

## P.N. TRAMPING & MOUNTAINEERING CLUB

P.O. Box 1217.  
Ph. 79.139

### NESLETTER 7 - AUGUST 1966

Dear Club Members,

If you are interested in mountaineering and snowcraft the next two Club Trips will be of special interest to you. These will be held at Mangatapoepeo Hut, Ngauruhoe and Purity, Ruahines.

28- 29th AUGUST will be basic rope and ice axe work instructed by Vern Stout.

On the 10 - 11th SEPTEMBER Purity trip it is hoped to try a bit of snow caving. This trip will be led by Ian Barnes (85.854). Ice axes will be required.

CLUB NIGHT, 25<sup>th</sup> AUGUST: Bill Olsen will tell us about tramping and camping in U.S.A. Also anyone with slides bring them along. See you at Trev's ( 568 Featherston st.) 8 p.m.

How about dragging out a pen and paper and dropping us a line - we are starting a "Letters to the Editor" section, so if you have got anything on your minds let us know. Postal address P.O. Box 1217, Palmerston North

### TRIP REPORTS

Erua – Whakapapaiti HUT - Friday night stayed at Mahu campsite. Saturday was overcast and drizzly and progress was hindered by wet scrub and snow. Arrived at Whakapapaiti at lunch time after which two keener members headed up the valley and on to the side of the mountain. Whakapapaiti Hut is a new 30-bunk one with a coke burning stove. Sunday saw the weather blowing and raining. The trip out was halved in time, not only due to the tail wind, but the snow of the previous day had all thawed. On the whole an enjoyable trip and I think it would be very worthwhile area for a summer trip. Thanks to Russ and Denis for transport.

Party:- Bill Olsen, Keith Potter, Roger Clarke, Trev Arnold, Chris Freyberg, Russ Lacey and Robin Smith and Denis

Here followeth honourable recipe for tried and tested best quality

### DOG BISCUITS

2½ lbs oatmeal or Vi-max	1½ lbs flour
1 lb butter	1 lb. sugar
1 teaspoon salt	2 tblsp. malt or treacle or golden syrup.

Mix dry ingredients and add any extras (e.g. rum or brandy essence, coconut, cheese, nuts etc.). Rub butter into dry ingredients, and add malt. Mix well, adding water to make the dough soft and pliable. Press out to ½-¾" thickness and cut into rounds, (M&B tin lid handy for this) or pieces. Bake in a moderate oven for 1 - 2 hours. The biscuits should then be hard enough to bounce when dropped, break false teeth and survive three weeks at the bottom of a pack.

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Remember:- 27-28<sup>th</sup> August,  
10-11<sup>th</sup> Sept.  
25<sup>th</sup> Sept.

Snowcraft to Ngauruhoe: Vern Stout 79.139  
Snowcraft to Purity: Ian Barnes 85.854  
Mangahuia Peak: Wayne Boucher 79.839

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