September 2009

Crosscut

Newsletter of the Witwatersrand Woodworkers' Association
PO Box 411346, Craighall, 2024

Another of Nick Agar's bowls from his web site http://www.turningintoart.com

Secretary: Ken Much (Ken.woodman AT gmail.com or 082 806 7693 - replace AT with @ to email)
Editor: Trevor Pope (tpope AT iafrica.com). All written content and opinions are those of the editor, unless stated. © Copyright reserved. Go to http://mysite.mweb.co.za/residents/tpope/homepage.html for back issues of *Crosscut*.

Next General Club Meeting on **Wednesday, the 9th September 2009** from 18h00 at the WWA clubhouse at REEA. David Eckley from Floors Direct, will talk on all aspects of flooring including the sourcing of timber, the manufacture of the product and a comparison between the different types of flooring on offer.
Next Turner's monthly meeting is on **Monday, the 7th September 2009** at 18h00 at the WWA clubhouse at REEA. The topic is jewellery making. Please bring your ideas and techniques for making jewellery. There will be an open discussion and show-and-tell,

News

August General Club Meeting.

Denis Lock gave a talk on "Jigs, guides, gauges and other useful things". Denis explained why jigs and guides are used and gave some examples of how these are useful in wood working. He explained the principles of how they work and how they can be used to improve safety and accuracy, particularly for repetitive work, such as when making a run of chairs.

August Turner's Meeting.

Steven Barrett gave a demonstration on making a lidded box on the lathe. He showed how to make the bottom and a closely fitting lid using jam chucking to finish off the piece to a high standard.

Chris van Heeswijk presented the wood of the month – Berchemia Zeyheri – Red Ivory – he noted that it is not listed as a protected species. It has other uses such as its edible fruit that supports bird life.

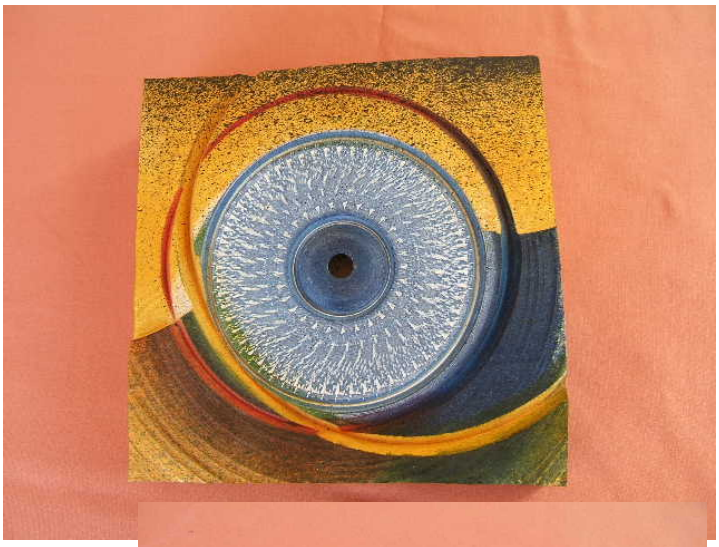
Nick Agar's Demonstration Piece. As mentioned in last month's Crosscut, Nick demonstrated the making of a decorated bowl. These pictures show the almost finished bowl. The blue highlight on the rim was made using a combination of texturing, blue ink and liming wax. Due to time constraints, the foot of bowl was not removed – this can be seen in the picture of the upside down bowl. It is the red disc on the base that was used as a tenon griped by the chuck. The next step is to reverse chuck the bowl and turn the tenon to complete the design. Lastly, a finish needs to be applied to protect the colours of the bowl – Nick recommends an acrylic spray-on lacquer, as it is non-yellowing and does not darken the colours. An oil based finish is inclined to darken and muddy the colours, which spoils the effect. The finished version of the bowl can be seen at the clubhouse in the display cabinet.

Thanks to John Speedy for the pictures.

Nick Agar's Master class. John Speedy reports that the master class was attended by At Smit and Carel van Rensburg of Pretoria and George Simpson , Willie Goosen, Herman Potgieter and himself.

"Thanks to At, Herman and George for bringing lathes to the venue and Hardware Centre for lending the Nova DVR that George brought.

"Nick suggested that it would be easier if all of us made a wall plaque, which we made under his guidance. When this was complete we made those decorative buttons that were demonstrated at the conference. This gave us the opportunity to try out the various tools he used for this. Tools used were the large Sorby decorating tool which we used on the wall plaque, the small Sorby tool and the two Wagner knurling tools that he had brought, the buttons in the picture were a combination of the Sorby and the Wagner tools. All the colours used were Windsor and Newton inks sprayed on using the mouth atomisers Nick used in Pietermaritzburg."



From the committee:

Annual Turner's Spring Challenge. This is an annual event, scheduled for the 12th Sept 2009. The project is a salt and pepper set of any design, with a prize for the best on the day. Entrance R10-, bring-and-braai, from 11h00. The Pretoria and East-Rand clubs will be invited as well, so you will be able meet turners from those clubs.

East Rand Woodworking Association – Annual Fair at the Northfield Methodist Church, corner Webb St and Aerodrome drive, Airfield (just off Great North Road) on Saturday the 19th September 2009 from 8h30 to 14h00. Contact Bill Parrack on 011-849-5643 or 011- 421-0411 for more information.

(**Note the venue change from last year.** Apparently the Timber City branch in Boksburg where last year's fair was held, has been sold to Penny Pinchers, so the special relationship that the ERWA had with them has ended. Penny Pinchers is a Cape based hardware/builders' supply group, that has tried to open branches up in Gauteng before, with no success. It will be interesting to see how they fair, as competition from the other hardware chains (Builder's Warehouse, Build Rite, Mica Home Warehouse, Timbercity, etc) has never been stronger and trading conditions are not very good at present.)

Pretoria Club Annual show. This will take place at the Lions Club off Atterbury Road on Saturday, the 17th October 2009 from 8h30 to 16h00, followed by prize giving (lucky draw and certificates). Take the Atterbury Road off-ramp from the N1 Pietersburg highway, turn to the West and left at the first robot. The Lions club building can be seen from Atterbury Road. There will be the usual exhibition of turnings, fine furniture, tools and machine tools. Contact Anton Louwrens on 012-654-5640 or Lou Coetzer on 012-991-1241 or 082-332-5786 for information.

CMC is having a birthday special sale, which has been extended to the end of August. Most of the machinery is industrial (large and expensive), but there were a few items on sale that might be of interest to hobby woodworkers: SF001 KP dust extractor - single bag 1 hp R2223-; SF001 dust extractor – single bag 2 hp R4275-; Smartek SBW3501HC 14" bandsaw – R4538-; SBW3501C 14" bandsaw – R4678- SBW 4300A 17" bandsaw – R10203- (Prices quoted include VAT) They also have a list of used machines to browse through. Contact them through their web site www.cmcmachinery.co.za

Refuse Wood. REAA is concerned about some of the larger pieces of wood that we have been throwing away into the wheelie bins. The municipality has complained that large pieces of wood may damage the compactor on their truck, so we have been requested to only throw smaller pieces of wood, less than egg size, into the wheelie bins.

Please Note:

Toymakers. The toymakers meet on the first and third Mondays of every month, at 09h00 till 12h00 at the clubhouse. Contact Eddie Marchio on (011) 678-8062 or renato AT pixie.co.za for more information.

Wednesday Workshop. The Wednesday evening workshops are on the first and third Wednesdays of every month, from 18h00 till 20h00. Contact Winston Klein on (011) 674-1513 for more information.

Not many people appreciate the anti bacterial properties of wood. In medieval times, most people ate off wooden plates. The following article illustrates why this was a sound practise:

PLASTIC AND WOODEN CUTTING BOARDS

Dean O. Cliver, Ph.D

From http://faculty.vetmed.ucdavis.edu/faculty/docliver/Research/cuttingboard.htm

We began our research comparing plastic and wooden cutting boards after the U.S. Department of Agriculture told us they had no scientific evidence to support their recommendation that plastic, rather than wooden cutting boards be used in home kitchens. Then and since, the U.S. Department of Agriculture's Meat and Poultry Inspection Manual (official regulations) and the U.S. Food and Drug Administration's 1999 Food Code (recommended regulations for restaurants and retail food sales in the various states of the U.S.) permit use of cutting boards made of maple or similar close-grained hardwood. They do not specifically authorize acceptable plastic materials, nor do they specify how plastic surfaces must be maintained.

Our research was first intended to develop means of disinfecting wooden cutting surfaces at home, so that they would be almost as safe as plastics. Our safety concern was that bacteria such as Escherichia coli O157:H7 and Salmonella, which might contaminate a work surface when raw meat was being prepared, ought not remain on the surface to contaminate other foods that might be eaten without further cooking. We soon found that disease bacteria such as these were not recoverable from wooden surfaces in a short time after they were applied, unless very large numbers were used. New plastic surfaces allowed the bacteria to persist, but were easily cleaned and disinfected. However, wooden boards that had been used and had many knife cuts acted almost the same as new wood, whereas plastic surfaces that were knife-scarred were impossible to clean and disinfect manually, especially when food residues such as chicken fat were present. Scanning electron micrographs revealed highly significant damage to plastic surfaces from knife cuts.

Although the bacteria that have disappeared from the wood surfaces are found alive inside the wood for some time after application, they evidently do not multiply, and they gradually die. They can be detected only by splitting or gouging the wood or by forcing water completely through from one surface to the other. If a sharp knife is used to cut into the work surfaces after used plastic or wood has been contaminated with bacteria and cleaned manually, more bacteria are recovered from a used plastic surface than from a used wood surface.

"Manual cleaning" in our experiments has been done with a sponge, hot tapwater, and liquid dishwashing detergent. Mechanical cleaning with a dishwashing machine can be done successfully with plastic surfaces (even if knife-scarred) and wooden boards especially made for this. Wooden boards, but not plastics, that are small enough to fit into a microwave oven can be disinfected rapidly, but care must be used to prevent overheating. Work surfaces that have been cleaned can be disinfected with bleach (sodium hypochlorite) solutions; this disinfection is reliable only if cleaning has been done successfully.

The experiments described have been conducted with more than 10 species of hardwoods and with 4 plastic polymers, as well as hard rubber. Because we found essentially no differences among the tested wood species, not all combinations of bacteria and wood were tested, nor were all combinations of bacteria and plastics or hard rubber. Bacteria tested, in addition to those named above, include Campylobacter jejuni, Listeria monocytogenes, and Staphylococcus aureus.

We believe that the experiments were designed to be properly representative of conditions in a home kitchen. They may or may not be applicable to other plastic and wooden food contact surfaces or to cutting boards in commercial food processing or food service operations, but we have no reason to believe that they are not relevant, except that not all plastic surfaces are subject to knife-scarring. Before our first studies had been published, they were criticized incorrectly for not having included used (knife-scarred) cutting surfaces. We had been careful to include used surfaces, and so were surprised that others who did later experiments and claimed to have refuted our findings often had used only new plastic and wood. Although some established scientific laboratories say their results differ from ours, we have received multiple communications from school children who have done science projects that have reached essentially the same conclusions that we did.

We have no commercial relationships to any company making cutting boards or other food preparation utensils. We have tested boards and cleaning and disinfection products, some of which were supplied to us gratis. We have not tested all of the products that have been sent to us, simply because there is not time. We are aware that there are other food preparation surfaces made of glass or of stainless steel; we have done very little with these because they are quite destructive of the sharp cutting edges of knives, and therefore introduce another class of hazard to the kitchen. We believe, on the basis of our published and to-be-published research, that food can be prepared safely on wooden cutting surfaces and that plastic cutting surfaces present some disadvantages that had been overlooked until we found them.

In addition to our laboratory research on this subject, we learned after arriving in California in June of 1995 that a case-control study of sporadic salmonellosis had been done in this region and included cutting boards among many risk factors assessed (Kass, P.H., et al., Disease determinants of sporadic salmonellosis in four northern California counties: a case control study of older children and adults. Ann. Epidemiol. 2:683-696, 1992.). The project had been conducted before our work began. It revealed that those using wooden cutting boards in their home kitchens were less than half as likely as average to contract salmonellosis (odds ratio 0.42, 95% confidence interval 0.22-0.81), those using synthetic (plastic or glass) cutting boards were about twice as likely as average to contract salmonellosis (O.R. 1.99, C.I. 1.03-3.85); and the effect of cleaning the board regularly after preparing meat on it was not statistically significant (O.R. 1.20, C.I. 0.54-2.68). We know of no similar research that has been done anywhere, so we regard it as the best epidemiological evidence available to date that wooden cutting boards are not a hazard to human health, but plastic cutting boards may be.

Publications to date from our work:

Ak, N. O., D. O. Cliver, and C. W. Kaspar. 1994. Cutting boards of plastic and wood contaminated experimentally with bacteria. J. Food Protect. 57: 16-22.
Ak, N. O., D. O. Cliver, and C. W. Kaspar. 1994. Decontamination of plastic and wooden cutting boards for kitchen use. J. Food Protect. 57: 23-30,36.
Galluzzo, L., and D. O. Cliver. 1996. Cutting boards and bacteria--oak vs. *Salmonella*. Dairy, Food Environ. Sanit. 16: 290-293.
Park, P. K., and D. O. Cliver. 1996. Disinfection of household cutting boards with a microwave oven. J. Food. Protect. 59: 1049-1054.
Park, P. K., and D. O. Cliver. 1997. Cutting boards up close. Food Quality 3(Issue 22, June-July): 57-59.