

ComputerPals

This is our Club's latest endeavour: a newsletter. It's aims are simple:

- * To provide an interesting, perhaps even fun publication for the club's members
- * To encourage the members to generate content, which should enable them to learn new skills
- * To discover the world of desktop publishing, eZines and more ...

We intend to produce this as a quarterly newsletter with:

Spring, Summer Autumn and Winter Editions

It's format, although not fixed is to be as an electronic PDF available to download via the club's website

Contributors, both volunteers and clients communicate via club meetings and a 'closed' email group:

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Please feel free to contribute, just email one/all of the above or speak out on Tuesday. Enjoy, Kevin - The Publisher.

Sweet Things Quiz

1. Name an oblong cake wrapped in marzipan
2. These wheels are no use on a car
3. This jam sandwich is named after a queen
4. Would you eat this on a Sunday?
5. Name a dessert of meringue, fruit and cream
6. A roulade is a posh name for a
7. A cake of pink, white and yellow layers

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Carrot Cake

Serves 8, Preparation 35 mins, Cooking time 1½hrs

- 225g (8ozs) Self raising flour
- 1 tsp baking powder
- 150g (5ozs) light soft brown sugar
- 50g (2ozs) walnuts
- 50g (2ozs) raisins
- 110g (4ozs) carrots, peeled and grated
- 2 ripe bananas, peeled and mashed
- 2 eggs
- 159ml ¼pt sunflower oil
- 75ml (2½ fluid ozs) double cream
- 50g (2oz) icing sugar, sifted
- 75g (3ozs) full fat soft cheese
- ½ tsp vanilla extract
- Chopped walnuts to decorate



Gardening Notes

I hope you have enjoyed your garden this summer and are ready to put it to bed for winter. There is much preparation to be done in the next month or so. Here are a few comments that may help you.

Summer bedding plants are now fading, they need pulling out and composting. If you do not have a compost heap now is the time to think about making one.

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Carrot Cake *(from page 1)*

Method

Grease and line a 20cm (8inch) deep cake tin

Sift together flour, baking powder into a bowl and stir in sugar. Add nuts, raisins, carrots and bananas and stir to mix.

Add eggs and oil and beat until well mixed

Pour into prepared tin and bake at 180c 350F Mark 4 for 1½ hrs or until firm to the touch

Remove from tin and leave to cool on a wire rack

Whip cream until soft stiff

Cream Icing sugar, cheese and vanilla extract together. Fold in the cream.

Spread over the top of cake and sprinkle with walnuts.



8. Name the fruit cake traditionally eaten at Easter
9. Where would you expect to buy Bara Brith?
10. Complete the name Millionaire's...
11. Which fruit would you put into a Black Forest Gateau?
12. Tiramisu comes from...?
13. A Baked Alaska contains...?
14. This plain sponge cake is named after a Portuguese island

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Gardening Notes *(from Page 1)*

Hanging baskets can be replanted with Pansies for a colourful display during those dreary months. Any plants that are not frost hardy eg. Pelargoniums will need protection to survive. Let them dry out in their pots, cut back hard to about 3inches, remove any leaves left on the stumps . Keep these stumps dry and frost free so no watering required , they are hibernating. Light is not necessary, so a garage or spare room is ideal. To preserve your Dahlias lift the swollen root system {tubers} from the ground, cut off top of plant down to its base, brush off any old compost from around roots, place in a large container and cover with compost and place somewhere that is frost free ready for spring. All valued plants should be moved inside for winter protection or if space is limited take cuttings, but all baby plants must be kept frost free until Spring. Greenhouse plants eg Tomatoes are now less productive and pests such as white fly are increasing. Clean up the greenhouse and make way for over wintering plants. Clean the glass, remove any trays and pots on the floor to prevent slugs and snails wintering there. While on the subject of cleaning don't forget to wash off your garden furniture and the bar-b-q and store then away ready for that unexpected 1st hot day next April when you will want to use them again. . While sitting in your lounge or conservatory gazing out of the window during the coming months consider the layout of your plot, does it need redesigning? Is the patio the right size? Would a water feature enhance the garden? Are the trees and conifers or hedges getting too tall and taking the sunlight from your garden or putting your neighbours in the shade? If so, maybe it is time to reduce them. How smart are your Gnomes looking, would a coat of paint put a smile back on their faces? Cut back any shrubs that are getting too large against the fences and take the opportunity to repaint the fences. After giving your lawn the last cut of the year remember to clean the mower ready for Spring. Remember the wild life in your garden, Winter can be a harsh time for them. Stock up on bird seed and fatballs. Make a suitable habitat for Hedgehogs to survive the cold of winter when they hibernate. Gardening should be a pleasurable pastime. Enjoy it.

Sweet Things Quiz *(from Page 1)*

15. Can you name a traditional Derbyshire tart?
16. Stollen originates from...?
17. A Scottish town is the origin of this fruit cake.
18. These cakes originate in a town in Greater Manchester
19. This West Yorkshire town has given its name to a black sweet.
20. What's another name for Cotton Candy?



MODERN TECHNOLOGY AND ME

My computer sits on the table all neat and tidy waiting quietly for someone to wake it up. I sidle up to it hoping that this time it will be in a good mood and be kind to me! I switch it on hopefully. I have an urgent email that I need to send but oh dear – Lucy laptop is busy configuring updates! I wait--- and wait. Finally I am allowed to sign in. However the gremlins that lurk inside my laptop have their own agenda and I am warned that my security needs updating. I am being urged to “upgrade to the premium grade”. No thank you. The screen goes black = now what? The battery is empty! I plug in and finally get to send my email. It would have been quicker to have phoned! I log out and close down. I put Lucy laptop back on the table. I swear she smirks at me malevolently! Lucy laptop doesn't like me!

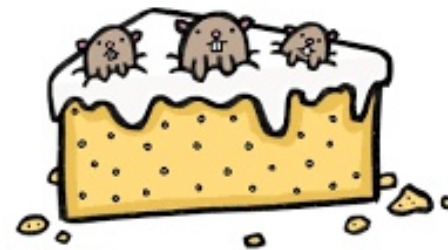
ALWAYS REMEMBER !

Always check out callers, especially cold callers who claim to be Microsoft, your telephony provider or internet service provider.

Legitimate organisations will encourage you to call back via a number you've obtained from a trustworthy source.

Do not assume that the number displayed on your phone is accurate, these can be spoofed, leading you to believe that the caller is in the UK or from a trusted organisation.

Don't call phone numbers on pop-up messages which indicate there is a problem with your computer.



Lemming drizzle cake

LEMON DRIZZLE TRAY BAKE

- GREASE AND LINE A 12"X10" TRAY BAKE.
- TURN OVEN TO 180 Deg C, OR 170 Deg C FAN
- PUT 12 OZ OF STORK FOR CAKES
- 12 OZ OF CASTOR SUGAR
- 12 OZ OF SELF RAISING FLOUR
- THE GRATED RIND OF 2 LEMONS
- 6 EGGS
- WITH 1 TSP BAKING POWDER
- ONE FLUID OZ OF MILK

AND MIX ALL TOGETHER UNTIL DROPPING CONSISTENCY.

PUT IN THE PREPARED TRAY AND BAKE FOR ABOUT 40 MINS.

WHEN PRESSED WITH FINGER SHOULD COME BACK TO FIRM.

PUT ON COOLING TRAY AND SPOON OVER THE JUICE OF 2 LEMONS IN 6 OZ OF GRANULATED SUGAR WHILE STILL HOT.

CUT INTO TWENTY PIECES



BUSTER

We have this little dog called Buster
Set our hearts all of a fluster
came into our lives to make us whole
and reached into our very soul.

He is a terrier x and don't we know it
very quick, very clever, knows how to
show it.

Loves everybody and nearly everything
altho
tractors, cats he doesn't want to know.
And having a bath he will gladly forego.

He came from re-homing, the kennels
seemed good.

But kennel cough ensued and vet bills too,
really was a bit of a do.

Yet on this little dog our hearts were sold
He is cheeky and friendly and has a heart
of gold.

We wouldn't change him, not for a
minute
his temperament keeps us laughing
and is wearing us out
but Buster will definitely have the last
shout.

To Scoobys he goes just once a week.
Time for us to recharge the batteries so
to speak.

Doggie Day Care may seem quite mad
Yet it keeps him happy he's such an
energetic lad.

Playing with his pals brings him joy
our very special terrier boy.



JAW 29.10.19

www.computerpals.co.uk

Pop in to the Courtyard Room Tuesdays 10.15 - 15.30

Make friends With Us

Frightened Computers?

Duston Community Centre, Pendle Road

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A report from Computer Pals adventurous ace reporter Wild Willie Thomas.

If you are considering having a holiday driving to the Middle East. You could do no better than to follow the route taken by our ace reporter when he was a daring Middle East adventurer. However be prepared. Wherever you decide to go, it could be up to ten thousand miles there and back'



Our hero on the Turkish Iran border. The snow capped mountain is Mount Arrarat where Noah's Ark supposedly came to rest. They reckoned he was the best looking driver on the Middle East Run. But our adventurous reporter Wild William is far too modest to make any comment on that

It is essential that, at all times, the route which follows is adhered to, although Management accepts that in extreme circumstances, the final decision can only be the drivers. Please be advised, that any alteration from the route advised, must be explained in detail on return to the UK, and valid reasons for detours must be supplied.

NORTHAMPTON	FELIXSTOWE
BEERHUGGE TFS VESSEL TO	BRIDGE
BRUGE	GENT
GENT	BRUSSELS
BRUSSELS	LIEGE
LIEGE	AACHEN
AACHEN	COLOGNE

On arrival at Cologne, report to German Railways terminal, and thereafter follow their instructions. On arrival at Munich, again following German Federal Railways instructions, remove vehicle from train.

MUNICH	UREMBERG
NUREMBERG	WAIDENHUSE
WAIDENHUSE	PIISEN
PIISEN	BRNO
BRNO	BRATISLAVA
BRATISLAVA	GYOR
GYOR	BUDAPEST
BUDAPEST	SZAGED
SZAGED	BEIGRADE
BELGRADE	NIS
NIS	SCUPIA
SCUPIA	THESSALONIKA
THESSALONIKA	CANALA
CANALA	IPSALA
IPSALA	ISTANBUL
ISTANBUL	IZMET
IZMET	ANEARA
ANEARA	BAB - EL - HWA
BAB - EL - HWA	HOMS
HOMS	DAMASCUS
DAMASCUS	AMMAN
AMMAN	MA'AN
MA'AN	MEDINA
MEDINA	RIYADH
RIYADH	AL HUFUF
AL HUFUF	DOHA

