

## Showgrounds Community Men's Shed Newsletter – April 2022

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

Our Shed continues to go from strength to strength. Currently there are 282 members of the Shed and we have almost 240 separate visits to the Shed each week. To put that into some sort of perspective, it was recently reported in the Post newspaper that the Subiaco Shed has approximately 250 visits to their Shed every month.

Our aim at your Shed is not to be the Shed with the most members, but to offer our members a wide variety of opportunities to engage with at the Shed and to truly enjoy the fellowship on offer. This is only achieved due of the efforts put in by the group leaders and their leadership teams who organise the activities of the various groups. Our Shed owes them all a great deal of thanks for their many and varied efforts and offerings.

Another group of Shed members which we need to acknowledge are the quiet achievers who work behind the scenes and help make the Shed run so efficiently. The members who organise this newsletter for example, and those involved with keeping our information system, Tidy HQ, running and up to date all go about their tasks without complaint despite all of the issues that arise when dealing with our large body of individuals who all have their own unique circumstances which when all put together makes herding cats seem easy.

And then we have the Shed supporters who, time after time, step forward and undertake tasks within the Shed when called upon which adds substantially to the effective running of the Shed as a whole. I am thinking of those who contribute regularly to help clean the Shed, or to prepare food for the Shed or help to Supervise the members each day and those who volunteer to undertake repair jobs for the general public in order to raise operating cost revenue, or those who volunteer to man stalls at public events and so raise the profile of the Shed.

Without the valuable contribution of these members, our Shed would not be the rich environment that we all enjoy. I can only encourage all our members to take advantage of what is on offer and if you feel you too would like to help in some way then please step forward and make yourself known to any of the group leaders or Committee members and we will I am sure, embrace your offer warmly.

I hope you enjoy the many articles which follow. They provide only a partial snapshot of what your Shed members have been doing in the past 2 month and there are some amazing stories to tell.

Best regards

Peter Panek

President

## WOODWORKING GROUP – *Mike Cahill*

The last couple of months have seen a steady flow of income-generating projects come through the shop which is always welcome to help fund other projects for the Shed.

Having cut his teeth on a display cabinet for the 109<sup>th</sup> Signals Squadron, Greg Righton was back at it – this time building a mud kitchen for a local school.



Stephen Keenihan and Mike Wiggin repurposed a set of old drawers into a set of display cabinets.

Not to be outdone, Mike Wiggin took on a unique challenge. No, its not a coffee table. Believe it or not it's a cubby house for a cat, and a much-loved cat at that!



The brief was simple – it had to be jarrah; and no adhesives or coatings that might cause an irritation to our precious feline friend. The solution...several hundred pocket-hole joints! A masterpiece, Mike....and a very happy moggy! If anyone wants to know how to use the pocket-hole jig, Mike says he's out of town!



John Hassell knocked up five knife carrier blocks for another customer. Part of the intrigue of these projects is working out how to execute them. Here we have perfectly cut slots simply done on the SawStop table saw.

And finally, Mike Glasson and Danny Burgess have been

rebuilding our stock of wine tables – one of the more popular items for sale on our online store. Here, Danny is working on Wine Table V2.o.

We continue to rely on the same few old hands to work these projects. If you can spare a few hours to work on community projects and generate funds to offset the Shed running costs let me know. Specialist skills aren't necessary—there's plenty of 'know-how' and guidance available.



Simon Benwell gave a great presentation on “how and how not to” go about using epoxy resin in woodworking projects. The session was organised through the CNC group and had a wide application to both woodworking and woodturning folks. After his initial presentation Simon let the 20+ audience loose on a couple of projects he had devised.



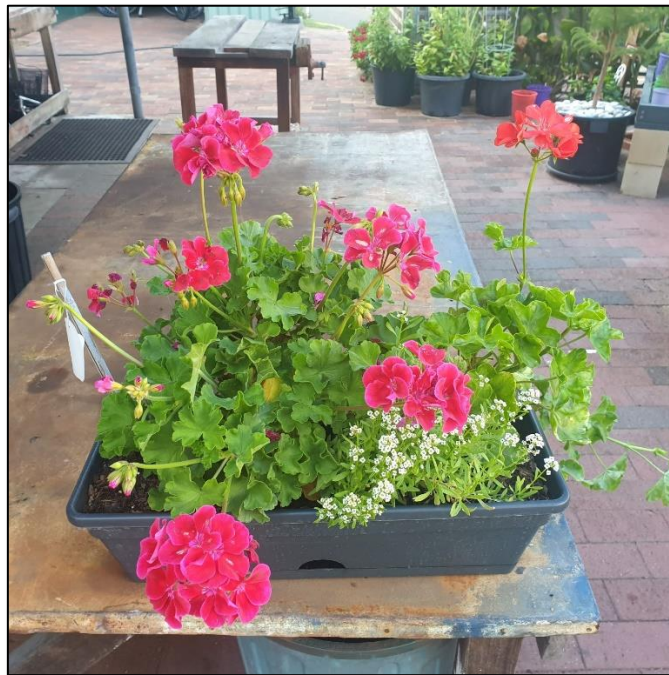
And the finished products...



## GARDEN GROUP – *Stewart Forbes*

Autumn is here at long last and after virtually no rain for 4 months we at last had some good showers on 10 and 11 April. This has given our dedicated watering team a break and the cooler temperatures mean that we no longer need to water every day. Many thanks to all who took the time to keep all our plants alive and flourishing through the long hot summer, braving the heat and the many thirsty bees, especially Colin for his regular fertilizing as well as watering.

Peter Goodes and Peter Reading are still enthusiastically finding buyers for balcony planter trays and filling them with plants from the nursery. Anyone at a loss for a suitable Mother's Day present should speak to one of the Peters about either picking up a ready-made tray or asking them to make up a special one.



After donating about 100 plants to the Bridgetown fire victims, Claremont Bunnings has offered to get other Bunnings stores nearby involved and we will soon be having a joint potting session to prepare plants for Bridgetown and its surrounds. Tracey at Claremont Bunnings has arranged free transport for the plants and the Bridgetown shire will act as a depot for the surrounding fire affected areas.



Many thanks to David McCrudden for the many plants he has donated. Some will go to Bridgetown; some will be added to our nursery stocks and others will be planted around the shed to provide nectar and pollen for our voracious bees.

Peter Goodes has found that his love for fresh herbs for cooking has been rekindled and he is leading a team to refresh the kitchen herb garden to enable Werner and the kitchen team to continue to tempt our palates (and waistlines). Keep a lookout for some exotic new herb plants. The chili seedlings for next summer have already germinated and will be kept warm for the winter, ready for planting as soon as spring arrives. In addition to the cayenne chilies, we have grown for the past 2 years we will also have some Thai Hot chilies.

Our dedicated geranium expert, Gavin, is away for a couple of months but in his absence we will continue to care for the stunning range he has established and take cuttings for new plants. The CNC team has helped by cutting signs for some of the mother plants which we use for both display and cuttings.



The trees in the northwestern garden patch have been pruned and thinned out so that they no longer drop so many branches and won't scrape on the shed roof when the winter winds arrive. The shady upper section is planned to be a haven of tropical greenery and the sunny lower section will show off a selection of native plants.

Unfortunately, the Freshwater Bay Festival was cancelled due to Covid restrictions, so we have a variety of herbs, geraniums and other plants for sale at very reasonable prices. In addition, we have a number of small succulents which we are "giving" away for only \$1 each.

The nursery is always open whenever a member of the garden team is at the shed, whether just to browse, buy or discuss garden issues.

Happy gardening to all.

## KITCHEN GROUP – *Werner Ribul*



This is already our second newsletter in 2022 and your Kitchen team has been busy furthering their skills and making best use of our new star recruit – our wood-fired oven in the SCMS Garden. Now that it is fully equipped and running, there will be several events over the next few months that will use this fantastic new appliance.

### Kitchen Team Events

Our March Monthly members luncheon featured a new guest chef who was born in Vietnam. Thui is the wife of SCMS member Jeremy Cross and kindly accepted our invitation to help us learn about Vietnamese cuisine and cook a delicious 3-course meal with the SCMS Kitchen team.



Two types of rice paper rolls were followed by a tasty Stir-fried chicken dish with rice and we finished the meal with a lovely green bean porridge with coconut milk which was actually yellow, thanks to the removal of the bean shells. Figure that!



After our successful cooperation with **Matilda Bay Rotary Club** to cook a meal for 150 homeless people in Perth in our SCMS Kitchen in January, we teamed up again with the Rotarians and produced another of our now-famous mixed salads. The Rotary Club again delivered and served the meal to the Homeless people in the City and the feedback was equally positive as back in January – we will keep answering the call for help in future!



Another kind of cooperation was created when the SCMS Kitchen team proposed to our new President Peter Panek to introduce a “**Pizza, Beer & Bullshit**” sundowner event to make full use of the SCMS “Pizza” oven (aka the new “wood-fired” oven). The answer was a resounding “Yes, of course” and with that, SCMS history was made! Thanks to convenient scheduling alongside the monthly Photography Section meeting, we had about 25 members tucking into a great selection of pizzas that our **Pizza-Masterchef Simon** prepared. Not only did he direct a busy Kitchen team to deliver non-stop “pies” but he also found time to write a few lines of music and intonate a Kitchen team chorus to honour our president who started this very worthwhile & popular event last year.



PS: the text to the chorus line is available on request from Simon Benwell!

### Whole Hog on a Spit

The final event before the Easter break was the re-badged April Monthly Members Luncheon which was finally staged in the form of a **Sundowner** event. This was the long-promised wood-fired oven masterpiece titled “**Whole Hog on a Spit**” on Tuesday 12th April. For this event, your team lead ‘flew in’ his Head-chef and restaurant owner son **Florian Ribul** from Melbourne (he really came over for a long-delayed Easter family visit!). Some would say this ‘saved the day’, but apart from a couple of small problems to fit the pig into the pan and then to rotate it for 4 ½ hours without the help of an electric motor, it was really an easy-peasy affair!



We were expecting to have a sell-out for this event and we did but unfortunately, a few members had to cancel their attendance late and we could not re-sell those tickets. In future, please let us know as early as possible if you cannot attend a ticketed event to receive a credit.



We still had 56 very happy patrons (including a strong Kitchen team contingent!) who enjoyed this very rare menu of wood oven fired, spit-roasted pig with oven roasted potatoes and a hearty mixed leave salad. If you weren't bowled over by this, the fabulous dessert of apple crumble with vanilla ice cream that **Michael**

**Henderson** provided would have you dancing on the tables which is exactly what happened on this night. A tired kitchen team finally farewelled the last of our guests at 8:45pm and we rapped up the proceedings with a big clean-up on the following morning. I think everybody who was there will agree that our Kitchen Team 'rocked' and we received a standing ovation, prompted by a laudation-worthy speech by our past president Mike Wiggin.



### Wood-fired Oven Project

With a brand new fitted 'hoody' and a custom-built stainless steel roasting pan that fits with the donated Webber rotisserie, I can finally report that this project has now officially been completed! These additions to the wood-fired oven will ensure that we can continue to enjoy the spoils from this great piece of culinary equipment for years to come. Not only that, but there is now practically no dish that we would not be able to cook in our oven, so, please keep suggesting new ways to make proper use of the SCMS 'Pizza' oven for future events!



Finally, we hope you had a nice Easter break with lots of (chocolate) eggs courtesy of the Easter bunny who, as everybody knows, is 'purple' in Perth. At least that's what my grandchildren who live in Melbourne think!

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



## RECIPE OF THE MONTH – *Werner Ribul*

### Apple Crumble with Walnuts

*This is an easy-to-make recipe for the enlightened home cook. The recipe is based on a similar dish created by Nigel Slater in his book 'Real Fast Puddings' (Penguin).*

Prep Time: 30 minutes Serves: 4 Cook Time: 30 minutes Total Time: 60 minutes

#### Ingredients

- 900g apples (pink lady or similar)
- Juice of 1 lemon
- 2 tablespoons sugar
- ½ cup water
- 100g plain flour
- 50g ground almonds
- 100g salted butter
- 75g caster sugar
- 2/3 cup of walnuts



#### Method

- 1) Preheat the oven to 190c.
- 2) Core the apples and cut each into 8 wedges. Do not be tempted to peel the apples. There is plenty of flavour in the skin and it softens with cooking. As they are cut, place all apple wedges into a bowl with the juice of a lemon to prevent browning. Make sure all wedges are coated in lemon juice as you progressively cut up the apples.
- 3) Place the apple wedges into a large saucepan with the water and 2 tablespoons of sugar. Bring to the boil and then simmer until the wedges are no longer hard but still have texture and are not mushy or falling apart. Stir gently but frequently to avoid the apple browning or catching.
- 4) Drain the apples well.
- 5) Grease the bottom and sides of a shallow baking tray with butter.
- 6) Place the drained apples into the baking tray.
- 7) Place the flour, ground almonds, caster sugar and butter in a food processor. The butter should be straight from the fridge and as firm as possible. It should also be cut into dice sized cubes.
- 8) Pulse the food processor until the mixture resembles coarse breadcrumbs. Not too fine.
- 9) Chop the walnuts with a knife so they are small chunks about the size of a pea. Do not use a food processor as this will leave some of the walnuts too large and others a powder. The walnuts will add not only flavour but crunch to the crumble.
- 10) Scatter half of the crumble mix evenly over the apples. Then scatter all of the walnuts evenly over that. Finally, spread the second half of the crumble mix on top.
- 11) Bake the dish in the centre of the preheated oven for 30-35 mins. Watch to see that the

crumble mix is not browning too much. Insert a skewer to test that the apple feels soft underneath.

- 12) The apple crumble is best when it is warm but not straight from the oven. It may be made ahead and then reheated gently in an oven set to 90c until it is warm.
- 13) Serve with vanilla ice cream or clotted cream. A drizzle of maple syrup goes well with the walnuts and apples too.

## COMPUTING AND SOCIAL MEDIA – *Les Gunn*

We support the Shed's diverse groups and members in many Information Technology areas. Most individual members have a unique combination of devices and applications that may require assistance from us on a personal basis from time to time.

- We recently put out a survey on-line using SurveyMonkey. This was set up for the Photography Group to survey usage of Lightroom software and the link to the survey was shared via our internal Facebook Group. Over 20 members responded.
- The Shed has a Facebook Page which we use to publicise events such as our Shop items and Open Days. We also “show off” many of the unusual restoration projects and in some cases the Shed gets a mention on other community pages. See Facebook for photos and comments about these projects. (Here is an example post).

### **Showgrounds Community Men's Shed added a new photo.**

Published by [Les Gunn](#) [www.facebook.com/SCMSClaremont](http://www.facebook.com/SCMSClaremont)

The Congregational Church Bell was added to the Museum's collection in 1976. This incredible collection item dates from 1855 and was used at the old Perth Gaol until 1888 to signify that an execution was taking place. The prison bell came into a new life at the Congregational Hall in Claremont (on the corner of John Street and Stirling Highway) where it occupied pride of place in the bell tower from 1896 – 1976. Time has wearied the bell and the stand it occupied was no longer able to support its weight.

The Showgrounds Claremont Men's Shed came to the Museum's rescue and restored and painted the stand and created a rest for the bell to be supported on to prevent any further damage to this precious artefact.



- Our Shed WiFi has recently been connected to the Shed's solar panels (which happen to be on a nearby building). This allows our interested members to monitor the performance of the PV Solar System from any location.



- We installed and set up a donated Mac Mini (2012 model) with a matching Apple monitor which was donated also. Thanks to the two members who donated their under-utilised hardware. These PCs will be used for various classes, and as slideshow displays for Open Days and during the Perth Show.
- We participated in the newly formed ICT Committee, helping to manage and monitor the Shed's Information and Communication Technology (ICT) resources.
- [TIP] Les helped one of our members connect his new Windows 11 laptop to a "pre-Windows 11" printer. This appeared difficult via USB cable (because the printer drivers were not yet available), so we connected and set up the printer via WiFi. (Do try this at home).

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. (\*\*and other ID, especially for ServiceWA).

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.

## BEE KEEPING GROUP – Curt McDonald



### Bee Group Sweetens The Pot...

Big things have been going on in the Bee Group over the last couple of months. The **new Leadership Team** (Curt McDonald (Head), Steve Rodgers, Anthony McGrath, Stephen Keenihan and Des Lord) have hit the ground running and enthusiasm is running high across the Bee Group!



*Bee Group Head Curt McDonald (left) and Leadership Team members Steve Rodgers (center) and Ant McGrath (right) fresh from harvesting honey!*

The **Monthly Bee Group Meeting** in late March was well attended, with about 15 members discussing a range of topics including future Bee Group excursions, how our honey stocks are travelling, our new Induction Training program (to be run by Steve Rodgers), hive management arrangements in our apiary, new honey extraction, as well as a number of special projects the Bee Group is looking at.

The surprise announcement on the night was that the Bee Group will be making...**MEAD!** The Mead Project has already created excitement right across the Shed, and if you would like to be involved, please contact me at [curt\\_mcdonald@yahoo.com](mailto:curt_mcdonald@yahoo.com) to register your interest.

Better yet, come to the **next Bee Group Monthly Meeting this Friday April 29<sup>th</sup> at 3:30 pm!** We will be discussing mead, training and all sorts of other activities at this meeting, so if you are keen to be involved come along!

In mid April we did a **final honey extraction for the season** from a few of our stronger hives in the Apiary. Under the expert guidance of Stephen Keenihan, a number of new members including Dean English, Frank Lane and Ross Littlewood helped the group extract 35 litres (approximately 50 kilos) of honey from 4 supers including one donated to the Shed by Steven himself from his own hives at home. Pictures below!



Team member Stephen Keenihan demonstrates the ancient art of honey decapping with an electric knife to new Bee Group members. What a honey haul it was!

We have **sent a sample of our honey to UWA to be scientifically tested** for floral signature and sugar content. Part of the testing is done locally, and part sent out east to a special lab. We should get the results of this testing back in the next few weeks, and it should tell us a lot about what flowers our bees are visiting, and what kind of honey we are selling! Normally such testing is very expensive, but our contacts at UWA have offered to do this one for free. We will no doubt be seeing more of the UWA bee folk at the Shed in the future.

See you at the Monthly Bee Group Meeting April 29<sup>th</sup> at 3:30 pm!

## WOODTURNING GROUP – *David Rechter*

With the Team Leader on a few weeks holiday, and therefore no scheduled meetings, March was fairly quiet in the woodturning room, except for normal Friday classes. On 5<sup>th</sup> April, a demonstration was undertaken on symmetrical boxes, albeit to only a few members, due to clashes with other events at the Shed on the day. Consequently we have opted to hold our demonstration day on the third Tuesday of each month in future, to ensure better attendee numbers.

Having exhausted ideas for hands-on meetings in the short-term, we have changed our meeting format for the first Tuesday of each month, to involve personalized additional tutoring for up to 5 members at a time, in either tool skills, or assistance with particular projects.

It is pleasing to note that in early April, we completed our eighth beginners' class, and therefore now have 32 of our membership base as fully certified turners. Our next course for 5 participants will commence on 29<sup>th</sup> April.

During the last few weeks we have been working on improving safety in the woodturning room, both in regard to machinery, and the usage of various timbers on the lathes. David Equid is also assisting to improve visibility for members when working on projects, by adding a flexible magnetic light to each lathe.



*Symmetrical Boxes (identical configuration, top and bottom)*

## PHOTOGRAPHY GROUP – *Mike Somerville-Brown*

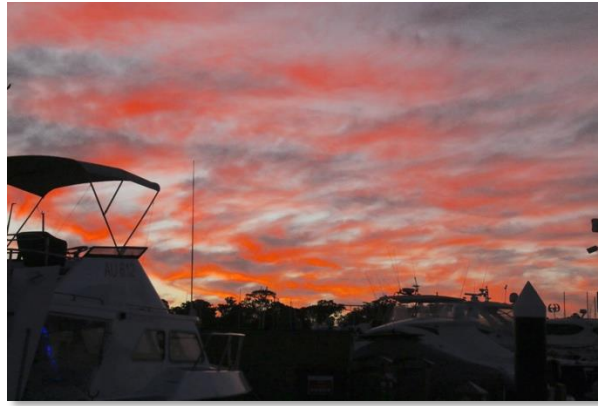
### **Landscape with Spirit Workshop, Peter Buck – 24 Feb 2022**

This workshop builds on techniques covered in previous workshops regarding the advantages and ease of using semi manual image capture techniques, instead of simply resorting to Auto, to gain more control and enhance the quality and creativity of their photographic results.

Peter demonstrated the value of shooting in semi manual modes and being in control of depth of field for maximum impact. In addition, Peter highlighted the importance of planning, light, mystery, managing movement, image structure, tone and colour to capture “Landscapes with Spirit” that convey a story. He also demonstrated the ease of using the PhotoPills app, to estimate depth of field and focussing.

Participants then travelled to Matilda Bay and Royal Perth Yacht Club to practice their skills in applying both short and long depths of field, as well as other techniques to increase the “wow” factor in our landscape images.





### **Drone Training Workshop, John Bolto -March/April 2022**

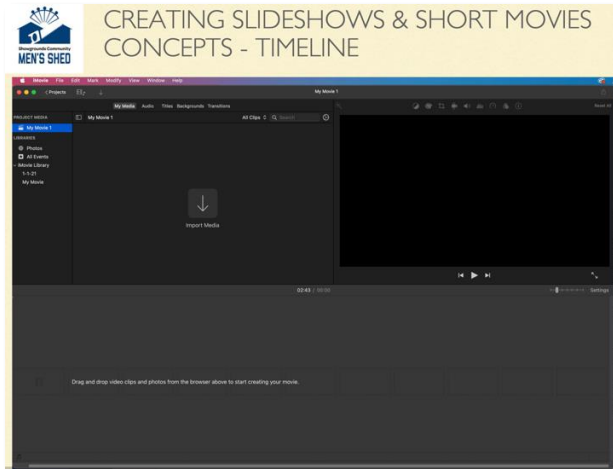
Following the “Come Fly a Drone” Workshop led by John Bolto on 10 Feb 2022, John has now conducted a number of training sessions at the Showgrounds and Nedlands foreshore parks for photography group members using our Shed Drone. The hands-on lessons focus on learning how to operate and fly a drone safely and in accordance with all necessary regulations. We conducted both auto and manual take-off and landings; exercises in navigating a course and techniques for taking photos and videos. To date 8 members having passed a written test on the CASA regulations and practical exercises. They will receive their “P” plates for flying a drone at the next workshop.



### **Video for Beginners Workshop, Mike Somerville-Brown – 10 March 2022**

This workshop led by Mike Somerville-Brown provided an introduction for beginners in how to create slideshows and short movies. Mike's presentation included some examples of various slideshows and videos and tips for beginners. Mike focused on the key concepts for creating slideshows and video clips using two free software editing packages being iMovie (Apple) and DaVinci Resolve (Apple & Windows).

The second part of the Workshop was a hands-on session. Attendees who brought a laptop computer and their travel photos or short video clips were assisted to create a slideshow or short movie.



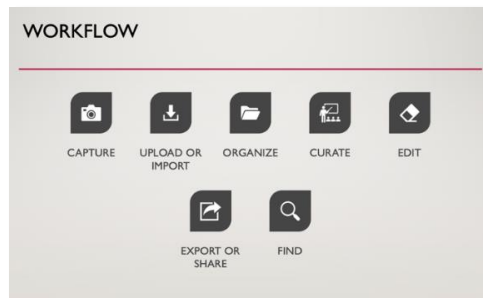
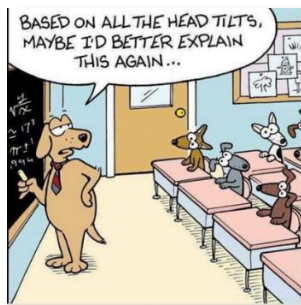
### Photo Organisation Workshop, Les Gunn - 17 March 2022

According to the discussion at an earlier Workshop, none of us are as badly organised as Les!!

Yet he is usually able to find the original slide, iPhone photo, RAW photo or negative that he has collected over about 70 years. Like finding a needle in a haystack of JPEGs, Les can find that photo from 1968 (or was it 1965?) and shared with friends.

Just how he achieves this with various software tools from Apple, Google, Adobe and others is difficult to explain but Les was able to keep the technical stuff to a minimum.

Les used a structured workflow for this session and we were able to find out what NOT to do and what NOT to worry about. Les provided us with plenty of **tips and recommendations** to try out.



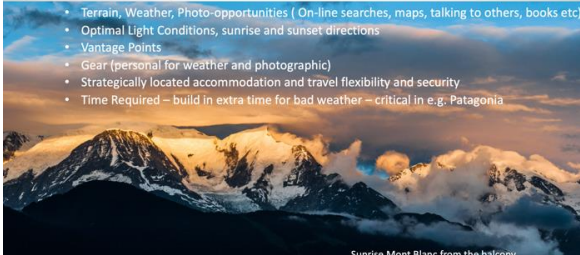

### Travel Photography, Peter Buck - 24 March 2022

Peter used this workshop to bring together an overview of the concepts of travel photography, expanding on previous workshops. Peter also used a video of his Icelandic adventures to demonstrate the development of a slideshow of his travels.

Although we have been COVID restricted over the past two years, many of us are keen travellers, interested in recording and documenting our travel experiences. Like many of you, Peter has a keen interest in learning about diverse cultures, history, people and foreign landscapes. Over the years, Peter has used his photography as the main means of diarising



travelling experiences for future reflection, enjoyment and re-living the experiences. By so doing, the purpose for both individual and collections of photographs is to try and capture a sense of place/spirit, to convey a story or document a particular travel experience.

<p><b>Travel Photography</b> Prior Planning and Preparation to Understand:</p> <ul style="list-style-type: none"> <li>• Terrain, Weather, Photo-opportunities ( On-line searches, maps, talking to others, books etc).</li> <li>• Optimal Light Conditions, sunrise and sunset directions</li> <li>• Vantage Points</li> <li>• Gear (personal for weather and photographic)</li> <li>• Strategically located accommodation and travel flexibility and security</li> <li>• Time Required – build in extra time for bad weather – critical in e.g. Patagonia</li> </ul>  <p>Sunrise Mont Blanc from the balcony</p>	<p><b>Travel Photography</b> Capturing Sense of Place and Telling the Story – Requires Composition</p> <ul style="list-style-type: none"> <li>➢ Each Image Should <i>Capture Interest, to Convey a Story</i></li> <li>➢ A Sequence of Images Should <i>Expand the Story</i></li> </ul> 
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Peter illustrated how travel offers a diverse range of possible experiences and subjects (e.g. landscapes, portraits/people, festivals, wildlife etc). Similarly, the range of photographic conditions (e.g. light, colour, weather, composition etc) are almost infinite and offer many challenges to the photographer. Accordingly, continually developing an understanding of one’s camera and photographic techniques becomes fundamental to successful results.

### Low Light Photography Workshop, Jeff Simper – 14 April 2022

Jeff Simper lead this workshop with a presentation on “Low Light Photography”. Jeff’s presentation included:

- Why low light situations offer great composition and content options, often not available at other times of the day
  - Impact of camera specifications including lens and in-camera stabilisation, size of sensor and choice of lens speed.
  - Use of other equipment including tripods and external light sources
  - Options to fix photo noise in post-production e.g. Topaz

Jeff used worked examples of photos taken in the same light conditions under different camera settings.

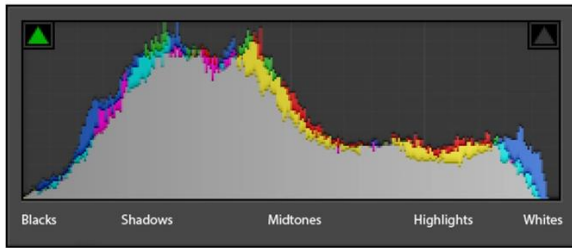
<p><b>Camera Settings</b></p> <ul style="list-style-type: none"> <li>• General Camera Settings                     <ul style="list-style-type: none"> <li>▪ Shoot in RAW (if using post processing)</li> <li>▪ Manual exposure</li> <li>▪ Manual Focus (does not always work in low light)</li> <li>▪ Single Shot Drive Mode</li> <li>▪ Use of Exposure Compensation</li> <li>▪ White Balance                             <ul style="list-style-type: none"> <li>▪ Auto or higher kelvin</li> <li>▪ High Kelvin, Cloudy, shade or other</li> <li>▪ Can be adjusted in post processing</li> </ul> </li> </ul> </li> </ul>	<p><b>Components of a histogram</b></p> 
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FIGURE 1: LOW LIGHT NOISE

FIGURE 2: DENOISE AI

### **Lightroom #1 Workshop, Peter Buck & Les Gunn – 21 April 2022**

Due to popular demand, we ran the first of two one day workshops using the Lightroom Classic software led by Peter Buck and Les Gunn.

Processing is an important part of photography, producing final images that better reflect what we saw and felt at the time of capture. Whether you are a beginner or pro or somewhere in between, Peter and Les provided a good overview of the Lightroom Classic Package.

There was some theory and demonstrations at the commencement of the workshop, however the bulk of the time was used for hands-on sessions with the participants using/sharing laptops and the group's desktops.

The purpose of workshop #1 was to focus on the key modules "Library" and "Develop". The "Develop" module involves the processing of photos and will occupy most of the workshop time. This part of the workshop was not exhaustive in terms of trying to cover everything possible. Instead, it focused on the key processing elements so that participants become better acquainted with the practical power of Lightroom and more comfortable with using the software. A more comprehensive understanding of the software only comes with practice and use over time.

A collection of photos was given to each workshop participant for the hand on session. The collection comprised unprocessed Raw photos, so that the impact of processing will be clearer. The collection had a variety of in-camera results, to demonstrate the application of specific processing tools. Participants were also requested to bring up to six images for additional work that they would like to do, time allowing.

Peter and Les also demonstrated the power (and ease with practise) of the software for managing photos and their database as well as the power of editing to high standards. The Lightroom Workshop #2 in May will cover the other modules in Lightroom to share images and produce books and slideshows.

Lunch was a delightful mix of meat and salad sandwiches and a fruit platter provided by the Shed Kitchen Group. The workshop concluded with our usual sundowner for attendees over a glass of wine and nibbles.



Examples of LR Image Editing in Develop Module



## COMMUNITY LIAISON – Steve Gerreyn

Over the past couple of months different groups in the Shed have been busy undertaking Initiatives or completing Projects for local Community Organisations.

Recent **Community Initiatives and Projects** have included the following:

### **Pirate Ship Foundation - Ultimate Backyard Cricket Match Event**

Three Shed members of our Photography Group attended this Event on Saturday March 12<sup>th</sup> and captured Photos and Video for the Pirate Foundation to share with their Supporters. The Event was attended by more than 300 patrons.

### **Bunnings Easter Market**

Six Shed members attended this Community Event held at Bunnings Claremont on Saturday April 2<sup>nd</sup> to both showcase and sell Products from the Shed as well as promote the Shed.

### **Swanbourne Primary School**

Our woodworking Group (Greg and Danny) have built and delivered a Mud Kitchen for the School. The construction of a Recycling Station, for kids to learn more about recycling, is underway.

### **Claremont Museum**

Our Woodworking Group (Jim) undertook the restoration of an outdoor Bench and the timber stand for their Antique Bell.

### **OZHarvest**

Our Woodworking Group (John) designed and built 6 Knife Storage Units for OZharvest to store and transport about 50 large knives between Venues.

### **Bindaring**

Our Woodworking Group has designed and built a couple of Clothes Hangar mobile storage Units that will be utilised at the Bindaring Clothing Sale at the Showgrounds on the 15<sup>th</sup> May.

### **Forged by Fire**

Our Woodworking Group have recently built and delivered a couple of Work Benches for Forged by Fire.

### **WA Gardeners Bushfires Relief**

Our Garden Team continues to support this great initiative with the donation of Plants grown in the Shed Garden

### **Updates to the Shed Website**

A new Web Page (Community Projects and Initiatives) is now being developed to share information and pictures of our Community Involvement over the past 12 months. This is expected to be finalised by the end of April and will be available through our Public Website. This will continue to be updated as we undertake new Initiatives.

**“WE ARE DEDICATED TO IMPROVING THE HEALTH AND WELFARE OF OUR MEMBERS AND OUR COMMUNITY”.**

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