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NEWSLETTER – December 2022

No. 143

From the Chair

Wow only 18 days until the 'big fella' is due! It seems once we get to the 1st December time flies and the pressure is on to get everything done before the 'day' is upon us.

I have 3 grandchildren, the 2 oldest (young women) being aged 23 yrs. and other 20 yrs. Then there is an almost 4 yr. old lad. A couple of days ago he came around to help decorate our Xmas tree. To hear his excited conversation and to see him running around dancing, singing "jingle bells" was an absolute joy. This is what Xmas is all about, getting together with family and friends and sharing moments like that.

It has been a busy year at the Shed. It has brought successes and challenges at both a Shed and personal level. As I reflect on what we have achieved over 2022 I reckon we have done really well. For example, we completed the Foodbank Kapiti project, built a 170 sq. metre workshop which will be completed by early next year and finished many other smaller projects and jobs for the community. I think we all deserve a chocolate whale!

It is important that we take time to remember and celebrate our achievements; I look forward to seeing everyone at the Shed Xmas BBQ on Sat 10 December to do just that.

Throughout 2022 we again worked as a team to overcome any challenges we faced as a Shed. Equally important we have supported one another through personal challenges some members and their families have had to face.

Have a great festive season with your families and friends.

I look forward to catching up with everyone in 2023!!

Ia manuia lava le Kerisimasi ma le tausaga fou – have a merry Christmas and a happy New Year

Tony A

Upcoming MenzShed Activities

Just a memory jog of what MenzShed Activities are happening in the foreseeable future. Please make sure you have them in your own Diary.

Event	Date	Where	Comment
Recurring Events			
Committee Meeting	15 th Dec	@the Shed	
Sharpening tools	Last Thursday of Month	@the Shed	This is a regular event
Fresh Scones	Last Thursday of Month	@the Shed	Hans and his apprentices will be producing superb scones fresh from the oven, or for anyone's birthday shout
One off Events			
MenzShed Garage Sale	Deferred until late January	@the Shed	Cliff Daly is managing this
Waikanae Kindergarten	9 th Dec	At kindergarten	Santa Sleigh
Kapiti Domain	19 th Dec	At KinderCare	Santa Sleigh
Menzshed Christmas BBQ	10 th Dec	@the Shed	Dave W is coordinating
Shed Tidyup, BBQ & close down	22 nd Dec	@the Shed	Duty Supervisor
Kapiti Food Fair	Sign Removal start 5 th Dec		Further details to be advised as they come available.
Shed Start 2023	10th Jan 2023		

Further details will be added as they become available.

Help wanted to find these two convicts

Police have been searching for these two wanted convicts since the beginning of Movember. Their names are Chopper Charlie and Tony the Fish Muncher.

It is alleged that they attempted to change their appearance by shaving off facial hair at the beginning of the month but have since gone into hiding. This is an artist's photofit rendition of their likely appearance. Beware if cornered one is likely to throw firewood and the other to attempt to bribe you with chocolate fish.

Beware they are both very cunning and will pretend to be members of the Shed. Do not be deceived. There is the usual reward for their capture.



These two convicts were the only two contestants in the Movember competition. They were both pronounced winners

Around the Shed



Trophy made at short notice by John D for the Waikanae Football Club for a bowls tournament



Brian B with his device for bending the side pieces for guitars



John S' birthday scone, he's into planes



Brian B and Dave S with the job of converting a bookshelf into a toast rack



Skip wondering what Mike E is going to do to him with the piece of wood.



Guess who this is?



Ray Y keeping tools sharp



The gardeners, busy as ever, waiting for the plants to grow



Ron B doing the watering, see how things are growing



Keith H and Derek K who has yet another bench to refurbish



Christmas sleigh and Christmas tree finished and ready for delivery



Peter H has developed yet another skill, gib stopping – in the Workshop



Chris T running the morning meeting



Presentation of life membership certificate to Bill Milburn



Roger C & John M spending too much time in the office fighting Microsoft and installing Microsoft Office



Wiring in the workshop, done by Alan W & Lex W. Alan was trained on the railways!



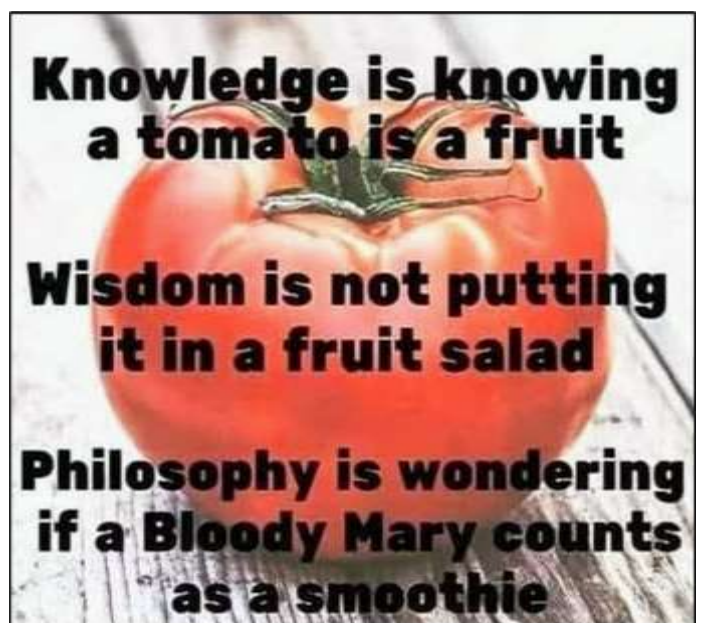
Murray C & Paul H working on ply lining to the workshop



Dave W giving Snoopy a coat of paint



A team comprising Colin M, Gerald T, Tony W & Dave W, came in on a Wednesday and made this bench seat table in a day





Ernie E with his key project for his son's 21st

The Poster Boys

A gang of six set out to do the annual job of putting up the advertising posters for the Kapiti Food Fair. The gang were Cliff D, Trev Charlie L, John O, Noel T, Kevin A & Tony A. We usually get a donation for doing this work and it supports the community.



Erecting the frames



The poster gang



The work was being supervised by Tony!

Repurposed Handsaws

We donated some old handsaws to Waikanae Arts and Crafts; this is what they did to them. Some will probably turn up in the upcoming Kapiti Arts trail.



A Cold Winters Day

Usually, our morning meetings are held outside under the canopy with a few people inside the Amenities building. On one day in Winter no-one wanted to sit outside so we all huddled together inside.



Alan M holding the morning meeting, indoors – it was too cold outside



No one would sit outside



Everyone huddled together to bask in the radiance of Tony's fluoro jacket

Cancer Society Gazebo erection for the Kapiti Food Fair

The Cancer Society asked if we could help erect their gazebo at the Food Fair. A team comprising Tony A, Bary I, Graeme J volunteered. It had to be weighted down with water containers, and, of course had to be subsequently dismantled.

Unfortunately there isn't a picture of the dismantled gazebo!



No pegs in the ground, it was like concrets. Had to use cannisters full of water to hold it down



Unpacking the Gazebo, only a small bag!

Making 30 display boxes for the Otaki Pottery Group

We were asked to make up to 30 display boxes for the Otaki Pottery .Group. It was more work than we realised but several members got to work and finished them



Paul W sanding the boxes ready for painting.



Mark K putting the finishing touches to the display boxes

Repairs to the gate

You probably know that the entrance gates to the shed were pretty battered and twisted, they looked like they had a battle with the water tanker trucks and had come of worst. To open them you had to lift each gate and carry it to the side, it required the strength of Hercules. Now they work like a dream, just waiting for the water tanker truck to ‘correct’ them again.



Cutting up one of the, now redundant garage roof posts to form a new gate post



Now where shall we put the hole?



Concrete it in. Piece of cake really!



Charlie L conducting whilst Mike E drills



Some of the team who did it



And so to bed.

Santa rides again

Friday 2 December, Santa Ray W, Santa driver Peter B, and Elf helper John W attended the Kapanui School fair. We were there for about an hour giving the children rides in the Sleigh with Santa around the playing field.

Fortunately, by 7pm all of the children had had at least one ride before the golf cart batteries began to give out. A successful community evening.



Santa arriving at Kapanui, more parents than Children



Santa disguised as Ray W

Santa Ray W, Santa Driver Peter and Elf helper David W attended the children's Xmas function at the Kapiti Underwater Dive Club at Paraparaumu Beach. Santa arrived in style in his Sleigh at the Club house and made his way round to the front of the Club house while his Elf helpers carried two sacks of presents for the children. Santa spent 20 to 30 minutes getting his tongue around some of the names and handing out the presents. It was then time to give the children rides in the Sleigh with Santa around the car park.

By about 3pm the queue of children for rides suddenly disappeared because the helicopter was due to arrive to drop lollies on the grass round the front of the Club House. This was a timely finish to the rides because some of the bearings in the front wheels on the sleigh had lost all of the ball bearings so there was some unhealthy grinding noises coming from the wheels.



Santa arrives, see Snoopy flies again



Santa, Ray W and his helper Peter B, handing out Christmas presents to attentive children

We also did rides at KenaKena school and will be doing rides at Mazengarb reserve for Kindycare and the Kapiti Track and Field Club end of year meet at the Memorial Park

The Garage Sale (Part 1)

Unfortunately, the Garage sale has had to be postponed because of Covid. Here are some photos of the preparatory work.



Cliff D inspecting the pile of goods to be sold, currently stored in the workshop



Our stock of bird feeders and nesting boxes for the garage sale



The garage sale has been postponed, why is everyone so happy?



Emptying out a container of last year's leftovers



Garage sale postponed



Alan M selling Christmas trees

Enough with the wind already

Received April 1

Ever since they installed all those big fans up on the hill it's become even windier. Whose bright idea was that?

I've noticed when they're off, we get a nice calm spell. Please turn them off, at least on weekends. (Word count: 40)

JEFF FORBES
Idaho Falls

I was born male and identify as a single male but according to this New World's Sticky Toffee Pudding that I am eating, I am a family of four!

Scone Maker, Extraordinaire Johannes (Hans) Van Der Helm

How to make an exceptional date scone

You have set about putting together your recent purchase of kit set furniture and before you know it you discover a piece is missing. Feeling extremely frustrated you jump in your car to make your way back to Mitre 10 to lay it on the line! After all you have paid good money for this kit set and you had expectations that you were going to enjoy the experience of assembling your new furniture. So watch out Mitre 10...here I come!

Oh, by now you may be wondering what this has to do with making scones and indeed you have every right to be thinking this. Maybe your frustration, similar to your kit set furniture experience, is already building in wanting to know how to make these date scones.

Your kit set furniture experience has one very important common aspect. Do read the instructions carefully, and in full, before starting to assemble your furniture and the same applies to making superior scones. You see, there was not a part missing in the kit set - you had just not read the flipping instructions carefully and in full!



Over recent times the Kapiti Coast Menzshed has started a feature where Hans makes scones for morning tea on a regular basis. It has proved to be a winner with at least 40 to 50 of these amazing scones being consumed by our hard workers at the Menzshed for morning tea. This is another fantastic feature of our Menzshed, a place of true enjoyment and pleasure for a large group of men to get together where the problems of the world are at least identified if not solved!

Once the morning tea and discussions have concluded the workers set to work making all sorts of things including working on many community projects.

Hans's date scones are not just about the ingredients and mixing them together. The art of being a scone maker extraordinaire, as Hans is, are the skills that he has developed and honed over his career of many years in the bakery trade, including owning his very successful Wellington Bakery business.

So, by reading and following these instructions, to the letter, you build into your date scones the magic that Hans so happily passes on.

Before we get into the nitty gritty let's dispose of a few myths about scone making that may have become attached to your beliefs from Grandmas' recipe. Most times when you buy a scone at a cafe you may enjoy the scone but are left with a bitter taste in your mouth, well this is more than likely due to too much baking powder having been used. It is a myth that scones need a lot of baking powder to make them rise like an exploding volcano.

The second myth is that you need to work fast once you have added liquid to the flour and baking powder mixture because the baking powder will have used all its rising power before you get the scones into the oven. Not so! Yes, you can leave your prepared, unbaked scone dough, sitting around for quite a while before putting them in the oven.

Myth three is that no one can make a scone as good as Grandma. Wrong, make no mistake about it, Hans's crafted scones are superior in every way...as long as you read, understand and follow the instructions.

Ingredients – Makes about 15 scones

High grade flour 470 gm

Baking powder 25 gm

Salt 7 gm

One can of lemonade 250ml (diet lemonade is ok..and helps offsets the calories in the next few items!)

One egg

Cream, one 300ml bottle

Dates 200 gm

Utensils

two medium size mixing bowls

dinner fork

spatula

scraper

whisk

electronic digital scales

65 mm circular tin scone cutter

pastry brush

scissors

Now, just when you thought you were about to get on and make the scones, a bit about ingredient accuracy. Weigh everything exactly, not one gram over or under the specified weight. Any indiscretions in weight will overwhelm the process of putting them together. No Hans magic can make up or cover up for any of your slap happy measuring of ingredients. So be warned. Do not even think of using a cup or teaspoon to measure things, only weighing will do.

Pre heat your oven to 220 degrees using the standard convection oven setting. Do not use fan bake. Remember to remove the trays from the oven prior to heating. You need cold oven trays on which to place your scones.

Put one of your mixing bowls on the digital scales and zero them. This means they need to be reading zero with the bowl on the scales. The trick is to leave your bowl on the scales as you add each of the dry ingredients, zeroing the scales after each ingredient is added. Add flour to your bowl until your scales are reading 470gms.

Leaving the bowl with the flour on the scales, re zero the scales so they are again reading zero. Add the baking powder until you have 25gms then re-zero again. Then add the salt until your scales read 7gms. Put bowl with dry ingredients aside.

Cut up the 200 gm of dates with scissors cutting each individual date into three pieces.

Break the egg into the second bowl making sure you have not included any broken shell. Beat up the egg with a fork to fully combine the yoke and break up the thick white of the egg. Don't over beat the egg into a meringue type fluffy consistency. Add the 250ml can of lemonade and the 300ml bottle of cream to the egg and mix in with your fork. Best to have the egg, lemonade and cream close to room temperature.



Now aerate the dry flour mixture with your whisk. You will notice, even in dry form, the flour mixture will take on a fluffy dusty appearance.

Now add your egg, lemonade and cream mix to the dry flour mix stirring it in with the spatula. Do not add all your egg mix, hold back some, which will be used alter. Only add enough until your scone dough mixture is of a nice consistency. The best analogy to describe the consistency would be “thick mud” That is not runny but thicker, pliable and a bit sticky. Mix in the cut-up dates ensuring they are evenly dispersed throughout the dough mixture.

Do not knead the dough mixture, just mix with spatula ensuring an aerated soft resulting dough mixture.



Powder your bench working surface liberally with flour and tip out your scone mixture using the scraper to ensure you have all your mixture out of the bowl. You can use your pre floured hands now to wipe the scraper clean. Sprinkle the top of your lump of scone mixture with flour and press down with you floured hands, flattening it out until it is evenly 25mm thick all over. Push in the edges of your now scone dough so you have nice edges that do not taper off. The cutting out of the scones from the dough is now explained and may take a bit of practice. That is another reason to make scones on most days! You need to be quite efficient and ideally you want to have clean nicely cut scones without bits of dough tacked on here and there. Presentation and look of your scone is important both from a visual point of view and also to ensure a consistency of cooking.

Pre powder your scone cutter by rubbing it with flour. Press your scone cutter into the dough near an edge to reduce offcuts and remove and weigh the cut-out scone. It should weigh between 70 and 80gms. Having consistent weight scones ensures they will all cook at the same rate. Reform the off-cut dough mixture into a new 25mm thick bit and cut what should be your last scone if you have minimised your offcuts created.

Place the cut-out scones on a pre flour powdered cold oven tray keeping each scone at least 20mm apart.

Take your pastry brush and paint the kept egg, lemonade, and cream mixture liberally on the top of each scone.

Some of you will be itching to get on with the job, but given your commitment to read the instructions in full...hang in there as this wee bit is about Hans's life from which we are so blessed to be imparted with his knowledge.

Hans was born in Denbosch a small town in the south of Holland and immigrated to New Zealand in 1965 at the age of 24. Hans was born into a family of bakers with his grandad and four of his uncles being in the baking trade. Hans's Dad was to buck the trend and had a management career in Banking, wanting his son Hans to follow in an academic career sending him off to secondary school for five years.

However, the baking heritage flowed in Hans's veins having spent his after school time at his Grandads bakery so he was to leave university to pursue the passion for life as a baker extraordinaire. Hans was to apply and get a baker's position in Wellington New Zealand as a result of a Dutch / New Zealand government sponsored scheme to bring skills to NZ.

After his two-year contract ended, Hans' love of New Zealand had become entrenched and he stayed on marrying Kereann, the love of his life and having a son and a daughter. Sadly, Kereann passed away in 2009. Hans had various jobs in the baking and catering industry and brought his own small bakery shop in Marjory Bank Road, off Courtney Place, in 1989 during which time he perfected the art of scone making having his regular customers lining up each day for their date or cheese scone.

Selling his bakery in 1999, Hans moved to Waikanae on the Kapiti Coast plying his trade in several well established and successful bakeries and cafes. Hans retired in 2013 and joined the Menzshed in 2016 and from this his skills have been applied in making his much sought-after scones monthly at the Menzshed. Birthday shouts complement this monthly treat ensuring his perfect scones are a very regular delight at our Menzshed.

Having said this Hans's knowledge and understanding of baking culture and taste is extensive. Generally, the Dutch love their baking a bit crunchy, especially on the outside, and not doughy and soft. In New Zealand the taste is more for soft and doughy. In this recipe both needs, of the Dutch and Kiwis, can be met as the two different finished textures are achieved by heat and cooking times.

Now back to the scones!

Ensure your oven is fully up to the 220 degrees. You need to quickly put your tray of scones in the oven limiting the time you have the oven door open. You want as little of the heat from the oven to escape as possible.

The overall cooking time is going to be 20 minutes. Use your oven minute timer or stop watch with alarm set to ensure correct cooking time. However, after the first 10 minutes open the oven door and rotate your tray of scones 180 degrees. That is the front scones end up having the second ten minutes at the back. Again, you need to be quick doing this to limit the time the oven door is open and heat is escaping.

As soon as you have rotated the tray and the oven door is closed put your oven onto fan bake for 30 seconds to ensure the oven temperature quickly and evenly returns back to 220 degrees.

While the scones are in the oven you can set about cleaning up the mess you will have created ensuring all the flour and scone dough is thoroughly wiped away. Clumps of hardened flour paste left on the bench will only serve to detract the attention of those consuming your scones.



Back to the last 10 minutes of your scone baking. After 8 minutes check on your scones by looking thru the oven window with the oven light on looking for that perfect golden top to your scones. If you prefer the softer scone you may choose to take the scones out after 9 minutes and the scone tops have a golden hue to them.

Alternatively, if you are going for the more crusty topped scone, as the Dutch prefer, leave the scones in for the full 10 minutes and or when the tops are a darker richer golden brown. Remember if for any reason you have opened the oven door to check, not a preferred option, you may need to put the oven briefly onto fan bake to get it back up to the 220 degree even temperature as quickly as possible.

Once cooked, remove the scones and place on a heat protection board on your bench, which will be clutter free and spotless given the clean-up you carried out while the scones were cooking.

Let the scones cool for at least five minutes before trying to remove them from the tray.

This cooling time will ensure they come away freely from the tray without sticking.

With your cup of tea and your best mate, which can be your cat or dog, sit yourself down, break open a scone and lavishly coat with fresh cold butter out of the refrigerator. The melted butter may run down your chin as you savour your scone, but this is a small price to pay for the delight and satisfaction you will have got from crafting a date scone according to the instructions and guidance provided by Hans, scone maker extraordinaire, a gentleman and a really flipping nice guy we are privileged to have part off our Menzshed.

We all look forward to consuming Hans's amazing scones for years to come.

Ian Barbour
17 Nov 2022



The kitchen left clean and tidy. Not like at my home when I have been cooking.

The Waikanae Tornado by Roger C

The story continues:

Having cut all the branches off the tree I was left with the trunk which was about two metres diameter and half buried in the ground. My chainsaw bar is only 450 mm long so I could not cut right through it, I had to cut chunks out of it and slowly worked my way through. Should have hired a larger chainsaw!

I formed a woodpile next to the log and cut away over about a month until the remnants of the trunk were below ground level and there I stopped.



The original fallen tree



Nearly finishd cutting up the trunk



The woodpile of logs to split



The pile of split logs with daughter and partner, thank goodness for relies.
Note the splitter

Hired a splitter from Kapiti hire, (\$120 a day or thereabouts), and with my team of rellies started to split the chunks up into logs of a size that would fit my fire. Splitting with a vertical splitter and three people moving timber to/ from the chipper we got through the pile in 2½ hours, - which was good as I had another two piles to split which were not caused by the tornado.



The end, all split logs removed and all cleared up, the area has been grass seeded

It took 12 trailer loads to clear the split pile, I did a load a day as they had to be carefully stacked in

my wood store, - took longer to stack than load the trailer. Scraped the remnants up raked soil over the remaining root and grass seeded over. Apart from the birds eating the grass seed and rabbits digging holes into the soil all is done. It has left a bit of a hummock, but the remnants of the trunk will rot away and things will settle down.

In retrospect there were several learnings from this; when I first heard a major tree in our garden had been felled by a tornado and was blocking access to the house, I was in shock and didn't really know what to do. Over the next few days I became quite depressed and did not sleep well. Here's what I learned from the whole event.

- It was only when I started tackling the job that I realised there would be an end to it, it may be a long way off, but it would end.
- The fire brigade would have helped but only to cut a passageway through the tree for vehicles.
- I was not on my own, people were willing to help, in particular; Penny, the Menzshed and rellies.
- Hire the right plant to do the jobs don't be stingy.
- If it's a fallen tree, hire a chainsaw and get a **vertical** splitter, they go through a lot of wood very quickly and easily.
- If it's raining you don't have to work – but don't pray for rain, the work will still be there to do.
- Plan ahead to minimise the double handling of timber
- You can get out of it by paying professionals.
- Exercise is good for you though it doesn't feel so at the time!

Advice to the Musicians amongst us

Golden Rules for Ensemble Playing

1. Everyone should play the same piece.
2. Stop at every repeat sign and discuss in detail whether to take the repeat or not. Listeners will love this a lot!
3. Carefully tune your instrument before playing. That way you can play out of tune with a clear conscience.
4. Take your time turning pages.
5. The right note at the wrong time is a wrong note (and vice-versa).
6. If everyone gets lost except you, follow those who get lost.
7. If a passage is difficult, slow it down. If it's easy, speed it up. Everything will work itself out in the end.
8. If you are completely lost, stop everyone and say "I think we should tune".
9. Happy are those who have not perfect pitch, for the kingdom of music is theirs.
10. If the ensemble has to stop because of you, explain in detail why you got lost. Everyone will be very interested.
11. A wrong note played timidly is a wrong note. A wrong note played with authority is an interpretation.
12. When everyone else has finished playing, you should not play any notes you have left.

Plus a special mention of support of our MenzShed Kapiti backers, local businesses, supporters and sponsors.



Plus that ongoing support for our projects and community activities



Boys Toys and Just Stuff for Community Projects

Remember these magnificent people when you plan your next special project