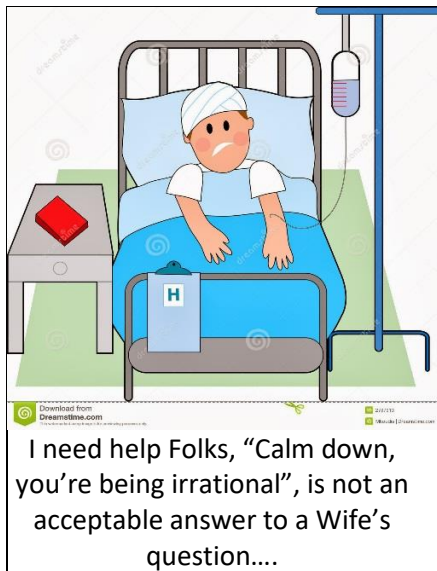


**Grand Master**  
 Jerry Rickeard (Hot Rocks)  
**Joint Masters**  
 Angela Sykes (Gannet)  
 Sarah Jones (Pony)  
**Scribe Master**  
 Stirling Way (Spike)  
**Hasherdabber**  
 Lily Loo (Mudsucker)  
**Hash Horn**  
 Martin Hampton (Vlad the Composter)



**Chamber Pot**  
 Steve Davies (Hurricane)  
**On Sec**  
 Tracy Donnelly (Sausage Pincher)  
**Hash Cash**  
 Tricia McGurk (Posh Pinny)  
**Hare Master**  
 Mark Preston (Scupper Sucker)  
**Hash Flash**  
 Steve Darbyshire (Dodo)  
**HashTag**  
 Julie Williams (Commando)

**Life Pee'ers**

Angus Colville (Agnes)                      Chris Laurence-King (Bloodnock)

**Hereditary Pee'ers**

Simon Trehane (Trehanrehan)                      Sara Laurence-King (Shortcut)

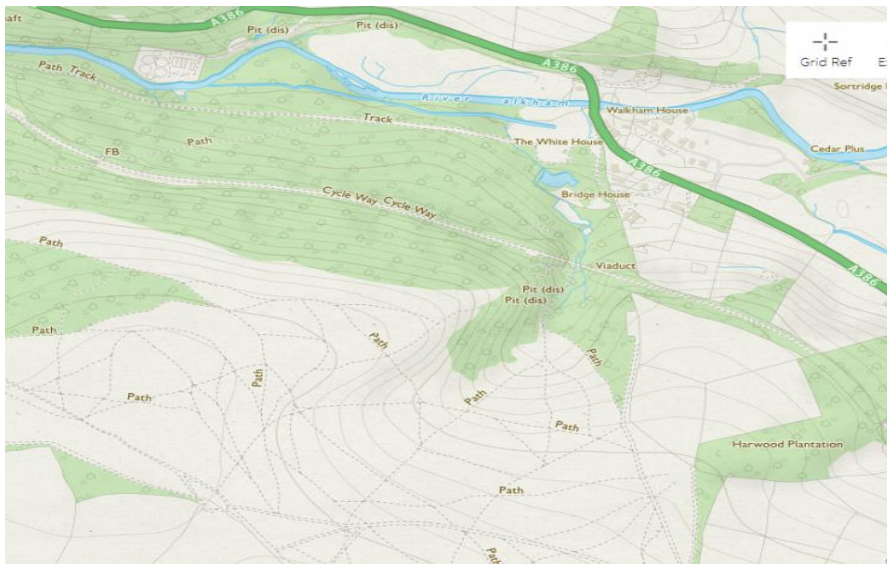
**Email:**  
 tvh3@blueyonder.co.uk

**Facebook:** www.facebook.com/Tamar-Valley-Hash-House-Harriers -114194325261427

**Web:** www.tvh3.co.uk

**Next Hash No:**

Date: 16<sup>th</sup> Dec  
 Start: 1930 Walkhampton Church  
 On Down: Walkhampton Inn  
 Hares: Nipple Deep and Spike  
 Scribe: Hurricane



**You see those Paths?  
 We did them all!**

A typical Glanni Hash. Plenty of twists, turns and hill climbs (and all needless if you were smart!). Well planned and executed by the Hare. Well-trodden and tolerated by the Hounds. Need I say any more? Probably not! So, I won't.

**Back at the pub?**

The hot topic of the evening was Hurricane dressed as something supposedly scary to advertise the Posh Frocks event to be held 7<sup>th</sup> March at The Bedford. Then he took his mask off; now that was scary!

So now you know... The theme is Dr Who: and with such a long lead time, there is plenty of opportunity to brainstorm some decidedly clever outfits. We all look forward to counting the Daleks





No doubt there was plenty of chatter about all sorts of nonsense, of which I remember zilch – other than from speaking with Anna (Raunchy's buddy from Uni). Coming from north of Exeter (wherever that is up-country), she's wanting to become familiar with our delightful Dartmoor and surrounding areas. A lovely lady, we hope she see's fit to join us all again, and again! (And for her Hash name....? 'Palindrome' or perhaps 'Bothways' perhaps. Just a couple of ideas.

Meanwhile, we all know Lily can cook, but please remember so can I! Many have actually asked for my Christmas cake recipe, which is an honour to pass out (wink wink) but please try, please, to keep a hold of this year's copy. I'm getting fed up of wasting paper!

So hopefully for the last time... Here goes.

### Ingredients

- \* 2 cups flour
- \* 1 stick butter
- \* 1 cup of water
- \* 1 tsp baking soda
- \* 1 cup of sugar
- \* 1 tsp salt
- \* 1 cup of brown sugar
- \* Lemon juice
- \* 4 large eggs
- \* Nuts
- \* 1 bottle of rum
- \* 2 cups of dried fruit

### Instructions

- \* Sample the rum to check quality. This is **really** important.
- \* Take a large bowl and check the rum again - to be sure it is of the highest quality, pour one level cup and drink. Repeat.
- \* Turn on the electric mixer.
- \* Beat one cup of butter in a large fluffy bowl.
- \* Add one teaspoon of sugar. Beat again.
- \* At this point it's best to make sure the rum is still OK. Try another cup... Just in case.
- \* Turn off the mixerer thingy.
- \* Break 2 eggs and add to the bowl then cup the dried fruit in.
- \* Pick the frigging fruit up off floor. Mix on the turner.
- \* If the fried fruit gets stuck in the beaterers, just pry loose with a drewsdriver.
- \* Sample the rum to check for tonsisticity.
- \* Next, sift two cups of salt. Add a soaking dab.
- \* Check the rum.
- \* Now shift the lemon juice and strain your nuts.
- \* Add one table.
- \* Add a spoon of sugar.
- \* Greash the oven.
- \* Turn the cake tin 360 degrees and try not to fall over the cat.
- \* Don't forget to beat off the turner, hold on to the floor.
- \* Finally, clean the bowl out the window.
- \* Finish the rum and wipe counter with the cat.

Two days later..... Go to a supermarket and buy a cake

Bingle Jells!

