

## 2020, an “interesting year” for all of us

### President's report November 2020

The year started well with new members and events and workshops to look forward to.

But we all know what happened next!

With the onset of the COVID-19 pandemic the Centre, rightfully so, decided to close to all activities with their staff working from home.

To motivate our members I encouraged them to keep us updated on any work they were able to create at home. A bulletin was then produced and emailed to all on a regular basis. A group email was also created through Outlook on-line so any member could communicate with everyone easily.

When we were able to be present in the studio, activity really got going. The kilns have been running hot ever since - sorry for the pun but couldn't help it.

#### What we missed

In 2020 the first BVAC Arts and Crafts Market was cancelled at nearly the last minute.

We couldn't take our annual bus trip to SWELL in September even though restrictions had relaxed a little.

And not to mention our Raku workshops which ideally run in the cooler weather but like everything else had to wait!

#### And what we achieved

The group had its annual exhibition at Mt Coot-tha's Richard Randall Gallery highlighting the quality and breadth of the work we can achieve. This was a huge success thanks to Rachael and her team.

There were some difficulties initially with insurance - which we had to find for the first time - but the Sherwood Neighbourhood

Centre, of which we are a part, was able to support us.

Secondly there was some doubt as to whether the plinths from CAQ would be available. In the end that was sorted with a compromise with Judy's suggestion of using BVAC's shelves and covers over tables. A formula we may use in the future.

At both of these events we were able to use a Square payment system thanks to Marelle's advice and support.

Membership continues to be diverse with various levels of capability and interest. Sherwood provides us with a practical, well equipped studio on a community basis - a rare thing in Brisbane - and a social outlet for a diverse group.

#### What's ahead in 2021

We look forward to a “normal” year in 2021.

Interest has been shown in a number of workshops, for example:

- > Lustre and adding gold to your work with Judy
- > Bas Relief carving with Derek.
- > Glaze Making continued
- > Perhaps another look at crystal glazes
- > Raku workshop - perhaps with the Redcliffe group for added interest

Finally I think we should all thank Daphne profusely for her many years of support in her role as treasurer; a role she is stepping back from as of the 2020 AGM.

Hopefully 2021 will be a much more productive, creative and fun year for us all!

David Bartholomew  
President (for life it seems??),  
Western Suburbs Clayworkers

*Stay well and busy - cheers, David*

## contacts

**Western Suburbs Clayworkers**  
38 Thallon St Sherwood 4075  
Email  
[wsclayworkers@hotmail.com](mailto:wsclayworkers@hotmail.com)

Newsletter  
David Bartholomew  
[david@vcgraphics.com.au](mailto:david@vcgraphics.com.au)

Done anything interesting artistically lately? Let us know with a few words and photos

# What Have You Done 2020

Below are the results of our 2020 WHYD competition

Congratulations to our winners and everyone who entered.



Gift vouchers to Pottery Supplies were awarded at the 2020 Xmas Party and AGM for 'What Have You Done' - voted on by members.



Thought for next year's competition - separate prizes for Handbuilt and Thrown?



## The mysterious Mudsponge from the Secret Santa gift

Just add water and you have a full bodied, super absorbent, long lasting sponge ready for throwing!

The texture is fine so it works well for smoothing clay for hand-building too.



# Xmas Party recipes 2020

## Gai's mini lemon curd & fruit mince pies

Prepare pastry as per recipe for Christmas Nut Pies, then put a large teaspoon of mixture (Yakandandah lemon curd or Robertsons Fruit Mince) in chilled pastry cases and cook for 30 mins.

### Christmas Nut Pies

#### Ingredients

125g butter  
1 cup flour  
1/2 cup icing sugar  
1 cup mixed macadamias, hazelnuts (skins removed), pecans and blanched almonds, roughly chopped so nuts are at least cut in half  
60g butter, melted  
1 egg  
1 cup brown sugar  
1 tsp vanilla essence

#### Method

Place the 125g butter, flour and icing sugar in a food processor and run the machine until the pastry clumps together in a ball around the blade.

Divide into 16 balls and with floured hands press the pastry into the bases and up the sides of a non-stick mini-muffin tin. Refrigerate for at least 30 minutes; the pastry will set quite firm, and bake it cold like this.

Divide the nuts between the chilled pastry cases.

Mix the melted butter, egg, brown sugar and vanilla together until smooth and 'gluey', and spoon or pour carefully over the nuts. Do not overfill each little pie.

Bake in a preheated oven at 180C for 20-25 minutes, until the pastry is golden brown and the filling puffed and crisp.

Take out of the oven and leave in the mini-muffin tins for a few minutes until they are cool enough to handle.

Give each pie a little twist around to loosen the bottom, then carefully lift them out to cool completely on a wire rack.

They are delicious served warm and can be reheated easily and served with whipped cream or ice cream.

## David's spiced walnuts

### Ingredients

1 tablespoon honey  
2 teaspoons olive oil  
2 cups walnut halves  
2 tablespoons sugar  
1 teaspoon coarse salt  
1 teaspoon ground cumin  
1/2 teaspoon ground coriander  
(or any combination of your favourite spice maybe a curry powder)  
1/8 teaspoon cayenne pepper (or more for a bigger kick)

### Directions

1. In a large nonstick skillet, heat honey, oil and 1 tablespoon water over medium heat. Add walnuts; toss to coat.
2. Sprinkle the sugar, salt, cumin, coriander, and cayenne over the nuts. Cook, tossing and stirring until the nuts are well coated and lightly browned, 2 to 3 minutes. Transfer to a baking sheet to cool completely.

## Here is the Baked Brie Recipe from Sue as enjoyed at the Xmas party

### Ingredients

1 large double cream brie (I use this but you could use any brie)  
1/2 cup dried cranberries  
1/2 cup chopped walnuts  
1/4 cup packed brown sugar  
1/4 cup of brandy or, if you don't want to use alcohol, unsweetened apple juice  
Assorted crackers (of your choice) or French bread  
baguette is nice also.

### Directions

Combine the ingredients and spoon over cheese. (I tend to let the ingredients marinate for a few hours before spooning it onto the cheese)  
Bake at 175°C for 15-20 minutes or until the cheese is softened.





# WSC's community effort for 2020



For their 2020 Xmas Parent Gifts, the kindy next door decided to provide parents with handmade bowl prepared by the students.

WSC was approached to provide some technical knowledge and the firings.

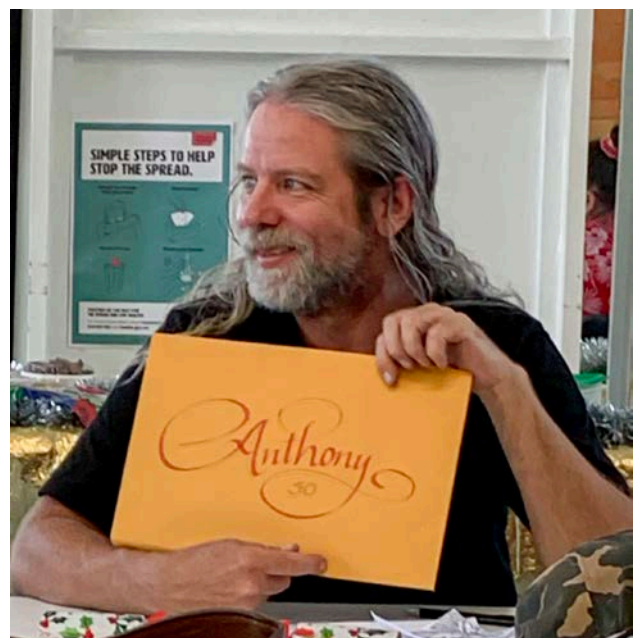
Gai had discussions with them to determine that the correct clay and glazes were to be used.

The bowls were successfully bisque fired but a few rough edges had to be removed for safety before glazing.

After the glaze was applied it didn't take too long to clean up the bottoms - but the effort was worth it as you can see from the results.



We also presented Anthony with a birthday card from the group at the Xmas Party!



[Contact Us](#)   [Login](#)   [Check Out](#)   [My Account](#)

# Pottery Supplies Online

For all your ceramic needs.....  
Call +61 07 3368 2877

[Shop](#)   [Firing Service](#)   [About Us](#)   [Glazes Colour Charts](#)   [Technical Information](#)   [Location](#)   [What's New](#)

**Search**

Search

Pottery Supplies

Like 267

**Shopping Cart**

YOUR CART

Empty Cart

GO TO CHECKOUT

**Categories**

- Bisqueware (12)
- Books (26)
- Casting Slip (11)
- Clay (37)
- Clear Glaze (26)
- Electric Kilns (235)
- Engobe & Slips (3)
- Equipment (28)
- Frit (36)
- Glaze (3)

**Pottery Supplies Online. For all your ceramic needs....**

Bisqueware

Books

Casting Slip

Clay

Clear Glaze

Engobe & Slips

The Sunshine Coast's Pottery and Ceramic Supplies Specialists

# The Clay Shed

2/24 Hi-Tech Drive KUNDA PARK Ph 07 5476 5977  
[www.clayshed.com.au](http://www.clayshed.com.au)

- Pottery Supplies •
- Clay
- Glazes
- Tools
- Brushes
- Firing Service
- Studio Equipment for Hire
- Refractory Materials •

2/24 Hi-Tech Drive KUNDA PARK QLD 4556  
Ph 07 5476 5977 | Fax 07 5476 6061 | Email [clayshed@clayshed.com.au](mailto:clayshed@clayshed.com.au)

Trading Hours Mon-Thur 8:30am-5pm | Fri 8:30am-1:30pm | Sat 8:30am-12pm  
Closed Sundays & Public Holidays

Find us on Facebook



**Picasso's Ceramics** - for all your ceramics, pottery, and sculpting supplies.

41B Tallebudgera Creek Rd, West Burleigh Q 4219 (take Exit 89 off the M1)  
Ph: 07 5535 2449

Facebook: Picasso's Ceramics

Instagram: @picassosceramics

We stock a large variety of products from the following websites.  
If we don't have it we will order it in for you.

[www.walkerceramics.com.au](http://www.walkerceramics.com.au)

[www.venco.com.au](http://www.venco.com.au)

[www.keaneceramics.com.au](http://www.keaneceramics.com.au)

[www.kilns.com.au](http://www.kilns.com.au)

[www.clayworksaustralia.com.au](http://www.clayworksaustralia.com.au)

[www.ilovetocreate.com](http://www.ilovetocreate.com)

[www.maycocolors.com](http://www.maycocolors.com)



### Pack and send Pottery Supply Shop

The shop is open by appointment only, please contact me by text.

During the week the shop is open for appointments 10am to 5pm

Monday, Wednesday, Thursday, Friday and Saturdays.

Orders can be delivered.

[ipswichpotterysupplies@gmail.com](mailto:ipswichpotterysupplies@gmail.com)

[www.ipswichpotterysupplies.net](http://www.ipswichpotterysupplies.net)

<https://www.facebook.com/IpswichPotterySupplies/>

Mobile 0420239537 all texts will be answered quickly