FROM THE PRESIDENT.

Thank you to all Office Bearers for the work you have undertaken on behalf of our Men's Shed over the last year.

Thank you also to the members who agreed to serve on the committee for the coming year.

Toolbox meeting 22nd November guest speaker, one of our own members Michael WAITE he spoke on green energy, it was interesting and informative. We had a BBQ lunch after the meeting. Thanks to the people who helped with the lunch and the dishes.

Christmas after Pageant Fair, members had a food stall and sold out by 6.30pm, well done.

I will be away for about two weeks having a skin cancer removed from my leg, I will be back as soon as possible, so have fun.

Malcolm

NEW MEMBERS

Seasonal humour

When you stop believing in Santa Clause is when you start getting clothes

He knows when you are awake. He knows what you are like. He knows what you have been doing all year round. Sounds like Santa has Facebook

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Father. "Did you see Santa this year Son. "No, it was too dark. But I heard what he said when he stubbed his toe on the bed."

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What do you do when you see a spaceman? Park in it!

Quotations.

"To learn one must be humble, but life is the great teacher"   James Joyce.

Before you speak.

Think

T= Is it true?

H= Is it helpful?

I=Is it inspiring?

N=Is it necessary?

K= Is it kind?

WHYALLA MEN'S SHED
...where men work at play

PETE'S RECIPE OF THE MONTH

There's no better time to pop on a pot of Braised Lamb Shanks. Slow cooking this culinary delight will make your meat so tender, it'll fall off the bone.

Ingredients (serves six)
- 6 lamb shanks
- 2 tablespoons olive oil
- 2 onions, peeled and chopped
- 2 large carrots, peeled and sliced
- 10 cloves garlic, crushed
- 1 bottle red wine
- 1x750ml tin whole peeled tomatoes with juice
- 300ml chicken stock
- 300ml beef stock
- 1 tablespoon chopped fresh rosemary
- 2 teaspoons chopped fresh thyme
- salt and pepper to taste

Method
Sprinkle the shanks with salt and pepper. Heat oil in a heavy, large saucepan over medium-high heat and brown the shanks. You may have to do this in batches. Remove shanks from the pan and place to one side. Add onions, carrots and garlic to the pan and fry until golden brown. Stir in wine, tomatoes, chicken and beef stock and season with rosemary and thyme. Return shanks to the pan, making sure they are fully submerged. Bring the liquid to a boil and then reduce the heat to simmer. Cover and simmer for two hours, until lamb starts to fall off the bone.

Remove the cover and simmer for a further 20 minutes.

Remove the shanks to a platter and keep warm. Bring the liquid in the pan to a boil and allow to thicken, this will take about 15 minutes.

Serve the shanks with new potatoes and spoon over juices.

FROM THE ARCHIVES.

The foyer in 2013…..

……AND IN 2017

Photos by Ken Godden.

Why put it off until

Tomorrow

When you can avoid it

Altogether

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What did Adam say on December 24th?

It's Christmas,   Eve!

WHYALLA MEN'S SHED
...where men work at play

Free Wi Fi

A report recently released by online security company Symantec has revealed that most people don't realise the danger they face when using public WIFI.

The *2017 Norton Wi-Fi Risk Report* showed that 60 per cent of people think their details and information are safe when they use public WIFI, when in fact, the opposite is true.

The Symantec survey investigated the internet habits of over 15000 adults across 15 countries. It found that public internet users are constantly, and unwittingly, putting their personal data, including financial details at risk.

"There is a deep divide between what people think is safe when it comes to using public WIFI versus the reality. What someone thinks is private on their personal device can easily be accessed by cybercriminals through unsecure Wi-Fi networks …" said the Executive Vice President of Symantec's Consumer Business Unit, Fran Rosch.

People use public WIFI to monitor personal and work email, access social media, share photos and videos, and check banking and other financial information.

The survey also found that, within a few minutes of being near a Wi-Fi signal, 46 per cent of respondents will access it or ask for the password.

Symantec strongly advises that public WIFI users limit the amount of sensitive information they share over public connections. This includes passwords, financial details, and pretty much everything listed above.

"Even if you're not actively sharing the information, your device may be doing so for you. Many devices are programmed to automatically seek connections to other devices on the same network, which could cause your files to be vulnerable. Be sure to disable sharing on your devices to ensure what's yours stays yours.
Do you use public WIFI? Do you care that your information could be discovered?

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Calendar for December

Bread run	6th & 20th
Xennonmobil Men's Shed Muster 7th December Port Adelaide Clubrooms	
Mitre 10 BBQ's:	Dec 9th & 10th
Guest Speaker	Dec 6th
Toolbox Meeting	Dec 6th
Toolbox Meeting	Dec 20th
Committee Meeting	Dec 18th
Bread runs	Dec 6th & 20th

THE MANAGEMENT COMMITTEE

President, Malcolm Roberts	0419 851 476
V/ President Tony Johnstone	8644 1093
Treasurer	Vacant
Brian Marshall, Secretary	0408 849 653
Gary Misan	0408 894 168
Paul Acton, WH&S	0455 888 927
Tony Shaw, Member liaison	0428 440 125
Bill Hatherley IT	0428 440 984
John Visi Workshop Supervisor	0428 554 588
Liam Sheedy	0451 175 071

Seasonal Information.

The Shed will have the following opening hours over Christmas/ New Year period.

Closed December 22nd

Reopen December 27th

REMEMBER we are closed on ALL Public Holidays

CHRISTMAS TRIVIA

- The abbreviation of Xmas for Christmas is not irreligious. The first letter of the word Christ in Greek is chi, which is identical to our X. Xmas was originally an ecclesiastical abbreviation that was used in tables and charts. In the early days of printing, when font sizes were limited and type was set by hand, abbreviations and ditto marks were used liberally. Xmas came into general use from the church.

- If Santa were to deliver all of the world's presents on Christmas Eve, he would have to visit 882 homes a second, travelling at 1046km per second.

- Santa has many different names around the world including Father Christmas in the UK, Pere Noel in France, Kriss Kringle in Germany, La Befana in Italy, Julinesse in Denmark and Dedushka Moroz in Russia.

- By the figures: 1 in 10 Christmas presents will be broken by the New Year, and 7 in

10 dogs will be given Christmas presents from their owners.

- VISA Cards are used an average of 5340 times every minute <u>during</u> Christmas time.

- The first artificial Christmas trees were made in Germany from goose feathers that were dyed green.

- Candy canes began as straight white sticks of sugar candy used to decorate the Christmas trees. A choirmaster at Cologne Cathedral decided to have the ends bent to depict a shepherd's crook and he would pass them out to the children to keep them quiet during the services. It wasn't until about the 20th century that candy canes acquired their red stripes

- ----oo00oo----

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- 'Thank you and season's greetings to all who helped us and gave us their ongoing support' over the past year and into the future

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Treasurer Helga	0427 452 540	au	No. A41739

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