

The Tantramar

Westcumb Amateur Radio Club Newsletter

November, 2018



Next Meeting

November 1, 2018 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

W.A.R.C. REGULAR MEETING – OCTOBER 04, 2018

The Meeting was brought to order at 7:21 p.m. with President Kevin (VE1 KEV) in the chair. 17 members and guests were present. Introductions were made around the room.

Regrets: Lorne (VE1 BXK).

Minutes From the Last Meeting:

The minutes from the September 06, 2018 regular meeting were posted on the WARC website and distributed in the Newsletter. There was one correction: there is a new callsign for Mike Masters -VE1 ZB.

It was moved/seconded by Ron (VE1 BIC)/Jim(VE1 AFH) that the minutes be approved. **Motion carried.**

Business Arising From the Minutes:

Brad (VE1 ZX) reported that the MESH project was currently on hold.

New Business:

Kevin (VE1 KEV) reported that some Club members had inquired about hats and shirts, so he went to Carter's Sports Cresting to get some prices. The price for a golf shirt with a crest on the chest, and name and call sign on the sleeve would be \$30.00. There is a one-time setup fee of \$75.00.

Bob (VE1 EDP) suggested we should check around for other prices.

Treasurer's Report:

Jim (VE1 JBL) presented the Treasurer's Report.

It was moved/seconded by Jim (VE1 JBL)/Peter (VE1 SM) that the Treasurer's Report be accepted. **Motion carried.**

Jim had received a letter from Jack (VE1 CZD) stating that the audit had determined that the books were in order. The insurance information had been sent to RAC, and he was waiting to see what our payment will be.

Jim also said there would no longer be a bank book for our account after the end of October, meaning all transactions from now on would have to be done online.

Correspondence:

Nothing to report.

Field Day:

Nothing to report.

Publicity:

Ron (VE1 BIC) said he had aired a PSA about the meeting on CFTA 107.9.

Public Service:

Jim (VE1 AFH) said he would be discussing this year's Pumpkin Patrol with Tim Hunter of the Amherst Police Department.

Newsletter:

Peter (VE1 SM) reported no problems, except an issue with his scanner.

Web page:

Jim (VE1 JBL) reported no problems.

E.M.O:

Jim (VE1 AFH) reported they were still keeping an eye on the sinkhole in Oxford. He said there are many variables, such as moisture, salt content. Jim gave a quick update on the LIDAR tests being done in that area.

N.S.A.R.A:

Brad (VE1 ZX) said there would be a meeting in Greenwood on October 20th.

President's Report:

Nothing to report.

Net:

Mike (VE1 ZD) said the Club Net on Monday night was doing OK, but

could be better.

Al (VE1 ZS) reported there had been 40 checkers on the Wakeup Net.

Repeaters:

Brad (VE1 ZX) reported there had been an issue with the Upper Sackville repeater in Nova Scotia, but the rest of the system was fine.

Al (VE1 ZS) noted that Lynn Mountain (VE1 SPR) was not working.

Brad (VE1 ZX) said there had been a power bump, and the link radio was in the wrong slot.

Mike (VE1 ZB) said he had been talking to Lorne (VE1 BXK) about XPR.

Unfinished Business:

Jim (VE1 AFH) reported that no bursary had been awarded in June.

Ron (VE1 BIC) asked when the work at the various fire stations would be done.

New Business:

Jim (VE1 JBL) asked Brad (VE1 ZX) if he had had any reports of radio sales, to be forwarded to Cory Sickles WA3UVV from Yaesu USA, who had been at the SMART Symposium. Brad said there had been a few.

A radio had been purchased for Hammonds Plains, but it will need to be connected to the Internet.

George (VY2 GF) suggested we contact the provincial association about re-writing the Motor Vehicle Act for Nova Scotia, regarding the use of hand-held devices.

He said they need to better define what is considered “distracted driving.” The matter may be brought up at the NSARA meeting in Greenwood on October 20th. George also gave a brief update on plans for the 2019 SMART Symposium.

He noted that since this would be the 4th year, they wanted to avoid repeating any presentations too soon. He said there could be a two-hour presentation on antennas, or a session on meters and other test equipment, and how to use them.

Hints & Kinks:

Nothing to report.

Sick and Visiting:

It was reported that Rick (VE9 RWS) was now in a care facility in Sackville, and that Rob (VE9 KM) was having health problems.

Technical & Operating Information:

Jim (VE1 AFH) said a Moncton website had a link for solar flare information that might be good for the Club website.

Social:

The October Brunch is on the 13th at Breakfast at Brittney's in Amherst. In November, the Brunch will be at the Parkview in Oxford on the 10th. There will not be a Brunch in December.

The 50-50 (\$25.50) was won by Ron (VE1 BIC) who donated his share back to the Club.

Next Meeting:

Thursday, November 01, 2018 at 7:00 pm at the Municipality of Cumberland Building in Upper Nappan.

Adjournment: 8:02 pm.

Ron Bickle (VE1 BIC) Secretary

Notes

Brunch – Parkview Restaurant, Oxford, N.S. - 10:30 am
Let's hope for a good turn-out. Our October brunch was not very well attended. We had only five people show up.
We do not have a Brunch in December.

Exercise Handshake – Don't forget to check into Exercise Handshake. Even from home, it makes a difference.

Try to check in using different nodes – ie HF, VHF, packet etc. When asked, give a list of your equipment, reception, emergency power available – generator, battery etc. Road & weather conditions could be also mentioned. Our next exercise will be on Sept. 25 at the regular time of 7:00 pm.

Birthday

Nov. 17 – Laural Ireland	Dec. 5 – Ed (Bob) Perry, VE1EDP
18 – Ruth Anderson	28 – Mike Embree, VE1MY
19 – Jim Milner, VE1VIA	30 – Linda Sears
19 – Indu Varma	
28 – Beverley Tremblay	

Anniversaries

Nov. 27 – John Haley, VE1JCH & Faye – 1970
29 – James Oh, VE9WIN & Young - ?

Dec. 4 – Jean Tremblay, VE1TAN & Beverley – 1994
18 – Dave Harris, VE1DEH & Coral, VE1CLH - 1993

Upcoming Events

Nov. 1 - W.A.R.C. meeting – E. D. Fullerton Bldg. - 7:00 pm
10 – Brunch – Parkview Restaurant – Oxford, N.S. – 10:30am
20 - Greenwood FM – Greenwood Community Centre – 10:00 am
30 - Exercise Handshake – E. D. Fullerton Bldg. – 7:00 pm
Nov. 8 – W.A.R.C. meeting – E. D. Fullerton Bldg. – 7:00 pm

Funny Stuff

In a crowded city at a busy bus stop, a beautiful young woman who was waiting for a bus was wearing a tight mini skirt. As the bus stopped and it was her turn to get on, she became aware that her skirt was too tight to allow her leg to come up to the height of the first step of the bus. Slightly embarrassed and with a quick smile to the bus driver, she reached behind her to unzip her skirt a little, thinking that this would give her enough slack to raise her leg. Again, she tried to make the step only to discover she still couldn't. So, a little more embarrassed, she once again reached behind her to unzip her skirt a little more, and for the second time attempted the step, and, once again, much to her dismay, she could not raise her leg. With a little smile to the driver, she again reached behind a third time to unzip a little more and again was unable to make the step. About this time, a large Texan who was standing behind her picked her up easily by the waist and placed her gently on the step of the bus. She went ballistic and turned to the would be Samaritan and yelled, "How dare you touch my body! I don't even know who you are!" The Texan smiled and drawled, "Well, ma'am, normally I would agree with you, but after you unzipped my fly three times, I kinda figured we was friends!"

There were two old boys from Arkansas who loved to fish. They wanted to do some ice fishing so off to Grand lakes they go. The lake was frozen solid, so they stopped just before they got to the lake at a little bait shop and got all their tackle. One of them said, "We're going to need some ice picks." After they got their equipment, off they went to the lake. A couple of hours later, one of them was back at the shop and said, "We're going to need more ice picks." He paid for the picks and left. An hour later, he was back at the shop again and said, "We're going to need all the ice picks you've got." The bait man couldn't stand it any longer. "By the way," he asked, "how are you fellows doing?" "Not very well at all," the boy said. "We don't even have the stupid boat in the water yet."

Kitchen Korner

TERIYAKI CHICKEN AND GINGERED VEGETABLE POT PIE

INGREDIENTS

4 Tbsp (1/2 stick) butter

4 Tbsp all-purpose flour

1 chicken bouillon cube

2 cups chicken stock, hot

½ cup heavy cream

1 tsp grated fresh ginger

2 cups frozen peas and baby onions

2 cups cubed teriyaki-style deli chicken (1/2" cubes)

1 cup finely minced fresh parsley

Kosher salt and freshly ground black pepper

1 sheet frozen puff pastry

1 large egg beaten with 1 tbsp milk

DIRECTIONS

1. In a 4-quart saucepan or Dutch oven, melt the butter over medium heat and add the flour. Cook, whisking, until the mixture is combined and the raw flour taste is gone, about 2 minutes.
2. Meanwhile, whisk the bouillon cube into the hot chicken stock until combined. Add the stock mixture to the roux in the saucepan, then add the cream. Add the ginger and bring to a simmer, whisking. Cook for 5 minutes. Lower the heat, add the peas and onions, chicken and parsley and season with salt and pepper. Heat until just warmed. Transfer the mixture to a 2-quart ovenproof saucepan or heatproof ramekin. Let cool to room temperature.

3. Preheat the oven to 400°F. Let the puff pastry thaw just until you can work with it
4. Cut the pastry into a circle 1 inch wider than the width of the saucepan or ramekin and poke a few holes in it with a fork. Brush the top 1 inch of the outside of the saucepan or ramekin with half of the egg wash. Place the pastry over top and crimp the edges with your fingers so it sticks. Brush the top of the pastry with the remaining egg wash.
5. Bake the pot pie until the top is golden brown, 25 to 35 minutes.

Easy Bread-and-Butter Pudding Recipe

Ingredients

- 2 ounces/55 grams butter (room-temperature)
- 10 slices bread (soft white or brown, cut diagonally across)
- 1/2 cup/55 grams [golden raisins](#) (or sultanas)
- 1/4 teaspoon nutmeg (freshly grated)
- 1/4 teaspoon cinnamon
- 1 1/2 cups/350 milliliters milk
- 1/4 cup/50 milliliters heavy cream
- 2 large eggs (free-range)
- 4 tablespoons white sugar
- 1 teaspoon vanilla extract (see variation below)

Steps to Make It

Gather the ingredients.

Heat the oven to 355 F/180 C. Grease a 1 quart/1 liter dish with a little of the butter.

Spread one side of each of the bread triangles with remaining butter. Cover the base of the dish with overlapping triangles of bread, butter side up. Sprinkle half the [golden raisins/sultanas](#) evenly over the bread, then lightly sprinkle with a little nutmeg and cinnamon. Repeat this layer one more time or until the dish is filled, finishing with the raisins on top.

In a saucepan, gently heat the milk and cream, but do not boil. Set aside.

In a medium-sized heatproof bowl, beat the eggs with 3 tablespoons of the sugar and the vanilla extract until light, airy, and pale in color. Slowly pour the warm (not hot) milk over the eggs, whisking continuously, until all the milk is added.

Pour the egg mixture slowly and evenly over the bread until all the liquid is added. Gently press the bread down into the liquid. Sprinkle the remaining tablespoon of sugar over the surface and set aside for 30 minutes

After 30 minutes, bake the pudding in the hot oven for 40 to 45 minutes, or until the surface is golden brown and the pudding is well-risen and the eggs are set.

Serve hot and enjoy!

Note: Bread-and-butter pudding reheats well covered with aluminum foil in a hot oven. It's also delicious cold, cut into large wedges—perfect for a [lunch box](#).

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: _____
