

West Riding Woodcarvers' Association



Life Members
Albert Hobson
Jane Renshaw

Patron
Mike Painter

September 2019
Issue 271

Club Meeting September 8th, 2019.

Out Of The Shadows

By Janet Smith



The gifted and talented Master Carver, Michael Painter - one of only ten in England - opened our Saturday mornings at Shepley with a thoroughly engaging and spirited day-long session.

Mike, who we welcomed as our new Patron, took us on a journey of discovery of the art of carving, interwoven with stories of his long and eventful carving career.

For much of his career he was an ecclesiastical carver for churches, cathedrals and stately homes and therefore had to work to targets and deadlines at impressive speed. Hence the change from carving in the 'old days' which mean a starting point of a clay figure, cast in plaster and then through to wood or stone. Now the time factor means a maquette in plasticine and then onto the work itself.

Some of his points to ponder included:

'Dynamic work comes from sharp changes in shadows',

'A fluter is the backbone of a carver's kit' and

'Raised veins on a leaf always look better than incised because of the shadows.'

Tips included setting up your carving space where there is north-facing light - because the light is then constant; if you're copying a photograph work out where the eyeline is before you begin; and always work the front view of a project first - don't band saw the back until you are sure of the front view. The practical reason for this last tip is that if you make an error you always have the wood behind to adjust your carving.

Amongst the fascinating and skilled carvings he brought to show us, was a carved 'knotted handkerchief' - a subject that is often given to carvers in training. This is where the sharp changes of shadows that Michael referred to, come to the carver's aid. Most people, Mike told us, would carve the drapery round to make it soft. But in fact by carving flat planes, facets and angles, the drapery is brought to life.

More advice on lettering and carving leaves finally brought an excellent day to a close along with an invitation to club members to visit Mike's studio in Austrey, Warwickshire.

World Wars Panels at The Armories.

John Murphy is getting close to the end of his version of The Trials of Hercules with The Armories finally carrying out the relocation and improved display of the World Wars Panels. John tells me the new position makes the panels look "Magnificent", "Have Never Been Better Lit" and "The Location Is Superb" so a considerably improvement over the previous. The new Perspex screens are in place to protect the delicate carvings as the panels are now in a more prominent position with more passing visitor which is great news. The lighting has also been specifically designed to help light the carvings from the best possible angle. Go and have a look.



Annual Christmas Lunch

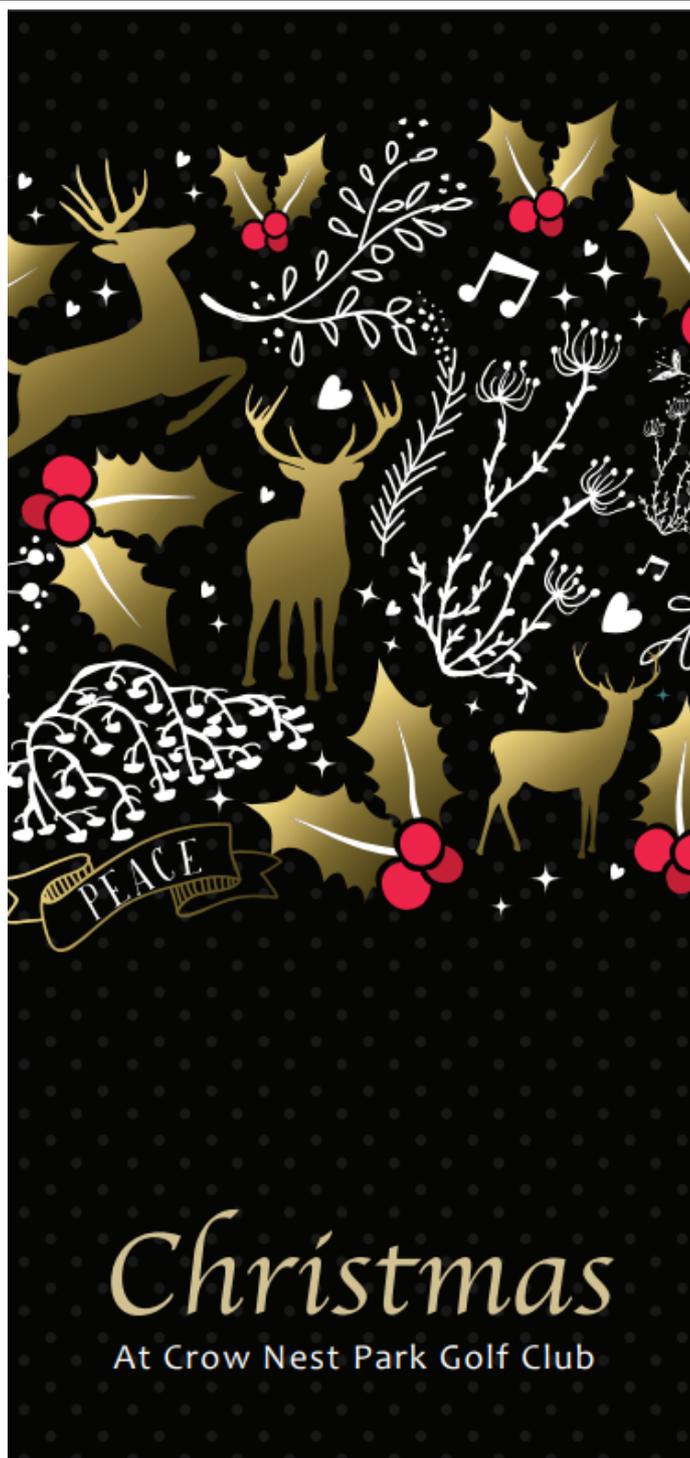
Saturday 7th December
Crow Nest Golf Club

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.

Next Meeting; Saturday 12th Oct at Shepley Methodist Church Hall;

The speaker will be Malcolm Cooper, a former regular at QWEGs on Monday Evenings, makes a welcome return to the club to show us his expert techniques of stick carving and making. This really is one not to miss as Malcolm can outshine a lot of supposed “Expert” stick makers”. He’s also a really talented carver and sometime parachutist!

Website Galleries;

Another good reason to bring along your carvings is that we will photograph them and upload to the club website creating a gallery in name if you don’t already have one.

Showing the breadth of our output is a great encouragement to would be members so it is good for the club to have an active presence on the web – you help would be greatly appreciated.

Up Coming Speakers;

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.

Other News;

North of England Woodworking Show, Harrogate - the club will be exhibiting once again from the 15th to the 17th November. This is major undertaking and usually means we inspire at least a few people to become new members of the club. It does take a lot of work by what is becoming a smaller group of members to get it set up and manned for the three days. We really do need more people to get involved so we will have a sign-up sheet available at Shepley. There are free entry badges for any club member who man’s the stand for a session – save yourself money and help the club at the same time. If you can help get the stand packed up and taken to Harrogate on the Thursday or returned on Sunday afternoon, your help would be very much appreciated. Stewarding the stand is from 10 to 1 and 1 to 4 on each of the days. If you can do one of the sessions, you would be really helping. Come along chat to the fellow woodworkers and then do your annual tool shop! What could be better?