



## NEWSLETTER December 2010

This is a rather short Newsletter due to the fact that other commitments have kept the lap top closed. However there will be more news in the February edition on what is planned for the year ahead.

Don't forget for up to date information on what is taking place within the branch visit

[www.stalybridgescubadiving.co.uk](http://www.stalybridgescubadiving.co.uk) or [www.chaumontdiveclub.co.uk](http://www.chaumontdiveclub.co.uk)

### Annual General Meeting

At the AGM, which was held on Monday 6<sup>th</sup> December, the following members were elected to the committee to run the branch over the next 12 months:

The new committee got together for a brief meeting on 15<sup>th</sup> December to allocate the officer posts and also the other posts that are necessary to make things run smoothly. These well given to the following

Andy Bruce Chairman

Geoff Wood Secretary

Steve Bradley Treasurer

Marie Arrowsmith Membership Secretary/Vice Chair

Rick Worsell Fund raiser

Simon Arrowsmith Equipment Officer

Dave Reddyoff Web site/marketing

Rick Fry TBA

Gary Clayton TBA

Mike Moore TBA

The position of Diving Officer remains open at the moment.

## Social Events

# **THERE WAS ONLY ONE SOCIAL EVENT THIS YEAR!**

2010 Christmas Party  
18<sup>th</sup> December



Well if you couldn't make it down to the Hog Roast last Saturday you missed a treat with a fantastic night of entertainment and food.

The 'Crabbs' played 3 brilliant sets of cover versions from recent hits to years gone by and judging from the amount of people on the floor the music was pitched just right and carried on into the early hours of Sunday. In between the live band the DJ kept those with itchy feet occupied and even managed to get into the Christmas spirit with some well known

seasonal tunes. The bar was open all evening to help quench the thirst of the dancers and to keep the fires burning the Hog Roast was superb with fresh rolls filled with delicious succulent pork and topped with stuffing and apple sauce.

Thanks go out to all who helped out; from those who set the room up on the evening, to Dave R for mailing all the flyers and Denise for organising the room, band and DJ and also to the members who let us know if they were attending so to gauge the catering requirements.

The summer BBQ will be held in the middle of June. Dates and venue will be included in the April Newsletter.

## Chaumont Cookery Section

### Christmas Cake

#### Ingredients

1 cup of water  
1 cup of sugar  
2 cups of dried fruit  
1 teaspoon of baking soda  
1 teaspoon of salt  
2 cups of brown sugar  
1 teaspoon of lemon juice  
½ cup of nuts (pecans preferably)  
1 ½ bottles of whiskey  
1 cup of butter  
4 large eggs

Wash hands and sample the whiskey (all good cooks sample the raw ingredients) to check the quality. ½ cup should do the trick. It's important to have good quality for Christmas cakes

Take a large mixing bowl and turn on the oven.  
Check the whiskey again to be sure it is at room temperature. ½ a cup will give a good indication.

#### Method

Turn on the electric mixer; beat 1 cup of butter in a large fluffy bowl.  
Add 1 teaspoon of sugar and beat again.  
Make sure the whiskey is not going off; cry another 2/1 tup.  
Turn off the mixer.  
Break 2 legs and add to the bowl and chuck in the cup of dried fruit.  
Mix on the turner.  
If the fried druit gets stuck in the beaters pry it loose with a drewscraver.  
Sample the whiskey to check for tonsisticity.  
Next, sift 2 cups of salt. Or something. Who cares?  
Ooops remember to sheck the whischkey  
Now sift the lemon juice and strain your nuts.  
Add one table. Spoon.  
Of sugar or something.  
Whatever you can find.  
Grease the oven.  
Turn the cake tin to 350 degrees.  
Don't forget to beat off the turner  
Throw the bowl out of the window.  
Sheck the hiskey again.  
Go to bed. Who likes Christmas cake anyway.....  
(Taken from a 2004 newsletter, courtesy of Sam Bruce)

## And Finally

Shortly you will be receiving your membership renewal notice for the BSAC and the branch. We hope that you will be taking this opportunity to renew your memberships and benefit from the services of the biggest diving club in the world and also from the experience, instructors, equipment and fellow divers that Chaumont has to offer.

The last Monday branch night was on the 20<sup>th</sup> December The first branch night of 2011 is on Monday 10th January

The next Newsletter will be out in February so if you are planning any trips for 2011, have places on a booked trip or just wish to publicise an event let us know and we can get it included for everyone to see.

As usual, if your contact details are changing and you wish to be kept in touch please contact Marie Arrowsmith 0161 368 2467/07768393750

**Have a safe and enjoyable Christmas and a fabulous  
New Year!**