

Signals from TARSUS & North Pole News--May 2015

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Greetings From the North

By Ian Sacré, TARSCanada Coordinator

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When I received Elizabeth Jolley's nudge the other day requesting that I put something together for the Spring Edition of *Signals from TARSUS/NORTH POLE NEWS*, I wondered what on earth I had that was worth telling TARS Canadian members this time around. So perhaps a few housekeeping details may be a good place to start:

Regrettably, our Canadian TARS Membership has dwindled to 27 from the 29 memberships we had last year. One member resigned after belonging to the Society for many years, telling me that he thought it was time. But on a much more sad note, another member, Dr. Fred Warner, Senior Member # 4929 passed away in November 2014. Unfortunately I have no other details. The 27 memberships we do have are made up of 46 warm bodies, 13 of whom are children!

The TARS Canada membership subscription rates remained unchanged for 2015, however if the value of our dollar continues to sink in relation to the British Pound Sterling it may be necessary to adjust the amount Canadian members will be asked to pay for 2016. At today's rate of exchange, for instance, this might mean that the Senior subscription would change from the current \$44.00 to \$47.00 when rounded off. We shall know better what will need to be done in this regard towards the end of 2015.

In a later month of winter I received an email from our fearless TARS Chairperson Christopher Birt advising me that he and his family were going to be in Whistler to ski for a couple of weeks over the Easter Holidays. After an exchange of emails we arranged to meet for lunch one day during his visit. On the appointed day I drove up to Whistler arriving at the agreed time and place and was met in the lobby of their holiday complex by Christopher's charming wife, full of apologies because Chris was in the shower having arrived home late after spending twenty-five minutes dangling and motionless on the chairlift due to a mechanical malfunction! I thought I was going to hear an embellished tale of him having been forced to rappel down from the chair in true Swallows and Amazons fashion! But it was not to be. Nevertheless I thought Christopher's 'stranding' was a most appropriate introduction to the wilds of Canada. Nancy would have approved mightily! Our lunch lasted two hours and was filled with lots of laughter and merriment. We have a really good'n in our leader.

One of the things we discussed was concern about difficulty in attracting new members to the Society, particularly children or members with children. Much of the membership is pretty ancient now, and the books and interests of yesteryear seem to have little meaning or appeal for present day children who appear to be more interested in Harry Potter, Hobbits or Star Wars and other complete fantasies. In a recent interview, John Sergeant, a former Chief Political Correspondent for the BBC said of Arthur Ransome:

"...He knew children wanted adventure and to widen their experiences, and do all the things he has them doing; be it sailing or fishing. He explained how to do these things in an engaging way, giving his stories a guidebook quality."

How very true.

Christopher's and my chat about how to encourage the interests of modern children in Tarry things led me to wonder just how popular AR's twelve books still remain today. I spoke with the manager of a local store called 'Kids Books', which have two outlets here in British Columbia's lower mainland. After a cursory computer search of their sales records over the past twelve months I was told that the two stores had sold about fifty of AR's volumes, with *Swallows and Amazons* being the predominant copy of choice. Later, I spoke to the main Vancouver Public Library who advised me that *Swallows and Amazons* had been taken out 30 times during the past twelve months, *Swallowdale* 9 times, *The Big Six* -- 8 times, *Coot Club* -- 7, *Peter Duck* -- 5, *The Picts and the Martyrs* -- 4, *Secret Water* -- 3, *Missee Lee* -- 2. Four of the twelve book series, namely, *Great Northern*, *Winter Holiday*, *We Didn't Mean To Go To Sea*, and *Pigeon Post* were not to be found in the library's

collection. Whilst I have no proof, I suspect that other major libraries would more or less reflect the same results.

What I found particularly interesting about this information is that there appears to be a lack of reader follow-up, as it might be called. Speaking personally, when I read, for instance, my first Patrick O'Brian novel featuring its two main characters, Jack Aubrey and Dr. Maturin, and the 'HMS Surprise', I was so captivated by my first exposure that I was not satisfied until I had read all the books in the series and had in fact, bought nearly all of them for my own collection. Yet the information provided to me by the Vancouver Public Library would tend to indicate that after reading *Swallows and Amazons* only 30 % of the S & A readers went on to read *Swallowdale*, and that the reader percentages continued to decline until *Missee Lee* was only read by just under 7 percent. I realize that this observation hypothetically assumes, perhaps falsely, that the group of individuals who initially read *Swallows and Amazons* went on to provide at least some of the readers of the rest of the series, albeit in diminishing numbers. Obviously this is a very unscientific uttering, but it leaves me with the question: Why aren't AR's other books being read more? Is it possible that the young readers of the library had AR's *Swallows and Amazons* thrust upon them by well-meaning parents and grand-parents who, having read the books as youngsters themselves, so enjoyed the stories that they were certain their children would find them exciting too? But sadly, after reading the first book, these modern, more sophisticated children found the books a bit tame in this age of electronic social networking, organized sports or activities and in some cases, their bubble-wrapped existence? 'Tis a puzzlement, but food for thought, for how will TARS continue into the future if younger folk do not share the enthusiasm for AR's "how to" adventure stories?

Regrettably, the TARS cookbook project is not likely to proceed further due to a lack of interest and input. Three members did respond with contributions, and their recipes will appear from time to time in *Signals from TARSUS/NORTH POLE NEWS*, with appropriate acknowledgements.

As was announced earlier, Canadian and US TARS members are organizing a joint get-together, on the 1st and 2nd of August, in the Long Beach area of SW Washington state. We hope that this event will be well attended at least by members who live within a day's drive of the location. A number of activities are planned for the weekend. If some of you are going to join us, and I hope you will, please let me know as soon as possible either by email or post.

Finally, to close this letter, I believe that one of Aurther Ransome's important legacies was to demonstrate the need to keep dreams and the thirst for adventure alive throughout our lives. Perhaps T. E. Lawrence, who wrote *The Seven Pillars of Wisdom* said it best:

"...All men (women) dream but not equally. Those who dream by night in the dusty recesses of their minds, wake in the day to find that it was vanity: but the dreamers of the day are dangerous men (women), for they may act on their dreams with open eyes to make them possible..."

So do lots of dreaming with your eyes open!

Wishing you all fair winds and calm seas,
Ian Sacré

TARS Website: <http://www.arthur-ransome.org.uk>

All Things Ransome, a website devoted to keeping articles, artwork, and anything related to Ransome: <http://www.allthingsransome.net>

Membership Information:

Subscriptions for the calendar year fall due on 1 January of that year

Please pay now while you remember! This will save the work of having to track you down to determine your subscription intentions and will ensure that you will not miss any publications.

New Members Exempt: If you joined TARS in October, November or December, your subscription covers the next calendar year as well, and there is no need for further payment until the following January.

Senior or Pensioner status: If you are 65 or over then you are eligible for the Senior rate.

Additional Voluntary Contribution: The subscription, payable by all members, covers the basic operation of the Society, including all the benefits that each member can expect to receive. Any additional donations will be reserved for spending on additional activities or projects. This may include: TARS Library; the Ship's Baby Fund; making donations to outside bodies (such as the Nancy Blackett Trust or Horstead Centre); or helping to increase funding for regional "Books for Schools" schemes. Donations to TARSUS/NORTH POLE NEWS are also welcome to help with the newsletter and prizes for competitions or promotions.

Member Benefits

The descriptions below apply to **TARSUS** and **TARS Canada** only. Members in other countries receive the publications listed, with the exception of Signals from TARSUS/North Pole News, and pay their local equivalent of the UK prices.

FAMILY Member: \$62.75 (Must register the names of all members of the family)

Family Members receive:

Mixed Moss, the yearly Literary Magazine.

Signals, the news from UK Regions and headquarters and some overseas groups, 3/year.

Outlaw, the newsletter for Junior members.

Signals from TARSUS/North Pole News, 3/year.

ADULT Member: \$52.50

Adult Members receive Mixed Moss, Signals and Signals from TARSUS/North Pole News.

SENIOR Member: \$44.00

Over 65 years of age you are eligible for Senior Membership & receive the same publications as Adult Members.

STUDENT Member: \$35.00

Student members must be engaged in full-time study. They receive the same publications as Adult Members.

JUNIOR Member: \$17.50

Junior members, under 17 years, receive Signals and Signals from TARSUS/North Pole News, plus Outlaw.

US MEMBERS: Please make cheques (in US Dollars) payable to "The Arthur Ransome Society" and send with this sheet to:
Robin Marshall Phone (941) 896-9169
210 - 18th St NW.
Bradenton, FL 34205-6845
E-mail: robin@arthur-ransome.org.uk

CANADA MEMBERS: Please make cheques (in Canadian Dollars) payable to "Ian Sacré", and send with this sheet to:
Ian Sacré Phone (604) 984-2295
750 Donegal Place,
North Vancouver, BC V7N 2X5
E-mail: gallivanterthree@telus.net

Or pay by **PayPal** with a **credit card** at: http://arthur-ransome.org.uk/TARS_Subscriptions.html
Be sure to have your **member number** ready, and click on the appropriate "**Overseas Member**" box.
If you have any questions please contact Robin Marshall for assistance.



'Swallow' from the movie, at home on Coniston Water

Secret Water 2015--Campout on Long Beach Peninsula, Washington

LAST CHANCE TO JOIN IN!!! Weekend of August 1-2, cost \$10/adult/night (half-price for kids), bring your own breakfast & lunch foods, potluck suppers, evening Corobborree. Fun & games each day, with canoes, kayaks, paddleboat, sailing, and water play. Create your own cardboard & duct tape boat for the big boat race! Follow a compass trail to find treats for savages & explorers! Bring your tent or small camper.

E-MAIL ELIZABETH **NOW** TO SIGN UP: erjolley8@gmail.com

In preparation, here are a couple of songs we will sing around the Corobborree campfire:

Spanish Ladies

1. Farewell and adieu to you, fair Spanish ladies,
Adieu and Farewell to you, ladies of Spain,
For we're under orders for to sail to old England;
And we may never see you fair ladies again.

Chorus:

**We'll rant and we'll roar like true British sailors,
We'll range and we'll roam over all the salt seas.
Until we strike soundings in the channel of old
England,
From Ushant to Scilly 'tis thirty-five leagues.**

2. Now the first land we made it is called the
Deadman,
Then Ram Head off Plymouth, Start, Portland, and
Wight;
We sailed by Beachy, by Fairlee and Dungeness,
Until we came abreast of the South Foreland Light
(Chorus)

3. Now let every man toss off a full bumper,
And let every man toss off a full bowl;
And we'll drink and be merry and drown melancholy,
Singing, here's a good health to all true-hearted souls.
(Chorus)

SECRET WATER

Song for Arthur Ransome (1884 - 1967) - Creator of the Swallows and Amazons

Words & Music by Bob Watson

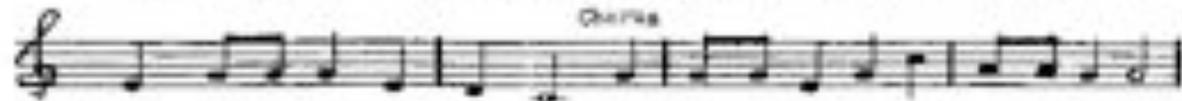
Moderato



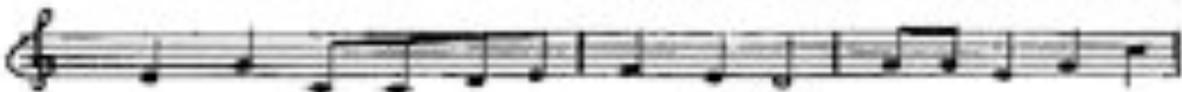
Ar - thur's been and - Ar - thur's gone Spin us a yarn be -



fare - you go. Ar - thur's ship it goes sail - ing so, all



bound for a Se - cret Wa - ter, Oh Spin us a yarn & weave us a dream,



Flood tide run - ning and e - way - we go, Spin us a yarn and



weave us a dream, we're bound for a Se - cret Wa - ter, -



SECRET WATER Song for Arthur Ransome (1884 -1967)

Words & Music by Bob Watson

1. Arthur's been and Arthur's gone,
- Spin us a yarn before you go;
Arthur's ship it goes sailing on,
- All bound for a secret water.

Chorus: So spin us a yarn and weave us a dream,
Floodtide's running and away we go;
Spin us a yarn and weave us a dream,
We're bound for a secret water.

2. Sailed his ketch on the Baltic Sea,
- Spin us a yarn before you go;
Home to berth by a Latvian quay,
- All bound for a secret water.

Chorus

3. Pages turn in a story book, -
Sing like a ripple in Lakeland brook, All -

Chorus

4. Armchair, slippers and a pipe alight -
Fireside sailor will sail tonight, All . . . -

Chorus

5. Wide world's wailing and it calls to you, -
With Captain Flint and his youthful crew, We're . . . -

Chorus

6. (Your) jib-boom's jutting and your bobstay's real, -
With Peter Duck stood at the wheel, We're . . . -

Chorus

7. (The) yarn's been spun and the tale's been told, -
Forever young and never old, We're . . . -

Chorus

8. Arthur's been and Arthur's gone, *
Arthur's ship it goes sailing on, **

The Battle of Bottle Lake (or Never Underestimate the Dexterity of Raccoons)

By Gordon Proudfoot

I belong to a local canoe club and typical of the era in which we live, most of the members are "over the hill" and our tripping days are (mostly) happy memories. The highlight of our activities this summer was a two or four day trip to Bottle Lake in the Kawartha Highlands Provincial Park in Ontario. (Some members are still working and were able to get away for only two days). We established a base camp with gentle paddles each day - very comfortable for an aging and somewhat lethargy prone group. We are, in the most part reasonably experienced wilderness campers. We understand the most necessary protocols of co-existing with the flora and fauna of the bush. The Park Rangers told us that bear activity in the area was low to non-existent but nonetheless we took the normal practical precautions with our camping. The Rangers did not mention however about the lesser relative of the brown bear, namely the raccoon.

Initial Skirmish: We use, generally, plastic food barrels, about 24 inches in diameter and about 42 inches high, one for each site of four persons. On my campsite we had one food barrel, some small snack bags and a mini "Bear Safe" food container of polycarbonate plastic with a screw-on lid. For ease of transport and general handling it belongs in an old backpack. For this, the first night, the main food barrel was left on the ground, relying on the information that bear activity was relatively low. The old backpack containing the "Bear Safe" and a soft-sided snack bag were hoisted up a rather slender sapling and suspended about three feet from below the limb. Surely no fifteen pound raccoon could shinny up that sapling and reach down to the backpack and snack bag. Wrong. Wrong. Wrong! Delete one snack bag and contents, but the backpack and "Bear Safe" survived.

Round one - Raccoons.

Reconnoitre Insertion: For the second night the food barrel was left on the ground again and the "Bear Safe" suspended, this time from a somewhat sturdier tree, again about three feet down from the tree limb. To avoid placing food garbage in the food barrel it was suspended from the tree with the backpack "Bear Safe". One of our more experienced (?) campers decided to hoist her gear and food supplies in a tree. Unfortunately she placed her bundle immediately against the tree trunk, a point not noted by others or, if it was noted, assumed to be acceptable. And so to bed and lights out. One camper, a light sleeper apparently, was awakened by the sounds of a food fight among our furry friends. The raccoons had found the garbage, but more telling, the bundle attached to the tree. They had opened it and scattered the food around the base of the tree and would have enjoyed a feast had they not been disturbed. Our well-meaning companion did what he could to recover the food items and placed them in the food barrel. Having done his best for the group he returned to his sleeping bag.

Round two - Raccoons.

Major Assault: The next morning we awoke to a scene of total devastation. There were food wrappings and portions of snack bars, cheese, cereals, partially eaten fruit, breads and biscuits scattered over a wide area. There was a trail of oatmeal about 30 feet long heading into the bush. (We never did find the bag it came in). It seems that our well-meaning friend had not properly secured the lid to the food barrel after cleaning up after the earlier attack. With their nimble and dexterous hands it was no problem for the raccoons to remove the lid and gorge themselves on food that was supposed to feed us for couple of days.

Round three - Raccoons.

Since we originally had 16 people at our campsites, and everyone always brings more than they can consume, we had sufficient supplies to tide over the eight people who were staying for the next two days. We did not have the meals we planned but with a little imagination, we ate well.

War!!!: We were now determined to thwart whatever the wilderness threw at us - raccoons, skunks, brown bears, black bears, grizzly bears, polar bears, lions, tigers, dragons, whatever. No more easy buffet meals from us! Our ingenious "Mr. Fixit" Barry and his very able sidekick Randy went to work with a vengeance. They managed to string ropes about 12 feet up between two trees 30 feet apart. Suspended from the middle of this rope were two other looped ropes reaching to the ground. To these ropes were attached the food barrels which were then hoisted and suspended high in the air and well clear of any branches. Squirrels may have been able to tightrope between the trees and shinny down to the food barrels for all the good that that would do them. That night we were able to sleep soundly with no fear that we would not breakfast the next morning.

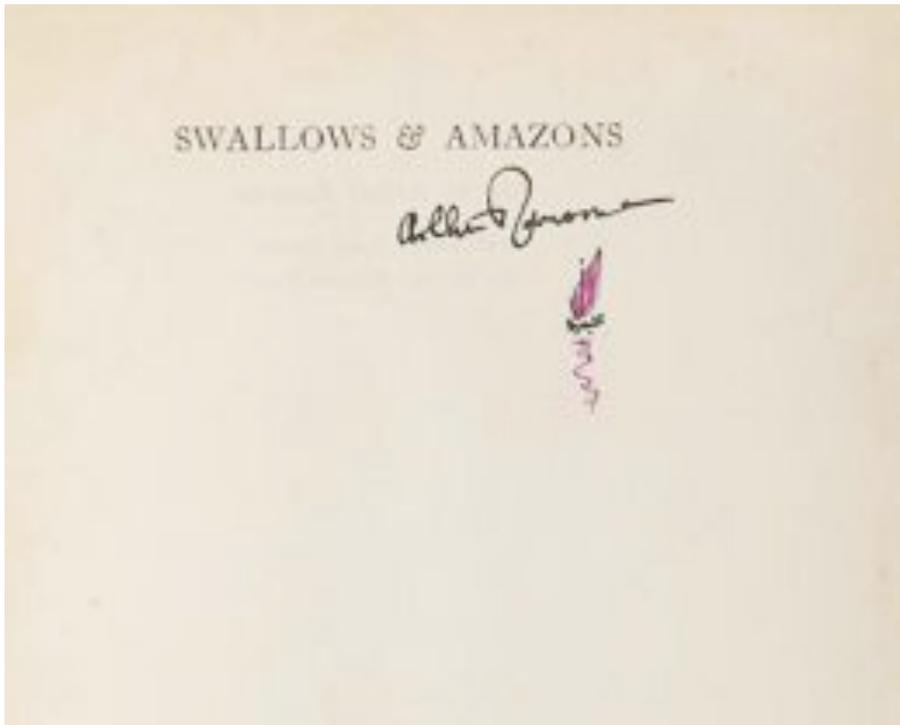
Victory: On that morning we lowered the food barrels intact with no signs of attempted sabotage. A triumphant meal for the humans ensued. We did not get away completely scot-free however. A foam plastic seat cushion had several bite size portions missing from the perimeter. Raccoons are not only dexterous they have a temper when frustrated!

Round 4 and final - Humans.

Captain Flint's Trunk--News from Abroad

'Swallows & Amazons' Signed First Edition Sells for a Pretty Penny!

from www.bonhams.com



Lot 182

RANSOME (ARTHUR)

Swallows & Amazons, FIRST EDITION,
SIGNED BY THE AUTHOR WITH A DRAWING
on the half-title, Jonathon Cape, 1930

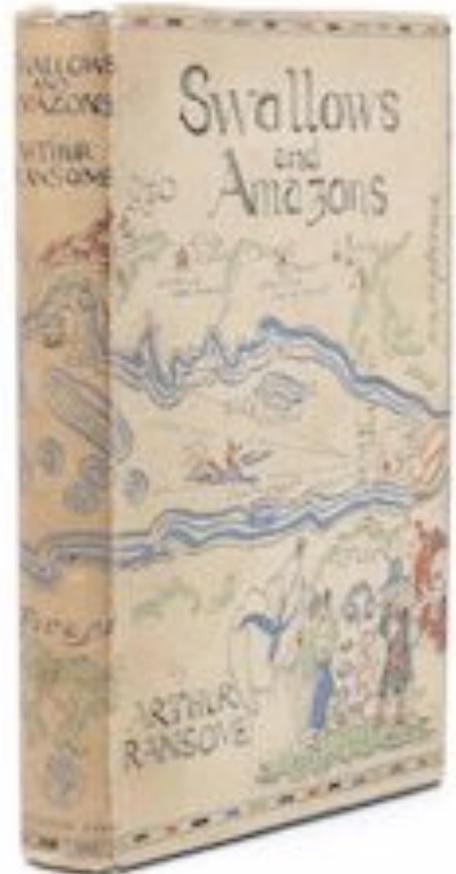
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The Professor's Laboratory—ideas, instructions & fixes

Kindle E-Books and Apps

By Charles Preston

Here is a list of some Kindle e-books, available from Amazon.com, which may be of interest to devotees of the *Swallows and Amazons* series:

Cruise of the "Alerte", by E. F. Knight - The narrative of a search for treasure on a desert island (free, although you may prefer to buy a paper version which includes an introduction by AR and the map which formed the basis for Crab Island*)

Farthest North, by F. Nansen (free)

Sailing for Dummies (\$12.09) - Very comprehensive** - and more sailing guides.

Sailing Around the World Alone, by Joshua Slocum (99 cents)

The Place Names of Cumbria, by Joan Lee (\$2.99)

The Rough Guide to the Lake District, by Jules Brown (\$7.99)

Robinson Crusoe, by Daniel Defoe (free)

Treasure Island, by R. L. Stevenson (free)

The Gold Bug, by Edgar Allan Poe (99 cents) - A tale of cryptography and treasure

Overland Navigation, by Don Russell (\$3.99) - A book on map and compass, published in the UK. If you plan to go there and use British topo maps, this book will explain the British National Grid system for locating points on a map, very different from ours.

The Salt-Stained Book, **Ghosting Home**, and **A Ravelled Flag** (Strong Winds Trilogy), by Julia Jones; illustrated by Claudia Myatt (\$5.99 each book)

The Secrets of Filming Swallows and Amazons, by Sophie Neville (\$3.99)

The Boat in the Bay, by Alan Kennedy (\$3.00) - written by a fan of AR, much is borrowed from him: a lake, a sailing dinghy, a houseboat, the time frame (1929) and the S&A characters with different names. In spite of the borrowing, a pretty good read.

- And a large number of books about pirates, as well as several of AR's literary works, many free.

* *The map of the real Island is also reproduced in **Arthur Ransome & Captain Flint's Trunk**, by Christina Hardyment (a paperback book)*

***Personally, I never buy "Dummies" books, but when I do, I don't tell anyone.*

As of May 2015, SA, PD, SD, WH, and PM are the only titles of the Swallows & Amazons series that are available as Kindle e-books (at \$8.49 - \$8.99 each), but perhaps more will be added in the future.

There are also several apps that bear directly or indirectly upon the books, and can be obtained from the iTunes Store. Here is a sampling:

Birds of Britain - very comprehensive; includes bird songs.

British Herps - covers the reptiles and amphibians of the British Isles. If you have wanted to know more about the adders of the Lake District, this is a place to find out.

British Slang - includes many words and phrases that are not really "slang", but merely different from American usage.

Lake District Guide

Lakeland Fells

Pocket Norfolk Broads

Note: App titles do not seem to be fixed in stone, and in some cases there is more than one app dealing with a subject, so you have to do a little searching. Unfortunately, I cannot tell you which are free, and if not, the price, because strangely enough, once one has downloaded an app, iTunes no longer tells you its price.

Sea Bear's Galley—puddings, biscuits & more

Pirate Molasses

By Molly McGinnis

"Toffee is only the native name for it."

First mystery: Was the molasses homemade?

First clue: "I've got some toffee from the natives as well as the milk," said Captain John.

"Real toffee?" said Roger.

"Molasses," said Titty. "Toffee is only the native name for it." *SA Ch. 9*

Deduction: The toffee was homemade. The Dixons milked cows and made butter -- and it would be easy to throw together a batch of toffee while standing at the stove cooking for the family.

Proof: "It seems no time since I was cooking toffees in the summer for you others when you came up to fetch the milk in the mornings." *Mrs. Dixon, WH Ch. 4*

Second mystery: Was the toffee the crunchy kind you break up into big random sized pieces or the chewy kind you cut up into squares and wrap in waxed paper?

Still a mystery: "...cooking toffees..." sounds like the chewy cut up kind to me. Susan "...served out a ration of molasses all round." Nothing said about trying to get even-sized pieces. And "Peggy Blackett swallowed a lump of molasses." Sounds like the chewy kind. But then, Nancy takes "...a hunk..." of molasses, and that sounds more like the kind you break up. Or did Mrs. Dixon cook the toffee hard enough so that it didn't stick together even if not wrapped? Even in the damp air around the lake?

Whichever kind of toffee Mrs. Dixon made, it would have been quick and simple. Here are my simplest recipes for chewy and crunchy toffee, and a fancy one. The equipment and the way to test is the same for all toffees.

Testing candy: This is the way my mother taught me (her mother taught her). It's more accurate than today's instructions, and less messy. You can use a candy thermometer as a guide to when to start testing, but you need to test. Use a clean spoon and a clean cup for each "try." Put about 3/4 cup water + ice in the cup when you're ready to test. I put cups in the freezer when I start the candy to make sure the ice water stays icy. When the candy ball is getting close to a "crack" stage, pull the pan off the stove between tests. It will cook a little more even off the stove.

Equipment: a heavy saucepan, about 2 quarts; a buttered cookie pan or sheet, or two or three buttered plates. I've never had a ceramic plate crack from the hot syrup (yet?). And of course a marble slab is great if you happen to have one. The Dixon kitchen might well have had, because marble was standard for rolling out pastry dough of all kinds. You'll also need a cleaver, heavy knife, or heavy scissors to cut squares with. I use the back of a heavy serving spoon to break crunchy candy.

Testing: Take a "try" of candy on a teaspoon and drop it into a cup with about 3/4 cup of water and ice in it. Let the candy try cool for a second or two, gather it into a ball --under the water-- and tap the ball against the side of the cup.

Soft ball: ball holds together (in the water), but is very slumpy and sticks to side of cup. (234°F)

Hard ball: ball feels definitely firm, but feels sticky when knocked on the side of the cup. (250°F)

Light crack: ball almost taps on side of cup, but doesn't feel like it wants to stick (264°F)

Hard crack: an actual knock or "crack" when the candy ball hits the side of the cup. (290°F)

(The 290-300° hard crack stage is a good place to stop when you're learning)

Pirate Molasses I: Irma Rombauer's English Toffee

(Molly's notes) This simple toffee may be closest to Mrs. Dixon's -- everything but the sugar and flavoring would be from the farm. I haven't made this for a long time but when I make a milk candy now, I never use cream of tartar -- it's too likely to make the syrup curdle. If the cream and butter don't keep the syrup from being brittle or going to sugar, try a tablespoon or two of Lyle's Golden Syrup or Golden Barrel corn syrup. No matter what happens the toffee will taste good. You could probably use half and half. Farm cream would have come from milk set overnight, and would be thick but not necessarily terrifically rich.

Combine in a deep saucepan and stir over quick heat until the sugar is dissolved:

1 3/4 cups sugar
(1/8 teaspoon cream of tartar)
1 cup whipping or heavy cream

Boil, stirring, for 3 minutes. Add:

1/2 cup butter (1 stick)

Cook, stirring, until light colored and thick -- to the hard crack stage, about 290°F. Remove from heat, add
1 tsp vanilla, rum, brandy, or....

Pour onto buttered cookie sheet, cool completely, and cut into squares. I make the first cuts lengthwise, lift up the long bars, and cut them onto buttered plates with poultry shears.

Pirate Molasses II (Epicurious & mm)

(Molly's Notes) There'd have been plenty of cream and butter at Dixon's farm in summer, so Mrs. Dixon might have used a recipe like this one for a special treat.

Note: Lyle's Golden Syrup comes from England. It's there to keep the toffee chewy. Golden Syrup is kind of like corn syrup, only it's made from sugar cane and it tastes good. I don't have any trouble finding it here in CA's Central Valley--Trader Joe's, the health food store, and several other groceries have it. If you can't find it in a store, order it from Amazon and you'll have something nice to put on pancakes if you don't use it all making toffee -- Oops! I mean Molasses.

Prepare to spend at least a half hour stirring candy. Bring to a slow boil in a large heavy saucepan:

2 cups sugar
1/4 cup light brown sugar (or better, Demerara or Turbinado sugar)
3/4 cup Lyle's Golden Syrup
3/4 cup butter
1 cup heavy whipping cream

Now stir in, a little at a time, keeping the syrup boiling all the time:

1 (more) cup heavy whipping cream

Keep the mix at a slow boil and keep gently stirring it off the bottom! Cook until the mixture starts to color to a light tan and the bubbles look slow and heavy (about 240°F) and start testing. Cook to hard crack and stir in (this is fun because of the wild bubbling):

1 teaspoon vanilla extract (or rum or brandy, or nothing)

Pour the candy onto your buttered cookie pan and let it cool. For the best Pirate Molasses, pour as much as you can onto the cookie pan, then scrape the rest of the syrup onto a separate pan or plate. Cut into squares as above.

Our **TARS Cookbook** didn't gather enough recipe submissions for printing, however, we thank those who did find time to send in their favorite outdoor recipes! Here are a few to try. More will be printed in future issues :-)

One-Pot Rice and Pork Chops

Submitted by Gordon Proudfoot

¼ cup (50 ml)	Parsley, finely chopped	1 tbsp (15 ml)	Cumin, ground
2	Garlic cloves, minced	¼ tsp (1 ml)	Cayenne pepper
4	Pork Loin, bone-in chops	2 tbsp (30 ml)	Vegetable Oil
1-1/2 cups (375 ml)	Chicken stock	¾ cup (175 ml)	Water
1 cup (250 ml)	Rice, long grain	1 cup (250 ml)	Corn kernels
½ tsp (2 ml)	Salt	1/8 tsp (0.5 ml)	Pepper

Step 1. In a bowl mix together garlic, cumin, cayenne pepper, salt, pepper and half of the parsley, and rub over both sides of the chops.

Step 2. In Dutch oven heat oil to medium/high heat and brown both sides of chops--about four minutes. Move chops to plate.

Step 3. Drain off fat from pan. Add stock and water; bring to a boil.

Step 4. Add rice and corn kernels. Reduce heat, cover, and simmer for about 10 minutes. Stir in remaining parsley.

Step 5. Add chops and nestle them in to the rice, corn and juices. Cover and cook until liquid is absorbed and rice is tender, about 10 more minutes. Chops should have just a hint of pink inside.

Yields 4 servings.

One Pot Harbour Hash

Submitted by Audrie Cossar

1 lb. (450 grams)	Ground beef	1 cup (250 ml)	Green pepper, chopped
½ cup (125 ml)	Onion, chopped	1 cup (250 ml)	Minute or instant rice
28 oz. can (840 ml)	Tomatoes	¼ tsp. (1 ml)	Basil
½ tsp. (5 ml)	Salt	Dash	Pepper
To suit taste	Cheese slices		

Step 1. In a heavy saucepan or frying pan with a lid, brown the ground beef.

Step 2. Drain off fat.

Step 3. Add the rest of the ingredients except the cheese, cover and simmer according to minute rice package cooking instructions.

Step 4. When done, top mixture with cheese, re-cover and allow cheese to melt.

Step 5. Serve when cheese has melted.

Yields 4 to 6 servings.

Lentil Salad

Submitted by Lisa Cossar

2 plum (Roma) tomatoes, seeded and diced	2 oranges, peeled and cut into segments
1 can lentils, drained and rinsed	½ cup green onions, coarsely chopped
¼ cup fresh cilantro (I use parsley)	3 Tbsp coarsely chopped dried cranberries
1/3 cup toasted slivered almonds	

Dressing:

1/3 cup freshly squeezed lemon juice

1 Tbsp of honey

2 Tbsp olive oil

Freshly ground pepper, a little salt

Mix salad ingredients, except almonds. Mix dressing and drizzle over salad. Top with almonds.

Yields 6 servings.

Dipping our Hands—personal relationships with the books

Adventure in an Ideal World

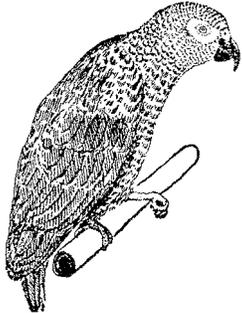
By Allan Smyth

Ransome created his novels during decades of world crisis and war. With genius he painted a reassuring, tranquil England of traditional values. Youth adventured within the watchful shelter of wise rural folk. A few unpleasant characters provided challenges.

The youth live with sharp individuality and energy within the standards of their era. There is of course no mention of bodily functions, hormonal urges, or financial concerns. The central families, the Walkers and the Blacketts, provide ideal templates of modern child-raising based on mutual respect and appreciation. In sharp contrast, the dreaded great aunt is a rigid relic of the bygone Edwardian era.

Ransome paints a wonderful rural England alive with traditional virtues of self-reliance, imagination, respect, and courage. These youth never disobey, argue, quarrel, or sulk. Although privileged children of the professional class, they admire the humble charcoal burners, Slater Bob, old Harry the eel man, Jacky the farm lad, the boat builders sons, and other modest folk who enhance their ventures.

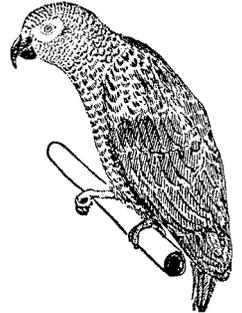
A magician with words, Ransome beckons us into a shining world of imagination and possibilities. It is the world of our deepest values and fondest hopes.



Pieces of Eight

The Junior Pages

Edited by Elizabeth Jolley, guest editor this issue!



Wanted: first mate or co-owner for Pieces of Eight.

Position not limited to junior members - retired pirates

very welcome. The current captain is very busy (barely stopping work even for stray roman candles), and would like some help. Please contact deirdre@oro.net or

erjolley8@gmail.com.

With Dierdre "...at a Captain Walker in SW level of work..." right now, we decided to offer you a TBT-style Pieces of Eight. We hope you enjoy this selection of fun from the past!

From the Beckfoot Kitchen: Jamaica Rum

Well, I think you all probably know how to make a common lemonade, or at least can get a recipe for it very easily. However, you probably haven't tried *this* kind. It's a bit harder to make than normal lemonade, but it tastes AMAZING! Be careful with the stove, or ask an AP for help, of course.

Ingredients:

2/3 - 3/4 cup honey 6 cups water 1 cup lemon juice (about 5 lemons)
2 tablespoons rose water (found at Indian markets or health food stores) 1 tablespoon fresh grated ginger

Directions:

Squeeze juice from the 5 lemons.

In a saucepan, combine honey, lemon juice, 1 cup of water, and the grated ginger.

Heat over medium-low until honey is dissolved.

Strain into pitcher, and mix in remaining 5 cups water, and the rose water.

Serve over ice. Make about 8 servings.

By Jessika Hodgson, May 2009

Knit Yourself a Red Hat

“Hands up,” said the pirate girl from the Amazon, who was in the captain's tent.

“Hands up yourselves,” cried Captain John, and made as if to leap to his feet. Both pirates shot off their arrows.

“Now,” shouted John, “before they load again. Swallows for ever!” The four Swallows were up and half-way across the open space in a moment. The red-capped Amazons leapt up out of the tents to meet them. But they pointed their bows to the ground.

“A parley,” shouted the one who seemed to be the leader.

“Halt!” called Captain John.

Swallows and Amazons, Ch. 10

How would the Swallows have known that Nancy and Peggy were “pirate girls” without their quint-essential red woolly caps?



Helen Jolley modeling her Red Hat on Coniston Water

If you'd like to be recognized as the terror of the seas, like the Amazon pirates, read on, mateys, and stir your stumps to make a cap like theirs!

Supplies:

1 large (4 oz.) skein worsted weight red yarn
Knitting needles in size 6 & size 8

Directions:

Cuff—With smaller needles, cast on 80 stitches. Work in Knit 2, Purl 2 ribbing for two inches.
Crown—Change to larger needles, and work in stockinet stitch (K 1 row, Purl 1 row), beginning with a K row, until hat measures 7 ½ inches, ending with a P row.

Top—Row 1 (flat side): Knit 8 stitches, Knit 2 together, place marker on needle*; repeat

pattern between *'s 7 more times. Row 2, and every other even-numbered row: Purl to end of row. Row 3: *Knit until two stitches remain before marker, knit 2 together, repeat from * 7 more times. Repeat rows 2 and 3 until 16 stitches remain on needle after a purl row. Final row: knit 2 together across row.

Finishing: Cut yarn, leaving a long end. Using yarn needle, sew this end through the remaining 8 stitches; draw up tightly and fasten securely, but do not cut yarn. Sew outside edges together in a seam from top to bottom. Sew thread through to outside of hat at bottom of cuff. Now sew thread up through a couple of stitches from the bottom, and knot securely. Cut yarn, leaving a small end, and fold cuff up to outside of hat to hide the cut end.

By Elizabeth Jolley, May 2006

Top Ten Ransome-ish Things to do This Summer

I know that not all of us have the opportunity to sail off to an uninhabited island and camp there for weeks on end, but that doesn't mean there's nothing we can do in the spirit of Swallows and Amazons. Here are my favorite ideas for summer activities:

1. Fly a kite! It's almost like sailing in some regards. It's especially fun if you make your own kite; check out a book from the library for directions.

2. Learn how to cook something. Be like Susan and Dorothea by learning to feed hungry explorers. If possible, try cooking on a campfire or camp stove. Try making some Ransome favorites, such as eggs and tea. Spam makes pretty good pemmican, we've found. Remember to have an adult help you with the kitchen, because stoves and ovens are hot!

3. **Make a map of your backyard or a local park**, like the Swallows do in Secret Water. Give landmarks better names :-)
4. **Learn Morse code and semaphore.** Practice with your friends and siblings. Baffle the natives. Learn to quack like a duck and hoot like an owl to signal in secret.
5. **Write a story** about the adventure you'd like to have, as Dorothea does.
6. **Read books.** If you like sailing adventures, try All Sail Set, by Armstrong Sperry, or Sailing Alone Around the World, by Joshua Slocum. If you just like good stories about children having a good time, try the Austin books by Madeleine L'Engle. They start with Meet the Austins, but my favorite is The Young Unicorns. If you're up for a challenge, try Titty's favorite, Robinson Crusoe. Write a review for the next Pieces of Eight section, and send it to: Deirdre Iams-McGuire at: deirdre@oro.net
7. **Write paper letters to your friends and family** like Titty and Mrs. Barrable. Everyone loves getting real mail!
8. **Sing sea shanties.** Get a book from the library, or look online for songs of the sea. Yeo-ho!
9. **Go swimming.** Practice diving for pearls. Walk the plank from a diving board. Learn to cannonball.
10. **Take a hike with some friends.** Climb your local Kanchenjunga, or just take a nice walk in the woods. Don't forget to leave paterans.
By Mary Wessel Walker, May 2004

Nancy Blackett Semaphore Font

Want to send messages in semaphore? Well, you can code your e-mails now! Here's how to get your own semaphore font on your computer.

For a Windows system:

Click: [NancyBlackettSemaphore](#)

2. Your computer will download a copy. Open the download and click "Install".

For Mac OS X:

Download the font (if the browser tries to open the file directly and displays gobbledygook, in the Safari browser you can right-click on the "NancyBlackettSemaphore.ttf" link and select "Save linked file to...")

Double-click or Open the downloaded file - it will open in the "Font Book" application.

Press the "Install font" button.

The Nancy Blackett Semaphore Font was given to TARS by Roland Harris, and is ©2006 Roland B. Harris. Members of The Arthur Ransome Society and other Ransome enthusiasts are welcome to download and use this font for non-commercial purposes.
From www.allthingsransome.net

Final Note-- "Farewell and adieu to you fair Spanish ladies" --until next issue!



Elizabeth Jolley, Editor

erjolley8@gmail.com

Many thanks for your articles, and for the recipes you sent in! It is gorgeously summery here already, and we are dreaming of camping, sailing, lakes & bays, tall fir trees, tents and the lovely smell of the campfire in the high mountains....I wish you all a wonderful summer of adventure and/or dreams!

PLEASE REMEMBER, WE ARE IN NEED OF A VOLUNTEER TO BE THE CHAIRPERSON FOR TARSUS, AS WELL AS A CO-EDITOR FOR PIECES OF EIGHT. WITHOUT YOUR HELP, WE MAY NOT BE ABLE TO KEEP TARSUS GOING, AND THE JUNIORS' SECTION MAY NOT EXIST. E-MAIL ONE OF US, PRONTO!