

The Tantramar

Westcumb Amateur Radio Club Newsletter

January, 2019



Next Meeting

January 10, 2019 7:00 pm
E. D. Fullerton Bldg.

Club Executive

President – Kevin Burke, VE1KEV
V. President – Mike Masters, VE1ZB
Secretary – Ron Bickle, VE1BIC
Treasurer – Jim Langille, VE1JBL
Publisher – Peter Hebb, VE1SM

Club Website – www.westcumb.ca

Notes

Brunch – Jan. 13 10:30am - Patterson's Restaurant, Sackville, N.B. .
Hope for good weather and a good turn out.

Exercise Handshake – Don't forget to check into Exercise Handshake. Even from home, it makes a difference. When asked to check in, use phonetics for your call and speak clearly when giving your information – town , available equipment, antennas, modes of operation, signal strength, back-up power, if available etc. Try to use different modes – HF, VHF or UHF.

The next Exercise Handshake will be Jan. 29, 2019

Birthdays

Jan. 4 – Joan Cant

7 – Robert Mannette, VE1RMJ

22 – Darlene Dobson

24 – Marlene Embree

29 – Paulette Durant

30 – Wendy Langille

Feb. 7 – Sheila Jane Milner

9 – Carol Hannon, VE1RCH

10 – Gloria Estabrooks

13 – Randy Elliott, VE1ADV

16 – Kaye Hannah, VE1YH

21 – Young Ju OH

22 – James Oh, VE9WIN

Anniversaries

Feb.4 – Peter, VE1SM & Treva - 1978

Upcoming Events

Jan 10 – W.A.R.C. meeting – E. D. Fullerton Bldg. – 7:00 pm

13 – Brunch – Patterson's Restaurant – 10:30 am

29 – Exercise Handshake – 7:00 pm

Funny Stuff

Every Saturday morning Grandpa Walt found himself babysitting his three grandchildren... all boys. The kids always wanted to play “war,” and grandpa somehow always got coaxed into the game. His daughter came to pick up the kids early one Saturday and witnessed Grandpa take a fake shot as Jason pointed a toy gun and yelled “bang!” Grandpa slumped to the floor and stayed there motionless. The daughter rushed over to see if he was alright. Grandpa opened one eye and whispered, “shhh, I always do this. It’s the only chance I get to rest”

A little girl asked her mom, “Where do humans come from? Her mom answered God made Adam and Eve and they had children and that’s who we all descended from. A few days little girl asked her dad the same question. Her dad answered, “Many years ago there were monkeys from which people evolved.” The confused girl returned to her mother and said “How is it possible that you told me the people were created by God and Dad said people evolved from monkeys?” Her mom answered, Well dear, it’s very simple: I told you about my side of the family, and your father told you about his.”

Kitchen Korner

Maple & Mustard Glazed Ham

Ingredients

1 whole leg of gammon, smoked or unsmoked, around 5kg weight bone-in

1 cinnamon stick

1 tsp peppercorns

1 tsp coriander seeds

2 bay leaves

about 25 whole cloves

For the glaze

200ml maple syrup

2 tbsp coarse-grain mustard

2 tbsp Worcestershire sauce

2 tbsp soy sauce

Method

Put the gammon in a very large pan and cover with cold water. Add the spices and bay. Bring to the boil, then turn down and simmer for around 1 hr 50 mins, topping up the water level with boiling water, if necessary. Scoop off any scum that rises to the top every now and then.

Carefully pour the liquid away (I like to keep it for making soup), then let the ham cool a little while you heat the oven to 190C/fan 170C/gas 5. Lift the ham into a large roasting tin, then cut away the skin leaving behind an even layer of fat. Score the fat all over in a criss-cross pattern, then stud cloves all over the ham. Can now be chilled for up to 2 days.

Mix the glaze ingredients in a jug. Pour half over the fat, roast for 15 mins, then pour over the rest and return to the oven for another 35 mins, basting with the pan juices 3-4 times as it bakes. Turn the pan around a few times during cooking so the fat colours evenly. Remove from the oven and allow to rest for 15 mins before carving. Can be roasted on the day or up to 2 days ahead and served cold.

Christmas Pudding

Ingredients

175g each raisin, currants and sultanas

140g whole glacé cherry

50g mixed peel

50g whole blanched almond

zest 1 orange and 1 lemon

1 medium carrot peeled and finely grated

150ml brandy

50ml/2fl oz orange liqueur, such as Grand Marnier

Method

Mix the fruit, almonds, citrus zests and the carrot with the brandy and orange liqueur in a large mixing bowl. Cover and leave to soak overnight.

Mix all the dry ingredients together, then add to the soaked fruit mixture. Grate in the butter, then add the eggs and stir. Don't forget to make a wish!

Grease a 1.5-litre pudding basin with butter and line the base with greaseproof paper. Spoon in the mixture, press down well and make a hollow with the back of the spoon in the centre. Cover the surface with a round of greaseproof paper, then cover the bowl with double-thickness greaseproof paper and foil and tie at the rim with string. Lower the pudding into a pan with an upturned saucer in the base, then fill with water until it comes halfway up the sides of the bowl. Steam for 6 hrs, topping up with water as necessary.

Alternatively, steam in the oven. Stand the pudding basin in a roasting tin filled with water, then cover with a tent of foil and cook for the same length of time at 160C/fan 140C/gas 3. Check roasting tin occasionally as the water may need to be topped up. To store, allow to cool, then store in a cool, dry cupboard. The pudding will keep for up to a year.

Before serving, steam for 1 hour

Happy New Year 2019

Club Dues Mail-In Form

Name: _____

Callsign: _____

Membership:

RAC Member **\$15.00** RAC Member + NSARA **\$25.00**

RAC Member + Family **\$25.00**

RAC Member + NSARA + Family **\$35.00**

Non RAC Member **\$25.00**

Non RAC Member + NSARA **\$35.00**

Non RAC member + Family **\$35.00**

Non RAC member + NSARA + Family **\$45.00**

Associate member **\$10.00** (non amateur only) Donation

Total Funds Due: \$ _____

Address: _____

City/Town: _____

Phone: _____

Email Address: _____

Family Member (Name & Callsign): _____

Questions: _____
