

# Trekkers Lager 3

Newsletter

OUSKIP



17 – 19 May 2019

We arrived at Ouskip, weather was abit cloudy but not that bad.

Saturday we went to the beach that was a doorstep away from the caravan, enjoying the sea breeze and kids playing in the water and picking up shells and playing on the jungle gym. Chelsea and Alexis were very much entertained having Ava and Sarina there.

Couldn't of asked for a better weekend

## Present

Brenda & Mac Bohme, Bev Houghton, Mark & Susie Wileman (Matthew and Charlotte), Edwin & Amanda Oosthuizen, Leslie and Layton Shaw, Bennie and Desiree Peterson, Robert and Caren Liedeman

## Upcoming Events:

June 14-17	Mountain Breeze (10 Sites) Long weekend
July	?
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	Silverstrand or Klein paradys
October	Worcester Yacht Club

## Birthdays

- May  
Lisa VD Sluis 17/05  
Tia Alberts 25/05

### 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

Bev- Biting off more than she can handle (2 Kids)

Leaving most of the stuff at home

Matthew- Had no diesel in the car

Mac- No Malva pudding

Bennie- Falling asleep in the braai area

Leslie- Going to sleep when the kids are going to sleep

Camp was very nice, and was awesome having the beach a doorstep away

Ablutions neat and showers are massive, no complains really

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

# Malva pudding in a potjie

### Ingredients

#### For the batter:

1 cup flour

½ tot bicarbonate of soda

1 cup white sugar

1 egg

1 tot apricot jam

1 tot vinegar

1 tot melted butter

1 cup milk

### **For the sauce:**

½ cup cream

½ cup milk

1 cup sugar

½ cup hot water

½ cup butter

### **Method**

#### **1 hour**

Light the fire. You need fewer coals than when braaing steak, but you'll need a steady supply of coals once the pudding is baking.

Use butter to grease your no.10 flat-bottomed baking potjie.

Sift the flour and the bicarbonate of soda into a large bowl and stir in the sugar (you don't need to sift the sugar).

In another mixing bowl, whisk the egg very well.

Now add the jam, vinegar, butter and milk, whisking well after adding each ingredient.

Add the wet ingredients of step 5 to the dry ingredients of step 4 and mix well with a wooden spoon.

Pour the batter into the potjie, put on the lid and bake for 50 mins by placing some coals underneath the potjie and some coals on top of the lid.

Don't add too much heat, as burning is a big danger.

There is no particular risk in having too little heat and taking up to 1 hour to get the baking done, so rather go too slow than too fast.

During this time, you can add a few fresh hot coals to the bottom and top of the potjie whenever you feel the pudding is losing steam.

After roughly 50 mins of baking, it should be well risen and brown.

When the pudding has been baking in the potjie for about 40 mins (about 10 mins before it is done), heat all the ingredients for the sauce in a small potjie over medium coals.

Keep stirring to ensure that the butter is melted and the sugar is completely dissolved, but don't let the mixture boil.

If you want a (slightly) less sweet pudding, use half a cup of sugar and a full cup of hot water for the sauce, instead of the other way round as per the ingredients list.

After about 50 mins of baking, insert a skewer into the middle of the pudding to test whether it's done.

If the skewer comes out clean, it's ready.

Take the pudding off the fire and pour the sauce evenly over it.

Serve the malva pudding warm with a scoop of vanilla ice-cream, a dollop of fresh cream or a puddle of vanilla custard.

