

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

# COMMUNICATOR

Break-up Meeting **24<sup>th</sup> November**; Please bring a Basket supper to share with your mates. Note: **November**, not October.



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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 each year is a break-up meeting.**  
 October's OCM is on 27<sup>th</sup>.  
 November's OCM is on 24<sup>th</sup>.

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

## PRESSIE'S PRATTLE; Phil 48:

Despite the adversity of 2020's challenges, we have one meeting before the Break-up Meeting in November. A customary basket supper to share with the rest of us is required. It will be nice to see the rear end of 2020 and look forward to a hopefully better 2021.

## TREASURE TROVE; Chris 49:

In an item by Phil 48 in a recent mag he made mention about me making masks and although it started as a project, mainly to see how hard it was, when friends showed interest in them I made few as gifts. It's probably common knowledge now, that if you want to visit friends or relatives in Nursing homes or Homes for the Elderly, etc. you are required to mask up or no visit.



On two occasions now, I've needed to visit someone and was quite happy to don one of my creations. Luckily there is no law making clinical blue the mandatory colour.

If anyone is interested in the pattern, I've simplified it, while still maintaining a high safety level. Phone and/or email info is on page one.

## TO's TWEET; Bill 78:

*State Emergency Response Team.*

This is a group of organizations, some being Telstra, Optus, GRN, ACRM, and WICEN The controlling body is the South Australian Police Department (SAPOL). The idea is that when a state disaster occurs, we may need to respond and assist in communications.

In the south eastern corner of the SAPOL communications centre, Carrington Street, Adelaide there is an area set up for ACRM, this has two N type female sockets on the wall, they are connected to two 6db UHF aerials on the roof of the building. If we are required, we will need to be self contained, eg, radios, Fly leads, batteries, food and any thing else that you can think of.

Another area that we will need to cover will be to charge the batteries at Cleland, repeater 4 and Mt Rufus, repeater 3. Also we will need to erect a link radio to connect Rufus to SAPOL building and if we have sufficient resources another repeater (Central Belt 5) at Mt Lofty summit so as to cover the area out towards Murray Bridge and Mount Barker. These areas are not covered by the Ch 4 repeater at Cleland.

Another point to consider is the development of the high rise buildings in Adelaide, the SAPOL building is only two stories and is gradually being over shadowed and enclosed by these buildings. The last time that I was in the SAPOL building there was a clear line of sight to Mount Lofty, that was a few years ago, what it is like now??

This all sounds very daunting and if it ever occurs will be, remember we have the expertise and equipment to assist, whether we can assist will be in the hands of what ever occurs and we can only ever pre-plan and hope that it never occurs.

We need to keep all radio equipment ready and all batteries charges, Solar panels and generators ready for action and a ready supply of sustainable food, medication and any other things that you think of.

A sample of the Response team action, A few years ago there was a large fire in the mid north area around Crystal Brook, the GRN network failed through over use, until a portable GRN repeater tower was brought in and communication resumed.

### **RALLY ROUND\_UP Trev 120**

Sorry, however, until there is something Rally worthy to report, there is even less than very little to report, nothing to be exact. With a bit of luck, I'll catch up with a few of you at the break-up meeting.

### **TUCK'S TALES; Graham: 141:**

My mate Fitzie has a daughter living in Alice Springs so when he decided he would drive up there to see her and wanted someone to accompany him, I agreed,

We left here on Monday and stayed overnight in Coober Pedy in an underground motel, got up early on Tuesday and headed off for Alice Springs, arriving mid afternoon.

His daughter, Debbie, had taken three days off work and drove us around for each of those days. It was about 15 years since I was last there and the place has changed considerably.

We booked into the Desert Palms in a really nice cabin, and each night we went for dinner at a different location.

After three days, we left Alice Springs early on Friday morning, intending to stop at Coober Pedy, however we arrived early so we decided to carry on to Woomera but first we detoured to the Breakaways which I had never seen before.

Then on to Woomera where we tried to book into the hotel, but only the barman was in attendance and he had no idea how to do a booking. So we tried the Camp ground but the only cabins had no en-suites, so on to Pt Augusta.

We tried 3 motels at the West side, but all were booked out.

Why? Oh, school holidays AND a long weekend so try again and finally booked into the Highway One.

Saturday, an early start and home early afternoon. Great Trip.

A little trivia for you all.

Q. What do you do with all the grounded aircraft during a pandemic?

A. Pick the driest place in Australia and store all the aircraft there.



America has the Mojave Dessert but over there it's call a Plane grave yard. Lets hope that this is not the fate for this lot stored in The Alice.

LAST MONTH'S  
CROSSWORD ANSWERS

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

Birthday greetings.

.Birthday greetings for November are extended to

Lisa 333 for the 2<sup>nd</sup>.  
Graham 141 for the 5<sup>th</sup>.  
John 22 for the 17<sup>th</sup> and  
Dick 21 for the 25<sup>th</sup>

We wish you all Many Happy returns of the day.

*Stats*

Without dwelling on the subject, the maths are quite simple. By adding each month's loss and dividing by 12 (the months in a year), we end up with our average yearly loss.

Thus, it has turned out that with 23 deaths and 54 just not there anymore, which consists of resignations and defections to other organizations, the average loss is 6.5 members each month.

The official sports drink  
when I was a kid..



It turns out that when asked who your favorite child is, you're supposed to pick one of your own. I know that now.

**It wouldn't be a pandemic, if we went a month without something Covid. Sorry folks.**

## **Coronacoaster**

*noun:* the ups and downs of a pandemic. One day you're loving your bubble, doing work outs, baking banana bread and going for long walks and the next you're crying, drinking gin for breakfast and missing people you don't even like.



## Minutes of Meeting 424

Minutes of Meeting 424 held on 22nd September 2020 at Collinswood.

Meeting opened at 2003 hrs.

President welcomed all.

Present.. 141,78,232,43,44,45,48,49, 212,21

Visitors Brittany

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

Minutes Meeting August 2020 moved 212 Sec 45 and Carried

Matters arising Nil

Correspondence In 20-23to 20-25 Read letter from Elders Insurance. moved 232, seconded by 21 and carried.

### Reports

President Mag a bit late. Tucks tales upset the system ! Some sort of strange formatting affected whole mag so had to reformat everything.

Secretary. Nil

Treasurer Bal \$5269.49 In \$505.05 Out \$1070.77

Training Officer , Nil

Rally Co-ord. Absent with apology

Social Sec Nil

Resources Nil

### General Business

Nil

Next meeting...October 27<sup>th</sup> (425<sup>th</sup>)

Meeting closed 2022 hrs.



## IN THE KITCHEN WITH CHRIS 49.

### MERINGUE-TOPPED COFFEE LIQUEUR CAKE

Oil or butter for greasing	1½ cups plain flour
1 tbsp baking powder	¾ cup unsalted butter, softened
generous ¾ cup light brown sugar	3 eggs, beaten
1 tsp coffee extract	2 tbsp milk
3 tbsp coffee liqueur	

#### *Meringue topping*

3 egg whites	¾ cup superfine sugar
1½ tsp coffee extract	

Preheat the oven 325° F/ 160° C. Grease and line a 10-inch/25-cm round cake pan.

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

Spoon the mixture into the prepared pan and smooth the surface with a spatula. Bake in the preheated oven 40-45 minutes, or until risen, firm and golden brown.

Let cool in the pan for 2-3 minutes, then turn out onto a flame-proof serving plate. Prick the cake all over with a skewer, then sprinkle with the liqueur.

For the meringue topping, put the egg whites into a clean bowl and whisk with an electric handheld mixer until thick enough to hold soft peaks. Gradually add the superfine sugar, whisking vigorously after each addition, then whisk in the coffee extract.

Spoon the meringue on top of the cake and spread into peaks and swirls with a spatula. Use a chefs blowtorch to brown the meringue, or place the cake under a hot broiler for 2-3 minutes, or until just browned but still soft inside. Cut into slices and serve.

## RICH CHOCOLATE RUM TORTE

Oil or melted butter, for greasing	2½ oz/70g semisweet chocolate
2 tblspns milk	1½ cups all-purpose flour
1 tblspn baking powder	¾ cup unsalted butter, softened
generous ¾ cup dark brown sugar	3 eggs, beaten
1tsp vanilla extract	
chocolate curls or grated chocolate, to decorate	

### *Frosting*

8 oz/225g semisweet chocolate	1 cup heavy cream
2 tblspns dark rum	

Method: - Preheat oven to 350°F/180°C. Grease and line 3 7-inch/18-cm layer cake pans.

Put the chocolate and milk into a small pan and heat gently, without boiling, until melted. Stir and remove from the heat.

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

Divide the mixture among the prepared pans and smooth the tops level. Bake in the preheated oven for 20-25 minutes, or until risen and firm to the touch.

Let cool in the pans for 5 minutes, then turn out and finish cooling on wire racks.

For the frosting, melt the chocolate with the cream and rum in a small pan over low heat. Remove from the heat and let cool, stirring occasionally, until it reaches a spreadable consistency.

Sandwich the cakes together with about a third of the frosting, then spread the remainder over the top and sides of the cake, swirling with a spatula. Sprinkle with chocolate curls or grated chocolate and let set.

## ORANGE CHEESECAKE GATEAU

Oil or melted butter, for greasing  
1 tblspn baking powder  
generous  $\frac{3}{4}$  cup superfine sugar  
1 tsp orange flower water

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

### *Frosting*

$2\frac{2}{3}$  cups mascarpone cheese  
4 tblspns orange juice  
1 tsp orange flower water

finely grated rind of 1 orange  
 $\frac{1}{2}$  cup confectioners sugar

### *Topping*

1 orange, peeled and sliced

maple syrup, for brushing

Method: - Preheat the oven to 350°F/180C. Grease and line two 9-inch/23-cm layer cake pans.

Sift the flour and baking powder into a large bowl and add the butter, superfine sugar, eggs and orange flower water. Beat well until the mixture is smooth, then stir in the orange juice.

Divide the mixture between the prepared pans and smooth the surfaces with a spatula. Bake in the preheated oven for 25-30 minutes, or until risen and golden brown. Let cool in the pans for 5 minutes, then turn out and finish cooling on a wire rack.

Beat together all the frosting ingredients until smooth and spread about a third over one cake. Spoon the remainder into a pastry bag fitted with a large star tip and pipe swirls around the edge.

Place the second cake on top. Pipe the remaining frosting around the top edge. Fill the center with orange slices and brush with maple syrup.

## GLAZED FRUIT AND NUT CAKE

Oil or melted butter, for greasing	2¼ cups of all-purpose flour
1 tblspn baking powder	1 tsp apple pie spice
¾ cup unsalted butter, softened	generous ¾ cup dark brown sugar
3 eggs, beaten	1 tsp vanilla extract
2 tblspns milk	2 cups mixed dried fruit
¾ cup chopped nuts to decorate	3 tblspns honey, warmed
1½ cups mixed candied fruits, such as pineapple, cherries and orange	
½ cup whole shelled nuts, such as Brazil nuts, almonds and walnuts	

Method: -Preheat the oven to 325°F/160°C. Grease a 9 inch/23cm round, springform cake pan and sprinkle with a little of the flour to coat, shaking out the excess.

Sift the flour, baking powder and apple pie spice into a large bowl and add the butter, sugar, eggs and vanilla extract. Beat well until the mixture is smooth, then stir in the milk, mixed dried fruit and chopped nuts.

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

Bake in the preheated oven for about 1 hour, or until risen firm and golden brown.

Let cool in the pan for 30 minutes, then remove the sides and place on a wire rack to finish cooling.

Brush the top of the cake with a little of the warmed honey, then arrange the candied fruits and whole nuts on top. Brush with the remaining honey and let set.

## ORANGE CHEESECAKE GATEAU

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 orange flower water	2 tblspns orange juice

### *Frosting*

2 2/3 cups mascarpone cheese	finely grated rind of 1 orange
4 tblspns orange juice	½ cup confectioners sugar
1 tsp orange flower water	

### *Topping*

1 orange, peeled and sliced	maple syrup, for brushing
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Method: - Preheat the oven to 350°F/180C. Grease and line two 9-inch/23-cm layer cake pans.

Sift the flour and baking powder into a large bowl and add the butter, superfine sugar, eggs and orange flower water. Beat well until the mixture is smooth, then stir in the orange juice.

Divide the mixture between the prepared pans and smooth the surfaces with a spatula. Bake in the preheated oven for 25-30 minutes, or until risen and golden brown. Let cool in the pans for 5 minutes, then turn out and finish cooling on a wire rack.

Beat together all the frosting ingredients until smooth and spread about a third over one cake. Spoon the remainder into a pastry bag fitted with a large star tip and pipe swirls around the edge.

Place the second cake on top. Pipe the remaining frosting around the top edge. Fill the center with orange slices and brush with maple syrup.

## FROSTED RASPBERRY ALMOND RING

Oil or melted butter, for greasing  
1 tblspn baking powder  
generous  $\frac{3}{4}$  cup superfine sugar  
1 tsp almond extract  
1  $\frac{1}{3}$  cups fresh raspberries

$\frac{1}{2}$  cups all-purpose flour  
 $\frac{3}{4}$  cup unsalted butter, softened  
3 eggs, beaten  
 $\frac{2}{3}$  cup ground almonds  
toasted slivered almonds, to decorate

### *Frosting*

1 extra large egg white  
1tblspn dark corn syrup

$\frac{1}{4}$  cups of confectioners sugar  
 $\frac{1}{4}$  tsp cream of tartar

Method: - Preheat the oven to 325°F/160°C. Grease a  $6\frac{3}{4}$  cup tube cake pan, preferably nonstick.

Sift the flour and baking powder into a large bowl and add the butter, superfine sugar, eggs and almond extract. Beat well until the mixture is smooth, then stir in the ground almonds. Mash half the raspberries with a fork and stir into the mixture. Spoon the mixture into the prepared pan and smooth the surface with a spatula.

Bake in the preheated oven for 40-45 minutes, or until risen, firm and golden brown. Let cool in the pan for 10 minutes, then turn out carefully onto a wire rack to finish cooling.

For the frosting, place the egg white, confectioners sugar, corn syrup and cream of tartar in a bowl over a pan of hot water and whisk vigorously with an electric handheld mixer until thick enough to hold its shape.

Quickly swirl the frosting over the cake. Decorate with the remaining raspberries and the slivered almonds.

## GLAZED FRUIT AND NUT CAKE

Oil or melted butter, for greasing	2¼ cups of all-purpose flour
1 tblspn baking powder	1 tsp apple pie spice
¾ cup unsalted butter, softened	generous ¾ cup dark brown sugar
3 eggs, beaten	1 tsp vanilla extract
2 tblspns milk	2 cups mixed dried fruit
¾ cup chopped nuts	

### *To decorate*

3 tblspns honey, warmed  
1½ cups mixed candied fruits, such as pineapple, cherries and orange  
½ cup whole shelled nuts, such as Brazil nuts, almonds and walnuts

Method: -Preheat the oven to 325°F/160°C. Grease a 9 inch/23cm round, springform cake pan and sprinkle with a little of the flour to coat, shaking out the excess.

Sift the flour, baking powder and apple pie spice into a large bowl and add the butter, sugar, eggs and vanilla extract. Beat well until the mixture is smooth, then stir in the milk, mixed dried fruit and chopped nuts.

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

Bake in the preheated oven for about 1 hour, or until risen firm and golden brown.

Let cool in the pan for 30 minutes, then remove the sides and place on a wire rack to finish cooling.

Brush the top of the cake with a little of the warmed honey, then arrange the candied fruits and whole nuts on top. Brush with the remaining honey and let set.

## ROSE GATEAU

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 rose water	2 tblspns milk

### *Filling and icing*

2/3 cup heavy cream	1 tsp rose water
1¾ cups confectioners sugar, sifted	

### *To decorate*

Fresh rose petals, washed and patted dry	½ egg white
Superfine sugar, for sprinkling	



Method: - Preheat oven to 350°F/180°C. Grease and line the bottoms of two 9inch/23cm

Layer cake pans.

Sift the flour and baking powder into a large bowl and add the butter, superfine sugar, eggs and rose water. Beat well until the mixture is smooth, then add the milk. Divide the mixture between the prepared pans and smooth the surface with a spatula. Bake in the preheated oven for 25-30 minutes, or until risen, firm and golden brown. Let cool in the pans for 2-3 minutes, then turn out and finish cooling on a wire rack.

For the filling, whip the cream with ½ tsp of the rose water until just thick enough to hold its shape. Use to sandwich the cakes together.

For the icing, combine the confectioners sugar with the remaining rose water and just enough water to mix to a thick pouring consistency. Spoon it over the cake, letting it drizzle down the sides. Let it set.

Brush the rose petals with the egg white, sprinkle with superfine sugar, and arrange on top of the cake to decorate.

### MARZIPAN CHUNK CUPCAKES

1½ cups all-purpose flour	2 tsp cornstarch
1 tblspn baking powder	¾ cup unsalted butter, softened
generous ¾ cup superfine sugar	3 eggs, beaten
1 tsp almond extract	
3 oz/85g golden marzipan, cut into 1/4 –inch/5-mm dice	

Method: - Preheat the oven to 375°F/190°C. Put 32 paper liners into shallow muffin pans or put double-layer liners onto cookie sheets.

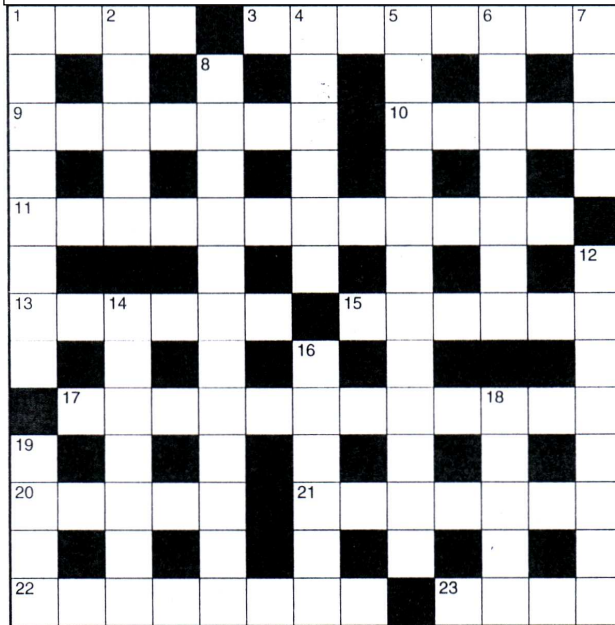
Sift the flour, cornstarch, and baking powder into a large bowl and add the butter, sugar, eggs and almond extract. Beat well until the mixture is smooth.

Divide the mixture among the paper liners and sprinkle a few pieces of marzipan on top of each. Bake in the preheated oven for 15-20 minutes, or until risen, firm and golden brown. Transfer the cupcakes to a wire rack to cool.

# Crossword October '20

Chris 49

Answers next month.



## ACROSS

1. Red gemstone. (4).
3. Aeroplane. (8)
9. Escape. (7)
10. Nodules. (5).
11. Self reliance. (12).
13. Of small width.(6).
15. Fits or tics. (6).
17. Weaponry soldier. (12).
20. Spiritual leader. (5).
21. ACRM is one . (7).
22. Tired out. (8)
23. Organs of sight. (4).

## DOWN

- 1 Restores to a former state. (8)
2. Situated. (5)
4. Notch. (6)
5. Present day. (12)
6. Kidnaps. (7)
7. Examine. (4)
8. Mutually accepting terms. (12)
12. Tidal waves. (8).
14. Grilled cheese dish. (7).
16. Satisfy. (6).
18. Macho. (5)
19. Animal Resource Rescue Foundation. (Inits). (1,1,1,1).

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