

Welcome to the first News Brief for 2020. Thank you for your ongoing contribution to the ratings process.

This issue will feature articles highlighting key TV moments, important information for our households, fun ways to gain extra points - and more !

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SPOTLIGHT: WEBSITE

WWW.NIELSENTAM.COM.AU

The Nielsen Panel Member website is a great place to get an update on your reward points, redeem gifts, request a technician appointment, access our News Brief and Kids' Corner as well as manuals and information about the Panel experience.

Each household has access to a personal account within the website. When logging in for the first time, you will need to create a password. Simply click the 'Register for Password / Forgot Password' link to receive your personal credentials via email.

You can then use your email or your panel number as your username.

If you are unsure of the email address you have associated with your account, or do not receive an email to reset your password, give our customer service team a call on 1800 502 206.

AUSTRALIAN OPEN 2020



The Australian Open kicked off the tennis Grand Slam season in January. This year, the Australian open achieved a decade long-term goal of expanding the footprint of the event, starting at Federation Square in the centre of Melbourne, through Birrarung Marr and Melbourne Park, all the way to Richmond station.

Novak Djokovic and Sofia Kenin were the 2020 Australian Open champions after an epic weekend of finals action at Rod Laver Arena.

Kenin claimed her debut Grand Slam title with a win over Garbine Muguruza and just 24-hours later, Djokovic performed one of his greatest comebacks and beat Dominic Thiem.

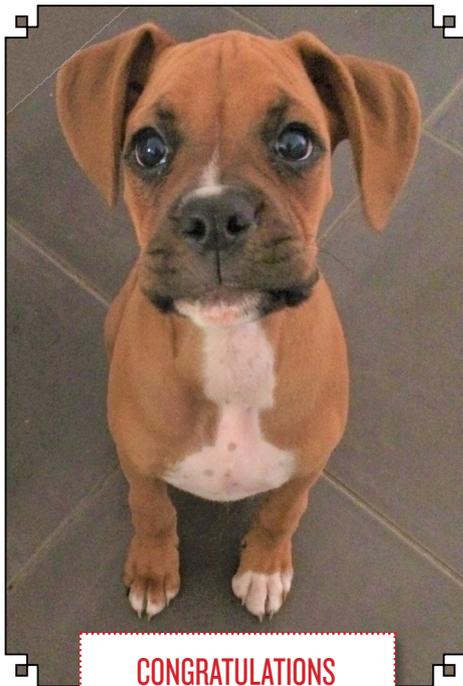
The women's final had a national average audience of 1.1887 million (Metro: 890,200/Regional: 298,500) & men's final attracted an average audience of 2.0192 million (Metro: 1,523,700/ Regional: 495,500).

MOVING HOUSE?

A number of panel households move whilst they are on the panel and many of those homes are able to stay on the panel. If you are planning to move please make sure that you give us plenty of notice so that we can pick up the equipment from your home before you move. A quick call to one of our friendly customer service staff on 1800 502 206 will enable us to collect all the necessary details and arrange a time for a technician to visit your home to pick up the equipment.



PET PICTURE



CONGRATULATIONS

Panel Home [1443069](#)
for their cute puppy photo!

HOUSEHOLD BONUS POINTS

Each issue, we draw ten households at random to receive 500 bonus points!

The winners for this issue are:

1046988	Doonside, NSW
1213257	Oxley, QLD
2020605	Uralla, NSW
2261515	Harristown, QLD
2431476	Guildford, VIC
3811187	Collie, South West WA
1633613	Flagstaff Hill, SA
2921679	West Hobart, TAS
1404392	Torquay, VIC

Congratulations to the above households,
you are the lucky winners for the
February Panel News Brief!

JUST FOR FUN!

Guess the author to win some bonus points!



"We have so much time and so little to do! No! Wait! Strike that! Reverse it!"

Apart from being an accomplished author, he was an ace pilot, a medical inventor and a chocolate taster for Cadbury.

DID YOU KNOW?

The first remote intended to control a television was developed by Zenith Radio Corporation in 1950.

The remote, called "**Lazy Bones**," was connected to the television by a wire.

CHOCOLATE SLICE

CONGRATULATIONS

Panel Home [2211469](#)
for this issue's recipe.
We hope everybody enjoys!



INSTRUCTIONS

1. Preheat oven to 175 degrees Celsius
2. Sift plain flour, baking powder and wholemeal flour.
3. Mix in oatmeal and bran.
4. Cream butter and sugar till light and creamy.
5. Transfer to food processor and add dates and eggs. Process till dates broken down.
6. Transfer back to bowl.
7. Stir in cocoa.
8. Stir in flours, baking powder, oatmeal, bran mix.
9. Stir in chocolate chips.
10. Press into lined baking tray.
11. Bake 30 mins.
12. Turn onto wire rack to cool.

INGREDIENTS

- 125g butter
- 75g sugar
- 75g dates
- 2 eggs
- 130g wholemeal plain flour
- 25g oatmeal
- 20g bran
- 95g plain flour
- 1 tsp baking powder
- 200g milk chocolate chip
- 50g cocoa

CONTACT US

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1800 502 206

VISIT US

[WWW.NIELSENTAM.COM.AU](http://www.nielsentam.com.au)

OFFICE HOURS (EST)

MON-THURS: 9am-10pm FRIDAY: 9am-8pm
SATURDAY: 12pm-5pm SUNDAY: 1pm-5pm