Hamilton Woodturners Club

Tutor's Tidings

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No 29 - Friday 28th August, 2015

Don't throw that huckery bit of old wood away because it may have hidden treasures.

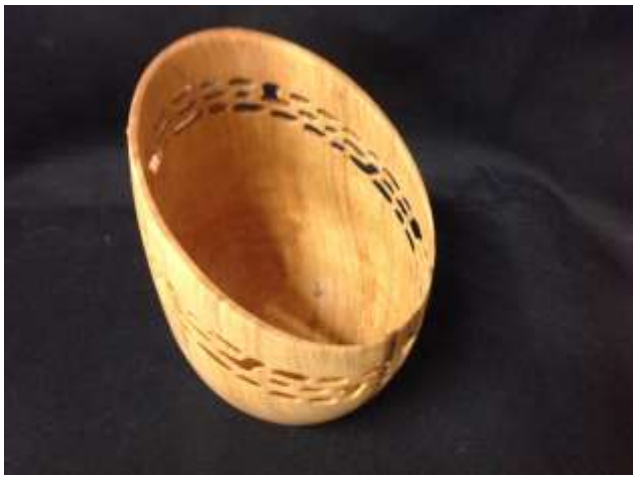
Here's a very smart bowl MAURICE turned from an old bit of swamp kauri.

Amazing colors enhanced by creating an excellent finish.

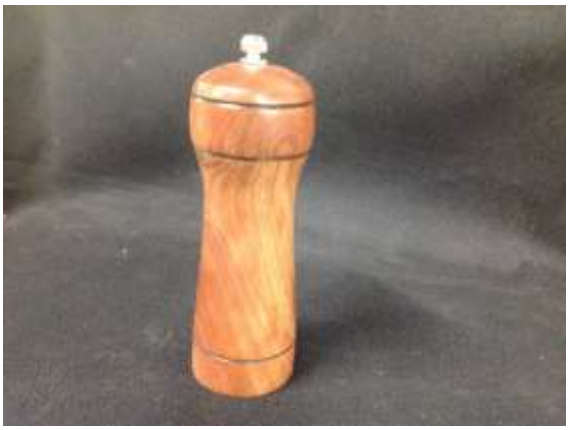
This week's Gallery

COLIN *used black maire wood to have a go at pierce-drilling a pattern into the wood.*

Patience and skill required here.



Another pierce-drilling job. ***COLIN*** *used white maire wood in this difficult-to-do turning. Fortune favours the brave! Well done!*



STEPHEN's *learning curve included all the skills of turning and fitting the mechanism to his pepper mill. Next step is to capitalise on the new knowledge and make another mill with completely different design and size.*

Go for it Stephen.

MURRAY *has recovered composure brought about by last week having his hollow form disintegrate almost at the end of the project.*

Here he is back to normal now, smiling and happily turning a pepper mill.

PLEASE HELP

One of the club's chucks fitted with 35mm jaws is missing from the rack.

This loss is really disappointing as these jaw sets have only just been purchased through a good deal of fundraising.

Has someone taken this valuable turning item home by mistake?

It must be the exploding season!
COLIN *has just had a bowl collapse into several bits while using a Longworth chuck. Undeterred, our Colin casually mounted another block of wood onto the lathe and continued his excellent turning skills.*

ANDRE` *has found a new style of boring bit for drilling holes. This bit, in conjunction with an extender bar, should go a long way to solving the problem of long-hole drilling.*

CHRISTINE *remounts her stylized goblet and figures how to eliminate or minimize the end wobble. Re-mounting work after a period of non-activity always presents the "wobble" challenge. Christine will sort it!.*

Well the pepper mill project has been completed so now ***STEPHEN*** *focuses on a bowl turning.*
Stria is the enemy but our Stephen knows how to eliminate it.

DOMINIC *uses the power sander to remove any sign of stria and prepares the surface to finishing. In this case walnut oil was applied prior to the use of the EEE paste.*

DYLAN l*ooks pleased with his base for a paper-pots-pot-maker made from macrocarpa wood.*

Here we have a young turner developing a positive attitude towards achieving the best possible finish.

MAURICE *has found another huckery bit of old kauri wood and once again reminds us all that so often hidden treasures can be found even in the most unattractive wood blocks.*

Result: a beautifully finished small gem.

NEW ZEALAND's NATIVE TREES

CABBAGE TREE, TI

(*Cordyline australis*).

The cabbage tree is a familiar sight in swamps or dampish places throughout New Zealand vegetation. **It is also planted occasionally in gardens and parks and has been introduced into horticulture overseas.** It reaches heights of 40 ft at its maximum development with diameters of 1–4 ft. The crown is made up of long, bare branches carrying bushy heads of large, grasslike leaves 2–3 ft long.

Early settlers used the young leaves from the centre of these heads as a substitute for cabbage – hence the common name. At flowering time large panicles of small, white, sweet-scented flowers emerge from the centre of the heads. Good flowering seasons occur every few years only. It is said that they foretell dry summers but, from observation, they usually follow dry seasons. Small, whitish berries are formed which are readily eaten by birds. The tree is very tenacious of life, and chips of the wood or sections of the stem will readily shoot. The leaves contain a high percentage of long fibres which are occasionally extracted.

The genus *Cordyline* is placed by many botanists in the lily family, a group of plants which contains few trees, *C. australis* being the largest. The genus contains over twenty species most of which occur in the warm temperate and tropical regions of the southern hemisphere. Apart from the cabbage tree, there are four other species in New Zealand and the surrounding islands. The commonest are *C. banksii* which has a slender, sweeping trunk, and *C. indivisa*, a most handsome plant, with a trunk up to 25 ft high bearing a massive head of broad leaves 2–6 ft long.

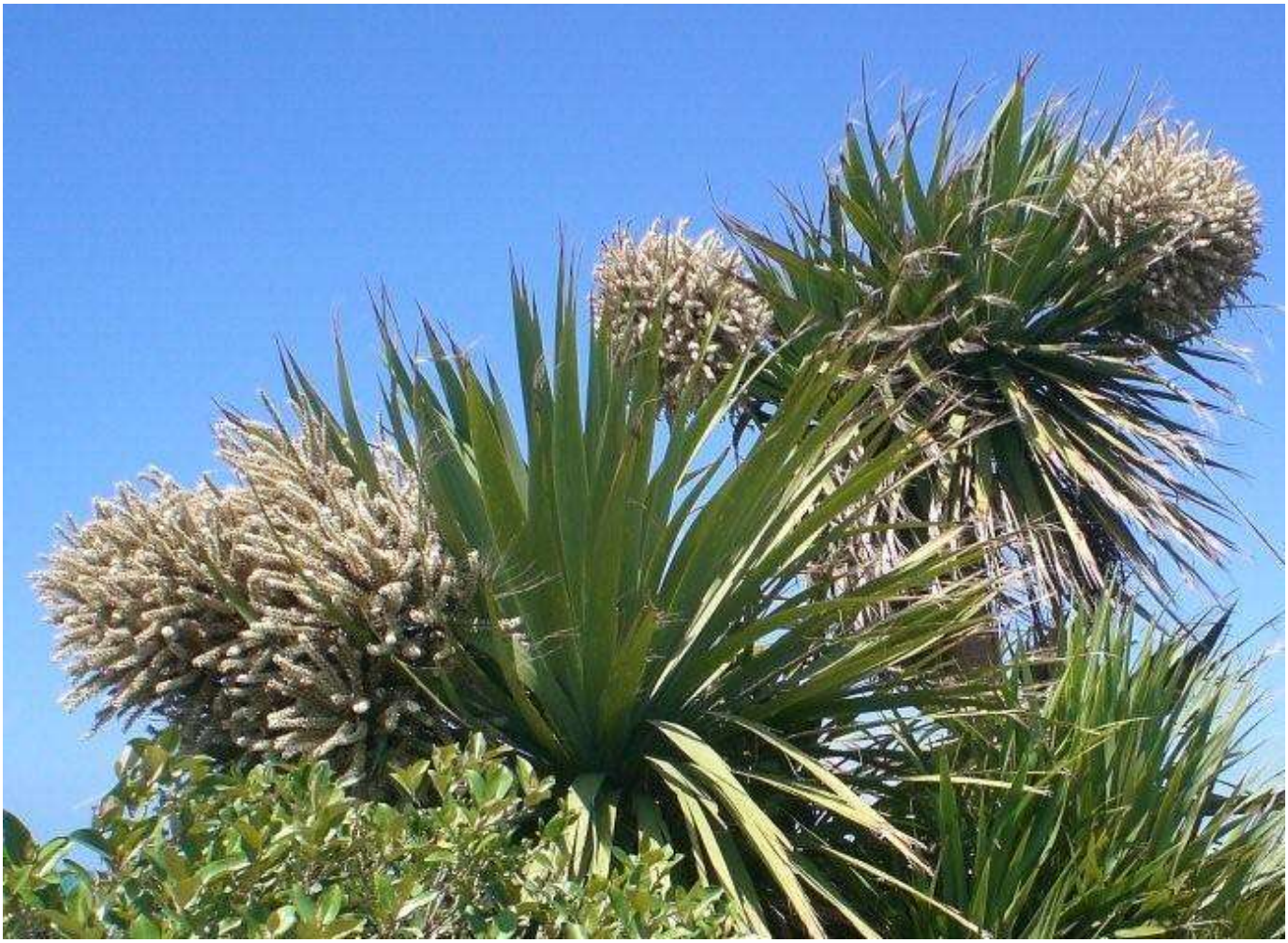
The Maori obtained a most nutritious food, kauru, from the root of the young cabbage tree. This root is an extension of the trunk below the surface of the ground and is shaped like an enormous carrot some 2–3 ft long.

An observer of the early 1840s, Edward Shortland, noted that the Maori "prefer those grown in deep rich soil; they have learned to dig it at the season when it contains the greatest quantity of saccharine matter; that is, just before the flowering of the plant. They then bake, or rather steam it in their ovens. On cooling, the sugar is partially crystallised, and is found mixed with other matter between the fibres of the root, which are easily separated by tearing them asunder, and are then dipped in water and chewed".

The cabbage tree is itself an iconic New Zealand tree that is acknowledged internationally as both aesthetically pleasing and botanically interesting. Kereru, native pigeons, feed on the berries of the trees. When they flower so profusely it is going to be a dry summer.

Stock are one of the worst enemies of the cabbage tree, ring-barking the trunk with their rubbing and flattening the ground around its base, where a dying plant would normally send up fresh shoots. Any shoots which manage to surface are quickly grazed.

In the 1980s, reports of cabbage trees suddenly dying in northern parts of New Zealand triggered a number of investigations into the cause. Scientists concluded that parasitic bacteria, transmitted by sap-sucking insects, were probably to blame. The insect responsible for passing on the disease, known as Sudden Decline, is unknown, although the Australian passionvine hopper is a strong suspect. The disease has passed its peak, with few cases reported these days.



The New Zealand cabbage tree (cordyline australis) was named by the crew of Captain Cook after seeing Maori break open the spike of unopened leaves at its tip to reveal an artichoke or cabbage-like heart which was boiled and eaten.

It is one of the largest of all tree lilies. It survived bush-clearing fires because of its ability to renew its trunks rapidly from buds on rhizomes beneath the soil and even apparently dead specimens will suddenly send up a new shoot in a determined bid to survive. Maori used cabbage trees to mark trails and for food and fibre. Early settlers used their fronds to make shelters; colonial dwellers frequently had specimens in their gardens. They are commonly used to mark Maori burial grounds and feature prominently in Maori history and legend.

In urban areas cabbage trees look nice but their fibrous dead leaves wreak havoc with lawnmowers. Cabbage trees growing in protected clumps on farmland can provide shade, shelter and beauty to a sometimes bare landscape.