

KINGS POINT AMATEUR RADIO CLUB

*More Than 25 Years of Voluntary Emergency Communications Service to Our Community
ARRL AFFILIATED CLUB*

Officers

President

Dick Bishop, W4NWD
633-7157

Vice President

Sam Brandes, N2OF
601-0843

Secretary

Monica Miller, N1KEQ
642-3538

Treasurer

Bill Love, W2LOV
634-2749

Committee Chairpersons

Club Room Manager

Joe White, KA1KO

KPARC Web Master

Bill Barron, W1WAB

Antenna Managers

Lew Merrill, N4LD

Jim Malanowski, W3SKI

Weather Station Manager

Alan Blackwell, K9YI

Program Chairman

Mike Burks, KG4TGP
Alan Blackwell, K9YI

KPARC Repeaters

2 Meter

147.090 PL 162.2

70 CM

442.450 PL 162.2

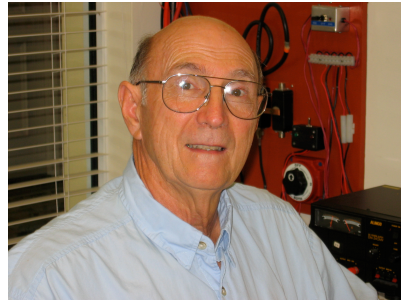
Echo Link Node

311633

Meetings

Second Monday of every
month in the main
clubhouse craft room at
2:00 p.m.

www.kparc.org



Dick Bishop, W4NWD

From The President

Last month I highlighted Field Day, which happens the last weekend in June. This was the first known Field Day for KPARC, and it was a great success.

It was fun, a great learning experience and an enjoyable social event as well. We operated two stations with a go-to station in reserve. Two vertical antennas were erected, one on the ground and one on the building roof. Although we were in our clubroom rather than a hot buggy tent, it still gave us the feeling of a real emergency operation.

Here are some statistics of the event: We made 270 contacts using, CW, Digital and SSB modes. Thirty members attended dinner on Saturday night and more than 15 members made and logged contacts during the 24 hours of operation. Check out the Field day photos on the Club web site (KPARC.org). Many thanks to Dick and Marsha Marshall for the chili they brought for Saturday Lunch, Monica Miller, Dottie and Bill Love for organizing the pizza dinner on Saturday night.

Now that we have experienced operating and logging HF contacts in a contesting type environment, I have a challenge to our members: lets start a project of "Worked All States" in one year; let's see how long it takes to log 100 countries. I hope you will take up the challenge by committing to come to the club and operating a few times a month. We will set up a PC logging program to keep up with the contacts. Look for a sign up opportunity soon. As always, your suggestions are welcomed.



**NEXT KPARC MEETING
AUGUST 8 @ 2: 00 P.M.**



KPARC Field Day

Kings Point Amateur Radio Club and 35,000 fellow amateur radio operators were testing their emergency capabilities the on the weekend of June 25-26 by setting up temporary radio stations in public parks, fields and unusual locations across the USA over the weekend.

I guess this section of the newsletter could be called “*THE FOOD CHANNEL* or *BETTY CROCKERS KITCHEN*”. However several members who attended the KPARC field day enjoyed two menu items so much they requested the recipe. So here they are:

Monica Miller’s Hornet Nest’s Cake

Vegitable oil spray for misting the pan

1 package (3.4 ounces) of vanilla instant pudding mix

2 cups milk

1 package (18.25 ounces) plain yellow cake mix

1 package (11 ounces) butterscotch chips

1 cup chopped pecans

1. Place a rack in the center of the oven and preheat the oven to 350 degrees F. Lightly mist a 13-by-9 inch baking pan with vegetable oil spray. Set the pan aside.

2. Place the pudding mix and milk in a large mixing bowl and blend according to the package directions. Fold in the dry cake mix and stir with a wooden spoon until the batter is combined, although still a little lumpy. Pour the batter into the prepared pan and smooth the top with the rubber spatula. Scatter the butterscotch chips on top of the batter, then sprinkle the pecans on top of the chips. Place the pan in the oven.

3. Bake the cake until it springs back when lightly pressed with your finger, 35 to 40 minutes. Remove the pan from the oven and let the cake cool in the pan on a wire rack for 30 minutes before serving.

I will use any type of yellow cake from Butter Recepte to Banana Cream. Sometimes I will even use white. I use French Vanilla, Vanilla, Pistachio, or Banana Cream pudding. I try to use sugar free when I can. Use your imagination. The only flavores I don't use is chocolate.

Dick Marshall’s Field Day Chile

Here's what I used to make the Field Day Chile. As I said in the recipe, I prefer to use diced tomatoes but all they had was crushed.

3 pounds good hamburger

1 pound ground pork

1 pound Jimmy Dean mild sausage roll

1 large onion, chopped

3 cans chopped green chiles

1 very large can (106 ounces) tomatoes. I used crushed but prefer diced

2 tablespoons garlic powder (not salt)

2 tablespoons oregano

1/2 6-ounce jar of sliced jalapenos (to taste)

Cook for a few hours to meld flavors.

Enjoy!!
