

G'day.

This is a quick message from Neil Flower



Hey, no matter where you have to come from, just join the rest of the TRAX mob at the TRAX ANNUAL CHRISTMAS GATHERING on Saturday 26th November (That's just 2 weeks away!)

**You've heard about it! Now make up your mind to be there!
Saturday 26th November – less than 2 weeks away now – is the great**

**TRAX ANNUAL
CHRISTMAS GATHERING**

at Crosslands Reserve (end of Somerville Rd Hornsby Hts.) 10:00 am – 5:00pm

Most details are in this month's TRAXION magazine.

But we want You there too.

***Great fellowship,**

***Great food (provided that you bring you own - new Covid restrictions unfortunately)**

***Great fun! Bring your own or your children's/grandchildren's radio-controlled model cars for the Annual TRAX car race and 'off-road' trial OR bring some ingredients for the Annual TRAX cooking fest! (Some recipes that you can use are below.)**

***But don't miss it! Further details by phoning Neil (0408 216 401) or email: neilflower@bigpond.com**

TRAX COOX!

From the cloistered kitchens and dungeons of the
'Old Manor' of Hornsby, we offer these exotic treats just right for you to use
in a cooking competition at the

Great

TRAX Christmas Gathering!

(Or any other place that you would like to have a Christmas munch!)

Recipe No. 1. Pancake Surprise!

- Put your camp oven or fryingpan on your portable gas stove or camp fire to warm up – needs to be moderate heat, but not too hot.
- Now gather your ingredients.
 - At least 1 good sized cup of finely crushed breakfast cereal. I prefer Corn Flakes, but crushed Weet Bix or Nutri Grain finely crushed will do nearly as well.
 - 1¾ - 2 cups (depends on how thick you want the pancakes to be) milk.
 - 2 Eggs
 - 1½ teaspoons of Vanilla (real or imitation)
 - 2 cups plain flour
 - 1 teaspoonful baking powder
 - Pinch of salt (not too much.)
 - 1 teaspoonful ground cinnamon (again not too much a little cinnamon goes a fair way!
 - 2 Granny Smith Apples. Finely grate them. It matters little if they are peeled or unpeeled – just make sure that they are quite finely grated.
 - Cooking oil. Olive or Canola. Remember a little is enough! A pressure spray can of oil is best.
- Now the cooking begins!
 - * Beat the milk, vanilla and eggs in a medium bowl. A hand beater is good or even the old wire 'whisk', if you don't have a battery powered beater – SO modern!!!
 - * In another larger bowl briskly mix together your flour, Corn Flakes (et al), the baking powder, salt and Cinnamon. Don't rush, make it nice and smooth.
 - * Now, add in the milk and egg mixture from your small bowl and beat all until you have a smooth mixture.
 - * Now blend or fold-in your grated apples. Your batter is now ready. (It had batter be!)
- Pour about ¼ - ½ cup of batter mixture into your pan and fry until a golden-brown colour, which should be about 2-3 mins each side, (Depending on how much milk you have put in.)
- Keep on going until all batter is used, Remember, if you have a bigger frying pan you may be able to do 2 or more at once, but make sure that your heat is eventl disbursed otherwise you may get one portion of each pancake browner than the rest.
- Serve with Lemon juice, jam, cream or berries etc.
- Enjoy!

Recipe No. 2. Lemonade Scones – always a favourite!

- Ingredients:
- 4 cups self raising flour
- 300 ml cream – (buy a 600ml bottle so that you can have a lot left over to whip and have (with jam) as a topping on your finished product!) (Important. See last line of recipe.)
- 180 ml Lemonade (or Fanta, Lift etc. if that's what is your taste.)
- 1 level teaspoonful of baking powder. (This is optional. Use it if you want lighter fluffier scones or leave it out if you want thicker 'munchier' ones.
- Scone cutter – can be plain or 'crinkled'. A small drinking glass will work if you don't have a cutter.

* 'Ow yer makes 'em.

- Get camp oven nice and hot (about 240 - 250°C .)
- Sift or even double sift your flour, adding baking powder if you wish to have the very light mixture.
- Pour in the cream and the lemonade.
- Use a wooden spoon or spatula to gently mix all into an even dough, then roll it out on a floured board.
- Now sprinkle some plain flour on top of your rolled dough and cut out your scones.
- Now the important bit! Place them on a scone tray, or skillet or wire frame as near to the centre of the camp oven as possible and cook for 10 – 12 mins or until they look right to you.
- Finally, while scones are cooking, whip up the remaining cream with a few drops of vanilla and a little caster sugar.
- Enjoy 'em however best you like 'em.

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Finally

For those who missed our recent 'Off Road' Diver training Theory course, we have decided to repeat it on **Saturday 4th February** at Neil's place, 8 Manor Rd. Hornsby from 3:00pm till 8:30pm (sharp). You **MUST** however let him know that you are coming – Phone No. or email are above.