



# The Pleasant Places of Florida\*

A Corresponding Scion of  
The Baker Street Irregulars

[\* - Suggested in FIVE.]

Communication  
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## DIOPHANTOS CLUB to CONVENE in DUNEDIN - JULY 20.

The Diophantos Club is an informal get-together of PPOFFers in-between the formal Spring/Fall Gatherings. **Wanda & Jeff Dow** are hosting this one, which will be held at the "Sips & Nibble" in Dunedin. Write

or ring them up , no later than Independence Day if you plan to attend.

They will forward full particulars (including cost, directions, et al) tout de suite!


**ROUND-ROBIN PASTICHE:** The PPOFF's 13th "round-robin" pastiche will be in the production mill soon. Seven members have offered their writing talent to this opus - which is expected to be published by the Fall Gathering.

**A-PUN MY WORD!** As perusual, Holmes and Watson were perusing the morning newspapers & commenting upon items of interest and inconvenience.

**Holmes:** Watson, old man, did you read about the "down-sizing" at the Charlie Tuna Packing Co.?

**Watson:** You bet, Holmes - and I have no doubt they canned half of their workers.

*I was recently reminded of the late Fred Allen's quote: "Hanging is too good for a punster - he should be drawn and quoted."*

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| <p>SYBIL HOLMES</p>  <p>GERANIUM<br/>Ivy Leaf</p> | <p>Otto &amp; Carol Schultz<br/>grow these flowers<br/>in their garden in<br/>Patchogue, N.Y.<br/>(LIKE 1895 UNMENTIONABLES-<br/>THESE ARE REAL BLOOMERS!)</p> | <p>SYBIL HOLMES</p> <p>Ht. 18" (45cm)<br/>Space 9" (23cm)</p> <p>Intense candy-pink, rose-bud-type blooms complemented by handsome, green foliage</p> <p>USES: Hanging baskets, window boxes</p> <p>CARE: Blooms all season, even in hot, dry weather. Remove faded blooms and pinch foliage for best bloom and compact growth.</p> |
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THREE PIPE  
SAFETY MATCH  
MADE IN JAPAN  
TRADE MARK

Just the thing for Solving Those Tough Problems S.H.



Philatelic Philandering  
... or Stamping around with  
SHERLOCK HOLMES

Surely this stamp from the Netherlands depicts young Sherlock, as he practices with the violin. ----->



From  
Mrs. Hudson's  
Kitchen

by JOAN WOOD

## STOUT BEEF STEW



(Mrs. Hudson says that this rich, tasty brown stew, braced with Guinness stout & served with new potatoes, was just the dish for a nippy & wintry night.)

- 3 Tbsps. oil
- 2 lbs. chuck steak, sliced 2-3" long & 1/2" thick
- 7 medium onions, coarsly chopped
- Freshly ground black pepper
- 1/2 can beef consomme
- 3 Tbsps. brown sugar
- Salt
- 2 Tbsps. flour
- 1 cup Guinness
- 2 Tbsps. vinegar

Preheat the oven to 250°.

Place 2 Tbsps. of oil and salt in a frying pan and brown the meat in it. Transfer the meat to a large ovenproof casserole and using the same frying pan, salt and brown the onions, and add them to the meat in the casserole. Season with pepper, and set aside.

In the frying pan, make a roux with the flour and the remaining oil. Add the consomme and stir 'til the mixture is smooth with no lumps. Add to the casserole. Mix the Guinness with the brown sugar and vinegar, and pour over the meat. Cover the casserole and cook in the 250° oven for 2 1/2 hours.

Serves 6.