

Kushed Bulletin

Issued by: Ku-ring-gai Community Workshop 'The Shed' Inc.

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Outdoor Library Box for the Warringah Aquatics Centre



Ross, Rob, David and Tony



Ross and Hetta assembling the roof frame

The Tuesday group, under direction of Tony Varrall, have just completed a large Library Box to go outside Warringah Aquatics Centre. This is not just a simple box but more a home for book exchange. David Dew, Ross Jones, George Benardos, Hetta Mollema, Rob Lander, Gordon Timmons and many others have all assisted to build this challenging project which turned out splendidly as a credit to their terrific skills and many, many hours of careful construction effort.

The design brief was for the finished project to be 100 cm square by 70 cm high for the book storage compartment which was to be mounted on long legs which Council would concrete into the ground. They were to finish the roof with corrugated iron and paint afterwards. The finished project had to have a front section with double doors containing windows and a petitioned off rear section with double doors that were lockable without windows. (We were later asked to also do the corrugated iron roof and painting of the Library Box exterior as well!)

Our members went to great lengths to make sure the finished project would house the books in a completely weatherproof environment made from marine grade plywood for the external walls and doors with an overhanging roof on all sides.

The finished project has now been delivered to Warringah Aquatics Centre for installation with the legs to be concreted into the ground. The idea is for the public to have the opportunity to leave a book and take a book of their interest when they visit this free outdoor library.

Little free libraries pop up around Pemberton, Canada



The library boxes have gone international with Men's shed involvement. Looks like we have some competition! Ours (see article above) certainly does not have seating for the little gnomes on the library's porch. But then again neither of us seem to have little books either.

Pemberton is in Canada and must be one of a handful of sheds in Canada. The project was a joint effort between the library and the Pemberton Valley Men's Shed, a community group where local men can get together, see the full story at:

<http://www.whistlerquestion.com/news/pemberton/little-free-libraries-pop-up-around-pemberton-1.2293807>

St Ives Medieval Banquet candelabras



John Beales is coordinating the creation and fabrication of 40 medieval candelabras for the Feast as part of the St Ives Medieval Faire, see more details at: <http://www.stivesmedievalfaire.com.au/medieval-feast/> . We thank Architectural Wrought Iron Suppliers (AWIS) for their generous support of this project.

AWIS not only gave us a good deal on the candle cups, they also delivered them for free! Please consider supporting AWIS for your future metalwork projects. <http://artisticwroughtiron.com.au/> Unit 8, 31 Wetherill Park, NSW 2164. [02 9756 4142](tel:0297564142) info@wroughtiron.com.au Mon-Fri 8:30 am - 4:00 pm.

Shed Wintertime Barbeque with Golden Oldies



The BBQ will be held on Friday 19th August at 12:00 Noon. Lunch, including barbecued pork fillet and sausages plus drink and raffle tickets for an all-inclusive donation of \$10.

Please write your name on the register in the lunch room and pay on the day. Ensure you register so we can cater for you. Please advise if you need transportation.

Raffle for our Shed's building extension



Sharon Franke, Community Development Manager of the Turrumurra and Lindfield Community Bank Branches of Bendigo Bank has donated a fabulous basket of goodies in the Turrumurra branch that we are raffling in support of The Shed building extension. Tickets are \$2 each or three for \$5.

The basket is valued at about \$300 and includes three bottles of nice red wine, chopping board, platter, BBQ cookbook, chocolates and other assorted foods.

Bendigo Bank will draw the winning ticket before Father's Day (Sunday 4th September) and we shall receive the proceeds shortly after.

This fabulous initiative by The Turrumurra and Lindfield Community Bank deserves our full support. It is a wonderful Father's Day present for a dad, maybe even one of our Shedders?

Please write your name and telephone number on the raffle ticket book butt and place the money in the yellow/cream cash box on the Shed lunch room table.

Donated wood is reserved



Kevin Callinan has collected over several thousand dollars' worth of Cedar and Rosewood Slabs some 2100 mm x 200 mm x 250 mm.

These are in the shed, some belong to the Lane Cove shed and the balance are ours. The donor has requested that they are only be used for superior quality projects.

NO one should either take or purchase any of it without submitting details of intended use for approval by the committee. A suitable donation will be required.

Most will require machining and thicknessing to be used effectively. Some have been prepared for wood turning and will be able to be turned on a wood lathe and will make some excellent bowls or platters. They will however be required to be turned with the head facing outwards.



Shed housekeeping

And there was light again

You may have noticed, courtesy of Bob Lions, who has organised new ballasts, made modifications with chains and installed a trial LED light for use in the extension. Assistance was provided by Rob Lander. Thanks guys it is much appreciated by our eyesight.

Membership payments

This is a gentle reminder for those who have not yet renewed their membership subscription that we wish to print replacement membership name tags for the current year and it is appreciated if subscriptions are finalised before this batch print. It is more time consuming to print individual tags at a later date. We hope to print the tags by end of August and new name tags, showing new date of currency and colour indication, be available for members from then on.

We would also like to acknowledge the majority of our membership who have already made payments and especially those who have seen fit to make an additional donation in generous support of our Shed. It is very much appreciated.

Any subscription payments made by EFT must show your name as invoice number so we can record the payment against the correct name. Payment can be directly transferred to our bank account at the Bendigo Bank: BSB 633-000 Account 135768430. The Shed's bank account details are also available on our web site. Personal payments can also be made at the Shed.

Walkabout Router

If anyone knows where the dedicated timber engraving router with special router bit has gone please let us know. We hope it was simply mislaid or forgotten to be returned to its

dedicated box next to the letter engraving sets.

Personal protection equipment and noise

When using noise generating equipment it is advisable to use ear muffs and where possible move the activity to outside the Shed to avoid affecting others. Thanks for your consideration.

Use of drum-sander

Please be aware that the use of the drum sander will, from now on, be done under the direct supervision of a Coordinator on duty. Some minor modification will be made before it's use can continue.

This is to avoid having to spend \$75 each time for replacement of the abrasive paper plus numerous hours wasted on maintenance by fellow Shedders. It has occurred 3 times in the past 3 weeks! Timbers with nails, along with glued or painted timbers should never have been sanded on this machine and the outer edges of the rolls must not be used.

Thickneser

Use of this machine is restricted to nail free timbers, in accordance with the Accreditation document, to avoid damage to the machine. Recent misuse has resulted in a large scar as well as damaged blades, again this results in unnecessary cost to the Shed and hours spent to repair it by fellow Shedders.

Use of this machine is restricted to nail free timbers in accordance with the Accreditation so as to avoid machine damage. Recently misuse has resulted in a large scar as well as damaged blades. Again this will result in unnecessary cost to the Shed and hours spent in repair by fellow Shedders.

In general, if in doubt or not having used a machine for a while please ask a Coordinator who will be more than willing to give you a refresher. Please let's treat our equipment with love and care, put it back where you got it from and clean-up after use. Thanks.

From the cookery corner



The Shed Cooking Class met again on Friday 29th July. Apart from preparing some excellent Master Chief style dishes, it was suggested that we should set the scene by dressing in 1970's apparel. The attached photograph provides some of idea of the result. The menu for the day was:

CURRIED PEA AND LETTUCE SOUP
BBQ BUTTERFLIED LAMB

Two complete legs of lamb were required for the BBQ, both of which required to be de-boned. The delicate task of de-boning was first demonstrated by Ruth and then Hugh Lander successfully complete the second.

The menu for both the curried pea soup and the lamb follow. Our next class will be held on Friday 12th August where the theme and dress code will be 'Christmas in August'.

CURRIED PEA AND LETTUCE SOUP

Serves 4

- 30 g butter
- 1 clove garlic crushed
- 1 medium onion chopped
- 2 teaspoons curry powder
- 2 cups shredded lettuce
- 2 cups frozen green peas
- 3 cups water
- 1 large vegetable stock cube, crumbled, (or powdered stock)

Method:

Heat butter in large saucepan, add garlic, onion and curry powder.

Stir over medium heat for about 2 minutes or until onion is soft.

Add lettuce and peas to pan, stir over medium heat until lettuce is wilted.

Stir in water and stock cube, bring to boil, reduce heat and cover.

Simmer for 15 minutes.

Blend or process mixture in batches until smooth. Reheat if necessary.

Serve topped with sour cream and paprika if desired.

BBQ BUTTERFLIED LAMB

1.7 kg boned out leg lamb
1 t fresh thyme roughly chopped
1 cloves garlic crushed
1 t lemon rind
2 t ground cumin
1 t ground paprika
2 t olive oil
Lemon wedges to serve
Sprigs of thyme

Method:

Open the lamb out as much as you can to flatten, slash or snip any tendons or sinew if necessary.
Combine all remaining ingredients and rub over the lamb to marinate overnight, or at least for an hour.
Preheat covered BBQ to medium heat.
Cook lamb on grill for 30 mins turning once.
Set aside on a plate, loosely covering with foil for 15 mins before slicing.
Serve with lemon wedges and garnish with thyme.

TO JUDGE DEGREE OF "DONENESS" FOR MEAT

Using a meat thermometer - insert into the thickest part of the meat before cooking.

- Rare 55-60 C
- Medium rare 60-65 C
- Medium 65-70 C
- Medium well-done 70-75 C

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