

### Contact Us

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## Meeting Announcements

### Nick Cook Demo



Nick Cook autographing the club's new lathe after the demonstration in December.

informative time was had by all. A big thanks also goes out to Chef Tim for the great food that he took the time to prepare. Tim's coffee cake recipe is on page 5 for those who would like it.



Assortment of small projects Nick Cook demonstrated on day one.

The Nick Cook demonstration on December 9th & 10th turned out very enjoyable for all members that attended.

Nick was in great form and demonstrated over 13 projects. He even kept Clarence Gordon in check with many numerous good come backs. Nicks many invaluable bits of information on all aspects of turning was greatly appreciated by all that attended. His burned edge platter and natural edge bowls were a highlight.

At the end of Nicks presentation, all of the projects that he turned were raffled off to those in attendance. Nick graciously signed each winning individuals project. A great and very



Assortment of some of the projects Nick Cook demonstrated.



Nick gluing on the hats to the snowmen he turned.

Many of the great projects that Nick turned can be found on his web site at:

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

**Dues:**

\$55.00/year. AAW dues are separate and are each members responsibility.

Remit at the December meeting or by mail to:

Tim Morris, Treasurer  
1673 Woodlake Circle  
Brighton, MI 48116

**Meetings:**

will now be held from 1 – 3 p.m. on the first Sunday of the month at the workshop of:

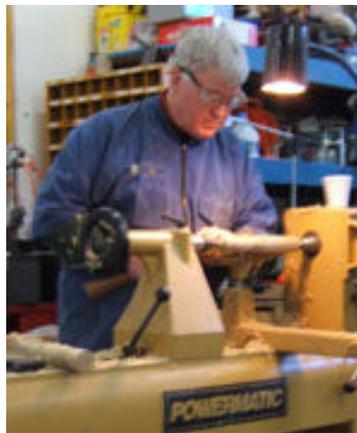
**Dave Gordon**  
10621 Milford Rd.  
Holly, Michigan 48442



Nick Cook's turned pepper mill



Nick Cook's wine stoppers and confetti light.



Nick Cook starting a snow man



Nick Cook's burned rim platter.



Nick Cook plate.



Nick Cook explaining the baby rattle procedure at the December demonstration.

**Photo's**

Photographs for this months "Between-Turns" were provided by Bob Roehrig, Jeff Provost, and Llyn Grenier. If you have digital photo's that you would like to have considered for use in the newsletter, please send them to the editor at:

[roehrig@charter.net](mailto:roehrig@charter.net)

## Klockit Discount

As a club benefit to all our members, KLOCKIT will be providing us with order discounts of 10%. Please mention your name and that you are a MAW chapter member when ordering anything from the Klockit catalog. You can request or view a catalog online at: <http://www.klockit.com/>

## Salvaged Wood Art Show

In response to questions from various woodworkers, frequently-asked questions and answers are now posted at:

[www.riversidearts.org/woodshowfaq.htm](http://www.riversidearts.org/woodshowfaq.htm)

Remember there is a special prize for the best turning in ash. But other salvaged and local woods are also welcome.

Please circulate this message to your clubs.

Thank you.

## Club Store

Don't forget to check out the club store at the next meeting. The club has the following items in stock.

- Sealtite
- CA Glue
- Planer Blades
- Foam Cord
- Hats
- T Shirts
- Smocks

## USING SOAP SOLUTION

Having a reawakening to the pleasures of woodturning after a gap of four years, I plunged into it with enthusiasm. Joining the South Puget Sound Chapter AAW, buying books and videos and eagerly reading all the posts on rec.crafts.woodturning along with visiting every site, both personal and commercial. I became increasingly discomfited by what I read and learned. Experienced turners and professional turners were constantly carrying on about multitudinous ways of "drying" wood so as to avoid cracking. One way in particular had my hasty heart dismayed when it was described that one should rough turn the wood, slather it up with various lotions and potions and let it sit for six months to six years. One was to build an enormous pile of these objects by constantly adding to the drying rack and, at the end of the six months (or six years), check to see if the roughed out blank had cracked or warped so badly as to be unusable. If not, one could then turn it to completion, finish it and hope that it wouldn't crack thereafter. Faster methods were suggested: boiling, micro waving, burying in manure piles, compost heaps, sawdust piles, storing in sealed plastic bags, unsealed plastic bags, dry paper bags, wet paper bags, immersing or spraying with WD-40, ad nauseam. None of these did what I wanted to do, i.e., pickup a piece of green wood, turn it, sand it and finish it within a day or two without unsightly cracks occurring.

One fateful day, browsing on my computer while waiting for the first six months to elapse, I encountered a very lovely website by Ron Kent (<http://www.ronkent.com/RKgallery.html>). He had some beautiful Norfolk Pine turnings -- very thin -- and used some unique finishing techniques. All very nice, but what struck me was a technique he had developed for stabilizing and conditioning wood. He had tried the expensive route, but was looking for something under \$50 per gallon. To make his story short, he found that Costco's house brand (Kirkland) liquid dishwashing detergent mixed with an equal amount of water provided hitherto unavailable qualities in both conditioning and stabilizing of wood for almost immediate turning and finishing

I went to Costco and purchased four half gallon containers of the magic elixir along with a sturdy plastic storage bin of sufficient size to hold the mixture and some bowl blanks. Upon arrival at home, I emptied the detergent into the container and added an equal amount of water. From then on, I would take primarily green wood and rough turn in one day, soak overnight, and finish the next day. Sometimes I didn't finish it on the second day and left it mounted on the lathe overnight and sometimes for a several days. Surprise! They didn't crack! I have since taken green wood, rough turned it, soaked it about four hours and then finish turned it and finished it in one day. In the six to eight months I have been using this technique, I haven't had one bowl crack. A few had a bit of movement, but it was very slight. I have used the following woods: black walnut, vine maple, maple, oak (kiln dried), yew, honey locust, fruiting cherry, birch, plum, apple. I have not tried madrona as I refuse to cut down the only one I have growing on my property.

Needless to say, I was ecstatic and proceeded to share my "discovery" with any and all turners I knew (two) and also spread the word on rec.crafts.woodturning (a regular not-so-little Johnny Appleseed I was!). A few turners were lured into trying it. Unfortunately, some people can't follow directions and tried variations on the simple recipe which resulted in cracking. A few did it correctly and were rewarded with success.

There has been some speculation as to the mechanism behind the process, but no real scientific investigation has been done. Lyn Mangiameli, John Nicklin and I have come up with the following theory which John set to words

"The soap solution sets up an osmotic gradient. Pure water in the wood is in more abundance than water in the soap solution, so it (the water) tries to migrate to balance the osmotic pressure. This would cause the specific gravity of the soap solution to decrease (although possibly not noticeably.)

On the other hand, the concentration of soapy stuff is higher outside the wood than in, so it tries to migrate into the wood. If it is successful in migrating into the cells, the soapy solids will get trapped as the wood dries, preventing the cells from collapsing as they do when wood dries naturally (or unnaturally for that matter.)

As you point out, the soap solution is slicker than a Teflon banana peel. This may help the migration of soapy solids into the cells."

An attempt was made by Lyn to conduct a survey to gather details for a study on the detergent/soap technique. Unfortunately, he received only 11 responses from turners, so feels that no meaningful statement can be made as to the efficacy of the process.

The only slight drawback to the detergent solution is that the wood should be drained for a few minutes or longer and wiped with a towel while mounting it to the headstock. A plastic sheet should be placed over the ways and eye protection should be worn. Try it! Your hands will be smoother, cleaner and less subject to cracking as well as your turnings.

Leif O. Thorvaldson  
Eatonville, WA  
360-832-4352

Article Courtesy of Tim Leright

## Calendar

The calendar listings are an attempt to keep you up to date on upcoming MAW events, as well as other events of particular interest to woodturners.

- Next MAW meeting will be on **January 7, 2007**
- February 10, 2007 Al Stirt will demo at the Detroit Area Woodturners.
- February 11 & 12, Al Stirt will put on a hands on workshop at the Detroit Area Woodturners.

## Al Stirt Demo & Workshop

Al Stirt will be doing a one day demonstration on February 10, 2007 at the **Detroit Area Woodturners**. The cost will be \$35 which includes lunch. The demonstration will be followed by two, one day hands-on workshops, February 11th and 12th. The cost is \$150. Contact Greg Smith at 248-649-3565

## Chapter Dues

Chapter dues are due by the first of the year. Since there was not a formal December meeting, please bring your dues to the January 7, 2007 meeting if you haven't already paid.

12/11/06

This is the Pineapple Coffee Cake that Peggy made for the Sunday breakfast. It has no oil or animal products. If you aren't as fussy as we are about cholesterol, animal fat and protein you can replace the Ener-G with 1 whole egg or 1/4 C. of EggBeaters and the sugar with white or brown sugar.

Tim

Dry Ingredients:

1 cup quick or whole oats (not instant)  
1 cup whole wheat flour  
1/2 cup vegan sugar (I used demerara)  
2 teaspoons baking powder  
1 1/2 teaspoons Ener-G Egg Replacer  
1/2 teaspoon ground cinnamon  
1/2 teaspoon baking soda  
1/2 teaspoon salt

Wet Ingredients:

3 tablespoons water  
1 tablespoon white or cider vinegar  
1 cup crushed pineapple packed in pineapple juice, undrained  
1/3 cup unsweetened applesauce

Topping:

2 tablespoons coarse sugar, such as demerara or raw sugar  
1/2 teaspoon cinnamon

Preheat the oven to 350 F. Lightly spray or wipe the bottom and sides of a 8 X 8-inch glass baking pan with oil or cooking spray. (You may use metal, but the baking time will vary.)

Put the oats into a blender and grind until they are fine. Stir a couple of times to make sure that they're uniformly ground.

Mix the oat flour with the other dry ingredients. Add the wet ingredients and stir until moistened and completely combined, but don't over-mix. Pour into the prepared pan (batter will be thick). Mix together the sugar and cinnamon topping, and sprinkle it over the top.

Bake for 30-40 minutes, until a toothpick inserted in the middle comes out clean. Allow to cool for at least 15 minutes. Eat and celebrate!

Makes about 9 pieces. Each piece contains: 155 Calories (kcal); 1 g Total Fat; (4% calories from fat); 3 g Protein; 36 g Carbohydrate; 0 mg Cholesterol; 299 mg Sodium; 3 g Fiber.

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