

WHYALLA MEN'S SHED

PO Box 2382, Whyalla Norrie, SA 5608

Newsletter Date May 2015



Ingrid Stanley & Stephen Pearce embarking on Thank You ride for curtains.

Welcome to the following new members:

Barry Williams, John Smith & Paul Acton

Shed Do's

Have fun, Be happy, Be friendly

Be helpful, Be patient, Be tolerant

And most importantly, Be safe.

Shed Don'ts

No animosity toward others

No threatening behaviour

No voices raised in anger,

No Smoking,

No alcohol or drugs.



Steering Committee notes 21st May 2015.

- Peter Medicott has resigned from Management Committee and from his role as publicity officer due to health issues. Gary to assume latter in the interim.
- Opening and closing procedure for shed to be posted on main doors.
- \$5 surcharge to be added to job quotes to cover cost of mobile phone calls to customers and suppliers.
- With increasing number of projects coming to shed it was agreed there needs to be a more formal process of deciding which jobs we will do and providing quotes. To be discussed at Toolbox
- Request put to WCC for donation to assist with fees to allow one or more members to attend AMSA Conference in Newcastle.
- G Misan, C Oosterbroek and B Marshall finish up with UniSA at end of June. However, all will be continuing current roles with WMS for foreseeable future. Relevant documents to be transferred to Shed during June.



Roast Lamb with Pears

30 minutes preparation + 1 hour 20 minutes cooking (including resting time). 18 serves of vegies in this recipe, Serves 6.

- 1 easy carve leg of lamb (approximately 1 kg)
- 2 cloves garlic, crushed
- 1 tablespoon olive oil
- 3 tablespoons rosemary leaves
- 3 pears, peeled, cored and halved
- 2 large potatoes, cut into chunks
- 1 sweet potato, peeled and cut into chunks
- ½ butternut pumpkin, peeled and cut into chunks
- 2 medium carrots, peeled and cut into large chunks

Preheat oven to 180 °C. Mix garlic, oil and rosemary, rub over lamb. Reserve remaining mixture. Place lamb on a rack and cook for 15-20 minutes. Remove from the oven, brush with the oil, garlic, rosemary mixture and return to oven. Place all vegetables in a separate, heated baking dish and cook at the top of the oven, turning once. Cooking should take 1 hour-1 hour 20 minutes (For each 500g, allow 20-25 minutes for rare; 25-30 minutes for medium, 30-35 minutes for well done). Lamb should be just cooked and juicy, and vegetables brown and tender. Rest the lamb, wrapped in foil for 10 minutes, before carving.

Hint

The sweeter vegetables such as pumpkin, sweet potato and pears will cook and brown faster than the potatoes. They may be removed early and covered with foil to keep warm. Resting the meat makes carving easier.

NEWS

- Early April, made contact with Mark” the guy with the fire in his eye” from Kadina Heating & Cooling re the flue for the wood heater. He was to call in enroute home from Pt Lincoln but was running late and couldn’t make it. Then had a heart attack and spent time in Adelaide, is on the mend and may call in this week.
- Quotes being sought for the concreting / paving of the garden area. Have located paver’s for a good price “with conditions”. Made contact with Council re hard roof of entertainment area. Discussed with some of the garden group the findings.
- Bill has submitted quote to RSPCA we await their reply.
- Preparing new member information package to contain more details of members, i.e. birthdates, medications prescribed, emergency contact details etc. will be discussed prior to implementation

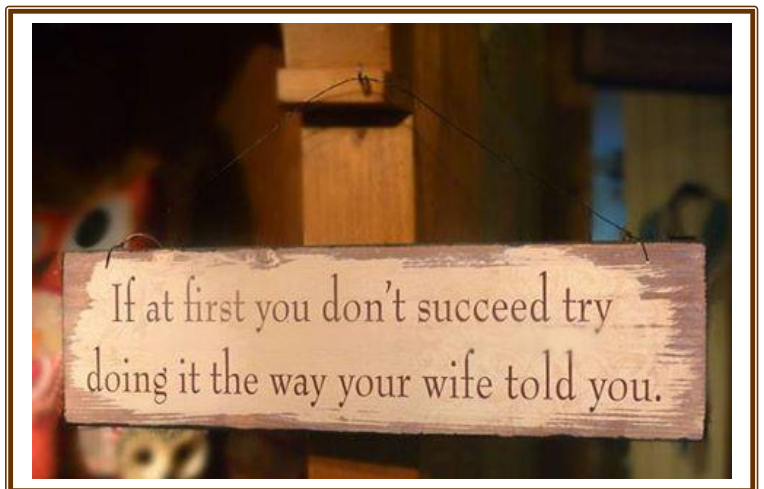
Upcoming dates

June 7th Bob’s BBQ

June 14th Maleout day promotion at UniSA

June 26th Nicola & Courtney finish

AMSA conference registrations are open Oct 17-21 2015



Extra

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