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Australian Citizen Radio Monitors. S.A. Inc.

COMMUNICATOR

Merry Christmas '18
Happy New Year '19

S.A.
EST. 1976



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INC. 1979

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Direct all enquiries to
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MUNNO PARA SA 5115

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Editorial for the Communicator must reach the Editor on or before the second Thursday of the month for inclusion in that month’s issue. Any and all articles are welcome, however the editors reserve the right to choose content suitability for publication.

To submit articles, items for publication, letters to the editor or to ask questions of our technical writers, please address all correspondence to The Editor at the address shown on the front cover or via email to phil.48@bigpond.com If you know of anyone who wants to advertise in the Communicator, space and charges are available on request, speak to a committee member for more information.

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Meeting dates.

ACRM SA Inc. Meetings are on the FOURTH TUESDAY of each month.

There is no Meeting in December.

The OCM in November is on the 27th...

January 2019’s OCM is on the 22nd.

ACRM SA Inc. Meetings are held at 3 Redmond Rd. Collinswood. SA.

Gawler/Barossa general meetings are bi-monthly (every two months), on the THIRD TUESDAY of the month. No meeting in December.

Next meeting, Jan 2019 is on the 15th.

PRESSIE'S PRATTLE;Phil 48:

Well, December is again upon us.

December, the month that is right in the middle of events old and events new.

Thus I warn all this will probably be a hotchpotch of a mag that may or may not deal with anything relevant.

I'd expect you will get Season's greetings from each of us so I'll start it off with just that. I wish all a Merry Christmas and a happy and prosperous New Year.

Christmas means many things to many people, not the least being, food, family, friends and holidays and usually all at the same time, either that or it's a quick family time and then a rushed holiday to either get away or get back on time. It's during this rush that things can go wrong, thus I urge all to slow down and smell the roses, then with a little luck, well all be here to wish each other well in 2019. Then again, a more traditional meaning of Christmas may be your thing and the rush might be to get to midnight mass or visit a nativity play at your local church or community hall.

Whatever floats your boat, the message is the same, slow down and make sure you're around for many more Christmases.

RALLY ROUNDUP;Trev 120

Firstly, let me say thank you to all who have assisted this year – and secondly, from me and mine to you and yours, Best Wishes for the Festive Season and Good Health and Fortune for the coming year.

TREASURE TROVE;Chris 49

I was made aware that, by the time I'd finished the Recipes and Crossword, I'd not done an article.

Before I do anything else, I'm going to take my turn at wishing everyone a Merry Christmas and a Happy, successful and Prosperous New year.

While on about crosswords, I apologise for any mistakes that occur, many of which, are out of my control, however last month I tried to make a phase work by misspelling a word in 8 down. The letter U is omitted. I can't blame anyone else for that one.



TRAINING OFFICER'S TWEET; Bill 78

The event season is over and time to finish stowing all equipment ready for immediate use. Today's topic is on Fuel, you know that very expensive commodity that is required to keep us mobile.

Unleaded petrol since its inception due to pollution requirements has a very low shelf life, about 2 to 3 months, this is from the refinery date, not when you purchase it. When we consume this fuel in small engines like lawnmowers, generator sets, line trimmers and others we tend to have a series of containers being one for four strokes and one for two strokes (unleaded fuel with oil mixed in at correct ratio).

When this remains unused it tends to go off and can make for hard starting and poor performance of the machinery etc.

My way to overcome this is to have a five litre container of unleaded fuel with oil mixed for two strokes, this I use for all my small engines, a little oil in the fuel for a four stroke motor will only provide upper cylinder lubricant, it may cause a bit of smoke and will not damage the engine. At the beginning of each month or when I next refuel my vehicle, I purchase new unleaded fuel with the remainder of the old fuel being poured into the fuel tank of an unleaded vehicle, In my case into my sisters vehicle. Definitely do not put in a Diesel vehicle. By doing this I can be assured of having fuel that is not stale.

I wish you all a VERY MERRY XMAS and a HAPPY NEW YEAR and looking forward to 2019.

***SOC SEC, PRO Elaine 43 &
RESOURCES OFFICER Graham 44***

We wish for you all a Joyous Christmas and a Happy and Healthy New Year. Here's hoping it's not too hot and that we will see all your refreshed faces at the meetings. God bless you all.



The work in clearing out my shed has been progressing slowly, and I am now getting a neat heap of potential sales items stashed on the veranda.

The more I look, the more I find so I hope by the time I finish, the shed will be in a much better condition than it is at present.

However, I have already sold some of the items.

- 2 x 240v gen sets
- 1 lap top computer
- 1 not so good seat from my Mitsubishi.

At this rate I may need to be a bit more ruthless in my selections.

With neighbours, we are looking at doing a Triple Garage Sale for numbers 8,9,10. in our street.

I have never had a Garage sale before so this is a new experience.

That Christmas Feeling.

It's that season again when we all think about our friends and relatives and also get into that awful state of oblivion which is brought on by writing and sending Christmas cards.



**I am using this media to wish all of our members a
*Merry Christmas and a Happy New Year.***

LAST MONTH'S
CROSSWORD ANSWERS

1	A	X	2	L	E		3	S	4	C	I	5	S	S	6	O	R	7	S
	M			E			8	M		A		L			B			A	
9	E	A	G	L	E	T	S					10	I	S	L	E	T		
	R			U				R		U				P		O			E
11	I	M	P	E	R	I	A	L	P	I	N	T							
	C					Y		L		E					G			12	E
13	A	L	14	L	E	G	E			15	C	R	U	S	T	Y			
	N			A				O		16	C		Y						E
				17	A	N	A	R	M	A	N	D	A	18	L	E	G		
19	S			O		O				N		I		I					L
20	C	O	L	O	N					21	D	I	P	L	O	M	A		
	A			I		D				L		S		N					S
22	B	A	N	I	S	H	E	S						23	A	S	K	S	

Nov's answers

Birthday greetings and best wishes.

Birthday greetings for

December are extended to:

Des 374 & Daniel 222 for the 5th.

Julia 64 for the 12th.

Graham 44 for the 20th.

Jackie 227 & Jaquie 317 for the 30th.

We wish you all the very best on your special day.

Thinking of you

Our thoughts are with Trev 120

and his family, following the death of his Father last week.

WANTED TO SELL, BUY OR EXCHANGE

Wanted to sell, buy, or exchange ads are free to members. Please contact a committee member or send your ad to The Editor c/- ACRM at the address on the cover. You can also email it to The Editor c/- phil.48@bigpond.com

Wanted to sell, Various CB power supplies, for more info contact Graham 141 on 0408 083 459

141 starts us off this month.

Condom factory burns down in New Zealand :

Helen Clarke, ex-Prime Minister of New Zealand, is awoken at 4 a.m by the telephone.

"Hillien, it's the Hilth Munister here. Sorry to bother you at this hour but there is an emergency !! I've jist received word that the Durex factory en Auckland has burned to the ground. It is istimated that the entire New Zealand supply of condoms will be gone by the ind of the week.

PM: "Shut !! The economy wull niver be able to cope with all those unwanted babies. W'ill be ruined."

Hilth Munister: "We're going to hef to shup some in from Brutain ?"

PM: "No chence. The Poms will have a field day on thus one.

Hilth Munister: "What about our neighbours cross the dutch"

PM: "The Strulians, yes, I'll call ScotMo. Tell him we need one million condoms, ten enches long and eight enches thuck. That way they'll continue to respect the 'All Blacks'."

Three days later, a delighted Hillien rushes out to open the boxes that arrived at the Pist Office.

She finds one million condoms - 10 enches long, 8 enches thuck, all coloured green and gold with small writing on each one.

"MADE IN AUSTRALIA - SIZE: MEDIUM"

Ozzie, Ozzie, Ozzie, , Oi, Oi, Oi.

232's turn again. Life, maybe not as you may know it now but all will be explained.

On the first day, God created the dog and said: "Sit all day by the door of your house and bark at anyone who comes in or walks past. For this, I will give you a life span of twenty years."

The dog said: "That's a long time to be barking. How about only ten years and I'll give you back the other ten?" So, God agreed.

On the second day, God created the monkey and said: "Entertain people, do tricks, and make them laugh. For this, I'll give you a twenty-year life span."

The monkey said: "Monkey tricks for twenty years? That's a pretty long time to perform. How about, like the dog, I give you back ten?" Again God agreed.

On the third day, God created the cow and said: "You must go into the field with the farmer all day long and suffer under the sun, have calves and give milk to support the farmer's family. For this, I will give you a life span of sixty years"

The cow said: "That's kind of a tough life you want me to live for sixty years. How about twenty and I'll give back the other forty?" And God agreed again.

On the fourth day, God created man and said: "Eat, sleep, play, marry and enjoy your life. For this, I'll give you twenty years."

But man said: "Only twenty years? Could you possibly give me my twenty, the forty the cow gave back, the ten the monkey gave back, and the ten the dog gave back; that makes eighty, okay?"

"Okay," said God, "You asked for it."

So that is why the first twenty years we eat, sleep, play and enjoy ourselves. For the next forty years we slave in the sun to support our family. For the next ten years we do monkey tricks to entertain the grandchildren. And for the last ten years we sit on the front verandah and bark at everyone.

Life has now been explained to you, you have been enlightened.

Tech Tips; Phil48:

Partial reprint from The Communicator Sept '03, Ian 62 wrote then and I'm often asked the same now.

I have a technical question for you about a digital camera.

The instructions say use either Ni-cad or alkaline batteries but not to use zinc carbon batteries.

Can you tell me why you are not to use these normal batteries?????

Also I believe there is another type of rechargeable battery as well as the Ni-Cad but it cannot be recharged with a Ni-Cad battery charger (can't think of the name of the other type). What is the difference in charging the Ni-Cads, opposed to these others. These others have a higher capacity, around 1700mha opposed to around 700mha for Ni-Cads.

Normal batteries (zinc carbon) die gradually, slowly losing voltage, and become unusable early in their life whereas alkaline or Ni-Cads hold their voltage until the end and then die suddenly (allowing use until the end but not offering any warning signs). The others, Ni-Mh (nickel metal hydride), are similar to Ni-Cad but are less prone to the memory effect but on the downside they discharge while not being used. Thus, like zinc carbon (normal batteries) they become unusable early and without warning. But that doesn't mean you can't use them, just be aware that when they are too flat for the camera, they may still be OK in some other equipment and they can always be charged again anyway.

Lithium Iron, the newest of the rechargeable family, are a perfect answer but bloody expensive and not made in all battery shapes yet. There is another alternative which also requires a special charger and that is the new rechargeable Alkaline batteries (excellent specs and can be recharged a few times but usually limited to about 5 or 6 times.

Part 2 of the question involves different ways of telling when the battery is charged. New specialised I.C's (Integrated circuits) were designed just for the purpose of charging the new batteries. Nicad uses a fast final rise in voltage to detect full charge before the charger turns off or down into trickle, or maintenance mode. Ni-Mh (Nickel Metal hydride) requires a voltage difference to reference a known voltage across one cell (part of the pack) to determine the charged state. Having said that, some modern chargers can do both providing it is built into the design. Also, to confuse things more, some Ni-Mh packs have a limiter built in so the OEM charger that came with the original equipment, can still charge the

new battery. These use a thermal switch in the pack to pick a rise in temperature, which simulates a rise in voltage at the full charge end of the cycle. If the Ni-Mh charger has a trickle mode it pays to keep the batteries in it until required so that the batteries are kept topped up. An alternative to special chargers is a small power pack of low current but same voltage applied to the battery but you need to be the regulator by monitoring how long you charge for. Over charging will kill the battery too. Typically a charge of 50 to 70 mA for Ni-Cad would be about 8- 10 hours and for Ni-Mh, maybe 18-20 hours. If at anytime the batteries start to feel hot, not just starting to warm up a bit but get uncomfortably hot discontinue the charge, discharge and recharge. It may also mean a defective cell. If after many charges the fault still remains with that cell, discard and replace it. Although they are called rechargeable, they're not infallible.

I had a call from Adrian 423 while this article was in progress asking if I knew how to bring up the Mouse operated keyboard in Windows as his KB had packed up? I knew of it but was not totally sure so UI investigated it and he suggested that others may be interested in the how and where.

For those who may get stuck someday and find themselves scratching your head, the procedure is something like this.

From Control panel, look for ease of access and then On Screen Keyboard (OSK).

From the start Icon (bottom left of screen) left click and select all programs, then Accessories, followed by Ease of access and OSK. Some versions of Windows called id Accessibility instead of Ease of Access. But the rest is the same.

Thanks for that tip Adrian.

It should also be noted that since the original writing of this article a new battery has hit the market, which is Lithium and is now considered the better choice for Digital cameras and the like.

Ni-cad's are only 1.2 volt per cell as opposed to alkaline at 1.5 volt. Some equipment, sees the nicads as too low a voltage to work, even though they may be fully charged.

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MINUTES OF MEETING 408

Minutes of Meeting 408 held on 23rd October 2018 at Collinswood

Meeting opened at 2012 hrs

Present.. 141, 78, 21, 232, 48, 49 , 43, 44, 45

Visitors

Apologies 80, 233, 64, 370, 371, 372, 333, 40, 423, 120, 212, 153.

Minutes of Previous Meeting Moved 232, Sec78 & Carried
Matters arising Nil

Correspondence In 132-34/18, Moved 43, Sec 44 & Carried

Reports

President Nil

Secretary. Nil

Treasurer Bal \$8637.52 In \$400 Out \$487.33

Inc Central Belt \$4125.09. Treasurers report accepted, moved by 45, Seconded by 78 and carried.

Training Officer Nil

Rally Coord. Absent with apology

Social Sec Enjoyed the hamper

Resources Nil

General Business

Nil.

Next meeting 409 Wed 27th November 2018. End of year break up, bring basket supper.

Meeting Closed 2021.

Minutes of 408th OCM

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Nil.

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basket supper.**

Meeting Closed 2021.



IN THE KITCHEN WITH CHRIS 49.

Here are some suggestions for your Christmas Fare

SEAFOOD PLATTER

Cooked prawns, oysters, cooked lobster tails and smoked salmon
Lime wedge and fresh parsley to garnish

Cocktail Dip

½ cup mayonnaise	¼ cup thickened cream
2 tblspns tomato sauce	2 tsp Worcestershire sauce
2 tsp lemon juice	¼ tsp cracked black pepper

Method: - Combine all ingredients in a small bowl; mix well.

Tartare Dip

¾ cup of mayonnaise	2 tblspns drained chopped capers
2 tblspns chopped gherkins	1 tblspn chopped fresh parsley
½ tsp finely grated lemon rind	

Method: - Combine all ingredients in a small bowl; mix well.

Arrange seafood on a large platter. Serve with Cocktail and Tartare Dips; garnish with lime wedge and fresh parsley.

STAR CAKE

4 cups mixed dried fruit	200g butter
1 cup brown sugar, firmly packed	⅓ cup sweet sherry
1 tblspn treacle	½ tsp bicarbonate of soda
3 eggs, lightly beaten	1 ½ cups plain flour
2 tsp mixed spice	2 tsp ground cinnamon
2 tsp ground ginger	extra ¼ cup sweet sherry

packaged soft icing, ribbon, Christmas decorations, cachous and gold stars to decorate.

Method: - Grease a star shaped cake pan (7 cup capacity). Line the base and sides with three layers of non-stick baking paper 5cm above the edge of the pan.

Combine fruit, butter, sugar, sherry and treacle in a pan and stir over a low heat until butter is melted and sugar is dissolved. Cover and simmer for five minutes. Remove from heat and stir in bicarbonate of soda. Put in a large bowl and cool. Stir in eggs and sifted dry ingredients; spread evenly into pan. Cook in a slow oven, 150°C, for up to two hours or until cooked when tested. Brush top with extra sherry and cover with foil. Cool in the pan. Decorate with packaged soft icing, ribbon, Christmas decorations, cachous and gold stars.

HINT A deep 20cm round cake pan can be used instead of the star-shaped cake pan.

FROZEN FRUIT PUDDING

1 litre strawberry ice-cream	½ cup finely chopped raisins
¼ cup finely chopped glacé peaches	2 tblspns chopped glacé cherries
¼ cup sultanas	1 tsp finely grated orange rind
1 tblspn orange juice	25g butter, chopped
1 tblspn brown sugar	2 tblspns brandy
2 litres vanilla ice-cream	¼ cup chopped hazelnuts, toasted
100g white chocolate, finely chopped	strawberries to decorate

Method: - Grease a 2.25 litre pudding basin (9-cup capacity) and line with plastic wrap.

Spoon slightly softened strawberry ice-cream into prepared basin and spread over base and up side. Cover and freeze until firm.

Combine fruit, rind, juice, butter, sugar, brandy in a pan; stir over low heat until sugar dissolves. Simmer for two minutes or until fruit is plump; cool.

Beat vanilla ice-cream with an electric mixer until smooth. Stir in the fruit mixture, hazelnuts and chocolate. Pour mixture into basin over the strawberry layer. Cover and freeze until firm.

To serve, turn out onto a serving plate and decorate with strawberries.

HONEYCOMBE CHEESECAKE

1 x 250 pkt plain sweet biscuits 125g butter, melted
whipped cream and a chocolate honeycomb bar to decorate

FILLING

3 tsp gelatine
1 x 259g pkt cream cheese, softened
2 x 50g chocolate honeycomb bars, chopped

1 tblspn water
1 x 400g can sweetened condensed milk.

Method: - Lightly grease a 20cm spring-form tin.

Process biscuits until finely crushed. Add butter and process until combined. Press mixture over base and side of prepared tin. Refrigerate while preparing filling.

FILLING

Sprinkle gelatine over the water in a cup, and stand the cup in a pan of simmering water. Stir until dissolved, then cool. Beat the cream cheese and condensed milk in a small bowl with an electric mixer until smooth. Fold in the gelatine mixture and the chopped honeycomb bars,

Pour the filling into the prepared crust. Refrigerate for about 4 hours, or until firm.

Remove the cheesecake from the tin and decorate with whipped cream and chopped honeycomb bar.

GOURMET SALAD

1 kg baby new potatoes, halved
200g button mushrooms, halved
1 baby cos lettuce
100g baby spinach leaves

2 tblspns olive oil
2 bunches asparagus, halved
1 avocado, sliced

DRESSING

¼ cup lemon juice
2 tblspns white wine vinegar
¾ cup olive oil

1 clove garlic, crushed
1 tsp sugar
1 tblspn chopped fresh parsley

Method: - Place potatoes and oil in a baking dish. Cook in a hot oven, 240°C, for 45 minutes. Add mushrooms, cook 10 minutes or until mushrooms are soft and potatoes are browned.

Cook asparagus until tender. Rinse under cold water and drain well.

DRESSING

Combine ingredients in a screw-top jar and shake well.

Combine potatoes, mushrooms, asparagus, torn lettuce leaves, avocado and spinach leaves in a large bowl and mix well. Arrange on a platter or individual plates and drizzle with dressing just before serving.

PEACHES AND CREAM CRUMBLE LOAF

2 peaches, sliced 2 tblspns caster sugar
2L good quality creamy vanilla ice-cream, softened
8 butternut biscuits, roughly crushed
1/3 cup shredded coconut

Method: - In a small saucepan, combine peaches with sugar and 1/4 cup water. Bring to the boil, then simmer for 10 minutes or until the peaches have softened. Using a stick processor, pulse until smooth. Allow to cool completely. Line a 21 x 11cm loaf pan with plastic wrap. Meanwhile, pour ice-cream into the prepared loaf pan. Place tablespoons of peach puree into ice-cream. Using a skewer or blunt knife, cut through to create a swirl. Cover and freeze for 8 hours or until firm. Preheat the oven to 180°C (160°C fan forced). Grease and line a large baking sheet. Combine the biscuit crumbs with shredded coconut. Bake 5-7 minutes or until toasted. To serve, turn out loaf onto serving dish. Sprinkle top with crumble. Garnish with mint leaves if desired. Serve immediately.

SMOKED SALMON CAESAR SALAD

6 shortcut bacon rashers 2 garlic cloves, crushed
4 rye bread slices, crusts removed and cut into 1cm cubes
2 baby cos lettuces, leaves separated and torn
1 red onion, finely sliced 1/3 cup preferred Caesar salad dressing
2 eggs, soft boiled and sliced 200g smoked salmon, torn

Method: - Heat 1 tblspn oil in a frying pan over medium-high heat. Cook bacon for 3-4 minutes or until crispy. Remove and drain on paper towel. Tear into pieces. Set aside. Add garlic and bread cubes to pan and cook, stirring occasionally, for 2-3 minutes or until golden. Season with pepper and drain on paper towel. Place lettuce leaves and onion into a large bowl and add dressing. Toss gently to coat. Arrange the lettuce and onion between serving bowls and top with bacon,

croutons, egg and salmon. Garnish with shaved parmesan cheese if desired.
Serve immediately.

GERMAN-STYLE PORK BELLY

2 tsp crushed fennel seeds 1 tblspn each thyme and sea salt flakes
1 tsp cracked black pepper 1.6kg pork belly, scored
Cabbage & apple salad to serve (see below)

Method: - Preheat oven to 220°C (200°C fan forced). Combine fennel seeds, thyme, salt flakes and pepper and rub into the pork belly, pushing into the scores. Drizzle a large roasting pan with olive oil and place pork skin down in pan. Drizzle with a little more and season underside. Bake for 30 minutes. Reduce oven temperature to 180°C (160°C fan forced) and bake for a further 2 hours, turning in the last 30 minutes.

Rest, uncovered, for 15 minutes before carving.

Serve with Cabbage & Apple salad, potatoes and green. Accompany with apple sauce and sour cream if desired. Garnish with fresh thyme.

CABBAGE AND APPLE SALAD

Method: - In a bowl, combine 4 cups finely shredded red cabbage, 2-3 finely sliced apples, 4 sliced spring/green onions and 1/3 cup roughly torn parsley. Pour over 1/2 cup ready-made vinaigrette and toss to combine.

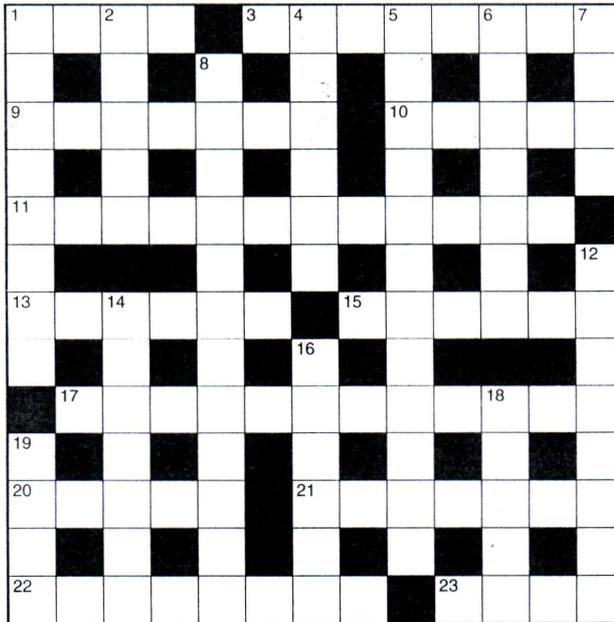


In 1997, we applied for a grant that was sponsored by the NAB (National bank). The National Community Link Awards. How it worked was initially a State by State competition to find a State winner in each category in each State. The winners were treated to a luncheon and a hotel stay in Victoria to vie for the National prize of \$2000.00.

Once in Victoria, we were met by an official and transported to our hotel. We then dined at the Hyatt Regency before being taken to a room for the talks and presentations. I thought I'd put forward a fairly convincing and winning argument for ACRM to take out the Award, however, due to a lack of a category a little closer suited to our purpose, we were included in the category of "Emergency & Safety Services." I don't remember now just which organisation won the big money but although a little disappointed, I agreed it was deserved. Thus, all I came back to SA with is the above trophy for South Australian State Winner for "Emergency & Safety Services, SA."

Crossword Puzzle, compiled by
Chris 49.

Answers next month.



(Nov 18)

ACROSS

1. Nip. (4).
3. Wrote a music score. (8)
9. Praise Excessively. (7).
10. Elevate. (5).
11. infantry trained in parachuting. (12).
13. Abate. (6).
15. Pertaining to marriage ceremony. (6).
17. Male grandparents. (12)
20. Used to express sorrow. (5).
21. Thrifty use of resources. (7).
- 22 Place to erect a tent.(8)
23. Gala.(4).

DOWN

1. Slang fo a very tall, thin person. (8).
2. More honest. (5).
4. Leopard like animal (6).
5. Sweat. (12).
6. Mixed the ingredients. (7)
- 7 A legal document. (4)
- 8 Serpents with a noisy tail. (12)
12. Done in the traditional way. (8).
14. Lowest form of wit. (7).
16. Outcome, upshot. (6).
18. Flee to Wed. (5).
19. Bathroom powder. (4)

www.motorcyclehouse.com.au/motorcycle-jackets.htm

www.motorcyclehouse.com.au/motorcycle-saddlebags-panniers.htm



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