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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. 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 each year is a break-up meeting.
 August's OCM is on 25th.
 Sept's OCM will be the 22nd.

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

PRESSIE'S PRATTLE; Phil 48:

It's impossible to go a day without hearing or mentioning Covid-19, let alone a month, which is a strange thing to say because it's not that long ago, when Covid wasn't a word and thus, had never even been heard of. Then came the words Corona Virus, which were soon followed by the designation Covid-19, simply a mix of Corona and virus with an identification number 19 to denote year of discovery and from then on, life, as we knew it was changed and covid-19 became a dirty word, avoided in journalism unless absolutely important. Now, Post-Covid (or at least hopefully POST Covid), it's mentioned daily, even dozens of times daily, as we are bombarded with how good we are in this state, while Victoria's situation worsens and internationally, is even worse.

The fact that I've mentioned it regularly over the last few months is not surprising as it has sort of ruled our lives for just as long, basically canning all events for 2020 and had it not been for good management in SA, it could easily have been the reason for no more meetings after the AGM in February. As History shows though, March to June were not possible but July and (Fingers Crossed) all subsequent meetings have resumed.. We all hope and pray that SA's good record continues and that we never see the likes of those times again.

Unfortunately, that statement is somewhat premature, while some countries around the world, still report thousands of active cases daily.

It looks like the committee will soon move into the 21st century and have email addresses that reflect their position (rank) within the ACRM. The Webmaster is setting up the technologies at the moment and once done, will inform us all.

TREASURE TROVE;Chris 49:

With all the negativity surrounding the events this year we forgot to celebrate or even make mention of the fact that 2020 marked the 40th year of involvement with the Levis Club. In early days the trials were held down South and some of you may remember "Rosie" (not sure of his real name), who drove a Volkswagen and was larger than life around the trials.

However, amongst all who make up the LEVIS Club, one person has been at the forefront of our contacts for many years, Linda Harris and its no coincidence that the Trial was renamed to the Gil Harris Trial recently, yep Gil was her Dad and both

suffered from a lung complaint, requiring an oxygen bottle to be carried. In latter years, we made sure she spent most of the time in the caravan, where we could keep her warm and plied with hot drinks, with the aim of keeping her out of hospital. This year she was not well enough to attend, however it didn't stop her from doing the weeks of paperwork than joins the trial, us and ambos together each year daily from about two weeks prior to the event her involvement is essential and indicative of how much she misses attending the trial but no-one agrees more, health is most important.

Two of her sisters also helped out and one of them, Di, is also unable to help anymore.

The property owners of the two places Main has run continuously from have set a tradition of lighting a bonfire to welcome the riders home on the last lap but in a Covid world with restrictions on numbers the riders were welcomed home to a number of 44 gallon drums of burning contents.

Mallala (Gil Harris Trial) has always been a well run and enjoyable event and I believe once this Covid thing is just a memory, Mallala will again be it's usual, popular, self.

TO's TWEET; Bill 78:

Each month the Training Officer is required to submit an article for the Communicator. Whilst primarily written to just appear in the magazine, there is a lot of thought and decision that goes into what may or may not be of interest and value to the readers.

I am going completely away from radio communications this month and will discuss the native vegetation of the areas that we attend for events. When you look at some trees and grasses, do you know if they are native to the area or an introduced species, are they replanted areas or natural scrub, this can be hard to determine even for the experts, I tend to look for different varieties of species, the spacing and other signs of being replanted, a point of note is that if there is a red flowering eucalypt, it will be an import most possibly from Western Australia, another is the Golden Wattle, which originated in N S W and is now prolific in S A.

As a volunteer for Trees For Life and usually involved in the direct seeding area, this means collecting seed and then assisting in replanting with the hope that the big boss upstairs will do his job and follow up with a decent rainfall. Over the last 2 or

3 years this has not occurred. In 2019, I spent six days at Blanchetown being involved in a team effort to do 1,500 km's of direct line seeding, this involved 3 tractors and one Colorado ute towing direct seeding machines, my role was only to be the gopher for fuel, food and any other requisite as needed. For years prior to this event, we had been collecting seed from localities around the area,(we do not use introduced seed species). Unfortunately the boss did not follow up on his side of the bargain and we had very little rain fall, this year there has been a little more rain and some seedlings have begun to show, hopefully there will be more rain?

On Monday 31st of August, I with three others travelled down to Tolderol reserve, this is on the edge of Lake Alexandrina, the property is north of Dog Lake with grid reference of 35 21 18 54 S 139 0747 99 E, when looking at this property site with Google Earth, it is hard to believe that there is 7 km's of direct line seeding. This had been done with machines in 2018 and once again due to lack of rain, underground mutton (rabbit's), and possibly salinity, had also failed.

We hand seeded the area again, and now hope for rain and other factors to align for a more successful outcome.

If you have read this article, you may now take more time to view the scenery and appreciate nature and it's aspiring assistants, trying to return native vegetation back onto planet Earth?

RALLY ROUND_UP Trev 120

I hate to disappoint, however, I'd rather say nothing than invent some twaddle based around the most unpleasant subject of Covid-19. Instead, lets hope for better times and the articles that will accompany them.

TUCK'S TALES; Graham: 141:

During the war, aircraft were manned by a number of airmen, starting from the Bombardier, through to the Pilot, Navigator, Mid Upper Turret and Tail End Charlie.

I fall into the last category as I have left my Tucks tales to the last minute...Again!

Footy season is over for me as my team (Gumeracha) was wiped out last week by Ironbark. Ironbark have been in the same group as Gumeracha for four years, and as I do the time keeping, I have needed to find my way there for four matches, AND GOT LOST FOUR TIMES!

No problems this year. I have a GPS which will lead me straight to the oval...that was for the fourth time lost.

When it came time to retrace my journey, I set the GPS to take me home, but instead of it guiding me the way I wanted to go, with a mind of its own, kept trying to send me another way.

I decided there was only one thing to do.

SWITCH IT OFF !

LAST MONTH'S
CROSSWORD ANSWERS

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

These are the answers to Michelle's last crossword, this month you have another from me.

Despite Michelle's popularity and being seemingly good at it, I get the feeling compiling the crossword didn't just roll off the tongue. She sent a text to me saying

"This is doing my head in."

Not just one text, it was six of them with one word on each.

I've put out pleas before for guest compilers for the Crossword and apart from my sister Barbara and daughter-in-law, Michelle, I've had no response and yet I'm sure some of the brainiacs within this organization are capable of doing a crossword or two so how about a couple of you pundits putting pen to paper and surprising us with your prowess. Chris 49

Birthday greetings.

.Birthday greetings for October are extended to:

Neville 370 for the 9th.
Lynton 153 for the 11th.
Denise 350 for the 27th.

We wish you all Many Happy returns of the day.

Stats

We are back to October again, which means the 12 months are up and I can't count it twice so the final numbers on attrition are coming next month. The reason I started keeping a record of member's attrition was due to the large number of missing people vs. birth dates for October last year and October remains the record, consisting of 5 deaths and 3 leaving for whatever reason. Thus 8 in one month is a record and helps explain why the high average over a 12 month period.

Member's Contributions To Our Delinquency

First cab off the rank is Strangers on a train submitted by John 232.

Four strangers travelled together in the same compartment of a European train. Two men and two women faced each other. One woman was a very wealthy and sophisticated 70-year-old lady who was decked out in the finest of furs and jewellery. Next to her sat a beautiful young woman, nineteen year's old - who looked like something right off the cover of a fashion magazine. Across from the older lady was a very mature looking man in his mid-forties who was a highly decorated Army Sergeant Major. Next to the Ser-Major sat a young private fresh out of boot camp. As these four strangers travelled, they talked and chatted about trivial things until they entered an unlit tunnel, and there they sat in complete darkness and total silence, until the sound of a distinct kiss broke the silence; following the kiss a loud slap could be heard throughout the cabin. In the ensuing period of silence, the four strangers sat quietly with their own thoughts. The older lady was thinking, "Isn't it wonderful that even in this permissive day and age there are still young women who have a little self-respect and dignity?" The young woman, shaking her head and greatly bemused, asked herself, "Why in the world would any man in his right mind want to kiss an old fossil like that when I'm sitting here?" The Sergeant Major, rubbing his sore face, was outraged that any woman would ever think that a man in his position would try to sneak a kiss in the dark. The private, grinning from ear to ear, was thinking, "What a wonderful world this is when a private can kiss the back of his hand and slap a Sergeant-Major in the face and get away with it!"

141 let us have this one

FIRST TIME SEX... A joke that is cleaner than it sounds.

A girl asks her boyfriend to come over Friday night to meet, and have dinner with her parents. Since this is such a big event, the girl announces to her boyfriend that after dinner, she would like to go out and make love for the first time.

The boy is ecstatic, but he has never had sex before, so he takes a trip to the pharmacist to get some condoms. He tells the pharmacist it's his first time and the pharmacist helps the boy for about an hour. He tells the boy everything there is to know about condoms and sex.

At the register, the pharmacist asks the boy how many condoms he'd like to buy and explains his choices, a 3-pack, 10-pack, or family pack.

The boy insists on the family pack because he thinks he will be rather busy, it being his first time and all.

That night, the boy shows up at the girl's parents house and meets his girlfriend at the door.

"Oh, I'm so excited for you to meet my parents, come on in!"

The boy goes inside and is taken to the dinner table where the girl's parents are seated.

The boy quickly offers to say grace and bows his head. A minute passes, and the boy is still deep in prayer, with his head down.

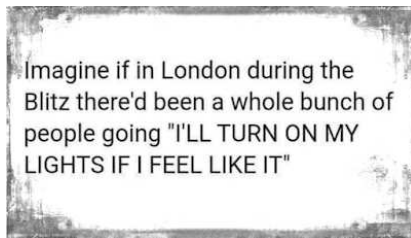
Ten minutes pass, and still no movement from the boy.

Finally, after 20 minutes with his head down, the girlfriend leans over and whispers to the boyfriend, 'I had no idea you were this religious.'

The boy finally turns and whispers back, "and I had no idea your father was a pharmacist

Now to change pace a bit.

See if you can pick any likenesses to our current situation.





"I told him as an expert in the field I strongly recommend wearing it, but he just kept bringing up his 'rights.'"



Meanwhile in Canada
@MeanwhileinCana

If you are ever feeling like you are not leading a meaningful life, remember it is someone's job to put a nutritional value label on a bag of ice.



. Minutes of 423rd Meeting held on 25th August, 2020 at Collinswood

Meeting opened at 2006 hrs.

President welcomed & thanked all for venturing out during these trying times.

Present.. 141, 78, 232, 43, 44, 45, 48, 49, 212

Visitors Brittany

Apologies 21,80,233,64,370,371,372,333,40,423,120,

July minutes omitted from Mag so Secretary read Minutes of July Meeting 2020, it was moved by 232 and Seconded by 45, that minutes be accepted and were Carried.

Matters arising from last month's meeting...Nil

Correspondence 14 of 20 to 22 of 20.

Reports

President Apologies for missing and /or late mags

Secretary. Nil

Treasurer Bal \$5930.21 In \$157.05 Out \$1080

Training Officer , Mallala went well

Rally Co-ord. Absent with apology

Social Sec Nil

Resources Nil

General Business nil

Next meeting 424 Sept 22nd Closed 2031



IN THE KITCHEN WITH CHRIS 49.

If some of last months ingredients seemed to be repeated it is because these cakes all result from a basic cake mix so, although seemingly a little backwards, it will seem clear enough once I've given you the following Basic Recipe.

BASIC CAKE MIX

Makes 2 x 8-inch/20-cm sponge layer cake

$\frac{3}{4}$ cup unsalted butter, softened (recipes may substitute oil, cream or yoghurt)
Generous $\frac{3}{4}$ cup superfine sugar (recipes may substitute brown sugar or honey
oil or melted butter for greasing $1\frac{1}{2}$ cups all-purpose (plain flour)
1 tblspn baking powder 3 eggs
2 tblspns milk or fruit juice 1 tsp vanilla extract (recipes
may substitute other flavouring extracts, e.g. almond, coffee or orange flower
water)

The following are more of those variations for cakes based on this recipe.

CARROT CAKE WITH ORANGE FROSTING

Oil or melted butter, for greasing
1 tblspn baking powder
½ tsp ground ginger
generous ¾ cup light brown sugar
2 tblspns orange juice
½ cup chopped pecans

1½ cups plain flour
1 tsp ground cinnamon
¾ cup unsalted butter, softened
3 eggs, beaten
scant 1½ cups coarsely grated carrots
pecan halves, to decorate

Frosting

¼ cup whole-fat cream cheese
finely grated rind of 1 orange

2¼ cups icing sugar
1 tblspn orange juice, plus extra if needed

Method: - Preheat the oven to 325°F/160°C. Grease and line a 9-inch/23-cm round, deep cake pan.

Sift the flour, baking powder, cinnamon, and ginger into a bowl and add the butter, sugar, and eggs. Beat well until smooth, then stir in the orange juice, carrots, and chopped pecans.

Spoon the mixture into the prepared pan and spread the top level. Bake in the preheated oven for 1 hour-1 hour 10 minutes, or until well risen, firm and golden brown.

Let cool in the pan for 10 minutes, then turn out onto a wire rack to finish cooling. For the frosting, put all the ingredients into a bowl and beat until smooth and thick, adding more orange juice if necessary. Spread over the top of the cake and decorate with pecan halves.

PRUNE AND WALNUT SWIRL CAKE

Oil or melted butter, for greasing
Scant 1 cup plumped pitted prunes
2/3 cup apple juice
2 tsp baking powder
generous 3/4 cup superfine sugar
1 tsp vanilla extract
2/3 cup walnut pieces, coarsely chopped
1 3/4 cups all-purpose flour
3/4 cup unsalted butter, softened
3 eggs, beaten

Method: - Preheat the oven to 325°F/160°C. Grease and line a 7½ -inch 19-cm square , deep cake pan.

Put the prunes into a pan with the apple juice, bring to a boil, then reduce the heat and simmer for 4-10 minutes, until the liquid is absorbed. Process the prune mixture in a food processor or blender to a smooth, thick puree.

Sift the flour and baking powder into a large bowl and add the butter, sugar, eggs and vanilla extract. Beat well until the mixture is smooth. Reserve 2 tbsps of the walnuts, then stir the remainder into the cake mixture.

Spoon the mixture into the prepared pan, then drop spoonfuls of the prune puree over the top. Swirl into the cake mix with a knife and spoon the surface level.

Sprinkle the reserved walnuts over the cake.

Bake in the preheated oven for 1 hour-1 hour 10 minutes, or until risen, firm and golden brown. Let cool in the pan for 10 minutes, then turn out and finish cooling on a wire rack.

Cut into squares to serve.

COCONUT LAMINGTONS

Oil or melted butter for greasing
1tblspn baking powder
generous $\frac{3}{4}$ cup superfine sugar
1 tsp vanilla extract
2 tblspns dry unsweetened coconut

$1\frac{1}{2}$ cups all-purpose flour
 $\frac{3}{4}$ cup unsalted butter, softened
3 eggs, beaten
2 tblspns milk

Icing and coating

$4\frac{1}{2}$ cups confectioners' sugar
 $\frac{1}{3}$ cup unsweetened cocoa
3 cups dry unsweetened coconut

$\frac{1}{4}$ cup boiling water
5 tblspns unsalted butter, melted

Method: - Preheat the oven to 350°F/180°C. Grease and line a 9-inch/23-cm square cake pan.

Sift the flour and baking powder into a large bowl and add the butter, superfine sugar, eggs and vanilla extract. Beat well until the mixture is smooth, then stir in the milk and coconut.

Spoon the mixture into the prepared pan and smooth the surface with a spatula.

Bake in the preheated oven for 30-35 minutes, or until risen, firm, and golden brown.

Let cool in the pan for 10 minutes, then turn out and finish cooling on a wire rack.

When the cake is cold, cut into 16 squares with a sharp knife.

For the icing, sift the confectioners' sugar and cocoa into a bowl. Add the water and the butter and stir until smooth. Spread out the coconut on a large plate. Dip each piece of sponge cake into the icing, holding, holding with 2 forks to coat evenly, then toss in coconut to cover.

Place on a sheet of parchment paper and let set.

MARSHMALLOW CRUNCH

Oil or melted butter for greasing	1½ cups all- purpose flour
1 tblspn baking powder	¾ cup unsalted butter, softened
generous ¾ cup superfine sugar	3 eggs, beaten
1 tsp vanilla extract	scant cup chopped mixed nuts
1/3 cup candied cherries, coarsely chopped	½ cup mini marshmallows

Method: - Preheat the oven to 350°F/180°C. Grease and line a 9-inch/23-cm square cake pan.

Sift the flour and baking powder into a large bowl and add the butter, sugar, eggs and vanilla extract. Beat well until the mixture is smooth. Stir about two-thirds of the nuts and candied cherries into the mixture.

Spoon the mixture into the prepared pan and smooth level with a spatula. Sprinkle the remaining nuts and candied cherries and the marshmallows over the top, pressing down lightly.

Bake in the preheated oven for 40-50 minutes, or until risen and golden brown. Let cool in the pan for about 20 minutes, until firm, then cut into bars and finish.

CHERRY ALMOND BARS

Oil or melted butter, for greasing	1 cup all-purpose flour
2 tsp baking powder	¾ cup unsalted butter, softened
generous ¾ cup superfine sugar	3 eggs, beaten
1 tsp almond extract	finely grated rind of 1 lemon
1 cup ground almonds	2/3 cup candied cherries, chopped
¼ cup slivered almonds	

Method: - Preheat oven to 375°F/190°C Grease and line a 7 x 11-inch/18 x 28-cm rectangular cake pan.

Sift the flour and baking powder into a bowl and add the butter, sugar, eggs and almond extract. Stir in the lemon rind, ground almonds, and half the candied cherries.

Spoon the mixture into the prepared pan, smoothing level with a spatula. Sprinkle the remaining candied cherries and the slivered almonds over the mixture.

Bake in the preheated oven for 40-50 minutes, or until firm and golden brown. Let cool in the pan, then cut into bars to serve.

HONEY AND POPPY SEED RING

Oil or melted butter, for greasing	1½ cups plain flour
1 tblspn baking powder	¾ cup unsalted butter, softened
½ cup superfine sugar	6 tblspns honey
3 eggs, beaten	1 tsp vanilla extract
2 tblspns poppy seeds	2 tblspns lemon juice

Method:

Preheat the oven to 325°F/160°C. Grease a 6 ¾-cup tube cake pan, preferably nonstick.

Sift the flour and baking powder into a large bowl and add the butter, sugar, 4 tblspns of the honey, the eggs, and vanilla extract. Beat well until the mixture is smooth. Stir in the poppy seeds and lemon juice.

Spoon the mixture into the prepared pan and smooth the surface with a spatula.

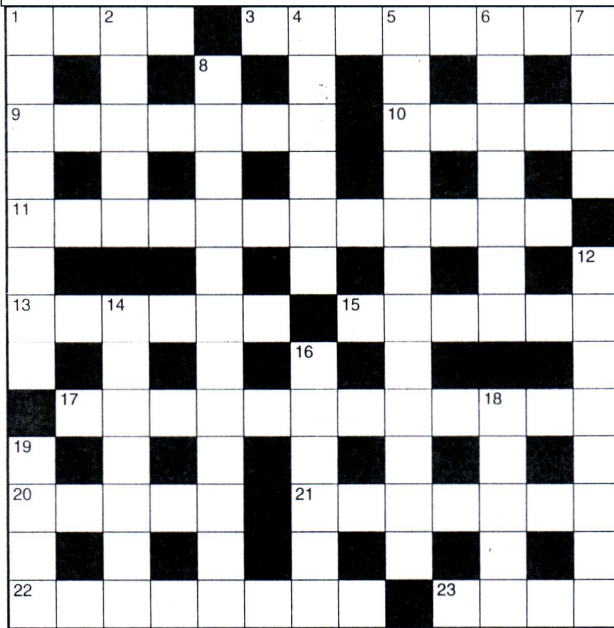
Bake in the preheated oven for 40-50 minutes, or until risen and golden brown.

Let cool in the pan for 20 minutes, then turn out carefully and finish cooling on a wire rack. To serve, warm the remaining 2 tablespoons of the honey and drizzle it over the cake, then cut into slices and serve.

Crossword October '20

Chris 49

Answers next month.



ACROSS

1. Skin complaint. (4).
3. Taught (8)
9. US animal with ringed tail. (7)
10. Spin (5).
11. Bill Murray Movie. (9,3).
13. Flora & Fauna.(6).
15. Has _____, stood up. (6).
17. Night-time tale. (7,5).
20. Has dined. (5).
21. South Island NZ town . (7).
22. Crash repair work place. (4,4)
23. Crafts. (4).

DOWN

- 1 Cocky, proud . (8)
2. Mexican dish. (5)
4. Small boat. (6)
5. Sorting. (12)
6. Snakes. (7)
7. Boring. (4)
8. Most valuable brick in a building. (12)
12. Indianapolis 500 race vehicles. (8).
14. Gave medical care. (7).
16. First stage of life. (6).
18. Possessor. (5)
19. Doing word. (4).

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