

The MURVI Club Newsletter

Summer 2025



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Editorial

A slightly shorter than usual edition this time, but many thanks of course to all those who submitted their articles and photographs. This is probably also my last edition as we recently sold our Murvi and our next van will be from another manufacturer. We have thoroughly enjoyed our trips away over the twelve years of Murvi ownership, highlights included memorable visits to Sicily and Corsica. We will continue to tour in Europe and occasionally in the UK so if you get a wave from a strange looking motorhome it is probably us on seeing a Murvi and forgetting we no longer have one. We will miss our friends in the Murvi Club.

Murvi Tips

Angela Emuss

Touchnote – Postcard App

A useful app I was introduced to is Touchnote which allows you to send postcards from anywhere, using your own photographs, which gives a more personal feel to any you send. It also means they will have a better chance of getting to their destination as they are produced in the Channel Islands and posted from there. The app is easy to use, and once you have added any addresses you are likely to need, the system is straightforward. You can say a lot more, as typing takes up less room than a scrawled hand!! I know there are other apps available, but this one suits me.

Toilet Talk!

Not being the cassette emptier in our marriage, I do sympathise with Robert who has been given the short straw!! So, for some while now, I have been using nappy sacks for the disposal of used loo paper – sounds gross, but one cannot put ANYTHING apart from human waste down a Greek loo. So I took the idea from the Greeks!! However, to improve the aesthetic, last year, I was able to find a smallish,

hinged click top “desk tidy” in Dunelm. While we were in Ivybridge, I asked Murvi to screw it to the rear door by the loo. I then line this with the said nappy sacks, keeping everything easy to use, neat and tidy and out of sight. It makes a difference to the holding capacity of the tank and helps with emptying.

Shower Room Roof Vent Saga!

Those of you who attended the AGM in Cheddar will have noticed the strangely early movement of a Yellow Morello at the unheard hour of 8.30am on the Friday! On the way down, we had heard a rather loud “clunk” coming from the rear of the van. We glanced round but couldn't see anything amiss, so carried on. Once pitched, we forgot all about it, of course. So later that evening, we closed all the blinds before going across to the football club for a jar or two, blissfully unaware of anything untoward.

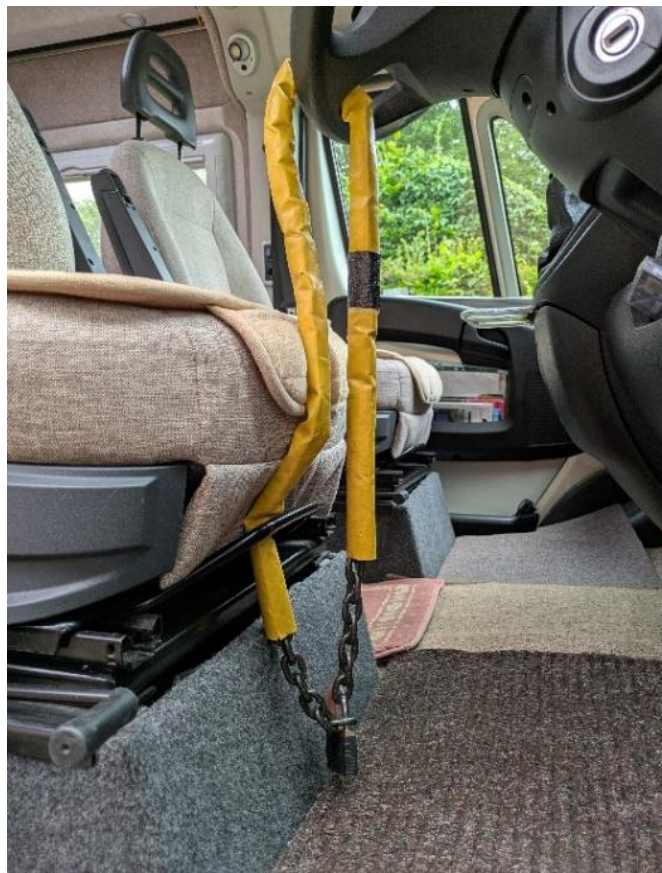
The next morning, when Robert went to the loo at 6.50am he complained he had wet feet! I checked the mat and it was soaking...checked for dripping taps, all in order. Then felt around the edges of the roof vent – wet! Said it must be the seal having failed, but then did a double take – not the expected dull grey of the plastic roof cover but clear blue sky – the whole thing had vanished!!

Urgent email to Rex at 7am. He rang us at 7.30am and said they could replace the roof light for us at 10.30am, after the tea break! Hence our early start – we flew down the motorway and arrived at 10.15am. While there, we had the various odds and ends that had been planned for the following week done at the same time. So our 3 day stopover at Steamer Quay campsite in Totnes was uninterrupted by the need to visit Murvi. They really came up trumps for us!

A Visual Deterrent

Dick Constable

A visual deterrent against theft is a good idea and this simple idea from Dick is worth considering. It is an alternative to the typical steering wheel lock and will be easier to store when not in use. Dick originally put the chain inside an old bicycle inner tube but subsequently changed o this yellow tube he found.



Murvi Club Photographs

Those who have been on a Club rally recently will have noticed the new Club flags being flown. For those who haven't seen them Nick Mawby sent in this photo.



Adrian Hitchman organised a rally at Menehay Farm, Falmouth and sent in this drone shot of the assembled Murvis.



A Couple of Summer Recipes

John Laidler

If you visit Brittany, especially in the Roscoff area you won't be able to miss the extensive fields of vegetables growing in the sandy soil. Roscoff is famous for its onions and they hold an annual onion festival every August but they are also famous for globe artichokes and you will see these growing almost throughout the year and they are easily bought in supermarkets and from roadside stalls. Mary and I first came across globe artichokes in a Paris restaurant on the 1970s and to be truthful we didn't have a clue how to eat it. I'm sure our members know all about this vegetable but just in case there are a few who are yet to try one here is a quick overview of how to prepare and cook them. A globe artichoke is essentially just like a large thistle flower before it opens up and at first sight there is nothing obvious which looks even remotely edible on them. This is wrong, there is a lot to eat on them and they are delicious.

Recipe books will describe a lengthy preparation involving lemon juice, sharp knives and a spoon to remove the choke. I don't bother with any of that now other than the sharp knife with which I cut off the stalk flush with the bottom of the flower. Then I just chuck it into a saucepan of boiling water. It only needs an inch or so of water assuming you have a close fitting lid as most of the artichoke will be steamed rather than boiled which is considered the best way to cook them. If the artichokes are large, and some are very big, you will need a saucepan for each 'choke. Check regularly on the water level to ensure it does not boil dry.

After forty five to fifty minutes of boiling/steaming they are ready to eat. We prefer them with Hollandaise sauce but melted butter is also a good alternative.

In the photos below:

Top Left: A globe artichoke after cooking. This is a red one but most are green. The taste is the same in both.

Top Right: How you eat them, pull off the petals (technically “bracts”) one by one, dip in your sauce of choice then nibble the base of the petal to extract the soft flesh. Repeat the process until you expose the choke.

Bottom Right: This is the choke, which is not edible but now it is cooked it can be easily removed with a spoon to reveal what is known as the heart.

Bottom Left: The heart, which is the soft flesh found below the choke is the best bit of the artichoke. Eat with a spoon or knife and fork.



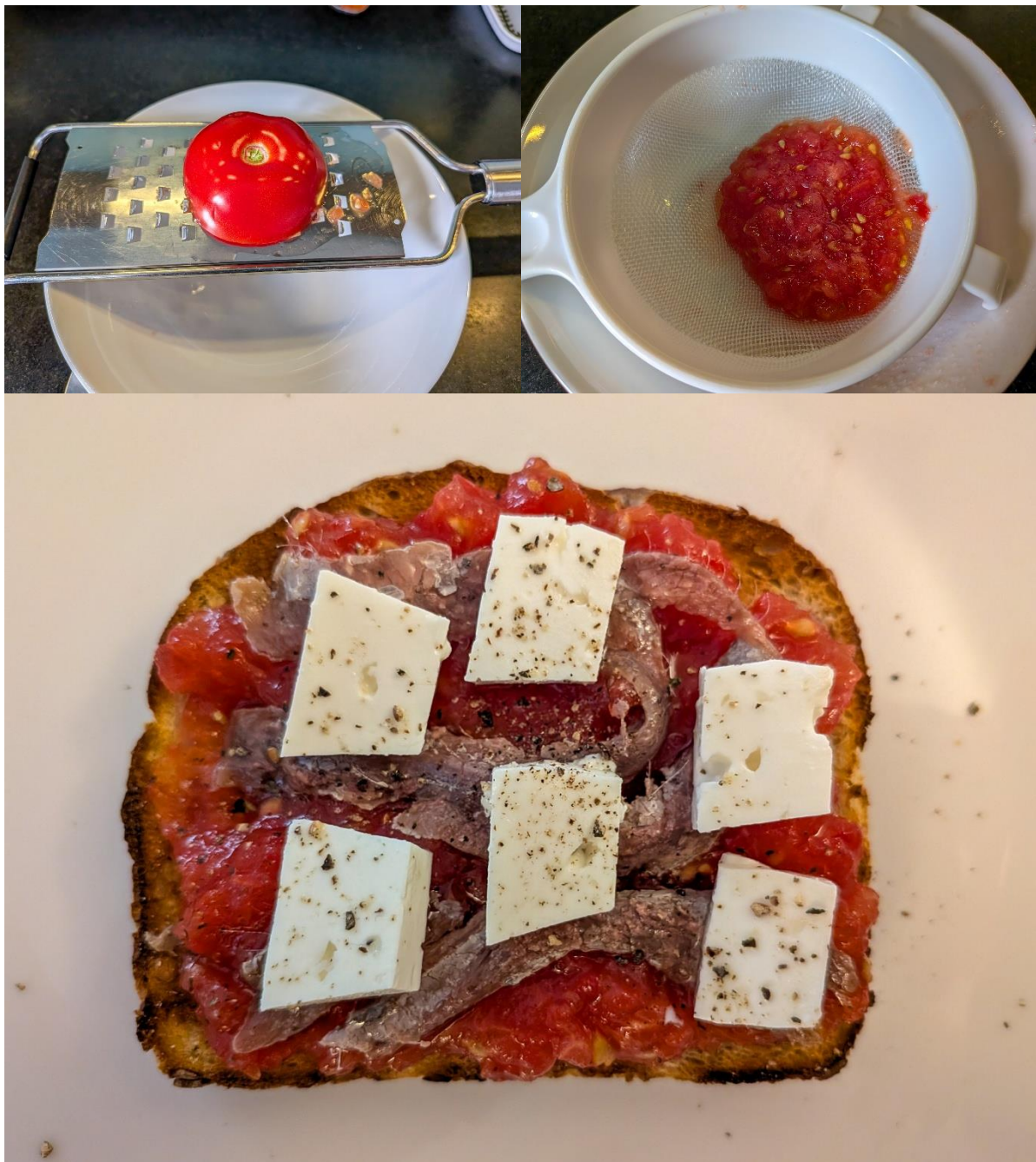
Like mussels the waste products from a meal of globe artichokes are several times the volume of what you started with so have a large bowl or bucket handy to collect all the inedible bits.

The second summer recipe is more likely to be encountered in Spain than France but it tastes delicious wherever you are although UK tomatoes rarely have the flavour you will find in France or Spain.

The recipe is anchovies on toast with tomato. You can spend a lot of money on anchovies from Galicia but I just used the tinned ones you can find in supermarkets.

Start with a large tomato and cut it in half around the “equator” then grate it into a bowl (top left below). The result will probably have a lot of juice which makes the toast soggy so I separate it off using a small sieve (top right). Try not to add additional liquid in the form of your blood when grating.

Then just spread this tomato paste onto a slice of toast and add about 3 anchovy fillets. This is the classic recipe but I also add some feta cheese (bottom photograph) if we have some in the refrigerator. I also add black pepper but not salt as the anchovies and feta, if using it, are already very salty. Tomatoes and anchovies work very well together. Try it, even if you think you will hate this recipe!



Murvi Club Events

The list of planned Murvi Club events is reproduced below. The Master List, with the latest amendments can be found on the Club website at <https://www.murviclub.org.uk/events/> which will also lead to links for booking. I have only included the official Murvi events. On the website you will also find other events listed which members are welcome to join. Details will be show in the website entry.

Start Date	End Date	Title	Location
12/08/25	16/08/25	Llangollen 2025	Royal International Pavilion.
11/09/25	15/09/25	Chester 2025 Ravenglass pre-meet	Netherwood House, Whitchurch Rd, Chester, CH3 6AF
15/09/25	19/09/25	Cumbrian Coast and Hills	Ravenglass Camping and Caravanning Club Site, Cumbria, CA18 1SR
23/09/25	29/09/25	St Giron, France	Camping Les 4 saisons Route d'Aulus Les Bains 09140 OUST
10/11/25	14/11/25	Kelling Heath	Kelling Heath Holiday Park, Holt, Norfolk
01/12/25	05/12/25	Seahouses Meet	Seafeld Caravan Park
08/12/25	12/12/25	Southern Christmas Meet	Henley Four Oaks Club Campsite, Marlow Road, Henley-on-Thames, Oxfordshire, RG9 2HY
16/04/26	20/04/26	AGM	Stratford Touring Park, Stratford-on- Avon Racecourse, Luddington Road, Stratford-Upon-Avon, Warwickshire, CV37 9SE

Next Edition

The next edition is scheduled to be published at the end of October. This might be under a new editor but until one comes forward, I am happy to act as a post box. Just send any articles or photographs to me: rjohnlaidler "at" gmail.com where the "at" should of course be replaced by the conventional snail symbol. Alternatively, use the Hub.