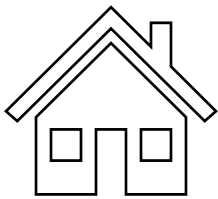


Issue 13 September 2019

Dates to Remember.

Mitre 10 BBQ (Volunteers always welcome)	14 th September 15 th September	Saturday 9 am to 1.00 pm Sunday 10 am to 1.00 pm
Toolbox	11 th September	11.00 am
Committee Meeting	16 th September	9.30 am
Guest Speaker	TBA	10.30 am
Toolbox	25 th September	11.00 am
Bread Run	11 th & 25 th September.	6.30 pm to 8 pm
ANNUAL GENERAL MEETING	23rd October	11.00 am
Afternoon Shed opening	Every Thursday (Unless over 38°C)	4.00 pm close
Walking Group – Terry Brown.	Every Tuesday and Thursday	9.30 am



Coming together is a beginning.

Keeping together is progress

Working together is success.

Quote from Henry Ford



The spring has sprung, the grass is rizz, I would where the warm weather is?

The warmth is on the wing, but that's absurd the wings is on the bird!!!

Spring is just around the corner but looking at Malcolm's garden you would think it had arrived some weeks ago. Healthy looking broccoli, spinach of all colours, peas and much more. The poinsettia is in bloom so all is good with the world eh?

Things have been pretty busy with planning for the Muster moving along and sponsors coming on board regularly. Don't forget that we will need some prizes for the raffle so have a look around for some unusual stuff that will bring a smile to some weary faces.

Work on the northern fences has kept Davey, Sam and Garry busy and all is coming together nicely. Thanks to the metal shop boys for the manufacture of the panels, all is looking good. Next I suppose is to have the container refurbished in our trusty Men's Shed Green once all the repair work is completed. We can build a retaining wall between the container and the computer room so thinking caps on regarding a design and specifications.

I have been remiss not to have the "Social board games night" but I did think the weather was a little on the cool side, so look towards some activity when I thaw out later in September.

Ken's housekeeping in the foyer is much appreciated however I think you should stick to taking photos and not window cleaning eh?

We had a visit today from 25 UniSA Occupational Therapy students to check out the venue for the suggested project that was put to them earlier in the year. We might get up to four students should they feel that we can assist them with their studies. Hears hoping. Once again Gary will mentor them should we be accepted as a suitable project.

Around the Shed.



Working Away in the outside back of are the shed are Anderson's who are fabricating the fence around the property. Great work being conducted in a quiet unassuming manner.

Thanks guys.

Eureka Myall Place Retirement Village visit.



Eureka Myall Place offers an enjoyable, peaceful, and relaxing lifestyle.

The open plan style of our units enables ease of movement with no steps, allowing easy access for walking frames and wheelchairs.

Each unit has ceiling fans and/or air conditioning, a spacious living area, galley style kitchenette, a large airy bedroom with a built-in wardrobe, a purpose built ensuite bathroom with provision for laundry

and an individual courtyard that is perfect for an outdoor setting and pot plants.

Designed in clusters, all our units are set amongst attractive landscaped gardens and grounds. Covered walkways provide all-weather protection and step free access throughout the village

. Photos by Ken Godden. Thanks for your continued support.

Gary Misan Anne Hawley (volunteer), Bianca Blaney (Village Manager) Jo Adcock (State Supervisor)



Ken Godden, Bianca Blaney (Village Manager) Jo Adcock (State Manager) Gary Misan Malcolm Roberts.



Johnson entered silver beet & peas on behalf of the WMS in the gardening section of the Whyalla Show and came away with 2 awards. Good one Malcolm and Johnson.



Hearty Minestrone soup for those chill day

Ingredients

- | | |
|--|--|
| 2 tablespoons Olive Oil | 2 400g cans of diced tomatoes <u>or</u> 1 700g jar of tomato passata |
| 2 cloves garlic, chopped finely | 3 tablespoons of tomato paste |
| 1 onion, diced | 6 cups of chicken <u>or</u> vegetable stock |
| 3 carrots, diced | ½ teaspoon mixed dried herbs |
| 2 celery sticks, diced | ¼ of a small cabbage, thinly sliced |
| 3 rashers of bacon, remove rind and chop | 200g pasta of choice |
| | 310g can red kidney beans, drained and rinsed |

Salt and pepper Parmesan cheese for serving

Method

Place oil in a large saucepan on a medium to high heat and sauté garlic and onion for several minutes. Then add the bacon, diced carrots and celery and cook for another 5 minutes, mixing regularly.

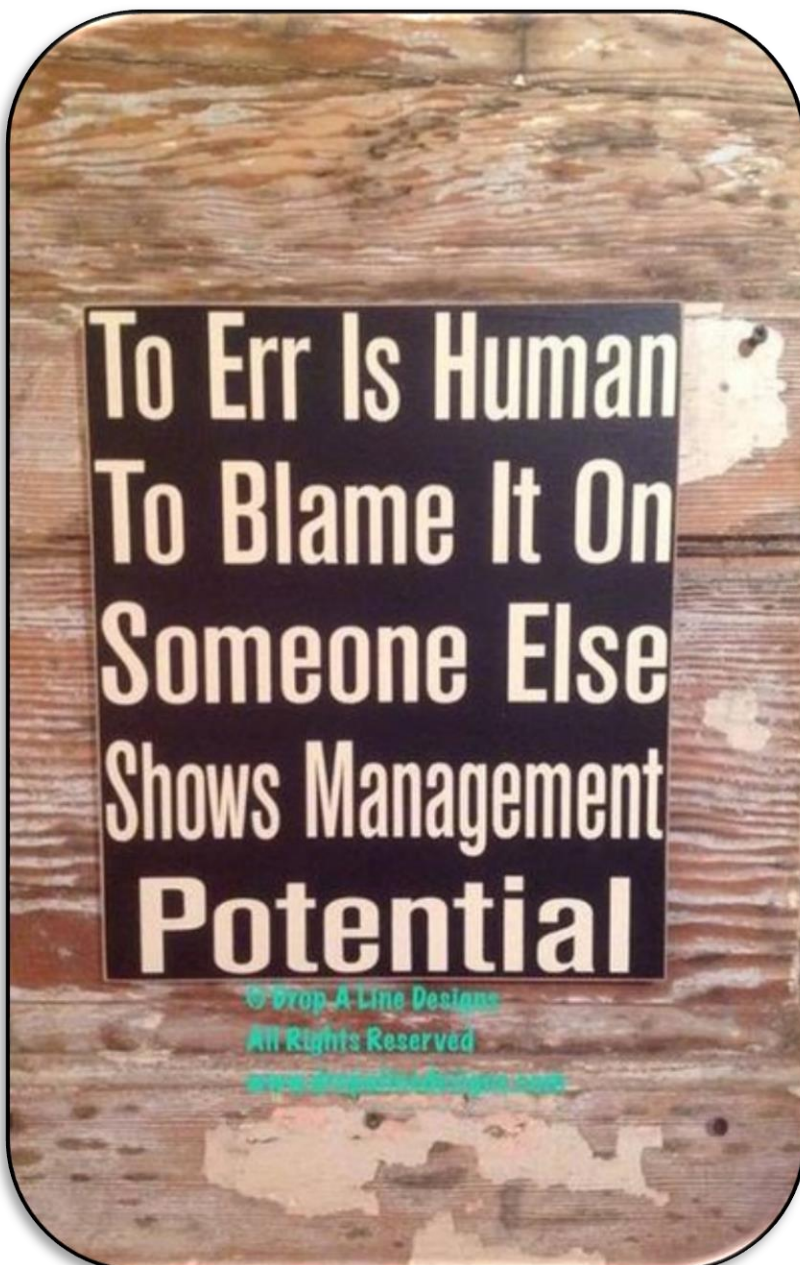
Add the canned tomatoes or passata sauce, tomato paste, stock and herbs and mix all

ingredients. Bring to boil, reduce heat and simmer for 20 minutes, or until carrots are tender.

Add the cabbage, pasta and beans to the soup and cook for another 8-10 minutes until pasta is cooked. Season with salt and pepper and serve with grated or shaved parmesan.

Please be advised that membership fees for the 2019/20 financial year are overdue.

Light amusement.



Life can either be accepted or changed. If it is not accepted, it must be changed. If it cannot be changed then it must be accepted.

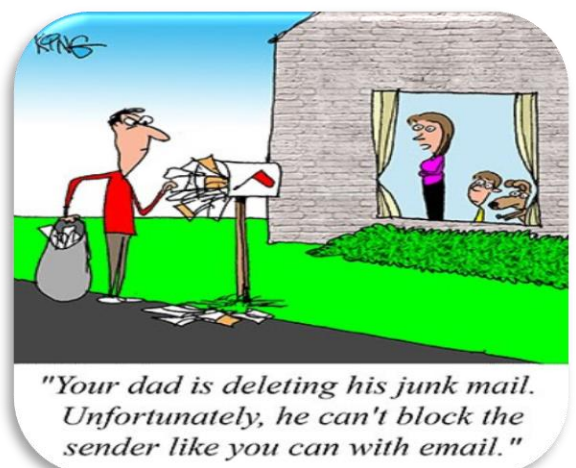
Winston Churchill

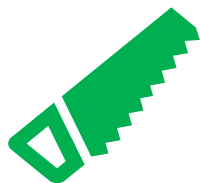
She's such a lazy cook she uses the smoke alarm as a timer.

She's such a lazy cook her cat has only three lives.

She's such a lazy cook even the cockroaches eat out.

OShe's such a lazy cook even Oliver Twist declined seconds.





My Shed.

My shed is important to me because it gives me a reason to get up in the morning and something important to tell my family in the evening.

YOUR COMMITTEE



Role.	Member.	Contact.
President	Brian Marshall	0408 849 653
Vice President, Workshop coordinator.	John Visi	0428 584 588
Treasurer	Helga Fleming	0427 452 540
Secretary	Gary Misan	0408 894 168
Metal shop coordinator.	Bill Collins	0478 095 978
OH & S Officer & fundraising chair.	Davey Anderson (Sr.)	0429 965 894
Grounds coordinator & Housekeeping trainer	Johnson Darkwa	0416 524 629
Assistant woodshop coordinator social events & fundraising	Liam Sheedy	0451 175 071
Garden coordinator.	Malcolm Roberts	0419 851 476
Chef extraordinaire & materials management	Marcus Sutton	0497 869 309
Assistant metal shop, coordinator Shed machinery & equipment check	Neil Jones	0427 869 309
Assistant woodshop coordinator	Tony Johnstone	08 8644 1093
Purchasing & member liaison officer	Tony Shaw	0418 440 125

Subs for 2019-20 remain at \$50 and are now over due