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

I hope none of you have succumbed to this on again off again weather conditions we are experiencing. It's no secret that I get along with the cold weather better than hot, thus these hot days drive me crazy, each to his own I suppose. We've got a mate, who usually visits on Monday nights, a ritual that started many years ago, long before his late wife died. He is a heat freak and loves to tell me how good it was that day. I'd probably had the air conditioner on for 4 or 5 days straight by then, just to keep things bearable so I rarely see the funny side of his inane comment. As I said, each to his own. I'm more than compensated when he tells me, on what I thought was a nice day, he had the heater going all day to warm the place up, making it my turn to laugh loud and long. "Who's the Woos now?" I'd mutter to myself.

## **RALLY ROUND UP; Trev 120**

We have listed a few event dates thus far and I hope you have taken note so you can work out schedules and be available for as many as possible. Once you have done so and decided on which events you can be involved in, advise me or Phil 48, toot sweet (that's a.s.a.p. for those of you who were born ignorant to old speak).

### ***Tanunda show;***

Although the Tanunda Show went ahead as normal; "normal" did not include us. Last year we were replaced in the ring by hiring their own radios and we only did gates. This year we were not invited to do gates either.

## **TREASURE TROVE;Chris 49**

Many a time, I'd laugh or at least snicker mischievously at 48 when he'd relate a tale of woe, caused by the little green fella named Murphy. "No one person or thing could be responsible for that much bad luck," says I. Of course Phil just shrugged it off, "O ye of little faith", he'd say.

Well after the last week I think I'm now of the converted. How does three sewing machines breaking in a week stack up to bad luck? Phil just said, "Murphy's back." Which got me thinking, sure a couple of the machines have done more than a few kilometres of stitching and the other is older than me so why would they all pick now to pack up? Coincidence, unlikely, Murphy? Highly likely. Am I busy? Yes, very much so, I've been sewing daylight to dark over the past week and I've still a heap to do, maybe I can resurrect one of the old machines,

maybe it's time to buy another. Either way, it looks like I'm hoping that little green fella has moved on to wreak havoc upon others. Luckily, most of the current work has been for number 1 son Adrian 60 and he presented me with a second hand Janome so I could finish the jobs, Ironically, in the meantime I'd resurrected an old "New era" sewing machine that sort of belongs to ACRM, in that it hasn't seen a bobbin full of thread in many a year, it's only purpose in recent life has been to punch needle holes in the raffle tickets we create to affect a tear line for the stub. It's old and doesn't have a brain. Unlike the modern sewing machines that can't punch two holes without stopping to tell me the thread had run out. Thus this old thing with no brain but is capable of a crude zigzag stitch has me up and running again, temporarily at least.

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

With the event season now a reality and you have now heeded my words of wisdom about preparation, there is one other thing to remember. Although roughly covered in my articles, being prepared can extend further than your immediate needs. Many of the controllers have now worked with ACRM for years and are used to our idiosyncrasies.

Many of them welcome us with open arms; some not so keen and need to be coaxed a little. Be polite and weather the rough patch in the hope that it will come good. If for some reason, beyond your control, there appears to be some animosity that is or could affect the smooth running of the trial, we suggest a call to main, preferably a normal call, as if you were requesting info and use the word Romeo in the call. That is our queue to send a course controller to your control, who will come to you the radio operator for a pow-wow and decide what action is to be taken.

From the moment of the word Romeo to the Course controller arriving, remain calm and positive. Explain the situation accurately and unbelished or you may come across as the problem.

Many controllers will bend over backwards to make you comfortable, some even provide or share their food. If you boil a kettle, ask if they could use some hot water or a coffee. Sometimes it's the simple little things that make a difference. Another thing to remember is like the monitors we are not all the same and the controllers have probably come up with things they like and stuff they don't, your job is to fit in and unless the requests are detrimental to the running of the trial, you may have to bend a bit.

You probably noted that I've referred to trial throughout and not event. It's simple to clarify that. Event includes everything we do. Trial refers to bikes, where you work with control keepers, while ride is normally used for endurance rides (horses) where you are both radio operator and Control keeper.

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

### *Pearls of Wisdom.*

Tuck submitted these some time ago and I held them for just such a time. Why now? Well 141 is off gallivanting, that is if, if a boat cruise can be called gallivanting, a trip I've no doubt we will get to hear about upon his return. However, in his absence, make what you want out of these

Sometimes, when I look at my children, I say to myself, "Lillian, you should have remained a virgin."

- *Lillian Carter (mother of Jimmy Carter, 39<sup>th</sup> president of USA)*

I had a rose named after me and I was very flattered. But I was not pleased to read the description in the catalogue: - 'No good in a bed, but fine against a wall.'

- *Eleanor Roosevelt*

Last week, I stated I'd seen the ugliest woman ever.

I have since been visited by her sister, and now wish to retract that statement.

- *Mark Twain*

The secret of a good sermon is to have a good beginning and a good ending; With the two as close together as possible.

- *George Burns*

Santa Claus has the right idea. Visit people only once a year.

- *Victor Borge*

Be careful about reading health books. You may die of a misprint

- *Mark Twain*

By all means, marry. If you get a good wife, you'll become happy; if you get a bad one...you'll become a philosopher.

- *Socrates*

I was married by a judge. I should have asked for a jury.

- *Groucho Marx*

My wife has a slight impediment in her speech. Every now and then she stops to breathe.

- *Jimmy Durante*

I have never hated a man enough to give his diamonds back.

- *Zsa Zsa Gabor*

Only Irish coffee provides in a single glass all four essential food groups:  
alcohol, caffeine, sugar and fat.

- *Alex Levine*

My luck is so bad that if I bought a cemetery, people would stop dying.

- *Rodney Dangerfield*

Money can't buy you happiness .... But it does bring you a more pleasant form of misery.

- *Spike Milligan*

Until I was thirteen, I thought my name was SHUT UP.

- *Joe Namath*

I don't feel old. I don't feel anything until noon. Then it's time for my nap.

- *Bob Hope*

I never drink water because of the disgusting things that fish do in it.

- *W. C. Fields*

We could certainly slow the aging process down if it had to work its way through Congress.

- *Will Rogers*

Don't worry about avoiding temptation. As you grow older, it will avoid you.

- *Winston Churchill*

Maybe it's true that life begins at fifty, but everything else starts to wear out, fall out, or spread out.

- *Phyllis Diller*

By the time a man is wise enough to watch his step, he's too old to go anywhere.

- *Billy Crystal*

And the cardiologist's diet: if it tastes good spit it out.

- *Anonymous*

LAST MONTH'S  
CROSSWORD ANSWERS

1	E	C	H	O		3	B	A	L	5	A	N	6	C	E	7	D
	N		O		8	B	B		C					A			U
9	Q	U	O	R	U	M	S		10	A	U	D	I	T			
	U		T		C		E		C		G			Y			
11	I	N	S	E	C	T	I	C	I	D	E	S					
	R				A		L		A		R			12	B		
13	E	X	P	A	N	D		15	N	A	U	S	E	A			
	D		A		E		16	B		V							N
	17	A	D	H	E	S	I	V	E	N	18	E	S	S			
19	C		D		R		S		N		A			H			
20	A	I	O	L	I		21	T	O	U	N	G	U	E			
	L		C		N		R		E		E			E			
22	M	A	K	E	G	O	O	D		23	A	R	T	S			

Mar.

I have to throw in a quick apology here, if anyone had trouble spelling tongue last month, so did I obviously, somehow I put an extra 'U' in it.

Phil has come up with a solution, he reckons, he who complains loudest can take over as our official crossword compiler, any volunteers?

All that's required is a new crossword, using the same grid each month, what could be simpler?

WANTED TO SELL, BUY OR EXCHANGE

***Wanted to sell, buy, or exchange ads are free to members.*** Please contact a committee member or send your ad to The Editor c/- ACRM at the address on the cover. You can also email it to The Editor c/- [phil.48@bigpond.com](mailto:phil.48@bigpond.com)

***Birthday greetings.***  
*Birthday greetings for April are extended to:*  
*Derek 40 & Trevor 120 for the 1<sup>st</sup>,*  
*Lynda 296 for the 2<sup>nd</sup>,*  
*Tash 167 for the 13<sup>th</sup>,*  
*Phil 322 for the 21<sup>st</sup>,*  
*Phil 20 for the 22<sup>nd</sup> and*  
*Bianca 233 for the 27<sup>th</sup>.*

*We wish you all the very best on your special day.*

## Member's Contributions To Our delinquency

I heard this on a Jay Leno TV interview and I think I've related it fairly accurately. Phil 48.

Double standards:

As a child we used to be able to buy candy cigarettes, some of you with a 20 or 30 a day habit may remember them? Then the do-gooders came along and banned them because they supposedly encouraged children to start smoking. Now what about the candy straws (Sherbet) we loved. Apparently it was taboo to twirl a sugar stick in your mouth but okay to suck powdered sugar through a straw.

This one is from 232



This little gem was the inscription on a t-shirt and although not typically a joke, I bet we can all think of someone who would wear it.

I know I'm not PERFECT  
But I'm so damn close...  
It scares me

Here are a few quotes, I've had sent in.

It has been my observation that most people get ahead during the time that other's waste. *Henry Ford.*

I know this world is ruled by infinite intelligence. Everything that surrounds us-- everything that exists -- proves that there are infinite laws behind it. There can be no denying this fact. It is mathematical in its precision. *Thomas Edison.*

Talent finds its models, methods, and ends in society, exists for exhibition, and goes to the soul only for power to work. Genius is its own end, and draws its means and the style of its architecture from within. *Ralph Waldo Emerson.*

Our democracy must be not only the envy of the world but the engine of our own renewal. There is nothing wrong with America that cannot be cured by what is right with America. *William Jefferson Clinton, (Bill Clinton).*

The tyrant grinds down his slaves and they don't turn against him; they crush those beneath them. *Emily Bronte.*

Youth is like spring, an over praised season.  
Samuel Butler.

## More Tech stuff, Phil 48

Sorry folks, it's not really technical but it's relevant to my earlier article "The NBN was down."

Last I heard it was fixed. Yeah so much for that. While generally it is fixed in that I can usually connect to the internet, speed is woefully slow, consistently slow and I need to reconnect to the service daily, making it very unreliable. My major gripe is that we have had no choice in the matter, once the NBN is connected in your area, existing services are turned off. Democracy (I think not) or Communism maybe; (you will enjoy the service, yes)?

## Minutes;AGM 41

Minutes of the 41st Annual General Meeting of ACRM SA Inc,  
held on 26th February 2019 at Collinswood.

*Meeting Opened at 2008 hrs*

**President** Welcomed All

**Present..** 141, 21, 232, 43, 44, 78, 48, 49, 45,153

**Visitors** nil

**Apologies** 212, 233, 80, 64, 370, 371, 372, 333, 40, 423, 120

**Minutes of Previous AGM** approved at January meeting

### Reports

President Auditors report received.

Secretary ACNC report submitted

Treasurer As per Audit, Bal \$9065.24 Moved 232, Sec21 & Carried.

### Agendered items

**Subscriptions** Remain unaltered for 2019, moved 141, sec 43 & Carried

**Life members** nil, unless nominations in and approved before March meeting.

### Elections

All positions declared vacant, following members re-elected

48 Phil President 141 Graham Secretary

49 Chris Treasurer 78 Training Officer

120 Trevor Rally Coordinator 43 Elaine Social Secretary

44 Graham Resources Officer

Catering Officer 232. Thanked and re-elected.

Closed 2020 Open Committee Meeting 401 to follow.

## **Minutes of Meeting 411 held on 26<sup>th</sup> February 2019 2019 at Collinswood**

Meeting opened at 2020 hrs

Correspondence In 19in 1-4

Out 19 out 1

**Present.. 141, 21, 232, 43, 44, 78, 48, 49, 45,153**

**Visitors nil**

**Apologies 212, 233, 80, 64, 370, 371, 372, 333, 40, 423, 120**

### **Reports**

**President Nil**

**Secretary. Completed and submitted ACNC audit**

**Treasurer Bal \$9112.51 In \$129.77 Out \$82.50**

**Moved 44, Sec 78.**

**Training Officer nil**

**Rally Coord. Absent with apology**

**Social Sec Think about the next hamper**

**Resources Nil**

### **General Business**

**21, Saera have a full new committee. Sept ride will now be in August**

**Next meeting 412 27<sup>th</sup> March**

**Meeting closed 2040**

## **DIGGING THROUGH THE ARCHIVES; Phil 48**

I found this photo by accident and decided to resurrect 'Digging through the archives;' even if only for one month.

It was taken at a Mallala ride in 09 and aptly named Bike-wash. Bike pick up had arrived and extraction about to begin.

Why they ended up in the creek was unsure, hence the decision, they must have decided it was a good time to wash off a bit of trial dust.





**CHICKEN, THYME & MUSHROOM BRAISE WITH MASH**

8 chicken drumsticks	2 tblspns plain flour
2 bacon rashers, trimmed chopped	1 onion, chopped
150g button mushrooms, halved	2 tblspns tomato paste
1x 5g chicken stock cube, crumbled	
1 ½ cups water	¼ cup milk
600g brushed potatoes, peeled, chopped.	
1 ½ tsps dried thyme leaves	2 tsps butter

Method: - Place chicken in a large plastic bag. Sprinkle with flour and season with salt and pepper. Shake to coat.

Heat a lightly oiled, large, non-stick frying pan over a medium-high heat. Add chicken in two batches. Cook for 5 minutes, turning, until browned all over. Remove chicken from pan, Add onion and bacon to same pan. Cook, stirring, until soft. Add mushrooms and paste. Cook, stirring, for 2 minutes. Stir in water, stock cube and thyme. Bring to the boil.

Return chicken to the pan. Simmer for a further 10 minutes, or until chicken is tender and sauce is thickened.

Meanwhile, boil potatoes in a saucepan of boiling water for 20 minutes, or until tender. Drain. Return to pan with milk and butter. Season. Mash until smooth.

Serve chicken over mash with green beans, if desired.

## SAUSAGE AND BEAN COBBLER

500g thin beef sausages  
500g jar tomato pasta sauce  
1 cup water.  
400g can cannellini beans, drained & rinsed.  
1 lge carrot, peeled & chopped into 1cm pieces.

### *Cobbler topping*

1 ½ cups self-raising flour  
herbs  
50g cold butter, chopped

1 ½ tsps dried Italian  
herbs  
⅔ -1 cup milk

Method: - Cook sausages in a lightly oiled, large frying pan over a medium to high heat until browned all over and cooked. Remove. Drain and discard excess fat from frying pan. Cut sausages diagonally into pieces.

Add onion and carrot to same frying pan. Cook, stirring occasionally, until onion is soft. Stir in sauce, tomatoes and water. Bring to boil. Reduce heat to medium to low. Simmer, stirring occasionally, for about 10-15 minutes, or until sauce is thickened. Stir in beans and sausages. Season with salt and pepper. Spoon mixture into a large ovenproof dish (12 cup capacity). Place on an oven tray.

Meanwhile, make topping. Place flour and herbs in a large bowl. Rub in butter until mixture resembles breadcrumbs. Stir in enough milk to make a soft dough. Place heaped tablespoons of dough over hot sausage mixture.

Cook in a hot oven (200°C) for 20-25 minutes, or until topping is golden.

Garnish with chopped parsley, if desired.

## INDONESIAN PORK RICE

1 cup long-grain rice, rinsed                      3 eggs, lightly beaten  
6 green spring onions, trimmed                500g pork mince  
2 tblspns vegetable oil  
1 lge carrot, peeled, cut into matchsticks  
¼ wombok cabbage, finely shredded  
2 tblspns nasi goreng paste

Method: - Cook rice, using absorption method, according to packet directions. Spread evenly onto a tray to cool. Refrigerate, covered, for 2 hours, or until cold.

Finely chop white part of spring onion. Thinly slice dark green part. Reserve

Heat 2 tsps of the oil in a large non-stick wok over a high heat. Add eggs. Swirl to coat base of wok. Cook for about 3 to 4 minutes, or until just cooked. Transfer to a chopping board. Roll up. Thinly slice.

Heat remaining oil in same hot wok. Add pork in batches. Stir-fry for about 4 to 5 minutes, or until cooked. Return pork to wok with rice, carrot, cabbage, paste, ¼ cup water and finely chopped onion. Stir-fry for about 3 to 4 minutes, or until cabbage is softened and rice is hot.

Serve rice topped with egg. Garnish with reserved green spring onions.

## BACON AND MUSHROOM NOODLE CAKE

200g packet dried egg noodles	1 tblspn vegetable oil
1 onion, finely chopped	4 bacon rashers, chopped
150g button mushrooms, sliced	¾ cup finely grated parmesan
2 cups baby spinach leaves (50g)	6 eggs, lightly beaten
1 tblspn grain mustard	extra ¼ cup finely grated parmesan

Method: - Heat oil in a frying pan over a high heat. Add onion, bacon and mushrooms. Cook, stirring for 5 minutes, until mushrooms are soft.

Transfer mixture to a large bowl. Add noodles, parmesan, spinach, eggs and mustard. Season with salt and pepper. Mix well. Pour into prepared pan. Sprinkle top with extra parmesan.

Cook in a moderate oven (180°C) for about 1 hour, or until golden brown and egg is set. Cover loosely with foil during cooking if top starts to over-brown. Stand in pan for 10 minutes.

Remove side of pan. Slide cake onto a chopping board. Cut into wedges. Serve with mixed salad leaves, if desired.

## SAUSAGE AND MASH POT PIES

2 tblspns instant brown onion gravy powder	5g beef stock cube
1 cup boiling water	1 tblspn tomato paste
1 tblspn wholegrain mustard	2 tblspns vegetable oil
500g thin beef sausages, cut into 3cm pieces	1 onion, thinly sliced
Sweet potato topping	
750g sweet potato, peeled, chopped	⅓ cup milk, warmed
½ cup grated Tasty cheese	

Method: - Lightly oil four ovenproof dishes (1 ½ -cup capacity).

To make topping, cook potato in a saucepan of boiling water for about 10 minutes, or until tender. Drain well. Mash until smooth. Stir in milk and cheese. Season with salt and pepper.

Blend gravy powder and crumbled stock with water in a jug. Stir in paste and mustard.

Heat half the oil in a large frying pan over a medium to high heat. Add sausages. Cook, turning occasionally, for about 5 to 6 minutes, or until browned all over. Remove.

## BAKED SPINACH AND RICOTTA CANNELLONI

250g packet frozen chopped spinach, thawed	1 tblspn vegetable oil
1 small onion, finely chopped	1 clove garlic, crushed
350g fresh ricotta	½ cup finely grated parmesan
14 cannelloni shells (160g)	500g napoletana pasta sauce

Method: - Lightly oil a 20cm x 30cm rectangular ovenproof dish.

Squeeze out excess moisture from spinach.

Heat oil in a large frying pan. Add onion and garlic. Cook, stirring, over a medium to high heat, for about 2 minutes, or until onion is soft. Add spinach.

Cook, stirring, for 2 minutes, or until most of the liquid has evaporated. Remove from heat.

Transfer mixture to a medium bowl. Stir in ricotta and ¼ cup of the parmesan.

Season with salt and pepper. Mix well. Using a teaspoon, fill cannelloni shells with ricotta mixture.

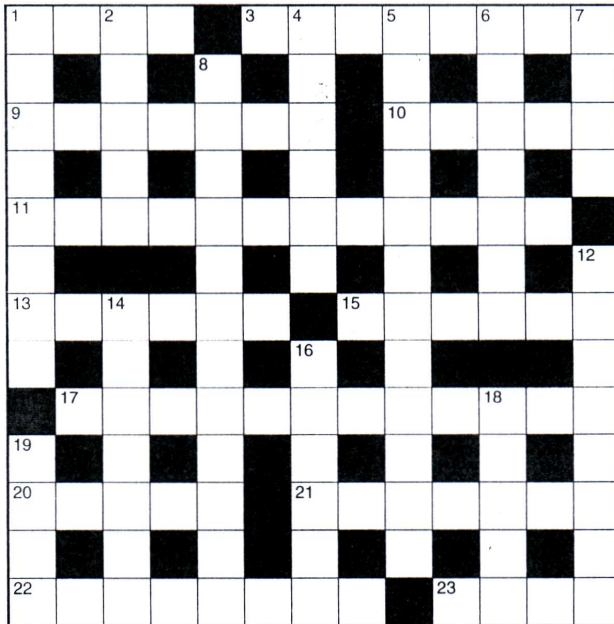
Spread ½ cup of pasta sauce over base of prepared dish. Arrange cannelloni in a single layer over sauce. Pour over remaining sauce to cover cannelloni. Sprinkle remaining parmesan over top. Cover with oiled foil.

Cook in a hot oven (200°C) for 30 minutes. Remove foil. Cook, uncovered, for a further 15 minutes, or until cannelloni is tender and top is golden brown.

Serve with salad, if desired.

*Crossword Puzzle, compiled by  
Chris 49.*

Answers next month.



(Apr 19)

**ACROSS**

1. Fruit. (4).
3. Supper clubs, musical entertainment venues. (7).
9. Check out (7).
10. Freight.. (5).
11. Gathering points. (7, 5)
13. Famous dog. (6).
15. Nab. (6).
17. Musician. (12).
20. demonstrate the truth.. (5).
21. Citrus fruit. (7).
22. Currency purchase.(4, 4)
23. Snakes.(4).

**DOWN**

1. Prelude. (8).
2. Subside. (5).
4. Vindicate. (6).
5. Speeding up in vehicle. (12).
6. Otic pain. (7)
- 7 Chimney dust.(4)
8. small underpants. (6, 6)
12. Out back ranches. (8).
14. cocktail lounges. (7).
16. Influence a person's way of thinking. (6).
18. Notions. (5).
19. Long story. (4).

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