

Showgrounds Community Men's Shed **Newsletter – August 2021**

PRESIDENT'S UPDATE – Mike Wiggin

Hi everyone, it's almost the end of August already, which wouldn't be a problem if I wasn't still on my June To-Do list!

As of the last Committee meeting, the Royal Show is going ahead, subject to no further Covid outbreaks, so we are in the throes of our preparations. The teams are getting products ready for sale and Peter Panek has the raffle in hand. Unfortunately, we're still not going to be inside the reduced Showgrounds, but we will be close to the path from Gate 10 to the Showgrounds Entrance.

We will be shutting the Shed for business from Wednesday 22nd Sept (i.e. last day open is Tuesday 21st) so we can get the Shed ready for the anticipated hordes who will be coming by. Peter Panek is looking for volunteers for two programs starting on the 22nd. The first is cleaning up the Shed and setting out the benches, displays of goods etc which will be done over the three days leading up to the Show opening on Saturday the 25th. The second is manning the Shed for the 8 days of the Show. For the first, it's a matter of many hands making light work; for the second, we will need a roster of members to ensure we are able to welcome visitors and sell our products.

We hosted a very successful Friendship Morning Tea at the end of July which saw in excess of 60 people at the Shed including the two state members of Parliament. These sorts of events are great for the community and for raising our profile. Many thanks are owed to Stewart Forbes for obtaining a grant of \$1000 (one of only two in WA) for this event, and to the Kitchen Team for providing their usual high standard of morning teas.

Our AGM is coming up in October. Paul Setchell, our esteemed treasurer, has assured us that we are well and truly solvent and that our books are on their way to the auditors for sign-off. We will shortly get details of the AGM out to members, but now is the time to start thinking about nominations for the Shed Committee.

On a personal note, I will not be nominating for a further year as Chairman. I have been clear from the start that I would not be doing any more than three years, and preferably two, on the committee. We now have a thriving, very successful Shed and I could not be prouder of the way we have come together to as a community that is welcoming and inclusive for anyone who walks through the doors. We are now part of the local culture and a contributor to its social capital as well as a positive influence for our members. This is no mean achievement in less than two years after we opened our doors and it is something all our members can be proud of.

WOODWORKING GROUP – *Mike Cahill*

We're fast coming to the stage where we have so many projects going through the shop it's impossible to mention all of them in the newsletter.

Mike Glasson's wine tables have been selling like hot cakes, so he's been busy restocking.

Ian turned out a very nice marri cabinet but unfortunately, he took it home before I could get a photo. It's great to see the standard of workmanship improving across the board and I'm sure it's very satisfying for our shedders.



We were concerned during the period that we were under attack from 'Bee Squadron' in what can only be described as an attempt at a massive land-grab – the main villains being Richard, Simon and Stephen. If you had ventured into the shed in July nearly every bench was covered in beehives under various stages of construction. Fortunately, their occupation was only temporary and things have since returned to their natural order.



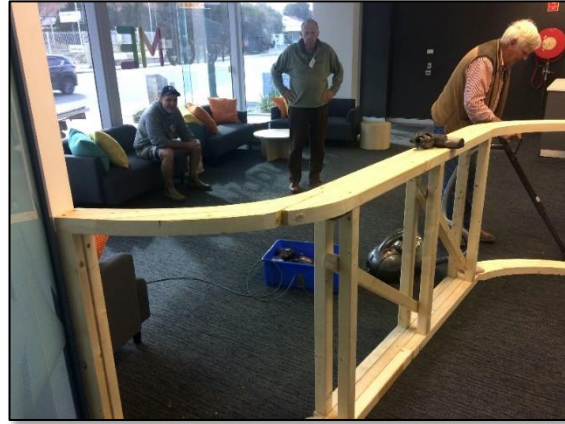
Just to show how versatile we are Mike S-B saved himself a squillion dollars by building his own pool pump cover. The all-singing, all-dancing, fully articulated cover was put to the test during the recent heavy rains and passed with flying colours. If you happen to be in the market for a pool pump cover Mike is your man!!

The boys noticed that Glen was looking a bit glum... so they found him another cabinet to restore. Ahh, bliss!

We had a bumper month last month with new shedders joining and signing up for the induction. With Mike Wiggin taking a break we need someone to step in and help with the training. If you are able to help, please let me know.



For the regular visitors to the shed you can't have missed "Santa's sleigh" being constructed in the middle of the shop. Well, it wasn't really Santa's sleigh but a fairly major undertaking for RehabME. Glen and his sizable team built and installed a major barrier to separate the kids play area from the stairs – a true work of art. They also installed cupboards and change tables. Well done guys!



GARDEN GROUP – *Stewart Forbes*

Spring is almost in the air and Spring is always an exciting time for gardeners because it is a time of new beginnings.

Steve Gerreyn resigned as Garden Group Leader to concentrate on his other interests and I was elected as the new Group Leader with Dennis Gregory unanimously re-elected as Deputy Leader. Thanks to Steve for his contribution and all the best in his other endeavours.

The garden group is moving away from trying to operate as a nursery business to rather concentrate on improving the garden area itself and the shed surrounds while growing a limited range of good quality plants for sale to shedders and the public. Members of the garden group are being encouraged to put their many ideas into effect and most importantly, enjoy themselves and take pride in the garden.

One of the most important features of the shed is interaction and cooperation between different shed groups so that the skills of one can be utilized by the other. As an example, the garden group has been creating a garden area in the apiary with citrus trees and basil bushes for the bees to enjoy. We look forward to enjoying their honey! By the time it is warm enough for the kitchen group to hold monthly sundowners in the garden, the garden area will do their food justice.

We will be holding a pre-Spring garden sale over the week commencing on 23 August, so if you need any plants, come on down – prices will never be lower and further discounts can be given for bulk buys.

The photo below of daffodils and St Brigid's anemones have been grown in response to a request (demand) by Peter Panek for a floral display for the Show and will still be blooming on 25 September. Keep a lookout for the everlastings and sweet peas near the shed entrance, which will be flowering soon.

Happy gardening to all.



KITCHEN GROUP – *Werner Ribul*

A very wet Perth winter did not succeed in slowing down our SCMS Kitchen Team, it seems like we are getting busier by the month! We have however, stabilized the 'ship' and are now running standard event caterings more and more like clockwork. Bravo!



SCMS Cooking Classes

Fourteen shed members graduated through the Kitchen Group's first season of cooking classes. The sessions were delivered to two groups of six participants each (with a back-up for those who could only attend one day) by Werner and Bill with assistance from other kitchen group members to staff the 'back office'. Participants learned to cook (and eat) two dishes each day during the two training sessions. We had a longer than planned break between the first and second sessions for each group due to the inevitable COVID lockdown.



All participants reported that they enjoyed the training sessions and that the training was at an appropriate level. Some of the participants practised at home what they had learned during the classes and brought back photos as proof.

The Kitchen Group looks forward to delivering further cooking courses. Whenever we receive requests from six or more shed members for a course, we will provide a cooking course of appropriate duration with content suited to the cooking skill level of the participants.



Shed Monthly Lunches

In July, Kim Roberts led a willing team in the preparation of Spaghetti marinara for the monthly shed lunch. We had one our largest turnouts to date for this special meal which was enjoyed by all who attended and there was strong demand for the few take-away meals available.

In August, Bill MacLeod, Deputy Team lead of the SCMS Kitchen Group, lead another team of willing kitchen workers in the preparation of a winter classic - *Steak n Kidney "Pie"*. Again, the turnout of members for this lunch left few spare chairs in the dining room and the food received high praise by all, as evidenced by our former Team Lead Peter Goodes. The main meal was followed by **Eton Mess** for dessert (the dish you get when somebody drops a Pavlova! 😊).



The ticket price for the last few SCMS monthly lunches has been \$15. This will be the regular price for shed lunches going forward. The Kitchen Group believes that this represents excellent value for members. The maximum number of people who can be seated for a meal in the conference/dining room is 40 members. We may be able to cater for greater numbers during summer when we will be able to set up tables outside.

Friendship Morning Tea

On Friday 30th July, our Shed opened to friends from around the Showgrounds and more broadly within the local community. We had a good turn-up of people who came along to sample the famous SCMS Scones, and they weren't disappointed. The Kitchen team prepared more than enough scones with jam and cream to feed the hungry hordes. In addition to scones the team prepared sandwiches, including everybody's favourite, curried egg. As well, gluten free cakes and slices were on offer.

A big thank you to the kitchen team members who all worked efficiently and effectively to prepare all of the food and have it attractively presented with tea and coffee ready to go before guests arrived at 11:00 am. Also thank you to Glen Shepherd who made us a couple of multi-tiered cake stands which really added some class to our morning tea presentation.

As usual, Stewart Forbes was looking to cover as many bases as possible, so after all of our guests had left the Shed, Stewart rounded up all of the leftover scones and took them across to the nursing staff at the Showgrounds COVID vaccination centre. The platters were returned, empty later in the afternoon, along with expressions of gratitude from the nurses - more friends secured!



SCMS Kitchen Masterclasses

As part of the ongoing series of skill development activities for our intrepid Kitchen Team members, we recently held a Masterclass on Sourdough Bread Baking. Led by our Kitchen Team Lead Werner Ribul, an intensive 3-hour show & tell class was provided to the four team members who managed to arrive in time. The remaining three who had places booked missed a real gem of a class and the highlight was the sampling of the freshly baked Austrian Farmer's bread (Rye) and a White Country Bread together with some house-made cultured butter!

Even the SCMS President stopped by after the smell of the baking bread found its way into the woodworking hall. It looks like we will be asked to bake our own bread for future Shed events thanks to the resounding success of this tasting event.



Stay safe & eat healthy (at the SCMS Kitchen)!

RECIPE OF THE MONTH

Portuguese Custard Tarts

This recipe was shared by Nidia Oliveira as part of a special SCMS Masterclass in May 2021. The recipe originates from Nidia's mum Leopoldina Madeira Oliveira who migrated with her family from East Timor to Perth.

Prep Time: 20 minutes Serves: 12
Cook Time: 15 minutes
Total Time: 35 minutes



Ingredients

- 500g "Jus Rol" puff pastry sheets
- 300 ml double cream
- 3 egg yolks from large eggs or 4 from small/medium eggs (use the whites for meringues)
- 50-75g white sugar (depending on your sugar tolerance, I normally use 50g)
- Rind of ¼ lemon
- 1 teaspoon of vanilla essence
- Cinnamon powder
- Flour for dusting

Equipment

- Small saucepan to make custard
- Wooden spoon to mix ingredients
- 12 Portuguese custard tart tins or a regular muffin tray
- Sharp knife to cut and trim the pastry

Method

1. Preheat oven to 240°C.
2. Cut the puff pastry sheets into 12 strips of approx. 4x12cm each. Line the tins/muffin tray wells with the pastry strips, trimming off any excess pastry with the sharp knife. Make sure you press the pastry firmly onto the bottom of the tin/tray, the sides needn't be so hard pressed-but aim to have the pastry flushed with the top edge of the tin.
3. Set pastry lined tins/tray aside.
4. Separate the yolk from the egg whites directly into the saucepan, add the sugar to the yolks and combine into a lump-free paste.
5. Add the cream and the lemon rind and mix well.
6. Place saucepan on the stove on low-medium heat stirring continuously to get a custard consistency, this will take 5-10 minutes. Don't let the custard boil over!
7. Once it the custard goes yellow and starts to give off steam take it off the heat immediately. Let the custard sit for 5-10 mins before adding the vanilla essence. This is mainly alcohol and you don't want it to evaporate before imparting its flavour to the custard.
8. Transfer the warm custard to a jug and pour equally into each pastry lined well/tin, filling each ¾ of the way.

9. Bake the tarts at 240°C for 10-15 mins (depends on your oven), allowing the pastry to 'puff', turn the oven down to 180°C and bake for a further 10-15 minutes, allowing the pastry to brown nicely and the custard to caramelize slightly.
10. Once done, take the tray out of the oven and let the tarts cool in the tins/tray.
11. The tarts should peel off the tins/tray easily, use a knife to score along the pastry line if the custard has overflowed, to loosen the tart from the well of the tin/tray.
12. Sprinkle liberally with ground cinnamon to your taste before eating.

Recipe Notes:

The tarts can be frozen and reheated in the oven or best enjoyed fresh on the day of baking.



COMPUTING AND SOCIAL MEDIA – *Les Gunn*

We had requests for help in many diverse areas and every person has a unique combination of devices and applications that require assistance on an individual basis.

- The Apple computer equipment and a photographic quality scanner which were donated by Claremont Council have been put to good use for photography, scanning old photos and video editing applications.
- Photographs from Drovers in WA during the 1960s were scanned for Jim Thom and he presented a series of fascinating anecdotes at the recent Photography Group meeting.
- The ongoing struggle to get an old HP Plan Printer (42 inch or A0 size paper) to operate was finally solved by connecting it to an equally old (almost obsolete) Apple iMac computer.
- We have received some more older Windows PCs for assessment, and we are happy to remove any private content from hard disks that may still have a useful life.
- Now that The Shed has “non-profit” status we can take advantage of zero cost software such as Microsoft 365 for up to 10 years for Office applications.
- Social Media: The Shed has a Facebook Page “Showgrounds Community Men’s Shed” which is public for anybody on Facebook to see. We also have a private group called “SCMS (Private Posts) Group” where only members can see who's in the group and what they post. See Facebook for latest posts to these pages.

The Computer and Smart Phone Help Desk is open by appointment, and you are welcome to bring your PC, Tablet or smart phone or just use one of our desktop PCs/Macs.

Whatever you decide, almost always, a password is required so don't leave at home those credentials for your Google/Microsoft/Apple/ TidyHQ account sign-on.

Please set up your appointment with Les Gunn via email: les.gunn@gmail.com or text: 0412171006, for help with email, smartphones, WiFi, Cloud storage, malware or virus protection and any other IT issues that may have you bogged down in technology.

BEE KEEPING GROUP – *Richard Collis*



Well the last two months have thrown at us just about the full force of winter and our bees have fared very well throughout.

Our group efforts at making those winter gable lids paid off handsomely and kept the water from the top joints seeping in and down the insides of the hives, well done to all who made short work of that.

With their little lids on the hives our apiary looks the bees knees!

Our colonies are in great shape, they have been well fed with syrup and pollen bringing them up to condition for spring. We need big bee numbers in hives 1,2,3, to help us start new colonies when queen bees become available.

On that subject we have ordered three new queen bees but we are being advised by the supplier that the dates are as yet uncertain as to when they will arrive. So patience is required but it is no great set back from our expected delivery of early September as our donor colonies will benefit from the added time to expand their populations.

The group now has a very good selection of bottom boxes and supers for change out of old boxes when the time comes, special thanks to Des and Simon among others who have made the needed repairs and finished the painting.

A small group had a field trip to the hills last month to see bee keeping on a bigger scale by Peter Detchon. Peter is a commercial apiarist and is moving away from honey production to full time queen bee rearing. Peter spent some time filling us in on some innovations to new hive designs and outlining his plans for the year ahead. We will make further trips up to the hills as he commences his larva grafting programme, something that should be of interest to all.

With the onset of warmer days and the fact that we will not be splitting hives 1, 2 and 3 as early as planned we need to brush up on swarm control and we will cover this subject at our monthly meeting on the 27th.

The group has in its possession some flow hives, a fantastic new way to harvest honey and we have members who wish to get these hives up and running. So later in the season when we have enough bees on hand, we can get these populated and sited for those who wish to manage this type of hive. We are well supplied with experience in flow hive management as three of our group have these units at home.

So the work begins in September and our beekeepers will be busy doing hive inspections, swarm control and hive hygiene activity as soon as the weather permits.

WINE APPRECIATION GROUP – *Graeme Owens*

The enjoyable and convivial monthly meetings of the Wine Appreciation Group have continued with further interesting wines to sample and discuss. The Group’s policy of ‘no passengers’ has been embraced with no shortage of members eager to be one of the four at each meeting given the opportunity to bring and present a wine worthy of discussion.

Some of the presented wines were brought along from members’ cellars at generous prices and some had been obtained as donations from a winery, so our financial position has been strengthened such that the time must come when we can caress our palates with some really special wines.

Our format was changed on one occasion when the entire session was handed over to Wolf Martinick to run a dedicated “South African” meeting and Wolf gave us not only South African wines to discuss but a carefully prepared slide show covering that country’s wine history, wine varieties, wine growing areas and more. An admirable effort from Wolf.



As Group Leader I am pleased to encounter the number of Group members who approach me between meetings with their opinions and suggestions concerning the conduct of the meetings. The most common reminder given to me goes back to our formation principle that “The Group is not a wine education course, but questions from anyone seeking clarification on something would, of course, be addressed.” Members tell me they are interested in listening, but never wish to get the feeling they are experiencing “a lecture”. Many suggestions have been helpful such as the request that should a member wish to present slides to expand upon his wine selection then the slides should be restricted to a maximum of three. I shall try to take members’ suggestions onboard.



Earlier this year the Group selected, purchased and packed the wines to be included in the “Quality Mixed Dozen” made available for Shed members to obtain at a bargain price. The logistics meant that this could be an allotment of 20 cartons only, and those 20 went off in a rush. Some Shed members have enquired as to when we can produce a repeat, so perhaps later in the year, closer to Christmas, would be the time to consider a “Christmas Dozen”.

It does appear that several Shed members initially included their names as members of the Wine Appreciation Group but have since found that their interests or activities have drawn them away in another direction. It would assist the smooth management of the Group if any members no longer intending to participate at our meetings could so notify the Group.

A snapshot of the whiteboard during one of our rankings of wines just to show we do more than just drink...

		P	A	G	Ex	Exc	Wolf (1-3)	VFM. 1-5
1	2017 Terrific Ridge Elevation Crowd \$45	I	III	+++			1	3
2	2018 UVO Chard \$40?	II	+++	II			1	1
3	\$20 Windows Summer 2008	I	II	IIII	III	I	2	4.5
4	\$24 Windows Capital			III	++++		2	2.5
5	\$20 Murray St 51-57			III	++++		3	4.5
6	\$24 Fox I		II	+++	I		2	2.0
7								
8								

ELECTRONICS GROUP – John Hassell

Last month the Electronics Group ran a second 'Learn to Solder' skills session and five Shed members learnt some soldering and electronic skills making a flashing led badge to take home.

This month Group member Ian Rumble will be giving a talk 'How Does GPS Work'. The talk was held in the Shed meeting room on Thursday 19th. If you have ever wondered how your mobile phone or your car navigation system knows where it is, Ian's talk explained it all.

The other big news is that the Shed Committee has decided to purchase an Axiom AR6 Pro CNC router. For those not familiar with such a machine, a CNC router is a computer-controlled router that can cut precision work such as signs, relief carvings, flat pack furniture and many other projects.

The Electronics Group plans soon to give lectures on how this machine works and what it can be used for. In the meantime, take a look at <https://www.axiomprecision.com> to see what a CNC router looks like.

The software we will be using to create projects will be Vectric VCarve Pro and a working trial copy free to download is available at <https://www.vectric.com/free-trial/vcarve-pro> along with many tutorials.

There is also a wealth of CNC router videos on YouTube that will give you a feel for the potential of these machines.



WOODTURNING GROUP – *David Rechter*

A lot has gone on in the front room at SCSM since the Shed's last newsletter.

At a training level, we have another 10 Group members who have either partially or fully completed their 8-week beginners' course. We are continuing to unearth some excellent abilities within our Group, as seen by the growing number of beautiful items on show in the front display case. The enthusiasm for our craft by quite a few members is very encouraging, and hopefully will ensure we have a very strong base for many years to come.

About a month ago, we received advice that all the hard work put in by Stewart Forbes for a Veteran and Community Grant to vastly increase the equipment level for our Group, had been fruitful. We wasted no time in ordering three new lathes, together with all their supplementary accessories, and many other items of equipment deemed necessary to give our members a first-class workshop. Once everything is in place over the next month or so, we will arguably have the best and most up-to-date woodturning facility in any West Australian Mens Shed, and together with our audio-visual set-up, compete favourably with many of the Groups of the Woodturners Association of WA. In regard to the Grant funds, we decided to make our money go further by purchasing the tool steel for 42 new chisels required for the new lathes, and are producing the handles in-house. This has been a great experience for the newer turners, and a good team building exercise.

Another bonus with a further 3 lathes, will be the ability to have 5 students in future beginners' classes, thereby reducing the waiting list to more reasonable levels. This will involve some of our more experienced turners stepping up as assistant tutors, but will only be of benefit in increasing their own skill levels and confidence.

Our Group has been encouraged to build up a stock of saleable items for the Royal Show, and we well on the way to having up to 50 products in store over the next few weeks.

Our fortnightly hands-on and demonstration sessions continue to be popular, with members learning new and varied skills. We have also scheduled another Demonstrator Training course for the end of August, which will ensure we continue to have "home grown" people available to demonstrate, and train newer members.

And finally, a message to other Shed members. Even though there is a wait for the beginners' classes at present, if anyone is interested in being involved with woodturning, they are more than welcome to register with me (0412 886 500 or at dkja.rechter@gmail.com), and will then be kept up with all our emails, and can attend our twice monthly meetings to watch demonstrations or hands-on activities.



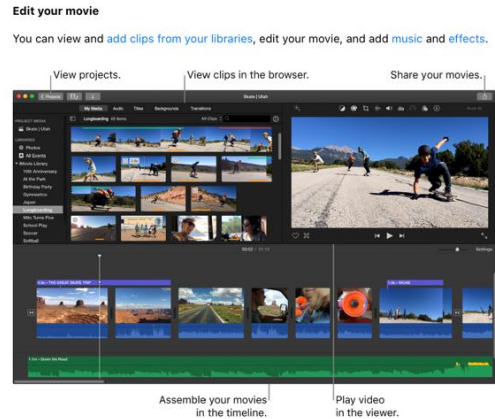
Noel Hickman making the chips fly



Lots of interest in a deep hollowing session.

PHOTOGRAPHY GROUP – *Mike Somerville-Brown*

Workshops on Creating Slideshows and Movies – 24 June & 8 July 2021



Part 1: Creating Slideshows & Short Movies – Mike Somerville-Brown

In this first workshop Mike outlined the concepts in typical video editing software using iMovie and described how to use the timeline to insert and edit video clips, add transitions and titles to create a short movie. He then demonstrated with some of his examples how he had used his photos/videos to create interesting slideshows and short movies to better present and share his collections with family and friends.

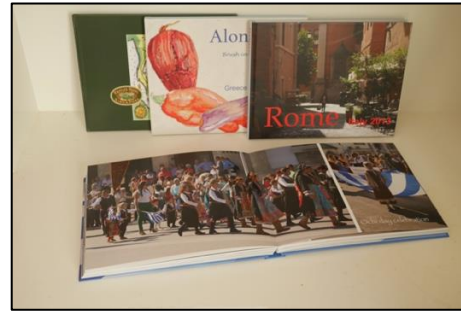
Part 2: Creating Slideshows & Short Movies – Mike Somerville-Brown

In the second workshop led by Mike, he built on the concepts introduced at the previous workshop with a hands-on session to create interesting slideshows and short movies using each member's own photos/video clips.

Participants using a set of 20-30 of their own photos and video clips created slideshows or short movies. A number of participants remarked how easy it was to do!

Publishing Photos – Owen Carpenter

To complement the theme of “publishing photos” Owen Carpenter presented design tips, ideas and templates to consider in preparing professional looking photobooks or illustrated publications. Owen covered layout, format, composition, etc that will best show off your photos. He demonstrated these concepts with examples of photobooks he has recently published of his past holidays to Greece and Italy.



Workshop on Historical Photos Project – 22 July 2021

This workshop on 22 July 2021 was an audio-visual presentation by our photography group teams of their photos for our first team project, "Then and Now", a pictorial history of our local area. We have attempted in teams of 2 to 3 members to document some of the landscape, buildings and activities within our community by developing a pictorial timeline in our community over the last 100 years.

We received and used a set of historical photographs of the Claremont area thanks to the generous support and assistance from Fiona Crossan, Curator of the Claremont Museum. Teams were then assigned to focus on either the Claremont CBD, Swan River foreshore, Lake Claremont or the Claremont Showgrounds. We have also taken a current day photo from the same vantage point. Due to the age of many of the photos we needed to apply restoration techniques using Lightroom, Photoshop or other software packages to enhance the images. We are also grateful to the Town of Claremont for a grant to purchase a high-quality scanner and computer to assist us with this project.



Bay View Terrace Claremont



A comment, which was typical from those involved with the project, was “The overall exercise has been thoroughly enjoyable, in particular so much has been learnt about the local history of which I had previously been uninformed.” Many members have been inspired by this project to start to also digitize their own family collections of photos, movies and slides.

We now plan to display these audio-visual presentations at the Men’s Shed during the Royal Show and share them with the Claremont Museum for their proposed re-opening in January 2022. We are also assisting the Claremont Museum to scan some of their historic photo backlog using our new equipment.

Workshop on Shutter Speed Control & Mustering Cattle in the Kimberley – 12 August 2021

This workshop was run in two parts:

Shutter Speed Control - Peter Buck

“Shutter speed, along with aperture and ISO, is one of the key components of the exposure triangle. In other words, it is integral to the final quality and message of an image.” Until now, consideration of the exposure triangle by the group has focused on aperture and its effect on depth of field in landscape photography. Shutter speed is equally important, in a range of photographic genres. It is not just a control for freezing fast movement. It is far more. Peter’s presentation covered the basic concepts and using some of Peter’s photos illustrated the effect of shutter speed, for a variety of situations. He demonstrated how it can enhance the impact of

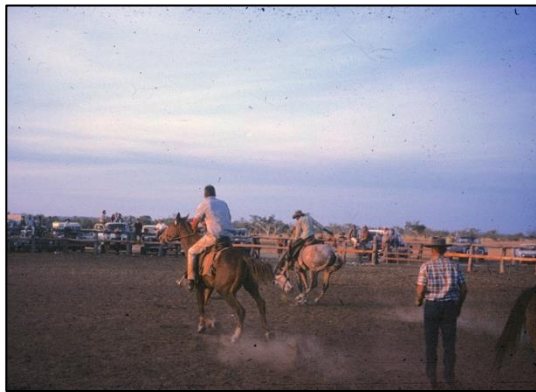


movement and can be a significant influencer of mood in the final image.

Cattle Mustering in the Kimberley - Jim Thom

Jim Thom showed snippets from his life during the 1960s in the North of WA. It was a very tough life. Men, Cattle, Horses, Trucks and heavy machinery all featured in his talk with photographs collected by Jim and his family. Les Gunn from the Photography Group has assisted Jim with scanning many old photographs and slides, then selected and sorted them to help illustrate an inspiring story of Jim's role in the evolution of the cattle industry during the 1960s.

Shed members from other groups also attended to hear Jim's very interesting presentation. Jim is an accomplished horse rider. One of his photos shows him at a rodeo as a "pickup man". Once the buzzer has gone off, the pickup men race to the rider on the bucking horse and lift



them off the horse to safety. Jim humbly showed us his mustering whip and spurs.

The workshop concluded with a Sundowner where we enjoyed a glass of wine or two and some nibbles.

I hope to see our members continue to be active and attend the exciting program of presentations, workshops and field trips during 2021.



ROYAL SHOW

Confirming the information on the Royal Show in the President's report, the Shed will be **closed from Wednesday 22nd September to Sunday 3rd October** (inclusive) and volunteers are required during this period to help with Show activities. Please contact Peter Panek if you can help for part of this period on email ppanek@merit-group.com.au.

Stay Safe and enjoy the activities of the Shed!