



The Pleasant Places of Florida*

A Corresponding Scion of
The Baker Street Irregulars

[* - Suggested in FIVE.]

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Order R/R Pastiche Now & Save-A-Buck!

If you'd like to save a dollar, you may order P.P. of F's soon-to-be-published Round-Robin Pastiche now. Send \$5.00, payable to Benton Wood, to The Recorder by Oct 1st. This cost includes postage.

If our schedule holds true the new R/R Pastiche will be ready by the first of October. The Price will then go to \$6.

MARK YOUR CALENDAR -- The 21st Annual Fall Gathering is scheduled for **Sat., November 9th**, in Dunedin. The Adventure Theme will be "**The Dying Detective**", in which Holmes remarked: "I never needed it more....". (He was, of course, referring to our Fall Gathering.)

If you have been dilatory in ordering the new SHERLOCK HOLMES Stamp, best you act promptly. My supply is getting dangerously low. Send me a check for \$7.50 (payable to **Benton Wood**) and your S'ian Philatelic Collection will be complete. "There's not a moment to lose, Watso!"

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

Watson: Listen to this, Holmes. An irate customer of our local Baker Street Bakery created such a ruckus, claiming that the crusty old baker was loafing on the job, that he was arrested and sent off to the pokey.

Holmes: Sounds like that temperamental hot-head was in pique form, Watson.

SHERLOCKIAN

"QUOTE FALL"



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From
**Mrs. Hudson's
Kitchen**

by JOAN WOOD

SILVER BLAZE HOT BROWN

(The "Silks & Saddle" pub in Winchester, created this tasty sandwich.)

- 1/3 c. butter
- 1/8 tsp. pepper
- 2 slightly beaten egg yolks
- 1/3 c. grated Parmesan cheese
- 3 Tbsps. all-pupose flour
- 2 1/3 c. milk

- 8 slices white bread, toasted
- 12 oz. thinly sliced cooked turkey breast
- 2 Tbsps. grated Parmesan cheese

- 16 rashers of fully cooked bacon

In a medium saucepan melt butter. Stir in the flour and pepper. Add the milk all at once. Cook & stir 'til thickened & bubbly. Stir some of the hot mixture into the beaten egg yolks. Return all to saucepan; cook & stir just until bubbly. Remove from heat. Stir in the 1/3 cup of Parmesan cheese.

Place toast slices on a baking sheet. Cover with turkey. Top with sauce and sprinkle with the 2 Tbsps. of grated cheese. Broil 3-4" from the heat about 3 minutes, or 'til the sauce is brown & bubbly.

For each serving, place 1 toast stack on a serving plate. Top each serving with 2 pieces of cooked bacon, forming an "X". Serve sandwiches immediately. **Makes 8 servings.**

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