

West Riding Woodcarvers' Association



September 2018
Issue 263

Patron
Dame Ingrid M Roscoe
DCVO FSA

Life members
Albert Hobson
Jane Renshaw

September 9th: Shepley Monthly Meeting

Life at the sharp end. A demonstration of sharpening by Trevor Stanley.

Sharpening chisels is apparently just as much an art as wood carving itself.

And for those of us for whom slip strops, grinders, stones and burrs are a mystery, Trevor came to the rescue.

Trevor's talk and demonstration formed part of the club's monthly meeting at Shepley in September.

His skills in sharpening were honed from an early age, as Trevor began his working life as an apprentice pattern maker. He showed the club members some of the tools he used when he had served his time as a pattern maker and later went on to make it his career.

His tips for getting a sharp edge to chisels included various types of grinders and then using a double sided oilstone, because it doesn't damage the steel; and making sure it is well-oiled as the oil floats the tiny bits of metal to the edges and away from the chisel. To finish Trevor showed the club members how to use a strop which he coats with Autosol to buff up the chisel.

My grateful thanks to Trevor as he took pity on me and later that week sharpened all my chisels. Good job Trevor.

The meeting was also given a power point showing of almost all of the carvings by club members for the Pontefract Hospice panel. Jeff and Margaret Myatt are now in charge of the project and it was reported that Trevor and Derek were progressing well with making the surround for the 42 individual carvings. The panel will be shown on the club's stand at the Woodworking Show in Harrogate in November. *Janet Smith*



Royal Armouries: World War 1 & 2 panels.

The other week I had a long telephone conversation with Richard Williams, who is our contact at the Armouries and is totally responsible for all displays in the museum. He confirmed that planning for the movement of the two World War panels is ongoing with a planned move scheduled before the 11th November 2018.

He did say that because of Crown Insurance policy, all items in museums are covered by the state Treasury and not commercial insurance companies, the two panels must be covered with Perspex to protect the carvings from damage by the public. No mention was made of cost so I'm assuming that the Armouries are going to cover the cost. I didn't labour the question of cost so we just keep our fingers crossed.

With regards to the lighting, it was agreed that we would re-locate the panels and then see what the situation is. The area that they are going into is quite bright but I'm fairly sure some form of directional down light will be required. At some stage a long term loan agreement will be asked for by the Armouries and, as agreed at a meeting, signed by myself on behalf of the club.

Saturday 13th October 2018: Shepley Meeting.

Mike Green, Emeritus Professor of Forensic Pathology.

Mike came to Shepley in October 2017 with a reputation as being one of the most gifted and charismatic speakers around. We were not disappointed as Mike firstly spoke eloquently and with great knowledge about removing the corpses out of the crypt of the Huddersfield, Laurence Batley Theatre.

After the tea break Mike spoke about his early career as a young pathologist and his involvement with Myra Hindley, Ian Brady and the search and investigation into their victims who were sadly buried on the Saddleworth moors.

A truly fascinating morning's lecture that had little to do with our craft of woodcarving but incredibly interesting, if not a little gory.

Mike has kindly agreed to return again and this time his talk will be entitled **Murderous Medics and Naughty Nurses**. Mike claims that when it comes to murder doctors are a greedy, lecherous and incompetent lot subject to the same temptations as every one of us.

Should time allow Mike will touch on the subject of **Depictions of Desire, Debauchery and Disease**. A look at a number of famous works of art, exploring the medical conditions depicted therein.

I cannot remember how much we paid Mike last time he visited us but it is worth noting that all of Mike's fees for his talks are donated to local charities.

Can we please have the table display loaded down with members' carvings old and new. We shall have a number of people attending that are new to the club, being members of the two carving classes. I'm sure they would appreciate viewing finished carvings.

Certainly a talk not to be missed.



Pontefract panel:

Our thanks must go out to Derek Adams and Trevor Stanley who have both been working very hard to construct the frame for the panel and fit the various carvings.

They have collectively spent many, many hours locked in Derek's workshop with spiders the size of Tarantulas, although Derek claims the home-made peppermint concoction that he sprays all over the place has killed them all. I think he is going blind.

It looks like the first outing for the new panel will be at the North of England Woodworking Show at Harrogate in November 2018.

Our grateful thanks must also go to Janet Smith who has spent quite a lot of time in various museums in Pontefract researching data for the booklet that is now completed and ready for printing.

We mustn't forget Graham Lockwood who has provided all of the photographs to accompany the booklet Janet has been working on. Our thanks must also go to Margaret and Jeff for all their guidance and planning.



Shepley Meeting 10th November 2018:

We welcome back once again Stuart Smith, who you will remember gave two remarkable talks the first in February 2017 on the police Cold Case he was involved in regarding 'Wearside Jack' and the second in November 2017 on the Battle of Monte Cassino. His new talk will cover the role of the Merchant Navy during the first and second world war years.

December 8th: Christmas Luncheon: Speaker - Melvin Cook - African Safari Bonanza

Our speaker for our Christmas get together is a gentleman called Melvin Cook who has travelled extensively in Africa and will give an illustrated talk on the safari parks he has visited.

Our annual Christmas Luncheon will again this year be held at the Crow Nest Park Golf Club, Coach Road, Hove Edge, Brighouse. For those who are not conversant with the location of the golf club the post code, for your Sat Nav, is **HD6 2LN**. If you need a map, just log onto www.info@crownestgolf.co.uk.

Coffee and biscuits will be served at 10:00am for a start of proceedings at 10:30am. We usually finish by about 2:00pm ish.

We are hoping that our Patron, Dame Ingrid M Roscoe and her husband Marshall will be able to join us. Ingrid and Marshall won't have the comfort of having their driver Glenn available this year so I'm sure it's going to be a little more difficult for them to travel.

We would again ask that we have plenty of members' carvings for the display, old ones and new ones are always welcome. I'm sure Ingrid and Marshall, and our guest speaker, will be interested to see what we have all produced over the year. We had a very good showing last year so please can we again get those carvings dusted off and displayed?

As usual, our annual Christmas raffle, in aid of Help the Heroes (as voted for at a previous meeting) needs your assistance with prizes. The ladies will be on hand to receive your gifts and sell you tickets.

I am sending out, again, a menu for the luncheon and we have been asked, to assist with catering, to choose what we want from a menu of starters, mains and sweets.

On arrival there will be tea, coffee and biscuits and, at the end of the meal, coffee and mince pies. The price this year, as last year, will be £25.00 per person. Would you please state on the attached sheet your choices and return them to Adrian at the address provided, or as usual just give them to him at a monthly meeting.



We would ask everybody connected with the club, and especially all the people who attend the carving classes, to support this very popular annual get together.

Jim Longbottom and Albert Hobson:

Sadly I have to report that age and health problems are creeping up on Jim and Albert.

Jim is sadly suffering from a form of dementia and as I write is being assessed in the Huddersfield hospital.

Albert I understand is now a resident of Bridge House Care Home, 95 Bracken Road, Brighouse, HD6 4BQ. Room 22.

I'm sure both would welcome a visit from members.



Albert & Jim

Derek Adams bike ride, well until he fell off...!

Derek would like to say a big thank you to all our members who sponsored him on his epic bike ride earlier this year. Derek himself raised through sponsorship well over £1,000. A big thanks to all the club members who put their hand in their pocket.

The total money raised this year is £245,474. That fantastic amount takes the total raised for the 'Keep It Up' campaign to over £1.95million since 2009.

In May 2018 the bike ride saw 175 supporters visiting the graves of six HTAFC players killed in the two World Wars.



West Riding Woodcarvers' Association

Christmas Luncheon at Crow Nest Park Golf Course, Coach Road, Hove Edge, Brighouse, HD6 2LN

Saturday December 8th 2018 - 10:00am start

Price each £25.00 each

I would like to book _____ places please.

My cheque for _____ made out to West Riding Woodcarvers' Association is enclosed.

My name is -----

My guests names are _____

Please circle your choice.

	Person 1	Person 2	Person 3	Person 4
My Starter choice is	A B C D E	A B C D E	A B C D E	A B C D E
My Main course choice is	A B C D E	A B C D E	A B C D E	A B C D E
My Desert choice is	A B C D E	A B C D E	A B D C E	A B C D E

Please return this page to: Adrian Lindley, Mayfield, 13 South Croft, Upper Denby, Huddersfield, HD8 8UA. Or
Email to aramlindley@talktalk.net Phone: 01484-861452

Starter

A Flaked Salmon and Prawn Tian served with cucumber and yogurt dip

B Chunky Winter Vegetable Soup with salt and pepper croutons and roll (V)

C Chicken and Ham Rarebit Tart

D Belly Pork braised in cider with apple chutney

E Creamed Wild Mushroom and Spinach Tartlet on bed of leaves (V)

Main

A Traditional Roast Turkey with seasoning, pigs in blankets & roast potatoes

B Slow Roasted Lion of Pork with Boudin Noir and crushed potatoes

C Salmon En Crouete. Samon fillet with creamed spinach, in puff pastry

D Slow Roasted Blade of Beef with rich Madeira sauce

E Mediterranean Vegetable Strudel. (V)

All the above served with roast potatoes and seasonal vegetables

Sweet

A Christmas Pudding with brandy sauce

B Winterberry and White Chocolate Cheesecake with Chantilly cream

C Tarte Tatin with vanilla ice cream and cinnamon syrup

D Orange and Cointreau Trifle

E Cheese & Biscuits