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## **JUNE NEWSLETTER 2008**

Dear Members,

I just have to share with you the fun we had at our last meeting which was themed “Food-shaped stones”.

These ‘morsels’ came out of the ‘cupboard’ and we were all surprised to see each other’s offerings. We hadn’t discussed what we were bringing along or how we were to display them. Surprisingly, we were all on the same wave length. Not only did we bring plates and serviettes but we had the utensils that went along with them to serve up a very tasty ‘banquet’ indeed!

A few of my stones were collected on our trip to Kangaroo Valley last month so I thought to keep them a surprise for that particular meeting. I couldn’t believe at how many I had found and I wasn’t even trying to find them. It was hard to believe that these stones looked so real – you could feel your mouth watering!!

Displaying stones that resemble food is very popular overseas and these are displayed on an actual dining table covered with a table cloth and the stones are put on plates. China seems to be the place where it seems to be very popular, probably due to the fact that they have such a wide diversity of different types, colours and textures of stones that is beyond belief.

One of our members in Queensland, Frank Bryant, has a magnificent stone in the shape of an oyster. In it he has displayed a tumbled round moonstone to resemble the ‘pearl’. Another member from Queensland, Glenys Bebb, was given one of the best ‘food’ stones that I have seen. It is a slice of lemon, sounds ordinary but you would have to see it to believe it. The colour, the texture of the inner part, the actual wedge shape just everything about it is perfect. When you look at it your mouth salivates just like when you cut a lemon to put on your food. Glenys had it casually displayed on a small plate with a toothpick alongside which was kept on the kitchen window sill. I honestly thought it was a left over slice from the previous night’s dinner. It was so real.

Isn’t it great what stones can offer us – the serious and serene, traditional, humorous and the whimsical, something to suit everyone. No wonder so many people collect stones even though they don’t even know that the art of suiseki exists. Talk to anyone, and nearly all of them will admit to have collected a special stone found on a holiday at the beach, high in the mountains or near a river and age doesn’t seem to matter. It probably explains why there are so many lapidary clubs all around the world, the appreciation of stones but in a different way.

I have included a few photos of our ‘banquet’ at the last meeting but unfortunately it may not do them justice. At least you can get an idea why we had so much fun displaying them. If you have a stone that looks like something ‘tasty’ please pass those onto me via email at [brendap7@bigpond.com](mailto:brendap7@bigpond.com)

Till the next ‘meal’, I mean till next time.

Happy Hunting,  
Brenda

**THOUGHT OF THE MONTH**

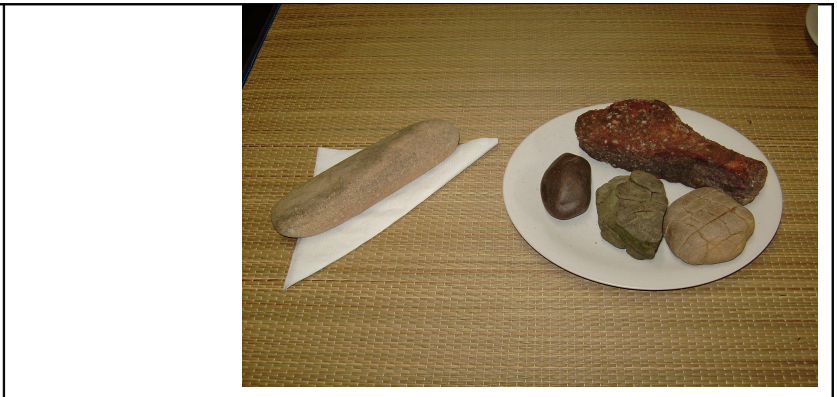
“For me this Suiseki is a stone, which I have awakened to life by my imagination.”

- Willi Benz

Examples from our ‘Food Banquet’ Meeting

Below: Stone found as is on our trip to Kangaroo Valley, perfectly shaped wedge of ‘cheese’ for entrée. Note: the texture of the cheese on the side.

Below: Main meal consists of a crumbed cutlet, brains, knifler potato and baguette.



Below: This stone was perfect in colour and texture to resemble a slice of chocolate mud cake.

Below: Some potatoes ready for peeling.





Above: What a way to finish up dinner than with a slice of Tiramisu. Stone also found at Kangaroo Valley.



Above: McDonalds eat your heart out. Hamburger with no fries, please!

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George and Johns 'Timely Timber & Tool Tips'

June 2008

Hello 'Rock Hounds'

Sorry we couldn't bring you **TTTT** last month but just ran out of time due to heavy work load and other commitments.

As promised in the April newsletter, this month we'll start our new Timber Talk series. The first one will cover western red cedar.

### **Western Red Cedar**

**Botanical Name; *Thuja plicata***

Western Red Cedar or WRC as it is called in the trade is a softwood timber native to the North West region of the US and extending into Canada. Trees can reach an average height of 55m.

The timber is imported into Australia and is mainly used in the building trade for cladding, roof shingles, window and door frames and also used for indoor / outdoor furnishings.

It is quite soft and light and as such would not be used for framing; the cost of the timber is quite high so it's mainly used for specialty work.

The colour of the timber varies with the heartwood ranging from pinkish to dark brown, sapwood is yellowish white. The grain is generally straight with a fine texture and few knots.

The timber has natural chemicals which tend to minimize wood rot and termite attack. It has a pleasant cedar fragrance and shavings can be placed in a container in a cupboard and used as a deterrent to moths.

This is a great timber for daiza making. It is soft and easy to work, the colour is good and usually only needs a clear coating to really enhance the natural appearance.

Some things to be aware of when using WRC are;

\* Due to its softness it will mark very easily so much care is needed when using any tool, power or otherwise, to avoid damage.

\* If you intend to do any intricate carving you may be better off using a harder, close grained timber (these will be covered in future Timber Talks).

\* Due to the natural chemicals in the material, care should be taken when working, particularly when sanding. Some people may have an allergic reaction from the dust particles if inhaled.

Supplies for WRC are readily available from timber merchants, larger hardware outlets and if you're lucky enough, from council cleanups, good hunting.

So long till next time, G&J

**NEXT MEETING – 18<sup>th</sup> June, 2008 at 7.30 pm**

Our next meeting will be kindly guided by John Cowgill who will show us on the finer points of photographing our stones. If you wish, bring some stones and stands along as well as your cameras. We may get some good ideas to help us improve keeping a well documented record of our stones. Also I will show a short DVD on a world renowned suiseki craftsman by the name of Sean Smith. This disc was kindly given to me by Ian Glew.

P.S. I would like to thank Lindsay Bebb for his fabulous article (attached herewith) on the Grape Agate Stones which he saw on his recent trip to China.

To conclude, I would like to print another great poem submitted to me by our member Frank Bryant from Eumundi, Queensland.

**THE LAMENT OF THE NEWSLETTER EDITOR**

Do you like your newsletter?  
We really hope you do,  
We'd like to make it better  
But we need some help from you.  
If you have a little anecdote,  
Something that happened to you,  
Even perhaps a poem you wrote,  
That would be something new,  
Or perhaps you found an article  
While surfing on the net;  
Be it serious or farcical,  
No censorship as yet.  
Please put on your thinking caps  
And see what you can find,  
'Cause filling all the page gaps  
Really is a bind!!!!

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