



PRINT · RADIO · TASMANIA · INC  
turning print into sound

# CLIPPINGS

## From Philip French

### Top Tassie

Tasmania will host the 2010 Community Broadcasting Association of Australia Conference this year. The venue will be Wrest Point, Hobart, from 21 – 24 October. If you want to attend all or part of this very informative and fun-filled event, keep an eye out in the Volunteers' room for brochures and registration forms. (Discounts for early registration will apply.)

While on the subject of the CBAA and the community radio sector, a delegation (including RPH) recently lobbied in Canberra for an additional \$25 million for community radio, to assist in declining government support for ethnic, indigenous and print-handicapped programming, training, capital infrastructure projects and transition into digital broadcasting. Keep your eye on the next federal budget to see if our federal politicians are 'listening'.

The photo to the right shows the current wet outlook around our transmitter mast at Sandford.

Yes, a big lake which is great for helping our signal strength, but is delaying work to replace the bottom fifteen guy wires holding up our 95 metre tall mast.

The top nine guy wires were replaced about ten years ago, (due to corrosion).

It looks like it might be a long wait for a dry surface so that we can get heavy vehicles on to it.

Launceston will be undergoing an inspection and upgrade over the next month or two.

### Progress on Devonport translator

While on the topic of transmitters, we have found a mast and hut in the Devonport area at Kelsey Tier which is now undergoing an engineering assessment, ( to see whether it can hold our FM antenna). If the report is OK, we will then negotiate with the owners, Marcom Watson, for yearly access and apply to Department of Broadband Communications and Digital Economy for an FM translator licence for the Devonport area. If successful, then we will seek quotes on the \$50,000 of equipment needed and apply for grants.

### WINTER 2010

Our new Programme Guide is printed and out, covering April to October 2010. Put your thinking cap on for new programmes or new looks for the next Daylight Saving Guide (October 2010 – April 2011).

### Hello to everyone

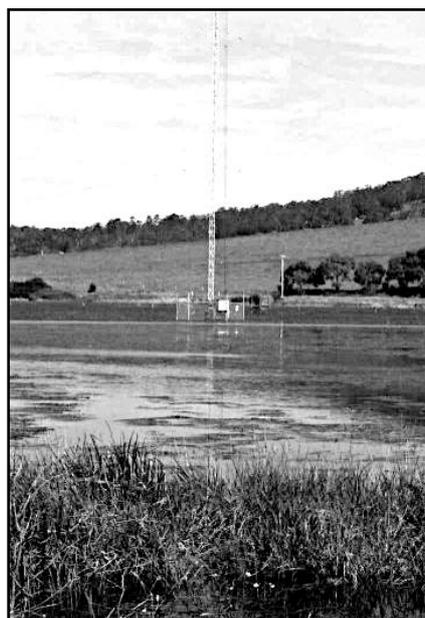
Here you'll find our manager's wrap-up of the first three months of this year, of a conference, and station expansion and the money side of things! Miles delves into administrative matters and there is an update from Margaret on new volunteers, and news of social occasions coming up with information that Belinda has provided. Catherine Lennard has contributed an article from North-East Italy and there's an SOS to all willing chefs.

We hope you'll enjoy the newsletter.

– *Helen Martin*—editor

### Budget 2009-2010

At this stage our financial 'health' appears to be in a 'stable condition', providing 'Dr Rudd' continues to keep the Federal 'drip' open until June. Your efforts will be required also for our June ANNUAL APPEAL, to give us an 'injection' for 2010 – 2011.



*Hey, anyone got a boat?*

# President's report

It is difficult to believe that we are in April already. As always, RPH has been busy; not just producing wonderful programmes, thanks to the generous support of our volunteers, but taking steps to constantly improve our services to our listeners.

As I am sure you are aware, we are planning to start broadcasting in the Devonport region. As part of this, we have commissioned engineering consultants to review the engineering and other technical requirements.

This review and a report should be completed within a month or so. The next steps in the process such as obtaining a translator licence from ACMA will continue.

Thanks go to Jim Parish for arranging for a group of volunteers to visit the new ABC studios to view their new studio layout and equipment. The observations and reports from those who attended are helping us in our improvements at RPH.

One of the pieces of equipment that the visitors looked at very closely was the type of chairs the ABC had selected. We are very conscious that our chairs are very old and in some cases quite noisy. A Committee of Management subcommittee chaired by Belinda Kendall-White has already submitted a grant application to obtain funds to replace our studio chairs. Also on the agenda are the installation of monitor arms and studio lighting improvements. So, watch this space!

By way of other administrative matters, RPH Australia held its AGM on 28 January and held a General meeting at the same time. I was elected as your representative on the RPH Australia Board. We have also been actively seeking new sponsorships and alliances and to this end, we have established collaboration with the Optometrists Association of Tasmania and Shadforth's.

Again, thanks to you all for your ongoing, generous volunteering contributions.

*Miles Flanagan—President.*

## RPH Print Radio 2010 SOCIAL CALENDAR

**KEEP THESE DATES FREE!**

Date	Time	Event
Saturday 19 June	9.00 a.m.	Garage-sale and official launch of fund-raising week
Wednesday 8 September	6.00 p.m.	Annual General Meeting
Sunday 26 September	p.m.	Pizza afternoon at Cath and Paul Lennard's house
Sunday 5 December	3.00 p.m.	RPH Christmas party

Look for details about each event in the Volunteers' room nearer the actual date.



### Would you like to have a house cleanup?

Do you have cupboards or even a garage or shed full of those once-treasured items you no longer use?

Well, we could use them

RPH is having a mega garage-sale to kick start the annual fund-raising week in June and we would really appreciate any items you could spare, be they clothes, kitchen items, furniture. We would be happy to arrange pickup nearer the time. Our garage sale is being held on Saturday 19 June.

You can leave a message at the station for either Katie Holness or Belinda Kendall-White and we will be in touch to arrange collection.



### Calling all chefs!

As part of our garage sale in June, there will be a stall selling home-made preserves, jams, chutneys and relishes.

If you can spare any jars of YOUR specialties, they would be much appreciated!

A notice calling for donations will go up in the Volunteers' room nearer the time, and a box (or two) left there in which to store them.

Happy cooking!



# Margaret has her say

We are currently recruiting for new volunteers. As you can see in this newsletter, valuable and much-respected people have retired recently from RPH involvement. We are looking for recruits who wish to read on-air, and, equally importantly, people who are willing to join our happy band of early morning workers who get the newspaper clippings all sorted and ready to go into the three news studios. We are finding that this task requires the skills of concentration and working to a deadline. Do you know of anyone fitting these criteria? It is an advantage to live not too far away also, given the increase in traffic these days.

If you would like to see what is involved, come along at 8 a.m. any weekday, and find out the mysterious function of THE BOX. We need newspaper-prep people six days a week, starting at 8 a.m.

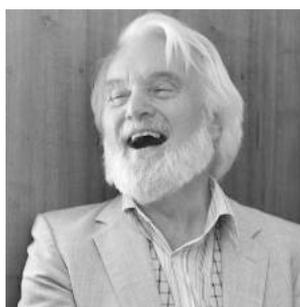
### Au revoir

We are saying farewell this month to Elizabeth Cloudsdale, Basil Smith and Jan Stanwix.

All three have been with us at the station for a number of years, and have contributed unstintingly to many aspects of our work here at RPH, always willingly, and with great good humour and friendliness. We will miss them greatly.



Our morning tea on Tuesday 6 April allowed us to farewell Elizabeth and Basil personally. Unfortunately, family commitments prevented Jan from attending. However, on behalf of the Committee of Management and Philip and Mel, a big thank-you goes to Elizabeth, Basil and Jan.



Two new volunteers have joined us. We welcome Susan Hogan and Keith Bailey. We look forward to getting to know them, and wish them a happy and productive time with us.

### Rosters

It is nearly that time again. The current rosters for weekend duties and the programme From Far and Wide run until 30 June. I need to know very soon if there are any requests for changes, or if people wish to be included. There are some gaps now in our weekly rostering also, so if anyone wants to increase their commitment, now is the time.

### Volunteer training days

Thank you to Ron Andersen who ran a very well-prepared afternoon for newspaper-preparation people. Thank you to those who attended. This session will be repeated at a future date in the evening.

Miles Flanagan ran a session called 'The Live Mike' demonstrating how extraneous noise in the studio affects our broadcasts. I called on drama and choral experience to run a session on breathing and voice, using information kindly supplied by Chris Cherry, who ran our first session on this topic.

## A special place: North-East Italy

Cormons, in Friulli, is a wine-growing area in Northern Italy. We were about to begin wine and food studies, as part of an International Specialised Skills (ISS) scholarship. Our guide, Maira (pro Myra) was to be our 'voice' for the next five days, and had booked us in to 'Terre e Vin', a pretty classy Agriturismo surrounded by vineyards. Magnificent views from our huge room and balcony overlooking the most beautiful fresh, green vines. Chiesa San Lorenzo, the heart of Cormons, stands on a hill overlooking the chequered landscape of vines dotted between traditional Italian farmhouses.

Apart from taking us to some beautiful wineries, Maira introduced us to some magnificent scenery and culture on the way. Our first morning took us along the coast road towards Trieste where we walked through colourful Botanic gardens and enjoyed a lovely view of bobbing boats on the Adriatic Sea overlooking Trieste, the city in the distance.

Our first two wineries in the Carsco district were Skerk and Ziddarich. They are on the hills overlooking the Adriatic coast and produce grape varieties, Vitoska, Malvasia, Prutke, Sauvignon and Teran. With the aid of the warm Bora wind coming up the valley from Trieste the grapes mature with a fine sweetness, giving the resulting wine a particular quality. Ben Ziddarich in particular, was happy to show us through his cellar which he had carved from the rocky limestone himself. His

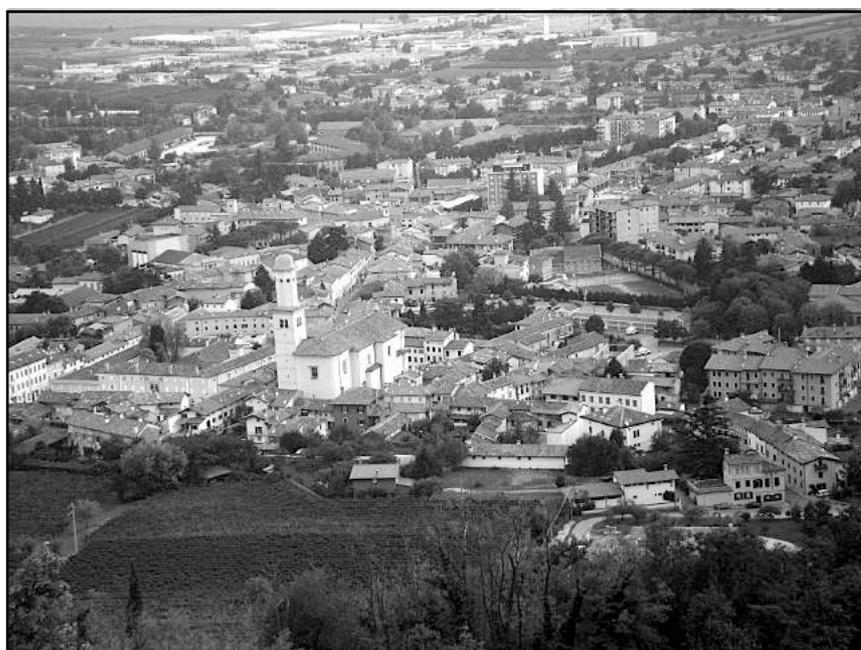
wife was very kind in offering homemade cheese, bread and pure olive oil to compliment his wine. Just a drop of oil on the cheese was magic. Both wineries are only small with 20,000 and 30,000 bottles annually, enough for family and friends!

Italian vigneroni are very passionate and proud of their own produce and do not add yeast or other chemicals in their fermentation process as we do here in Australia. You see the delight in their eyes as you sip their beautiful unadulterated 'nectar'. It had been an early and extremely hot summer in Europe and, as the grapes ripened early, picking was early as well. So, lucky for us we were able to see the whole process in most places, from tossing fork-loads of grapes into huge vats, squashing grapes and watching that divine liquid wind its way through the coils, grappa (grape skins) in big tubs for further bottling and eventually into the bottle. It was



a great learning experience for me and pretty cool for him! And, of course, it was just gorgeous to see tractors with their full load of grapes aboard all over Italy.

Collavini, Il Visitina, and Lorenzo were some of the other wineries visited where we were given excellent hospitality, but one that was most breathtaking was Ca Bolani. Owned by the Zonin family, they have 200 hectares 'in vine' at any one time with Refosco, Cabernet, Pinnola,



# North East Italy

Tocai Friullano, Pinot Bianco and Prosecco grapes. After viewing their 200,000 hectare acreage in the winemaker's Land Rover, and given a summary of their process, we were then introduced to our own private chef for luncheon. The gathering of six, which included the winemaker and his translator, enjoyed aperitifs, pasta, lamb, salad and apple strudel. Coffee followed with their award winning (first prize) Tocai Cuvee, cake and Moscato.

Meeting with fifteen journalists was special on Day 4, as we drove into the hills to the border of Italy and Slovenia to Gorizia. The land in this border region is called Oslavia. Journalists from Estonia, Japan, Korea, Canada, Croatia, Latvia, Russia, Poland, Germany, Vietnam, China, London and the USA were aboard and all spoke English well. The trip up was steep and windy, but travelling through this land that had been bombed terribly in the war, was quite special. One hundred thousand people died here, and both wineries we visited had small 'museums' of artefacts and ammunition that are still being found today. Fiegl winery produces 60,000 bottles annually from the rich 'marna' soil in the South and 'ponca' soil in the North. All wines are blended here, from grapes Ribollo, Giulia, Chardonnay and Sauvignon.

Stanko, their wine maker is adamant that no additives, chemicals or cleaning agents go anywhere near his barriques (vats).

Ca Tulla in Aquilea specialises in Traminer and Reisling grape varieties but also cultivates Refosco, Tocai Friullano, Reduzzo, Ribollo, Malvasia, Pinola, Ucelot, Vitoska, Piccolit and Schurpatino. Aquilea is built on the site of an old Roman town, and was once the major route

between NE Europe and the Mediterranean Sea. It has the most exquisite mosaics and arches that have and still are being restored perfectly.

Pitars winery was to be our last while in Cormons, with their signature 'P' on gold taps, light fittings, toilet flushes, door handles, taste glasses, etc. It is a very modern winery catering



mainly to Italians and locals, who could come and fill their 'flagons' in a very sociable atmosphere.

It was sad to say goodbye to Friulli. We had a marvellous time. The weather was perfect and the scenery spectacular. We're so lucky to have seen this special part of Italy, where the people are so hospitable, international sign language is used often and much laughter is everywhere.

Ciao,

*Catherine Lennard*

