

West Riding Woodcarvers' Association



October 2018
Issue 264

Patron
Dame Ingrid M Roscoe
DCVO FSA

Life members
Albert Hobson
Jane Renshaw

Mike Green, Emeritus Professor of Forensic Pathology.

Medics who murder: chilling tales from the bedside

Be afraid. Be very afraid. This was the sombre warning from Professor Mike Green as he related in gruesome detail how some murderous members of the medical profession have 'bumped off' patients for centuries.

Professor Green, emeritus professor of forensic pathology, was on a return visit to the monthly meeting of the club at Shepley, to frighten us all almost to death with tales of doctors and nurses whose bedside manner included the deadly use of arsenic, strychnine, laudanum and cyanide.

Chillingly, he said the poisoners over the last few years were mainly doctors; out of 100 cases, more than 30 were medical professionals.

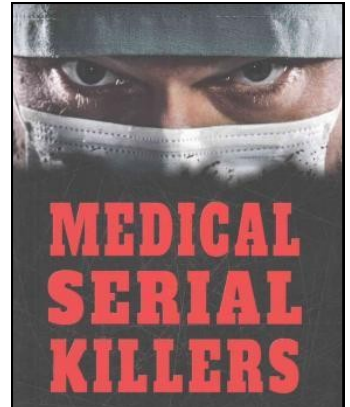
Professor Green touched upon the grim histories of modern-day murderers like the nurse Beverley Allit and the doctor Harold Shipman. He highlighted insulin as the modern poisoners' choice of method, as it is so difficult to establish how much a patient may have had especially with modern genetically engineered insulin: was it a deadly overdose or just the normal administration of insulin to a patient?

Doctors in the last 200 years or so, who were all male, chose poisoning more often as a way of getting rid of inconvenient wives and girlfriends, or to enhance their bank balance by changing the will of a patient in their own favour before murdering their victim. Nurses, however, both male and female, often chose to abruptly end someone's life not for greed or love, but for praise, the desire to be a hero or wanting to be famous.

In his history of murdering medics over the last couple of centuries, Professor Green touched on the notorious misdeeds of Dr Crippen, Dr John Bodkin Adams and Nurse Waddingham. The discovery of their crimes led to the campaign for poisons control and increased legislation.

But even though it is now difficult to buy rat poison from the ironmonger or prussic acid from the vet, there remain other deadly ways doctors and nurses can dispatch their victims. Hence the Professor's chilling warning: be afraid, be very afraid. And we were.

Janet Smith



North of England Woodworking and Power Tool Show.

Friday 16th & Saturday 17th November 10am to 5pm. Sunday 18th November 10am to 4pm.

We are again committed to a display at the show and this year the new Pontefract Panel will be our centre piece. We shall be picking up the panel from Derek's house on the Thursday morning and then transporting it, and all other display gear and members carvings, to the Harrogate showground. We shall then have to set up and leave our display ready for commencement of the show at 10:00am on the Friday morning.

Because of the distance from Calderdale and Kirklees ideally we need stewards to take shifts between 10:00am - 1:30pm and from 1:30am - 5:00pm on Friday and Saturday. On Sunday it will be from 10:00am - 1:30pm and then from 1:30pm until such time as the stand is taken down and loaded into various vehicles. Ideally there needs to be at least three stewards per shift, which will give at least one person a break and some lunch.

Volunteers for stewarding please contact Jeff Myatt on 01484-712446 or come forward at the next Shepley meeting. We need new carvings this year so please bring your carvings to the next Shepley meeting boxed, protected and labelled.

Royal Armouries: World War 1 & 2 panels.

After seven years of meetings, with in total 23 different people, I can report that the two World War panels are finally on the move into the War Gallery where they were originally destined to be displayed after the official hand over on the 11th November 2010. With luck they should be in their new location for Remembrance Day, 11th November 2018.

Last week Dennis Farmer and I travelled over to the Armouries for a meeting to discuss suggested ways that the panels will eventually be displayed in their new location. The panels, because of insurance stipulations, will be protected behind a Perspex cover. Information regarding the identification of each carving is going to be accomplished by the introduction of small numbered pins attached to the backboard at the side of each carving. The pins will be coloured to correspond with the colour coded schematic in the booklet. They will be small enough to read by people with sighted difficulties but not big enough to distract from the carvings. You will remember that each panel is divided into sections e.g. Air, Sea, Europe, Global and Home front.

Information regarding the panels, in similar wording to the introduction we had in the Woodcarving magazine, will be displayed alongside the panels and the Armouries staff are presently working on ways to have the booklet information displayed near to the panels. The glass information panel that we had made will be located alongside the two panels.

Dennis and I have had following discussion with the team working on the move since our meeting at the Armouries and we are both convinced that the move will see far more footfall past the carvings and that they will be displayed in an informative and professional manner. Below are pictures of the wall that the panels will be displayed on and a view of the wall from the War Gallery.

The whole of the War Gallery will be refurbished next year with the two panels being central to the new display.



Shepley Meeting 10th November 2018:

Once again we welcome back 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.

Stuart informs me that the talk is titled: 'The Merchant Navy and a Seaman's Story'. It is split up into four main areas, which are about life in the Merchant Navy, a Seaman's story (My father's story who served on the Port Line as a Navigating Officer) and the role of the Merchant Navy in the Second World War.



The presentation will take approximately 45 minutes and is supported by a power point presentation, which includes photographs, videos and other media. The timeline of the talks takes the listener on a voyage round the world and includes a journey through the Panama Canal.

Months ago Stuart was booked to give this talk with the thought in mind that the day after his talk it will be the 100th anniversary of the end of World War 1. It seemed appropriate that as a club we try to remember the sacrifices made by our forefathers.

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

REMINDER

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, Brighthelmston. 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.



Tree carving by Mike Chambers

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