

sPrat chat



A very Merry Christmas from all of us at Sprat Chat! With those holidays nearly here again and that special day getting very close, we hope you all have been good and have sent your letters to Santa.

Over the holidays get those fishing rods out, catch a fish and send in your photo for the 'Kids Fishing Competition'. Remember, this year there will be no gifts on the day, only the draw for the trip to Fiji and entries close for this on March 1, 2009.

As usual, if you find or see anything strange or just want to send in some stuff to share with us in Sprat Chat, please send all your ideas, photos and stories to Mark Culley, C/- OBC Office, PO Box 42056, Orakei, Auckland or fax to 522 0774. Or you can email us: culley@xtra.co.nz. Don't forget to include your name and age. It's time to thank Elaine, Debbie, Lois and Bruce for their help keeping me on the right path over the past year and a big thanks to all the kids that sent in stories and pictures to share with us, it really helps to fill our

WHAT'S UP?

KIDS' CHRISTMAS PARTY

The Kids' Christmas Party this year is to be held at the OBC on December 7, 2008 starting at 12-noon, for all of you that are registered. Have a great time.

FAMILY FISHING COMPETITION

March 7, 2009, with March 8 being the rain date. So get out there and get your fishing pics in to us before March 1 to be in the draw for the kids fishing competition prize: that awesome family trip to Fiji.

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Have a very Merry Christmas and a Happy New Year and please remember to stay safe over the holidays.

Mark Culley

WHAT'S COOKING?

Easy Christmas cake

- 250g butter softened
- 1-1/4 c brown sugar
- 4 eggs
- 2 tbsp orange marmalade
- 1.5kg mixed dried fruit
- 1-1/2 c plain flour
- 1/2 c self raising flour
- 2 tsp mixed spice
- 1/2 c orange juice
- 1/4 c blanched whole almonds

Preheat oven to 150° C or 130° C fan forced oven. Line base and sides of deep 19cm square cake tin with baking paper, cut paper 5cm above the sides of the tin. Beat butter and sugar in small bowl with electric mixer until just combined. Beat in eggs one at a time until just combined. Between additions mixture may curdle, but will come together later.

Scrape mixture into a large bowl, add marmalade and fruit, and mix thoroughly. Sift flours and mixed spice into mixture, add juice, mix well.

Drop the mixture into the tin, then drop the tin from a height of about 15cm onto the bench to settle the mixture. Level surface of the cake mixture with a wet metal spatula then decorate the top with almonds.

Bake for about 3 hours, remove cake from oven and cover pan tightly with foil. Cool cake in pan, then slice and enjoy!