

WHYALLA MEN'S SHED

...where men work at play 5608

Newsletter April 2017

With Age Comes Experience: The sad thing about experience is that by the time you have it, nobody wants it!

Diplomacy is making your guests feel like they're at home, even if you wish they were.

The last thing I want to do is insult you, but, it's on the list.

It's with deep sorrow that members are advised the passing away of

ALLAN MAIN.

Popular member & past treasurer.

13th March

What's New

Display cabinets have been fabricated Ken Godden to complete.

Upgrade to drains on north side of building

Donation's-\$100 from Kerre Willshire.
\$500.00 from in-Our-Hands.

Varnish donated by Mitre 10.

Stools from Scott Anderson.

Tools Down Day Wednesday 19 April

Guest speaker Keryn Bourke

Crime Prevention Officer

SAPOL@10.30am

Toolbox meeting @ 11.00 am

BBQ @ fellowship @ 12.00pm

Guy and Gary completing the new display units for the foyer.



Work on the Patio moves on apace.



Work continues at the patio.

Painting (thanks' Johnson) Shade cloth and pergolas are a work in progress.

Don't forget that vegetables are for sale. See green fingers Roberts (Malcolm)

The MADEC trainee team are continuing work that would be difficult for members to carry out.

Recipe

This fresh salad cools you from the inside. Very simple to assemble, just allow some time for the cucumbers to marinate in the fridge. Stores well for a few days covered in the fridge.

Serves: Six

Time: 40 minutes, plus 3 hours of refrigeration

Ingredients

- 2 medium cucumbers, thinly sliced
- 1/2 white onion, thinly sliced
- 1/3 cup cider or white vinegar
- 1/3 cup water
- 2 tablespoons sugar
- 1 and 1/2 teaspoons salt
- 1/8 teaspoon pepper
- Chopped fresh dill weed or parsley, if desired

Method

Thinly slice the cucumber and onion; the thinner, the better!

Allow your cucumbers to sweat: toss with one teaspoon salt in a colander, then drain for 30 minutes. Squeeze excess liquid from cucumbers.

Place cucumbers and onion in a small container or bowl with a fitted lid.

In another tightly covered container, shake remaining ingredients except for the fresh herbs.

Tangy Cucumber Salad



Upcoming events

Whyalla Mitre 10 BBQ	13/14 th May
Tools down day, guest speaker & toolbox Meeting	19 th April
Committee Meeting	24 th April
Bread run	5 th May

The Committee

Gary Misan President	0408 894 168
Malcolm Roberts Vice President	0419 851 476
Helga Fleming, Treasurer (new)	0427 452 540
Brian Marshall, Secretary	0408 849 653
Bob Melville, Co-ordinator	0419 257 161
Paul Acton, WHS	0455 888 927
Tony Shaw, Member rep.	0428 440 125
Bill Hatherly (new)	0428 440 984