

Kushed Bulletin

Issued by: Ku-ring-gai Community Workshop 'The Shed' Inc.

Date: 16 October 2015



Wednesday 2nd December, 2015
11:00 am - Election of office bearers at the AGM
12:30 - BBQ lunch

Note the date in your diaries the BBQ lunch and social get-together, which is also an early Christmas party at 12:30, after the AGM at 11:00 am. The BBQ lunch and AGM have been very well attended in past years so please help us in the catering by putting your name on the list in the lunch room.

Financial members are also invited to register nominations for the 11 positions for office bearers and Management committee members. Click here for the full [Invitation](#) text.

Retiring Committee members have very much enjoyed their involvement, comradery and collegial decision making. They felt they made a real difference to the Shed and our members. Their contribution is greatly appreciated.

These are exciting times with the doubling in size of our shed next year with new equipment, new services, new and more training and ongoing voluntary and paid projects for the community. Click here for the full [Fact Sheet](#) of achievements.

So what are you waiting for, sign up today and become part of the cause. You will gain that special sense of satisfaction and belonging in knowing that you are contributing in a most constructive way.

Nomination are due by Friday November 20th, but the sooner the better of course. Click here for the [Nomination Form](#).

Please forward your completed nomination form to: Secretary, Ku-ring-gai Shed, PO Box 216, GORDON, NSW, 2072 (or leave forms in the in-tray to the right of the admin computer at the Shed).

You are also invited to put your name down on the list in the lunchroom confirming your attendance at the AGM and the BBQ, for catering purposes.

The Management Committee
Ku-Ring-Gai Community Workshop (The Shed)

[Invitation](#) [Fact Sheet](#) [Nomination Form](#)



Cooking Class Report - September 2015

Friday 11th September we gathered at the Shed in an attempt to improve our cooking skills. The theme this month was a challenging South African based menu. The idea for the challenge came from our resident South African/Australian student Graham Foxcroft.

The dishes of the day consisted of:

- Entrée: Bunny Chow with Bean Curry & Carrot Salad.
- Main: Bobotie with Apple Salad and,
- Desert: Melktert - South African Milk Tart and Spiced Red Wine Poached Pears.

This may all sound like Dutch to you as it did to us but not to Graham who provide a critique, the history and the origin of each of the dishes along with a serious (and welcome) nod of approval.

As always the successful day was achieved due to the skill, patience and guidance of our chief of party, Ruth Fulton who put together a very comprehensive shopping list and detailed cooking instructions all of which were followed meticulously. Thank you Ruth and Graham.



Cooking Class Report – October 2015

Friday 9th October we got together to explore the challenge of preparing good wholesome meals. The theme for this class was primarily Australian dishes which took many of us back to our childhood days.

The dishes we prepared were as follows:

- Entrée: Chicken Noodle Soup (no not from the packet, but produced from genuine chicken thighs, peas, carrots, angel-hair pasta and other spices). The soup was accompanied with Herb Damper.
- Main: Corned Beef accompanied with white sauce and a carrot and potato salad with caraway lemon and nigella seeds.
- Desert: Pineapple upside-down cake

In addition we were given a brief but most interesting talk from Raymond Howes about the secrets of making and identifying a good violin. A special thanks to Ruth without whose help and patience with her students the resulting excellent meal would not have eventuated.

Linton Scott
Coordinator

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