



# Billets & Blades

DEDICATED TO THE ART AND CRAFT OF CUSTOM KNIFE-MAKING

April 2011



This month's cover knife is by Johnathan Mitchell, our featured knifemaker. See page 6 for more information on Steve and to see more of his work.

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#### \*\*\*\*\*IMPORTANT NOTE!!!\*\*\*\*\*

If you are currently receiving Billets and Blades but are no longer interested in being a member of the NC Knife Guild, please let us know. You may contact Rebecca Dresser (see contact list to the right) to have your name removed from the mailing list. Thank you. Also, if you know of someone who may be interested in becoming a member, please let Tim or Rebecca know and we'll be happy to mail a copy of the current newsletter to that person.

#### ABOUT THIS PUBLICATION AND OUR GUILD

*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.

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

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#### Advertising Policy:

The NCCKG accepts no paid advertising as a matter of policy. From time to time, advertisements may appear that are deemed by the officers to be in the best interest of the Guild. Space for advertisements is offered free to Guild members who wish to promote a service or offer specific items for sale. The officers and editor reserve the right to edit advertisements for brevity.

Members, please submit ads to the either the president or the editor at the addresses shown at right.

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#### A NOTE FROM OUR PRESIDENT

By Tim Scholl

Well, it's spring and if we don't breath enough dust in the shop, we can always go outside and get a lung full of pollen!

Thanks to all who sold raffle tickets and made it a success. We raised \$766.00, and the balance in the guild account as of January 1, 2011 was \$3366.77, so bring your ideas to raise money to the next meeting.

On page 4 in this newsletter you will find an ad from Aldo Bruno, the New Jersey Steel Baron. As you can see, he has most any steel that one could need. I've talked with Aldo, and he has offered to deliver steel to our next meeting if we have a large enough order. LET ME KNOW HOW MUCH AND WHAT KIND YOU WANT SO I CAN COORDINATE THINGS WITH HIM!

enough order, he won't come all the way down from New Jersey and we will miss out on the chance to get steel with no shipping charges. (Steel is heavy and shipping can add up!) You can call me (910) 897-2051 or e-mail me at tscholl@live.com, but I NEED TO KNOW IN ADVANCE, preferably the day you read the newsletter, and he needs to know as soon as possible!

As we said at the January meeting, Andy has not been able to get in touch with the people at the park where we had the picnic/meeting last year, so the April meeting will be at the school. Ideas for a pig pickin' are in the works for later this year.

See you in April and please LET ME KNOW YOUR STEEL NEEDS!

#### WHY DO WE MAKE KNIVES?

By Andy Sharpe

Is it a macho thing? A way to do artistic work and do it in a manly style? Is it the ring of hammer and anvil, the smell of the forge? Is it the grinding dust? The scraped knuckles, and the cuts?

Is it the fact that you can spend twenty hours of labor and \$40.00 on sanding belts and materials so you can sell a knife for \$75.00?

Is it the compliments you get from friends? The advice you get from other makers? Is it the constant learning? The drive to improve what you do?

Is it the feeling you get when you take raw materials and make a beautiful and useful tool? Is it the feeling you get when you form steel and make it do your will? Is it the pride you get when a piece comes out just right? When you know you have created a piece like no other?

Is it all the neat tools you get to buy? Is it making a tool yourself to do a specific task? The workshop man-cave? The excitement of your first knife show?

Is it the confidence you get when a customer tells you how great your knife performed?

Each of us makes knives for a different reason. Personally I do it because knives are cool. Let us hear from you!! Why do you make knives?



#### **SATURDAY, APRIL 16**

Montgomery Community College Troy, NC

#### **EVENTS WILL INCLUDE**

Board of Directors Meeting at 8:00
General Meeting begins at 9:00

Demos include...

A Continuation of the Quillon Dagger Demo, led by Phillip Jones
 Vine Pattern File Work, led by Joel Sandifer

Lunch will be provided by the Guild. We will serve hamburgers and hotdogs.

Attending members are asked to bring something to share:
baked beans, chips, potato salad, casserole, dessert, drinks.

And of course, you are welcome to bring snacks to share at any meeting!

As always, family and friends are welcome.

Please note that we always need members to lead demos. No matter how simple you think something is, it may be new or different to someone else. If you have a demo you would like to do or see done, please contact Andy Sharpe.

PAGE 4 STEEL FOR SALE



# New Jersey Steel Baron, LLC

# "Quality Steel for Quality Knives" Available Grades and Sizes

1095-(Decarb Free/Annealed) Carbon=.99 Manganese=.42 Widths available to 15" wide 1/8"(.145) 5/32"(.180) 3/16"(.210)

3/16"(.210)

1/4"(.270)

**1095**-(Hot Rolled)

Carbon=.99 Manganese=.45 3/8" x 1" 3/8" x 1 1/4" 3/8" x 1 5/8"

1084FG-(Hot Rolled) Carbon=.84 Manganese=.79 1/4" x 1 ½"

1084FG-(Decarb Free/Annealed) Widths available to 15" wide 1/8"(.145) 3/16"(.210) 1/4"(.270)

1075-(Decarb Free/Annealed) Carbon=.76 Manganese=.35 Widths available to 15" wide 1/4"(.270) 5/16"(.350)

<u>L-6</u>-(More to come!) 5/16"(.345/.365) x 1" 5/16"(.345/.365) x 1 ½" 5/16"(.345/.365) x 1 ½" 5/16"(.345/.365) x 2"

W-1 1/2" x 1"x 36" Cold Rolled Bar 11/16"(.687) Round Bar W-2-(Decarb Free/Annealed)
(Due at the end of Jan.)
Widths available to 15" wide
1/4"(.270)
5/16"(.340)
3/8"(.390)

5160H-(Hot Rolled)

1/4" x 1"

1/4" "x 1 1/4"(.262) x 1 1/2"

1/4"(.262) x 2"

1/4"(.262) x 3"

1/4"(.262) x 4"

3/4" x 40" round

7/8" x 40" round

1" x 40" round

**52100**-(Decarb Free/Annealed) 5/32"(.180) 3/16"(.210) 1/4"(.270)

1080 1" square bar 3/4" square bar

15N20-(We keep all sizes cut to thickness x 1", 1 1/4" and 1 1/2" x 6" or 48" strips!! All material is DEAD FLAT and BURR FREE. We can custom size blanks and also cut any steel you use with it to size.)

.058" .065" .072"

Stainless Also Available!!!! CPM 154 CM, 154 CM, 440C, CPM S 3-V, CPM S 35-VN CPM D-2, CPM S 30-V

**Looking for something? We can help.** We are always looking for new ways to help supply Bladesmiths with the tools and materials they need. If you need it we can find it, just ask.

#### NJ Steel Baron, LLC

295 Wagaraw Rd Hawthorne, NJ 07506 Phone: 826-203-8160 Fax: 973-689-9501 Email: njsteelbaron@gmail.com

www.njsteelbaron.com

#### Minutes from the January Meeting

Submitted by Tommy Johnson, Secretary

- 1. Dues are due by the end of October each year.
- 2. The Secretary read the minutes of the October Meeting.
- 3. Do members want their information listed on the Website and brochure? If you do, contact Rebecca Dresser.
- 4. Jamin Brackett asked for input on the article he is writing for Knife World &/or Knives Illustrated.
- 5. The schedule for the 2011 classes will soon be set.
- 6. The bylaw change that allowed Non-residents to become President or Vice-President has been reversed.
- 7. The suggested upgrade of the Iron-in-the Hat drawing was made, seconded, and passed.
- 8. There will be a two day meeting in July with a picnic on Sunday.
- The question was made if we should pay the newsletter Editor. We were informed that according to the bylaws, this is up to the board. This was approved by the Board at their meeting.
- 10. A hydraulic press has been donated by the Georgia Knifemaker's Guild in honor of John Poythress.
- 11. The meeting was adjourned.

#### January Meeting Photos by Tommy McNabb



Phillip Jones explains a Quillon dagger.



Steve Randall and Andy Sharpe at the forge

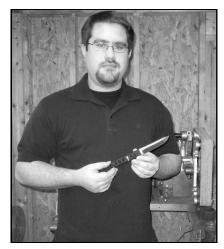


Tony Kelly examines a Tim Scholl battle ax.



Iron in the Hat... I sure hope you boys are recycling those plastic cup!!!!

PAGE 6 FEATURED KNIFEMAKER



### Meet Johnathan Mitchell



in his shop, depending on the number of outstanding orders. He actually has two shops. He uses his smaller 12 x 16 shop for buffing and storage. In the larger two-story shop, he says he keeps "all dirty operations downstairs" while his heat treat and finishing areas are upstairs.

Johnathan began making knives about a year ago, roughly six months after joining the guild. He says he would have liked to start earlier, but it took about six months to acquire equipment and renovate his shops. He says, "I made my first knife with the help of Alan Folts. It's certainly not as nice as the knives I make now, but it has a special spot in the display case." I'm guessing that all guild members feel this way about their first knife!

"The process was far more difficult than I had imagined," Johnathan says. "While I had read a few knife making books beforehand, I really didn't know what I was doing. I was shocked at how difficult it was to properly grind a blade. Even though the design was simple, I estimate I spent roughly 20 hours making that first knife. I learned a tremendous amount making that first blade, and each blade since has been a bit better than the last."

Most of Johnathan's recent orders have been from Japanese style fixed blades and wakizashi. He also sells quite a few neck knives. But he concludes, "My small to medium everyday carry knives sell very well too."











Johnathan learned about the guild after taking a class at MCC with Travis Daniel, and he joined a year and a half ago. His major knife-making influence is Alan Folts from whom he learned the basics and who helped him make his first knife. Alan is one of his favorite knife makers, as are Mike Snody and the Jones brothers. Johnathans says, "I like the knives created by these makers because they exhibit exceptional design and craftsmanship."

Johnathan uses the stock removal method at this time but is interested in learning to forge in the future. He prefers to make small to medium sized tactical and utility knives. But he also makes quite a few neck knives from titanium. ATS34 is his favorite general use steel, but he often uses S35VN, 5160, and titanium.

Johnathan says his favorite step in knife making is grinding because "it is the most difficult part of the process but it establishes the overall look and feel of the knife. Grinding is an art form that offers endless possibilities." He feels his area of expertise is grinding as well as applying unique blade finishes and Japanese handle wrapping, as can be seen in the photos at right and on the cover.

He performs all heat treating, grinding, finishing and sheath making in his shop. His "Drone" neck knife is cut by water jet because the design cannot be cut by hand. Johnathan spends about 20 hours a week

Featured Articles PAGE 7

## January 2011 NCCKG Forging Presentation

By Steve Randall

This is the first installment to the series of building a knife. Thank you to everyone for being so kind and generous and allowing me to demonstrate forging out a 4" hunter. The following is a synopsis of my process and techniques.

We start with a 1" x 1/4" 1075 steel bar. The initial process is to make the square end into a pointy end. After forging out the point, I move to establishing the choil area which gives you a point of reference of where the knife edge will start. Next is to start a distal taper from just ahead of the ricasso area to the point. When the taper is established, I start pulling down the steel, beginning from the choil to the tip to create the blade bevels and thinning the blade profile.

Now that the blade bevels are as I want them, I move on to working the handle. Cutting the bar steel to desired length, I shape the handle with a slight palm swell and nice taper from just behind the ricasso area to the handle end. After some tweaking, straightening, refining, and general touch up of the overall knife, I proceed to normalize the steel. The normalizing process helps to relieve the stress and refine the grain in the steel. The process is fairly simple. There are three heats, the first one being just above magnetic and allowed to cool to where there is no color left in the blade steel. The second and third heats are at progressively lower temperatures, allowing the steel to cool between each cycle. The third and last cycle should have just a faint red color in the knife.

This is my process of forging out a knife. I try to do everything systematically each time so that I do not get lost in the process, and so I always know where I'm at. There is no right or wrong to processes –it's the end result that is the most important.

It was great to utilize the guild's equipment. I look forward to seeing the end results from this continuing series.

### Experiencing an American Bladesmith Society Course By John Hege

The American Bladesmith Society is no secret among Guild members. For years they have been sanctioning shows, exhibitions, and hammerins all over the country promoting the art and craft of the forged blade. While the Bladesmithing school in at Texarkanna college has long been the first step for persons interested in learning about making forged knives, they've grown a great deal in recent years, adding bladesmith schools all over the country. The good news for us is that here in NC they've been working with Haywood County Community college in Clyde. There they are hosting a variety of classes in blade forging and other aspects of knifemaking. The Haywood school is very well-suited to the program because they already have a well-equipped blacksmithing program. It was at Haywood County that I was privileged to attend their basic knifemaking class, thanks to the sponsorship of the NC Arts Council's Regional Artist Project.

The ABS basic course is worthwhile by itself, but can also be a good start towards ABS Journeyman and Mastersmith status. To be eligible to apply for Journeyman status, you have to be a member of the ABS for three years, but if you complete the basic knifemaking course with them, they knock off a year from that requirement.

Most members of the guild are familiar with the ABS judging process, but for those who may not be, here's a brief.

Applicants are judged in two steps. First, a blade of their making must pass the performance test. A blade forged and finished by the applicant must be capable of holding a sharp edge and still be tough enough to endure severe punishment. This has to be demonstrated by hacking through two 2 x 4s, slicing through a one inch rope in one stroke, and then still be capable of shaving hair. The knife is then clamped in a vise and bent to a ninety degree angle and must not break. The qualities of hardness and toughness in a blade are often mutually exclusive. A blade hard enough to hold an edge may be brittle and break easily. A blade that can bend may be too soft to stay sharp. So passing the physical part of the test demonstrates that the bladesmith has a thorough understanding of the nature of steel and of the art and science of heat treating.

Once the applicant successfully completes the physical test, they can submit their knives for judging. The judging takes place at the BLADE show in Atlanta each spring. The applicant submits five knives for examination by the panel of ABS judges who carefully study the quality of the work, fit, finish and beauty of the knives and pass or fail them as they see fit.

Before becoming a mastersmith, a member must first go through the level of journeyman smith. The testing and judging is the same, but the standards and requirements of the test knives are different. An applicant must go from apprentice to journeyman and then from journeyman to mastersmith. Meeting all the requirements may take five years or more. The status of ABS Master Bladesmith has become the knife-maker's equivalent of a degree from a well respected university.

As a step toward journeyman status, the bladesmithing course is designed to instruct the student in basic chemistry of some simple steels and in forging a blade either in a gas forge or a coal forge. Much attention is also given to heat treating processes and the class culminates with the construction and testing of test blades in the fashion of the journeyman's test. The blade must be ten inches long or less, and no more than two inches wide. When tested it must be used to cut a one inch rope in one stroke then hack through two 2 x 4s without showing any damage to the cutting edge which must then demonstrate that it can shave hair.

(Continued on page 8)

PAGE 8 **FEATURED ARTICLES** 

#### Experiencing an ABS Course (continued)

Finally the blade will be clamped in a vise and bent ninety degrees and it must not break.

I took a two week class, with one instructor taking over for the other after one week. The first week was to be presided over by Greg Neely of Texas, Mastersmith and chairman of the ABS. the second by Jim Rodebaugh, a Mastersmith from Carpenter, Wyoming. As it was, Greg had to leave after three days because of a family emergency, so Jim Rodebaugh handled the remainder of the class. Attending the class were six men. Two came from Indiana, one from Michigan and myself and two others from North Carolina.

The first day we spent discussing basic knife geometry, shapes, terminology and materials. Greg brought us up to speed on tools, methods, and what the ABS judges would consider to be a good knife and a bad one. We covered some of the basics of steel chemistry and talked a little about heat treating. But everyone was anxious to get into the forge room and start hammering on hot steel.

Day two started at the forge. Bill Wiggens of HCC had constructed five large gas forges, each having an opening on both sides, enabling ten students to work simultaneously if the classes were operating at capacity. Three of us had had some experience at the forge before: in fact, Dan Walker of Nebo, NC was a retired farrier, so he felt right at home at the forge though he preferred coal over gas. We quickly learned that the steps in forging a knife did not involve taking a bar of steel and making it look more and more like a knife; in fact, several steps took the steel in directions that looked distinctly un-knifelike, so it was necessary to trust that the instructor was taking us where we wanted to go. For some, it came pretty easily while others had to work most of the day before a knife-like shape began to emerge. It was Wednesday before everyone was regularly hammering out blade shapes, even later before we could produce with any regularity the shapes that we had set out to make.

On Thursday Rodebaugh took over the class and took us back into

the classroom to talk about steel and heat treating. Now that we were able to hammer out blade shapes, it was necessary to take the next step and heat treat them properly. He explained about the numerous crystalline structures of steel and how, with the proper temperature and rapid quench, we could cause the desired structures to form in our blades for optimum performance. We learned, among other things, how to perform a differential quench or a differential temper in order to achieve one type of structure in the back of the blade and another in the edge. Much of it sounded very much like alchemy, and in fact was at one time just that, as early bladesmiths had developed many of the techniques in ancient times, knowing that they worked, but not understanding the chemistry of why.

After fashioning a few hunting style blades, our attention was diverted to the making of a test blade. According inches long, two inches wide and Jim drew a blade shape on our anvils to use as a pattern because by then we were supposed to have enough control over the process to get the shape we desired. We hammered our blades to shape and then performed a heat cycling in order to achieve crystal grain size reduction. The freshly forged blade was slowly re-heated until the metal just started to glow darkly, then was allowed to cool in the air until completely dark, then it was done again, but at a slightly lower temperature and again allowed to cool in the air. The blade was again heated to a very faint glow and buried in vermiculite where it would take several hours to cool. This step would be critical in the performance of the knife in the bending test.

Next, the blades were heated to critical temperature (in this case 1500 degrees F) and quenched in a tank of oil that had been heated to 125 degrees. It was this rapid quench that produced the hardness critical to maintaining a sharp edge. But the process didn't end there. The blade would now have to be "tempered" to take out

some degree of hardness so the steel wouldn't be too brittle. This was done by warming the knife in a kitchen oven (a toaster oven also works well) at 350 degrees for two hours. This process was done twice. After tempering in the oven the blades were differentially tempered by a process called blue back. A differential temper is intended to cause the steel to be hard at the edge but soft at the spine of the knife which gives the whole knife enough strength to resist breaking.

To blue back a blade, the blade is buried edge down in wet sand, leaving the spine exposed. The wet sand prevents the edge of the knife from getting too hot while the spine of the knife is heated with an acetylene torch. The heat is applied until a blue color appears along the spine of the blade and runs toward the tip. The blue color indicated that the steel is approaching critical temperature.

After this mystical process was to the formula, they would be made ten completed, handles were fitted and the blades were sharpened for testing. My tested according to the ABS standards. two test knives passed well, as did the knives of two other students. Two other students failed the bending test on their first blade, but passed on the second. One was not able to pass the bending test in two tries. This was an illustration in how important the subtleties of the process were, because it appeared that we all used the same process, but in four cases, the knives failed the test. Studying the broken blades led Rodebaugh to remark that it appeared that the grain structure was too large, possibly indicating that the knives had been overheated during the first heat cycles after forging. That would mean that the maker had heated the blade to something over a dull red glow, a fairly subjective measure.

So even those who failed the test took home the lessons about the art of forging blades and heat treating; it is alchemy. It's something that can be described in writing, studied in a book, but not learned without the help of a master, and I am thankful to the North Carolina Arts Council and the American Bladesmith's Society for giving me the opportunity to study it.

**2011 KNIFE CLASSES** PAGE 9

Classes in knifemaking are held each year on the campus of Montgomery Community College in Troy, North Carolina. To sign up for a course, go directly to the school's website here... http://www.montgomery.cc.nc.us/cenra.htm

#### **Custom Folding Knives - Ed VanHoy**

July 14 - 17, 2011... Cost \$375

Design and craft a custom liner-lock folding knife.

The instructor will show the basic principles and methods of construction required to make a folding knife. Design, machine work, drilling, tapping, grinding the blade and finishing will be covered. Each student will complete a knife using both machine shop and common hand tools.

#### Introduction to Tactical Knifemaking – Barry & Phillip Jones

July 21 - 24, 2010... Cost \$375

Learn fixed blade design using the basic principles and methods of knife construction, including how to grind and heat treat knife blades, as well as fitting and finishing handles.

#### Coffin Frame Handle Bowie Knives – James Batson

July 28 - 31, 2011... Cost \$375

Each student will forge an early American or Sheffield Style Bowie blade of high carbon steel to shape; the rough ground blade will be finished with power belts and hands. The students will learn to heat treat various carbon steels and the blade. The guard and frame handle will be fashioned and fitted to the blade. Walnut, stag or bone scales will be used for the handle scales.

#### Damascus - Tommy McNabb

August 18 - 21, 2011... Cost \$375

This will be an intensive class covering Damascus steel making, basic and advanced pattern development, and finishing. The class will address many aspects of making Damascus steel including billet preparation, steel combination, and tooling.

#### **Basic Knifemaking – Travis Daniel**

August 25 - 28, 2011... Cost \$375

Learn knifemaking by designing and making a knife under the guidance of the instructor. Each student will grind, heat, and finish a knife using the stock removal method. This class is for beginners to intermediates who want to perfect their knife-making talents.

#### Automatic Folding Knives - Ed VanHoy

September 8 - 11, 2011 Cost \$375

Design and craft a spring-loaded folding knife. The course will include the basic principles and methods of construction required to make a spring-loaded automatic folder. Techniques will include drilling, tapping, grinding and finishing.

#### **Advanced Knifemaking Techniques – Travis Daniel**

September 22 – 25, 2011 Cost \$375

An intensive class centering on complex construction methods and fit and finish techniques. For experienced knifemakers who want to improve their skills.

#### Tomahawks - Tommy McNabb

October 7 - 9. 2011 Cost \$295

A hands-on course. Forge and finish an early American tomahawk; skills include forging, grinding, heat-treating, and finishing the blade and handle. Instructor will furnish all the supplies for the students to make one tomahawk.

#### Art of Mokume Gane – Phillip Jones

October 27 - 30, 2011 Cost \$375

Learn the ancient Japanese technique of pattern fusing multiple copper based metals. The decorative skills can be used in both knifemaking and jewelry.

In each newsletter, we want to feature one knife-maker, but in order to do this, we need information from you. We also need clear, clean photos of your knives and one of you. These may be emailed as jpg files. If you have not yet filled out the questionnaire, <u>please do so legibly</u> and mail it as soon as possible to

#### Rebecca Dresser, Editor P.O. Box 316, Danbury, NC 27016

#### **GUILD QUESTIONNAIRE**

	we want to get to know you! Use the back side of this sheet if you need more space.)  Address:
	Age/Birthday:Age/Birthday:AND when did you join?
Who or what was your major influence	e when you began knife-making or collecting AND why?
	) why?
Preference? Forging or Stock Removal	? Style/Pattern?
Favorite Steel or Steels?	Area of Expertise?
Favorite Step or Part in knife making?	
Is everything done in your shop? Shea	aths/Heat Treating, etc?
	Website?
When did you start making knives?	
How much time do you spend in your	shop in a given week? Describe your shop set up, please
Please tell about making your first knif	fe
What knives sell best for you?	

	MEMBERSHIP APPLICATION F Membership/Renewal Fee: \$50 g	
Со	llector Fee: \$25 per year Student F	
	Due by October 31!	
Date:		
Address:		•
City, State, Zip:		
Phone:	Email:	
Website:		
New Member?	or Renewal?	
Member Category: Maker_	Collector	Student
	Mail form and check to:	
	NC Custom Knifemakers Guild, Attn	Tony Kelly
	348 Bell Road, Kinston, NC 2	
	_	
N	CCKG SCHOLARSHIP PROGRAM APPI	LICATION FORM
All applications are <b>due by </b>	December 31 of each year. A drawing	will be held by the Board of Directors during
the January meeting . If you	r name is drawn, you will be notified, a	and it is your responsibility to pay Montgom-
	- · · · · · · · · · · · · · · · · · · ·	u must complete the course, send a copy of
•	· ·	Il at a Guild meeting <b>or</b> write an article for you. Please note that the scholarship covers
	expenses are the responsibility of the st	
Name:		
Address:		
City, State, Zip:		
Phone:	Email:	
Course Name and Date:		

Mail form to: NC Custom Knifemakers Scholarship Program, Attn Tony Kelly 348 Bell Road, Kinston, NC 28504



P.O. BOX 316 DANBURY, NC 27016 www.ncknifeguild.org

# NEWS TO NOTE

MARK YOUR CALENDARS...
APRIL 16 meeting at MCC

STEEL FOR SALE...
See page 3 & 4

FEATURED ARTICLES ON FORGING AND ABS
Pages 7 and 8

FEATURED KNIFEMAKERS NEEDED!

Don't be shy!! Please fill out the form on page 10 and e-mail or snail-mail it to Rebecca.