

MOLES

MONITOR



DECEMBER 2021



MVSAC – DECEMBER 2021

Welcome to our Christmas Newsletter complete with your Christmas Messages to fellow members which is raising funds for the RNLI.

The recent Dinner Dance went very well and a big thank you to Beth for organising and to Ben for doing the superb disco which had us all up dancing and doing some moves not done for many years!

I would also like to congratulate the award winners David Edwards for Diver of the Year, Jon Gower for the Frank Whittam Cup, me for the Members Award the Cathy Cup and Keith James for the Golf Cup.

That just leaves me to say thank you to the committee for all their hard work over the last 12 months and here's looking forward to an exciting New Year.

Steve Pavey – MVSAC Chairman

2021- 2022 COMMITTEE

Further to the AGM held in November this is the list of committee members for the next 12 months. You can contact the committee on committee@MVSAC.org.uk.

Chairman: Steve Pavey

Treasurer: Aly Mitchell

Secretary: Carolynn Royce

Diving Officer: Keith James

Training Officer: Janice Wilson

Social Secretary: Beth Buttle

Equipment Officer: Adam Royce

Special Projects: Peter Ward

IT/WEB Site: Robin Bourne



With Very Best Wishes for
Christmas & The New Year
We look Forward to Seeing Everyone
in 2022
Harry & Irene

Great Xmas Party!
Merry Xmas and a Happy New Year
with less restrictions and more
diving.
See you All next Year
David & Karen

Wishing everyone a very
Happy Christmas
and a fabulous New Year
love Alicia



Season's Greetings
and have a Bubbly 2022!
Aly

Ho Ho Ho.
Merry Christmas Everyone
from Jan x

Happy Christmas Moles.
Best wishes for 2022.
Hilary x

Merry Christmas
& Happy New Year
to all in MVSAC.
To new adventures in diving in 2022
Janice



Dear fellow divers, committee members,
volunteers and trip organisers, thank you all
for another year's great diving and events.
Hope you have a Happy Christmas and all
the best for 2022. Eddie





**Happy Christmas
Let's get underwater
in 2022!!
Sonja & Tristan**

**We wish you many
Dive Adventures
and
Wonderful Dives in 2022
Steve & Sharon**

**We Love You All
As Much As
We Did Last Year
Keith & Milly**

**With love at Xmas
from
Angie Apicella**

**Happy Christmas
to all at MVSAC.
Here's to some fab diving in 2022.
Love
Carolynn & Adam xx**



**Keep kicking Ass Brothers!!
Jonny**

**Warmest Wishes to
Wonderful wet Moles
Love Greg**

**Merry Christmas everyone!
Here's to a fab 2022!
Love
Jen & Andy x**



RECIPE OF THE MONTH

Janice's Chocolate Crunch Christmas Pudding

Pudding

6oz/170g butter, margarine, vegetable spread
3 tablespoons golden syrup
8oz/220g dark/milk chocolate
6oz/170g crushed ginger biscuits
6oz/170g crushed digestive biscuits
1oz/27g currants
3oz/80g raisins
2oz/55g chopped cherries
1oz/27g candied peel
2 teaspoons/2x5ml ground cinnamon
2 tablespoons brandy/rum -optional

Icing

3oz/80g plain chocolate
1 tablespoon/15ml water
1oz/27g butter/margarine/vegetable spread
Icing sugar holly for decoration

Grease a 2pt pudding basin. Crush the biscuits digestive and ginger separately- I usually do this with a rolling pin and the biscuits in a food bag. You can use a blender but you still want a bit of crunch. Chop the cherries. Gently melt and stir together the butter, syrup and chocolate in bowl over a pan of water. Mix in the rest of the ingredients. Stir thoroughly and turn into pudding basin. Chill in fridge overnight. Dip basin in hot water and turn out- a knife round the edge will help.

To make the icing, melt the chocolate water and butter/marge/spread together and stir until smooth. Cool and then spread the icing over the pudding. A flat knife is best for this. I have found you need to put a layer on, let it set and then put on another layer so the icing stays on the pudding. Dust with icing sugar and add a sprig of holly. Cut with a sharp knife.

I have frozen the pudding before putting the icing on- this makes it easier as the icing sets more quickly. The alcohol is optional- children often do not like it and I do not include it. This pudding does not need to be kept in the fridge and will sit quite happily on the side.

I have found this pudding to be quite versatile and can be adapted to suit a range of tastes. I now use dark chocolate throughout but not the strongest and when the children were younger, I used more milk chocolate.

DATES FOR YOUR DIARY

April 30th - May 2nd Diving Trip on Tango Weymouth (Organiser Carolynn)

June 19th Diving Trip Brighton (Organiser Peter)

July 17th Diving Trip Brighton (Organiser Peter)

September 10th - 11th Diving Trip on Tango Weymouth (Organiser Carolynn)

4th November – AGM Cricket Club TBC

End November – Early December – Dinner Dance Date to be confirmed

If you have any pictures, articles or recipe's you would like to share please email Steve @ spavey@spruce.co.uk

STAY SAFE EVERYONE

