

West Riding Woodcarvers' Association



Life Members
Albert Hobson
Jane Renshaw

Patron
Mike Painter

October 2019
Issue 272

Club Meeting October 13th, 2019.

Malcolm Sticks With It To Become Master Craftsman

By Janet Smith



Malcolm Cooper is the sort of chap who finds a shopping trip to Leeds with a visit to Marks and Spencer's, an outing that drives him 'up the wall'.

But if he's motoring past a hedgerow which is sporting a patch of blackthorn, then Malcolm's hyper-excitement forces him to stop and investigate - even if he is in a wedding suit with a carnation in his button hole.

For Malcolm is a stick man. A maker of walking sticks that have won him countless rosettes and best in shows, as well as admiration from the people who buy them. And he gave the October meeting of the club plenty to chuckle about recounting his escapades plus our deep respect at his skills.

But he has something to thank those shopping trips for. Because it was while he was granted an hour 'off' when his wife went into Marks, that he browsed in a book shop and brought home Theo Fossel's book on walking and working sticks.

Since that day in 2004 Malcom persevered, perfecting his art, making more than 400 sticks. And he still has the first one he made, fashioned out of a piece of silver birch cut down at Shawcross Pit spoil stack.

His journey from those early days took him to join the Stickmakers' Guild and to learn his art from craftsmen like Colin Hickman. Blackthorn and hazel are the woods mainly used for the shanks and Malcolm makes the handles from a variety of materials including epoxy resin, cow and ram's horn and occasionally antlers.



In answer to 'when's the best time to cut a shank' Malcolm's reply is firstly: 'When tha sees it' - but he adds that January to March, when the sap is not rising, is really the best time. But cutting them down can be hazardous. Like the time he crawled into a thicket to cut some blackthorn, and then, as he backed out of the undergrowth he bumped into police officers who had stopped to investigate unusual activity. Or being caught by an angry farmer when he climbed over a fence into land marked 'Keep Out!' Of course, Malcolm has learnt to talk himself out of any difficult situation.

Next Meeting 9th November

Peter Walker of Carnivorous Plant Nursery, Wack's Wicked Plants. Peter has been breeding and cultivating carnivorous plants for years and his business has grown to being recognised for excellence. I've lost count of the number of Royal Horticultural Society Gold Medals he has won for his amazing displays at shows across the country this year. Along with a talk on where these fascinating plants grow and thrive, I hope Peter will be bringing along plants to buy.

Carvings for Harrogate

Please bring along your carvings for display at Harrogate to either Brooksbank, QWEGS or the Shepley Meeting immediately before the show on the 15th November. Showing the breadth of our output is a great encouragement to would be members.

We will photograph them and upload to the club website creating a gallery in your name if you don't already have one.

Annual Christmas Lunch

Saturday 7th December
Crow Nest Golf Club

It's nearly Christmas – don't groan!

We will be holding our annual Christmas Lunch at Crow Nest Golf Club in Brighthouse. The format is the same as previous years with Coffee on arrival followed by a film presentation by Melvin Cook on the subject "African Bonanza". We'll then have a traditional Christmas Dinner or other great food from the menu below. The usual Raffle will take place and all proceeds will go to Help For Heroes.

The cost is £26 per person.

Please complete the attached order form below.



CHRISTMAS FESTIVE MENU

Butternut Squash and Thyme soup
served with crusty bread (V)
(GF bread available)

Stilton and Fig Tart
Mulled wine red onion marmalade and balsamic leaf (V)

Grilled Halloumi
Mixed leaf and cherry tomato salad (V, GF)

Duck and Orange Pate
Tomato compote and crostini

Ham and Smoked Cheddar Croquettes
Spiced plum chutney



Traditional Roast Turkey
Served with Yorkshire pudding, 'pig in blanket' and seasoning
(GF option available)

Roasted Salmon fillet
with crushed baby potatoes and chorizo cream (GF)

Braised Shin of Beef
served with horseradish mash and rich wine jus (GF)

Pork Steak
with apple and 'Sommersby Cider' sauce (GF)

Roasted Vegetable Wellington (Vegan)

*All served with seasonal vegetables and
roast potatoes unless otherwise stated*



Rich Christmas Pudding with brandy sauce

Apple and Pear Crumble

Mint Chocolate Mousse
with a shortbread finger
(GF option available)

Lemon Cheesecake with ginger cream

Cheese and Biscuits (£2.00 supplement)
(GF option available)

Coffee & Mince Pies

Christmas Dinner Booking Form

Starters.

- A- Butternut Squash and Thyme Soup served with crusty bread (V) (Gluten Free Bread Available)
- B- Stilton and Fig Tart, Mulled wine red onion marmalade and balsamic leaf (V)
- C- Gilled Haloumi, mixed leaf and cherry tomato salad (V, GF)
- D- Duck and Orange Pate, tomato compote and crostini
- E- Ham and Smoked Cheddar Crouquettes with spiced plum chutney

Main Course.

- A- Traditional Roast Turkey with Yorkshire pudding, pigs in blankets and seasoning (GF Available)
- B- Roast Salmon Fillet with crushed baby potatoes and chorizo cream (GF)
- C- Braised Shin of Beef with horseradish mash and rich wine jus (GF)
- D- Pork Steak with apple and Sommersby Cider sauce (GF)
- E- Roasted Vegetable Wellington (Vegan)

Desserts

- A- Rich Christmas Pudding with brandy sauce
- B- Apple and Pear Crumble
- C- Mint Chocolate Mouse with a shortbread finger (GF Available)
- D- Lemon Cheesecake with ginger cream
- E- Cheese and Biscuits (*plus £2*)

My name is _____

My guest(s)'s names are _____

I would like to book _____ places for the Christmas Luncheon.

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

	Person 1	Person 2	Person 3	Person 4
My Starter Choice	A B C D E	A B C D E	A B C D E	A B C D E
My Main Course Choice	A B C D E	A B C D E	A B C D E	A B C D E
My Dessert Choice (E - Cheese Board is a £2 Supplement)	A B C D E	A B C D E	A B C D E	A B C D E

Please hand your order slip and cheque to Adrian Lindley or post it to Mr A Lindley, Mayfield, 13 South Croft, Upper Dendy, Huddersfield, HD8 8UA or email to aramlindley@talktalk.net.

Any questions please call Adrian on 01484 861452.