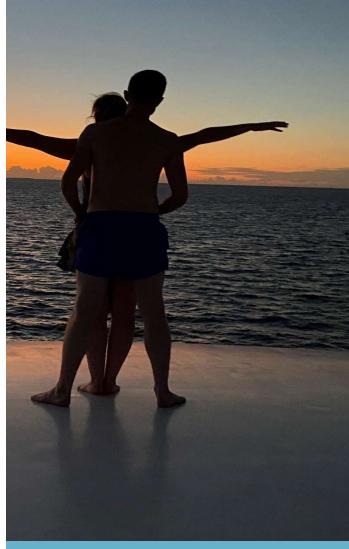
MOLES MONITOR







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 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

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

Warmest Wishes to
Wonderful wet Moles
Love Greg



With love at Xmas from Angie Apicella

Keep kicking Ass Brothers!!

Jonny

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 2tablespoons brandy/rum -optional

Icing
3oz/80g plain chocolate
1tablespoon/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

