

NEWSLETTER

"Kitchen confidential -not"

In this issue somewhere but in no particular order or heading: Where do 62 blankets live now? – life or death, Our kitchen rules, Word from the Prez, The renovations, Students week, Branding, Bookings, Work parties, Egg poacher RIP, Mary Barton AO

Word from the Prez.

Well folks, the snow is here and Mother Nature is doing her best with 65m of fresh so far in the last snowstorm. Heavenly Valley is open and it's not even July! It all bodes well for a stellar season so get your bookings in early to ensure you get a bed.

In other fabulous news - the new kitchen is up and running and it looks fantastic. A hearty thanks to my kitchen sub-committee (**Katherine Seal, Rob Wilson, Tanya Singleton, Eleanor Bridger, Graham Paton and Kate Austin** with guest appearances by **Stuart Watson, Nick Tudor and Andrea Watson**), Peter Santiago (Advantage Commercial Kitchens - large appliances and stainless steel benches), Mick Mernik (Triholm Cabinets - cabinetry), Simon Balzary (Chefs Hat), **Andrew Setchell** (tiling) and **Stuart Watson** (who made it all happen and did the electrical work with **Nick Tudor**). Without your input, ideas and hard yakka, it would never have happened this year. Also a big thanks to those who've attended the kitchen related work parties - to demolish, carry LOTS of stuff up the hill, move everything into place, connect it up and road test it all over some delicious meals. Bravo!

You'll notice some differences in where things are kept and how stuff flows - take the time to get to know it and you'll love it. Everything drink related is located at the fireplace end in the island bench. Cutlery and crockery is closest to the dishwasher where the bin used to be. The bin is now on the other side near the sink. Utensils, bowls, baking dishes etc are in the middle island. Saucepans are where they were before. New oven mitts and aprons in the drawer to the right of the ovens. Broom cupboard (and bin bags and a ladder) at the fireplace end. Put your dirty dishes in the far corner against the wall and then they flow through the dishwasher or the sink and from there to where they are stored (nearby). The new dishie is great - no more lifting heavy trays. It is also VERY powerful so please put wineglasses (and plastic ones for that matter) in the new glasses rack or they'll break.

Hotham now has organics recycling. Everything that was once alive can go in the organics bins - this includes cooked and uncooked vegies, dairy, meat

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and bones, tea bags, coffee grounds etc. There is a white plastic tub on the kitchen bench and a larger green bin near the fireplace (at least for the time being). Scrape plates into the white bin, transfer it to (an organics recycling bag in) the green bin at the end of meals and whoever is on garbage can take the organics recycling bag to the rubbish hutch along with the black bags and the recycling bags. This should account for most of our non-recyclable waste. It's the little steps....Wishing you and yours a fantastic snowy season. See you on the hill...*Mag*

On opening weekend four lifts and one new OSC kitchen were operating. During the week of 20th June another 40 cm found its way from the sky. A good season always comes early. Fingers crossed. This year snow came in late May as the kitchen was in its final stages. A work party of willing souls led by **Stu Watson** together with some members and new members **Nick Tudor, David Gallagher** and student week heads **Hanna Eriksson and Alex Harper** installed the stoves, fridges, freezers, microwave, the new dishwasher (now that is an impressive beast) and painted, painted, painted.

By doing a good slice of the demolition and the installation ourselves we have saved about \$50K.. And herein lies a problem, one that the club has seen periodically over the years. The bulk of the work party labour has been carried by six people. With a membership of about 350 people we should be able to do better than that and we need to, especially with the continuation of renovations over next summer. Please set aside some time in your mind for a couple of work parties this summer for the next stage of the renovations. Details will be on the website in due course.

David Downing sets his mind to "over and under the table" but was clearly depleted by the work party duties. **Gin Spring** records the event but **Geoff Markley** took this pic. (next page)



A day or two before the slopes opened **Andy Setchell** started and finished the tiling in the kitchen. The colours will fuel the dinner conversation for the next two decades. There is a bit more space because the curved bar has gone and been replaced by a coffee bench hence the dining room feels wider.



The kitchen design creates a new ambience in the lodge. It makes the chefs very much part of the pre-dinner social equation.

And we have new cutlery **and sets** of glasses, mugs and crockery. We have matching **red appliances**. And you should see the cupboard with sliding racks for the spices. It's all a bit flash. Don't worry about the snow, just book to come up admire and use the new kitchen. We can even fit extra guests in the cupboards against the back wall. There is a little ladder in the cupboard for this purpose.

New kitchen appliances: There is a new dishwasher and new ovens as well as a new hot water dispenser over the sink near the fridge. Laminated instructions on how to use the dishwasher and ovens are located near these appliances.

The **two ovens and griller** have pilot lights that need to be lit via piezo electric igniters. Read the instructions. They are not hard to drive but they take a bit of getting used to. Our gas cooktops are commercial grade. There are no pilot lights for their burners. You have to use gas guns to light them. There is no gas tap near the floor to turn on or off as there was before.

For the (above bench) **dishwasher**, the first cycle to heat the water takes 15-20 minutes to get started then the wash cycles are only 1-2 minutes apart. A slow start but Black Caviar after that.

For the **hot water dispenser**, the **child safety mode has been activated** which means you need to press the **safety button** on the back of the dispenser before any hot water will come out and it will automatically shut off after 10 seconds.

The Lodge Leader's Guide is being updated by **Geoff Markley** for all new appliances and will be available shortly.

We have found so far that:

- The new range-hood is very quiet.
- The new fridges are highly efficient commercial beasts with a rip roaring fan to get them back to temperature quickly
- The dishwasher is less noisy than the old one

The egg poacher has been fully retired for some time. Its likely fate is the Salvos. It will remain large in our collective memory but it is not going on the wall of stairwell nor is it going to be an artistic work above the fireplace. The College archivist does not want it. If somebody desperately needs it and wants to offer it an alternative home to stem some deep emotional separation trauma you have until July 13 to notify the editor about collection details. It is time it went.

Students ski week:

Photo: Ski week heads Alex Cameron, Hugh Whelan and a part of Hannah Eriksson (obscured) getting OSC 101 from Meg Casey, Gin Spring and an ancient editor.

The Students Club at Ormond College has made good on the damages following the last students ski



week in 2010. This year the committee has worked closely with the college and the students' club. A group of four students applied for ski week heads positions and the committee requested a fifth, a freshman, for continuity. They have selected, from

the sixty students who applied to attend ski week this year, 40 attendees. These forty include two General committee members who are along to make sure things go well and keep your editor, who will also be attending, in line. Ski week heads **Lauren Flint**, **Hannah Eriksson** and **Alex Harper** have all attended work parties. **Hugh Whelan** knows the form. **Alex Cameron**, the remaining ski week head, found himself acting in a play that clashed with ski week so,

although he is breaking a leg elsewhere, continued to assist with the organization. We think that shows quality.

This year students' ski week is being managed closely and we are hopeful that it will once again prove a useful recruiting ground. Your editor is looking forward to the week. Mrs Editor says he is "odd."

Branding: The idea of getting some lodge apparel was floated last year at the hut, during the season. Several members, spanning all lodge generations, expressed interest in buying an official lodge jumper or vest if they were available.

The committee asked **Ginny Spring** to look into it further. **Harri Thomas** who used to organise apparel at Ormond College was recruited to help. A business he has used before offered to make puffer-style vests with a ski club logo for around \$50. The only problem: what is the Ormond Lodge logo!? (Well it's on the top of this "mast head" but perhaps we need a revamp to go with the website and the new kitchen.) So we are interested in pursuing this idea but we need to get a broad view. It could be bigger than just designing a logo for stuff you wear and then deciding in a year or so that we need to change it as part of our "corporate" image. We want to get a sense of what members think about branding and whether they have any expertise they want to offer. **Sean Ryan** ? Responses to your editor or to the Facebook page.

Ormond Ski Club is on Twitter and Facebook: Follow @OrmondSkiClub in Twitter to get the latest updates as they happen. You can also find Ormond Ski Club's Facebook page – go to the club's web site (www.ormondskiclub.com.au/) and click on the Twitter and Facebook links to access.

Audit requirements: ASIC has changed its requirements for small companies limited by guarantee. Because our annual turnover is <\$250k, there is no ASIC requirement for an audited set of accounts. The club's articles call for an annual audit and we will do this but at a lower and less costly level than we currently undertake for ASIC.

Food out: In January we emptied the food store of expired condiments and other dry goods. We donated them to Food Bank Victoria and received a thank you letter from them shortly after.

Best wishes to **Christoph Bruechert** for a speedy recovery. He's currently in the Alfred after a Man vs beast (horse) incident. Needless to say, beast came off best. Man's pelvis is currently in 8 pieces. No skiing for Christoph this year.

Ambulance cover: We don't often do commercials but this one seems apt.

Bookings. There is space for the weeks of 29/7, 12/8, 26/8 and 2/9. Most weekends are tight but the we 24/8 and 31/8 have space. Take a chance, if only to look at the new kitchen. We have had a few last minute bookings this season, which is great for our funds, but not so good for organisation!

If you book at the last minute (<4 days out) please give Kelly Tuck (bookings) a courtesy call (0420303965) just to make sure you have been allocated a bed and that there is food for you.

Blankets. Your editor belongs to an age when everyone used blankets and doonas were fancy things used in Europe. Push came to a bit of shove at committee recently regarding the number of blankets (n=62 in the hut in June) and your editor was rolled on the matter. Apparently most people take their own doonas to the hut or turn the heat up hence your editor's campaign to get more blankets amounted to zilch, which is a very small number. "So what do you do when you go up, Rosco - use the blankets as a doona?" There is an age group disconnect here. This is a heads up for members of your editor's vintage and their guests who rely on club blankets. They need to cover themselves.

For those in this boat the 62 blankets at the lodge now reside in the downstairs hallway cupboards. This is a much more user friendly option than knocking on bunk room doors in the middle of the night in the hope of someone waking up and taking pity on you! Blankets should be returned to these cupboards once you're finished with them.

Queen's birthday honours. Life member **Charlie Drew's** wife and family member **Mary Barton** was awarded an AO for distinguished service to veterinary science and public health as a researcher and diagnostic microbiologist, and to education through academic and administrative roles at the University of South Australia. Well deserved recognition. Mary's helping make pork safe for us all and in quantity.

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