

THE OFFICIAL JOURNAL of the  
Australian Citizen Radio Monitors. S.A. Inc.

# COMMUNICATOR

*AGM... 26<sup>th</sup> Feb 2019*



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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](mailto: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 January 2019’s is on the 22<sup>nd</sup>.

The AGM in February is on 26<sup>th</sup>.

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 15<sup>th</sup>.

## *PRESSIE'S PRATTLE ;Phil 48:*

**D**are I again say it, 'and prattle it will be'. After another month of nothing, the best I can offer is condolences if you became prey to the festivities and the propensity to overindulge because of it.

While Pavlova is the usual left-over that is eaten to excess around here, this year it was ham that has me wanting no more. We sliced it and fried it, diced it and made Carbonara out of it, thus making it a little less boring and finally got rid of it. I think the dogs got their fair share of it too. Anyway, it's over for another year. Oops, spoke too soon.

Chris just found the Pav and cream that was supposed to be for Xmas and according to her, there is no better time than before the cream's expiry date to build it and of course, eat it. It turned out that the cream dictated the Use-by date as the fourth of Jan so on the eve of the third and the morning of the fourth, guess what we were eating? I think I would have been quite happy with a nice slice of ham that morning. So yeah, all pavlova'd out again. Oh well, as the TV is already mentioning, it's only 345 days until Christmas (correct at time of writing).

## *RALLY ROUND UP; Trev 120*

I'll start the 2019 calendar with the known event dates and update you when I'm notified of new dates.

The givens each year are the Motorcycle events, which consist this year of the: Robertstown 2 day event on the June long weekend 8<sup>th</sup>-9<sup>th</sup>.

24 Hour Reliability Trial, Eudunda start on the 6-7 July.

Malala is one month later on Aug 10<sup>th</sup>.

The Beryl Pearse Trial (Clare) is set for September 21<sup>st</sup>, however is still to be confirmed.

## *TREASURE TROVE;Chris 49*

Now that the Festive Season is over we just have to eat all the goodies that we were given. At our age when people don't know what to give us most resort to chocolates, biscuits and nuts. Last year it was March before we had eaten everything and this year seems to be heading the same way.

With Phil 48 being diabetic and me being what they call pre-diabetic we try to spread things out but the temptation is always there to eat more of the goodies.

At the same time the doctor has suggested that I lose some weight and I had done so before Christmas, not much I might add, but I'm still lighter than I was at this time last year.

## **TRAINING OFFICER'S TWEET: Bill 78**

*The Government Radio Network, (GRN - A short brief).*

The South Australian Government chose to use the UHF version which is basically line of sight to the communication tower, this is in the same frequency spectrum that we use and relatively know so well?

When we place our repeater tower, with a lot of preplanning we hope to achieve coverage with all controls etc? With the GRN, the towers are already in place, we know them as Telstra telephone towers and they offer far better coverage than we can hope to obtain?

There is also a down side to the GRN as there can only be a certain amount of radios logged on at any time, this is given the priority of POLICE, Ambulance, Fire, SES and then filter down through the other government agencies. In short, when say the Road Transport department are using the system and it overloads, the lesser users will be denied access. Even if at that moment, their message was the most important

When using a GRN radio, they are similar to our portables in design and usage, after the correct channel is selected and radio has logged on to the system, this will be identified by screen message and a series of beeps. You can now attempt to transmit by pressing the send button, if there are two beeps you can now send your message, do not talk until the end of the beeps. If there is a prolonged beep sound, release the transmit button and wait. This is a safety system to prevent over riding another radio transmission.

For some time now, the larger car rally events have been using the GRN for their radio coverage and this now appears to be filtering down to the smaller events so as radio operators we now may be called upon to operate the GRN radios?

The Quorn rally in 2018 used the GRN system with main base at Quorn and control points at Stirling North, Wilmington and Hawker etc. with good results, with our system of repeaters we could not cover this event due to large area?

The rally of the Heartland, based at Burra cannot use the GRN as some of the stages are outside of the Telstra phone/radio tower coverage and hence will require ACRM and WICEN networks.

There will be more information to come, particularly when event imminent. However, do not be phased about using the GRN, some ACRM members have been using it here in South Australia since the first three day horse event at Victoria Park in 1999?

### *Tuck's tales; Graham 141:*

#### *What to do in retirement?*

It would have to be at least 12 years since I retired, and I guess I have never really thought about what I do all day. Day after Day!

It's strange but the old saying that one is busier in retirement than when working, seems to be true.

I am the secretary of ACRM, Secretary of the local National Trust and Vice President of Elders Past Employees Assn (not President in charge of Vice).

During Summer months I follow my Grandson who plays cricket for Gumeracha. Then in Winter I am the time keeper for the Gumeracha footy Club.

I act as a guide for Bus tours of Gawler and am a volunteer at the local Museum.

At least, I don't have to do all that house work as I now have a young lady who comes once a fortnight as a home help.

At least it is giving me time to do other things, like going on a cruise this year to Hong Kong with a mate.

## *Bush Cook, Phil 48*

Back in the dreaming, I used to run an article in the mag called Bush cook.

It sort of came about after one of the events we did at Waikerie, where I cooked copious quantities of Damper for the happy campers, who came up to the relay van for a get-together at the end of the day. It was normal then for the monitors to gather somewhere during an event to socialise.

Unlike most events, where we have a dedicated Main Control, at Waikerie, Main was a normal control and we ran the event from the relay van that was located on a high sand hill, situated so all controls could be heard, we're talking of a time prior to repeaters so the use of a relay was essential for coverage and sometimes more than one was in place.

Anyway, I stray so back to the bush cooking bit. At no time should you assume I know what I'm talking about but if you end up following my recipe, you will end up with good simple tucker.

Being a bit of an outdoorsy person from a young age, I was always experimenting with tucker, mainly to see what I liked in case of getting stuck somewhere but I soon learned that if it didn't come in a can, I was going hungry. The exception to the rule was catching fish or shooting the odd rabbit or two, in which case one eat like a king but a little nous was required to cook this type of fare. Initially, everything was hung over coals and there was nothing wrong with that but my cousin, who was a few years older than me, educated me in the finer culinary bush arts so I found myself carrying flour with me on trips. There is no such thing as a universal flour but for camp cooking it was easy to create one that did a good job. I came up with a 50-50 mix of plain and Self raising flours. It was easy to carry a jar of mix, rather than a bag of each and over time I found the 50-50 mix good for many applications.

Batter for fish, breads and or Damper became the norm.

It was after the damper episode at Waikerie that I started the first Bush Cook series. It was soon after that I stopped because as a bushy, I didn't have recipes as such (not ones with exact amounts) and found it hard to relay a recipe that required feel to get right.

I think I finished off with the intention of redoing my creations, measuring the quantities a little more accurately and reprinting them at a later date.

Unfortunately that hasn't happened and I was reminded of one such recipe after talking about Carbonara in Pressies Prattle. Although this is still a bush recipe, it's not quite as vague as some of the early recipes. It's worth the effort during colder weather. Its thick and creamy, making it a nice warming meal. Something you may not have tried is Home-made pasta but its not too scary and it works well with the 50-50 flour. Who said there is no such thing as universal flour?

It's no one-pan wonder, to make the pasta you will need a saucepan to boil water and frying pan, plus a fire to cook on. Obviously, unless you have a fire pit in the backyard you can use your stove at home.

*Very important. Always observe normal fireprecautions, bans and or restrictcions when lighting a fire.*

Assuming you're in the bush and you have a small fire going with the kettle boiling and set aside to stay hot, you'll need 1½ cups of flour, a big pinch of salt and 2 eggs.

Put the flour in a mixing bowl, sprinkle with salt and make a well in the flour. Put two eggs into the flour and using your fingers mix into a thick dough without touching the egg. *It should be fairly dry and nothing like a bread or pizza dough.*

If the mixture seems a little sticky, add a little more flour. After pushing prodding and forming a smooth ball of dough cover and leave for about ½ an hour.

While the dough is doing its thing, heat a nob of butter in a frying pan and sauté 3-4 diced rashers bacon with two cloves of crushed garlic. Set aside and add 2-3 sprigs of chopped parsley.

By now the dough should be ready, place on a floured flat board and flatten it out to about 3mm thick. Normally pushing and pulling with you fingers and patting with the palm of your hand will achieve this. I've used a glass bottle, as a rolling pin to help in this process too but keep in mind, we're not trying for perfection here. Once your dough is how you want it, roughly a round or flat square, of probably about 150mm we roll it up from the bottom to about half way, then turn around and roll up the other edge until it meets the first roll, now cut the pasta into about 5mm strips. Cut through both scrolls at once, making long strips (its important to keep the dough floured so the scrolls don't stick together. After cutting into strips its ready to cook. Just put some hot water into a saucepan, add some salt and bring to the boil. Slide a wooden skewer or similar under the dough right between the two scrolls of cut pasta and lift allowing the coils to unwind, helping those that want to stick a bit. When they are all separated and hanging down straight, lower slowly and completely into the water and simmer for about 5 minutes maximum.

Fresh pasta cooks in a fraction of the time dry noodles take to soften so 3 or 4 minutes may do the trick. If you lift a strand out and place it on a plate, there should be resistance if trying to pull it apart. Don't over cook, it will dissolve into the water and disappear.

All that is left now is to put it all together. Put the frying pan back over the fire to re-warm the contents, make sure the parsley has wilted and is distributed through the mix. Lift the pasta from the water and place it in the frying pan. To make the

sauce you will need a cup of grated pecorino cheese and two eggs, beat the eggs and cheese until creamy.

Empty the water out of the saucepan or get another and place the contents of the frying pan into the saucepan, add the whipped cheese and stir through until the pasta is coated.

Lastly, rip into it and unless you have a means to keep left-overs, its better of consumed at first sitting.

It comes under the banner of “Comfort food” so we are not counting calories here, in fact, most bush tucker tends to be a bit rich so I recommend plenty of exercise in the fresh country air to counteract the calories.

In my younger days a 30 km walk each weekend was all the exercise I needed, I sort of wish I still did.

## Nominations for Committee 2019; Elections AGM Feb 26<sup>th</sup>:

### Executive Committee:

48 Phil, President                      141, Graham Secretary  
49 Chris, Treasurer.

### Plus 4 Committee members:

78 Bill – Currently Training Officer,  
120 Trevor – Currently Rally Coordinator.  
43 Elaine, currently - Social Secretary & PRO  
44 Graham, currently Resources Officer

LAST MONTH'S  
CROSSWORD ANSWERS

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

Jan.

*Birthday greetings.*

*Birthday greetings for February are extended to:*

After a quick search of the database, once again, we find that only two members are still current out of a long list.<sup>h</sup>

Eric 38 for the 15<sup>th</sup> and

Nat 45 for the 27<sup>th</sup>.

We wish you both many happy returns of the day.

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](mailto:phil.48@bigpond.com)

Tuck's contribution for Feb

A REDNECK LOVE POEM

SUSIE LEE DONE FELL IN LOVE,  
SHE PLANNED TO MARRY JOE.  
SHE WAS SO HAPPY 'BOUT IT ALL,  
SHE TOLD HER PAPPY SO.

PAPPY TOLD HER, SUSIE GAL,  
YOU'LL HAVE TO FIND ANOTHER.  
I'D JUST AS SOON YO' MA DON'T KNOW,  
BUT JOE IS YO' HALF BROTHER.

SO SUSIE PUT ASIDE HER JOE  
AND PLANNED TO MARRY WILL.  
BUT AFTER TELLING PAPPY THIS,  
HE SAID, 'THERE'S TROUBLE STILL!

YOU CAN'T MARRY WILL, MY GAL,  
AND PLEASE DON'T TELL YO' MOTHER.  
BUT WILL AND JOE, AND SEVERAL MO'  
I KNOW IS YO' HALF BROTHER.

BUT MAMA KNEW AND SAID, MY CHILD,  
JUST DO WHAT MAKES YO' HAPPY.

MARRY WILL OR MARRY JOE;  
YOU AIN'T NO KIN TO PAPPY.

\*\*\*\*\*

## Tech Tips; Phil48:

C.C.A..

If you are starting to get tired of battery articles, I'm not too surprised, however, last month, I promised to talk about what, if any, purpose the letters CCA meant on a car battery.

It's an acronym for Cold Cranking Amps and sort of answers its own question. But not completely, for starters, why mention cold cranking amps and what are cranking amps?

Okay, starting backwards, cranking amps are referred to as the maximum draw you can safely pull out of the battery and during cranking the load on the battery can be in the vicinity of 600 amps, a much higher draw than any other load your car can give it. Say you put all your lights and radio on, it would still only be a fraction of the starting current.

The reason it is rated cold is because the colder your battery gets the less efficient it is. You may have noticed that on some cold mornings, your car seems sluggish to start. Thus, what they are saying is the battery under cold conditions is capable of delivering a given current during the tough cranking conditions.

Why then is a high CCA not relevant to a battery for our purpose? If your purpose is starting the car, then the CCA is relevant. In fact the battery is used mainly as an auxiliary battery, then an AH (Ampere Hour) rating is more important. Ampere hour is more of a capacity rating. I often use the example of a large rainwater tank, fitted with a tap at the bottom, the difference being shown in two ways, if we turn the tap on a little we can water the garden for hours, if the tap is turned on more we empty the tank faster. However, if a truck loses control and rams it, we could lose all the water at once. In example one it's a bit like using your battery to run a radio at a control, hoping for as long as possible but still hoping to be able to start your car at the end. In the second example the radio is on and so are a few lights. The last example is starting the car, which can kill the battery in a hurry.

We are often told to start the car periodically to keep the battery up. Not always good advice, when you realize how much current is used to start the car, if you do manage to get it started, 2 or 3 minutes is not long enough to put the charge you just used to start the car, let alone put a kick in the battery because it was already low. Having said all that, if the battery isn't old it will recover a bit on its own. Just make sure everything is turned off.

I briefly mentioned ampere hour earlier but I didn't go into it so a little techno babble is required to explain this and it is assumed starting off with a fully charged battery. Let's say we have a 20ah battery, that basically means, we can draw 20 amps for one hour or 1 amp for 20 hours, 2 amp for 10 hours and so on.

## More Tech stuff, Phil 48

I love playing the devil's advocate. My menacing ways this time are prompted by the TO's article. As I read, I couldn't help laughing at the fact that, when we are called upon to back up communications in times of need, is it not the GRN that we are covering?

This is in no way a shot at 78's article nor a denigration of the GRN, because the GRN does exactly what 78 says it does and perfectly well... Until the proverbial poo hits the fan and it goes past a bad service to no service in one foul swoop. When first introduced the problems were many and I'm ignorant as to what if any measures were taken to solve the problems. If anyone can answer the queries, please contact me even if only to tell me I'm a nutter.

Problem one I remember was to do with CFS in the field. The problem was not being able to access the network in a situation where two units were in sight of each other but couldn't communicate with each other because the signal had to go through the towers, the same towers that were either out of range or full and rejecting new signals.

78 mentioned each radio logging onto the system and in a perfect world that should ensure that once logged in, you are assured of your spot in the system, however, you can bet that if in a bad area, when your signal is lost, you are logged off/out and if another radio is sensed, it can take your spot, leaving you the odd one out, as your confounded, very annoying, beeping radio will repeatedly advise you if you persist in trying to connect.

There is a little minicomputer inside the radio controlling things, not you - so pressing and holding the PTT button does nothing unless you got the two beeps to say okay you can talk now and if you get the long beep give up because the computer has already switched the PTT off and holding the button for hours, achieves nothing. Well I enjoyed that, it's a long time since I've had a good bitch session. So come on you knockers, tell me where I went wrong.

## **Minutes of AGM '18**

Minutes of the 40<sup>th</sup> Annual General Meeting of ACRM SA Inc,  
held on 27th February 2018 at Collinswood.

*Meeting Opened at 2000 hrs*

**President Welcomed All**

**Present..** 141,113,21,232,43,44,120,78,48,49

**Visitors** nil

**Apologies** 212,233,45,80,64,370,371,372,333,40,423

**Minutes of Previous AGM**Moved 49,Sec21 Carried

**Reports** President Auditors report received.

Treasurer

Bal \$7560.65 Moved 141 Sec44 Carried

**Correspondence** In 18 I-7,8,9. Out 18 O- 8

**Subscription** Remain unaltered moved 141 sec21 Carried

Life Members, One to be announced next meeting

All positions declared vacant, following members re-elected

48 Phil President 141 Graham Secretary

49 Chris Treasurer 78 Training Officer

120 Trevor Rally Coordinator 44 Graham Resources

43 Elaine Social Secretary

Catering Officer 232 .

Ed:If anyone notices their name included or not included in the minutes and believes it to be in error, be advised these are the minutes from Feb AGM 2018, not the Nov meeting which were printed last month.



## IN THE KITCHEN WITH CHRIS 49.

### LEMON MERINGUE SLICE

90g butter, softened  
1 egg  
¼ cup(80g) apricot jam

2 tblspns caster (superfine) sugar  
1 cup (150g) plain flour

Lemon topping  
2 eggs  
½ cup (110g) caster sugar  
1 tblspn finely grated lemon rind

2 egg yolks  
300 ml cream  
2 tblspns lemon juice

Meringue  
3 egg whites  
¾ cup (165g) caster sugar

Method: -Preheat oven to 200°C Grease base of a 19cm x 29cm slice pan; line base and two long sides with baking paper, extending paper 2cm over long sides. Beat butter, sugar and egg in a small bowl with electric mixer until pale in colour, stir in sifted flour, in two batches. Press dough over base of pan; prick several times with fork. Bake for about 15 minutes or until browned lightly. Cool for 20 minutes; spread base with jam.

Reduce oven temperature to 170°C.

Meanwhile, make lemon topping.

Pour lemon topping over base. Bake for about 35 minutes or until set; cool for 20 minutes. Roughen surface of topping with fork.

Increase oven temperature to 220°C.

Meanwhile, make meringue.

Spread meringue evenly over topping; bake for about 3 minutes or until browned lightly. Cool in pan for 20 minutes before cutting.

Lemon topping

Place ingredients in medium bowl; whisk until combined.

Meringue

Beat egg whites in a small bowl with electric mixer until soft peaks form; gradually add sugar, beating until dissolved between additions.



## WHITE CHOCOLATE CARAMEL SLICE

1/3 cup (30g) rolled oats	1/2 cup (75g) S R flour
2 tsp cocoa powder	1/3 cup (75g) firmly packed light brown sugar
1/2 cup (40g) desiccated coconut	90g butter, melted
395g canned sweetened condensed milk	1/3 cup (115g) golden syrup or treacle
30g butter, chopped coarsely	250g white chocolate, chopped coarsely
2 tsp vegetable oil	

Method: - Preheat oven to 180°C. Grease a 20cm x 30cm rectangular pan; line base and long sides with baking paper, extending paper 5cm over sides.

Process oats until finely chopped. Combine oats with sifted flour and cocoa in a medium bowl. Stir in sugar, coconut and melted butter. Press mixture evenly over base of pan. Bake for 10 minutes.

Combine condensed milk, syrup and chopped butter in small saucepan. Bring to the boil, stirring for about 5 minutes or until thickened. Pour mixture over base. Bake for 10 minutes. Cool.

Stir chocolate and oil in small heatproof bowl over small saucepan of simmering water until smooth (don't let water touch base of bowl). Spread over caramel. Refrigerate for about 30 minutes or until set before cutting slice using a hot knife.

Tip Store slice in an airtight container in the fridge for up to four days.

## LEMON & CURRANT LOAF

125g unsalted butter, softened	1 cup (220g) caster sugar
2 tsp finely grated lemon rind	3 eggs
1 cup (150g) S R flour	½ cup(75g) plain flour
⅓cup (80g) sour cream, softened	2 tblspns lemon juice
1 cup (160g) dried currants	

Method: - Preheat oven to 180°C. Grease a 14cm x 21cm loaf pan; line base and long sides with baking paper, extending paper 5cm over sides.

Beat butter, sugar and rind in a small bowl with an electric mixer until light and fluffy. Beat in eggs, one at a time, until combined. Stir in sifted flours, sour cream and juice, in two batches. Stir in currants. Spread mixture into pan.

Bake loaf for about 1 hour 10 minutes. Stand loaf in pan for 10 minutes before turning, top-side up, onto a wire rack to cool.

## GOLDEN OATY CARROT BISCUITS

125g butter, softened	1 cup (220g) firmly packed light brown sugar
1 egg yolk	½ cup (70g) firmly packed grated carrot
1 ½ cups (225g) plain flour	½ tsp bicarbonate of soda (baking soda)
teaspoon ground cinnamon	1 cup (90g) rolled oats
1 tblspn milk, approximately	

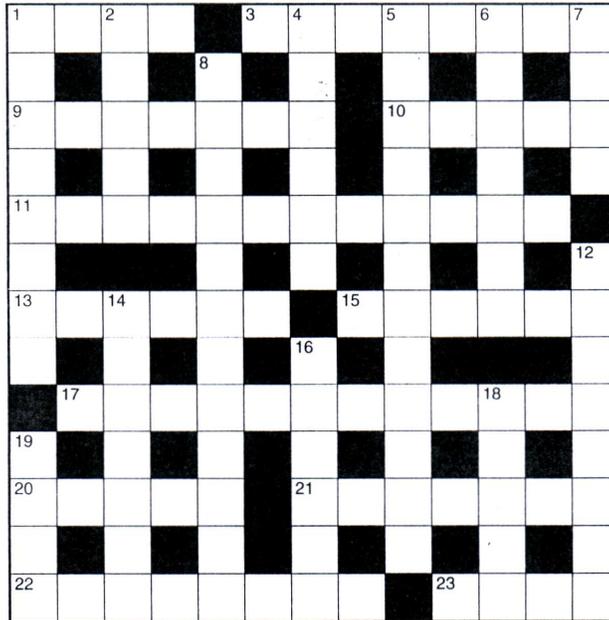
Method: - Preheat oven to 180°C. Line oven trays with baking paper.

Beat butter, sugar and egg yolk in small bowl with electric mixer until combined. Stir in carrot, then sifted flour, soda and cinnamon. Stir in oats and enough milk to make a firm dough.

Roll heaped teaspoons of mixture into balls; place about 5cm apart on trays, flatten slightly. Bake for about 15 minutes; cool on trays.

Crossword Puzzle, compiled by  
Chris 49.

Answers next month.



(Feb 19)

ACROSS

1. Slightly open. (4).
- 3 Inhabitants of an East African country. (7).
9. Young wedding attendant. (7).
10. Cute river animal. (5).
11. Exaggerate, (3, 2, 2, 5)
13. Makes a law. (6).
15. Of marriage. (6).
17. Soup or stock block. (8, 4)
20. Non – uniform clothes. (5).
21. Rich. (7).
- 22 Goodbye (from Japanese).(8)
23. Elapse.(4).

DOWN

1. Horrified. (8).
2. Irate. (5).
4. Universal, for use by \_ \_ \_ \_ \_ (6).
5. Partner's male sibling. (7, 2, 3).
6. Taken to settle stomach. (7)
- 7 Type. (4)
- 8 Birthing doctor.(12)
12. Frank Sinatra – AKA (4,4).
14. Distantly unfriendly. (7).
16. Bloom. (6).
18. Excessive, extreme. (5).
19. Units of current,. (abrev, 4).

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