Win some pocket money with a prize letter in the Hotspur readers' page!



Famous Regiments

After reading "FAMOUS BRITISH REGIMENTS" in "The Hotspur" recently I thought that I would write something about Scotland's only tank regiment, The Royal Scots Grevs.

In 1678, three troops of dragoons were formed to the in augment army Scotland. Three years later they amalgamated with three others to form the Greys. The battle honours they have gained include Waterloo, Dettingen and Paardeburg. Apart from their battle honours, the Greys have the honour to fly the Royal Scottish Standard, which no other regiment has permission to fly.

-John Johnston, 42 Vesoluis Street, Glasgow, E.2.

Good Friday!

Robinson Crusoe, so to speak.

Began the forty-hour week. He lived on an island neat and tidy, And all his work was done

by Friday!

-Richard Sands, Cotes-de-Val, Lutterworth, Rugby

Truffle Snufflers!

Pigs are used to smell out truffles, the expensive delicacy much in demand in French luxury hotels. The pig has a delicate sense of smell and soon leads its master to the spot where truffles are growing! The truffle is a kind of mushroom and it grows about a foot underground near the

roots of the oak, chestnut, birch and beech trees.

—John White, 77 Nappers

Wood, Fernhurst, Nr. Haslemere, Surrey.

Gambling For Guns

During World War Two the leader of the Greek resistance, underground fighters, a great gambler. As his secret was not suspected by the Germans, he gambled with the rich German Generals and won lots of money from them. This money was used to buy equipment for the resistance forces, and thus the Germans were paying for their own destruction!

-A. J. Molbrook, 37 Abbey Close, Cuckoo Hill, Pinner, Middlesex.

gudonamaniadhanaapamamannamanag Dry Fly

There was an old man of Wapping, Who fell in a tub and got sopping.

He was hung out to dry, But the wind blew him high, He now orbits the earth

without stopping!

Jimmy Todd, 21 West-bourne Ave., Tillicoultry, Clackmannanshire.

- Charles and Char



Peak Cavern

During the Easter holidays I went with a school party to Derbyshire to a village called Castleton. While we were there we visited Peak Cavern. This covern is the second largest in the world. A long time ago, the actual village of Castleton was built in the front part of the cavern. Visitors can still see the soot from the fires on the roof of the cavern.

The old art of ropemaking is still carried out by an old man who works in the entrance of the cave. He has been making ropes for 71 years!

About half-way through the cave there is an opening into a large "room"! In olden days it was here that prisoners were left, and it was said that 99 out of every 100 went mad with the darkness.

-Charles Miller, City House (T.A.), Dorset Rd., Merton, London, S.W.19.

SECRET EATER

(Continued from Page 9.)

"I put a nice dishful away agonised eyes he saw the plate for you in the oven, Mister of fish and chips being borne Crannis," Ginger said. "When away behind the Dean. you're ready, I'll get it out."

dish heavily loaded with fish to eat it! and chips. He cleared a place at the table, set it down, and

mistakable cough, right behind his back!

It was Dr Granite, in person, walking down the kitchen towards the group.

"Ah, Crannis!" the Dean announced. "Not too late for supper, I hope? The staff tell me that your stand-by cook has prepared an excellent repast, and pushed them into his mouth. must admit I'm somewhat peckish !"

had hung back until he had bitter! Empty and depressed, assured himself that none of he went to bed! the masters was assailed with signs of food poisoning.

I'll have it in my study. You and to the point. boy!" he snapped at one of the "Chairman, Kitchen Comhands. "Take this to my study mittee," it ran. "Friday supper immediately! Good Crannis !"

Thoughts of horrible violence until further notice!" swept over Matt. Before his

The meal he had plotted so So at last the great moment much for, the grub he had arrived! Ginger opened the big thought about for four long oven doors and brought out a days! Someone else was going

Desperately he turned to Ginger. "More!" he panted. set a knife and fork.

Matt took a deep breath—
and heard a cough, an unjust a plateful!"

Ginger regarded him sorrowfully. "Sorry, guy!" he said. "Not a spud left. Them toffs 'as scoffed the lot! Not so much as a fishbone left!"

Matt felt weak. With grasping hands he scraped up the little bits of crisp batter that had been left on the tables, and

The crumbs were only enough to remind him of what he had The truth was that the Dean missed — and the memory was

The next morning Matt received a note from Dr Granite, "Well, I see you've kept and immediately his flagging some back for me!" he went spirits soared. Like most on. "Very thoughtful, Crannis! of the Dean's notes, it was terse

> night, excellent. Pray instruct the chef to repeat recipe every Friday

of writing Matt had ever read! How he got through the first lessons without blowing up the laboratory and the classes, he note from Dr Granite.

"So!" St Aubyn snapped. "And what ees zees recipe ze Dean wishes, Meester Crannis?" "Why," Matt said sweetly.

" It is the one I told you about. Portions of fish fried in batter, with chipped potatoes fried in deep fat.

"Name of a name of a name!" St Aubyn exploded. "As you English say, my sainted uncle! Well, if ze Dean wants zees stuff, I give it heem. Good day, Meester Crannis!"

This time, Matt felt, nothing could go wrong. He could rely on St Aubyn to carry out the Dene's orders to a Tthe chef had that amount of

Friday night came round after what seemed like a month of Sundays. Matt was first into the hall, first at the table, and first to sit down.

He saw the hatch door open as the rattle of the lifts ceased. Everything looked perfect. He saw what looked like piles of gold on the chip dishes, and batter going down the table.

The waiter stood at his elbow. Matt shut his eyes. What won-It was the sweetest piece derful food! He heard rather

than saw his plate bang the table in front of him. He raised his knife and fork.

Chips! Chips? Ghastly couldn't guess. But at eleven little flat things, cut as thin as o'clock sharp he was in the wafers! Fried until they were kitchen and facing St Aubyn. as fragile as glass, so that a He showed the Frenchman the thousand of them wouldn't weigh an ounce!

> Matt groaned! But the fish? That was all right, surely! He stared at the fat balloon of batter, fried golden brown, that encased his portion of fish.

Down stabbed his fork-and there was the faintest of pops! The balloon of batter exploded with a faint puff of steam. It collapsed on to the plate. And inside the balloon was a piece of fish the size of his thumbnail!

St Aubyn had got his revenge! He had the batter under the electric mixer for about three days, until it was lighter than a feather!

Then, with all his experience behind him, he had cooked each portion so that the batter rose to unprecedented heights.

As a meal, it had about enough weight in it to satisfy a baby!

After that, St Aubyn had no more trouble from the chairman of the Kitchen Committee.

Matt realised that if he was ever to satisfy his great appetite, he must do it out side the dininghall. That is, if his appetite didn't bloated balloons of fish in die from sheer starvation in the meantime!

A great occasion for Matt NEXT THURSDAY-he enters for an eating contest!