

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



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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, thus November is break-up meeting.

The March OCM is on the 24th.

April's OCM will be 22nd.

ACRM SA Inc. Meetings are held at 1st Gilberton Scout Hall, 3A Redmond Rd, Collinswood. SA.

Includes Monarto 20.

The mind is willing but the body is weak, yeah I know its an age thing!!!
I start off with the same enthusiasm I had 20 years ago, which was then, less than 40 odd years ago when we started this thing but now when I arrive home after 2 days and nights in the caravan, I feel nothing like I did 40 years ago or even 10 for that matter. It's a good thing the enthusiasm hasn't waned or I wouldn't be able to report on a fabulous weekend. Next quandary, how does something so enjoyable leave one so sore and buggered?

That question has already been answered, it's an age thing and I guess it doesn't get better. Maybe a little more exercise and less sitting at the computer might actually be an advantage. Could the doctors be right about that??

If this article doesn't finish, don't panic, it just means I've gone walkabout. Yeah, as if?

For those who have not been out this way near Gawler lately, we are undergoing some roadworks that have become a bugbear for the residents affected. The workers who are doing the work have been very obliging as they are aware of the problems we face just getting in and out of our drives. Thus where possible we have had traffic stopped for us and other helpful things happened, like after talking to the project manager prior to the Monarto ride and explaining that we had to get the caravan out Friday morning, which without assistance would have been damn near impossible as it were because a 10 foot wide 1 foot deep ditch had been dug out in preparation for the new road surface and although the 4X4 would have got in and out, There is no way the caravan was going to get over it so they built a dirt bridge straight across from our drive to the opening in the barriers and then two of them stopped traffic in both directions so we got a clear swing out onto the road...I'll be glad when its done. Unfortunately that looks like being September, going by the latest prediction we've been told.

Anyway, we were on our way and for no other reason than it was a bit of a habit from years past, we opted to go via Williamstown and onto Palmer before turning right towards the wild life park. I don't know if its shorter or even easier but it's more picturesque and if it's around lunchtime, the opportunities for a snack in many little country towns is endless. Whoops – starting to sound like a Sozzy with Cozzi advert.

It's always been our aim to arrive at a venue a day early, for a few reasons but mostly because it gives us time to set up and test things before the event gets

underway. The main item in question is the repeater because it's the crux of success, whether it be a horse endurance ride or a motorbike trial, the repeater is paramount to the smooth running of the event.

Oddly enough, upon arrival the Monarto sports complex was bare, apart from some workmen hovering around (we later found out they were there to finish fixing the toilet and shower block, something that had been left to the last minute and by the time we left, 3 days later, the showers were still inoperable.

However, none of that is too relevant to this report so let's get on track. I phoned the organiser to get directions to where we were to set up and was told, the ride isn't until tomorrow. No I didn't say something obvious, like, no kidding, I explained that I had to do some setting up in readiness and Jill, who is a local anyway, said she'd be there within a half hour so it wasn't long before I was setting up and about a hour later Chris and I shot up to the location for the repeater and put it in place. Allow me to back-up a few hours so I can explain why directions were required to an event we had done previously. During conversation with Jill, she mentioned a new location for the caravan that had a new power source with our name on it, ie. For our use, not literally had our name on it; Back to the repeater, First test was positive but back at the venue, nothing so I was unsure if any of the monitors coming down on Saturday, would even have a repeater to go through.

Friday night and tea time came all too soon but I was already feeling the age bit so after tucker was devoured, some last minute instructions from Jill sorted and Chris had come back after learning the locality of one checkpoint near the pipeline it was time to hit the sack.

Saturday morning seemed to come around 10 minutes after going to bed but we both agreed the sleep was mildly refreshing. At some stage, I reached up and pressed the button on the radio microphone and surprisingly, I triggered the repeater, once but only once and it wasn't long before I got a phone call from Bill 78, who was near his location and was enquiring if the repeater was up and running, to which I was able to say no but it was so I explained it's location and he put his repeater in place for the weekend. Apart from the battery going flat sometime on Sunday, comms were quite good, which was a bonus because we had 3 people with hand held radios doing roving controls both days and it would have been a bit embarrassing if comms let them down.

For Saturday night's tea we'd been given meat packs and a salad, which was delicious. Only a few items needed sorting out fro Sunday so we got to bed a little earlier Saturday night, which considering it was a 6:00am start in the morning, was a good idea.

Along with 78 (already mentioned), Phil 322, John 232 and Dick 21, filled the checkpoints for the Monarto '20 Endurance Ride and it was enjoyed by all. Including packing and waiting for presentations to finish, we pulled out of there before dark and got home just after sun set.

TREASURE TROVE; Chris 49

They're Back!!

When I wrote about the animals that have called our yard home, I included a large, obviously pregnant possum that had made one of the pine trees it's roost. For awhile it's droppings were the only clue it was still around and then nothing, no possum or droppings so we believed it had moved on. Maybe even, hoped it had gone for good.

The lady next door let me know they were back as she'd seen them sitting in her palm tree. When I went out to close the gates the other night a noise alerted me to what sounded like a cat coming over the fence, but realising only one branch of the Native frangipani was moving and I could make out the outline of a critter clinging to it, I shone a torch up into the tree and a little face appeared from the top of our carport, it was another possum, which I hope doesn't find it's way into our roof space.

From the TO;Bill 78:

Two Way Radio explanation.

A two way radio (transceiver or in short TRXR) as we use for events is a complex device and requires years of training to understand the full workings, I will try to give a basic outline of how it operates?

The unit is broken down to two sections, The receiver RX and transmitter TX, the unit will either RX or TX only, it cannot RX and TX at the same time as in a mobile phone.

When in the RX mode, a signal is received by the unit, converted to operate a speaker which we hear as a voice, remember we only hear vibrations and our brain converts this into audio as we know it.

The TX section is actually divided into two sections, the first being where our voice is converted into a signal that can be transmitted, this signal then passes to an output amplifier and then transmitted out to another receiver.

The output amplifier defines the power of the signal, eg 1 watt, 5 watt or 25 watt. However, whether a 1 watt or 25 watt or similar, the RX has only the same receiving medium, this means that a 25 watt unit TX ing may reach a 1 watt unit but the 1 watt unit may not be able to TX back to the 25 watt unit.

A low powered TX signal can be enhanced by selection of a power gain antennae, this also can cause problems if there is a height difference as in unit 1 at 100 metres elevation and unit 2 at 500 metres elevation or similar.

A way to demonstrate this is to get two torches with adjustable beams, lay them on a flat surface with the pencil beams facing each other, they will connect, now lift one unit up a short distance, the beams will no longer connect, this is the same with low and high gain (Power) antennas, you can have one torch change to a broad beam, this may now connect with the other torch dependent on the height difference between the units, by changing both torches to a broad beam, connection will be easier.

The majority of portable radios use low gain antennae and have a better chance of receiving a signal when used in hilly terrain.

I hope that this is not too confusing? Please contact me or 48 if you require any other info.

The Curse of the Credit Card

I had a busy day recently, up early to get my car down to Elizabeth Mitsubishi for service, then into the Big Smoke for lunch.

Normally I would get on the train, but along came a J1 bus. This service goes down Grenfell St and stops directly opposite the place where we were to have lunch.

I lived at Modbury for 28 years and regularly used the Obahn. But in the last 30 years I haven't been on the Obahn, nor have I been through Golden Grove. This made the trip more interesting.

At 3.00pm I called back for my car and paid for the service using my credit card. When I got home I received an SMS from the bank warning me that a potentially illegal transaction had occurred and they had blocked the card. If I agreed that the debit was OK all I had to do was send "YES" which I did.

I had arranged to take my daughter out for dinner at Uraidla, and all went well until I tried to pay on my card, which I found out, was still blocked.

Fortunately I had a card with another bank, which was okay.
The block has now been taken off!

48's Filler

What stupidity is this?

Simple, I can't count. After doing 18 pages for this mag, it dawned on me that the cover doesn't count so the page count should be 19 for an 18 page magazine, i.e. 18 plus 1 (cover) = 19. Thus the next page will be whatever I can think of that is hopefully of some interest.

Firstly, I hope you all get something from 78's article. Strangely it says all the things I've tried to, without getting into the confusing technical stuff that puts off many readers.

My problem is that when I taught applied electronics it was to students who needed a higher than basic level of knowledge to pass the Novice Operators Certificate of Proficiency, these were people who already had a basic knowledge and were ready to go up a level.

Thus, if as 78 said for more info contact him or me but my suggestion would be him first and me second or maybe if you are not satisfied with Bill's answer.

Over the years, I've given repeaters a bashing and normally nothing negative but there comes a time when it's hard to be continually positive.

Following the Monarto ride, Bill 78 happened to pick up on an anomaly with the receive radio, in that it showed a continuous S-9 signal being received on all channels. Why? I've no idea but it's going on the bench to find out, first job after this mag is finished printed and posted.

So far, sadly, nothing too exiting, which I guess is to be expected when the topic is repeaters. However to stay on the same line of thought, an example of problem with repeaters is location versus security.

Location is paramount to ensure good comms and security is just as important, because a stolen repeater in the middle of an event would be disastrous. One quandary encountered when hiding the repeater, is putting an 8 metre tower with antenna somewhere not too noticeable and still maintain effectiveness. Although placing the repeater in a nondistinct location is not difficult, getting 8 metres of shiny aluminium from standing out like a sore thumb is another story. There have been many times when the hill was quite wooded and hiding the shiny mast was simple but it also meant the antenna was also partly obscured in the wood and poor performance resulted. It's possible to get over the wood and leaves and remain fairly hidden as was the case at Monarto



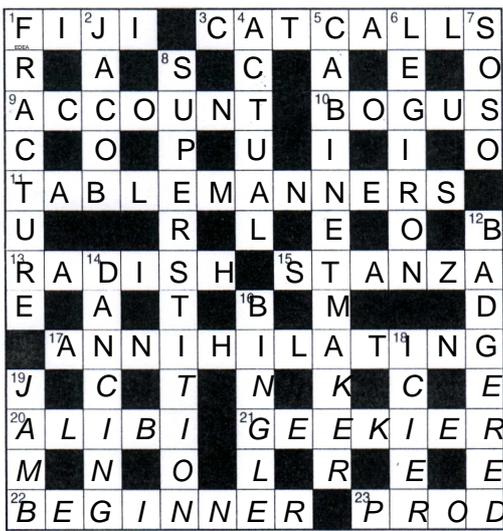
This shot is about 150metres inside the property fence and being on private property the repater is fairly secure anyway but hidden is still best.



The important bit was high and working well, while the repeater was concealed nicely at ground level. When the battery went flat on Sunday, Bill 78 was parked here with jumper leads connected to the repeater battery until I got there with an alternative battery, compliments of Dick 21, who just happened to have a spare fully charged battery with him.



LAST MONTH'S
CROSSWORD ANSWERS



Mar

Ed: There were 4 ex members this month, none due to death so for the first two months that's an average of 5 a month. Let's hope it doesn't get too much higher than that.

Graham 44, was looking pretty good at the last meeting and mentioned he was doing fairly well. We wish you a continued recovery and offer a prayer for other cars to keep out of your way. Best wishes from us all.

Member's Contributions To Our delinquency

The last place I'd expect to pick up a joke from is Face Book (you know, that unsocial thing I'm normally bagging. Anyhow here goes.

John Travolta was being tested for the Corona virus – *but it turned out to be Saturday Night Fever.*

Birthday greetings.

Birthday greetings for April are extended to:

Derek 40 & Trevor 120

For the 1st,

Tash 167 for the 13th,

Phil 322 for the 21st and

Bianca 233 for the 27th.

This is the last mention of April fools as I'm sure after a lifetime of the same, our guys are probably quite sick of it. Many happy returns of the day to you all.

*Minutes of the 42nd Annual General Meeting of ACRM SA Inc,
held on 25th February 2020 at Collinswood.*

Meeting Opened at 2000 hrs

President Welcomed All

Present.. 141, 21, 43, 44, 78, 48, 49 .212

Visitors Nil

Apologies 233,80,64,370,371,372,333,40,423,120,232,45,

Minutes of Previous Meeting. Moved 78, sec21 & carried

Correspondenc In 20-05, 20-06, nil out.

Reports

President:- Noted this was one of the smallest attendances ever for an AGM but we had a quorum so meeting continued.

Requested one month deferral for Audit to fall inline with auditor's plans (availability), Moved 21, Sec by 43 & carried.

Secretary:- Nil

Treasurer:- Bal \$6753.31, in 0.33 out 1080.00 Moved 141 Sec212 Carried

Training officer 78 reported from 80 that Clare St Johns has closed down.

Also reported that Adrian has placed a report on the web site re "working with children" .There is no need to take action. Unless I advise otherwise, any information gleaned from the website, is just that, information.



IN THE KITCHEN WITH CHRIS 49.

If this recipe sounds familiar it's because I missed a few lines last month and have now rewritten it.

SALMON WITH SALSA

1 kg chat potatoes, halved	1 cup firmly packed continental (flat leaf) parsley
1 small clove garlic, crushed	2 tblspns lemon juice
2 tsp drained capers	4 salmon fillets

Method: - Drizzle a little oil over the base of a large baking dish, then heat dish in a 200°C preheated oven for 10 minutes. Add potatoes to heated baking dish, bake at 200°C for 20-30 minutes until golden and tender, turning occasionally.

To make salsa verde, combine parsley leaves, garlic, lemon juice, drained capers and 1 tablespoon water in a food processor, process until parsley leaves are finely chopped, then transfer mixture to a bowl and season with salt and pepper.

Grill, panfry or barbecue salmon fillets until browned on both sides and cooked as desired. Serve the cooked salmon fillets on a bed of roast chats. Top each salmon fillet with a generous spoonful of salsa verde.

Serves 6

This recipe is best prepared as required.

BANANA PAVLOVAS

75g dark chocolate, chopped 500ml thickened cream
1 tblspn coffee flavoured liqueur (Tia Maria or Kahlua)
3 large eggwhites 1½ cups icing sugar mixture
2 bananas, thinly sliced

Method:- Combine chopped chocolate and 250ml of the cream in a small saucepan, and stir over low heat until chocolate is melted and mixture forms a smooth thin sauce. Remove from heat, cool to room temperature, then whisk in liqueur. Refrigerate sauce while preparing the pavlovas.

Beat eggwhites in a bowl with an electric mixer until soft peaks form, and then gradually beat in the sifted icing sugar and 2 tablespoons of boiling water. Continue beating until mixture is thick and glossy. Spoon 6 even-sized portions of mixture onto baking paper-lined trays, allowing room for spreading. Bake in a 180°C preheated oven for about 20 minutes or until the pavlovas are lightly browned and dry to touch. Turn oven off, leave door ajar and allow pavlovas to stand in the oven until just warm.

Beat remaining cream until soft peaks form. Carefully transfer the pavlovas to serving plates, top each one with whipped cream and banana slices, then drizzle with the chocolate sauce.

Serves 6

Recipe can be prepared several hours ahead. Keep chocolate sauce and cream covered separately in the refrigerator. Stand pavlovas in a cold oven until required.

BERRY PARFAITS

300ml thickened cream
250g mascarpone (see note)
¼ cup toasted slivered almonds
1 tblspn icing sugar mixture
¾ cup caster sugar
2 cups fresh or frozen raspberries (or berries of your choice)

Method: - Beat cream and icing sugar mixture in a bowl with an electric mixer until soft peaks form. Gently fold mascarpone through the whipped cream, cover and refrigerate.

To make praline, place caster sugar and ¼ cup water in a frying pan and stir over low heat, without boiling, until sugar has dissolved. Increase heat, bring to boil, and boil without stirring until toffee is golden. Remove toffee from heat. Spread almonds over a lightly greased oven tray. Carefully pour hot toffee over the almonds. Allow to set.

Break up praline and process in a food processor until roughly chopped.

Layer the cream mixture, praline and raspberries in 6 parfait glasses.

Serves 6

Recipe can be prepared several hours ahead. Keep refrigerated until required.

Note: Mascarpone is a rich Italian cream cheese. It is available from supermarkets and good delicatessens.

MUD PIE

250g butter
250g dark cooking chocolate, broken into pieces
2 tblspns powdered coffee
500ml thickened cream
250g butternut cookies
2 egg yolks, lightly beaten

Method: - Melt 125g of the butter. Process biscuits in a food processor until finely crumbed, add melted butter and process again until combine. Press the crumb mixture firmly over the base and sides of a 24cm shallow flan tin and refrigerate while preparing filling.

Place chocolate in a heat-resistant bowl with 1 tablespoon of the coffee and the remaining 125g chopped butter. Place bowl over a pan of simmering water and stir until mixture is smooth and melted (or microwave on MEDIUM for about 2 minutes). Remove bowl from heat and quickly beat in egg yolks with a wooden

spoon. Cool for 10 minutes. Meanwhile, beat ½ cup of the cream until soft peaks form. Fold the cream into cooled chocolate mixture. Spread chocolate mixture into the chilled crumb crust and refrigerate for several hours or until set. Just before serving, beat the remaining cream 1 tablespoon coffee until soft peaks form. Spread coffee cream over pie filling and dust with sifted cocoa.

Serves 10

Pie can be prepared a day ahead. Keep covered in the refrigerator. Top with coffee-flavoured cream just before serving.

LAMINGTON ICE-CREAM

350g rectangular sponge slab (see note)	⅓ cup strawberry jam, warmed
1 litre vanilla ice-cream	125g dark cooking chocolate
¼ cup cream	⅓ cup moist coconut flakes
1 punnet strawberries	¼ cup icing sugar

Method: - Line a 19cm x 29cm slice pan with enough baking paper to cover base and extend up the sides of pan. Cut sponge slab horizontally through the middle to give two thin layers. Place a layer of sponge over base of lined pan, trimming to fit neatly. Spread sponge base with 2 tablespoons of the warmed jam.

Place ice-cream in a bowl and stir until softened slightly. Spread softened ice-cream over sponge base. Place in freezer for about 1 hour or until ice-cream is firm. Trim remaining sponge to a 20cm x 30cm rectangle. Spread one side of the trimmed sponge with remaining jam, then place it jam-side down over ice-cream filling. Return to freezer for several hours or until firm.

Combine chocolate and cream in a heat-resistant bowl. Place bowl over a pan of simmering water and stir until chocolate is smooth and melted (or microwave on MEDIUM for about 1 minute). Remove ice-cream cake from freezer. Spread chocolate over the top sponge layer and sprinkle with coconut. Return ice-cream cake to freezer for a further hour before serving.

Meanwhile, make the sauce by blending hulled strawberries and icing sugar in food processor until smooth, adding a little water to thin sauce slightly, if desired. Transfer strawberry sauce to a jug, cover and refrigerate until required. To serve, use the lining paper to lift ice-cream cake from pan, cut cake into squares and serve with strawberry sauce.

Serves 12

Ice-cream cake and strawberry sauce can be prepared a day ahead. Keep ice-cream cake covered in the freezer, and strawberry sauce covered in the refrigerator.

Note: Rectangular sponge slabs are available from the bakery section of large supermarkets. If unavailable, you can cut a round sponge to fit the base of the slice pan.

LIGHT TIRAMISU

450g regular ricotta	2 tblspns caster sugar
¼ tsp vanilla essence	200g reduced-fat vanilla yoghurt
1 large eggwhite	1 cup strong black coffee
2 tsp icing sugar	2 tsp cocoa
12 (150g) savoiardi (sponge finger) biscuits	

Method: - Beat ricotta, sugar and vanilla in a bowl with an electric mixer until smooth. Add yoghurt and beat until combined. In a separate bowl, beat eggwhite until soft peaks form. Gently fold beaten eggwhite into ricotta mixture. To assemble desserts you will need 6 x 1-cup capacity dessert dishes. Place coffee in a shallow dish. Break one sponge finger biscuit in half, dip in coffee and place over the base of one dish. Repeat step to cover the base of each dish with one halved biscuit. Spoon half the ricotta mixture over the biscuit base in each dish. Repeat layers with the remaining sponge finger biscuits, black coffee and ricotta mixture.

Sieve combined cocoa and icing sugar over the top of each serving and refrigerate for at least 2 hours before serving.

Serves 6

Tiramisu can be prepared a day ahead. Keep covered in the refrigerator.

WHITE CHOCOLATE PANNA COTTA

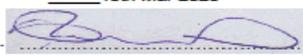
600ml thickened cream	2 cups milk
200g white chocolate, chopped	½ cup caster sugar
1 tblspn gelatine	2 tsp vanilla essence

Method: - Combine cream, milk, white chocolate and caster sugar in a saucepan, place over a low heat until chocolate is melted, stirring occasionally. Remove mixture from heat, sprinkle with gelatine, whisk gently until the gelatine is dissolved, then stir in vanilla essence. Strain mixture into a jug and pour into 8 x ½-cup capacity lightly oiled moulds. Refrigerate for several hours until set. Invert panna cottas onto serving plates and serve with fresh berries if desired.

Serves 4

Panna cotta is best prepared a day ahead and kept covered in the refrigerator until you're ready to serve it.

Statement of affairs Audit 2019 period prepared for presentation in March 20, due to 1 month deferral at AGM Feb 20.

AUSTRALIAN CITIZEN RADIO MONITORS		2019	
Dates			
5-Jan-20	Books Closed		
29-Dec-19	Closing Bank Statement Balance	\$ 7,833.31	
6-Jan-20	Opening Balance LEDGER	\$ 9,065.24	\$9,065.24
19 INCOME			
Misc Income		\$200.00	
Subscriptions		\$79.00	
Raffles		\$0.00	
Donations		\$2,390.70	
Resources		\$0.00	
Interest		\$7.49	
Central Belt In		\$0.00	
TOTAL INCOME		\$2,677.19	\$11,742.43
19 EXPENDITURE			
Stationery		\$34.66	
Postage		\$340.00	
Photo Copier		\$1,511.00	
Insurance/Licence/Registration		\$576.33	
Resources		\$849.63	
Miscellaneous		\$597.50	
Central Belt Out		\$0.00	
TOTAL EXPENSES		\$3,909.12	\$7,833.31
Errors/Omissions	+	\$0.00	
Fees after close		\$0.00	
Closing Balance (Ledger)		\$7,833.31	\$7,833.31
Unpaid Cheques		\$0.00	
Moneys entered after close		\$0.00	
Bank Statement agrees		\$7,833.31	
Petty Cash		\$0.00	
Investment Account		\$0.00	
			\$7,833.31
TOTAL MONIES ACRM SA Inc			\$7,833.31
Date of Audit	10th Mar 2020		
Audited by	 L. Collinson (Auditor)		

Crossword Puzzle, compiled by

Chris 49.

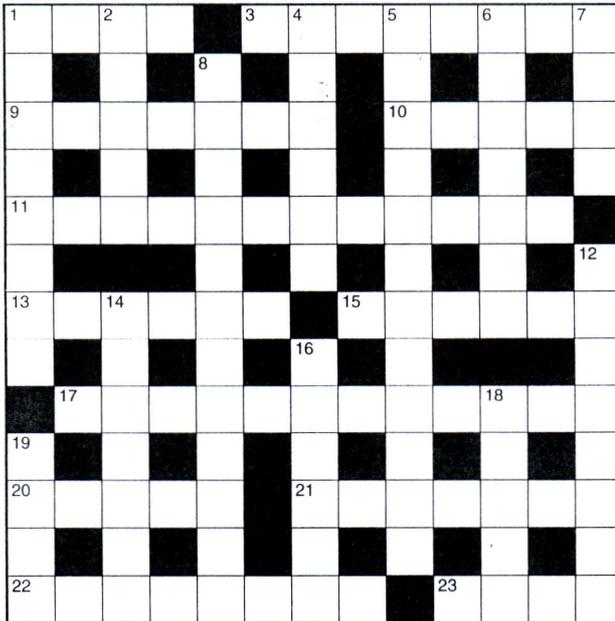
(Apr20)

ACROSS

1. Marries. (4).
3. Ravers. (8).
9. Closest. (7).
10. Beer (5).
11. Performers. (12).
13. African Antelopes(6).
15. From Tripoli. (6).
17. Colourful window. (7,5).
20. Broken arm support. (5).
21. Aromatic substance. (7).
22. Imbedding pieces into a design. (8)
23. Tomahawks. (4).

DOWN

- 1 Nomad. (8)
2. Rough copy. (5)
4. Real, true. (6)
5. Circus feat. (9,3)
6. Keenly.
7. Certain. (4)
8. To give reluctantly. (12)
12. Grinding teeth. (8).
14. Termite mound. (7).
16. Area. (6).
18. To add or join (5)
19. Sparkling wine,
----- Spumante. (4).



A word of thanks to our sponsors, Foodland Gawler, Robern Menz, Office Works, Maccas, K Mart. Their assistance is greatly appreciated. Please show your support by supporting them.



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