

# LOVELESS KNIVES

WOOD/LOVELESS KNIVES  
FRANK KNIVES



FIFTH EDITION  
Price: One Dollar

◀ R.W. LOVELESS  
maker  
Lawndale, California ▶



*photography by R. J. Santibanez*





### **R. W. LOVELESS, Knifemaker**

**P.O. BOX 837 • LAWNDALE, CALIFORNIA 90260**

**Telephone: Area Code 213, 676-8800**

Thank you for your interest in **Loveless Knives**, and for ordering the Catalog. I began knifemaking in 1954, and these knives have been written about in many gun and hunting magazines, in feature articles and photo stories. This coverage has brought much attention, more business than I thought possible, and has added to the mythology of knifemaking.

So I'm going to be as candid and honest with you as I can: I hope you will decide to order a **Loveless Knife**, and I think it will be helpful to us both if you know how I feel about knives, and how I practice my profession.

First, if you have come to me thinking that all bench-made knives are similar, and about equal in quality, I respectfully suggest you are wasting your time and mine. I have never been satisfied with making "just another hand-made knife," or a "competitive" knife. This business was founded to do just one thing: **MAKE THE BEST HUNTING AND FIGHTING KNIVES POSSIBLE**, with the best designs I can develop, the best materials I can find, and the best workmanship I am capable of.

I prefer to deal with outdoorsmen who will accept nothing less, who look critically at their equipment, and who insist on **GETTING THEIR MONEY'S WORTH**. I don't make Bowies, Push-daggers, or any of what I call "Wall-Hangers and Show-business Knives." Indeed, my emphasis on functional design and appropriate steels, and the results of my work here in the Shop, in the past few years, have brought about an entirely new way of judging all working field knives on the part of leading authorities and experts on the subject. The reader is invited to examine the literature, for further information.

Right here is a good place to debunk some of the myths. A **Loveless Knife** will not cure the common cold, help with the hunter's marital problems, make a savvy woodsman out of a tenderfoot, or guarantee that you'll nail that fat Muley up in the canyon this winter. **Loveless Knives** are fine outdoor gear, and we are committed to keeping them that way, but they are just knives, nothing else.

### **The New Partner**

In May of 1971, a young man called me from Spokane, to talk about working in this Shop. A week later, I picked him up at the airport, and in the next four days watched how he handled the work I laid out for him. His name is Steven R. Johnson, and he comes from Sanpete County, Utah, where he first began learning the trade of knifemaking under Gil Hibben. Later work with Harvey Draper and then in the Davis Shop in Spokane gave him a good basic foundation in knifemaking.

Steve has been working with me since June of 1971, and has proven his diligence and skill. He has shown his loyalty to our customers, to the business, and to me, possesses a wry, laconic sense of humor and a calm disposition, and we get on well together, even at the end of a long, hard day. He shares my feelings about our trade, and has earned his right to his full partnership in the **Loveless Knife** business. Our friends tell us, incidentally, that **Loveless Knives** have never looked better.

### **Loveless Knife Designs**

In terms of usefulness, the knife must rank with the wheel in the history of man's use of tools, but it preceeded the wheel by centuries. The modern outdoorsman's knife is his most-used basic tool, and it truly deserves the maker's best efforts, in design and in execution.

The knives in this Catalog are proven designs. The modern full-tanged knife has earned its rightful place, during the past decade, as the one best form of working knife. There is simply no other, better way to make a knife. Economy of materials, total strength, balance in the hand, complete control of handle shape; all these are the natural advantages of the full-tang knife. Indeed, for many men, the **Loveless Knife** has become the standard against which other knives are compared. I'm both pleased and proud that this has happened, but it does not surprise me. My earlier work, made during the 1950's was mostly



imitative of other knifemaker's work, and was usually in narrow-tanged form, in which the handle is mounted on a narrow piece of steel extending from the blade to the butt of the knife. After making many hundreds of such knives, I began to realize that this method of construction suited the convenience of the knifemaker, but did not benefit the customer.

Beginning in the early 1960's, I made a few full-tanged knives. As I got deeper into this kind of knife, I began to feel that this was the only logical way to make a knife, and that I wanted my own knives made this way, rather than with a narrow tang, buried in a hole in a piece of Stag, or with leather washers built up on it, and often with a heavy piece of Brass or Aluminum stuck on the butt end. Such knives are usually out of balance, and must carry a lot of weight which has no function and doesn't make the knife any stronger.

From 1966 on, all **Loveless Knives** sold have been made in the full-tang design, with the tang, one solid full-depth piece of steel, a continuation of the blade running to the butt of the knife, tapered to about 1/16th" at the butt. It is this taper, by the way, which gives such nice balance to the knife, by eliminating excess weight at the butt.

The full-tang knife has been around a long time. The earliest one in my small collection is a 6" Utility made by Lamson & Goodnow Mfg. Co., in Shelburne Falls, Massachusetts, in about 1848. Recently I acquired a Bimson Bowie, made by a fine old Ironworker in Berthoud, Colorado during World War II and given to servicemen.

Until only a few years ago, the design was neglected by modern knifemakers. But at the Third Annual Show of The Knifemakers Guild, held in Kansas City in June of 1972, almost every maker displayed knives based on the full-tang design, and it can safely be said that the full-tang knife is back to stay.

## Blade Shapes

This Catalog shows eight basic blade shapes. Each has had many years of proven use, and none is of radical design. Some are suitable for rather particular work, such as the Gut-Hook Skinner, but all are well shaped for typical field work. To help the reader, I will give my thoughts on each of them.

**CAPER/FINN:** A short, narrow tapering blade of 3½" length, made from 3/16th" stock, as are all **Loveless** hunting knives. This knife is very straight, with minimum curve in the cutting edge. Often used for caping out the head skins in trophy hunting, it's also a good choice for the man who fishes trout-streams. Weight is just less than 6-oz.

**UTILITY HUNTER:** This knife is meant for all-around field use. In the 4" length, with the CONVENTIONAL handle, it's the knife most often ordered by our customers. The blade, of 3/16th" stock, is an inch deep at the hilt area, and weighs less than 7-oz. The 5" knife makes a very fine general-use camp and trail knife.

**STRAIGHT HUNTER:** Offered only because it's traditional, the Caper/Finn is a better choice. Blade is fairly deep, about 1-1/8" at the hilt.

**DROPPED HUNTER:** The typical Deer Hunter's knife. Blade is less than 4" long, an inch at the hilt, and weight is again under 7-oz. The point is dropped slightly for the belly cuts, and the blade has a good deep curve for open skinning work, yet the knife is pointed enough for caping. Many of these go to the Eastern Whitetail country, to Alaska and British Columbia, and to the mountain states here in the West.

**SEMI-SKINNER:** Fifteen years ago I first saw such a knife in the catalog sheets of R. H. Ruana. It looked like a good idea, although the design needed tightening up. The result of years of design work and field testing, the SEMI-SKINNER is offered to the serious hunter as the one knife that will handle all his chores. It's the second most popular knife in the Catalog, the blade is just less than 4", 1-1/16th" at the hilt, and the knife weighs 7-oz. The smaller size, 3-1/4" long and 15/16" at the hilt, is popular with small game and bird hunters; weight is 6-oz.

**NESSMUK:** Our version of George Sears' "Nessmuk" knife, its use is obvious: skinning the biggest North American game. NOT a good all-around design. It's 4" by 1-1/8th", 7-oz.

**CROOKED SKINNER:** Traditional western skinning knife, brought here by the Mountain Men and Buffalo Skinners. Blade is 4" long, to suit today's conditions, and 1-1/8" at the hilt. Weight is about 6-oz.

**GUT-HOOK SKINNER:** Many customers find this knife fascinating, but it's NOT recommended for most men. It's used by professional big-game guides, who have many head of game to skin each year for their clients. 3½" long, 1-1/16th" at the hilt, about 8-oz.

## Handle Shapes

You'll notice that two distinct handle shapes are shown. One is the CONVENTIONAL, so called because it's what we've been used to seeing for years. A Brass or Nickle-Silver hilt is pinned in place and carefully soldered directly to the blade, and this gives the knife an appealing look.

The IMPROVED handle is my version of a handle designed by Thomas Lamb some years ago. It gives more control in use, and is especially suitable for gutting and skinning big game. Omitting the hilt saves an ounce of weight.

I use both handle styles on my own knives, and like them both, so I can't give you my preference. But the CONVENTIONAL handle outsells the IMPROVED handle in this Shop by about two to one, if that's any help. Note that the IMPROVED handle has slight grooves slanting on the forward sides of the handle, which help in control when your hands are wet and slippery.

## Handle Materials

Linen or Fabric Micarta is the standard handle slab material for **Loveless Knives**. It won't crack, warp, shrink, wear out, or loosen up with years of use. I use it because it is the BEST material for this application, and I STRONGLY RECOMMEND it over any other material, even those which cost extra.



Micarta is available in Forest Green, Dark Red, Black and Natural Tan. A Paper Micarta with the color of Tusk Ivory is also shown, and may be chosen at no extra cost, but it is not as strong as the Fabric grades. At extra cost, we can supply slabs of Wood-Micarta, a very attractive material.

Many of the knives are shown with slabs of Sambar Stag, imported from India. I personally like this stuff, and use it on many of my own working knives, but I must point out that it is not as strong nor as stable as Micarta. It can warp and sometimes shrink a bit, and because it's harder to get every year, it's an extra-cost option. Many of our customers choose it because it is traditional on hunting knives, and looks most attractive.

Every knifemaker, and most every customer, likes Tusk Ivory. I would like it better if it didn't crack or shrink, and if it wasn't so expensive. But I'll mount it on your knife, if you are willing to pay for it; the extra charge is \$50, and it is not covered by my guarantee.

### Hilts

A brass hilt is standard on the CONVENTIONAL handles. Men who dress a lot of game and who are highly skilled often tell me a hilt gets in the way. But I think the average man should have a hilt on his knife, to guard against accidents. Tell me if you like a lot of hilt, and we can make it protrude a half-inch. Tell me if you don't want much of a hilt, in which case we'll make it about 1/4".

Nickle-Silver is about twice as strong and long-lasting as Brass, and many of our customers order it, at an extra charge of \$10. You'll have to decide if you value it that highly; I don't, and have never seen a Brass hilt worn off.

### Other Options

We can grind serrations into the top of the handle, about where your thumb rests when working the knife, if you want them. There is no extra charge, but many men don't like them, so think about it.

Also, we'll be happy to mount your handle material for you at no charge, if you happen to have something you like.

A handle name-plate is available, mounted between the escutcheons on the near side. Made of Nickle-Silver, it is 1" by 7/16th", and makes a nice place to have your name or initials cut in. Charge is \$25.

A piece of Brass, 2" long, can be set into the top of the tang in the forward handle area, and after assembly, the top of the handle is hand-checked, again for your thumb to rest on. A nice neat job, the price is \$25.

Further optional work is discussed in connection with Henry Frank's engraving, and the etching work of Shaw-Leibowitz.

### Things I Won't Do

I don't cut away the part of the cutting edge just ahead of the hilt. Known as the finger cut-out and used by some makers, we DON'T do it in this shop. **Loveless Knives** are available only as complete knives; I don't sell "kits" or bare blades only.

### Sheaths

The finest knife in the world is worthless without a good sheath. I make **Loveless** sheaths from heavy 9 to 10-oz. cowhide shoulders and backs, and fit each knife to its own pouch-type sheath by wet-forming. After thorough drying, each sheath is heavily waxed.

In use, the **Loveless Knife** comes out of its sheath with one hand. No keeper strap gets in the way to be fumbled with or carelessly cut. The knife, in its sheath, should stay in one place on your belt, so you can count on getting it when you reach for it. So tell me, when you order, what belt width you'll be using, and I can make the belt loop of the sheath to a snug fit for you.

(If you consider yourself a good leather worker and want to make your own sheath for your **Loveless Knife**, say so on the Order Blank, and DEDUCT ten dollars from the cost of the order—I don't particularly enjoy leather work.)



The sheath photo shows a high carry and a low carry. If you hunt out of a Jeep and want your knife mounted high, just tell me so; there is no extra charge. Be careful though. Sometimes the butt of the knife will end up in your ribs, with the high carry.



## Steel and Metallurgy

The serious knifemaker should offer a knife of superlative edge-holding. I have always, since I began this work, been deeply involved in the study of Tool Steels suitable for hunting knives. Since 1954, I've sold knives made mostly from three different alloys. The first, used during the "Delaware Maid" years, was Jessop's 139B Nickle Saw Steel. Put in service at a hardness of Rockwell C-57-58, it gave very good results.

Later, about six years ago, after learning a good bit more about knife steel, I arranged to have a special melt of Silico-Manganese Tool Steel poured and rolled to my order, for my own use. This alloy made a great record for itself, and several hundred knives made from Grade 4591 are in use all over the world.

But it was a tricky steel to work with, and we never cured the problem of severe losses in heat-treatment. Further, due to the alloy structure, it rusted badly in the field if neglected, just as do all Tool Steels.

So all during these years I was building in my mind a picture of what the perfect **Loveless Knife** steel would be, and what it would offer: working hardness exceeding Rc 62, working ductility and toughness at that hardness, and finally rust-resistance equal to the usual Knifemaker's 440C, which I had tried but rejected due to poor edge-holding.

During the summer of 1971, I learned of a steel made by a leading Tool Steel producer in the East. They had developed it for service in the high-temperature regions of the fan-jet engines on the 747 aircraft, and it was alloyed to hold strength at 700 deg. F. My examination of the alloying, and a study of the heat-treating procedures suggested by the maker, led me to think it might be a candidate for fine hunting knives.

I ordered a quantity of 500-lbs., which was delivered in August. Test knives were made immediately, and placed in the hands of friends here in the West and in Canada, and I began hearing from these men, all critical knife users, within two weeks, with their comments.

Previously, knife buyers had to make a choice when they ordered a knife. The knifemakers, this one included, could offer edge-holding, or rust-resistance, but not both qualities, in the same knife. Typically, those of us who valued field performance preferred to make our knives from one of the better medium or high-carbon Tool Steels, in the judgment that edge-holding was the main reason for the existence of the bench-made knife.

But two things were immediately apparent, in the letters commenting on the new knives. First, they did hold their edge, better than did my previous alloy. And second, they didn't rust, in normal service, even if not cleaned up right away.

We had to unlearn some things, and learn some new things, in the way of Shop practice, in making these new knives. But it was soon quite apparent that we had found a new kind of steel, and that this new steel was yielding the results I had been looking for.

Knives made from Grade 154CM are indeed fine working knives. They do not rust in use, although we have found, after making a knife for a customer who is a skin-diver, that prolonged immersion in Salt Water service will rust them lightly (such exposure does NOT pit the blade badly, as is the usual case). Exposure to blood acids in big game stains the blade slightly, if anything, but badly-pitted blades just don't happen, and even the staining is rare.

And the cutting edge holds up better than did the older Silico-Manganese Alloy knives. Blades are put in service at a working hardness of Rc 62-64, and are quite ductile and tough at that hardness.

A significant feature of this steel is its ability to pick up hardness during tempering operations. This is called Secondary Re-hardening, and is usually found only in High-Speed Tool Steels. Simply stated, after soaking for less than 50 minutes, at 2,000 deg. F., the steel yields an as-quenched hardness of Rc 58, after the sub-zero quench at -120 deg. F. Then it is given the two tempers, or draws, coming out of the first at about Rc 60-61, and out of the second and final draw at Rc 62-64, as the Martensite completes transformation.

The great benefit, to the knifemaker and to the customer, of Secondary Re-hardening is that maximum strength is achieved during, and as a result of, the tempering operations, rather than during first quench, as in the case of the usual grades of Tool Steel. The result is a complete absence of brittle structure, and achievement of the theoretical maximum Yield Strength.

All **Loveless Knives** made since September of 1971 are of this fine new steel. We have almost 300 knives in the field now, and the results have exceeded my early hopes. The 154CM Alloy has brought new and better quality to **Loveless Knives**, and it's the kind of steel I had hoped to find for years.

## The Folding Knives of Henry Frank

At a Las Vegas Gun Show in early 1970, I came across an engraved locked-blade folding knife made by H. H. Frank. The workmanship shown in the knife and in the engraving was very impressive, and I was soon in touch with Heinrich (Henry) Frank by telephone. After some discussion, we agreed that we would offer his work for sale in my Catalog.

First shown in the January 1971 Catalog, the Frank Folding Knives have come to be recognized as the very best quality work in knives of this type. The remarkable thing about Henry Frank is that his skills in both knifemaking and the difficult art of hand engraving are equally developed. His knifemaking is admired by other knifemakers, and his engraving ranks with the best work found on fine guns. His knives are works of art in the traditional sense, but beyond that they are strongly made and intended for serious use. He works with AISI Grade 0-7 Tool Steel, which makes a very high-quality blade that holds up in service, and he carefully chooses the best materials for the other parts of his knives, such as the mainspring, locking bar, spring-pins and lock-pins, and of course the bolsters and handle scales.



The Frank Folding Knives are made in two grades. One is the Plain Grade, with simple yet tasteful adornment; and the other is the Engraved Grade, fully hand-engraved on both sides of the blade and with the bolsters also hand-cut in keeping with the blade design.

The Plain Grade knife is usually made with Brass bolsters and liners, and with Stag scales. Designed in the tradition of the American Barlow, the bolsters make up about a third of the handle area, and the blade locks into place, when opened, with no discernable play or lost motion.

The Engraved Grade knife is truly a work of art. Bolsters are of Nickel-Silver, with Stainless Steel liners, and handle scales are usually of Tusk Ivory, and carry inlaid shields into which the owner's initials can be cut at no extra charge. Bolsters are engraved, as stated, and the blades fully engraved by hand, usually with the head of an American game animal as the central motif, and the scrolls are very finely done.

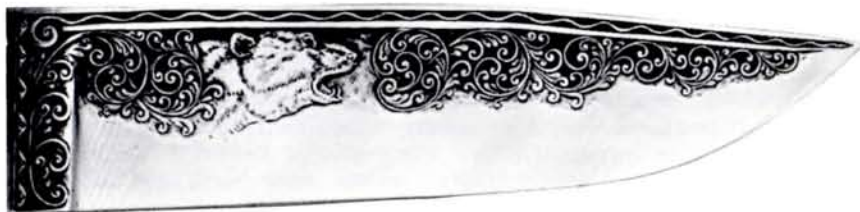
Reference to the photos will show, far better than I can describe with words, the kind of work Henry Frank does.



### Engraved and Etched Work on Loveless Knives

Several of the photos show a 4" Utility, with engraved panels on the sides of the hilt. The engraving is the work of Henry Frank, and his work is also shown on the blade of another Utility. Such work can be done to your order: the extra cost runs from \$40 for hilt panels to over \$300 for full blade coverage. A portrait of your favorite bird-dog can be cut into the blade, and makes a fitting memorial out of a **Loveless Knife**.

The same 4" Utility also shows a very pretty girl, etched into the blade, and is the work of Leonard and Sherrill Leibowitz, of New Cumberland, West Virginia. I asked them to work up this little lady for me on the knife I use for my desert trips, after they said they would like to do my favorite big-game on one of my knives. Their work runs \$20 to \$25 a square inch, and the blade of your knife can be completely covered on both sides, to your order (although you might have to leave the knife out in the tool shed between trips . . .). Both Henry Frank and Shaw-Leibowitz will work to your prepared artwork, or they'll furnish working sketches for your approval before starting work.



### Sharpening

It's beyond the scope of this Catalog to fully treat the subject, and I must presume the reader has some skill already. Simply use a stone no shorter than 8 inches, mount it low and solidly, so you can put your shoulders into the job, hold the knife with both hands and don't let it rock, and try to CUT A THIN SLICE OFF the top of the stone. You won't do it, of course, but that's the angle you want. And DON'T LET THE KNIFE ROCK. Keep the angle the same on each successive stroke, bear down on the stone, and for heaven's sake, don't buy the cheap, soft, short stone usually found in most hardware stores.

### Russell Sharpening Stones

Andy Russell is a friend of mine, but beyond that, cuts and sells a fine grade of natural Novaculite called the Russell Washita/Soft Arkansas Sharpening Stone, much used by knifemakers to set up their knives. Ours is 11 1/2" long by 2 1/2" wide, mounted in a Norton Oil Cradle, and I often wish it were even bigger. Don't waste your money on a stone shorter than 8 inches, unless you sharpen only pocket knives, in which case a 5-inch stone will do. Write to A. G. Russell at Box 474, Fayetteville, Arkansas 72701, for his catalog, and be ready to pay \$20 or so for a really useful set-up.

### Sharpening Steels

For field use, the steels sold by Gerber and Schrade-Walden will do a fine job, producing a slightly rough but good working edge in a hurry, and these steels won't break if you happen to drop one on a rock. Exactly the same idea your butcher uses for his working knives, and they never seem to wear out.

And if someone tells you that your **Loveless Knife**, costing maybe \$125, won't need sharpening, smile a little, and have your rig ready and know how to use it. ALL KNIVES GET DULL, sooner or later, depending on how you use them and on what. Here's a hint, old-hat to seasoned hunters: Nick a little hole into that Muley buck's belly skin, and then open him up from the inside out, instead of trying to cut through every hair on the dude's belly, because no edge will last long with that kind of treatment. Some men can make even a cheap knife last all day in the woods; others might as well bring a chain-saw with them.

### Future Plans

I've been here in Lawndale, a few miles from Los Angeles Airport, for 12 years. Either late this year, or more likely early next Summer, Steve and I plan to move to more open country, possibly in Montana or Northern Idaho. We're prospecting now, and hope to have "color in the pan" by the end of this year. In any event, First Class Mail is always forwarded, and all customers of record will be kept informed; we don't intend to "drop out of sight."

The Shop phone number is 676-8800, Area Code 213, and we are here from 8 or 9 in the morning until usually quite late, often 11 P.M. Call your wants if you don't care to write. Remember the address: Box 837, Lawndale, Ca. 90260.



## Conclusion

There are many so-called Custom knives on the market now. They range from terrible to very fine, and some of the bad ones are quite high-priced. I can only suggest that the prospective buyer be very careful who he deals with.

My role in forming The Knifemakers Guild, in mid-1970, is well-known by now. The Professional members of this Guild, all militant competitors of mine, are united in their intent to bring new standards of quality to Bench-Made knives, and to the practice of knifemaking. I'm proud to have had a hand in forming this fine organization, as Founding Secretary.

**Loveless Knives** are priced higher than most Bench-Made knives. We make no outlandish claims for them, but we do feel they will meet your most critical requirements for a working field knife. Many of our customers take the time to write and tell us how pleased they are with their **Loveless Knives**, and our re-orders from established customers are pleasing to contemplate; they mean that we are doing our job properly.

Steve and I will continue to do our work in such a way that no **Loveless Knife** will fail to please its owner. We think our Guarantee of Satisfaction speaks for itself; it was the first such guarantee ever to be written in a knifemaker's Catalog, and we further pledge that there will never be a lessening of quality in an attempt to "get more business."

My grateful thanks, and my acknowledgment of what I owe them, is extended to the many customers, authors, steel men, editors and publishers, and friends that knifemaking has brought me. Art Jaekel, John Amber, Sakae Wada, Jack Morck, Harry Archer, Harry Morseth, Andy Russell, Don Carper, Bill Ruger, John Styers, Ken Warner, all those here and those passed on, named and not named; to all, my thanks for your help.

## The Loveless Guarantee

I can make no promises about how well any of these knives will hold up for you, because I don't know how you'll use it, or how you'll take care of it.

BUT, after getting your knife and working with it, on at least one hunt, and after putting it to the hone and getting to know it, IF then you don't feel it's worth what you paid me for it, THEN RETURN IT FOR A FULL AND PROMPT REFUND. There is no time limit, whether you take a month or a year.

This GUARANTEE applies to every knife shown in this Catalog, whether it be a **Loveless Hunter**, an **Engraved Frank**, or a **Wood/Loveless Knife**. ALL are backed the same way.

ONE FURTHER POINT: If you return a knife to me that has been obviously abused, you'll find me asking you some critical questions by return mail. I've been in this business for many years, and we both know what constitutes the proper use of a hunting knife. Don't throw it, don't use it as an axe or pry-bar, and keep it clean and sharp, and you and I both will remember our dealings with pleasure.

## CAPER/FINNS



4CF 3 1/2" Caper/Fin  
Conventional handle  
Wood-Micarta slabs

4CF 3 1/2" Caper/Fin  
Improved handle  
Linen-Micarta slabs

## UTILITY HUNTERS

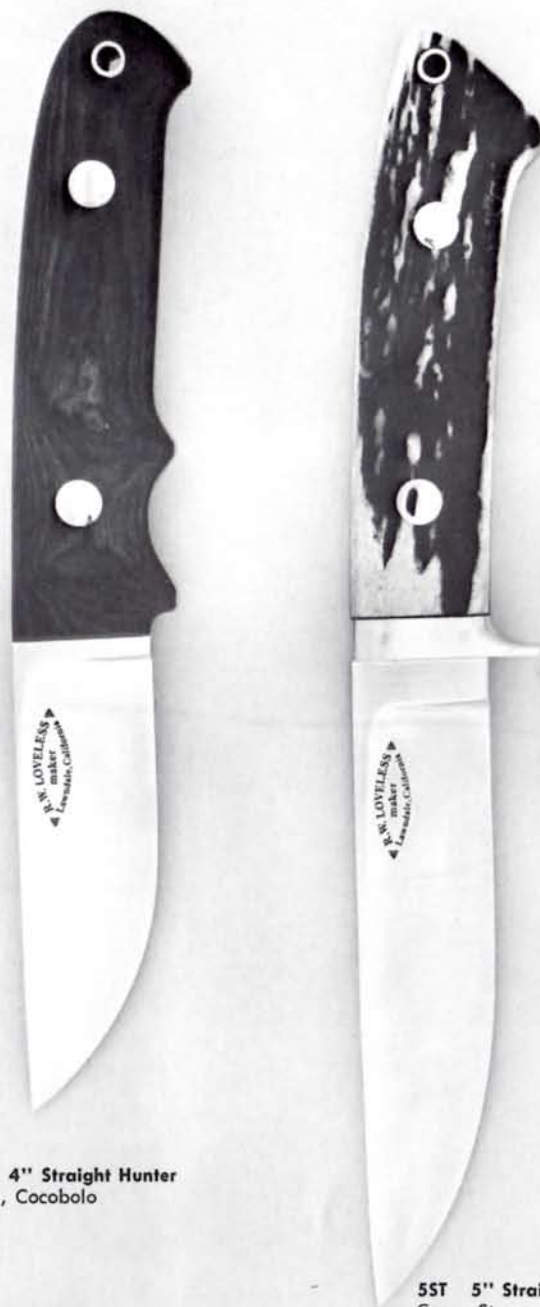


4UT 4" Utility-Hunter  
Conv., Stag

4UT 4" Utility-Hunter  
Impr., Stag

5UT 5" Utility-Hunter  
Conv., Stag

## STRAIGHT HUNTERS



4ST 4" Straight Hunter  
Impr., Cocobolo

5ST 5" Straight Hunter  
Conv., Stag



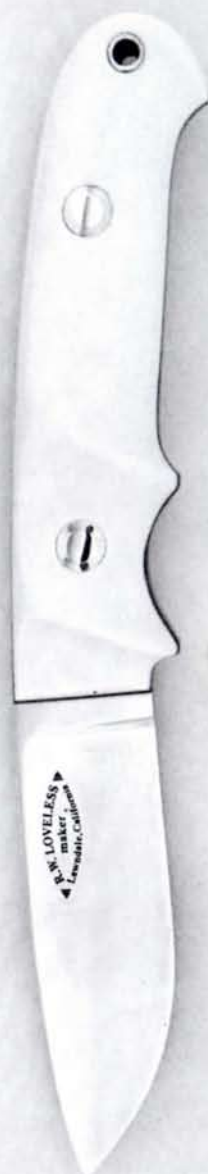


[16]

## DROPPED HUNTERS



4DR 4" Dropped Hunter  
Conv., Stag

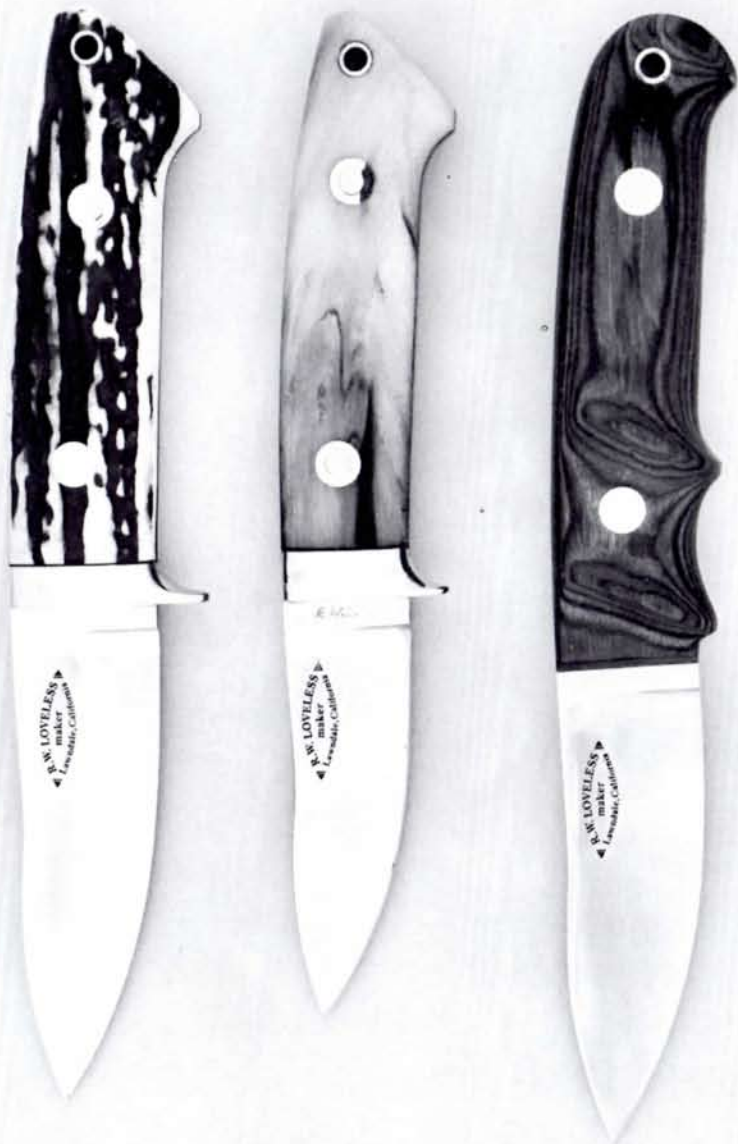


4DR 4" Dropped Hunter  
Impr., Ivory-Micarta

[17]



## SEMI-SKINNERS



455 4" Semi-Skinner  
Conv., Stag

355 3 1/4" Semi-Skinner  
Conv., Bighorn

455 4" Semi-Skinner  
Impr., Wood-Micarta

## PROFESSIONAL SKINNERS



4GH 4" Gut-Hook Skinner  
Impr., Stag

4NS 4" Nessmuk  
Conv., Wood-Micarta

4CR 4" Crooked Skinner  
Conv., Black Micarta



## BOOT KNIVES



5BT 5" Boot Knife  
Black Micarta

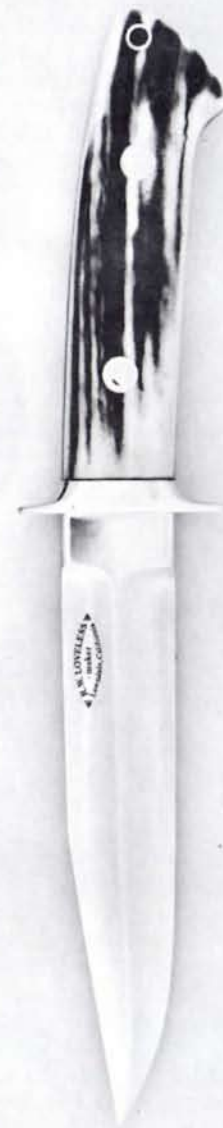


4HO 4 1/2" Hide-out Knife  
Dark Red Micarta

## FIGHTING KNIVES



6FT 6 1/2" Fighting Knife  
Green Micarta



5FT 5 1/2" Fighting Knife  
Stag



## Notes on the Fighting Knives

The Fighting Knives in this Catalog are not "All-purpose" knives. They are made to be weapons, and meant for killing, and I offer no excuse for making them. This world may someday be full of love and respect, in each man for all others, but it isn't that way now, and until that day comes, such knives will be needed by some few men in out-of-the-way places.

The design work was begun in an attempt to provide a knife that would meet the requirements implicit in the method of knife-fighting shown in John Styers' book, **COLD STEEL**, published by The Leatherneck Press in the early 1950's. If the reader is serious about the use of the Fighting Knife, I suggest the study of Styers' methods of knife fighting. The book is out of print, and not likely to be re-printed, but I have never read a better exposition of knife-fighting anywhere. See especially page 39, The Hold, and pages 72 and 73, describing Styers' ideas on design and balance in the ideal fighting knife.

The 6½" knife is suggested for military service. The 5" Boot Knife is the obvious choice, if concealment is needed. The 5¾" knife is a most useful size, and will quickly appeal to the serious user.

**A WORD OF WARNING:** These knives are considered weapons in every state; concealing one is a serious felony in most jurisdictions. Since I don't wish to persuade or encourage anyone to begin using such knives, I have only this to say: **LEAVE THEM ALONE, UNLESS YOU MUST HAVE ONE, AND IF YOU GET ONE, TREAT THE MATTER PRIVATELY AND SERIOUSLY.**

## Special-Purpose Knives

Every knifemaker finds himself making certain knives intended for special uses. Such knives are often customer-designed, and rarely are valuable enough to become part of the maker's regular line. Shown on the next page are some knives that have managed to stick here, being ordered by several customers.

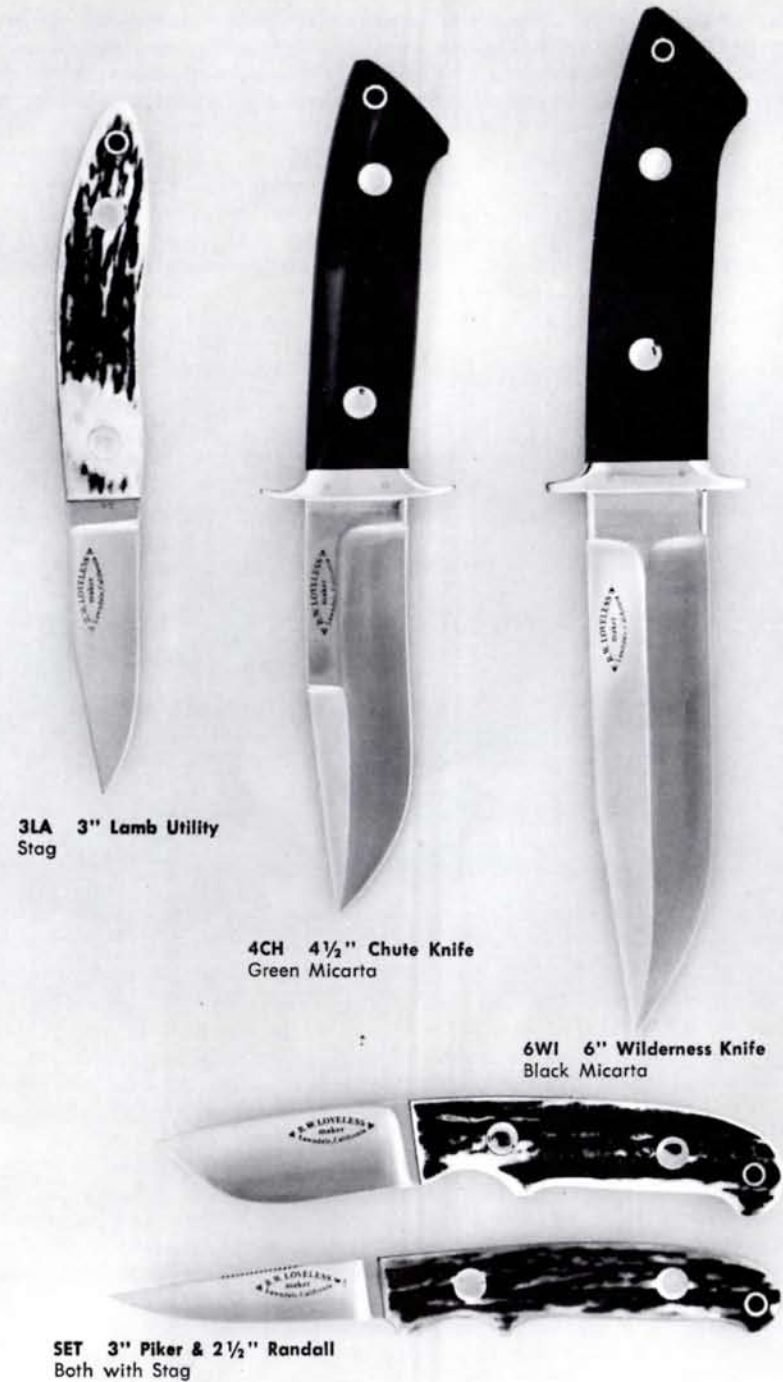
Top Left is the **LAMB UTILITY**, a lately try for a minimum working knife. Blade is 3¼" long, 5/8th" wide, and weight is just 4½-oz. Local backpackers like it.

The middle knife is Harry Archer's **PARACHUTE KNIFE**, made as an emergency jumper's knife and survival tool. Blade is 4½" long, 1-1/16th" at the hilt, and it has 2½" cutting edge on top. Hilt is holed top and bottom so it can be lashed to a pole. 11-oz., with sheath.

The big dude is **THE WILDERNESS KNIFE**, made for a man who turned his back on Los Angeles and walked into the interior of British Columbia a year ago. He wanted a big, heavy-duty knife that would skin, serve as a chopping tool, and as a defensive weapon. It weighs about 14-oz., and the blade, made of ¼-inch stock, measures 6" long by 1¼" at the hilt. It's really a heavy, short Beavertail Stabber kind of knife, and the top of the blade is sharpened back from the point for 2½ inches.

**BOTTOM PAIR** is the **HUNTER'S SET**. The narrow knife was made for Don Carper, local gunstore owner, for the neat work in trophy hunting. It's called the **PIKER**, and has a 3" blade. Above it is the **RANDALL**, made up for Ray Randall of Riverside as a pure little Skinner; blade is just 2¾" long. Several customers have ordered the two as a set, so that's how we offer them. Either can be had alone.

## SPECIAL-PURPOSE KNIVES



3LA 3" Lamb Utility  
Stag

4CH 4½" Chute Knife  
Green Micarta

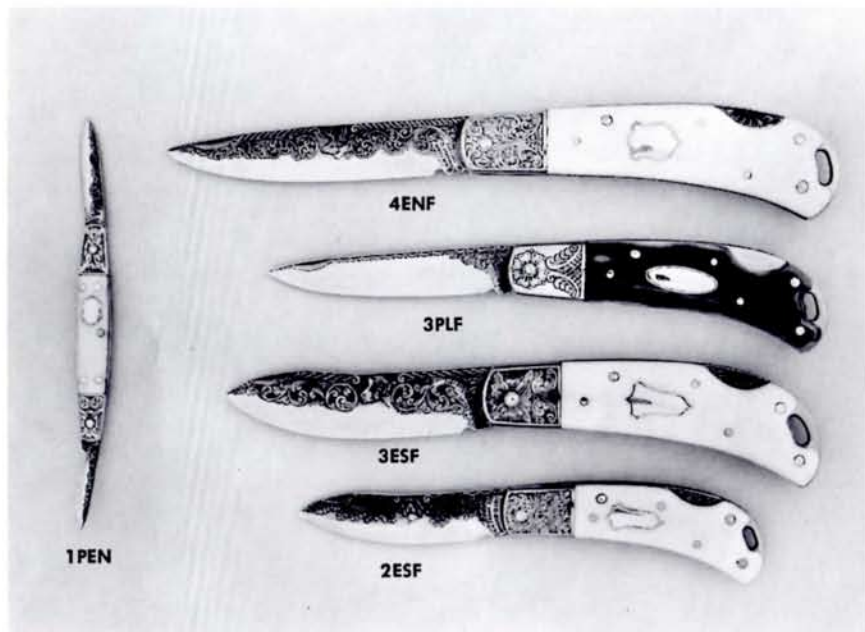
6WI 6" Wilderness Knife  
Black Micarta

SET 3" Picker & 2½" Randall  
Both with Stag



## FRANK FOLDING KNIVES

The Frank Folding Knives are made only to the customer's order, exactly as **Loveless** hunting knives are, and deliveries are necessarily delayed several months. None of these knives are kept "in stock" here at the shop, and it is not possible for us to make immediate delivery.



From the top down, first is 4ENF, a 4" Engraved Knife. Next is 3PLF, a 3" Plain Knife. Third from the top, the 3ESF, 3" Engraved Skinner, and at the bottom, the 2ESF, 2 1/2" Engraved Skinner. The small knife at left, with two blades, is the 1PEN, the Engraved Pen Knife.

## Some Random Thoughts

The failure of some knifemakers to answer their mail, or even to deliver a customer's knife at all, is not unheard of, these past few years. The job has proved to be too much for some men, and ordering and then getting delivery of a knife has come to resemble nothing so much as an adversary proceeding, like two lawyers trying a suit for damages, for instance.

Yet you and I certainly should want to accomplish the same thing, provided you decide to order a knife from me. We should want to be satisfied, each of us, with his end of the deal, or that deal will leave a bad taste. I am going to be satisfied, of course, by getting your check for the price of the knife you've chosen. So it remains for us to be sure that you are also satisfied. I would hope, and I do expect, that you will be satisfied by the knife you get from me.

But beyond that, I must ask your understanding on a couple of other points. First is the matter of letters, those which come into the shop here every business day, and which must be answered. If you must write to me, remember that in order to keep the work of knifemaking going, I can't always, or even often, drop things and answer your letter quickly. It may even take several weeks to hear from me. So I must ask that you confine your letters to important points having to do with your order for a **Loveless** knife. As much as I like to ramble, I can no longer take the time to write about hunting, or pet calibers, or drinking whiskey, or hounds, or what other steels make good knives, for instance. I spend, at the end of a typical working day, about three hours in the office, trying to catch up on correspondence, and it's never enough. I dare not take time away from knifemaking, to get caught up, and so this business has come to seem like holding a big, mean, she-cougar by the tail, while I try to keep her cubs from chewing my feet off up to the knees.

Choosing the knife you want is a personal kind of thing, and I've tried in a general way to tell you how I feel about the knives we make here. If you still have a question, I suggest you call me here at the shop—the number is 213/676-8800. It takes only a few moments to answer the phone, but quite a bit longer to get a letter done. It won't cost you much in phone tolls if you call after 6 P.M. your time, and I'm usually here until quite late at night.

It will help to keep things simple here, if you pay for your knife in two payments, one-half with your order, and the other half when you reply to my form letter telling you the knife is almost done. If you do want to send in your money a little bit at a time, do so by check or money order, so that I will NOT have to acknowledge each individual payment. Your cancelled check means I got it, of course.

The shop is located only a few miles from Los Angeles International Airport. If you happen to be passing through the area and would like to visit us, you are most welcome. Just be sure to call in, to make certain we know you're coming; the shop is NOT open to unannounced visitors.

One further comment on special designs: We are so busy now, and so far behind, that we don't like to handle special work. It interferes with the shop routine, and we usually would have to charge a price out of proportion to the value of the design. Never-the-less, if you have something special in mind and wish to submit it for a quote, I'll let you know, as soon as I can get to it, whether we'll try to make it for you.



## Wood/Loveless Folding Knives

In 1969 a new kind of folding knife appeared on the market. It opened and closed in a sort of scissors fashion, and was obviously the result of careful thinking on the part of the designer, Barry Wood, of Venice, California. The Colt gun company people took over the sale of this first Wood knife a couple of years ago, and over ten thousand have since been sold under their brand.

Early in 1971, Barry came to visit me. After looking things over, he suggested that he and I get together on a series of working knives based on his patented mechanism. I had been using a Wood knife, and had my own ideas about what I would like to do with the design.

The results of our collaboration are shown here. You may have seen one of the Colt knives at your local gunstore, and after working it a few times, realized how good this new idea is. The significant feature of the Wood patent is the manner of construction, which allows several advantages not found in the usual folding knife:

1. The design uses no springs, and there is no chance of spring breakage or weakness with age.
2. The hinge-pin is  $\frac{1}{4}$ -inch in diameter, with an excess of strength for the loads imposed.
3. There are no hidden areas for dirt to accumulate in, to hinder opening and closing, and the whole knife, may be washed off in a handy stream or under the faucet, after use.
4. The design allows more blade length to be stowed in a given handle size.
5. The blade is positively locked into place, when opened or closed, and the possibility of accident is minimized.

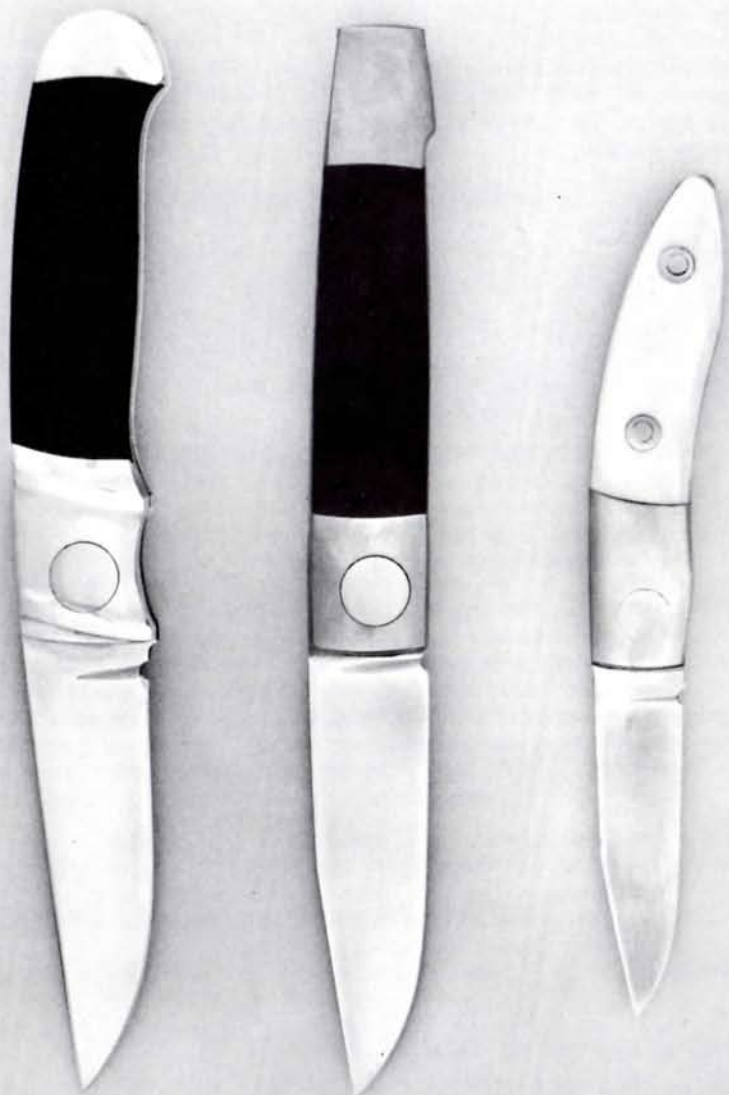
The Mark 4 knife will begin going to customers in August. The Mark 3 will be ready late in 1972, or January 1973, and the Mark 5 Pocket Knife later, about the third quarter of 1973.

The Mark 4 shown partly open



[26]

## WOOD/LOVELESS KNIVES



MK3 3" Mark 3  
Caper

MK4 3" Mark 4  
Utility

MK5 2 1/2" Mark 5  
Pocket Knife  
Possible prototype

[27]

## Dealers

The Best-Quality Bench-Made knife is rarely found in the usual gun store or other retail outlet, and a little thought will make the reason obvious: Dealers need a mark-up, above and beyond the maker's price, on which to make a profit. Yet, in this Shop, we can only make so many knives each month, and we must be able to make our living from those knives. The knives don't care where they go; they must bring in so much money.

So, normally, **Loveless Knives** are available only from us, here at the Shop. However, I do have a few dealers. On the East Coast, it's PARAGON SPORTING GOODS CO., 871 Broadway, New York City, New York 10003. Contact Bob Gilman or Paul Flatow by mail, or phone 212/255-8036, for your wants. In the mid-west, contact Steve Alexander, RAMROD Gun & Knife Shop, Road 3 North, New Castle, Indiana 47362. Here on the West Coast, the dealer is COLE'S SPORTING GOODS, 1030 So. La Brea, Inglewood, California 90301. Man to talk to is Don Carper, the proprietor, at 213/677-4404.

Now prices in these stores will be some 25% to 40% higher than the prices in the Catalog, in order that these people may earn a decent profit for handling the knives. They pay me exactly the same price all customers do, and thus must add their own margin on the top, to be able to offer these knives to their customers.

But I mention the dealers because, if you must have a knife in a hurry, they are the people to contact. They rarely have a full selection in stock, but they try to carry most models, and may be able to fill your order from stock. And when you are scheduled to leave from Nairobi on safari in three weeks, the extra cost of buying a **Loveless Knife** from a dealer is a very minor matter.

## Delivery

A few months ago I was delivering most orders in from ten to twelve months. At the time of writing this, the schedule is out to 16 months, and slowly growing every month. I wish that things were not this way (I started making knives, in 1954, because I wouldn't wait 9 months for a Randall), but there isn't anything I can do about it. I can only point out that **Loveless Knives** HAVE EARNED their fine reputation, and that many of our customers order again soon after getting their first knife. Steve and I, working carefully, can make just so many knives each month, and we don't intend to hurry the work or begin short-slicing the aces in the deck to get more knives out. And I guess that's your best assurance that your knife will be worth waiting for.

It takes quite a while to get your **Loveless Knife**, and you are going to have TO BE PATIENT, once you have ordered, until we can get to your knife. When we do get to it, it won't leave the shop unless it's the kind of knife I myself would be glad to own and use.

When you order a **Loveless Knife**, and I send you an acknowledgment with a promised delivery date on it, try to understand that I am trying to predict, many months in advance, how things will be going here in the Shop sixteen or more months from now. That's no easy job, and I must admit that we have often been from three to eight weeks late in our deliveries, during the year just past. But the working schedules are conservative, and the delay in getting to your order may be unavoidable. We will do the best we can to get your knife to you on time. You can do your part by reading this Catalog carefully, and filling in everything clearly on the Order Form. And finally, if I'm late in writing you that your knife is ready, write or call (at 213/676-8800), and ask whatinhell is going on. I can't and don't get mad when this happens, and will do my best to explain how things are going here.

## Ordering Instructions

Read this Catalog carefully. Look at the Price List. Decide how you want your knife made. Note that each knife shown in the photos has a Catalog SYMBOL, a sort of shorthand that will save us both time. Use the SYMBOL **and** the full name of the knife, in the blanks provided on the Order Form enclosed. Describe the options you want on your knife, and add their costs carefully. PLEASE PRINT OR TYPE EVERYTHING. Use your complete address and include your ZIP Code.

When you have added up the cost of your order, send me a check or money order, made out to R. W. LOVELESS, KNIFEMAKER, for one-half ( $\frac{1}{2}$ ) the total cost. Please do not send cash in the mail. And I prefer that you don't pay for your knife in full in advance, and I will not put you ahead of schedule if you do. Our knives are made in the sequence the orders are received, to be fair to everyone involved.

After I receive your order, I will acknowledge it within 15 days, except during hunting season. Please check the Acknowledgment carefully when you get it. Also, if you decide, even after several months, that you want to change something, feel free to write and ask for it. I know how hard it can be to decide on the knife you want, and I won't force any customer to take something he doesn't want.

Finally, all **Loveless Knives** are shipped from here by REGISTERED AIRMAIL, with a Return Receipt that must be signed off by the person receiving the knife. And I won't insult your intelligence by saying that "Loveless pays postage." You do, it averages about \$3 per knife, and it's figured into the prices of each model in the Price List.



## PRICE LIST FOR LOVELESS KNIVES

Effective: June 1, 1972

Symbol & Description	Price
<b>HUNTING AND SKINNING KNIVES—3/16th" Stock</b>	
4CF Caper/Finn, 4"	\$100.00
4UT Utility Hunter, 4"	100.00
5UT Utility Hunter, 5"	120.00
4ST Straight Hunter, 4"	100.00
5ST Straight Hunter, 5"	120.00
4DR Dropped Hunter, 4"	100.00
5DR Dropped Hunter, 5"	120.00
3SS Semi-Skinner, 3 1/4"	90.00
4SS Semi-Skinner, 4"	100.00
5SS Semi-Skinner, 5"	120.00
4NS Nessmuk Skinner, 4"	115.00
4CR Crooked Skinner, 4"	115.00
4GH Gut-Hook Skinner, 4"	130.00

Above prices apply to CONVENTIONAL handles.  
For IMPROVED handles, add \$10.00.

### FIGHTING KNIVES, made only with hilted handles

5BT Boot Knife, 5" blade of 3/16th" stock	\$175.00
4HO Hide-out Knife, 4 1/4" blade, 3/16th" stock	165.00
5FT Fighting Knife, 5 1/2" length, 1/4" stock	200.00
6FT Fighting Knife, 6 1/2", 1/4" stock	225.00
8BB Big Bear, 8 1/2" blade of 1/4", with Sub-Hilt	375.00

### SPECIAL-PURPOSE KNIVES

SET 3" Piker and 2 1/2" Randall, in common sheath	\$160.00
3PI 3" Piker, by itself	85.00
2RA 2 1/2" Randall, by itself	85.00
3LA Lamb Utility, 3 1/4"	85.00
4CH Archer Chute Knife, 4 1/2", 3/16th" stock	165.00
6WI Wilderness Knife, 6" blade, 1/4" stock	200.00

### THE FOLDING KNIVES OF HENRY FRANK

1PEN Pen Knife, 2 blades, Engraved only	\$300.00
3PLF Plain Grade Caper Style, 3"	175.00
3ENF Engr. Grade Caper Style, 3"	325.00
4PLF Plain Grade Caper Style, 4"	185.00
4ENF Engr. Grade Caper Style, 4"	350.00
3PSF Plain Grade Skinner Style, 3 1/4"	185.00
3ESF Engr. Grade Skinner Style, 3 1/4"	350.00
2USF Plain Grade Small Skinner, 2 1/2"	175.00
2ESF Engr. Grade Small Skinner, 2 1/2"	325.00

### WOOD/LOVELESS FOLDING KNIVES

MK3 Mark 3, Caper Style, 3" Stainless Steel parts	\$ 75.00
MK4 Mark 4, Utility Style, 3", S.S. parts	75.00
Either model, with Titanium handle parts	125.00
MK5, Mark 5, Pocket Knife, 2 1/2", S.S.	50.00

## OPTIONS

The IMPROVED handle style, on any hunting knife, extra	\$10.00
Nickle-Silver hilts, on CONVENTIONAL hunting knives	10.00
Nickle-Silver hilts on Fighting knives	20.00
Nickle-Silver hilt and Sub-hilt, on the Big Bear	35.00

### Handle Slabs:

Sambar Stag	\$10.00
Sambar Stag, Crown pieces	20.00
Wood-Micarta, Linen-Re-inforced	10.00
Elephant Tusk Ivory	50.00
Bighorn Sheephorn, matched for color and pattern	75.00
African hardwoods, Cocobolo, Rosewood, etc.	10.00
Name-plate on obverse (near) side of handle	25.00
Brass insert in tang-top, then hand-checked	25.00

Your name, etched on reverse side of blade,  
with Burgess Vibratool, as neatly as I can do it . . . . . No Charge

Serrations, on top of blade ahead of hilt . . . . . No Charge

## REMARKS

I think most of this optional work, for which I MUST charge extra, is a waste of money. The strongest way to buy a LOVELESS knife is with Linen-Micarta handle slabs, and that is included in the base price.

The prices shown INCLUDE the charge for shipping your knife to you by REGISTERED AIRMAIL, with a RETURN RECEIPT attached that must be signed off by the person receiving the package. If you move after ordering, be sure to keep me informed.

## PRICES

There is hardly anything, for an outdoorsman, that will have to work as hard, and that will give as much pleasure in use, as your hunting knife. If your first thought, on seeing this Price List, was to feel you can't afford a LOVELESS knife, a little thinking will show the fallacy of that reaction.

You CAN afford a LOVELESS knife, IF you want one. For the past two years I've been saving up for a Leica M5 camera. They cost about \$800 or more, and finally, two months ago, I got mine. And it's worth every damned cent it cost, just as these knives are. Indeed, I would sooner have a high-priced knife and a medium-priced rifle, than the other way around, because I know I'll be using the knife a great deal more than the gun. This is of course a matter of opinion, but I try to buy only the BEST-QUALITY, in equipment that MUST work.

Don't WASTE your money. But remember this: there is no such thing as a free lunch—you will get, in this life, just exactly what you are willing to pay for, and not one bit more.