



Beaumont Bowling Club Inc.

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Beaumont Bowling Club Update No. 7 - 2015

Your Board met on Monday 12 October and this update provides information on some more exciting things happening at our club.....

1. *“Little things don’t mean a lot, little things mean absolutely everything.”*

The Board really appreciates those members who recognise that the club is run by volunteers and that when each person does their bit it helps enormously. There aren’t any fairies putting away your chair/table, or wiping down the tables, or washing your dishes, etc - it’s another member who has to do that if it’s not done. So, thank you in anticipation and I’m sure you’ll agree that there is a tremendous effort happening at the club to make it a truly great one.

2. Congratulations to everyone who was involved in the Clothing Sale from bringing in donations to ironing and setting up. We raised the magnificent total of **\$3,560** and we must acknowledge **Maxine’s** superhuman effort to turn the clubrooms into a mini *Harrods*. The Board thanks everyone who was involved and Maxine, we really do appreciate your amazing commitment to ensure the 2 days were so successful. We should also thank everyone involved in our **Happy Hours** over winter as we raised around **\$10,000** through our food, raffle and the bar. A big thank you also to **Leonie and John** who planned and coordinated these great nights. Your Board is currently looking at a celebration for our volunteers who do so much to assist our club. The Toblerone cheesecake was a big hit on the last Friday before pennants and in a first for the club the recipe is attached as so many people asked for a copy. Perfect fare for the holiday period!

**Thank
YOU!**

3. Our first pennant match last Saturday showed up any gremlins we weren’t prepared for (as expected) and **Stephen Jones and Robert Field** (Operations Portfolio) will be revising our **Rink Duties List** as it is very out-of-date and we are not even sure some members know about it. The new list of duties will be out soon (perhaps even before you receive this update) and we will make sure everyone is aware of it. Pennant days are days when we all need to do our bit.....oh, don’t tell me that there aren’t any pennant fairies in the club either!!!

4. We have invited **Steve Henderson** from *Arbitare* to draw up plans for our kitchen and the plans will be displayed as soon as they are ready. Our first task will be to replace the floor and your Board has established a good relationship with the Council and we are hopeful that they may be able to help us in the future. We have also put in a submission to the Hon Christopher Pyne MP for \$10,000 through the Federal Government's "Stronger Communities Programme". It will be exciting to slowly watch the plans be put into action. We must also thank those members who donated extra money over and above their fees for the upgrade of our kitchen. We will be acknowledging you soon, so keep an eye on your letter box.

5. As mentioned in the last Update, we are currently employing a company called *Argon* to develop a new website for us. Now, if you want to see a bowling club with an outstanding website you should take a look at the Somerton Bowling Club. Wow! We will obviously want to develop our own brand but as you can see their site contains everything you need to know, plus all their historical data, etc. Your Board has decided that eventually we will be doing the same and in the first instance we are going to remove the photos on the wall by the library shelf so these can be scanned and saved for the future. The big problem with displaying photos is that they fade and as you can see from ours, this is happening to several of the photos. We are sure you agree that we need to start modernising our club as nearly all other clubs have done, or are proceeding to do. It is a worry that between now and Christmas we do not have one single booking at the club for a private function. Thank you to **Tom Pinton, Mike Miller, Steve Holman, John Binks-Williams and Leonie Trimper** for being on our Website Committee.

6. Thank you to Mike for developing our new Contact List which has all the members' names and contact numbers. **You can collect a copy from the desk by the office.**

7. Are you going to participate in our **Open Fours Medley on Monday 30 November? The Feathers Hotel** will be sponsoring the day donating **\$1,000 for prize money**. We are receiving lots of interest from "outsiders" but hardly any from Beaumont.

Please RSVP by phone or email to Rob or Stephen by Sunday 15 November.

- Rob Field 0417 803 793 fieldfro9@adam.com.au
- Stephen Jones 0401 991 980 esanjay26@gmail.com

8. **Night Owls is starting on Tuesday 20 October and Thursday 22 October.**

This is probably one of the most important events in the club as it is from Night Owls that we increase our membership and our funds....and of course, provide a great community activity. We need a big number of volunteers and we are definitely short at the moment. Can you help? Please chat to **Michael Molnar** or me if you can. It doesn't have to be every week and there are a variety of tasks that you can choose from.



9. Are you interested in playing a game of social bowls over the Christmas break?

At the moment we are looking at Saturday 12 December, Saturday 2 January and Wednesday 6 January. We are also considering Wednesday 23 December (is this too close to Christmas Day?)

Stephen and Robert would like to hear from you as clearly they will not be held if there is little interest.

10. Our bar is now being managed by 4 teams led by **Tom Pointon, Gordon Jackson, Tony Myles and John Forrest**. Each team is responsible for one week of the month so thank you to everyone involved. We also have a variety of snacks available, plus some delicious chocolates.

11. Are you entering our **Club Championships**?

The nomination forms are on the notice board and once again there is a fair bit of interest being shown. You have to *be in it to win it* and every level of bowling is catered for.....

12. We have raised a total of **\$11,400** from sponsorship this year plus **\$1,800** in kind (eg Mitre 10 vouchers). Bless the member who booked their car into Nordic Honda and thanked them on behalf of the club. This is exactly how we will keep all our sponsors and able to keep adding to the list. We intend to revamp the way we promote our sponsors both inside and outside the club. When you sit to have your sandwich at the pennant break you will also see that there is a new **Sponsor Placemat** and we are currently preparing a Sponsor Directory which will be distributed to every member.



13. Please try to attend the **Busy Bee** at the club on **Monday 19 October from 9am** but please feel free to call in a bit later if that's too early. **Leigh** is keen to finish painting all the area in front of the clubhouse and to then proceed to another green.



And seeing that it's nearly Christmas (eek!) the new **scoreboards** have arrived and will be installed soon.

Congratulations to **Steve Holman's team** (Peter Kitching, Brian Molloy and Tom Pointon) who scored an 8 in their first game last Saturday.

Our Christmas dinner is on December 5 so please put the date in your diary.

Good luck on the greens everyone....may your bowl find the line and sidle up to the jack with just a gentle touch.

Thank you everyone.

Ian Williams
President

PS Toblerone Cheesecake Recipe on the next page.....

Toblerone Cheesecake



- 125g plain chocolate biscuits
- 1/4 cup coarsely ground almonds (*roasted are tastier*)
- 80g butter, melted
- 500g Philadelphia cream cheese, softened
- 1/2 cup caster sugar
- 200g Toblerone chocolate, melted
- 1/2 cup thickened cream
- 200g Toblerone chocolate, extra, grated for topping
(you may also like to use white and / or dark chocolate for an extra effect)

METHOD

1. Process biscuits in food processor until they resemble fine breadcrumbs. Add almonds and butter. Mix to combine. Press biscuit crumbs into the base of a lightly greased* 20cm spring-form pan. Refrigerate 20 minutes. **If you prefer, line the base with baking paper instead.*
2. Meanwhile, using an electric mixer, beat cream cheese and sugar until smooth. Add melted chocolate and cream. Mix well until all combined.
3. Spoon mixture over crumb base and level top with a spatula. Refrigerate 3 hours or overnight. To serve, top cheesecake with grated chocolate.