

## Showgrounds Community Men's Shed **Newsletter – March 2023**

### **PRESIDENT'S UPDATE – *Peter Panek***

Hi Sheddies,

Our Shed membership numbers have seemed to stabilise around 260 active members which is where we have been for some time. I find this rather interesting when I look at all of the activities which show up on the Shed's calendar of events which is available to all members on Tidy HQ.

In the past month we have held the following events/meetings and learning and participation opportunities

1. Red Dot training
2. Blue Dot training
3. Garden Group regular season meeting to discuss achievements and future plans.
4. SCMS Art Group regular weekly meeting
5. Photography regular meetings, workshops, and field trips
6. Kitchen Team regular team meeting
7. New HiFi and Music Appreciation Group meeting
8. SCMS Moroccan inspired Luncheon
9. Thank you Sundowner for the Bike Count Volunteers
10. Introduction to CNC Router programme
11. Homeless Meal Preparation
12. Management Committee Monthly Meeting
13. Introduction to Sketchup
14. Royal Show planning meeting with Team Leaders
15. Monthly Health and Wellbeing meeting

Not shown on the Calendar, but clearly one of our more popular events, is the regular morning tea on Thursday (which is now repeated on Mondays) where our members receive Freshly baked Scones with jam and cream and often accompanied with a slice of birthday cake.

The above list doesn't take into account all of the activities which go on at the Shed all of the time such as woodwork, wood turning, gardening, CNC routing, Bee Keeping, Flight Simulator reconstruction, Bike repair etc.

With all of this going on, I would have thought that new members would flock to the Shed, yet the membership is fairly stable.

Our Shed, as are all Sheds, is a fabulous place for men to gather and enjoy the fellowship of their neighbours in a warm and safe environment. Additionally, the Shed is without doubt a great place to assist with our Mental Health. Sheds are often described as a Mental Health programme, cleverly disguised as a Shed.

I therefore encourage you to be an advocate for your Shed with your friends and acquaintances so that they too can share the many benefits which come from Shed membership.

I am often asked "How many members do we want at the Shed?". My response is normally as many as wish to participate. If we really do believe in the Mental Health Benefits of the Shed, why would we not want to share these benefits with as many of our neighbours as possible. Our Shed is in a unique position, being a large shed with multiple areas available for activities, and a sustainable income stream available from the Perth Royal Show. The Show provides us with a great opportunity to engage with the general public and introduce them to Shed life benefits.

With all that is going on at the Shed, which reflect very positively on the tremendous efforts of our Team Leaders, Committee Members, Supervisors, Trainers and Shed attendees, I am reminded of the Pareto principle, also known as the 80/20 rule. This was one of Vilfredo Pareto's most noteworthy theories, which found that 80% of outcomes often come from 20% of the related inputs. Pareto was an Italian economist in the 19th and 20th centuries who helped develop modern economics as we know it today.

So I challenge you to answer the question, are you one of the 20% who do most of the work, or one of the 80%? All you have to do to change your point of view is to participate.

Best regards

Peter Panek

President

## **WOODWORKING GROUP – *Greg Righton***

A lot of members were on holidays after the Christmas period so the shed was relatively quiet in January, but it has started getting busy again.

Recently we have been successful in obtaining a significant amount of good quality timber from a number of sources. A friend of mine who works for the owner of a vacant retail outlet in the Murray street mall gave us the opportunity to dismantle and remove about 20+ large clothing racks. This resulted in about 170 dressed pine sticks all 2.4m long and 90mm x 45mm in size. Pine is easy to work with and a number of members having been using this timber for their projects.

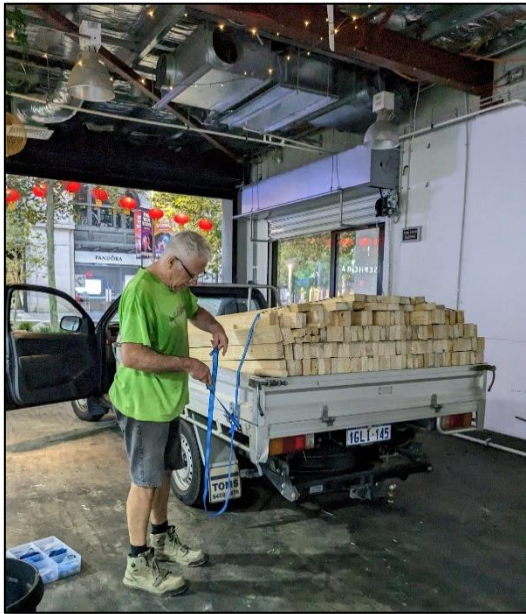
We were also able to secure a couple of packs of 1.2m, 1.8m and 2.4m long jarrah planks with widths of 160 - 220mm from a bespoke furniture maker in Herne Hill. This timber is ideal for building coffee and small tables, shelving and furniture. The timber which has been stored for 30+ years was kindly donated by Terry who is a furniture maker, concentrating on natural edge tables.

Richard McBride's son Angus also has kindly donated a quantity of blackbutt timber offcuts which has been put to good use by the wood workers and wood turners.

We also had donations of good quality timber from a couple of local residents.

We are in discussion with a local sawmiller to mill about a dozen large Tuart logs lying on the ground at the Loreto Convent Primary School in Nedlands. The 100-year-old tree was cut down about a year ago. This would result in the shed obtaining a small quantity of good quality timber for storing and drying.

Subiaco and Lake Monger Mens Sheds are also looking at having a few Jarrah trees cut down and milled from a development block in Shenton Park. However the natural drying time for freshly cut down timber is years after being cut down and due to the limited storage capacities of all the sheds we are limited as to the quantity of timber stored at this shed.



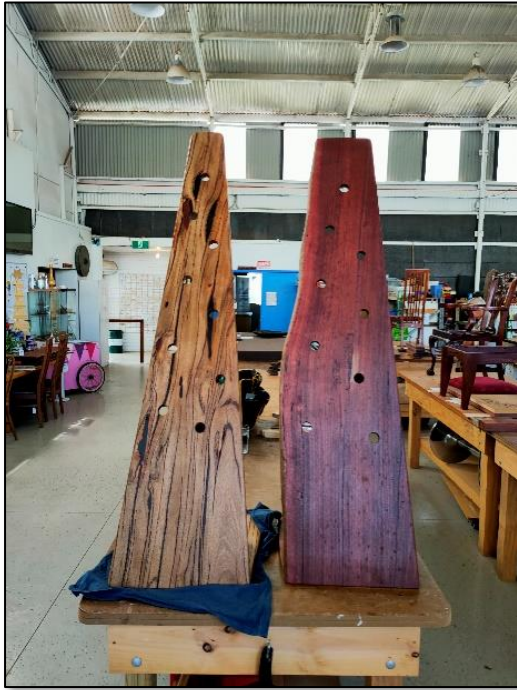
Greg Righton loading up the ute in the Murray Street Mall with the donated pine.



Simon Benwell, giving his best friend a kiss, did a wonderful job creating a T-Rex for the shed Dinosaur Garden theme for 2023 Perth Royal Show.



Marri offcuts donated by Angus McBride were used to make off the floor bedside cabinets, made by Greg Righton



Simon Benwell has been busy making Marri and Jarrah wine racks, one of which will be included in our annual Royal Show raffle prize



Examples of end grain cutting boards made of Jarrah, Sheoak, Blue gum and Wandoo by Greg Righton are very long lasting and do not blunt knives as quickly as edge grain timber and are relatively easy to make.



10 Trophy stands made for the Christ Church Grammar School rowing club to be presented at the Head of the River regatta. 500mm long toy rowing oars sit on the wooden pegs. The stands were finished off with a polyurethane satin spray. The school was very pleased with the finished product.

Terry who donated the jarrah planks has a unique way of sanding his tables with a floor polisher prior to finishing with an orbital sander. Terry who is an ex-surfer made the Marri table to look like a surfboard with the 6 legs resembling skegs. Note the stringer running down the middle of the table.



## GARDEN GROUP – *Stewart Forbes*

The garden team has been very busy since the last newsletter.

The long hot summer is just about over and almost all our plants have come through it bigger and better. Hopefully we'll get some meaningful rain to boost growth before the cooler weather slows things down.

A recent highlight was harvesting Noel's rock melons (apart from the one which the local rats got to). Unfortunately the rats got to all the watermelons before they were ripe enough to pick. They don't seem to like Dennis' butternut pumpkins, so we are looking forward to those within the next few weeks.

We can safely say that Noel has the biggest pair of melons in the shed, as shown below.

One of the melons was dished up with morning tea and was universally acclaimed as being very tasty and sweet. Congratulations Noel, all the watering and fertilizing was well worthwhile.



The heaviest rock melon came in at 2.4kg and the total weight of the harvest was 7.1 kg.



Gavin and Peter reading will start taking a lot of cuttings soon to propagate plants for the Show in December and otherwise we will be preparing for late autumn and winter plantings.



Look out for a garden party later in the year and a rose and vine pruning masterclass during June.

## KITCHEN GROUP – *Werner Ribul*



After a short warm-up period in the New Year, the Kitchen Team found their stride and moved into the usual cycle of monthly SCMS members luncheons, sundowners, and the odd homeless meal. And then there is always the weekly Morning tea with freshly baked scones which has now also been extended to Mondays. Come along and enjoy!

### Kitchen Team Events

The **January 2023 Sundowner** tested the skills of our intrepid Kitchen Team when we attempted to cook a 'Roast Porchetta' from the Wood-fired oven with all the usual trimmings. Of course, 1 roll of porchetta was never going to be enough for 60+ diners, so we had to get 3 large rolls to satisfy the appetite of our guests. Perfectly pre-cooked in our kitchen oven and then finished by **Simon** in the wood-fired oven, the result was simply stunning and



delicious. We were scraping the pans in the end to have enough food for the Kitchen Team, but **Andrew's** divine 'Summer Trifle' made more than up for the small meat portions! In response to popular demand, the recipe for Andrew's trifle is included in this newsletter, don't hesitate to ask him for any tips if you want to try it yourself at home!



Next on the calendar was the **February Members Luncheon** which featured Home-made Burgers & Chips with a sweet finish of 'Apricot Buchteln' in a lake of vanilla custard, an Austrian dessert staple. Of course, we used Don's 'Finest apricot Jam' to fill the Buchteln with and the flavour was simply awesome. They proved to be simple delights that were visibly enjoyed by a good crowd in joyful company! You can also see **Sami** showing off in our new Kitchen uniform for safe handling of hot liquids, in this case double-frying the chips in hot oil in our turbo-wok.





You asked for it and we listened! That's why our **February 2023 Sundowner** returned to having a Pizza Night out in the SCMS Garden area. For this, we persuaded a new (to the SCMS wood-fired oven) Pizza-chef, **Ian Frizza**, and let him design the menu and run the show! The night was mellow and the newly-introduced Alcohol-free Weihenstephaner Weatbeer sold very well to match with the new-style of Pizzas that Ian delivered. The feedback received later was that we needed to serve more pizzas and get them out quicker, something that we will address carefully at the next pizza event. Again, the Berrys & Mango Pavlova that followed was highly appreciated by the diners and will become one of our staple desserts at the Men's Shed. Our new pastry-chef **Andrew** is quickly acquiring new skills on the dessert front which will prove invaluable in the next few years!



Almost like a tag-team, the **March 2023 Members Luncheon** was inspired by one of our often-go-to Kitchen Chefs, **Michael Henderson's** recent visit to Marrakesh. He was instructed to bring back his favourite recipes, and he did! We selected a real Moroccan classic of 'Chicken Tagine with preserved lemons and olives' as our main, served with cous-cous and a healthy salad. The dessert was a Middle Eastern affair (the Moroccan kitchen doesn't really do their own desserts) of 'Basbousa', a semolina cake served with vanilla ice cream. As confirmed by our local 'Moroccan' sheddie '**Pierre**' (aka **Richard**) **McBride**, the food was simply outstanding and couldn't have been more authentic. You can come back and be entertained anytime again, 'Pierre'!







To liven up our Kitchen team efforts in between the big 'events', we went through some serious 'jam making', driven by our never-tiring elder Kitchen Team member **Don Dufty**. 'The Don', as we like to call him in the kitchen, almost single-handedly sourced the product, first a large batch of the most flavoursome Apricots that I have tasted in a long time, and then an even larger batch of Strawberries, prepared the fruit and cooked it to perfection – although he doesn't like the 'caramelised' version to go on sale! You can see 'The Don' sizing up our produce for the first sundowner of the year – that's what's needed to feed 60+ hungry souls!

Thanks to an active marketing effort by **Steve Gerreyn** and others, we nearly sold all the produced Apricot jams and made a real dent into our fresh Strawberry jam stock. Be sure to come by and get some if you haven't tried them just yet. They are also great presents for family and friends!



The birthday cake season at SCMS was also in full swing over the last couple of months, and your very own Kitchen Team lead Werner Ribul decided to make his own version of an indulgent 'Blackforest Gateaux'. Don't forget that your Kitchen Team is always willing to help you if you want to surprise your mates at the Men's Shed and sponsor a cake to celebrate your birthday!



As you can see, we are clearly not using **Simon Benwell's** Pizza-making skills enough and so he found time on his hands to build a full-scale model of a baby Tyrannosaurus which will be one of the exhibits during the next Royal Show. Just be prepared that this T-Rex will have something to say to you when you get too close to him!

And then there was off course also our first running

of the 'Homeless meal' cooperation with Matilda Bay Rotary Club. Chefs Peter McGregor, Jeremy Wallace and Sami Tadros cooked up a storm of a meal. They were ably supported by Chefs Dennis Gregory and Noel Hickman on the Bunnings BBQ which produced 150 pork sausages that were thoroughly enjoyed by Perth's homeless people.



Finally, we are preparing to adjust our food offerings to suit the cooler temperatures in autumn and winter and will gradually move to heartier meals over the next couple of months. **Michael Henderson** will also be in touch with all members to announce the running of another 'SCMS Cooking Course' for all members who'd like to have a go at the pans 'n pots in future!



Stay safe & eat healthy - at the SCMS Kitchen Team events!

## RECIPE OF THE MONTH – *Werner Ribul*

### Andrew's Easy Trifle

This classic trifle recipe is the ultimate no bake dessert. It can be made a day or two in advance, ingredients can be modified to suit your preferences and it also feeds a crowd!

Prep Time:	45 minutes	Serves: 10
Chilling Time:	6 hours	
Total Time:	6 hours 45 minutes	

#### Ingredients

- 2 raspberry jelly packs (85 g)
- 600 ml whipping cream
- 400 ml tin of sweetened condensed milk
- 400 g jam Swiss roll
- 800 g fruit salad, drained
- 400 g sliced peaches, drained



- 500 ml vanilla custard
- 50 grams flaked almonds, toasted

### Method

- 1) Make your jelly as per the packet instructions and pour it into a large bowl and place into the fridge to set.
- 2) Drain the fruit salad and peaches and set aside until needed.
- 3) Cut the jam Swiss roll into 1cm pieces.
- 4) Place the cream and condensed milk into the bowl of an electric mixer and beat until soft peaks form. Set aside until needed.
- 5) Arrange half of the jam Swiss roll slices over the base of a 3-litre serving bowl and top with half of the custard, half the fruit salad and peach slices, half of the jelly and half of the cream. Repeat in the same order until your serving bowl is filled, and a layer of cream is on top. Place your trifle into the fridge for a minimum of 4 hours, or overnight if possible.
- 6) 6. Sprinkle the toasted flaked almonds over the top of your trifle just before serving.

### Recipe Notes

If you are planning to serve the trifle for dessert, it is best to make it a day in advance, as this gives the jam roll enough time to absorb the juice from the fruit as well as letting the flavours combine.

You can use any type of tinned fruit for this recipe, it's also delicious (and sweet!) when made with tinned apricots or pears.

The addition of sweetened condensed milk gives the whipped cream a sweet flavour. You can omit it if you wish.

To store any leftovers, place the Trifle into the fridge and cover with cling wrap. It's best enjoyed within 2 - 3 days.

## COMPUTING AND SOCIAL MEDIA – Les Gunn

We support the Shed's diverse groups and members in many Information Technology areas. Group activities for 2023 (especially during Perth Royal Show) are being planned now, so please contact Les Gunn if you have ideas about the function of this Group.

Computing and Social Media Group is an important **operational** contributor to other Groups. We also maintain the desktop PCs, printers, scanners and wired/Wifi networks in support of day-to-day running of the Shed.

Many of the members who have joined this group are interested in learning more about computing or how to better manage their smartphone, desktop, tablet, or laptop. Understanding some of the basics may help our members avoid the dreaded Help Desk at your Internet Service Provider (ISP), where wait times extend to 30 minutes and call-back offerings just do not work (recorded messages talking to voice mail).

**As I write this newsletter:**

- Peter G. is probably still waiting for a password to be reset at Westnet.
- Richard McB. has figured out that “switching it off and back on again” will fix the WiFi at the Shed (it was already unplugged).
- Kim R. has shared a large video file via Apple iCloud by sending a link via WhatsApp (instead of the actual 8-minute video).
- Kim has also helped a 90+ friend to play old videos on his PC using VLC Player after working out how to copy videos from his computer to thumb drive to another hard drive. These videos were originally 16mm films with sound, at some point transferred to Sony U-Matic tapes, then copied to digital versions.

Meanwhile, I have deleted text messages about the “auto-deduction” for a recent toll trip (which) “was failed”. I reasoned that road tolls do not exist in WA... so this text message was probably a “SCAM”.



As predicted in my last newsletter, storage solutions for the various Groups at the Shed are being implemented AND are taking the lion’s share of our time. **We are implementing Microsoft OneDrive** (Business version) for various requirements at the Shed.

Microsoft OneDrive is a cloud service that sits somewhere between Backup storage and folder syncing and it gives you the convenience of integrating with the Windows File Explorer or MacOS Finder file management systems, so you can use it just as you would any other folder on your PC, Mac or smartphone.

**OneDrive makes it possible for our members to access Shed-related files from their personal (home) computers, share certain folders within their Group(s) and in some cases, synchronise critical operational PCs to provide backup for our ageing Windows PCs.**

It should be noted that OneDrive does not provide full backup of every PC in the Shed, however critical documents and data will be dynamically replicated into the Microsoft Cloud if the members carefully choose a folder that is covered by OneDrive (usually NOT the PC desktop or some random location/thumb drive).

As new documents or spreadsheets are created, versions are “auto-saved” in the Microsoft OneDrive infrastructure via the Internet.



We may never need these devices again...

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](mailto:les.gunn@gmail.com) or text: 0412171006, for help with email, smartphones, Wi-Fi, Cloud storage, malware or virus protection and any other IT issues that may have you bogged down in technology. On Facebook see our page at: <https://www.facebook.com/SCMSClaremont> and <https://www.facebook.com/groups/739066453191187> for the private Group.

## BICYCLES GROUP – *Michael Bisset*

Our **February 2023 bike results** are as follows - another 27 bikes fixed, working and delivered to Midvale ( B4H HQ) this month and another 6+ bikes sold\$\$\$ during the month... a great team result 👍 👍

**Bike Collections** - the group took delivery of another 33+ used bikes during the month thanks to both City of South Perth and Wembley Police Station for their donations.



**Every bit helps \$\$\$** - a big thank you to young Jackson Clayton who organized a car wash morning and raised \$160 which he kindly donated to Bikes for Humanity.



**Bikes for SALE:**

For those looking for a bike to buy and thanks to our recent donations we currently have probably our best ever collection of good used bikes available . Come down and have a look soon.



## WINE APPRECIATION GROUP – *Stephen Keenihan*

After a short break in January, the Wine Group held two monthly meetings in February and March.

In February, Tim Graham-Taylor hosted and introduced us to wine blending. The night kicked off with a hands-on wine blending exercise where each participant got to create the blend of their choice from bottles of Shiraz and Grenache grown in the Perth Hills. The Winery owner (Simon Dawkins of House on the Hill) was present to introduce his wines. The rest of the evening was spent tasting commercial blends of Grenache, Shiraz and Mourvèdre from the Barossa Valley and France.

In March, Leigh Gerreyn presented a wonderful selection of wines from Piedmont, Italy, including an excellent selection of Nebbiolo's from the D'Alba region and a Cortese (white) to start the evening. A fine selection of nibbles was provided to complement the food friendly wines.

Leigh impressed us with both his knowledge of the wine and by using the biggest tasting glass anyone had seen - it was a combination decanter and drinking glass all in one.

In stark contrast, Jason Van Straalen kindly contributed a Penfolds Bin 389 as an opportunity to compare a classic Australian wine against the red wines from Piedmont. Whilst it was a good wine it was so different from the more subtle, structural Nebbiolo's which featured such fine tannins.



Overall, the Wine Group continues to go from strength to strength, with attendees at the monthly meetings now up to ~20 people. An annual survey of members was also conducted, and a wine host roster for 2023 established, so the work load can be shared by all Wine Group members. We also plan to have a winery visit and hold a winemaker event in 2023, and we are planning to have a Shed-wide event after the Perth Royal Show, where we will combine with the Kitchen group to share with the whole Shed some of the wines our group have tried over the last year or so, matched with some of the Kitchen Group's sumptuous food, so keep an eye for this later in the year.

## WOODTURNING GROUP – Mike Cahill

With David away on an extended caravanning holiday our regular meetings and demonstrations have been put on hold, as have our training sessions. Notwithstanding, activity has been steady in the lathe room over the past couple of months with members working away on their own projects. It is heartening to see some very fine pieces now being turned out by our members – full credit to our master trainer; he’s earned his holiday!

We’ve made an early start on the production of items for this year’s Royal Show. Our theme for February was “spinning tops” and for March it is “wands”. In the following months we’ll be targeting more items. We still have much work to do and are earnestly trying to avoid the mad rush come September.

The training courses will resume when David returns in June. Last year we had a long backlog of members waiting to be trained but I’m glad to say that has diminished significantly. If you have been waiting for training now’s the time to re-engage and book a course for later this year.

## PHOTOGRAPHY GROUP – Mike Somerville-Brown

### 2023 Program Overview and Moon Photography – 2 February 2023

This first workshop was delivered in two parts:

1. The Leadership Team presented the 2023 Program activities and the new program improvements.

Photography Group  
2022 Calendar – August Update

2023	Calendar	No Meeting	Knowledge/Guest Speaker	Review	Field Trip	Project	July	August	September	October	November	December
	January	February	March	April	May	June						
			"Tranquility"	"Movement with Grace"	"Heavens Above" Astrophotography	"Insight" or "Perspective"						
Sat				1								
Sun	1			2						1	Royal Show	
Mon	2			3	1					2		
Tue	3			4	2					3		
Wed	4	1		5	3					4	1	
Thu	5	2	2023 Program Overview & Moon Photography	6	4	Member Review of "Movement with Grace" photos	1	6	Member Review of "Insight and Perspective" photos	5	2	
Fri	6	3		7	5		2	7	4	1	6	1
Sat	7	4		8	Easter		3	8	2	7	3	2
Sun	8	5		9	7		4	9	3	1	5	3
Mon	9	6	Moon Photography	10	8		5	10	7	4	9	6
Tue	10	7		11	9		6	11	8	5	10	7
Wed	11	8		12	10		7	12	9	6	11	8
Thu	12	Holiday	9	Landscape Photography	13	Member's Review of "Tranquility" photos	8	13	10	7	12	9
Fri	13		10		14		9	14	11	8	13	10
Sat	14		11		15		10	15	12	9	14	11
Sun	15		12		16		11	16	13	10	15	12
Mon	16		13		17		12	17	14	11	16	13
Tue	17		14		18		13	18	15	12	17	14
Wed	18		15		19		14	19	16	13	18	15
Thu	19	Come Fly a drone	16	Sharing Photos Websites & Review Moon Photos	20	Shutter Speed Mode	18	Introduction to Astrophotography	15	20	Royal Show Projects	17
Fri	20		17		21		19	21	16	21	18	15
Sat	21		18	Cricket Match @ Curn House TBC	22		20	22	17	22	19	16
Sun	22		19		23		21	23	18	23	20	17
Mon	23		20		24		22	24	19	24	21	18
Tue	24		21		25	Ashes Day	23	25	20	25	22	19
Wed	25		22		26		24	26	21	26	23	20
Thu	26	Australia Day	23	Understanding your Camera	27	Landscape Photography at GoldenHour	25	Member Review of "Astrophotography Field Trip"	22	27	Portrait Photography & Macro photography	24
Fri	27		24		28		26	28	23	28	25	22
Sat	28		25		29		27	29	24	29	26	23
Sun	29		26		30		28	30	25	30	27	24
Mon	30		27		31		29	31	26	31	28	25
Tue	31		28				30		27		29	26
Wed			29				31		28		30	27
Thu			30						29		31	28
Fri			31						30			29



Program improvements for 2023 include:

- More Practical activities – “camera in your hand”
  - Help Forum to help resolve member’s photography “problems”
  - Photography Projects & Challenge Activities
  - Formation of Mentor groups for all members
  - Training/Induction for hardware/software, Google Classroom and our photo website.
2. John Bolto presented techniques for photographing the full moon with practical tips for camera settings, etc. prior to the special workshop on Monday 6 Feb 2023. A copy of John's presentation has been uploaded to our Photography Classroom website.

### **Moon Photography Field Trip – 6 February 2023**

This field Trip led by John Bolto followed on from his presentation on 2 Feb 2023.

A group of 16 photographers assembled at the South Perth Foreshore just prior to sunset to await the moonrise over the Crown Casino. While most of had made the necessary adjustments to our cameras prior to the trip, there was still checking of shutter speed, aperture, ISO and adjustment of focal distance at the foreshore. Photos were taken of the city lights and of course the rising Moon. After the photo shoot we moved to the Windsor Hotel for a post shoot discussion over a few drinks.



## Sharing Photos & Review of Moon Rise Field Trip – 16 February 2023

**Part 1: Workshop Presentation** on Sharing photos with presentations by John Bolto and Les Gunn. Les outlined how to share photos using Apple Photos, Google Photos, Lightroom and Classroom with demonstrations. John's presentation covered how to upload your photos from Lightroom for sharing with members on our new Photography website for our group. John then led members through this process to members using their own smartphone, tablet or laptop computer.

**Part 2: Member's Review of Moon photography field trip.** John coordinated this review of those member who have uploaded their Moon photos to the Wix website; with each member speaking briefly on their photos in terms of composition and or camera settings that "worked or didn't work".

**Part 3: Member Forum** was an opportunity for members to raise issues with their cameras or photography for assistance from the Photography Leadership team.

The Workshop concluded with our usual Sundowner with Drinks & nibbles.

## Understanding Your Camera – 23 February 2023

We ran this Workshop as a "hands-on session" for those members needing a greater understanding of their camera.

Members were recommended to do some pre-reading of the following topics on Google Classroom:

- "Getting off Auto"
- "Shutter Speed Control"
- "Depth of Field"

The Workshop commenced with members being allocated into small groups by camera manufacturers (Canon, Fujifilm, Nikon, Olympus, Panasonic, etc) and to first through discussion seek to understand their camera settings for taking photos including Exposure, Shutter Speed, ISO, etc. Then to practice these setting by taking photos around the Shed.



These activities generated a lot of useful discussion and all members agreed that this was one of the most useful workshop they had attended.

The Workshop concluded with our usual Sundowner with Drinks & nibbles.

## Using Aperture Mode for Landscape Photography – 2 March 2023

This Workshop operated in two sessions led by Peter Buck.

**Part 1. Shed Presentation:** Peter's presentation focused on understanding and applying Aperture Mode; Managing Depth of Field (DOF); selecting metering and focus modes; using DOF apps. A copy of Peter's presentation is on Google Classroom.



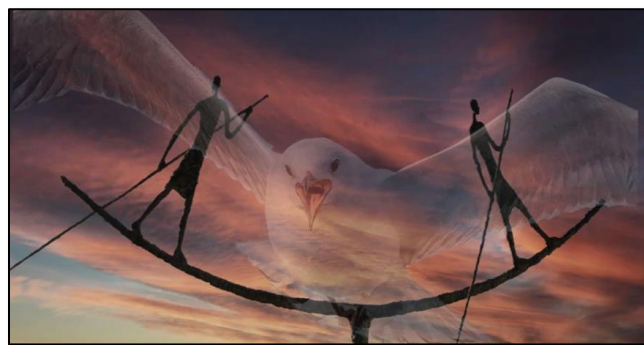
**Part 2. Field Trip:** The Field Trip was postponed to the following week due to bad weather.

**March Project: "Tranquillity".** The concept of a monthly photographic project is one of the new program improvements in 2023. Members are encouraged to get out and take some creative photos on the topic as a means of practicing some of the knowledge and skills they have picked up during our recent workshops. Members are requested to upload 2-3 photos for review and discussion in early April 2023. Photos As one of the program improvements the topic for March , Due 6 April'23; This workshop will outline the key principles to assist you to start planning and taking some creative photos.

## Photography Field Trip – Sculptures by The Sea, Cottesloe Beach – 9 March 2023

This field trip was to practice the skills and camera settings for aperture and shutter priority as discussed in the Workshop on 2 March 2023. Members assembled at the Groyne and then proceeded to move around the sculptures on the beach individually or in small groups. Some of the photos are

included below. After the photo shoot we retired to the Cottesloe Beach Hotel for discussion over a few drinks.



### Composition for Landscape Photography Workshop & Field Trip – 16 March 2023

This Workshop operated in two sessions led by Peter Buck.

**Shed Presentation:** Having completed Part 1 of the 2023 Landscape Photography unit, which concentrated on achieving high image resolution through the application of maximising depth of field and understanding the various camera operating modes, brings us to Part 2 of the Landscape unit - Composition.

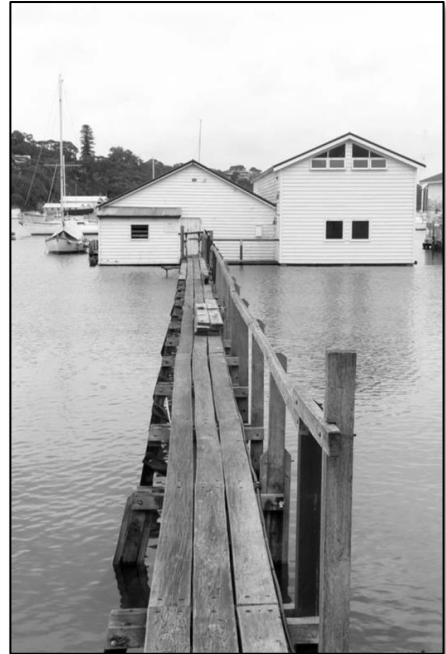
Composition understandably forms the backbone of all genres of photography so that images impart a compelling mood and story to capture a viewer's interest. To do this successfully, requires thoughtful use of light and colour, and consideration of a number of simple geometrical elements.

Composition also forms the bedrock of creativity and therefore forms one of the biggest challenges of photography. It's not about the gear, but about how you use it and leverage the image possibilities.

The purpose of the workshop is to demonstrate a range of key compositional elements and how they improve the visual messaging. The session is designed to be interactive and create discussion as we go.

With a little bit of application, understanding composition becomes second nature, so that anyone is capable of taking a photo with a “Wow” factor. It does however require practice, practice ....practice.

**Field Trip:** After the workshop we travelled to Freshwater Bay to apply the workshop learnings. The photos below are an example of the range of subjects and composition used by members.



We retired to the nearby Freshwater Café for a discussion over a beer.

We hope to see you at our next Photography Workshop on 13 April 2023.

**Stay Safe and enjoy the activities of the Shed!**