

Otaki Potters

DECEMBER 2016



OTAKI POTTERY CLUB INC.

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Others with responsibility:

Club Library & Rooms	Kaye Stead
DVDs and Enrolments	Margaret Hunt
Orientation	Jude Whitaker
Newsletter	Caitlin Taylor
Website	Biz Hayman
Cleaning Bees	Stephanie Tidman
New members	Stephanie Tidman
Property Maintenance	Russell Kitto
Clay	Jenny Turnbull
Keys	David Simmonds
Festival of Pots Convener	Brent Craig

Greetings!

Santa is almost knocking on my door. I still have the taste of Christmas Pudding in my mouth from last year. It's been a busy and productive year.

The **Public Raku** was a great success. We have had a lot of positive feedback from people who came. It is planned as a community day where families can come along and have a fun day. We try to keep everything affordable. Our aim is to break even rather than make a profit and Ann tells me that we have achieved that this year. Thank you to everyone who got stuck in to make it an enjoyable day. We were fortunate that we had a lovely sunny day considering the weather on the Friday and the Sunday. Special thanks to Judy Page who convened the event and to Mike Page who managed the kilns. They are a great team and are willing to organise the event next year. Beryl can hand over the reins knowing that they are in good hands.



Guess Hu

The **Christmas Doo** was a relaxing and enjoyable occasion. The meal was good value and we are grateful to Jeanine and her team at River Stone Café for turning on a great evening for only 15 people.

Stephanie reports that the last **cleaning bee** of the year went well despite 5 people not turning up! Thank you Stephanie for a job well done.

If you were a member before July 1st, have not done a cleaning bee this year and do not have an exemption you will be notified that a \$30 payment is required. Prompt payment would be appreciated.

A couple of members have questioned the 10% **late fee on kiln accounts** and clay. I need to remind members that the club is not a bank. Payment for clay has been pretty good. If you are worried about your kiln account my suggestion is that you run a credit balance so that there is always money in your account. Clay must be paid for at the time of purchase. (Within 24hrs if paying by internet); kiln accounts need to be paid by the last day of the month.

Our financial year finishes on the 31st of December and all accounts need to be paid by this date. Your cooperation will be appreciated.

The Annual General Meeting will be held in the rooms on the last Wednesday in February. Any notices of motion with supporting information need to be with the Secretary by February 1st. Reports and Financial Statements, along with an agenda and notices of motion will be emailed to members by mid-February. Printed copies will be available in the rooms.

We fare wellled one of our two life members. **Irene Walker** made her 100 years and we all celebrated with her and have her 100 year old hand immortalised in clay. Sadly Irene passed away on November 22nd. We will miss her. Irene

Dates to Remember :

FoPs opening night	20th January 2017
FoPs	21st - 29th January 2017
Greg Barron Workshop	23rd - 24th January
AGM	22nd February

gave so much of herself especially in the very early years when the club was getting established.
We are now in the holiday season. The rooms are open from 6.30am until 10.20pm every day of the year. Be sure to fill in the in the sign-in book and sign out when you leave ensuring windows are closed and doors locked.
It is important that you leave the rooms clean and tidy.

So it's onwards and upwards to the **Festival of Pots and Garden Art. Opening night** is Friday January 20th at 7pm. All members, their family and friends are welcome. Don't forget to check the website for information. www.festivalpots.com.

Because the Festival is our only fundraiser we ask that every member help with the running in some way. Paula Archibald has the café roster on the tool cupboard door so if you can help in the café, or take a turn doing dishes please fill in the roster or contact Paula 027 247 7488.

I had no response to the request for a small team to vacuum and check toilets each morning. I also need help to paint plinths and display boards.

We need people on the desk to welcome people and sell raffle tickets. There will be a niche for you somewhere. Let me know if you are willing to help and we will find a slot for you.

There will be more posters and cards advertising the event in the rooms. If you are travelling how about spreading the good news?

The kilns are still running at capacity. We will continue firing through the holiday period.

All the best for a very HAPPY CHRISTMAS and a prosperous NEW YEAR.
Rod.

FOR THE COLLECTOR IN YOU

We are disposing of old issues of various potting/craft/design magazines. These are surplus to what we have in the library. They are displayed in piles on the tables in the rooms. Feel free to help yourself but please keep the piles tidy.

**ALL ACCOUNTS TO BE SETTLED BY
31ST DECEMBER PLEASE.**

Carol Claridge



Recipes from Michelle Read

Date Loaves (Makes 3 large loaves)

Ingredients:

- 3 Tbsp Butter
- 3 Eggs
- 3 large cups of Plain Flour
- 3 cups Hot Water
- 2 cups Sugar
- 3 Tbsp Golden Syrup
- 450 grams or 1 pound of Dates (or mixed fruit)
- 3 tsp Baking Soda
- 2 tsp Vanilla Essence

Method:

- ❑ Put Dates, Baking Soda and Vanilla Essence in a bowl and pour over the hot water - Leave to soak for at least an hour.
- ❑ Melt Butter and Golden Syrup and pour over Sugar in large mixing bowl.
- ❑ Blend together and then add eggs one at a time. Beat well.
- ❑ Add Dates and flour alternately.
- ❑ Grease and line 3 large loaf tins very well (mixture is very sticky). Can add or decorate top of loaves with walnuts.

Bake at 150C for 1 - 1 ¼ hours.

- ❑ NB: these freeze very well.

Cheese and Seed biscuits

These savoury biscuits are perfect for entertaining. Serve with cheese, fruit or on their own....

Ingredients:

150g (5 ounces) cold butter
1 ¼ cups (185 g) plain flour
Pinch cayenne pepper
1 cup (120g) coarsely grated mature cheese
½ cup (40g) coarsely grated parmesan cheese
2 Tblsp sesame seeds
2 Tblsp poppy seeds

Method:

Coarsely grate butter into processor bowl, add flour and cayenne pepper; process until dough comes together. Turn dough onto a floured surface; knead until smooth.

Roll dough into two 15cm (6inch) logs .sprinkle with sesame seeds in a shallow tray. Roll each log in one type of seed Wrap logs in plastic wrap; refrigerate 1 hour or until firm.

Meanwhile preheat oven to 180C (350F)

Cut logs into 5mm (¼-inch) slices. Place slices about 2.5cm (1 inch) apart, on baking paper lined oven trays. Bake biscuits about 15 minutes. Cool on trays.

Storage: biscuits will keep up to 1 week in an airtight tin or freeze for up to 3 months. To refresh place on oven tray and bake at 180 C(350F) for 5 minutes.

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Rum and Raisin Shortbread

Ingredients:

250g butter - softened
¼ cup dark underproof rum
2/3 cup finely chopped raisins
1 cup castor sugar
2½ cups plain flour
½ cup rice flour
1 Tblsp caster sugar - extra.

Method:

Combine Rum and raisins in small bowl - cover and stand for 1 hour or until absorbed.

Preheat oven to 150C

Beat butter and sugar until light and fluffy. Transfer to large bowl ; stir in half the sifted flours, raisin mix then remaining flours. Knead on floured board until smooth and divide in half.

Roll one portion of dough between sheets of baking paper into a 23cm round. Pinch edges with floured fingertips.

Mark round into wedges and prick with a fork. Sprinkle with extra sugar Repeat with remaining dough.

Bake shortbread approx. 20minutes. Cool on trays before cutting into wedges.

AGM

Notice to all Otaki Pottery Club members

The Annual General Meeting.
Wednesday 22nd February 7pm
At the Club rooms.

This is your opportunity to review what has happened in the past year, the plans for this year and beyond and to elect in the new committee. It is also a chance to have your say and directly contribute to our future direction so do please come along.



Andres Jugs -
Tin white under Tenmoku top dipped in Shiny
Brown (note shiny brown runs) - amazing purple hue

Club Notices

FROM THE SUGGESTION BOX.

Request for someone available with a clay shed key for all of club day morning.

We will review this for 2017. Clay is always available on request. Ring or text Rod or Margaret.

Request for work to be fired in the order that it goes in the kiln room.

Stephanie and Rod are currently loading and unloading kilns. They do their best to do this but the priority is in filling kilns economically. If you need a piece by a particular date please leave a note with your name and number.

Request to lengthen the beginner wheel class from 8 to 10 weeks.

We appreciate that there is quite a gap between when classes end and the next term classes commence. Our tutors need a break too. We think it is a good opportunity for people to get a bit of practice in during the break.

A request that the glazes are sieved.

Sure you go right ahead the equipment is all there in the glaze room.

- ♦ If you have any old **oven trays, oven dishes, drums for raku** please let Rod know.
- ♦ We always need **T-Towels, Newspaper, ice-cream containers** and we need **Blankets** for storing our plinths.
- ♦ **AGM last Wednesday in February, 7pm.**
- ♦ Member's **KILN ACCOUNTS** need to be cleared at the end of each month otherwise a 10% penalty may be incurred.

Please leave the rooms clean and tidy. -if you cant clean it don't use it!

Otaki Pottery club classes

There are vacancies in the following classes.

Monday evening wheel class - advanced

Tuesday wheel class - beginners

Wednesday evening class with Linette van Greunen

Friday morning class with Margaret Hunt

Please contact Margaret Hunt for enrolment T:06 364 8053, E:mhunt@xtra.co.nz

Correction: Please note the date listed in last months newsletter for the Festival of pots opening night was incorrectly listed as the 21st. It is the 20th.

Merry Christmas everyone..

I wish you all a happy and relaxing Christmas break. Do keep producing those wonderful pots - we see such a fantastic range of creativity come out the kilns - I am just sad that the photos don't do your work justice.

All the very best for the New Year - Caitlin



Sender:
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