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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](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, thus November is break-up meeting.*

The March OCM is on the 24<sup>th</sup>. Cancelled

April's OCM will be 22<sup>nd</sup>. Cancelled

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

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

Covid-19, there I've said it and if I never hear it again, I'd be a happy bloke. Don't get me wrong, this is not a degradation of the seriousness of the situation, nor is it a shot at genuine situations of Corona Virus sufferers. What it is, is one mans bitch at using covid-19 as the excuse for anything and everything that goes wrong.

The main thing that has provoked this is personal, sure and probably even a little inconsiderate but nevertheless, it's important to me.

Every second word on the telly or whichever media, is covid-19 and its bandied around like a ball amongst kids in a playground to the point where it's hard to be serious about it. Anyway it's a little more than trivia that got up my nose, as most know I've had broadband problems for some time now and each month when I have to put this Mag out, it's been an effort to make sure I can get emails up and running in time.

The final straw came on Thursday afternoon when I got a text from Telstra, apologising for the delay in getting to my problem, which was thoughtful but it was the wording that got me, "Owing to the impact Covid-19 has had on our business, there will be further delay in resolving the problem."

Who are they kidding? The problem started 2 years before covid-19 was even a word.

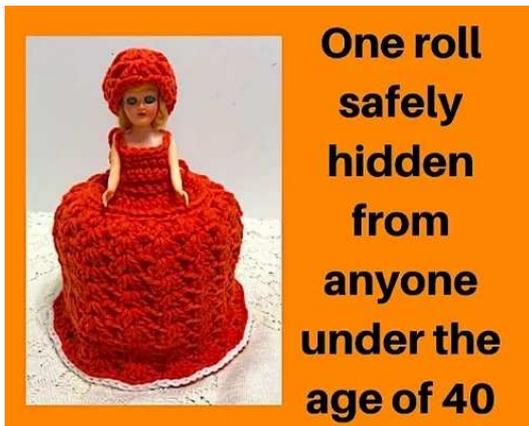
While on the subject of Covid-19, for the first time ever, we cancelled an Open Committee meeting last month and due to restrictions still in force, April's meeting is also cancelled. Last month's meeting was cancelled on our initiative, however when in communication with a scout Hall representative, we were advised that they too were closing the hall until restrictions are lifted. Once the hall can be used again it will be cleaned and disinfected, prior to notifying us it's available for use again.

It's amazing how something like this virus can bring out the worst in people, an example of this was the panic buying, particularly toilet paper. Damn near

unbelievable but there may be a slight positive come from it. With the greeny laws nowadays, toilet paper, like anything else that goes to waste, are manufactured to biodegradable standards that should mean that all the twerps, who panic-bought heaps of toilet paper, will now be using the stuff for a lot longer than it was designed to remain as sturdy paper and I'm already getting a smile on my dial thinking about fingers going through partially degraded bog roll. The down side to that is that it'll probably just get thrown out and wasted. Thankfully, so was the money they spent on the goods. Just be careful of anyone trying to sell cheap toilet paper. Also, to dispel a few myths that I've heard since the shortage started. Anyone born before the 50's will probably make noises like, What wusses, when we were young it was cut up sheets of newspaper and phone book pages that wiped the cracks of old. I've no doubt, there are those amongst us who would still be happy to smear printer's ink all over their backsides – ***but a word of warning, don't try those primitive methods now, as none of our septic systems are designed to handle that sort of fodder and major clog-ups will occur.***

***I'm reminded of a little ditty that is almost pertinent.  
In days of old when men were bold and paper wasn't invented,  
They wiped their arse on blades of grass and walked off quite contented.***

If there is one thing that has come from the Corona Virus that is a little light hearted, it is parodies. You tube is full of them and while maybe just a teeny bit insensitive; they are all worthy of a giggle.



I'm sorry if this doesn't gel with you young ones but Chris made me do it.

## TREASURE TROVE; Chris 49

A couple of weeks ago I learnt an important lesson and that is when you drop your pointed nose scissors instead of just picking them up with a magnetic pick-up stick you should look at your foot where they first landed and not just go on sewing.

Had my phone not alerted me to a text message I could have kept sewing even longer and lost a lot more blood (made a bigger mess on the carpet). Phil was quick to grab a wad of tissues but they filled so quickly, he then went for hand towels and it didn't look like stopping the bleeding so I asked him to phone for an ambulance. By the time the Ambo arrived as a first responder she said the transporting ambulance would be here shortly. In fact by then, Phil had brought me a chair to put my foot up on and we had stopped the bleeding. After assessing the situation the lady cancelled the other ambulance and continued checking my vital statistics before cleaning the wound and dressing my foot. It is a good thing we were going to replace the carpet because it was going to take forever to wash that amount of blood out. Phil had to carefully carry my shoe out and wash it, as it too was saturated. The last time I dropped those scissors they only cut a hole in my jeans.

*Phil's bit:* The only reason this little fiasco happened is because with the road and footpath works happening out front of our place, Chris had commented that she wondered what would happen if we needed an ambulance. The question was answered that day, with a little ingenuity the ambo entered the footpath somewhere North of us and reversed along the footpath, dodging a Stobey pole until she reached our place.

To add insult to injury, the road out front was opened to traffic that afternoon.

## From the TO;Bill 78:

TECHNOLOGY and its pit falls.

With today's emphasis on fuel economy, modern vehicle manufacturers have made drastic changes that have an effect on what we expect from a system. Firstly, some vehicles have a variable vane oil pump, this lowers the load on the motor which in turn improves fuel economy. This is great, except when doing an oil and filter change, you need to complete from the oil drop, to refilling in less than 10 minutes. If not done correctly, the oil pump will lose its PRIME and fail to lubricate the engine resulting in costly repairs.

The second is with the modern vehicle SMART alternator. With the old system, the charge rate was in the range of 14 volts to 14.4 volts, this kept the battery fully charged and also made it easy to install a second battery system. The new SMART alternators charge initially up to 13.8 volts, then drop back to around 12.5 volts, this results in better fuel economy, but the battery is now only partially charged and eventually resulting in a shorter life span. I have heard of some people occasionally charging their batteries with a 240 volt SMART charger, this keeps the battery fully charged and burns off the deposits on the battery plates. You will need to check with the vehicle manufacturer if it is safe to do so with your vehicle.

When installing a dual battery system to this smart alternator, we need to install a battery to battery inverter, this takes the low battery voltage and inverts it up to 14.1 volts so as to charge the second batteries etc. This is well and good for lead acid batteries, but with the new Lithium batteries, they need a higher voltage, this can also be done with the battery to battery inverter. By referring to manufacturers specification sheets and other literature more information can be gained?

As always keep safe, especially with the current COVID 19 crisis.

Covid-19 ! It doesn't sound like much, but it has sure changed our way of living.

Every thing is being cancelled, not the least of all our ACRM meetings, while we all keep to social distancing. Don't get me wrong I am fully supportive of the governments methods of attempting to keep us safe, but I am sick of the sight of myself.

I have given up talking to myself because I wasn't getting any sensible answers. Nothing unusual there.

But no footy! I am the time keeper for Gumeracha footy Club and that is postponed until mid June- at the earliest.

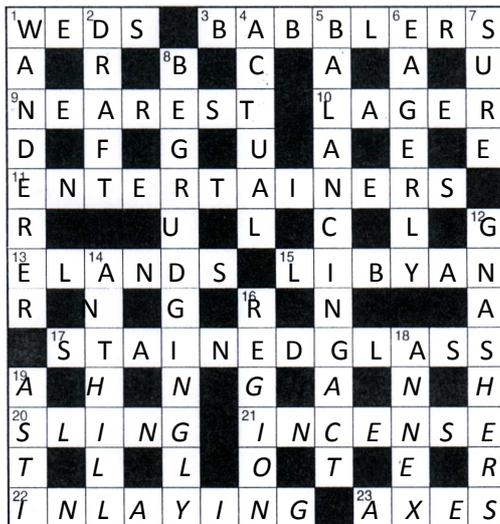
The local museum is closed so all of the volunteers are having a forced rest (at home talking to themselves)

I was due for a Care program interview the other day and received a phone call from the Practice Nurse asking for us to do it by phone. Afterwards I still had to see the doctor for a blood pressure check. To do this I had to park, ring the reception and say I was there and then wait for permission to enter the clinic.

And then to make it worse, when I go shopping there is very little on the shelves.

I have cancelled a trip to Melbourne in June and will be cancelling a planned cruise in October. No more cruise ships for me.

LAST MONTH'S  
CROSSWORD ANSWERS



April

*Birthday greetings.*

Birthday greetings for May are extended to:  
Joe 210 for the 5<sup>th</sup>,  
Peter 171 for the 25<sup>th</sup>, and  
Bill 78 for the 30<sup>th</sup>

Many happy returns of the day to you all.

With are minus 3 May members this month, making the monthly average 4.5; meaning someone out there is half a member.

**Member's Contributions To Our delinquency**

A young monk arrives at the monastery. He is assigned to helping the other monks in copying the old canons and laws of the church, by hand. He notices, however, that all of the monks are copying from copies, not from the original manuscript. So, the new monk goes to the Old Abbot to question this, pointing out that if someone made even a small error in the first copy, it would never be picked up! In fact, that error would be continued in all of the subsequent copies. The head monk, says, "We have been copying from the copies for centuries, but you make a good point, my son." He goes down into the dark caves underneath the monastery where the original manuscripts are held as archives, in a locked vault that hasn't been opened for hundreds of years. Hours go by and nobody sees the Old Abbot. So, the young monk gets worried and goes down to look for him. He sees him banging his head against the wall and wailing. "We missed the R! We missed the R! We missed the bloody R!" The young monk asks the old Abbot, "What's wrong, father?" With a choking voice, the old Abbot replies, "The word was CELEBRATE"

*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, sec 21 & 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.

**Subscriptions** Remain unaltered moved 78 sec44 & Carried.  
Rally Co-ord. Absent with apology  
Social Secretary Nil  
Resources Nil

## *2020 Elections.*

All positions declared vacant, following members re-elected.

48 Phil President

141 Graham Secretary

49 Chris, Treasurer

Bill 78 Training Officer

120 Trevor, Rally Coordinator.

43 Elaine, PRO – Social Secretary

Graham 44, Resources Officer.

Catering Officer John 232 was reappointed and a round of thanks from the floor for past year's work offered. All in favour.

## *General Business.*

Phil has listed Bill 78 for Monarto in case of repeater problems, can assist John 232, thus having shortest distance to travel if required at repeater site.

Next Meeting 422 24<sup>th</sup> March.

Meeting Closed 2020

Owing to no meeting since the AGM, for these minutes to be ratified as true and correct, they have been printed twice to increase the chance of all members reading them and as of this day forward, will be accepted as read, pending ratification at the first available meeting after this period of Social Distancing ceases.

Matters arising from these minutes included the presentation of the Audit last month, which was the result of the one month extension granted to get the 2019 –20 Audit completed.

President, ACRM 48.



## IN THE KITCHEN WITH CHRIS 49.

### CHOC CHIP MUFFINS

2½ cups (375g) S.R.flour	90g butter, chopped
1 cup (220g) caster sugar	1¼ cups (310ml) buttermilk
1 egg, beaten lightly	1 cup (190g) dark chocolate

Method: - Preheat oven to moderately hot. Grease a 12-hole (½ cup/80ml) muffin pan.

Place flour in a large bowl, rub in butter. Stir in sugar, buttermilk, egg and Choc Bits until just combined; do not over-mix. Divide mixture among holes of prepared pan, bake in moderately hot oven about 20 minutes.

Stand muffins in pan 5 minutes; turn onto wire rack to cool.

Makes 12

## RASPBERRY AND COCONUT MUFFINS

2½ cups (375g) S R flour  
1 cup (220g) caster sugar  
1 egg, beaten lightly  
150g fresh or frozen raspberries  
90g butter, chopped  
1¼ cups (310ml) buttermilk  
⅓ cup (30g) desiccated coconut  
2 tbsps shredded coconut

Method: -Preheat oven to moderately hot. Grease 12-hole (⅓ cup/80ml) muffin pan. Place flour in large bowl, rub in butter. Stir in sugar, buttermilk, egg, desiccated coconut and raspberries until just combined; do not over-mix. Divide mixture among holes of prepared pan; sprinkle over shredded coconut. Bake in moderately hot oven for about 20 minutes.

Stand muffins in pan 5 minutes; turn onto wire rack to cool.

Makes 12

## DATE AND PECAN MUFFINS

2½ cups (375g) S R flour	90g butter, chopped
1 cup (220g) caster sugar	¼ cups (310ml) buttermilk
1 egg, beaten lightly	1 cup (160g) seeded chopped dates
½ cup (60g) coarsely chopped pecans	1 tsp ground ginger
12 pecan halves	

Method: - Preheat oven to moderately hot. Grease 12-hole (⅓cup/80ml) muffin pan. Place flour in large bowl, rub in butter. Stir in sugar, buttermilk, egg, dates, chopped nuts and ginger until just combined; do not over-mix. Divide mixture among holes of prepared pan, top with pecan halves. Bake in moderately hot oven about 20 minutes.

Stand muffins in pan 5 minutes; turn onto wire rack to cool.

Makes 12

## DATE AND WALNUT ROLLS

1 cup(180g) finally chopped seeded dates	60g butter
1 cup (200g) firmly packed brown sugar	1 cup (250ml) water
2 cups (300g) self raising flour	½ tsp bicarbonate of soda
½ cup (65g) coarsely chopped Walnuts	1 egg beaten lightly

Method: -Preheat oven to moderate. Grease two 8cmx 19cm nut roll tins, line bases with baking paper. Place tins upright on oven tray.

Combine dates, butter, sugar and the water in a small saucepan and stir over heat without boiling until the sugar is dissolved. Bring to a boil, remove from heat, cool. Sift flour and soda into medium bowl, stir in date mixture, nuts and egg. Spoon mixture into prepared tins, place lids on tins.

Bake in moderate oven about 50 minutes. Stand rolls 5 minutes before removing lids and turning onto wire rack to cool.

Serves 24.

## APPLE CAKE

185g butter, chopped	2 tsp finely grated orange rind
$\frac{2}{3}$ cup (150g) caster sugar	3 eggs
1 cup (150g) S R flour	$\frac{1}{2}$ cup (75g) plain flour
$\frac{1}{3}$ cup (80ml) milk	2 medium apples(300g)
$\frac{1}{3}$ cup (90g) marmalade, warmed, strained	

Method: - Preheat oven to moderate. Grease deep 23cm-round cake pan; line base with baking paper. Beat butter, rind and sugar in medium bowl with electric mixer until light and fluffy. Beat in eggs, one at a time, until just combined. Sift about half of the flours over butter mixture, add about half of the milk; stir with a wooden spoon only until combined. Stir in remaining sifted flours and milk until mixture is smooth. Spread cake mixture evenly into repaired pan.

Peel, quarter and core apples. Make several closely placed cuts in the rounded side of each apple quarter, slicing about three-quarters of the way through each piece. Place quarters. Rounded side up, around edge of cake. Bake in moderate oven about 1 hour or until cooked when tested. Stand cake 5 minutes before turning onto wire rack. Remove paper, turn cake right side up onto another rack. Brush warm marmalade over top of hot cake; cool before cutting.

Serves 8

## ROCK CAKES

2 cups (300g) S R flour	$\frac{1}{4}$ tsp ground cinnamon
90g butter	$\frac{1}{3}$ cup (75g) caster sugar
1 cup (160g) sultanas	2 tblspns mixed peel
$\frac{1}{2}$ cup (125ml) milk, approximately	1 egg, beaten lightly
1 tblspn caster sugar, extra	

Method: - Preheat oven to moderately hot. Place flour and cinnamon in a large bowl, rub in butter, stir in sugar and fruit. Stir in egg, then enough milk to give a moist but firm consistency. Drop rounded tblspns of mixture about 5cm apart on greased oven trays. Sprinkle cakes with a little extra sugar.

Bake in moderately hot oven about 15 minutes or until browned.

Loosen cakes; cool on trays.

Makes 18

## CHOCOLATE MERINGUE

6 egg whites  
1 cup (140g) slivered almonds  
200g dark chocolate, grated coarsely  
¾ cup (180ml) cream

1 cup (220g) caster sugar  
½ cup (95g) mixed dried fruit  
1½ cups (300g) ricotta cheese  
⅓ cup Kahlua or Tia Maria

### *Chocolate Twists and Curls*

1 cup (150g) white chocolate Melts, melted  
1 cup (150g) dark chocolate Melts, melted  
⅔ cup (100g) dark chocolate Melts, melted, extra

Method: - Preheat oven to moderately slow. Grease 24cm springform tin, line base with foil, grease foil.

Beat egg whites in medium bowl with electric mixer until soft peaks form; gradually add sugar, beating until dissolved after each addition. Fold in nuts, fruit and half of the chocolate. Spoon into prepared tin.

Bake in moderately slow oven about 1¼ hours or until firm. Turn oven off, cool meringue in oven with door ajar

Beat cheese and cream in medium bowl with electric mixer until almost smooth. Stir in liqueur and remaining chocolate. Spread mixture over top and side of meringue, decorate with Chocolate Twists and Curls; dust with sifted cocoa, if desired.

### *Chocolate Twists and Curls*

Cut 2cm x 20cm strips of baking paper. Spread chocolates, separately, over baking paper. Wrap strips around wooden spoon handles or dowel, allow to set; peel away paper. Spread extra chocolate in a thin layer on cool surface, allow to just set. Using a large sharp knife at 45-degree angle, pull knife over extra chocolate to form curls.

Serves 10

## CARAMEL CHOCOLATE SLICE

1 cup(150g) S R flour  
1 cup (200g) firmly packed brown sugar

1 cup (90g) desiccated coconut  
125g butter, melted

### *Filling*

400g can (300ml) sweetened condensed milk  
2 tblspns golden syrup

30g butter

### *Topping*

125g dark chocolate, chopped coarsely  
30g butter

Method: - Preheat oven to moderate. Grease 20cm x 30cm lamington pan.

Combine flour, coconut and sugar in medium bowl; add butter, stir until combined.

Press mixture over base of prepared pan. Bake in moderate oven 15 minutes.

Pour hot Filling over hot base, return to oven 10 minutes; cool. Spread warm

Topping over Filling, stand at room temperature until set. Cut into 5cm squares.

*Filling:* Combine milk, butter and golden syrup in small heavy-base saucepan; stir over heat, without boiling, about 15 minutes or until mixture is golden brown.

*Topping:* Combine chocolate and butter in small saucepan; stir over low heat until smooth.

Makes 24

## CITRUS ALMOND SYRUP CAKE

2 small oranges (360g)  
1 cup (220g) caster sugar  
1 tsp baking powder

1½ cups (240g) almond kernels  
6 eggs  
1 tsp vanilla essence

### *Lime Syrup*

½ cup (110g) caster sugar  
¼ cup (60ml) water

¼ cup (60ml) lime juice

Method: - Grease deep 20cm-round cake pan, line base with baking paper. Place whole oranges in medium saucepan; cover oranges with hot water. Bring to a boil; reduce heat, simmer, covered, about 2 hours or until oranges are tender. Replenish water with boiling water as it evaporates. Drain oranges, cool; discard water. Preheat oven to moderately slow.

Blend or process almonds and sugar until almonds are chopped coarsely; transfer mixture to medium bowl.

Quarter whole oranges, discard seeds; blend or process until smooth. With motor operating, add eggs one at a time, process until combined. Add almond mixture, baking powder and essence; process until just combined. Spread mixture into prepared pan; bake in moderately slow oven about 1 hour.

Pour hot Lime Syrup over hot cake in pan. Stand cake in pan for 30 minutes. Turn cake onto wire rack over tray. Serve warm or cold with caramelised orange and lime rind, if desired.

*Lime Syrup:* Combine ingredients in small saucepan; stir over heat, without boiling, until sugar dissolves. Simmer, uncovered, without stirring, about 5 minutes or until slightly thickened.

Serves 8

Crossword Puzzle, compiled by

Chris 49.

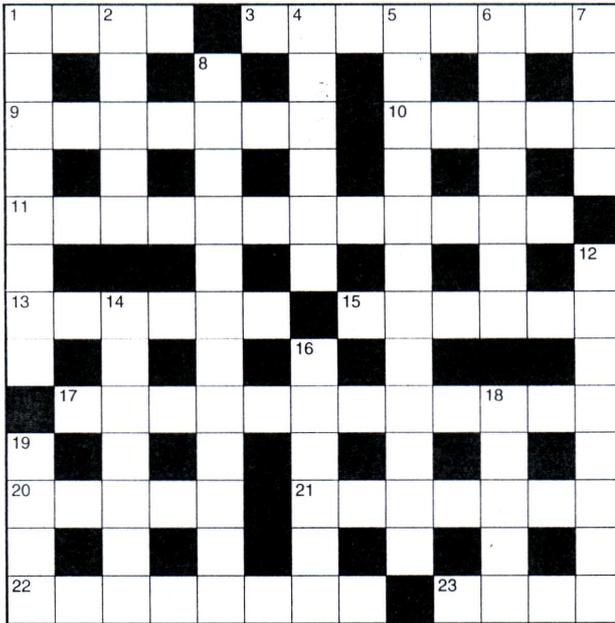
(May20)

ACROSS

1. Desire. (4).
3. Visible heat range just below microwave (8)
9. Gym equipment. (7).
10. Egoism (5).
11. Equine breed. (7,5).
13. Test strip, \_\_\_\_\_ Paper(6).
15. Formal men's attire. (6).
17. Societies. (12).
20. Opposite's of alcalis. (5).
21. Obliterate. (7).
22. Pet feline. (5,3)
23. Tenement, flat. (4).

DOWN

- 1 Studs used to enhance grip on boots. (8)
2. Anorak. (5)
4. Panty hose. (6)
5. Carbon copy. (12)
6. Supply again. (7)
7. Feat. (4)
8. Exactly. (12)
12. Cricket call. (8).
14. Apple Isle residents (abrev). (7).
16. Noisy insect. (6).
18. Pungent vegetable (5)
19. Bivouac. (4).



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