

Trekkers Laager 3

Newsletter

KLIPKRANS



14 – 16 April 2019

We arrived at this lovely camp, with the river running alongside the caravans, the view and location was stunning.

Friday night as the caravans were arriving everyone greeted everyone as they were entering to their locations for the weekend. The park has nice jungle gyms for the kiddies to play on, which was such a BONUS.

Saturday morning most of the campers went to spur or wimpy for breakfast, came back to the camp to get the day started. Edwin, Freddy and a couple of other campers got ready to go fishing. At about 16.00 we ended up having our AGM meeting where they chose the new committee for the club:

Chairman- Mark Wileman

Vice-Chairman- Nigel Harris

Treasurer- Carol Harris

Venues- Bev Houghton

Secretary- Amanda Oosthuizen

Addition members- Suzie Wileman and Debbie Honing

After the meeting we all gathered behind mark and Brenda's caravan and had some cake and coffee, celebrating Edwin and Suzie's birthdays

Sunday morning wasn't really the best, weather was miserable and started to rain and the wind came out of nowhere, poor Suzie shouted so hard, I'm sure everyone heard her as the tent almost blew away

Some of the campers were busy packing up and ready to hit the road, we had a quick meeting where we discussed the following:

Upcoming Events:

May 17-19	OuSkip R100 pppn for 2 persons and R80 pp pn thereafter. 10 sites booked
June 7-9	Mountain Breeze price to be given later
July	Strand R151 per site per night up to 4 people on site.
Aug 8-11	Rondeberg R240 per site per day for 4 people Only one Caravan or motor home per camp site is allowed.
Sept 13-15	Fynbos price to be given later.

NAGM in East London will be held during School holiday at end of September. Quite a few members are Interested in doing extended road trip.

Awards:

Spoon: Mark Webster handed it over to Freddy

Dummy: Robert- Still to be handed over

Sparky: Still with Wayne

Fines

Fines Master - Edwin Oosthuizen

Will be announced at the next camp

All members rated this camp as being one to come back to, they cater for all the family with activities such as a river, fishing, park for children to play. There are nice grass areas and trees to give shade. The showers have hot water and the ablutions were nice and clean

Mark closed the meeting and wished everyone a safe trip home.

Biltong, mushroom and feta pap tert

To be completely honest... a pap tert has never been on my foodie to-do list until now. And boy, am I happy that I tried my hand at this utterly delicious side dish. It's perfect for any braai or barbeque.

Next time you braai, give the well-loved potato salad a break and pop this pap tert in the oven while you enjoy a cold one around the fire.

Layered biltong, mushroom and feta pap tart

Serves 4-6

Pap:

750ml (3 cups) warm water
2.5ml (½ tsp) fine salt
15ml (1tbsp) butter
250ml (1 cup) maize meal
250ml (1 cup) fresh or frozen corn kernels

Filling:

15ml (1tbsp) olive oil
½ (75g) red onion, diced
250g mushrooms, sliced
5ml (1tsp) garlic, crushed
15ml (1tbsp) chives
180g (1 cup) sliced biltong
100g (1 cup) feta, crumbled
250ml (1 cup) cream
125ml (½ cup) Gruyere cheese, grated
Fresh basil, to serve

1. Preheat the oven to 180°C.
2. For the pap, place the water and salt in a pot and bring it up to a boil. Stir in the butter and then whisk in the pap. Turn the heat down, cover with a lid and cook it over very low heat for 15 minutes. Whisk twice during cooking to get rid of any lumps.
3. Stir in the corn and cook for a further 5 minutes.

4. For the filling, heat the oil in a pan over medium heat. Gently sauté the onion for 5 minutes until tender. Turn up the heat and add in the mushrooms. Fry for 3-4 minutes and then add the garlic and fry for another minute. Stir in the chives and lightly season the mixture.

5. To assemble the tart, place half of the pap at the bottom of a 15cm x 20cm ovenproof dish. Add the mushroom filling on top. Add a layer of biltong and then the crumbled feta.

6. Pour over half of the cream and then the rest of the pap. Neaten the edges so that all of the filling is covered. Pour over the rest of the cream and then scatter the grated Gruyere on top.

7. Bake for 15 minutes until the cheese is melted. Scatter some fresh basil on top and serve.

TIPS:

- You can easily replace the biltong with cooked bacon bits or for a vegetarian option try adding some sautéed butternut or baby marrows instead.

- Experiment by using your favourite cheese for this recipe. Blue cheese, Cheddar, Gouda, goats cheese and Mozzarella can all work. Each one will add a different flavour to the dish.

- If you want to save some time, then fully prepare the tart the night before but don't bake it. Cover and keep it in the fridge until needed. Bake it slightly longer before the braai as everything in the pap tart will need heating up.

