



# STATIC

A Monthly Publication of the Starved Rock Radio Club Vol. 75 Iss. 04 April 2007

Editors Note: As the recent editions of STATIC have been delayed, I wish to thank everyone for the patience as the issue with Verizon DSL was being resolved. -Keith, KB9VFX

## Meeting Notes...

**Tom, KC9EGB**

Meeting started at 7:03pm with 14 members present.

Minutes of the March meeting passed out to group. Bill, KA9FER moves to accept minutes, Kurt, KB9RKU seconds. Minutes accepted by Aye vote.

Frank, KF9NZ reads Treasurer's Report. Copies of report passed out to members. Bill moves to accept report and Eldon, KB9PZA seconds. Ayes carry. Pat, KC6VVT complements Frank on the great job he does putting the Treasurer's Report together.

Activities: Kurt mentions hamfests Madison, WI, April 21, Galva April 22, Moultrie, Des Moines, Sandwich, April 29, are coming up.

Equipment: Kurt is re-arranging the desks to put computers below desktops at operating positions. Have to schedule HF tower repair and painting. Pat would like 80/40 dipole moved to higher tower. Plan to do work when weather gets better.

Building & Grounds: Cecil, KB9LNK tuned up lawnmower and started to cut grass.

Repeater Maintenance: Frank said repeater is working well. Bill discusses repeater antenna work. Bill says the antenna installers may take longer than 4 hours and Repeater Fund has only \$200. After some discussion Bill motions to add \$100 to fund, Eldon seconds. Ayes carry. Bob, N9GYH says he knows a fellow who may do the work for less. Frank says we can see if this person is interested and what he would charge. Now it the time to get this done says Eldon and Frank.

Repeater Monitor: Rich, N9OUW says working good.

Hamfest: Tom, KC9EGB says things are moving along. Sign up sheet is in need of signatures. Need 2008 Chairman?

Field Day: Joe, KB9EZZ is ready. Club will still be listed 5A. Joe rehashed last year's FD performance. Thanks Rick, KO5HKO for testing antennas for FD.

Training: Joe says not much to report. VE sessions held at hamfest and FD.

Old Business: Committee reports got that covered.

New Business: Cecil mentions Jim, N9PLM has new net on repeater Tuesday night at 7pm and 9:30 pm. It's a swapnet and ragchew net. Jim is still doing weather net. If Jim isn't available Frank will handle it or someone should step up. Bill asks about Grundy liaison. Frank explains how he relays messages and someone needs to step up if he is not available. Jim handled net last weekend when the storms raced through the area. Pat asked about Kevin, KC9FQE assisting weather net. Kevin is still a participant.

Tom makes motion to adjourn meeting, Clint, KC9IZR seconds.

Meeting ends at 7:50 pm.

## **HOT OFF THE PRESS...**

No Press Reports for the month

## **WHAT DO WE DO NOW???**

While searching for an article this month, I came across the website [www.emcomm.org](http://www.emcomm.org) which is the World Radio Relay League (WRRL) website on emergency communications. They have a lot of real good articles in their archives, especially on message handling. I encourage everyone to take a look when you get a free moment.

## **COOKING HAM....**

**Tom, KC9EGB**

Tom, KC9EGB's VE Session Crock-pot Chili  
"Not road-kill"

Prep time: 20-25 minutes

Cooking time: 2 hours minimum to let flavors meld

Ingredients:

2 pounds ground or stew beef

One 28 oz. Can crushed tomatoes

One 15.5 oz. Can light red kidney beans

One 15.5 oz. Can dark red kidney beans

Two 4oz. Cans diced green chilies

One Cup Salsa, Medium or hot, as you please

One Quarter cup minced onions

One-tablespoon beef base or bouillon cube equivalent dissolved in warm water

One-teaspoon celery salt (or to taste if using no salt added tomatoes and beans)

Optional:

Chopped fresh onions

Shredded cheese

Chili powder

Cooked elbow macaroni

Diced Jalapeno peppers

Directions:

Plug crock-pot into outlet. Set on high heat to warm pot.

Heat beef in skillet on stove until browned. Drain off grease and put meat in warmed crock-pot.

Add crushed tomatoes, beans, chilies, minced onions and salsa to crock-pot.

Stir contents of pot then add beef base or bouillon in water. Stir again.

Cover crock-pot and set heat level of pot so contents thoroughly cook by the time you would like to serve chili.

A half-hour or so before serving add celery salt to pot and stir contents. Add chili powder if you desire at this time.

Serving suggestion:

Chopped fresh onion, shredded cheese, and cooked macaroni make delightful toppings for chili.

Diced Jalapeno peppers for the adventurous.

Tom C. KC9EGB

## **UPCOMING EVENTS**

Wednesday Nights at 7pm  
Weekly Club Net  
147.120 + / 103.5

Sunday Nights at 7pm  
ARES Net  
147.120 + / 103.5

Saturday Mornings at 8am  
ARES Breakfast  
Ottawa Burger King

Monday May 7  
7pm  
SRRRC Monthly Meeting  
SRRRC Clubhouse, Leonore, IL

June 3 & 4  
SRRRC Princeton Hamfest  
Bureau Co Fairgrounds