# CHRISTCHURCH — GOLF CLUB —

# Newsletter

Thursday 8th February 2018

# **Golf Competitions**

The competition this week for Men to be played on Sunday is a stroke round and 1<sup>st</sup> of 2 rounds for the RW Morgan Salver. The second round for the Salver is on Saturday Feb 24<sup>th</sup>.

### **Last Week's Results**

- Thursday Men. 1st place to Mark Rountree from Rod Trowsdale and Mick Emmanuel.
- Saturday Men.
  - o The Senior division was won by Seok Son from Kim Sanders and Adam Gow.
  - The Intermediate division was won by Simon Gilroy from Ross Campbell and Gavin Leighton.
  - o The Junior section was won by Chris Sherratt from David Hicks and Stuart Kemp.
- Saturday Women. 1<sup>st</sup> place was Di McLellan from Hillary Scandrett and Nicola Webb.
- Sunday Women. 1<sup>st</sup> place to Bridget Blair from Valerie Hobbs and Uli Schwertheim.
- Tuesday Men. 1<sup>st</sup> place to Alan Jones from Freerk Kempkers & Mick Emmanuel
- World Travellers Christchurch City has kindly continued its sponsorship of the Women's monthly Stableford Series for 2018. The winner of the \$150 gift voucher for February was Rosemary McElrea, from Bridget Blair and Valerie Hobbs.



# CHRISTCHURCH — GOLF CLUB —

### **Upcoming Events**

- Mon/Tues Feb 12/13. Sanctuary Cove test match.
- Tues/Wed/Sat/Sun Feb 13/14/17/18. Women. LGU and qualifying rounds in the Club Championship and Godby Bowl.
- Saturday Feb 17. Men. Stableford in 3 grades.
- Saturday Feb 17<sup>th</sup>. Men. Interclub vs Otago GC at CGC.
- Sunday Feb 18th. Mens over 50s at Waitikiri. Presidents at Bottle Lake. Metro at Rawhiti.
- Monday Feb 19<sup>th</sup>. Women. 36-hole Silver and Open Interclub at CGC.

# **Ralph Beadel Memorial Trophy**

Thanks to all those members who entered, and we have a full draw of 64 teams. The draw for this will be done next week and will be posted online and in the Mens locker room.

The Godby Trophy draw will also be completed next week and posted online and in the Mens locker room.

#### **Summer International** – Sunday 5<sup>th</sup> February

88 players assembled for the summer iteration of the International, on a lovely summers day. 20 Women and 68 Men played matchplay on handicap to the 18<sup>th</sup> Hole. There were several close matches and a few blowouts.

Congratulations to the Kiwi women who won by 8 holes and the International Men who won by 21 holes

At the prizegiving, the players enjoyed a great meal with a Moroccan touch, courtesy of Chef Clark.

The winter international is scheduled for Sunday 17<sup>th</sup> June. It will be a team event with players representing either their country or New Zealand Province. We will be in touch.

The Club thanks David Robinson and Bryan Graham for once again organising this wonderful series, now into its 23<sup>rd</sup> year.

#### **Member Survey**

The survey was issued on Wednesday 7<sup>th</sup>. Members should have received an email containing a link to the survey. If you have not received this email, please check your spam folder. Thank-you to the many responses we have already received.

Because the survey is email based; where multiple family members share the same email address only one member can complete the survey. If this applies to you, please contact the office. Ideally, we need different email address (work or another family member) for the other family member.

# CHRISTCHURCH — GOLF CLUB —

### **Clubhouse News**

**Valentines Dinner.** Please join us for an excellent evening on the 14th book as soon as possible to allow the kitchen to complete their planning. Call to book on 021 247 1022 or email <a href="mailto:karyn@linksfunctions.co.nz">karyn@linksfunctions.co.nz</a>

**1st Course:** Vietnamese Chicken and mint Salad, deep fried shallots, roasted peanuts and a classic Vietnamese chilli dressing.

**2nd Course:** Groper pan-fried and served with a Salmon sausage, green pea puree, leeks and potatoes.

3rd Course: Grilled Loin of Lamb with a cherry tarte tatin, green beans, baby carrots and a roasted lamb sauce.

4th Course: Ice Cream Terrine, baked sable biscuit, praline, raspberry coulis and garnishing cream.

