



# The Pleasant Places of Florida\*

A Corresponding Scion of  
The Baker Street Irregulars

[\* - Suggested in FIVE.]

Communication  
No. 142

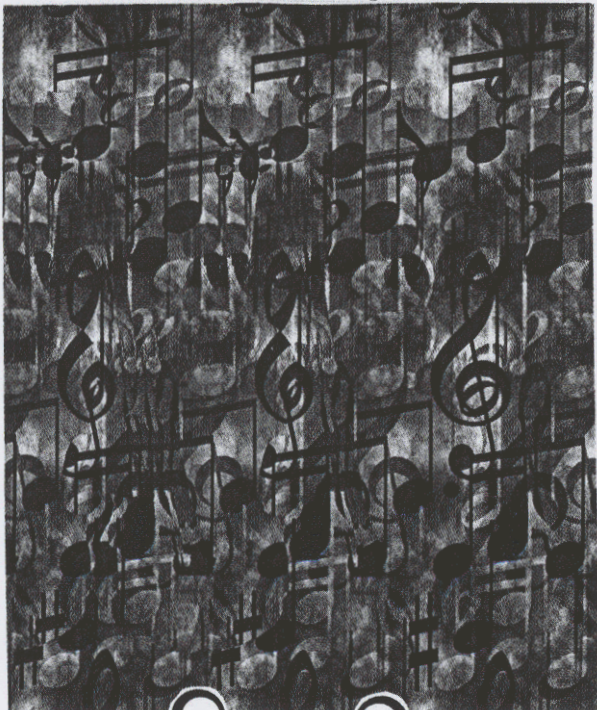


OCT. - 1994

**Fall Gathering** Sign-Up Form for the Fall Gathering is enclosed with this Communication. Mail it in to our host, **Frank Smith** ASAP. Hope to see you there.

**"What's Up Doc?(Watson, that is):** PPoff Dues are up, that's what. Dreadful sorry, but it can't be helped. As of Oct. 1st the Dues will be \$7.50 per year, renewable annually. That's still not so bad - I know of one Scion who charges \$30/yr.! When your renewal time comes, I will send you proper notice. Many PPoffers have been on a 3-year deal, but henceforth we will all go on a yearly basis when your renewal time come up. Thanks for your understanding and support.

**STEREOGRAMS** are the current rage. Here is how they work. Relax your gaze, and stare at the two dots at the bottom of the picture until you see 3 dots. Then concentrate on the 'middle' dot & look up at the picture, and you'll see one of Sherlock's favorite possessions!



From  
**Mrs. Hudson's  
Kitchen**

by JOAN WOOD

Authoress of  
Sherlockian Cookery &  
Holmesian Needlepoint

### "STARGAZY PIE"

(This tasty fish pie, a long-time British favourite, is especially suited for picnics. The olives that garnish the pie are said to resemble eyes of fish gazing up at the starry sky.)

- |   |                               |
|---|-------------------------------|
| 1½ c. fresh bread crumbs                      | ¼ tsp. dill                   |
| ¼ tsp. marjoram                               | ¼ tsp. salt                   |
| ¼ tsp. thyme                                  | Dash of pepper                |
| -----   |                               |
| 1 cup (8 oz) canned tuna or salmon            |                               |
| 2 hard-boiled eggs, peeled & chopped          |                               |
| 2 T. chopped celery                           | 2 T. finely chopped onion     |
| ¾ c. half & half cream                        |                               |
| -----   |                               |
| 9" prepared pie crust, baked per instructions |                               |
| ¼ tsp. paprika                                | 6 black olives, thinly sliced |

In large bowl, mix together first 6 ingredients. Add next 5 ingredients. Stir well. Let mixture stand for 5 minutes. Press fish mixture into pie crust, then smooth top & sprinkle with paprika. Decorate top with olive slices, to look like fish eyes. Bake in 375° oven for 20 minutes, or until golden brown. **Serves 6.**

