

# RANDALL MADE KNIVES

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See P. 167 of December 1952 Popular Mechanics Magazine for more details and illustrations of the following directions.

There are no short cuts and no secrets in the hand-crafting of RANDALL MADE knives. Only the best quality materials, craftsmanship and experience will produce the finest knife. The following procedure is used—you may try it if you desire:

1. Obtain a piece of carbon tool steel knife stock.
2. Heat it cherry red and hammer out the rough blade in the general shape desired.
3. Grind the rough forged blade into the size and shape of the blade desired.
4. Harden the blade by heating it cherry red and then immersing it in tempering oil. Draw out the brilliancy and internal stresses by tempering at low heat until it becomes a straw blue color and can be cut with a new file.
5. Grind in lines, bevels and contours and remove roughness.
6. Use a coarse hone and true up the cutting edge, removing any remaining waves and unevenness.
7. Re-grind the blades on a fine grit wheel to remove scratches made by the coarse hone.
8. Polish the blade to perfect smoothness, first with coarse and then with fine grit emery cloth.
9. Polish the blade on a glued-up coarse emery wheel.
10. Cut and shape the hilt from one-quarter inch brass. Drill a hole and file it to rectangular shape to fit the handle tang. Fit hilt to the blade and solder in place.
11. Fit the handle to the tang, cutting rectangular holes into pieces of fiber and leather. Slip into place and glue each separately. Drill a piece of one-half inch Duralumin for the butt and recess it to fit the tang. Drive it on tightly andpeen it into place. When the glue is thoroughly dry, roughly shape the handle with a coarse file, followed by finished shape with a finer file. Then sand it smooth, first with coarse and then fine emery paper. The hilt and butt are filed and sanded, as the handle is shaped.
12. Polish the blade with a medium grit glued-up emery wheel. Polish the hilt and butt on a muslin wheel, charged with polishing compound.
13. Sharpen the blade on a medium grit hone. Always use special honing oil for all honing.
14. Polish the blade on a fine grit glued-up emery wheel and again polish the hilt and butt.
15. Give final sharpening to the blade using a fine grit hone. Test the edge to razor sharpness.
16. For final polishing of the blade, use a hard polishing wheel to remove the last fine hone scratches. Give a final polish to the hilt and butt and the final polish to the handle with a soft muslin wheel.
17. Make or have made a sheath patterned to fit the blade with a stop for the hilt so the point cannot pierce the sheath and with splines along the sides of the sheath to prevent cutting of the stitches. Use a keeper strap and fasteners to hold the knife in the sheath.

**CAUTION:** Grindings #3 and #5 require great skill in getting the lines and bevels of the blade true by eye. These are dangerous operations, requiring good goggles to prevent splatters of steel from getting into the eyes. The grinding dust is unpleasant. In all grinding after tempering, never overheat the blade. Muslin wheel polishing of the hilt, butt and handles and the final polishing of the razor sharp blade are very dangerous operations. These wheels can easily snatch the blade from the grasp and cause it to fly through the air.

Randall Made knives were featured in Feb. 1944, "Science & Mechanics."

**CERTIFICATION - GUARANTEE**

PLEASE READ THIS:

"I certify that every Randall Made knife is 100% handmade in my own workshop and that it is made of the finest quality material obtainable. I further certify that the blade is hand forged from the finest imported Swedish tool steel, hand ground, hand honed, hand polished, that the blade is razor sharp, perfectly balanced and perfectly shaped for its use, and that the materials in the handle, whether heavy sole leather, imported India, stag, or Belgian Congo ivory, are genuine, and that the sheath made by The H. H. Heiser Saddlery Company is the finest obtainable.

I guarantee that you will agree, on seeing the knife you order, that it is the finest you have ever seen at any price and I make no hesitation in saying I will be glad to refund the purchase price, if you think otherwise."

*W.D. Randall Jr.*

MEMBER OF  
AMERICAN GUNSMITHS GUILD


No one has ever returned a Randall Made knife during the more than 16 years I have been handcrafting these fine knives. If you are still in doubt as to the true quality of Randall Made knives, order one for inspection only, as per my "Certification-Guarantee." The cost to you will be parcel post and insurance fees only, and you will be under no obligation whatever to keep the knife.

(If you desire a knife on approval, please send purchase price with order to simplify bookkeeping.)

If you know where a finer knife can be purchased, I will be sincerely grateful if you will tell me where.


**RANDALL MADE KNIVES**  
Box 1988  
Orlando, Florida

*The handcrafting of Randall Made knives was filmed for Paramount's release "Unusual Occupations."*



The Making of these famed knives is featured in Dec. 1953 True Magazine

CATALOG  
OF  
**RANDALL MADE**



WORLD'S MOST FAMOUS  
MILITARY AND SPORTING  
**KNIVES**

Containing descriptions, prices and  
instructive knife manual.  
Price 20c

See p. 4 for full scale illustration.

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## REGARDING THE MAKING OF KNIVES NOT SHOWN



Recent publicity on the famous Bowie knife of 100 years ago has brought us a lot of requests for duplicating this and other outmoded knives. We do not like to do this type of custom work for:

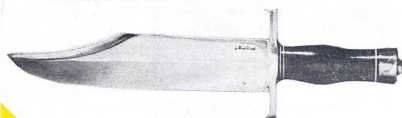
Mr. Raymond Thorp, author of *The Bowie Knife*, says: "Randall Made #1 is about as close to the true Bowie as any knifsmith has ever got since James Black's (maker of original Bowie) time." . . . . .

Judge Roy S. Tinney, Secretary of American Academy of Arms, says, "I have examined and tested Randall Made Knives, found them as represented. The blades of better steel than any Bowie knife that has come to my attention. Steel used in Bowie knives very inferior to that used by you. Your #1 all purpose fighting knife is a refined and perfected Bowie."

U. S. Marines, Raiders and others who have actually used Randall Made #1 and #2 knives, send in satisfactory reports on their combat qualities. They, and others who know, advise against longer and heavier (thicker) blades that are likely to be unbalanced, unwieldy, bulky; hard to carry and use. They all, of course, advise against throwing the knife—except in an emergency or for sport.

We have standardized 12 different models in 25 blade lengths endeavoring to supply a knife for every possible purpose.

NOTE: It is doubtful if any authentic information is available showing the exact dimensions of the Original Bowie knife. We do not consider a Bowie knife a good substitute for an axe.



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11" x 2½" x ⅜" Bowie Illustrated  
(heavy weight)

Though we state on the above that we do not like to make Bowie (and other outmoded) knives, and recommend our No. 1—8" or No. 5—8" knife as a modernized, practical, cheaper substitute, (wt. 10 oz. x 3/16" thick); we are now making replicas of the "axe-machete-like Bowie" measuring 11" x 2½" x ⅜", (wt. over 2 lbs.) or 11" x 1⅞" x ¼", (wt. over 1¼ lbs.).

These are \$38.00 with special 4½" Brass (lugged) hilt, 5" leather handle, Duraluminum butt cap and sheath.

We also make replicas of the once famous "Arkansas Toothpick", measuring 12" x 1½", wt. app. 1½ lbs., at same price as above.

Extra features available on Bowies and Arkansas Toothpick:

Brass Strip: Welded along top of Bowie, \$3.50.

Brass Butt Cap: May help balance the already blade heavy knife, \$3.00.

Special Scalloped Hilt (Brass): Added to knife just in back of lugged hilt, \$5.00.

Special Scalloped Butt Cap: To match scalloped hilt (Stag and Ivory handles only), \$3.00.

Stag Handle: \$4.50.

Ebony handle: \$6.50.

Ivory Handle: \$10.00.

Nickel Silver Name Plate: \$4.00.

(Not available on leather handle)

Initial Engraving (on nameplate), per letter, \$.50.

Chrome plated blade: \$5.00.

Deduct \$4.50 if no sheath is desired with these knives.

We do not fit 2 piece (slab type) handles.

Nickel silver hilt not available for the knives.

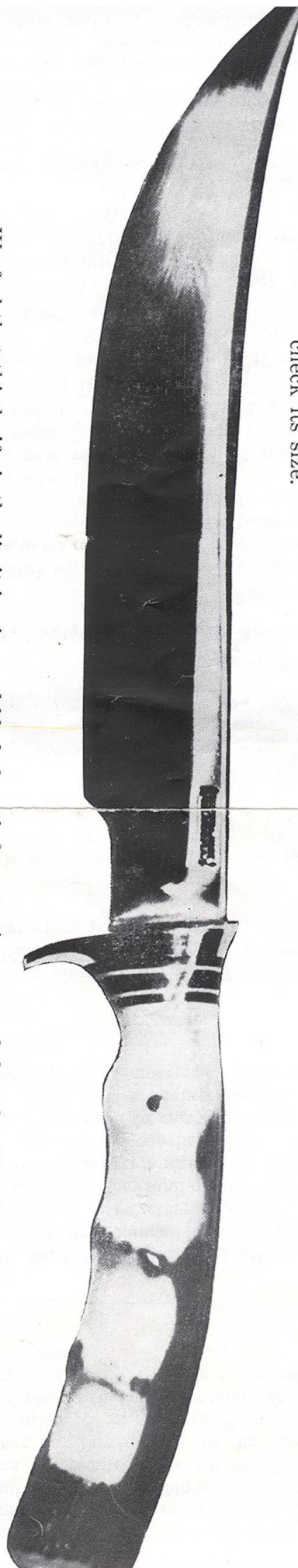
See other side for full scale illustration of 7" knife for you to check for size.

FLORIDA PRESS, DEC. 1953

We feel that this knife is the limit in size and blade length for sporting use and that the #1—8" and #2—8" are the limit in size for a fighting type weapon.

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NOTICE: Most people order knives that, in the opinion of experts, are too large. We enclose this full scale picture of the #4—7" stag, grip handle (\$23.50) so you can cut it out, mount on cardboard and check its size.



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## PLEASE CHECK THESE EXTRA FEATURES YOU MAY DESIRE ON THE KNIFE YOU CHOOSE

\*NICKEL SILVER HILT: Nickel silver hilt available on any model. (Standard on Model #6 and #8, brass hilt standard on other models.) \$1.00.

NAME ETCHING: Your name permanently and deeply acid-etched in block letters on the right side of the blade, \$1.50.



STAG HANDLE: Genuine stag imported from India, available on any model. (Stag handle standard on Models #6 and #8.) \$2.50.



FINGER GRIPS: Shaped in the handle of any type knife except Models #7 and #8 and Commando shaped grips. \$1.00.



\*IVORY HANDLE: Genuine ivory imported from the Belgian Congo. Available on any model \$8.50. (\$4.50 on Models #2-5\*, #6 and #8.)

\*COMPASS: Accurate, 1/2", jeweled, floating, luminous dial, trail finder. Waterproof. (Available only on stag or ivory handled knives. \$3.00)



WRIST THONG: (Not illustrated). The handle is drilled at butt end and a fine quality rawhide wrist thong attached. Available on any model except those with compass. \$25.

DURALUMIN BUTT CAP: (Illustrated and standard on regular leather handled models). This type of butt cap can be fitted to any stag or ivory handled knife, eliminating the rivet pin. \$2.50.

NOTE:—Butt Cap and Compass cannot be fitted to the same knife.

Left handed sheaths available on special order. \$1.50 (extra)

Special custom made knives available, usually cost \$3-\$5.00 extra and takes 4-5 weeks extra time.

We do not make or repair pocket knives.

Finished Blades available for those who wish to complete their own knife.

\*Should any "extra" feature become unavailable for your order, knife will be sent without "extra" and proper refund will be made.

### HOW TO CHOOSE THE KNIFE FOR YOUR NEEDS:

Choose the best knife you can afford, just as you select other items of your sporting equipment. You will use it more than any other of your sporting items. It will serve you well, if it is correctly made and correctly used. Take your time in the selection, for when you find the knife you desire you will derive a great deal of pleasure in using it.

Although there are innumerable types of knives designed for different uses, the ten models of Randall Made knives will meet the most specialized requirements of all who use knives. The following guide may be helpful in making your selection:

The serviceman will probably prefer Model #1 or #2, the knife made famous by servicemen in World War II.

The sportsman, hunter and guide will prefer Model #3, #4, or the smaller #7 and #11.

The big game hunter should choose Model #4 or #11 for his requirements.

### SHIPPING NOTICE

These hand-made knives have become so widely acclaimed and their demand so great that delivery can rarely be made in less than 8 weeks. We cannot make these knives in greater quantity and still keep them "the world's finest." They will never be mass-produced.

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Some people ask the question: "Are Randall Made Knives expensive?" Our answer is: "Lasting quality and flawless workmanship are never expensive." We like to refer to the following quotation:—

The salt water diver will no doubt prefer one of the "Special" (See below) stainless steel knives.

The camper, yachtsman and trailblazer will find #5 most useful.

The epicurean will admire the design and usefulness of #6.

The fresh water fisherman and bird hunter will need either Model #7 or #8.

The knife thrower will be wise to select the professional throwing knife, Model #9.

The salt water angler and homemaker will enjoy the specialized advantages of Model #10.

REMEMBER, there are a great number of factory made knives on the market that may be usable, but if you want the pleasure of owning and using the finest that can be made, you will derive a lot of satisfaction in owning a Randall Made knife.

### READ WHAT SATISFIED USERS SAY:

I have made these 100% handmade knives for more than 16 years, and have on file hundreds of unsolicited letters from enthusiastic users the world over. Printed below are excerpts from three of these letters selected at random. If you desire, I will be glad to send you the name of the owner of a Randall Made knife in your vicinity so that you can personally check with him as to the quality and satisfaction of Randall Made knives.

"What most sportsmen will find out is the personal pride and safety they will find in ownership of this knife. It is utterly and completely the finest in the world today—I know. Major M. W. Lechetter, Ft. Lewis, Wash."

"I've had many hunting knives, over a period of years. But never one that even came close to comparison, in quality and workmanship to the one I received from you. To say I'm pleased, is only putting it mildly. D. V., Palmer, Alaska."

"The knife arrived and I am very happy to write and let you know it is the finest I have ever seen and if anything can be perfect it can be called just that. L. M. S., Davenport, Iowa."

### HOW TO CARE FOR YOUR KNIFE AND SHEATH:

Clean and thoroughly dry your knife after use. If you intend to store it for some time, it is advisable to coat it with vasoline, and leave it out of sheath.

If, through inattention your knife acquires a coat of rust, carefully and thoroughly clean it before putting begins.

Use a very fine emery or crocus cloth.

Use good quality shoe polish or saddle soap on the knife handle to keep it from drying out. Use a good grade of metal polish on the hilt and butt.

For the sheath use a good quality shoe polish or saddle soap. Do not use oil because it will soften the leather and make the sheath flexible, making it difficult to sheath the knife. If you desire to darken your sheath, use dark polish or dye.

Carving knives require the same care as hunting knives. It is not advisable to immerse them in water with regular tableware. Wiping and drying the blade is generally sufficient. All carbon steel knife blades will become stained in cutting meat because of the acids in meat, but this discoloration will not impart rust to the blade or otherwise harm it.

Never throw a fine knife unless you are an expert and know that you will not make a poor throw and thereby harm it.

Never use your knife for duties for which it was not designed. (You cannot cut nails or bolts with a cutting edge designed for meat, despite "pressure" advertising to the contrary.)

All knives require resharpening occasionally after use. According to their quality and use, some knives require resharpening more often than others.

### HOW TO SHARPEN YOUR KNIFE:

Use a few drops of kerosene, machine oil, or saliva on the hone to obtain a keen, smooth edge. Lay the knife flat on the hone with the blade at a 45-degree angle to the hone. Raise the blade about one-tenth of an inch to obtain a bevel on the cutting edge. Now sweep the blade across the hone from hilt to point. Turn the blade over and repeat the same operation. The purpose is to have



Special stainless steel knives: \$5.00 extra.

We are now making out of the special 90% carbon stainless steel any of the models (except Bowies) to supply a knife for constant salt water immersion.

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"QUALITY. There is hardly anything in the world that some men cannot make a little worse and sell a little cheaper, and the people who consider price only are this man's lawful prey."—John Ruskin.

the bone scratches at the same 45-degree angle on both sides of the blade. Never lay the blade flat on the hone, and be sure to use even, sweeping strokes on both sides. Lessen the pressure as the edge is restored. Never use a coarse hone or a dry grinding wheel. They will destroy a fine cutting edge.

### ABOUT KNIFE STEEL:

Good knives are made from high carbon (.80-1.00%) steel. Carbon is one of the elements required to make steel tough and hard. The other elements must all be carefully blended to make the best knife steel. Commercial knives are generally made of low carbon steel so they can be mass produced by die stamping machinery. That is why they will not sharpen properly or hold an edge.

Some homecrafters try to make knives from files or automobile springs. This procedure might be successful if it were not for the guess work involved in knowing the exact amount of carbon in the steel.

RANDALL MADE knives are made from the finest quality high carbon Swedish tool steel obtainable. Although not necessarily better than our best American steel, it does have a wide reputation of being made from the purest ores and being used in the world's finest cutlery.

Commercial type stainless steel knives are made of a low carbon content stainless steel because the higher (.80-1.00%) carbon stainless is far too hard for the die stamping and machine grinding, and therefore too expensive to produce. The high carbon stainless steel used for RANDALL MADE Model #10 is not and cannot be used in the production of commercial knives.

### KNIFE FIGHTING:

This is a specialized branch of warfare, used quite extensively in World War II. I have gathered some of the more important data concerning it from fighting men and Judo knife fighting instructors. This information is available in my manual entitled "The Fighting Knife." (Price 50c. This manual is free with knives #1 and #2.)

### WHAT YOU SHOULD KNOW ABOUT KNIFE THROWING:

Knife throwing is a sport; it is not considered practical in combat. There are few individuals who can throw a knife from an unknown distance and hit a vital spot. To throw a knife far and effectively, the exact distance of the target must be known. Because a knife turns over and over in its flight, the thrower must know the exact distance as well as the number of turns involved in order to have the knife hit point first.

When learning to throw, it is advisable to practice at distances not greater than seven or eight feet. At close ranges, it is possible to throw effectively by grasping the knife by the handle, because the knife does not have to turn in flight.

Hold the handle in the palm, with the thumb diagonally across and the blade forward. Throw the knife as you would a baseball, but make release before reaching the end of your swing. At that time the blade will point forward at about a 60-degree angle. The follow-through is very important in guiding the blade straight to its target. For distances beyond 8 feet, grasp the blade with the last three inches at the point lying diagonally along the ball of the thumb, thumb extended along the top side of the blade, the four fingers holding the knife firmly against the palm. This grip enables the thrower to hold a razor sharp knife safely. Thrown with this grip, the knife makes a one-half turn.

This method is suitable only for distances of eight to fourteen feet. In order to acquire proficiency at greater distances, too much practice is necessary to be practicable. The beginner should confine his practice to the easier handle-grip method, starting at very close range, where it seems that the point of the blade is guided into the target.

Throwing at an improper target, or so the point of the blade hits the target at a wrong angle, can bend or break the point. Any piece of steel will bend or break from excessive stress on the wrong place. In addition, such malpractice may loosen the hilt or damage the handle. A good throwing knife should balance at a point near the hilt. In practice throwing, unless you are an expert, do not use a valuable knife.

READ THE REVERSE SIDE FOR MY EXTRAORDINARY  
"CERTIFICATION GUARANTEE" ON EVERY RANDALL MADE KNIFE.

PRICES ARE NOT SUBJECT TO CHANGE. Randall Made knives are not manufactured commercially. They are the hobby of W. D. Randall, Jr., citrus grower and outdoor sportsman. On sale at finest sporting stores and by mail.