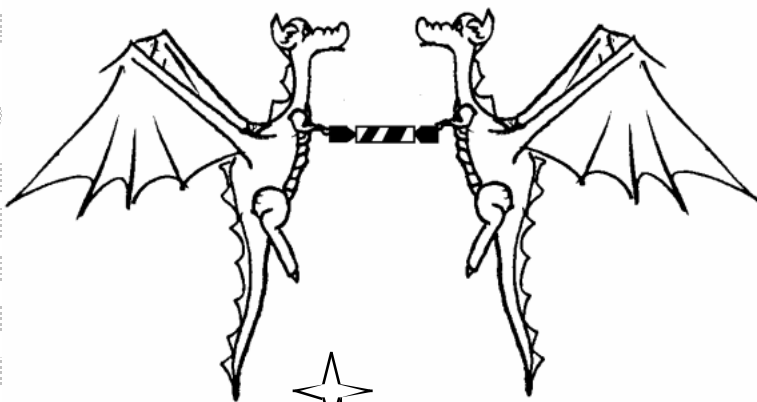


MERRY CHRISTMAS

The Christmas Card of the SASRA Roleplaying and Wargames Club

Probably the least imaginatively named Christmas Card in the world..



In this issue:-
Laughter
Merriment
Joyous Tidings
And A Good Time To Be Had By All

CLUB NEWS 36

CLUB NEWS

SASRA Roleplaying and Wargames Club

The Club holds regular meetings in the function room of the Falcon Club, Egremont starting at 7:30pm on Monday evenings.

Anyone is welcome to turn up and play. If you want to, you can just watch, but be warned: Roleplaying is a participation hobby and makes dull viewing.

The Club's activities include:

Table Top Roleplaying

Fantasy, Futuristic, Comic Book Superheroes, and Gothic Horror.

Live Roleplaying

Using the Club's own FADGES LRP rules... High Fantasy (KRYMSWORLD), Horror (HATCHET), Dark Future (CONCRETE DREAMING), Dark Fantasy.

Wargaming

Table-top battle enactments featuring Ancient Britons, Romans, Napoleonic, Wild West, Fantasy (WarHammer) to name but a few!

Play-By-Mail

The Club hopes to run a PBM game shortly. Some members play the infamous Quest game (and others) offered by KJC Games

You can contact the Club through and of these people:

Jacqui Hastewell

Tel: 01946-67611 (evenings)

Steve Proud

Tel: 01946-62312 (evenings)

CLUB NEWS—ISSUE 37

Printing a date for the next issue seems to curse us, but the next issue of Club News will hopefully be out before the AGM.

(And we do mean the 2000AD AGM)

All submissions are welcomed and requested by the Editors

PAGE 2

Acknowledgements

Thanks to all of this issue's contributors who are:-

Paul Lace, Liz Regan, Colin P
Geoff Brown, Steve Turn

Usual Blurb

Editorial

Announcements

6. The Christmas Cook-
book

Forum

Christmas of Elves

Christmas

To put your article in
at the Club.

Alternatively, you can

bigfoot.com

phonium.freeserve

Or even fax it to: 0870-16
(Calls charges at national rate)

All submissions welcome... We accept all
formats but prefer Microsoft Word. All
appreciated. All materials will be returned.

Per

10. Christmas Dinner

This issue of Club News was brought to
you by:-


SANTA'S SECRET POLICE

Thought for the Issue:

**"THERE AIN'T
NO SANITY
CLAUSE"**

CLUB NEWS

Editorial



Many of you may be aware that many secret and shadowy organisations exist - the Masons, the Ordo Maximus, the Lunar Cabal, S.P.E.C.T.R.E., The Foundation, the Kargatane - the list goes on. It is now time to reveal the existence of yet another shadowy group that has great but often unnoticed power in the world. As Christmas approaches we can finally admit:

WE ARE SANTA'S SECRET POLICE

And we KNOW if you've been bad or good.....

Christmas may never be the same again. But enough of morbid secrets - we'll leave you with a song.....

We wish you a Hare Krishna
We wish you a Hare Krishna
We wish you a Hare Krishna
And a Sung My-ung Moon!



INVITATION

*Lord Balth'azar Ravenscale
of the Grand House of Tha'Selena,*

*cordially invites all well wishers and seekers of fame and
fortune, to a small gathering to select and send a special
expedition into the southern regions to explore new lands.*

Teolvar #2 – Into the Unknown...



*A quest to seek out new lands and new civilisations,
and boldly go where no Elf has gone before...*

The next adventure in the Elven Campaign is being planned for the weekend of April 28/29/30. It will be a Interactive event followed by a Linear/Interactive with plenty of possibilities for characters to achieve fame, honour, and quite possibly fortune.

The event will consist of two slightly separate events over a Friday night, and Saturday, one based in the Tha'Selena Lands, the other in the unexplored region in the mountains to the south.

Friday: Interaction: Medium to High, Combat: Low (*unless you start duelling*)

Saturday: Interaction: Medium to High, Combat: Possible...!

If you have any questions, please ask one of the Refs, but we would like to know if you want to play/NPC as soon as possible.

Refs: Steve and Jacqui Hastewell, Kay, Jonathan Hardy, and Steve Turner.

CLUB NEWS

Tribble Delight

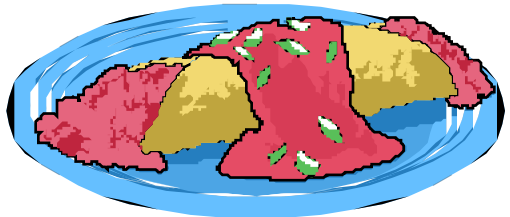
- 10 full grown Tribbles (1-2 lbs apiece)
- Broccoli to taste
- Potatoes to taste.
- Carrots to taste
- Green peppers to taste.
- Seasonings

With Phaser set on max quickly (about 14.7 milliseconds) fire on each tribble to remove hair without setting tribble on fire. Then bounce the tribble against the wall to remove burnt crust of skin. In a small molecular velocity accelerating chamber (MVAC) cook the tribbles and the rest of the ingredients separately. If a MVAC isn't available get Scotty to alter transporters to increase molecular energy of objects they transport. After cooking separately, stir-fry everything together for a final five minutes to achieve authentic taste. Season and serve

Smurf, Roman Style

Makes 4 servings

- 5 lbs smurf (about 15 smurfs), cut in serving pieces
- 1/4 cup flour
- 2 tsp. Salt
- 1/2 tsp. freshly ground black pepper
- 6 tbsp or more butter
- 1/2 finely chopped onion
- 1/4 cup Azrael, cut in julienne strips
- 1/2 cup dry white wine
- 1/4 tsp dried rosemary
- 1 1/2 cup fresh or canned tomatoes, drained (Last Supper style)
- 2 green peppers, sliced
- 2 medium cloves garlic, minced
- 2 tbsp olive oil



needed. Remove smurf. Melt 2 tbsp butter and saute onion and Azrael for 5 minutes. Return smurf to skillet and add wine and rosemary; cook over low heat until wine is absorbed. Add tomatoes.

Cover and bake at 350 degrees for about an hour or until you think smurf is done.

Meanwhile, saute green pepper and garlic in hot olive oil. Fifteen minutes before smurf is done, add mixture to smurf. Taste for seasoning and serve.

Rub smurf pieces with mixture of flour, salt and pepper. Melt 4 tbsp butter in skillet and brown smurf in it. Use more butter if

Lamordia Evening Herald

Triumph & Tragedy Strike Scarsol Family

It is our sad duty to today announce the death of Count Urlik Scarsol, who was slain last night during the annual Harvest-tide Fair. The Count was attacked and slain by one of his guests, a madman who believed himself to be the Count, shortly after dinner. The madman, who escaped from the Institute at Senghausen some months ago, had gained access to the banquet in disguise. After killing the Count, the madman went on a rampage through the Manor, killing or wounding many of the Count's guests and servants. The Count's guards fought valiantly to bring the madman to justice, but were eventually forced to kill him, as his madness gave him great strength, while destroying his ability to see reason. We regret to announce that 7 of the Count's guards died whilst subduing the madman. The Count's guards were assisted in their efforts by some of the Count's guests, who had military training.

Following the death of her husband, the Countess Lyssa has chosen to retire to a rural abbey, where she will continue her healing work. It was during this work that she first met the Count during the outbreak of white fever three years ago. The title will pass to Lady Joanna Scarsol, the Count's sister, who today returned to Manor in time for her brother's funeral.

The Lady, now Countess, Joanna, who had been believed killed by the band of brigands that have been terrorising the countryside, returned to town today in the company of a gypsy woman who would not speak to our reporter. The Countess said that the gypsy had rescued her from the brigand's ambush and spent the last week nursing her back to health.

The Countess has announced a meeting of the Town Council tomorrow night, where she will announce her intentions for the Scarsol estates. She will also be organising a manhunt for the notorious Keldran the Bandit, who took advantage of the turmoil at the Harvest Banquet to raid the Manor, where he made off with many small items of value after terrorising several of the guests.



THE LRP PAGES

A SEASONAL MESSAGE

From your LRP Coordinator

DON'T DRINK AND LRP

Dangerous use of LRP weapon or player may cause injury.

Some of the incidents at the last event were almost certainly drink related, everyone (players, NPC's and Ref's) needs to be aware that the event isn't over until **TIME OUT** is called. We no longer control when players can drink, using "bar opening times" and we don't want to go back to that, if we don't have to.

This is actually a quite serious matter - there does seem to have been an increase in minor incidents and injuries at recent events. These are mostly unavoidable accidents but everyone needs to be aware not only of their own safety but the safety of those around them. So, will everyone try to remember, LRP is supposed to be fun and the "bad guys" and "dead bodies" are your friends - lets keep it that way!

CLUB NEWS

On a more personal note (I apologize for this being so late) I would like to thank everyone who participated in the last event.

I know ill health prevented Steve Hastewell and Jane Dixon from taking part and I'm sure the Club will join me in wishing them both All the Best and may 2000 be a better year for them.

I would like to thank my Co - Ref's for all their hard work, the NPC's for their efforts and enthusiasm (we had a mostly inexperienced crew and I hope they will all consider NPCing or playing in the future.),

the Players for making the event possible and giving it a wonderful atmosphere,

And extra special thanks to Linda and Jacqui for catering the event despite all the difficult circumstances.

All the Best to All the Club for Christmas and the New Year

From Liz

Continued from page 12....

Notes:

This recipe can be used for any species of Elf, as long as there is enough ego to make the sauce. This is rarely a problem. Variations on this recipe include:-

- High Elves are best soaked in wine, Wood Elves in bitter, and Dark Elves in Guinness.
- Sea Elves need to be soaked overnight in cold water to remove excess salt before starting. This is not necessary for freshwater aquatic Elves.
- The stuffing recipe listed is a generic one. Other options include mushroom stuffing for Dark Elves, pine nut & chestnut stuffing for Wood Elves, and dried fruit stuffing for High Elves.
- Do not, under any circumstances, attempt to use this recipe for Half-Elves as, due to their Human blood, there is insufficient ego to make a good stuffing.

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The Truth About Elves

Below is a short extract that was overheard in the Slaughtered Lamb, in Lamordia between a handsome, very flamboyantly dressed warrior, with a great sword strapped on his back and four strange flying stones circling his head; and a couple of curious locals. The locals referred to him as Keldran, Rider of the West Wind. It was later discovered that this adventurer was none other than the feared Keldran the Bandit, sparking a large man hunt which ended up with an empty net.

“ Perhaps a few words about elves are in order here. Physically, they resemble humans, though they are somewhat taller and more slender, but remain as strong or stronger than the human average. They are enormously long-lived (some appear to be immortal, while others number their life span in millennia). As a rule, elves are both beautiful and graceful—and they know it, too, which is my major problem with the manky little gits.

The fact is that most elves are arrogant snots. Elves are long-lived, beautiful, intelligent, skilled in magic, capable of producing amazing works of art and astonishing architecture, terrifying in war, and—as most outriders note immediately upon meeting them—deeply and sincerely convinced that all non-elves are pond scum. Humans are short lived, vulgar little monkeys; Dwarves are short, ugly, dirt-grubbers; Orcs and Goblins are lower than cockroaches; Kaitians, you know cat men

, are pretty but stupid; Centaurs are freaks, though they can be useful as allies; his own opinion) the living embodiment of beauty, grace, intelligence, and mystical knowledge. All the other races are at best only pale shadows, and at worst, enemies to be crushed, conquered or exterminated.

Not that the elves were especially united against the nasty creatures of the world. Though they supposedly controlled an empire, under the undying rulership of their Queen, the Silver Lady, their realm was periodically fractured by petty rivalries, intrigue, and outright wars between their various lords, who fought each other on the thinnest of pretexts. I think, in fact, that they enjoyed fighting each other than they enjoyed fighting humans, dwarves, orcs, and all the others. Although the elves generally considered themselves at war with the world, their most insidious and dangerous foe was themselves.

Shaundakul, those b@-&% #*\$ annoyed me! And, little did I know, I was on a collision course with the pointy-eared little twerps."



CLUB NEWS

Roast Elf with Stuffing & Seasonal Vegetables

Ingredients:

- One large or two small Elves.
- 2 large cloves garlic.
- Lard
- 1 keg cheap beer or wine.
- Loaf of bread (the staler the better, but no mould!)
- Herbs & seasonings
- Assorted vegetables (choice dependant on season and location. Potatoes, carrots, sprouts and cauliflower are the most popular.)

First, catch an elf. Remove the pointed ears. Carefully separate the large ego and reserve for stuffing. Remove any jewellery and magic items, and discard. Clean the Elf as you would squid, but do not separate the tentacles from the body. If you have an older Elf you may wish to tenderise it by pounding the Elf on a rock with a frying pan or other flat heavy object. This can be carried out before you kill the Elf if you prefer.

Next, pour half of the keg of beer into a bath-tub and soak the Elf in the beer for at least 12 hours. When the Elf is sufficiently soaked, remove any clothes the Elf may be wearing and rub it all over with the garlic. Then cover the Elf with lard, using a slow circular motion, and taking care to cover every inch of the Elf's body with the shortening. If it looks like fun, you may also cover your own body with lard. Be sure to remove your clothes first, if you do.

Make the stuffing by combining the previously reserved ego, the stale bread, and season to taste. The stuffing should be very finely chopped in order to give the correct consistency on cooking. We recommend *Marannan's Rain of Knives* for this purpose. Stuff the Elf and transfer to a roasting dish.

Pre-heat your oven to 180°C. Cook the Elf for 30 minutes plus 15 minutes for each foot of height. Baste regularly.

Carve the Elf as you would any turkey, and serve accompanied by the assorted vegetables and the remaining beer, and garnish with the ears.

MEGAMEDIA ENTERTAINMENTS PRESENTS

THE WIZARD OF OZ

A film by BP. Limited
Based of the novel "The Wizard of Oz"

STARRING

Shelaine Dmitri as "Dorothy" and "Toto, the cat"

Kai Anders as "The Tin Woodself"

Stunty "We're all gonna die" T. Kid as "The Cowardly Lion"

and introducing

Hawkeyes as "The Scarecrow"

Co-starring

Jay as "the munchkins"

Acros as "The Wicked Warlock of the West"
and the Humanis Policlub as the winged monkeys.

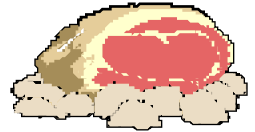
Sequel to last year's smash hit "Against the Hivemaster"

CLUB NEWS

Roast Pernese Dragon with Potato Stuffing

Young dragons are better than old because the meat is more tender. Make a paste of numbweed, flour, and werry fat for a meat tenderizer. Prepare the dragon carcass by cutting off the neck, wings, legs, and tail, skinning the carcass, and cleaning out the body cavities. Save the heart, liver, neck and tail, recipes for them will be coming soon. Make slits parallel to the muscles and rub the tenderizer in. Stuff the body cavity with potato and applesauce.

A full-sized green dragon can keep a major hold in food for about half a week. A gold dragon has enough meat for about a year.



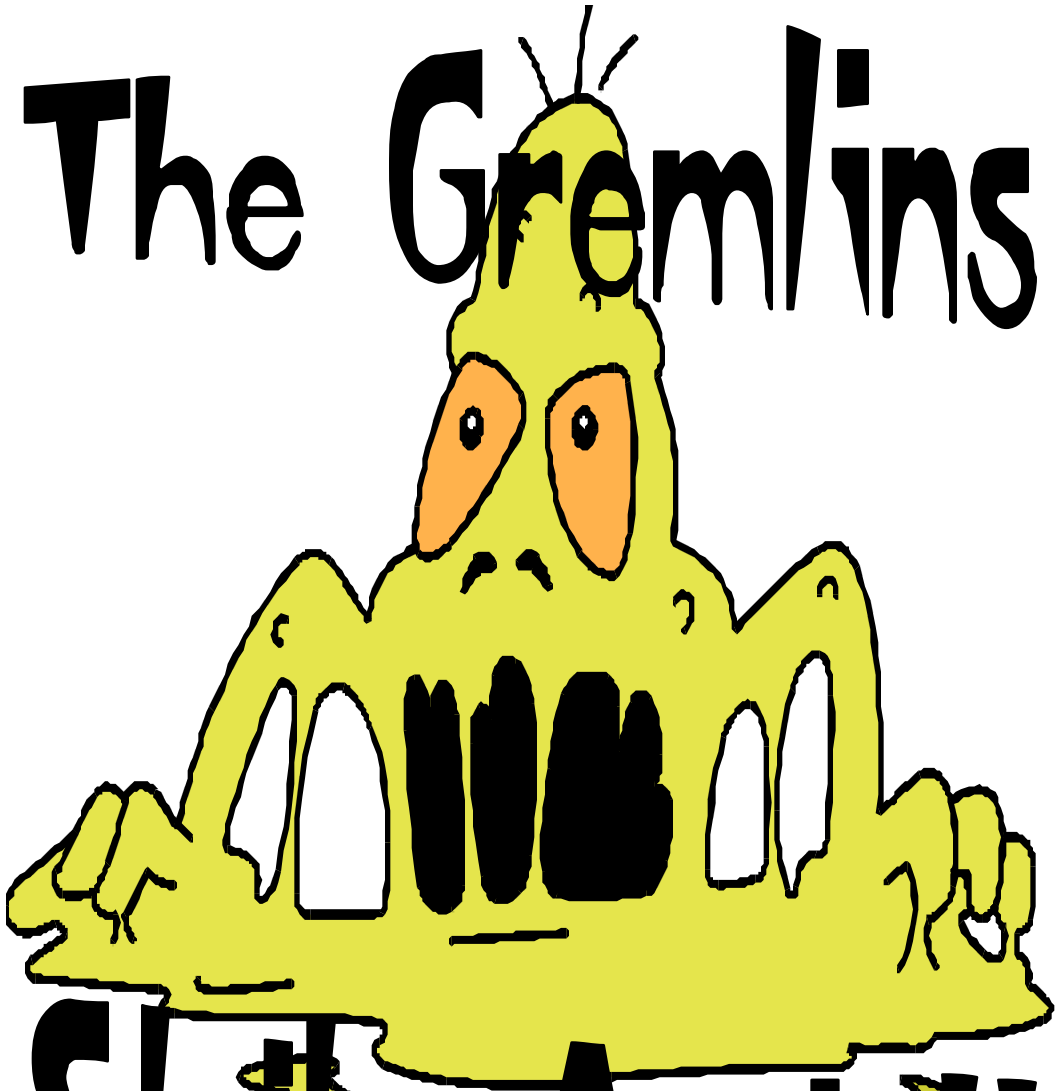
Barbeque Wookiee/Mummie

- **One dead Wookiee - preferably full grown (this is very hard to get)**
- **A large fire**
- **Your favourite barbeque sauce**

The first thing is to get the Wookiee dead, and that means getting them angry. "You don't want to get a Wookiee mad!"...OK, so somehow you killed the Wookiee..(clap! clap!) Skin and hoist it onto a spit and over a large fire. Use a large new broom to brush barbeque sauce on the Wookiee. Cook rare, medium-rare or well done. Tastes like the dark meat in chicken!

Makes about 5 - 8 servings.

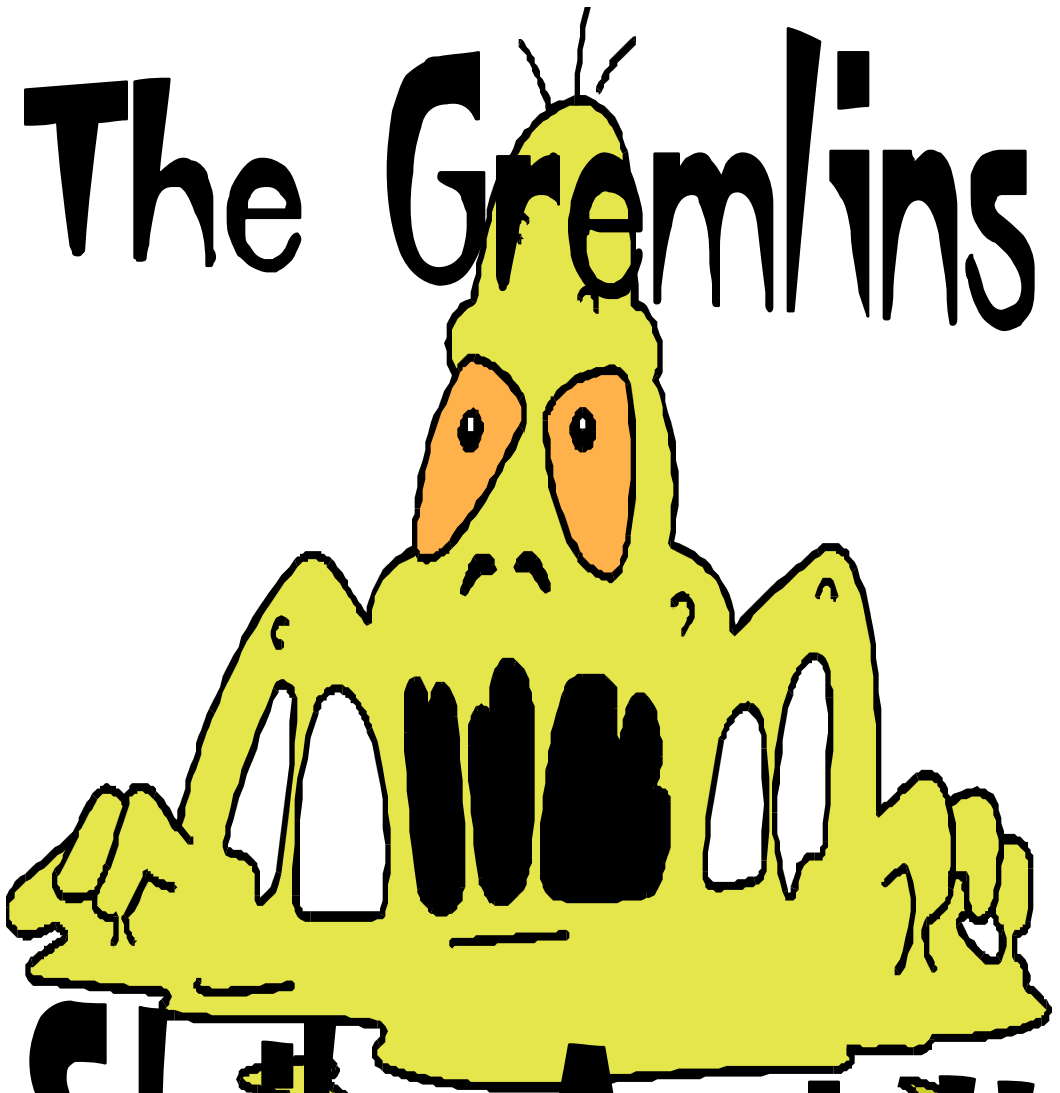
The Gremlins



Strike Again!!

CLUB NEWS

The Gremlins

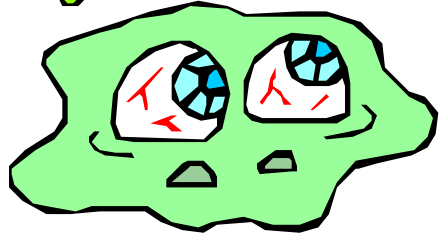


Strike Again!!

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The Blob Trifle

- 1 can pineapple chunks
- 1 can fruit cocktail
- The Blob (portion)
- 1 packet blamanche
- 1 carton whipped cream



Scoop some of the Blob out of your bathtub into a bowl. Drain canned fruit and stir in. When it stops moving, top with blamanche and cream. Serve to your most unsuspecting guests!

We had a little trouble trying to keep the Blob in the bowl, but in the end the recipe turned out great.

(Note to self : hire two more cooks)

Angel Delight

- 1 packet generic whisked desert
- 1 angel (not fallen)
- Faerie dust

First, make up you whisked desert. Next, stir in your angel. This will add all the sweetness and light needed. Finally, sprinkle with faerie dust and serve.

Want to get the most out of your character points?

You need your own copy of the Player's Guide.

Missing a vital book from your favourite system?

It's time to complete you collection.

Stuck for what to buy your friend for Christmas?

Give them a sourcebook.

Here's what we've got for you:

- Roleplaying systems and sourcebooks
- Magic: The Gathering cards and storage boxes
- Dice, paints and other accessories
- Loads of other cool stuff like rockets

Use your local shop - you know it makes sense:

Robinsons

 Model Shop & Games Centre

103 Duke Street, Whitehaven. Tel: 01946 66525

Now open Mon - Sat 9.30am - 5.30pm, Thurs til 7pm

ADVERTS

CLUB NEWS

Malicious, Powerful, Handsome Vampire seeks female vampire with similar qualities for wild nights out and quiet days in. Meet me any night at the Devil's Playground.

Large reward offered for the early retirement of the head of the Power Guild. If you can help you already know how to contact me.

Urgently wanted for Christmas Present - ammunition for Panther Industries man-portable Assault Cannon. Please help!

Reward offered. Old friends of Dr. Van Richten offer large reward to person or group of persons who can arrange for Dr. Van Richten to stay with them. Contact the Society for Equal Rites for the Undead, Box 15, Cemetery Gate Post Office for details.

Depressed assassin seeks normal human for platonic relationship. Please no Gods, Universal Powers or Magical Beings

Lost:- Blood by Dante. One of a kind necklace in modern classic style. Red metal, set with rubies and highlighted with platinum. Estimated value 60,000 nuyen. Reward of 2,000 nuyen offered for safe return.

Courier needed to take small item to the temple of Shaundakul, Myth Drannor. Std rates plus hazard pay offered.

Available now for a limited time only - The Best of Little Kids Screaming. 30 classic tracks from the most memorable Halloweens. An absolute must for all Monsters Under The Bed, Bogeymen and Things That Go BUMP In The Night.

Discover the power of belonging with the Universal Brotherhood. We can help you unleash your own potential. To learn more come along to one of our Tuesday night Discovery meetings at your nearest Chapterhouse. Our chapterhouses are The Octagon in Downtown, Kingsgate in Redmond, Marshal Way in Everett, and 23rd St & Main, Fort Lewis.

The Stormbulls need YOU! Join up now to become a real man and help roll back the armies of Chaos. The successful applicant will be skilled in weapons, and have a good working knowledge of tactics at the "Scream & Charge" level. Berserkers welcome. Bring your own beer.

SASRA ROLEPLAY WARGAMING CLUB & CHRISTMAS MENU

STARTERS



Tribble Delight

Smurf Roman

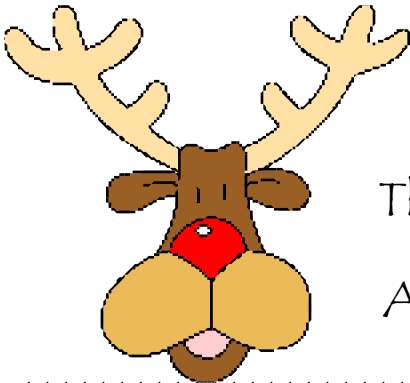


MAIN COURSES

Roast Elf with Stuffing & Seasonal Vegetables

Stuffed Pernese Dragon

Bar-B-Que Wookiee



DESSERTS

The Blob Trifle

Angel Delight



Recipes for all the dishes here can be found throughout Club News