



# The Pleasant Places of Florida\*

A Corresponding Scion of  
The Baker Street Irregulars

[\* - Suggested in FIVE.]

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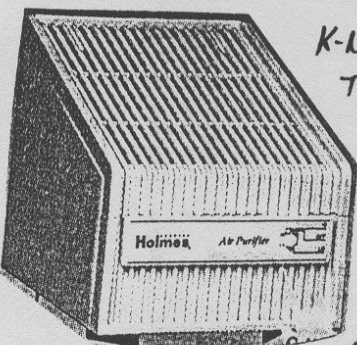


## IT'S SIGN-UP TIME FOR THE "WESSEX CUP"!!!

### "They're at the Post!"

Now is the time for all good PPoff-ers to come to the aid of their Scion. Sign up now for the 6th Annual "Wessex Cup" which will be held at Tampa Bay Downs on Saturday, February 10th. A Sign-Up Form has been included in this "Communication, for all Resident Members, that is. Let's have a goodly turnout for the year's most thrilling sporting event. The Trophy Presenters will be **George & Mary Edwards**. The cost has been reduced this year, so sign up pronto! - it's a good deal.

**DOINGS of PPoffers** - **Carl Heifetz & David McCallister** both got by-lines in "Plugs & Dottles", Bob Burr's great Holmesian publication.... **Art Walker** is teaching a course on Sherlock Holmes at USF... **David McC** has placed his annual Sherlockian exhibit in the Tampa Central Library.... Six PPoffers will be attending the B.S.I. Weekend in NYC! ....



K-MART SELLS  
THIS  
HOLMES  
AIR  
PURIFIER.

They could sure use it to clear the air of Tobacco Smoke at 221-B BAKER ST.

Just as Sherlock Holmes used his powers of detection to solve the mystery of "The Redheaded League," clever reasoning helped British researchers uncover a genetic link between ultraviolet radiation and increased risk of sunburn and skin cancer in light-skinned people.

Watson's fresh style  
comes through

Don't Expect Holmes' Retirement' to Last Long Moriarty picks up a pair

His  
Chronicles  
are Tippy Top

He's RARIN' TO GO!

+ ... BUT HOLMES holds a Royal Flush!



From  
Mrs. Hudson's  
Kitchen

by JOAN WOOD

### PARTAN BREE

(Mrs. Hudson's mum, rest her soul, gave Martha this recipe for a tasty thick 'n' creamy soup from Scotland. "Partan" is the Gaelic word for crab, and "bree" means broth.)

3 c. milk 1 c. rice 3 anchovy fillets  
½ lb. cooked crabmeat (frozen or canned)  
3 c. chicken broth Salt  
Fresh ground black pepper 1 c. heavy cream

Bring the milk almost to the boiling point in a heavy-bottomed saucepan. Add the rice & anchovy fillets. Simmer until rice is well done. Remove from heat and add the crabmeat.

Puree the soup in blender. Place in a large saucepan & gradually stir in the broth. Season with salt and pepper to taste. Add cream just before serving. Serves 4-6.



## Philatelic Philandering

... or Stamping around with  
SHERLOCK HOLMES

Imagination needs be sorely stretched to perceive this -> new British stamp to be the Holmesian "Giant Rat of Sumatra". Next month the USPS will issue a stamp commemorating the Chinese: "Year of the Rat"

