

Gun Collectors News

NEW MEXICO GUN COLLECTORS ASSOCIATION MAY / JUNE 2016

Officers

President:
Darlene Couchman

Vice President
Jim Covell

Secretary
Ken McCorkle

Treasurer
Ken McCorkle

Show Manager
Mark Covell

Association Tele-
phone:
505-262-1350

E-mail:
newmexicogca@
aol.com

Web Site:
www.nmgca.net

NMGCA
Membership Dues:

Annual renewal for
regular members,
under age 62, is
\$35.00.
Renewal for spouse:
\$15.00.

Annual Renewal for
senior members,
over age 61, is
\$30.00.

Renewal for senior
spouse is \$10.00.

62nd ANNIVERSARY

GUN, SWORD & KNIFE SHOW

Buy, Sell, Trade & Browse

June 4th & 5th

EXPO NEW MEXICO

(New Mexico State Fairgrounds)

Manuel Lujan Building B

Central Ave. & San Pedro

Albuquerque

8 ft. Table \$80.00 (Member \$70.00)

For Table Reservations, Contact Our Show Host:

NMGCA Show Host, P.O. Box 13687, Albuquerque, NM 87192.
Ph. 505-262-1350. Email: newmexicogca@aol.com.

Set-Up (Table Holders Only) Fri 12:00 Noon - 8:00 pm, Sat. 8:00 - 9:00 am.

Open to Public: Sat 9:00 am to 5:00 pm, Sun. 9:00 am to 4:00 pm.

Admission: \$7.00 General Admission. Children under 12 – Free with Adult.
NRA Members with Card \$6.00. Uniformed Law Enforcement Officers – Free.
Active Duty Military with ID and Law Enforcement Officers with Badge or
Commission Card -- \$2.00

2 day passes are \$8 and are available at the admission booth
Under 18 must be accompanied by adult. ID required.

NMGCA MEMBERS FREE WITH CURRENT MEMBERSHIP CARD

No Alcohol, No Smoking, and No Dogs.

How To Sharpen Knives

If your stone is a natural Arkansas whetstone (Novaculite, which is quarried in large chunks and then slabbed and shaped with diamond saws), it should be used wet to avoid clogging the cutting surface. Either water or oil will work. For a stone used only at home or in the shop regular honing oil or mineral oil (not lubricating oil) works better because it does not evaporate and floats the microscopic steel chips a little better. For any stone used in the kitchen or in the field, water should be used—if you don't have any water a dull tool is probably not your greatest concern. Once oil is used you must continue with oil, a stone used with water can be used with oil at any later time. Keep the stone wet for best results and wipe it clean when you are finished. Most manmade sharpening stones also need to be used wet.

Sharpening your knife, or other edged tool, is a relatively easy task. Other than a good stone and the tool, it requires only two things (1) the right technique and (2) practice (you didn't ride that bike the first time you tried did you?). First, the stone should be immobilized or held so that there is a minimum of movement during the sharpening process. A bench stone can be placed in a vice or clamped to a solid surface and a paddle-board stone can be rested on any solid object.

There are two angles of concern. First is the angle of the length of the blade relative to your stone—this should be about 20-30 degrees receding toward the tip. This angle determines the cutting angle of the microscopic teeth you will be placing on your blade and, since you

usually pull the blade towards you in use, you want the teeth to cut best in that direction. The second angle is the relative angle between the flat of your blade and the stone and will vary depending on the tool you are sharpening.

The primary differences between cutting edge tools are the angle at which the cutting edge is formed and the hardness of the steel. A cold chisel is sharpened at a very high angle (30-45 degrees) while a straight razor is honed perfectly flat at only a few degrees. The difference is determined by the required strength behind the cutting edge. Most knives should be sharpened at 10-15 degrees. An axe or hatchet edge should be slightly higher.

Now to the process of sharpening. Holding your knife as described above, pull it across the stone like you were trying to cut a thin slice from the stone. As you pull across the stone bring the heel of the knife away from the stone so that you sharpen the whole length of the blade in one pass. Most knife blades are curved toward the tip so when you reach this point, progressively raise the heel of the blade upward to continue the same cutting angle all the way to the point. Now turn the knife over and take a "slice" the other way—again keeping the tip of the knife back and the blade up off the stone at the same angles used before.

Use some pressure—good knife blades (especially stainless which contain chromium) are relatively hard and to initiate the process of material removal you must exert some pressure. Don't pet your stone. If you want to pet something, pet your

dog or your cat, you will accomplish just as much and your pet will love it. Be consistent—the objective is to end up with an edge bevel that is perfectly flat on each side. If you change the angle from "slice" to "slice" you will end up with a "crowned" edge that is sharp but won't stay that way very long. In addition, it will be more difficult to resharpen your knife correctly.

When you think you have the blade sharp, test it. Yeah, I know, it looks impressive and very macho to shave some hair off your arm, but you can test the edge just as accurately by lightly touching it to the back of your thumbnail at about a 30 degree angle. A dull knife will skid easily while a really sharp one will "dig in" and refuse to slide.

Sharpen larger tools, such as axes, hatchets, adzs, etc. by immobilizing the tool and stroking your stone across the edge of the blade to achieve the same results. Keep your tools sharp. Sure, you will occasionally slip with a sharp tool and nick yourself. When you really get hurt, however, is when you are forcing a dull tool to cut and you slip.

Especially in the kitchen, you can keep your knives sharper longer by frequently using a rod shaped device called a "crock stick." This is an extremely hard ceramic manufactured by Coors (yes the beer people) and available at hardware or home improvement stores. This tool is used much in the same way as your stone in that you take a "slice" off of it by alternating sides. If this is too exciting, put the tip of the "crock stick" on a piece of scrap wood and cut away from you.



Above: Industrial Diamonds.

Below: Crock Stick Ceramic Sharpener



Below: Natural Arkansas Stone



New Show Vendors Sought for 2016

The NMGCA is continuing to offer new vendors a special table rate for 2016 shows. If you have never been an NMGCA show vendor (or haven't been a vendor in at least in the last 10 years) you are invited to take advantage of our "New Vendor" table rate.

The NMGCA is offering one discount table to new vendors at the introductory rate of \$35.00 for our June or October Gun Shows or the August Old West and Military Show. (Additional tables would be at the normal member or non-member rates per table.)

Contact us at newmexicogca@aol.com or call us at 505-262-1350. You can also reach us by mail at P.O. Box 13687, Albuquerque, NM 87192. We look forward to hearing from you.

NMGCA Web Site

Please check the NMGCA Web site, www.nmgca.net, for new information as well as for table applications and table layouts. Membership applications are also available online. In addition, there is now a legislative link where you can check for legislative information.

Tragic Accident In Oklahoma

We were saddened to learn that an accident in Oklahoma claimed the life of Warren Buxton and injured John Eckert and Bob Adams. Our heartfelt sympathy goes out to the family of Warren and we pray for a speedy recovery for John and Bob.

The New Mexico Gun Collectors Association
PO Box 13687
Albuquerque, NM 87192

Non-Profit Org.
U.S. Postage Paid
Albuquerque, NM
Permit No. 1893

NEW MEXICO GUN COLLECTORS ASSOCIATION MAY / JUNE 2016

2016 SHOW CALENDAR

Gun Shows

June 4th and 5th

October 1st and 2nd

Albuquerque Old West & Military Collectible Show:

August 6th & 7th