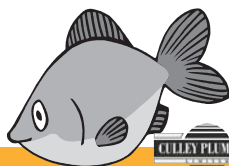


sPrat chat



Finally, the weather is getting warmer and the rain is running out! We've been told the fish are out deep and a bit lazy; hopefully by the time this magazine gets delivered, they will have decided to come in a bit closer!

Remember entries close in March for our fishing competition to win the trip to Fiji. So don't delay things too much, get out with those rods and cameras and get snapping - send in your photos to win that holiday for you and your family.

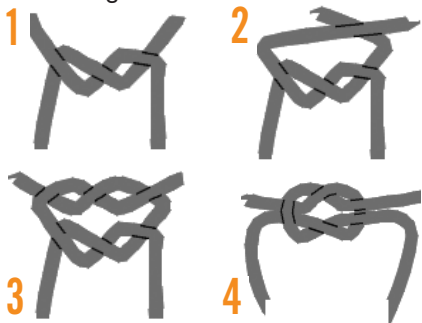
There must be some stories or drawings you've done in the school holidays or stories that you can tell us about your school holidays, so send them in too, we'd love to see them. Send anything of interest to Mark Culley, C/- OBC Office, PO Box 42056, Orakei, Auckland or fax to 520 0753 and we'll print them in the next 'Outboarder'. Or you can email us at culley@xtra.co.nz. Remember to include your name and age.

How to knot...

Here's another knot for you to try - you'll be an expert by the time summer is here!

SQUARE KNOT

For tying two lines together or tying something down.



WHAT'S COOKING?

Garlic and parmesan mussels

(A microwave recipe)

- 1 kg mussels
- 1 c white wine
- 2 tbsp oil
- 1 tsp grated lemon rind
- 1 tbsp lemon juice
- 1 clove crushed garlic
- 1/4 c grated parmesan cheese
- 1 tbsp chopped fresh parsley

Clean mussels, remove beards - you might need mum or dad to help you do this.

Place wine in a large shallow dish that will fit in microwave, cover and cook on HIGH for 4 minutes in microwave.

Add mussels to wine, cover and cook on HIGH for another 4 minutes, remove mussels as they open. Discard any that don't open.

Remove mussels from shells - pull shells apart and discard half of each shell.

Arrange mussel shells in a single layer on a flat dish, return mussels to half shells.

Brush each mussel with combined oil, lemon rind and juice, and garlic. Sprinkle with parmesan cheese and parsley.

Cook on HIGH for 1 minute and then serve.

Spot the differences answers: 1. Eye missing from fish; 2. Middle fin missing from top fish; 3. Lower fin missing from bottom fish; 4. Bubble missing from top left side; 5. Bubble missing from bottom right side; 6. Stone missing from centre; 7. Stone missing from left side; 8. Water wave missing.