



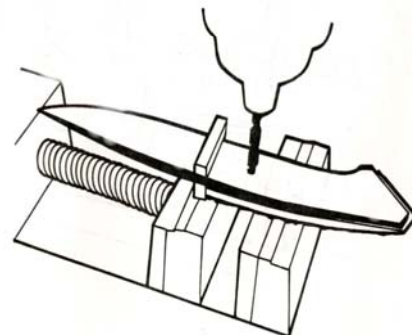
3/8" thick material in the length and width you'll need.

Any spacer material you want to add to the handle of the knife you can also cut during this step. There are some attractive variations that you can use. Let your imagination be your guide

#### STEP #18

Once the handles have been cut out, we will need to check once again for fit, making sure everything is tight and flat. Once you are satisfied everything fits well, drill and counter-bore the holes in the handle material. There are two ways of doing this. First, using a 5-minute epoxy glue on one side, glue the handles to the blade handle. Remember to follow the instructions on the epoxy label. Once the handles are dry and affixed to the knife, bore your

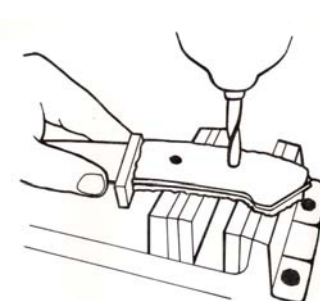
holes through the blade side of the knife handle and on through the handle material. Then apply the other handle in the same manner and drill back through the existing holes. This type of handle application insures that everything is completely aligned.



The second way of applying the handles is to clamp the material to one side of the blade handle and drill the holes. The same for the other side. Care must be taken to make sure that the handle does not slip. If it does slip the handle will not align properly and you'll get an inaccurate fit. Either way is okay. Just remember to take your time

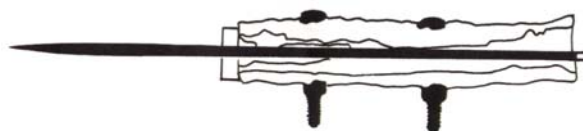
#### STEP #19

Once the handles have been fitted and the holes drilled, you'll need to counter-bore each hole using a counter-boring tool which can be purchased from one of the suppliers listed in the back of the book.



The counter-bore will cut a hole 5/16 of an inch in diameter down into the existing holes. At the base or the cutting edge of the counter-bore is a guide the same diameter as the holes in the handle. This will assure a good straight cut. You will not want to bore all the way to the blade material: only down far enough so that the screw-type rivet sits on a shoulder down in the hole. You will have to gauge this depth according to the thickness of your handle material. A good depth is a little over half the thickness of the handle material.

When this is done to both sides of the knife handle, you are ready to set your rivets. Before you perma-





nently affix the rivets try them in the holes. Then unscrew them, apply your epoxy, tighten them down, and let them dry.

#### STEP #20

Once the epoxy has hardened, you are almost finished. All that is left to do is to start shaping the handle. For one reason or another new knife makers have a tendency to make large, bulky, square handles. These handles are okay for meat cleavers and axes, but on your knife your handle should be a thing of beauty. Before you start shaping the handle or even before you start making the knife, study some designs of other knife—makers. Books are readily available from any of the knife suppliers in the back of the book. Most of these men mentioned—I include myself—started out just like you. They've spent years working on their designs. Look, study and then incorporate their ideas into your own. I am sure on your first knife you might have a tendency to imitate one particular design, but remember: through creative imitation come new creative designs.

When you start to grind and file away the handle material go slow, a little at a time. Don't go too far: trim just enough until you're satisfied that what you see is what you want. Step #20 is something I really can't help you on. It's a step that sets you and your knife away from all other knifemakers—and for that matter, from all other artists.

From the very beginning of choosing your design to the very end of shaping your handle, you've become a creator: Starting with raw materials and turning them into something beautiful, something of lasting quality, a tool you've created with your own imagination that can be handed down from generation to generation. Your friends may be attracted to your creation and offer to buy one. This is fine. You've now developed a new incentive to progress even further. Make the most of it. You will find that every knife you make will be an unforgettable experience.

The last step in the knife making process is the sharpening of the knife. The edge of the knife can be set by using a used 220—grit belt on your grinder or by using a very coarse sharpening stone. Holding the knife steady with your right hand,

place the edge of the knife on the coarse stone at a 20 to 23 angle. With the help of the left hand against the back of the blade, push the knife along the Stone, lifting and wiping the blade off the edge of the Stone. After a couple of these strokes, you will see that you are beginning to set the edge on the left side of the blade.

Now flip the knife over and do the same thing, drawing the knife toward you. Once you have a rough edge, you want to go to a harder or finer stone. Remember: on sharpening a knife always work from the heel or the back cutting edge of the knife to the toe (or the point), pushing the knife away and pulling the knife toward you. Try to maintain this 20 to 23 degree angle for a good cutting edge.

In closing I would like to remind you that in time you will become proficient. Remember that time is your friend, not your enemy. Go slow: a thing of beauty is not created in a day. If you have problems, let common sense be your guide. I have tried to give you the best and easiest ways to uncomplicated this art of creating a knife. Most knifemakers will be happy to help you in any way they can,



sharing ideas and giving constructive criticism. But for the most part you're the guy behind the grinder. GO TO IT!!

#### **Suppliers:**

##### **Mother of Pearl Company**

Joe Culpepper & Barbara Chaplin  
828-524-6842  
[www.motherofpearl.net](http://www.motherofpearl.net)

##### **Universal Agenices**

Ric Chopra  
678-969-9147  
[www.knifesupplies.com](http://www.knifesupplies.com)

##### **Stephen Bader & Co., Inc**

Dan Johnson  
518-753-4456  
[www.stephenbader.com](http://www.stephenbader.com)

### The Dr. Lucie Award:

In talking to Steve Schwarzer, I found out that Dr Lucie, was Bill Scagel's physician. Thru this connection to Bill Scagel, Dr. Lucie developed an interest in his work. I had the distinct pleasure of then being able to talk to Dr. Lucie to find out a little more about Bill Scagel.

Dr. Lucie told me that after the Bowie era, not much seemed to be happening in hand made knives. Then around 1910, Scagel began his work in knifemaking.

In the middle 1950's Dr. Lucie, right out of his residency became the first doctor in the town Scagel lived in. In his first encounter with Scagel, he was taken to his shop to set his broken wrist. Upon arriving, there, he found 80 year old Scagel in his blacksmith shop, covered in soot from the forge, with his forearm in a vise attempting to set the bone himself. Even then, it took some convincing to bring him to the point of admitting he might need the help of Dr. Lucie with this task. This began the friendship that Dr. Lucie would develop with Bill Scagel.

Dr. Lucie would spend hours with Scagel in his blacksmith shop discussing religion, politics, plants, nature, world events and any other topic that might come up. One of the things that struck Dr. Lucie was the great intellect of this man who basically lived his life as a recluse. In 1963, Dr Lucie received a phone call to go out to Scagel's home. On this cold day in March, Dr. Lucie found Scagel, quite ill, with his hand in a heater vent pipe attempting to get it to work, the room so cold, water in a cup was frozen solid. With great effort he managed to get the very ill man to his car and took him to the hospital where he died the next morning.

Dr. Lucie says in his visits to the shop he would get caught up in the conversations with this highly intelligent man and not pay the attention he should have to the details of how Scagel put together the metal alloys he would use in forging his knives.

After Bill Scagel's death, Dr. Lucie began researching Scagel's life and work. Through this research,

his promotion of Scagel's work has been a great catalyst that began the elevation of forging and hand made knives to the level it is today.

What I enjoyed most in my conversation with Dr. Lucie was the intense love and admiration that he has for Bill Scagel. Since Mr. Scagel's death Dr. Lucie has began his own career as a bladesmith and works hard at perfecting his own work and replicas of the great Scagel knives.

Past recipients of this award have been Dr. Jim Batson and Johnny Perry

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### Profile In Steel

Along with Dr. Lucie, this Guild member also has a great admiration for knifemaker great Bill Scagel. Matter-of-fact, in describing his style and type of knifemaking he says they are "mostly hunting and camp type knives in the Scagel style".

Chuck Fogarty (Hillbilly Chuck on the internet knife forums) has been making knives for 3 years. He does both stock removable and forging. His favorite steels are 1084, 1095, and 5160. On his handles he prefers stacked leather with antler buttcaps. Chuck makes about 20 knives a year and prices them between \$10.00 and \$200.00.

Being an ABS member, you will also find Chuck at the Trackrock Hammer-In and says he wishes he would find more of our Guild members attending these. The 2nd of these hammer-ins will be in September 2003.

At meetings, Chuck likes to see demos on forging, grinding, handle construction, sheath making, welding, soldering, and buffing & metal finishing. He is not shy in telling you that to the credit of knifemakers in general, he has received help in his craft from more makers than he could even list.

Before becoming a knifemaker, Hillbilly Chuck, served in the U. S. Army for 9 years. He is now a disabled veteran. He and his wife Denise have two children, Max and Cameron. When Chuck is not making knives you can find him making sheaths, hunting, gardening, or taking care of the dogs.

Continued from page 9

Koval Knives, Inc  
Michael & Judy Koval  
614-855-0777  
1-800-556-4837  
www.kovalknives.com

Pop Knife Supplies  
James Poplin  
706-678-5408  
www.popsknifesupplies.com

Green River Leather Works  
Sherry & JP Sinclair  
270-932-2212  
www.knifeshows.com/crafters/leather/lott

R.W. Wilson  
304-723-2771  
www.rwwilsonknives.com

Jim's Specialty Woods  
Jim Gunderman  
802-258-3992

There were many other suppliers listed in Jim's book, but we have had this book since 1982 I was not sure who was still in business and who was not. I did some internet searches and could not find many of them so I stuck with the ones I know are still out there and supplying people every day. If you would like the entire listing, send me an e-mail (mrsjoan@bellsouth.net) and I will scan in the pages and e-mail them right back.

If you would like to "meet" Jim Small, you can check out the Custom Knife Directory Forum on Fine Embellishments. (www.ckdforums.com)



Tommy McNabb & Ron Newton with the ABS Awards.



Congratulations Ron!!

This is the Samuel Bell style bowie that won Ron Newton the ABS Bill Moran Knife of the Year Award. The other ABS Awards Ron has received are:

The George Peck Memorial Award—given for the best new Journeyman

The B.R. Hughes Award—given form the best new mastersmith

The Journeyman Antique Bowie Award

The Mastersmith Antique Bowie Award

**"Sights" from the April NCKKG Meeting**



Travis you should have been at the last meeting—we had everything ready for you.

Phillip trying his hand at forging.



Dave McKeithan brought the knife below and one other.



The panel then met to jury Dave into the Guild.



A Thomas Clegg Creation that was shown off at the meeting.

## Calendar of Events

### June 2003

**Grinding Knife Blades:** June 27-29, Ed Halligan, Instructor, Montgomery Community College, Troy, NC

### July 2003

**NCCKG Meeting:** July 19-20 Norm Gervais' Shop, Hardy, VA

**Custom Folding Knives:** July 23-27, Ed Van Hoy, Instructor, Montgomery Community College, Troy, NC

**Metal Engraving:** July 25-August 02, Howard Peacock, Instructor, Montgomery Community College, Troy, NC

### August 2003

**Powder Damascus Class:** Aug. 1-3, Ron Newton, Instructor, Montgomery Community College, Troy, NC

### September 2003

**SouthEastern Custom Knife Show:** September 6-7, The Benton Convention Center, Winston-Salem, NC

**Custom Basic Knifemaking:** Sept. 18-21, Tommy McNabb, Instructor, Montgomery Community College, Troy, NC

**\*\*2nd Annual Trackrock Hammer-In:** Trackrock Campground Blairsville, GA (about 20 miles south of Murphy NC)

### October 2003

**Forged Tomahawks:** Oct. 10-12, Wayne Whitley, Instructor, Montgomery Community College, Troy, NC

### November 2003

**\*\*Pop's 2nd Annual Demo Day:** Exact date to be finalized soon. Pop's Shop in Washington, Georgia.

#### ***\*\*Tentative Dates and Details.***

Complete details on classes at the guild website at [www.ncknifeguild.org](http://www.ncknifeguild.org)

(Directions and meeting details will be sent in the Newsletter preceding each meeting)

(Register for classes at Montgomery Community College; located in Troy, NC. Lodging is available close by.)

Date:		
Name:		
Address:		
City:	State:	Zip
Phone:		
Email:		
Website:		
Choose One:	New Member:	Renewal:
Choose One Membership Category:	Collector:	Student

### **MEMBERSHIP APPLICATION FORM**

Membership / Renewal fees are: \$50.00 per year

Collector membership fees are \$25.00 per year

Student memberships are \$10.00 per year

Please send this form with a check or money order to:

NC Custom Knifemaker's Guild

Attn: Tony Kelly

348 Bell Road

Kinston, NC 28504

<http://www.ncknifeguild.org>