



KASIA IS CAPTIVATED BY DADDY'S FANTASTIC HOME-BUILT 3D PRINTER WHILE OSKAR IS MORE CONCERNED THAT HE'LL BE SATISFIED WITH THE PHOTOGRAPH.

Solar and silver

Jakub and Sky Mazurkiewicz make stuff. Jakub makes robots and Sky makes silver jewellery.

I work in solar research and I have recently been promoted into the testing team where I am responsible for testing all the new cells that another group creates. Testing is incredibly time consuming so I am building a variety of robots to do the repetitive work. Basically the samples are just loaded into the machine and automated components do all the testing.

More traditional type of solar cells are silicone cells. They're put together in a high temperature furnace, so it uses up a lot of energy, and in order to purify the materials for those types of cells a tremendous amount of water is needed. So it is very wasteful and it takes many years of energy production before these silicone cells make a net profit, environmentally speaking.

Where I work at Dyesol in Queanbeyan, the cells are put together using silk screen printing as one of the main tools — it's low energy and basically it makes the cells very cheap.

With the cells that we make, energy payback is within around two or three months, so they put out more energy than was used to create them in just a

few months. At the moment they are a little bit lower in energy output, about 10% less than silicon panels but one of the selling points of our cells is that they are very cheap to make.

I've been constructing robots to look at specific performance characteris-



SOME OF THE LATEST RANGE IN SKY'S SILVERWORK.

BOTS AND BLING

tics. We have a solar simulator which is quite a complicated and expensive piece of equipment to emulate outdoor light. It shines down on the cells and the cells are subjected to various voltage scans and protocols which probe the different performance parameters, and that information is given back to the people who manufacture the cells, which allows them to basically work out how to improve the performance. There are certain applications where these type of cells will be preferred, each type has its pros and cons, but this is one of those emerging new technologies that I think has got a lot of promise.

Jakub suggested that we make our wedding rings so we just started. Jakub had organised some wax and other stuff and we did two cast rings. William Verdon finished them for us and I just loved the whole process. It really inspired me.

I just was breastfeeding with the twins and sitting down reading some books; reading things online and I ended up buying a little bit of silver and I soldered my first ring together. As soon as I saw the solder flow I just went, "that's it, that's for me. I love it". And now it has just exploded.

I describe my work as quite earthy, nomad tribal influenced jewellery, sterling silver with a lot of turquoise. It's jewellery that I love and would love to wear and I think it is influenced a lot by my family, my mum particularly and my sisters. We have a certain taste in jewellery that we share so that's what I am making at the moment. We will just wait and see how it evolves.

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Glazed Ham Recipe

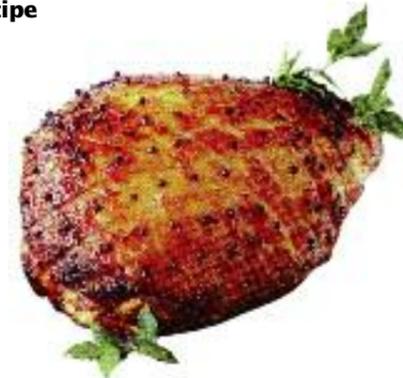
APRICOT MUSTARD GLAZE

Preparation

- * Prepare glaze recipe (see below)
- * Remove rind and use sharp knife to score ham in a diamond pattern (note: reserved rind can be used to cover cut surface of ham to keep moist during storage)
- * Decorate with cloves, cover shank with foil
- * Place ham scored side up in a large baking pan and brush well with apricot glaze
- * Finally, place into oven or hooded BBQ at 180°C for 20 mins per kg, basting occasionally, until top of ham is brown and warmed through.

Ingredients

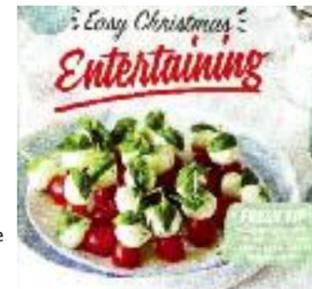
- 1 cup (250ml) apricot nectar
 - 1/4 cup (50g) firmly packed brown sugar
 - 1 tablespoon Dijon mustard
 - 1/4 cup (60ml) orange juice
 - 1/2 cup (125ml) apricot jam
- Combine all ingredients in small pan, stir, over low heat, without boiling, until jam is melted.



CAPRESE BITES

- 24 grape tomatoes
- 24 fresh mini mozzarella balls
- 24 fresh basil leaves
- 1 tbsp garlic-infused extra-virgin olive oil

Onto a toothpick, thread a tomato then top with a mini mozzarella ball and a fresh basil leaf. Arrange on a white platter (white makes the vibrant colour pop). Drizzle lightly with the garlic-infused olive oil. Sprinkle with sea salt and cracked pepper. Serve immediately.



EASY COOKIES

- 1 cup butter, softened
- 1/2 cup caster sugar
- 2 cups plain flour
- 200g choc chip cooking chocolate

In a large bowl, cream the butter and sugar, 2 to 4 minutes. Add the flour and a pinch of sea salt. Mix to combine. Roll tbsps of dough into balls and place on the prepared tray. Use a fork to flatten slightly. Bake for 10 to 12 minutes or until just golden. Remove and cool for 20 minutes. In another bowl, melt the chocolate in a microwave in 30-second increments until nice and smooth. Drizzle each cookie with the melted chocolate. Chill to set.



EASY SUMMER SALAD

- 140g fresh rocket
 - 500g canned beetroot
 - 150g Danish feta
 - 1/2 cup walnuts, lightly chopped
- Place the rocket in a serving bowl. Scatter over beetroot. Crumble over the feta and sprinkle with walnuts. Drizzle with honey, olive oil, balsamic vinaigrette and serve.



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