## Bear of Rodborough Croquet Club

## Newsletter - February 2014



## **30 YEARS AT THE BEAR**

2014 is the croquet club's thirtieth year of existence and we are grateful beyond words to the owners and managers of the hotel for encouraging us so consistently over this time. Few small clubs can boast our record of success in league matches and national tournaments. Fewer still talk of the good rapport that exists between its members and supporters and we extend our heartfelt thanks to everyone who has contributed to making our club what it is today.



Postcard thought to have been produced about 1960 (before the club was formed)

As our thoughts and planning go to the forthcoming season, it is the time to consider how we can improve further. Is this the year you enter your first tournament? Join the Croquet Association? Learn to play the Advanced Rules Game? Seek coaching in order to reduce your handicap? Or just spend more money in the bar?

Harriet, the hotel's events manager, and your hardworking secretary are finishing off details for the new **on-line lawn booking** system. Look out for further announcements – due very shortly.

Whatever your personal goals, we wish you a very happy, enjoyable and successful season.

## Roddy's progress.

Coaching 2 - Split shots. "This is tricky"



# CONGRATULATIONS to NEW ZEALAND who have just

won the MacRobertson Shield. The results of the test series are:

New Zealand 3 – 0 England 2 – 1 Australia 1 – 2 USA 0 – 3

For those who think our own one-day matches are challenging, spare a thought for the MacRob competitors who played 6 Tests, involving 123 matches with 293 Games in which 10859 hoops were scored. Eye watering? Full details can be found on the CA website.

## **Tournament news**

## **Short Croquet Tournament**

We have entered a team of four to play in this tournament at Nailsea on Saturday 12<sup>th</sup> April . Please let Robert know if you would like to offer yourself for selection. It is a one-day, handicap tournament with several timed games playing to Short Croquet rules.

## **Charity One Ball Tournament**

Following the success of last year's event, we have entered this again with a view of raising money for Prostate Cancer UK. Our heat will be in late April/early May, the winner of which will play in the inter club final at Winchester on Sunday 11<sup>th</sup> May. We hope that a minimum of 10 Bears will sign up for our heat with an entry donation of £5 per person.

Please let Don know if you would like to play.

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## **CA Tournaments**

The Fixtures Book is now published and arrived on the door mat of CA members a few days ago. CA members will be busy applying for tournaments all over Britain and although some tournaments have spare places right up to the last minute, others book up very fast so it is wise to apply early for your favourites. If you are not yet a CA member, you can play in one CA tournament without joining the CA (that is one in a lifetime not one per year!) and then take out CA membership at a reduced introductory rate of £13.50 for the first year.

**New for 2014**. Nailsea are holding their first C Class Tournament on 14<sup>th</sup> and 15<sup>th</sup> June. This is for players with handicaps of 5 – 12 and will be played under advanced rules. Is this a venture you would like explore in 2014? Training can be given.

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## HIGH BISQUERS TOURNAMENTS.

Last month, we announced the Budleigh tournament. We now have the details:
HIGH BISQUERS SPRING TOURNAMENT 2014
AT BUDLEIGH SALTERTON CC
TUES 15<sup>TH</sup> WED 16<sup>TH</sup> APRIL.

Open to players with handicaps 16 – 24 CA Membership not essential.

Five 18 point handicap games
Three on Tuesday and two on Wednesday.
Manager: CHRIS DONOVAN
Fee £25 (which includes morning coffee, light lunch and afternoon tea each day)

We aim to provide a friendly start into tournament play for anyone who wants to improve their game and get the new season under way early!

Details from: BSCC Tournament Sec.
Charles Townshend 01395 567460
croquetcatour@budleighcroquet.org
and an application form is printed near the end of this newsletter (on page 5) for your use.

and if you enjoy this, the **Bristol High Handicap Tournament** is announced (for players with handicaps of 12 – 24) on Wednesday 11<sup>th</sup> June and Thursday 12<sup>th</sup> June. £15, BYO lunch, Teas available. Entries by 28<sup>th</sup> May to Eric Soakell, 22 Benville Avenue, Bristol. BS9 2RX.

There are others but these are the closest to home.

Because **SWAN** magazine comes out after most **coaching courses** have taken place, details of these are advertised on the South West Federation Website and are there now.

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#### Hotel news.

We were very sorry to hear that Anne Hutchinson, the General Manager, has left The Bear. We wish her well and send our sincere thanks for all the help and support she has given us during her tenure.

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## **Pub night dates**

## WEDNESDAY 12<sup>th</sup> February, The

**Ragged Cot** 7.00 p.m for 7.30 p.m For the menu, go to

http://www.theraggedcot.co.uk/da/109028

We have been told that we can order from this menu in advance or order from this menu or the specials board on the day (though clearly that may mean that the food would take longer to arrive).

## FRIDAY 28<sup>th</sup> March, our 30<sup>th</sup> ANNUAL DINNER, at The

Bear, 7.30 p.m for 8.00 p.m.

The menu is printed below (on pages 6/7) but orders and payment are not required just yet.

## Cober Hill Hotel, Yorkshire.

We received the following communication recently. Does anyone know Cober Hill? Is anyone interested in finding out more or organising a trip?

We are a hotel based in the stunning North Yorkshire Moors just north of Scarborough. Our stunning grounds and gardens include a number of stunning features, one of which being a beautiful croquet lawn.

We have a number of croquet clubs visit us over the year to enjoy a relaxing break and play croquet to their hearts content.

We feel that this could be the ideal place to bring your club and society for a well earned break to the Yorkshire Coast.

We can cater to all budgets and needs.

Prices start for Dinner, Bed & Breakfast for only £58 per person

We offer great discounts for group bookings, so why not bring your friends and club mates and come see what Cober Hill has to offer.

Croquet, Sea Views, Great Food & Drink, Stunning Hotel & Grounds, Affordable Prices what more could you want.

### For more information:

Our Club Website- www.faydon.com/Bear/Bear

Archived newsletters and coaching hints - http://www.faydon.com/Bear/News

Croquet Association - www.croquet.org.uk

South West Federation of Croquet Clubs – www.swfcroquet.org.uk

## The Bear of Rodborough Croquet Club.

Chairman / Hotel Liaison:	Robert Moss	01453 872386
Secretary:	Richard Way	01453 833762
Treasurer:	Brian Pittaway	01453 860610
Handicapper and club competitions manager: Don Gaunt		01453 822507
Lawn Manager:	Nick Hurst	01453 882960
Equipment Manager:	Richard Danby	01453 872456
Webmaster:	Don Gaunt	01453 822507

## **BUDLEIGH SALTERTON CROQUET CLUB**

Spring High Bisquers' Tournament
(Handicap Range 16 – 24)
C.A MEMBERSHIP NOT NECESSARY
TUES 15<sup>TH</sup> WED 16<sup>TH</sup> APRIL 2014

Singles Games (18 point with time limit) 9.30am start.

## ENTRY FEE £ 25

(which includes morning coffee, tea AND Soup/sandwich lunch

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Please complete de	etails below; detach and send form with payment to:
The Tournan	nent Secretary, Mutterings, Church Rd, Colaton Raleigh,
Sidmouth, Devon	EX10 0LW 01395 567460. croquetcatour@budleighcroquet.org
NAME	
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• • • • • • • •	•••••
PHONE	E-mail
CLUB	HANDICAP
If postal acknowledgment	is required please send SAE with form and payment

## 30<sup>th</sup> Annual Dinner – Friday 28<sup>th</sup> March 2014.

## Menu at £25.50 per head.

Tomato & Basil Soup with herb croutons

Smoked Salmon, crème fraiche, lemon, confit beetroot

Smooth Chicken Livers & Brandy Parfait, Homemade chutney, toasted brioche

Tomato & Mozzarella Salad, olives, rocket, pesto

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Pan Fried Breast of chicken wrapped in parma ham, fondant potatoes, madeira sauce

Lamb shank, Dauphinosise potatoes, minted cabbage, rosemary jus

Pan Fried Fillet of Salmon, crushed new potatoes, chive beurre blanc

Warm Tart of Creamed Leeks & Goats Cheese, apple compote, dressed leaves

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Glazed Lemon Tart, raspberry compote, orange infused crème fraiche

Warm Sticky Toffee Pudding, butterscotch sauce, vanilla ice cream

Dark Chocolate & Roasted Hazelnut Tart, Winston's honey & ginger ice cream

(Wine list on next page)

## Pre-ordered wine.

## **Sparkling**

## Sant' Orsola Prosecco, Italy

£28.00

Light and lively, with ripe pears and lemons rounded off with a hint of sweetness.

## Champagne

## **Louis Dornier et Fils Brut**

f42.00

A light, fresh, vigorously youthful Champagne with a fine, elegant, slightly lemony nose, lively mousse and long, crisp palate.

Mercier Brut £45.00

A youthful elegance with a small amount of reserve wines for balance. A round, ripe generous yet light character

## Rosé wine

## Belvino Pinot Grigio Rosato, delle Venezie, Italy

£19.00

Slightly drier in style, full of fresh summer berry fruit aromas.

## White Wines

**Cullinan View Chenin Blanc** 

£18.00

Robertson, South Africa

Deliciously fresh and creamy with peachy fruit character. A classic South African style.

#### Whispering Hills Chradonnay, Central Valley

£18.00

California, USA

Crisp and lemony with tropical fruit flavours

#### Corte Vigna Pinot Grigio, Pavia, Italy

£19.00

Floral, racy and dry with green, crisp fruit, an innovative wine by a collaboration of private land owners.

## **Luis Felipe Edwards Sauvignon Blanc**

£19.00

#### Rapel Valley, Chile

Hand harvested, gently pressed to retain the natural fruit aromas and flavour of citrus fruit, melon, pineapple and pear.

## **Red Wines**

## The Gourmet Shiraz, South Australia

£18.00

Restrained blackberry fruit backed by a crisp finish.

### Luis Felipe Edwards Merlot, Colchagua Valley, Chile

£19.00

A soft, smooth, approachable Merlot with rounded cherries and spiced plums.

#### **Luis Felipe Edwards Lot 2 Malbec**

£22.00

#### Rapel Valley, Chile

Intense red-purple with rich, red-berry fruit aromas with juicy plums, dark chocolate and mulberries.

#### **Durbanville Hills Pinotage, Durbanville, South Africa**

£24.00

A rich fruity character fills the mouth, backed by silky tannins and raspberry and red cherry flavours.