

# WesTurn News

Issue 189

14<sup>th</sup> June 2016

Western Sydney Woodturners Inc  
Twin Gums Retreat, Corner Northcott Road and Diane Drive  
PO Box 4008, Lalor Park NSW 2147  
Web Site: [www.westernsydneywoodturners.com](http://www.westernsydneywoodturners.com)



## President's Report

Hello everyone, it's that time again. It had been fairly peaceful this month with work continuing around the Club. The new Band Saw has arrived and will be set up in due course and then we will work out what to do with the old one. The timber cutting continues on and hopefully we will get in front of it soon.

Six of us turned up for the Blacktown Festival and it started raining but cleared up for a good day with fairly good crowds.

A reminder to all – if you haven't got your Membership Renewal papers as yet they are on the front desk for you. Please consider some position that you might want to partake in as this makes for a better Club for everyone.

Christmas in July is on the 31<sup>st</sup> July so put your name down on the list on the board and let's make it a bumper turnout bigger than last year, which was a great afternoon.

Happy Turning  
BOB YOUNG

## Christmas In July



Christmas  
in July

Sunday 31<sup>st</sup> July 12pm (Lunch)

Northmead Bowling Club

166 Windsor Rd, Northmead



## Robert Sorby Demo

Saturday 9<sup>th</sup> July - 10am to 2pm (Lunch included) \$5

Here at the Club

Tools for Sale at discounted prices & Raffle tickets \$2 each or 3 for \$5 on the day

# Club Committee

**President:** Bob Young (0408760131)

**Vice Presidents:** Paul de Belle and

David Searle

**Secretary:** Alan Eipper

**Treasurer:** Paul Collins

**Grants Officer & Membership Secretary:**

Raymond Saich

**Catering Officer:** Fiona Deane

**Librarian:** Gary Hansell

**Editor:** Ron Fathers

ron1947@optusnet.com.au

**Assistant Editor:** James (Jimmy) Singh

Jimmy-Woodturner@hotmail.com

**Webmaster:** Lindsay McEwen

Lcmcewen@optusnet.com.au

**Training Co-ordinator:** Ron Devine

**Trainers:** Graham Dawes, Rod Brown and

Alan Phelps

**Shop Managers:**

Paul Collins (JP) and Bob Young

**Stores, Equipment & Maintenance:**

Manny Farrugia, Dave Matthews,

Graham Dawes (JP)

**Welfare Officer:** Steve Attard

s.attard84@gmail.com

If you have any problems or information concerning the club please contact any of the above committee members.

## Librarian Report

On Time Returns to the Library have improved greatly, which is much appreciated. However, 2 members have items well overdue and should be returned ASAP. Please ensure all borrowed items are entered into the correct book. Hope you all enjoyed the rain and did not suffer any storm damage. Happy turning Gary

## Shop items

Triple "P"

Friction Polish

Sanding Sealer

Sandpaper

Club Shirts

Dust jackets

Club Badges

Pen Kits

Pen Blanks – Acrylics

Many more items also available

## Shop Trading Hours

Mon-Thurs: 9am – 10:30am

12:45 – 1:30pm

Friday nights: 7pm – 7:30pm

See Paul Collins or Bob Young for more details



Thanks to Michelle Rowland MP, The member for Greenway, for her continued support which includes the printing of this newsletter

## Club Trading Hours

Mon-Thurs: 8:30am – 4pm \$5

Friday Nights: 5pm – 9pm \$3

### Third Saturday of the month:

9am – 3pm \$5

18<sup>th</sup> June

16<sup>th</sup> July

Contact: Liam Healy – 0411560984

### Ladies Day – Second Saturday of the month:

9<sup>th</sup> July

Contact: Anna Dawes – 96386995

tandawes@optusnet.com.au

### Maxi Day – Third Sunday of the month:

From 9:30am (Lunch included) \$6

19<sup>th</sup> June – **Andy Tappouras**

**Bandsaw Box Making**

17<sup>th</sup> July – **Catherine Gorrie**

**Square Dishes with legs / Airbrushing**

## Club Meetings

### Second Tuesday of the month – 7pm

14<sup>th</sup> June

12<sup>th</sup> July

9<sup>th</sup> August

### Pens Wanted for the Troops

Can members please make and donate any pens for the troops. Please give them to the convenor on your day.

Thankyou so much! Editors

## New Members

Welcome to all our new members this month. We hope your stay is both long and rewarding

Joseph Galea	Enrique Urrejola
David Tong	Lori de Belin

## Happy Birthday

Happy Birthday to all our members this month. We hope you have a great day with many more to come.

Terry Boddy	Robin Campbell
Leslie Coombes	Alan Eipper
Ron Fathers	Tony Fryer
David Hinchliffe	John Huzij
Alan Mercieca	Tony Motbey
Peter Paszti	Mansour Sisan
David Sobel	Mirko Steli-Gajdos
Hayden Tan	Pragnesh Vaghela
John Walker	Trenton Woolcott

## Note to All Members

Annual renewals will be sent out shortly to all members except those who joined after 1st April 2016 who are covered by the amnesty.

Also a reminder to members that the revised draft constitution is available to review in the members only section of the WSWT website or a hard copy can be found at the club, please contact Raymond Saich or any of the committee for the password.

Editor

## COMING EVENTS

### Bunning BBQ's

**Seven Hills – 8am to 3:30pm (Setup 7am)**

- Saturday 23<sup>rd</sup> July
- Monday 3<sup>rd</sup> October

### Saint Nicholas

**The Good Shepherd Hall: 130-136 Hyatts Road Plumpton – Midday to 6pm (Setup 11am)**

- Sunday 3<sup>rd</sup> July

### Linnwood House

**25 Byron Road Guildford – 11am to 4pm (Setup 8am)**

- Sunday 10<sup>th</sup> July

### Rivergum Cottage Markets

**49 Withers Road Rouse Hill – 10am to 2pm (Setup 9am)**

- Saturday 27<sup>th</sup> August

### Bidwill Blokes Breakfast

**Chifley College – 8:30am to 11am**

- Wednesday 31<sup>st</sup> August

### St Joseph's College

**Mark Street Hunters Hill – Setup 10am**

- Sunday 13<sup>th</sup> November

- **Any members interested in going to these events please put your name on the clipboards at the club**

- **MEMBERS – WE REALLY NEED MORE CHARITY BOWLS! So PLEASE make as many as you can** 😊

### Welfare Report

Hello again members with the onset of the winter season I hope that we have had our flu shots and are staying healthy through the colder months. If any members are ill or members have loved ones who are ill please inform me of these people via email [s.attard84@gmail.com](mailto:s.attard84@gmail.com) or please don't hesitate to call me on 0406565815 until next time stay safe and happy turning.

### VALE

We have just learned of the passing of Bob Fear, a member of our club. Bob was quiet and well liked and turned at the club most Mondays. Our condolences go out to his family.

Steve Attard

## **BS FROM THE BUSH**



Half the year has almost gone by, winter has arrived with our first frost which happened a week ago, since then only rain.



Had a visit from Eddy and Jill this month together with David Burns from Orange (ex member of Western Sydney). Whilst the ladies had a chat, we had our own Maxi day.



It seems the best flowers only come out in winter. Beautiful chrysanthemums we had for Mothers day.



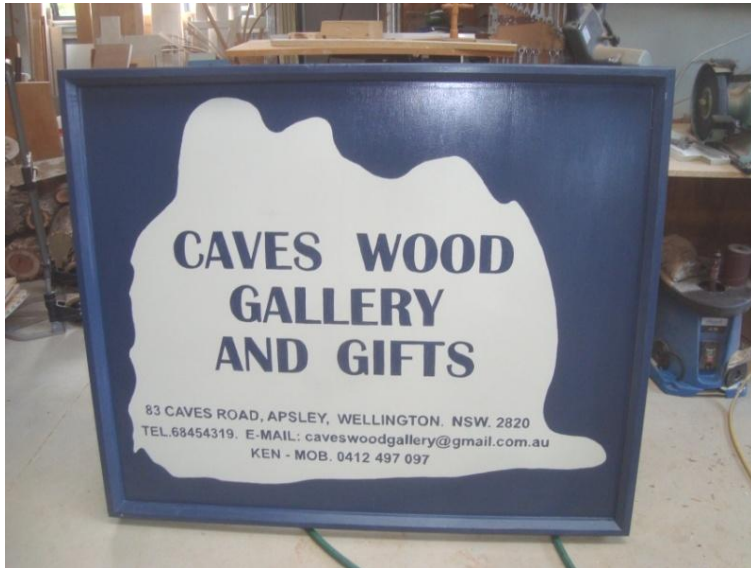
Had a look at the English Woodturning magazine and saw a project by Niel Scobie (This was before I heard he had died) and attempted the bowl, simplified a lot but involved a little bit of carving which was different for me. Got to keep trying new ideas.



Surprise of my life came, when Chris and I walked into a craft shop in Orange and saw these segmented turnings. There is someone out there better than me!!!!!! He is good. Anyone who knows him, please let me know.



Amongst the gloom and doom of winter, there is a single tree that stands out in our back yard. Do not know what it is but it looks spectacular. Last week the SES did their state training behind the tree as there is an entrance to a cave. It was interesting to see them disappear and reappear with all their ropes, tied around each other and the trees.



Get use to it guys.

The sign is ready to go up and

**OPENING SOON.**

Ken Vodden

### Woodturning Beginners Classes

The training staff have been very busy over the last two months (May and June) running two courses on spindle turning, bowls and faceplate turning. We had about 20 students in total. So to all these new Members of our club we extend a warm welcome.

The spindle turning covered the usual basics of between centre turning such as roughing down, planing, beads and hollows. Parts of the lathe, safety and the uses of the various gouges, skew, etc were practiced.

The faceplate and bowl turning day introduced the different techniques of turning with the grain across the lathe bed and introduced the bowl gouge.

A good and “relaxing” few days was had by all and we hope to see all our new members regularly at the club.

The Training Team



## Maxi Day

Due to unforeseen circumstances we had to ad-lib Maxi Day this month with some of our very own members helping out and which turned out, in my opinion, to be an extremely enjoyable and instructive day.

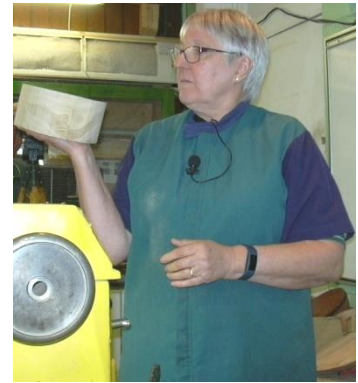
First to demonstrate was Graham Dawes who showed us the fastest and best way to make a tool handle for any of our tools that need one.



Next was Steve Hitchcock who turned a mushroom from source timber which in this instance was from an orange tree. The idea is that down the track the Club can display them with a tag naming the timber so that members can recognise and check what the timber is and what it can look like when finished. If anyone has a piece of different or exotic timber can you give some to Steve so that it can be of a benefit to all members.



Anna Dawes then proceeded to show everyone how to set up and use a Bowl Saver which some of the members were invited to give it a try. These tools save timber by cutting one or more bowls out of the initial larger piece and sometimes there may be three extra bowls, depending on the size of the first piece. The Club owns a bowl saver tool, if you are interested in learning and using this tool ask your Convenor.



Last, but definitely not least, was Alan Phelps who gave us a great session on the do's and don'ts of sharpening without actually using the grinder. Everything from the grinding the angles of all types of tools as well as honing them where applicable was demonstrated as well as explanations as to why. The interest taken has got Alan working towards classes on sharpening along with Andy Tappouras.

Thank you to Anna, Alan, Graham and Steve for their great demonstrations which helped us out no end.

I hoped that more people had been able to attend as you missed a very good day. Please consider boosting the numbers who attend these Maxi Days as they are always very interesting and informative each month.

Bob Young

## Show and Tell



Steve Hitchcock



Andy Tappouras



Raymond Saich

## Blacktown Festival

The Street Fair at Blacktown started out as a disaster with Dave Matthews, Rohan McCardell, Maurie Knight, John de Vos, Steve Attard and I setting up then having it start to pour raining. Everything was covered up with tarps and coffee was drunk under the shop awnings in the street until 11am.



Finally the sky cleared up the rain ceased and it was back to work for the people started to arrive in their droves. We had to negotiate at the beginning for a better spot as the one that the organisers had allocated to us was right beside the stage and would have been dangerous to operate. Everyone would have been sitting around in chairs to be covered in wood shavings and maybe the occasional “oops” but it was finally sorted and worked out well.

All the children were getting tops made (it was hard to keep up with the demand), they enjoy watching them being turned and then getting one to take home. Our Charity items went well and the members’ sales were good. 4 o’clock came around and it was time to pack up the Club Trailer with tables etc. and clean up our site after what turned out to be a good day had by all. May I remind anyone who participates at demonstrations that you are expected to stay and help pack up not leave it to everyone else.



Bob Young

## **Working With Wood Show**



**Friday 24<sup>th</sup> June - Sunday 26<sup>th</sup> June**

**10am to 4pm**

**Hall 6, Sydney Showground**

**Sydney Olympic Park**



## KOI Show Day

A lovely morning to be out and about promoting the Woodies and selling charity bowls.

The intrepid few, George, Eddy, Dave, Maurie and myself.

We (me, George and Eddy) arrived a bit late and Dave and Maurie were already there. We had a very large space to fill but settled for about half (more members could have filled it).

Koi are a Japanese carp beautifully coloured and can grow to about 75cm. long. As the show is about Japanese culture the entertainment was Japanese with geisha ladies singing and dancing, war drummers drumming and young men war dancing.



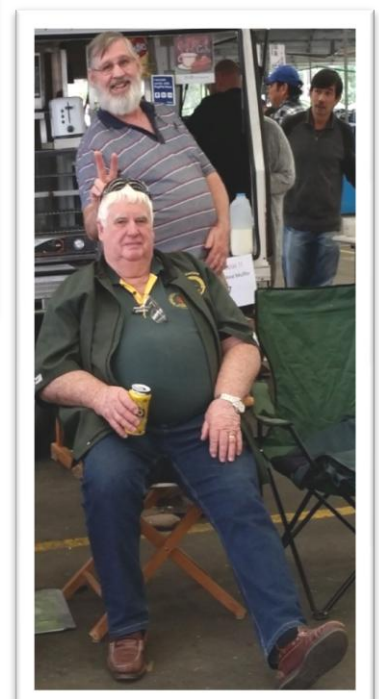
Traditional Japanese clothes and food were available as well as Koi fish and fish food. But wait there is more, bonsai plants as well.

For the more oz. things there were beautiful rabbits I had never seen before. I was told to go away when I asked if they were good to eat. The guinea pigs and chicken looked good too. Australian native birds, multi coloured canneries and strange insect eating plants.

I think the charity did well. We all sold something to keep us interested but attendance was down this year. A good day was had by all.



Andy Tappouras





# The Fork



*A humble utensil that we take for granted no matter where or what we eat, be it our lunch at the club, dinner at home with our loved ones, around the camp fire or in a 5 star restaurant We use it, abuse it, wash it, wipe it and put it away until next time without any thought of its history or origin.*

Knives and spoons are ancient. But we've only been eating with forks for a few centuries.

You likely pick up a fork every day and give no thought to it, unless you're selecting flatware for a wedding registry or you happen to have recently returned from Asia. Using it probably seems as natural as breathing.

The fork is a latecomer to the table. Knives are the descendants of sharpened **hand axes—the oldest human tools**. It is likely that the first spoons derived from whichever local objects were used to scoop up liquid: The word for spoon in both Latin and Greek derives from a snail shell while the Anglo-Saxon *spōn* means chip. The shape of the fork has been around a lot longer than the eating utensil. In ancient Greece, Poseidon brandished a trident while mortals had large forked tools to pull food out of boiling pots. But the fork didn't have a place at the Greek table, where people used spoons, knife points, and their hands.

Sporadically, the fork made inroads. In the eighth or ninth century, some Persian nobility may have used a forklike tool. In the 11th century, forks were in use in the Byzantine Empire. An illustrated manuscript from that period shows two men using two-pronged forklike instruments at a table, and St. Peter Damian, a hermit and ascetic, criticized a Byzantine-born Venetian princess for her excessive delicacy: "**[S]uch was the luxury of her habits ... [that] she deigned not to touch her food with her fingers, but would command her eunuchs to cut it up into small pieces, which she would impale on a certain golden instrument with two prongs and thus carry to her mouth.**" Damian was sufficiently offended by the woman's table manners that when she died of the plague, he regarded it as a just punishment from God for her vanity.

While Damian's condemnation was unusually strict (this was also a man who described the first grammarian as the devil), the fork was commonly viewed with scepticism or even outright hostility. In a historical overview of cutlery in *Feeding Desire*, the catalogue for a 2005 exhibition on the tools of the table, Sarah Coffinspeculates that the fork's image problem could be connected to its resemblance to the devil's pitchfork (a word from which it derives its name).

In the Middle Ages, most people ate off rounds of stale bread called trenchers, which could hold cooked meat and vegetables and which could be brought directly to the mouth; knives and spoons could handle anything else that a hand couldn't. Forks, having journeyed to Italy from Byzantium, arrived in France along with Catherine de Medici, who traveled in 1533 from Italy to France to marry Henry II. The political culture of 16th-century France was riven by sectarian violence, and Catherine, in her role as mother to two child-kings, used massive public festivals to demonstrate the power of the monarchy. Food was part of this strategy of spectacle. Catherine's eating methods, as well as foods as diverse as the artichoke and ice cream, went on display as she toured the country for more than a year in the 1560s, drumming up support from the populace and devising etiquette that forced members of rival factions to eat together at her table.

At this time, most forks were two-pronged, and either **hefty enough to hold down a cut of meat** (similar to what we would think of today as a carving fork) or so **dainty they were used primarily to eat sweets at the end of meals**. Forks were used occasionally, but not every day. **Montaigne**, writing in the 1570s in a passage about the force of habit, mentions forks but says he rarely uses them. And they were still associated with sinister behaviour. In an essay in *Feeding Desire* on the sexual politics of cutlery, Carolin Young notes that in 1605, an anonymous allegorical novel about the courtiers of Henry III portrayed a mysterious island peopled by hermaphrodites, whose behaviour is characterized by theatricality, artifice, and falsehood. Sure enough, the hermaphrodites eat with forks, spilling more food than they manage to consume in their pursuit of the new and the unnecessary. Young traces the “unsettlingly effeminate aura” of the fork all the way through 1897, when British sailors are still eating without forks, considering them to be unmanly.



Steel and iron-gilt French forks from 1550-1600

In the time of Henry III, fork-owners would have been well-off, and most of them would have had one set of cutlery that travelled with them; there are numerous examples of **forks and knives housed in carrying cases** that could be slung over a shoulder or around a waist. It wasn't until the late 1600s and early 1700s that people began to purchase multiple sets of silverware for their homes, which were just beginning to be equipped with rooms specifically set aside for dining. It was also around this time that forks with three and then four tines were made. Even as the fork gained ground, it was not universally accepted. As Ferdinand Braudel notes in *The Structure of Everyday Life*, around the beginning of the 18th century, Louis XIV forbade his children to eat with the forks that their tutor had encouraged them to use. But by the middle of the century, the use of the fork had become sufficiently normal that rebukes were reserved for those who used forks incorrectly. In 1760, François Baron de Tott, a French aristocrat and military officer, gave this account of an overly mannered dinner party in Turkey: "A circular table, with chairs all around it, spoons, forks—nothing was missing except the habit of using them. But they did not wish to omit any of our manners which were just becoming as fashionable among the Greeks as English manners are among ourselves, and I saw one woman throughout the dinner taking olives with her fingers and then impaling them on her fork in order to eat in them in the French manner."



18th-century wood-and-steel knife and fork

By the beginning of the 19th century, the fork was firmly established on the French table and beyond, and the table had become a centre of social life not just for the aristocracy, but for the newly established bourgeoisie. In 1825, a judge named Jean Anthelme Brillat-Savarin published *The Physiology of Taste: Or Mediations on Transcendental Gastronomy*, and in it he paints a portrait of a world increasingly preoccupied with the culture of dining. In addition to penning aphorisms including “a dinner without cheese is like a beautiful woman with only one eye,” he distinguished between eating to satisfy a need and eating as a social activity: “The pleasure of eating is one we share with animals; it depends solely on hunger and what is needed to satisfy it. The pleasures of the table are known only to the human race; they depend on careful preparations for the serving of the meal, on the choice of place, and on the thoughtful assembling of guests.”

Brillat-Savarin loved the rules of the table—the proper room temperature for a dinner party is 60 to 68 degrees Fahrenheit, in case you're taking notes—but even he found contemporary manners a bit fussy. He writes, in discussing life around 1740, that it was “during this period that there was generally established more orderliness in the meals, more cleanliness and elegance, and those various refinements of service which, having increased steadily until our own time, threaten now to overstep all limits and lead us to the point of ridicule.”

For the contemporary eater, Brillat-Savarin's words might come to mind when looking at some flatware patterns from the late 18th or early 19th centuries. Most utensils before the 18th century were made of silver—the metal that reacts the least with food—but silver is rare. The invention of silver-plating techniques, accompanied by the vigorous expansion of the consumer market, resulted in scores of forks for eaters of all classes and in scores of different fork types: oyster forks, lobster forks, salad forks, terrapin forks, berry forks, lettuce forks, sardine forks, pickle forks, fish forks, and pastry forks—just to name a few. By 1926, the multiplication of silverware had gotten so overwhelming that then-Secretary of Commerce Herbert Hoover and the Sterling Silverware Manufacturers limited the number of separate pieces in any silverware pattern to 55.

Around the turn of the last century, forks became very specialized. There were forks for sardines, salad, ice cream—even bread. This bread fork hails from Sheffield, England. It has a mother-of-pearl handle and was made in 1902.

Once the fork became a daily staple, it, like so many other household objects of the 20th century, was pressed into the service of style. Early 20th-century designers like **Henry van der Velde**, **Charles Mackintosh**, and **Josef Hoffman**, with the aim of producing a Gesamtkunstwerk (total work of art), designed forks—along with windows, chairs, and lamps—for their buildings. There were **slinky Italian forks in the 1930s**, colourful Bakelite forks in the 1940s, architect-designed forks with **three tines in the 1950s** and **five tines in the 1970s**, neon plastic forks in the 1980s, postmodern forks in the 1990s, and, in the 2000s, **sci-fi forks** and **quirky forks**. Even artists like Alexander Calder **jumped on the bandwagon**.

The variety of both shapes and styles leads not only to etiquette confusion, but to other problems as well. In the 1960s, designer Bruno Munari, who produced a **book's worth of drawings of talking forks** as well as **a few in 3D**, began an essay called “**Knives, Forks, and Spoons**” by suggesting that “I think it would be useful for young married people who are setting up house together to know what they have to get in the way of knives, forks and spoons. I mean, of course, a complete service, so as not to cut a sorry figure when the duchess comes to dinner.” He comes up with a list of implements several pages long and then adds that “this partial and incomplete list” might leave the reader wondering “how you are going to pay for everything, or how you can possibly build a piece of furniture large enough to contain all this stuff.” He suggests that “if you are of two minds about the style to choose, or the material (for it goes without saying that all these things can be obtained with handles made of silver, steel, ceramic, horn, hoof, perspex, etc., and in modern style, more modern style, ultra-contemporary style, antique style, more antique style, antediluvian style, comic or serious, garish or restrained, elaborate or rustic, to suit all tastes), then you can always fall back on something else.” His

suggestion for an alternative is the chopstick: "They cost very little and millions of people have been using them for thousands of years. They are made of natural wood, like two giant toothpicks ten inches long, and in Japan you can buy them in packets of a hundred in any big store. They are easy to use, and the food is cut up beforehand into mouthful-sized pieces. Millions of people have been using them for thousands of years! But not us! No! *Far* too simple!"

This vein of fork criticism—comparing them unfavourably with the chopstick—is a long-standing one. An 1898 article in *Appleton's Popular Science Monthly* on "The Chinese Chopstick" described them as "a substitute fork, tongs, and certain forms of tweezers" and called them "certainly the most useful, the most economical, and the most efficient devise for their purpose ever invented by man"; a century later an **article in the *New York Times*** argued that they "enhance the act of eating." The most overblown comparison must belong to Roland Barthes, who, **writing in 1970**, praised the chopstick in alarmingly Orientalist terms: "In all these functions, in all the gestures they imply, chopsticks are the converse of our knife (and of its predatory substitute, the fork): they are the alimentary instrument which refuses to cut, to pierce, to mutilate, to trip (very limited gestures, relegated to the preparation of the food for cooking: the fish seller who skins the still-living eel for us exorcises once and for all, in a preliminary sacrifice, the murder of food); by chopsticks, food becomes no longer a prey to which one does violence (meat, flesh over which one does battle), but a substance harmoniously transferred; they transform the previously divided substance into bird food and rice into a flow of milk; maternal, they tirelessly perform the gesture which creates the mouthful, leaving to our alimentary manners, armed with pikes and knives, that of predation."

In their anti-forkism, Munari and Barthes echo Baron de Tott's dispatch from Turkey in 1760. De Tott used his description of table manners to distinguish himself from the Turkish, to point out that even when they tried to use a fork, they couldn't get it right: They didn't belong to his group. Munari and Barthes, on the other hand, use their descriptions of table manners to distinguish themselves from their own cultures, praising the chopstick as a way of pointing out—whether humorously or not—their own individual superiority from the frivolous, fork-using culture they happened to be born into. Manners are always a way to negotiate social groups. Learning their nuances is a way to ingratiate yourself with the group, not knowing them is frequently a path to anxiety, and refusing to employ them is a way of insisting on one's own individuality. And this is particularly true with forks, which are old enough, that we who use them accept them totally, but which are also new enough that it is easy to get them wrong.

Perhaps, then, it is interesting to consider the future of utensils. At his restaurant Alinea, in Chicago, chef Grant Achatz has worked closely with designer Martin Kastner to devise new utensils: **the antenna**, which supports a single morsel of mackerel; **the bow**, which allows a transparent slice of bacon to hang freely; **and more**. Does this seem a bit silly? Yes. Is it genuinely geared to making the food more delicious, and more interesting, to eat? Also yes. And before you imagine yourself incapable, or at least undesiring, of leaning forward, hands-free, to snatch a morsel of food off a thin, wavering stalk of metal with your mouth, just remember that the humble fork used to appear every bit as silly.

*Enjoy your next meal using your fork.*

**Quote of the month:**

Subdue your appetites, my dear, and you've conquered human nature. – Charles Dickens

**Must Fly**

**Woodchip**



MAY



Spring like weather with sunny days  
Spring like weather in the month of May  
Such warmth with winter just days away



Autumn was such a lovely time  
More like spring the weather was fine  
Of frost there wasn't a single sign



And people enjoyed this unusual season  
Few people had even asked for a reason

While some skiing people had not had their skis on



I wonder now will winter be warm  
How severe will be the next big storm  
Or will we be watching icicles form



Is this the start of Ice Age Two  
Is the atmosphere stirring a toxic brew  
Or is Mother Nature sending a clue



If the oceans expand or even recede  
It's time to think about what we might need  
And the billions of homeless we'll need to feed



Neil Guthrie

### Bella Vista Farm

On Sunday the 1st of May the club presented our woodturning at the Bella Vista Farm. We had quite a good display of our goods and charity items and sales were reasonable. Under the leadership of Bob Young everything ran well. Other members helping out were Dave, Rohan, Danny, Bob Jarvis and Maurie. We had an interesting day with a number of enquiries about the club and how it operates. We handed out our club flyer to interested people.

I particularly enjoyed learning all the interesting history about the Bella Vista Farm, it goes back a long way. A good day, I enjoyed it.

Jack Kestle

# Safety Matters

## A Reminder about Workshop Safety

We must all keep in mind the importance of WORKSHOP SAFETY. Please THINK and ACT responsibly at all times.

It is up to all of us to fulfill our commitment by wearing at all times;

- ✓ Dust masks
- ✓ Protective glasses
- ✓ Suitable clothing
- ✓ Footwear
- ✓ Ear protection

It does not hurt to discuss safety with other members if they are not doing the right thing.

**REMEMBER.....**      **It is your body and your limbs.....**



## TREND TIMBERS

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Established 1969 A third generation timber family



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[www.trendtimbers.com.au](http://www.trendtimbers.com.au)

Opening Hours  
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Mon- Fri 8am-4pm  
Sat 8am-11.30am  
Closed  
Public Holidays &  
Long Weekends

# THE PERFECT PORTABLE PLANER COMBO & THICKNESSER

## PJ-6B PLANER JOINTER

The PJ-6B planer/jointer table, bed & fence is constructed from cast iron for plenty of rigidity on light to medium duty applications. This wonderful unit includes a unique built-in dust fan with external bag to collect the timber waste. The two HSS blades are powered by a 1.5hp 240V motor spinning at 10000rpm, ample of power for the 153mm width capacity



**\$418**  
Order Code: W618  
40kg

When it comes to portable wood working machines, Hafco Woodmaster have the perfect companion for you to straighten & size your timber

**\$660**  
Order Code: W815  
35kg

## T-13S THICKNESSER

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### ITEM 28

### Wood Finishing - Series 2

In my first series I described how to finish wood using Wax and Friction polish. I am now going to add a third material, Lacquer based Sanding sealer. The reason for this is the timber we use is a very opened grain porous and dry and is very difficult to finish. You need a grain filling quick drying hard base coat to work from.

Now this sealer is not to be confused with ordinary turps based sanding sealer. This takes hours to dry where the lacquer is quick.

The two products we use are;

- (a) There is one available from Trend timbers which is their own brand and available in 1liter cans
- (b) The one we mainly use at the club is Watty Rediseal which comes in 4L cans which we decant into 250ML bottles

Now with both these they need to be thinned out 50/50 with the appropriate thinners.

The materials we need are;

- (1) Lacquer based sanding sealer
- (2) Triple P Polishing wax
- (3) Friction polish

We are assuming you have a small bowl finely sanded up to 800g to 1500g on the lathe

**First step:** Applying the sanding sealer.

Get a small rag about 150mm square then fold this down two times. You now have a piece about 40mm sq or thereabouts. Don't use a large rag the sealer will get lost in it. Now apply the liquid sealer to the rag or directly to the timber and turning the bowl by hand rub it well in to the pores of the timber until they appear to be full and don't soak up any more. This may take 5 to 6 coats. Turn the lathe onto its lowest speed we don't want to throw any of the sealer out. With the wet rag gently hold it against the job and smooth out the surface. Do this gently so as the sealer dries out it won't grab the rag. Keep this up until you feel that the sealer is dry enough, or remove it from the lathe and let it dry for half hour or so. I generally turn two bowls at a time, one on the lathe and one drying.

Now replace the bowl back on the lathe and cut back and smooth the surface with 400g or 600g paper or a medium grade steel wool until it feels smooth. Don't bother turning the lathe on for this it doesn't work very well it just clogs up the paper. You need to hand sand it all over but if you use steel wool just give a final polish with the lathe on.

**Next Step:** Now we use the triple P wax as a cutting compound. Apply the wax using a small rag or kitchen paper, run the lathe at a slow or medium speed. And with the waxed surface of the cloth go all over until you get a good shine. Using a clean rag, finally clean and polish the job. Now you might find this finish is good enough for you. But I recommend going to the final step.

**Final Step:** Friction polish As before using a small rag and with the lathe stationary apply a thin coat of polish. Holding the wet section of the rag against the job, run the lathe at a medium to fast speed to generate heat and some pressure. Polish up to a good shine. You can apply a couple of coats, but be careful you don't burn the polish or put too much on it can get a bit thick and gluggy. Finish off with a clean rag to clean up and give a final polish. The bowl can now be handled OK but it takes a couple of weeks to fully harden. If you feel that it's too glossy you can cut it back with 0000 steel wool to what you want. Wear goggles over your glasses. This stuff is hard to get off once it sets.

In my third series I will describe the use of Lacquer as a finish

Alan Phelps

**Note.** As in all professions there are many and varied opinions and ways of doing things. This is true of wood turning. These articles are the results of my reading article publications.