

Officer Info



President, Tom Price virginislesun@yahoo.com
 Vice Pres., Tom Archer ka8mnt@hotmail.com
 Sec./Treas., Jim Grover grizgrover@gmail.com
 Director, Dennis Moriarty k8agb-2@att.net
 Director Mel Vye w8mv@arrl.net

Table of Contents

Officer Info.....1
 Just the facts ma’am.....1
 Tim’s Tavern.....2
 Newsletter Articles.....3
 Upcoming Event.....3
 Ragchew.....4
 Local Dues.....4
 Some Local Hamfests.....4

Just the facts ma’am

As of the 19th of this month the FCC has re-instituted a fee structure into amateur radio. This article should provide correct information and satisfy your curiosity. The fee is \$35 dollars and payable directly to the Department of the Treasury. The money is not collected by the VE team at the VE session. The FCC will handle the processing through electronic payment, credit card, money order, or check.

The fee must be paid for new license (not upgrades), vanity call requests, or renewed license. Class upgrades and/or a systematic call sign change will not pay a fee. Also administrative changes such as name change, address change, or email change will not pay a fee. Table 1 below summarizes the fee structure.

Special rules apply to minors. If their parent or other adult is paying the fee, the payee must have an FRN. So say mom is paying on her checking account and is not a licensed amateur. She must also apply for an FRN.

The ARRL has the “Youth Licensing Grant Program”. Under this program the ARRL will cover a one-time \$35 application for qualified candidates (candidate younger than 18 years of age) who passes one

or more exam elements. This must be an ARRL sanctioned session. The VE team is instructed to drop the exam fee from the standard \$15 to \$5.

Table 1: New FCC Fee Structure

Purpose		Fee
New License	Technician, General or Amateur Extra	\$35
Modify a License	Upgrade license class and/or request a systematic call sign change	Free
	Request a Vanity call sign	\$35
Renew License	Renew license only	\$35
	Renew license and modify license	
	Renew license and update administrative data (Change name, change mailing address, e-mail address)	
Administrative Update	Change one or more of the following: <ul style="list-style-type: none"> • Licensee name • Mailing address • E-mail address • Phone number 	Free

Tim's Tavern

Tim's Tavern was founded in 1957 by Tim Triner. Originally named Jack & Tim's, Tim ventured on his own a few years later.

Tim was a former professional baseball player for the Hartford Braves, the Boston Braves, and the Milwaukee Brewers in the old international league. In 1939, Tim pitched the McKinley Bulldogs to a state championship. Teammates and McKinley faithfuls continue to patronize Tim's Tavern to this day. Tim's dynamic personality and popularity built Tim's Tavern into one of the top "beer joints" around.

During the early 1960s, Tim developed a "beer battered fish" recipe that was second to none! Originally, a piece of fish sold for a mere \$.10 each, to go along with a \$.10 draft beer.

During the 1960s, Tim's Tavern's busiest days were always when Meyer's Lake Amusement Park was at its peak. Holidays with fireworks, \$.10 ride days, and company picnics all drew major crowds. Black Label, Old Dutch, and Duke were the popular beers of that era. Meyer's Lake Park closed in 1974, but Tim's Tavern kept growing due to its popular "beer battered fish."

Tim's Tavern built a new building in 1972, which further increased the fish craze. People would line up at the door on Fridays to have a basket of fish and a draft beer. To accommodate more people Tim would put a 4'x8' sheet of plywood over a pool table with folding wooden chairs. The fish dinners were served on paper plates with plastic forks. A "real" neighborhood bar with a friendly atmosphere.

Tim's kept up with the trend, and in 1990 built a 140 seat nonsmoking dining area with a nautical theme. Sailors, lighthouse, seagulls and ships don the walls with a more relaxed atmosphere. Tim's menu was expanded to include such healthy favorites as broiled scrod, bread bowls of soup and more. Tim's Tavern is now in its third generation of family, and serving nearly 2,000 pounds of North Atlantic cod per week! Tim's Tavern takes pride with its still neighborly and friendly atmosphere and its great service.

The founder, the legend, the Tim of Tim's Tavern has passed away. His memory will most definitely be kept alive here at Tim's Tavern. He was a great man with a passionate vision to provide the community with the best beer battered fish around. He made Tim's famous for fish and was loved by so many people near and far. The Sullivan Family expresses our heartfelt condolences to the Triner family. Our thoughts and prayers are with all the Triners.

Newsletter Articles

The newsletter needs a few authors to write a short article to be included in the quarterly newsletters. The article should relate to amateur radio either completely or tangentially. Pictures are encouraged. Email them to N8PZL@arrl.net. Grab that keyboard or pen and write away.

Upcoming Event

Time: June 4, 12:00 AM (Noon)

Place: La Pizzeria at 3656 Dressler Road NW, Canton OH 44718 in the Purple Room. Menu is at lapizzeria.com. The topic will be [Helium Mining](#) presented by Mel Vye and Ken Dorsey (Digital Dorsey).

Please RSVP by 1 June via email to virginislesun@yahoo.com, Tom Price. Hope to see you on the 4th.

Ragchew



Don't forget the monthly ragchew at Tim's Tavern at Noon on the last Wednesday of the month. The address is 3323 Parkway Street NW, Canton Ohio 44708. All are invited. For you information that is May 25, 29 June , July 27, and Aug 31. Add these dates to your calendar.

Local Dues

The first of August 2022 was the beginning of the QCWA Chapter 21 fiscal year. If you have not already done so, please pay your local dues at the next meeting or rag-chew. National dues are collected via the QCWA.org web site.



Some Local Hamfests

Check to make sure event has not been canceled due to the 2019 COVID Pandemic.

05/19/2022 to 05/22/2022 Dayton Hamvention 2022

Location: Greene County Fair Grounds

Sponcer: Dayton Area Radio Association

Website: <https://hamvention.org/>