

April 2021

## 1,500,000 kWh AND COUNTING!

Since September last year, Archie has generated over 10,000 kWh for 7 months on the run and in February and March the combined total of 50,192 kWh generated brought us tantalizingly close to another significant milestone: 1,500,000 kWh. Our volunteers watched with bated breath as the river levels started to drop in early April and he started to turn a bit more slowly (the joys of variable speed!) but he successfully made it to the magic number on Easter Sunday. Last time, a number of the Directors and other volunteers gathered on a very cold morning to watch the magic row of zeroes roll over on our old display, but this time the celebration was more muted, with the Archies Angels WhatsApp group hosting the socially distanced rejoicing.

As you know, the electricity Archie generates goes to power our local Co-op, with any excess being passed on to the National Grid. It was therefore interesting to discover that improvements in the supermarket's energy efficiency in recent years mean that when Archie is generating 50 kW, which he has been doing for a fair bit of the time over the winter months, he is fully powering the store with a little (somewhat intermittent) trickle going into the grid.

## AGM

Sadly, we are once again having to conduct a virtual AGM this year and our members will be receiving the appropriate paperwork (either electronically or on actual paper through the mail) in the next few days. The meeting itself will be at 11 am on May 15<sup>th</sup>, but once more without coffee and cake. However, all is not lost: at the April 2015 AGM we had a cake to celebrate "Archie's Million" and the recipe is on the next page. Another "lockdown workaround".....



## MORE ROOF DAMAGE



As the picture shows, there has been another attempted break-in at the site, with the roof once again suffering considerable damage. The downstream side of the roof, which is still covered by a blue tarp from the last time this happened, was also attacked again. Repairs are on hold while we discuss alternative roofing materials with the council with a view to developing a long-term solution that makes it less attractive to

vandals. It's a bit of an embarrassment to the town, especially given the huge increase in foot traffic through The Torrs during lockdown, which has encouraged families and dog walkers to explore the local area and discover this "hidden treasure". The whole situation is very frustrating; the blue tarp is unsightly, and passers-by often ask why the roof has not yet been repaired. However, we would like to reassure you that we are doing our best to resolve this very unsatisfactory situation.

## CELEBRATIONS ARE ALWAYS BETTER WITH CAKE

Archie hit the 1,000,000 kWh milestone shortly before the AGM in April 2015, so we celebrated by baking a lovely squidgy chocolate/mocha cake that was much enjoyed by all those attending. Unfortunately, even though he has once again passed a significant milestone with impeccable timing, just before our AGM, we can't do it again (virtual cakes just don't taste the same!) so for those who like to celebrate with cake, here is the recipe. It was originally given to Jan's mum by her Canadian next-door neighbour, who called it "Wacky Cake", but it is also known as Cockeyed Cake and other similar names – you will see why when you read the recipe.

- 1½ cups plain flour (225 g, 8 oz)
- 3 tbsp cocoa [*coffee cake – use 3 tbsp flour instead*]
- 1 tsp baking soda
- 1 cup sugar (225 g, 8 oz)
- ½ tsp salt
- 5 tbsp cooking oil
- 1 tbsp vinegar
- 1 tsp vanilla
- 1 cup cold water (1/2 pint) [*coffee cake – dissolve three heaped tsp of coffee powder in hot water and allow to cool*]



1. Sift flour, then sift all the dry ingredients into a greased 9"x9"x2" tin.
2. Make 3 grooves in the mixture, one large, one medium and one small. Pour the oil into the first, the vinegar into the second, and the vanilla into the third. Then throw the cold water (or coffee) over everything and mix well. Make sure all the flour is mixed in.
3. Bake at 180°C for ½ hour.

This is a very adaptable cake – combining coffee AND cocoa makes a lovely rich mocha cake and you can also add caramel, chocolate chips or nuts and then ice and decorate it however you like. Popping candy maybe?

## FOUND IN THE INTAKE

In addition to the usual weird-shaped branches and random bits of metal shown on the right, the latest crop of items extracted from the mud and rubble blocking Archie's intake included the items in the photo on the left. We don't think anyone will be terribly interested in reclaiming the old screwdriver handle or the



(incredibly rusty) scraper tool, both of which have clearly been in the river for quite some time, but if anyone knows a teeny tiny pirate who has lost his cutlass or a keen golfer whose Dunlop "Tour Gold" ball ended up in the river please get in touch to reclaim your lost property!



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