

WHYALLA MEN'S SHED

PO Box 2382, Whyalla Norrie, SA 5608

Newsletter Date: October

HELP WANTED:

We have had no response for a member to maintain the website: Do you know any grandchildren who may be interested to help Grandpa?

We welcome the following new members:

Bradley Jones, Herbert Hynds, Victor Dantel, Craig Gobbie, Wayne Beswick, Robert Evans, Ron Harding and Peter Sherwen.

We trust you enjoy the friendship and work skills available at the WMS.

STOP PRESS: The keys & mobile phone box is installed in the foyer for those forgetful folks. Thanks Allan

Committee meeting: 24th September 2015 notes

- MADEC Trainee's budget supplied, workers to start mid-October
- Trailer has been purchased and is stored at Gary's until secure storage area is available.
- \$250 donation received from Beyond Bank
- Term deposit invested for 6 mths @ 2.9%
- Anglicare computers supplied and raised \$1950
- Water taps to be installed in garden mid-October
- Concrete ramp, full width to be installed mid-October
- Whyalla Woodies, WMS Committee members agreed to not pursue formal association.
- The BBQ's are generating a small but steady income. More Sheddors required to assist.
- Suggest more visits to the shed like the Whyalla Aged Care group.
- Occupational Therapist students Amy & Olivia visited and will join us in April 2016.
- Letter and plan submitted to lessor for permission re the northern area future plan.
- Quote for garden paving received.
- Mentoring new members. Tony Shaw has volunteered to carry out this important function.
- Sale of goods from members and non-members, a 10% spotter's fee but no goods on consignment.
- The garden area layout to be installed as is with four raised beds, ramp, 3 x 2m garden shed on eastern wall and the south east corner to incorporate planter boxes and seats.



Potatoe Caesar Salad

10 minutes preparation + 15-20 minutes cooking

7 serves of vegies in this recipe

3 medium potatoes
4 slices (50g) pancetta or lean ham
2 slices rye bread
1 large cos lettuce, washed and dried
45g can anchovy fillets (optional)
1 tablespoon grated Parmesan cheese

Dressing

1 teaspoon mustard
1 clove garlic, chopped
½ cup low-fat natural yoghurt
2 sprigs parsley or basil, chopped
1 teaspoon lemon juice

Boil potato for 15 minutes until tender. Drain, cool and cube. Grill Pancetta until crisp. Cool and break into pieces, drain on paper towels. In the same pan toast the bread on each side and cut into cubes. Tear lettuce into pieces. Rinse anchovy fillets in warm water and dry on paper towels to remove excess salt and oil. Reserve half the fillets for the dressing. Combine all salad ingredients in a serving bowl. Mash reserved anchovy fillets and stir in mustard, garlic, yoghurt and herbs. Use the lemon juice to achieve correct consistency. Drizzle dressing over salad.

Serves 4.

Serving suggestion

Add 1 cooked chicken breast, sliced for a main meal salad.



Question. What do you call a boomerang that does not come back?

Answer. A stick.

Kevin and John decided to go ice fishing when they were on holidays in Alaska. They started sawing a hole in the ice, but just as they are getting close a booming voice said "you will find no fish there".

They ignored it and continued sawing. The voice repeated "you will find no fish under the ice".

They looked at each other and then asked "God is that you?"

The voice replied "No, I'm the manager of this ice rink."

Allan was walking along the foreshore with his dog last week and said to those around him "Look at that dead bird" and three people looked up to the sky and said "Where?"

They walk among us!!

Upcoming dates:

Melbourne Cup Recreation day Nov 3rd

Guest speaker Beyond Bank at 10.30 then toolbox meetings November 4th & 19th

BBQ's October 24th, November 21st & 29th

AGM November: The next AGM will be held in November 2015. Our Constitution requires that at the second AGM at least the positions of President, Secretary and one other committee member be declared vacant. Please consider nominating yourself or speak to another member regarding you nominating them.