On Track for the Midland TARS Quiz!

Saturday 24th October saw the Midland TARS transform what was due to be their *Travelling on a Steam Engine* event to the next best thing – a zoom train quiz! Invitations were sent out along with two *dining car recipes*, to prepare beforehand ready for the break (we imagined travelling to the buffet car and have included the recipes of Scones and Cocoa if you would like to partake!) We had six rounds of train questions in all, aiming to meet and challenge all ages and train knowledge. In round 1 we started with our Ransome questions and round 2 some general train knowledge puzzlers – how many will you get right (no cheating!) We had a lovely couple of hours with our get-together and look forward to the next!

**Round 1 - Arthur Ransome Railways**

1. At the beginning of Pigeon Post, what was Roger doing as he leaned out of the carriage with Titty?
2. What is the name of the junction where Roger and Titty were stopped?
3. What was in the basket that Roger had to sign for?
4. In Picts & Martyrs, which station does Dorothea start her journey from?
5. In Picts & Martyrs, which station does Dick start his journey from?
6. Staying with Picts and Martyrs, Mary Swainson rows her boat to the village, leaves it with the boatman and then catches a bus to the station. She then catches a train to where?
7. As they sit in the carriage at Thorpe Station at Norwich, at the beginning of Coot Club, why have the D’s been waiting for 10 minutes?
8. What do the Porter and Ticket Inspector want Tom to do when we first meet him in chapter 1?
9. In Swallowdale, who are The Swallows expecting to see at the little station?
10. In Winter Holiday, who had Dick and Dorothea travelled on the train with?

**Round 1 Answers**:

1. Eating chocolate
2. Strickland Junction
3. Pigeon
4. Euston
5. Crewe
6. Preston
7. Dorothea was worried that they would miss the train to Wroxham and be late for Mrs Barrable
8. Catch the next train, as the one in the station has just started to pull off and move
9. Nancy, Peggy, Mrs Blackett and Captain Flint
10. Mrs Dixon

**Round 2 - General Railway Questions**

1. In Australia, the Indian Pacific Railway travels between which two cities?
2. St David’s, St Thomas and St James Park are all railway stations in which British city?
3. In which country was the world’s first public railway?
4. What is the colloquial name in the UK of a very early morning train?
5. What is the name of the safety mechanism on a train which automatically applies the brake if a lever is released? It is intended to stop a train if the driver is incapacitated.
6. Between which two cities is the longest scheduled train journey in the world
7. What was the name of the report in the early 1960s that reshaped the British railways?
8. The Night Riviera sleeper train, one of only two sleeper services in the UK, runs six nights a week between London and which town?
9. Which station is the London terminus for Eurostar?
10. What's the iconic name of the famous sleeping cars built and operated on most American railways from 1867 to 1968?

**Round 2 Answers**:

1. Sydney & Perth
2. Exeter
3. England
4. The Milk Train
5. Dead man’s handle
6. Moscow (Russia) and Pyongyang (North Korea)
7. The Beeching Report
8. Penzance
9. St Pancras International
10. Pullman

**Scones – makes 6**

8oz self-raising flour

2oz butter

1 tsp. baking powder

Pinch of salt

¼ pint milk

1 egg beaten

preheat oven to 200°c. Grease and flour a baking sheet. Sieve flour into large bowl and add the butter, baking powder and salt and rub until the mixture resembles breadcrumbs. Add enough of the milk to form a soft dough and knead on a floured board until smooth. Roll out to ½ inch thickness and cut into rounds with a 3-inch pastry cutter. Place on the baking tray and brush with beaten egg; bake for 15 minutes or until risen and golden brown. Cool on a wire rack and serve with filling of choice – clotted cream, jam, butter or plain!

**Cocoa – serves 4**

Using a mug you will serve from to measure with (we recommend your favourite!)

1/3 mug cocoa powder

½ mug sugar (or to taste!)

1/3 mug hot water

3 ½ mugs of milk

1/3 mug cream

Pinch salt

½ tsp. vanilla extract

Combine cocoa powder, sugar and salt in a saucepan. Blend in the hot water, mix well and then bring to a boil and simmer gently for 2 minutes, stirring all the time. Next, stir in the milk and bring back to nearly boiling point. Remove from the heat and add the vanilla extract and cream and then serve in mugs. Enjoy!