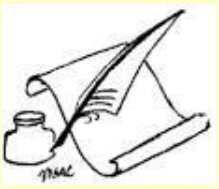
October 2017

TREKKERS: LAAGER 3



CHAIRMANS COMMENTS



2017

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What a great weekend on this animal rescue farm near Wolsely. It has such a relaxing atmosphere and all the sites are quite private and the ablutions kept neatly. Easily assessable and nearby town have lots of attractions. Maybe more an autumn, winter or early spring camp.

Until next time.

Yours in caravanning

Mark



Outspan Synopsis

Fynbos Guest farm

Attendance: 4

Kevin and Debbie were well settled in already when the neighboring town campers arrived with the wind. Unfortunately they couldn't fit in on laager format and Peter allocated another spot for them near the ablutions and it's so well protected that Mark didn't even bothered to erect his awning. Honings and Houghtons arrived shortly thereafter. Willem could maneuver his van into a close spot, but with no space for his awning. Terry tried unsuccessfully to make a turn in a tight circle, which cost him in fines. Soon everybody was settled with some *coolers* and we could catch up on news. Everybody had a try on making their own gourmet burgers and the thick patties cause some good laughter. After sunset the wind turned quite cold and by 20:30 all were in bed, certainly a record for us.

Continued….
Saturday morning it was still a bit breezy, but soon the jackets came off and the sun showed that summer is here. The birthday boy was spoilt with breakfast in a quint little restaurant in Wolseley, Willem & Debbie explored some passes around Ceres and the rest went to Tulbagh for stock of wine and breakfast. To Mark's total disgust they discontinued his Paddapoleon brandy. There were still a good choice of light wines and even Eva tasted some of the grape juice. A good 3-egg omelette made for a delicious breakfast. It is always a challenge to get bread, milk and a beer on month-end in the country side. Entertainment is always close by with the locals when the heat and liquor mixed well.
Back at camp the wind totally calmed down and we visited the animal camps and Mark could get some flying time in. Soon Kevin entertained us while he got entranced with the rugby. Luckily Province saw to his birthday wish.
We made use of the lapa area for the braai and the little fireplace surprised us all with the heat that it produces.
Sunday the heat got us out of our caravans early enough and breakfast was served by Terry after the meeting. Shortly after lunch we packed up and with the relief of the air-conditioned cars, could take a slow ride back to reality.





NEXT OUTSPAN: Christmas camp at Watergat

CELEBRATIONS

BIRTHDAYS

October	
26	Debbie Honing
28	Kevin Watkyns
November	
3	Mac Bohme
27	Glenda Ferneyhough
30	Wayne Henstock

OUTSPANS

November	24-26	Watergat
January	19-21	Hollandse Molen
February	23-26	Ou Skip
Easter	30/3 - 1/4	Rondeberg
April	20 - 22	Combined





TIP OF THE MONTH

Potjie competition idea 



MEXICAN CHICKEN POT



If you enjoy Mexican food, you'll not be able to refuse this chicken pot. It's unique taste is mainly thanks to the mixture of herbs and spices and it's so filling that nothing extra, besides a nice tossed salad, needs to be served with the pot. It's enough for 5 to 6 people and a # 3 pot is recommended.

INGREDIENTS

30ml Cooking oil
2kg Chicken pieces
5 Medium-sized onions, diced
1 Green-chilli, seeded and diced
250ml Water
5 Carrots, peeled and sliced
6 Medium potatoes, peeled and cubed
125ml Uncooked rice
200g Frozen green peas
15 Whole button mushrooms
2 Tomatoes, diced
10ml Dried parsley
5ml Garlic flakes
5ml Lemon pepper
5ml Dried oreganum
2.5ml Ground black-pepper
1.25ml Peri-Peri powder
125ml Dry white wine
30ml Sugar
20ml Salt
15ml Medium curry powder
1 cube Chicken stock, crumbled

METHOD

- Heat the oil in the pot and braai the chicken, a few pieces at a time, until golden brown. Remove and brown the onions and chilli until soft. Replace the chicken and add the water. Cover with the lid and allow to simmer for 15 minutes.
- Layer the veggies and rice as they appear above and sprinkle the herbs and spices on top. Cover with the lid and allow to simmer for another 15 minutes.
- Mix the wine and the rest of the ingredients and pour over the food. Cover with the lid and allow to simmer for 30 minutes or until the rice is done. Give the pot a good stir before serving.

