



Reg. No. A0035128D

Preserving our Mechanical Heritage

THE MT ALEXANDER VINTAGE ENGINE CLUB INC. COMMITTEE MEETING MINUTES as of 3rd August 2009 No.134.

President Tony Steiner Pleasant Street Castlemaine Vic 3450 Ph: 0354723217	<p>PRESIDENT'S REPORT</p> <p>MAVEC Members.</p> <p>Well, the A.G.M. has been and gone, and with no changes to management we are ready for another year. Work on the Thompsons Project is really flying at the moment, thanks to the maintenance staff from Flowserve. All the pipework has been removed along with the first compressor. A big thankyou to Andrew Chapman for taking the first two truck loads from Flowserve to Maldon, well done mate.</p> <p>At our next meeting we will need to make firm plans to complete the removal of the rest of the machinery, I would like to see all the equipment removed from Parker St. by the end of September.</p> <p>Till next time, Keep cranking,</p> <p>Regards,</p> <p>Tony Steiner</p> <p>President.</p>
Vice President Ray Rice.	
Secretary Graham Mason, P.O. Box 71 Castlemaine Vic 3450 Ph: 03.54762481	
Treasurer Alan Burgess	
Public Officer Alan Leyshan	
Committee Joe Norris	
Archives Tony Steiner	
Auditor George Milford	
John Powell Reserve Laurie Adams & Ray Rice	

ATTENDANCE

No	PRESENT		APOLOGIES
1.	G. Mason	13	P Rautman G Milford
2.	T Steiner	14	R Leyshan J Conn
3.	R Rice	15	D Burgess
4.	W. Mein	16	D. Bennett
5.	G Cooper	17	M Mason
6.	B. Tonkin		M Conn
7.	G Tonkin		L Burgess
8.	A Burgess		G Ralph
9.	A Chapman		J Kingwell
10.	A Leyshan		A Wilkie
11.	A. Tori		J Chaplin
12.	L Adams		P Thompson

Meeting Opened At: **8 10 pm.**

Meeting Chaired By: **Tony Steiner { President }**

Minutes Of Previous Meeting dated 6th July 2009 circulated in Newsletter No 133 confirmed. Moved R Leyshan, Sec. A Chapman.

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CORRESPONDENCE – Dealt With as Read

Letter from Dept. of Justice & Consumer Affairs.

3 Memberships.

Flyers from Jondaryan Woolshed QLD. Rally 7/9 May 2010.

Invitation from Melbourne Steam Traction Engine Club. To their Annual night run & evening meal on Sat 19th Sept..

July Port Phillip Newsletter.

No outwards Correspondence.

REPORTS

TREASURERS REPORT.

Allan reported that the Club has a credit balance of \$

Sec B. Tonkin.

MALDON MACHINERY MUSEUM.

They have had a few working bees and have made good progress the Mavec shed is nearly finished as well as the Blacksmiths shop and the Weighbridge

Reported by A Tori.

NARACORTE S.A.

Ray Rice went over there to collect a separator he had purchased the chap he bought it of is 76 years old and when Ray got there he was getting ready to go on a tractor trek of approx 400 miles. He is a great example of grey power.

Reported by R. Rice.

GENERAL BUSINESS

THOMPSON MACHINERY.

Tony tabled two pages one was the Action plan the other was the Action safety plan if you wish to do any work on the Thompson Machinery please contact Tony he has the paperwork that has to be signed before you can start. Flowserve have some of their maintenance team working on the machinery to make the move quicker. There will be working bees at Flowserve over the next few weeks to find out when please contact Tony.

CRESWICK MILL DISPLAY.

Adam Tori told the meeting that Bronwyn would like up to 6 of our members to attend the display at the Creswick Woollen Mill in October, he will have more details next meeting.

NEW MEMBERS.

All Mavec members extend a hearty welcome to our new members and hope they enjoy the time they spend with people with interests similar to theirs. Betty Tonkin suggested that we put a form in the newsletter for members who want name badges (hopefully) it will be in the next newsletter.

MEETING WITH COUNCIL.

George Milford, Peter Thompson, Tony Steiner and Graham Mason have a meeting with the Mt Alexander council on Tues. Aug. 4th to explain the Thompson project to them and see what help they can give to the project.

COMING EVENTS

WHEN	WHERE
30 th Aug.	Marong Picnic Day
5 th Sept.	Picnic at Muckleford
12 th & 13 th Sept	Wedderburn Rally
20 th Sept.	Metcalfe Tractor Pull
19 th & 20 th Sept.	Deniliquin Rally
3 rd & 4 th Oct.	Goldfields Rally at Dunolly

3rd & 4th Oct.
18th Oct.
18th Oct.
Oct 31st / Nov 1st
14th /15th Nov.

Dunmuckle Sumpoilers Rally at Murtoa
Maldon Show (Will have a compound for motors)
Lancefield Show and Tractor Pull
Lake Goldsmith Rally
Bendigo Swapmeet

2010
9th /10th Jan.
21st Feb

Charles Hall Krankup at Korweinguboora
Ballan Rally and Tractor Pull

Meeting closed at 8 50 pm.

Next meeting 7 30 pm Mon 7th September at Guildford Clubrooms.

Want your marriage last maybe you could follow these tips.

1. Twice a week eat in a nice restaurant, enjoy good food great wine good companionship. She can go Tues. he goes Fridays.
2. Sleep in separate beds hers in New York , his in London.
3. Take your wife everywhere and hope she cant find her way back.
4. Always hold her hand ,if you let go she will start to shop.
5. Looking attractive is important, last week she got a mud pack and looked great for 2 days ,then the mud fell off.
6. *****

A bloke walks into a bar and says quick give me a beer before the trouble starts, the barman gives him a beer, the bloke sculls it and says give me another beer before the trouble starts , the bloke sculls it and requests the another which he also sculls, the barman says what trouble are you talking about . The bloke says I haven't got any money

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For the Ladies. (From recipe books that were my Mothers dated in the 30s & 40s)

COCONUT BUNS. 6ozs S.R. flour, 5 ozs sugar,2 ozs desiccated coconut, 1 teaspoon lemon essence, 3 ozs margarine, 1 egg, 4 tablespoons milk. Rub margarine into flour. Stir in the coconut and sugar and mix with the beaten egg and milk. Bake in greased patty tins in hot oven (450/475 deg.) for 20 mins.

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BAKED PEARS IN ORANGE JUICE.

4 fresh pears (any firm variety), ¾ cup sugar, 3 teaspoons of orange rind, pinch salt 1 cup water, ½ cup orange juice, juice ½ lemon. Prepare pears by coring, remove skin about 1/3 of the way down. Combine sugar , orange rind & juice, salt, water & lemon juice, cook in saucepan about 5 mins, allow mixture to boil about 1 min. Put pears upright in deep casserole, pour sauce over. Cover, bake in hot oven ½ hour, basting frequently. Remove pears carefully, put in serving dish or individual dessert-dishes. Pour syrup into saucepan, boil 10 mins to thicken. Pour over pears & chill. Serve with cream.

