

Convict Trash



Run 1925- 12/2/24

Hare: Moa Goa - Location: Sutherland

Starters Gun





PLUS Sutherland = ?

Circle Report – Hannibal



On On HL.



Run Report – Grewsome

- *I was first back...red faced
- *good, enjoyable run over Woronora Bridge and through bush
- *pleased the run was shortened

Score -8.5/10 (not 10/10 because of the colour of our faces)

Athletes - 150 runs for Doublebangher (an upgrade from last week due to clerical errors/ climate change/feral goats etc.)

1350 runs for Dundee

Birthdays – Spinifex

Prickette -

- *Merkin > Scotch Mist nearly ran he and Brazilian over on Sunday
- *Dundee > Moa Goa trying to kill him on tonight's run

Prick -

- *Scotch Mist > Sir Les short cutting then rolling up his singlet to reveal his midriff
- *Duck > Merkin having a Bingo moment on the way to the run ... turn left
- *Grewsome > Merkin the nearly being run over incident happened on Saturday not Sunday
- *Grewsome > Cold Duck hopes any international tourists do not have him as a driver ... he is having trouble with the location of camping weekends and Hash runs ... where are they Gerroa or Bonny Vale or where????

*** And this week's winners are Scotch Mist and Cold Duck***

Visitors –

Announcements-



Website www.botanybay-h3.weebly.com

Next Weeks Run
Hare: Grewsome

Date: 19/2/24

Start: Loftus Oval (just before the turn off to the National Park)

On On: Prince Hotel

533 Princes Highway

Kirrawee

This is the recipe for the Mexican Style Corn Salad Rabbit served at her home cater. (Published due to popular demand)

4 corn cobs, husks and silk removed.

1 spring onion

1/3 cup sour cream

1 - 1½ tab lemon juice

1 cup coriander sprigs

1 large avocado, stoned, peeled and sliced.

200g fetta coarsely crumbled.

1 fresh jalapeno chilli, thinly sliced (optional)

Lime halves, to serve.

- 1. Heat a BBQ. grill or chargrill on high. Spray corn cobs with olive oil spray. Cook, turning for 20 minutes or until tender and lightly charred. Set aside to cool slightly.
- 2. Meanwhile finely chop the white part of the spring onion. Thinly slice the green part of the spring onion. Whisk the sour cream and lemon juice in a small bowl until well combined. Stir in the white and green parts of the onion. Season.
- 3. Use a small, serrated knife to cut down the side of the corn to release the kernels. Arrange the kernels, coriander and avocado on a platter and drizzle with the dressing, Sprinkle with fetta and chilli, and if using, serve with the lime halves.