

# MERSEY BEAT

The monthly newsletter from HMS Mersey to  
all our friends and affiliates

ISSUE 32 – April 2011



## ***MERSEY MURDER MAYHEM***



Before you reach for the telephone relax, this was latest whacky idea to raise money for charity; a giant game of Cluedo!

Each member of the ship's company pulled from a hat the name of their victim, the weapon and location. Over the following days many were mercilessly culled by a combination of

cunning and guile. The first victim was ET King, in the pantry with a banana with others falling during the course of the week. Widely acknowledged to be the most cunning of the murders, the Correspondence Officer was dispatched by a bicycle in the wardroom heads. The eventual winner was Chef Bonar who survived by hiding in the Galley the entire time. Striking only when the time was right!

## ***ON PATROL***

During March Mersey has:

- Steamed 4,865 miles
- Inspected 68 fishing vessels
- Issued one £2,000 on-the-spot fine.
- Issued 15 cautions for minor infringements.
- Also the Operations & Correspondence Officers were endorsed as Marine Enforcement Officers.



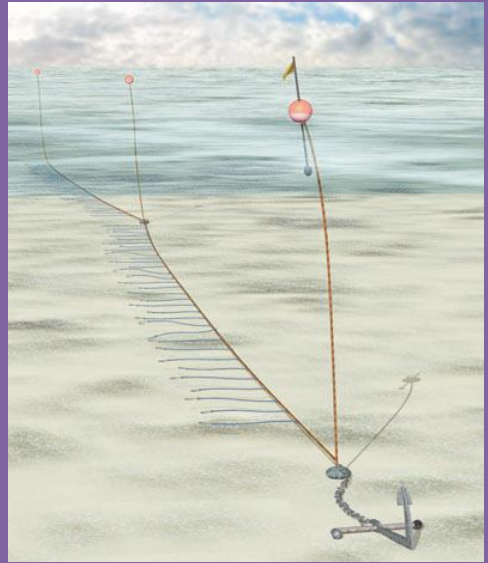
*Corro pictured measuring net size*

# SOMETHING FISHY

This month MB's Fish Corner is all about Long-Lining.

This is a method of fishing popular with the French and Spanish fleets and Long-Liners are normally found 200Nm from Lands End out into the Atlantic.

A main line is deployed with smaller branch lines called "snoods", each with a baited hook. At one end of the main line is usually a anchor and marker



buoy. Intermediate marker buoys indicate changes in direction. A long-line could be 20Km in length and bearing 12,000 baited hooks. The fishermen target deep-water species such as Cod, Halibut, Ling and Skate. Mechanised handling means a vessel can process upwards of 48,000 hooks a day.

## Caption Competition Fun

*Last caption photo*



- *“From the fisherman’s reaction, the Captain did not have the Lynx effect”*
- *“The guilt-ridden Frenchman could not handle the Captain’s mysteron stare”*



Thought of a funny caption to accompany this photo of the WEO explaining the finer points of the 20mm?

Let us know at  
334-YO2@a.dii.mod.uk

# Seeing Red

The Navigator is right to do a double-take, is this really the Lord Mayor of Swansea?

All was quickly revealed, it was indeed the Lord Mayor whose prior engagement was collecting money for Comic Relief in Swansea's main square. The

Lord Mayor was attending a high-profile lunch to discuss the arrangement for the upcoming Swansea Boat Show with other influential people of the region including the Naval Regional Commander, Commodore Jamie Miller CBE.



*Innovative napkin folding*

As always Mersey's Logistics Team rose to the challenge. The combination of immaculate presentation and culinary treats earned our Galley Team a lot of well-earned praise.



*Mersey's Proud Galley Team*

(from L-R) Steward Dawn Wilson, Leading Chef Gav Parfitt, Leading Chef "Flick" Liggins, Chef "Dickie" Bonar & Steward Lizzie Down.



*Wardroom ready for the guests*

# MERSEY'S F WORD

This month MB is delight to include a feature from our logistics team. A mouth watering recipe for **Chocolate Orange Truffle Tarts**.

## Chocolate pastry.

- 125g plain flour
- 15g cocoa powder
- ½ teaspoon fine white sea salt
- 60g caster sugar
- 60g butter, softened.
- 30g dark chocolate, melted and cooled.
- 1 free-range egg yolk.

## Chocolate Ganache

- 250ml Whipping Cream
- 200g good-quality dark chocolate (60-70%) finely chopped.
- 25g liquid glucose
- 4 Oranges

## Chocolate Truffle

- 150ml milk
- 250ml Double cream
- 250g dark chocolate

Pastry Sift the flour, cocoa powder and salt together.

Using a large bowl, beat the sugar and butter together until pale & creamy, then beat in the melted and cooled chocolate.

Add the flour mixture & egg yolk, mix to a soft, smooth dough. You may find a few drops of water to get the dough to form. Shape into a flattened ball, wrap in clingfilm & rest in the fridge for 30 minutes before rolling out. Roll out the pastry to a 5mm thickness. Cut out rounds of pastry to fill the tart case you have chosen. Prick bases lightly with a fork and leave to rest in a cool place for 20 minutes.

In a preheated oven set to 180°C blind bake the tart cases for 10-12 minutes and leave to cool for 10 minutes before removing the cases ready for the filling.



Chocolate Ganache Bring the cream to the boil in a heavy-based pan over a medium heat. Take off the heat, add the chocolate and glucose & whisk to a smooth cream (don't have liquid glucose, then simply add 25g of caster sugar before heating). Whilst still whisking, incorporate the butter, one piece at a time. Peel the oranges & remove all pips, then cut into small pieces.



Place the orange pieces in the bottom of the pastry cases then cover with the ganache & leave to cool for approx 1 hour.

Chocolate Truffle Put the milk & ½ the cream in a pan, bring to the boil. Remove from the heat & break the chocolate into small pieces adding to the mixture. Stir in one direction until the chocolate is melted and the mix is smooth. Cool until tepid.

Whip the remaining cream into a bowl until soft peaks form. Gently add the chocolate mix to the cream & fold until fully mixed. Spoon into a piping bag & pipe the mix on top of the ganache filling. For a glossy finish, flash the tarts under a grill for a few seconds



# *Sporty Mersey*

## *The Four Rivers Challenge*



MB is proud to report that the Four Rivers Challenge was completed within one patrol. The addition of “Celebrity” guest appearances on the rowing machines helped the smash the 743Km (461miles) total in ten days.

## *Ain't No Mountain High Enough*

With the four rivers beaten, Mersey's AMEO Chief “Finn” Finningan has cooked up another cunning strategy to encourage sailors to part with their cash in return for hard physical labour. He is aiming high, the top of MT Everest in fact. Using the stepper machine he & PO “BJ” Marron will climb the equivalent of Everest's 8,848M (or 29,029ft in old money).



## *Spot the Ball*



A barmy sunny March afternoon presented the Ship's Company with opportunity for some cargo deck fun; a game of bucket ball. Here the Senior Rates take on the Officers. Winners overall – the Senior Rates Mess

*See you next month*