



The Mudlark News

We are a Good Sports club

Clifton Springs Bowling Club



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JUNE 2019

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SOCIAL BOWLING

Saturday Mixed—1.00 PM

Wednesday Mixed—1.00 PM

**1st Wednesday Men's Nominated
Triples— 10.00 AM**

**3rd Wednesday Ladies Assembled
Triples—1.00 PM**

PENNANT—2019/20:

PROPOSED STARTING DATES:

MIDWEEK: TUES 1st OCTOBER

SATURDAY: SAT 5th OCTOBER



The Bellarine Property Specialists

raywhitedrysdale.com.au

President Prattle

Hi to all members, it seems like only a few days since our last newsletter, time sure flies when you are having fun. Nice to see the sun shining for our social bowls. It has been really great to see so many members playing social bowls this year. Keep up the good work and continue to support our club.

During the month of July, which is now upon us, some match committee members have decided to head north for a spell and to feel a bit of sunshine. If any member or members can help us out during this period it would be truly appreciated. We require members to assist the remaining match committee members in the starting of our Saturdays and Wednesdays social bowls. If you interested please talk to myself or match committee members.

Last Monday we had over 30 teachers from the Drysdale Christian College playing bowls, well done to the organisers. It is a great way to encourage new members to our club.

Great to see the shade areas going ahead with the concreting on one side now complete. The new timber has had two coats of undercoat and now requires a finish coat. Thanks to all the painters and the concreting crews for giving up their time and helping out. Peter will be starting to erect the first shade area very soon.

You may not have noticed but the council actually mowed the grass on the eastern side of the club on Tuesday. Well done to the council. We are still discussing the disability toilets with council and hopefully we can start on that project very soon.

The Social Committee have been really firing up lately with great meals every second Friday night. If you have not been down to try out their meals I suggest you should make the effort I guarantee you will enjoy. You need to put your names on the sheet at the clubhouse no later than the Wednesday before the meal.

Hope that everyone who attended the first aid talk last week by Mirell Temple enjoyed her talk and learnt something, just in case they need to use the defibrillator.

Paul Holtschke Regional Bowls Manager from Bowls Australia attended our Jack Attack last season and noticed the bowls for the younger ones were to large. Paul applied for a grant on our behalf for small bowls for the young ones. Paul's application was successful, through the Vic Health Active Club Grants Program. Also with this grant was \$3,000.00 from the Vic Health This Girl Can Campaign which can be used to attract women and girls to try bowls. Well done Paul.

Please consider playing pennant for our club this year. I truly believe we will be very competitive in all divisions. The more members who put their names down the more teams we can enter. Give it a go it is good fun, you will enjoy.

Enjoy your Bowls and have fun. Take Care.

Barry Oswald



Would somebody advise who **D L** is, and PLEASE own up to who marked the new concrete.

Shame Shame!!



SUPER VETERANS

Marg Faulkner and Judy Barras received their Super Veterans Badges to great applause.



Board Member Changes-

As advised recently by the President, we needed to fill 2 casual vacancies on the Board due to resignations of the Finance Director and Bowls Director. At its next meeting on 4 July, the Board will confirm the following appointments:

- Bowls Director- Peter Teggelove,
- Finance Director- John Baker
- Membership Director- Alison Aitken

This brings the Board back to full strength and we thank the outgoing Board members for their efforts on behalf of the club.

Rosemary Sexton—Administration Director

Bar Open During Winter
Members to note that with reduced activity during the winter months, the Bar is open on Mondays, Wednesdays, Fridays and Saturdays, and sometimes on other days, if there is an activity happening at the club. Thankyou.
Rosemary



*Call out from Page 1:
You will all be pleased to know that the concreters were able to repair the graffiti!!!*

EOFY !!! Just a reminder to those who may soon be unfinancial that the greens may not be available to you soon.

Just a cheeky reminder!!

Congratulations to our 2019 Indoor Singles Champions: Ian Robinson (2nd year in a row) and Judy Barras. Runners-up: Peter Fisk and Rosemary Sexton. The pair will go on to contest the Bellarine Champion of Champions (see dates below). All welcome to attend and witness great indoor bowling.

The Bowls Show – Season 4
20 weeks from May 26 to Oct 6
Sundays at 3.00pm on SBS, Fox Sports and Kayo

Bowls Premier League (BPL10)
Live from November 12 to 15
6:00pm to 11:00pm AEDT on Fox Sports and Kayo

World Bowls Challenge
Live from November 29-30
Times – TBA on Fox Sports and Kayo



Champion of Champions
Wed 17th July 7pm at St Leonards.

Bellarine Open Pairs: Entries close 9 July.
R1 & R2 Thu 11 July @ Leopold or M/Hill
R3 & R4 Fri 12 July @ Marcus Hill
Final Fri 19 July @ Marcus Hill



Enjoying the sights on a recent holiday at Pt Stephens, Alison, Adrienne and Alma were snapped by photographer Laura.



Bowling Arm users.

Have you ever put down forehand bowls that have gone wide of their line? This is apparently a common problem. But it is easily fixed.

Remember I say that the follow through is vital? And that you should finish your swing with your arm VERTICAL and pointing along your aiming line?

Well in this case bowlers have not been doing that. They have been allowing their wrist to twist, thus opening their bowling line and finishing maybe half a meter to a meter wider than

they expected. I tried it at practice, and found it to be the case. So make sure your clenched fist is vertical, as if you were grabbing the handle of a tankard of beer. Tilt it over and you lose some beer. With the arm, tilt your hand and you lose some line accuracy.

See you all early August.

Good bowling,

Rob

Bowling is fun - They say

*Playing bowls is really great fun
Seems when you retire it's the thing that's done.
Something to fill in each endless day,
When nothing better comes your way.*

*You can play with Dawn and Betty and Mable,
You can play just as often as you feel able,
Bankers and Social and competition,
Even Pennant! – with some trepidation.*

*You can play in singles, triples or four
A medley, a mixed, an open and more.
You can play on a Tuesday a Thursday or Friday
And each day you feel this is going to be my day.*

*You can play when the weather is sunny and nice,
You can play when the wind is tinged with ice
You can play at Drumcondra and Torquay too,
Highton and Queenscliff – to name just a few.*

*You can go to a barbeque, dance or dinner
Buy a raffle ticket and hope it's a winner,
You can bake a cake to put on a stall
On 'Open Day' you can give your all.*

*You can help wash dishes and pour the tea
Clean windows and floors at a working bee,
You can stay after bowls for a drink or three
Then race home to cook your husband some tea.*

*You can wash your whites in your own special way
To have them ready for bowling, next day....
How come if all this is such jolly good fun
At the end of the season I'm feeling quite done?*

*Perhaps I'll go North away from the rain
And rest – so next year I can do it again!!*

Author: Alma Milvain

Chef's Corner:

Kumara, Pumpkin and Peanut Soup

Ingredients:

1 large onion	2 cloves garlic
½ teaspoon ground coriander (opt)	250g kumara
2 tablespoons peanut butter	2 tabs butter or oil
½ tsp curry powder	¼ tsp minced red chilli
350 g pumpkin	½ tsp salt

4 cups vegetable stock or 4 tsp stock powder in 4 cups water

Method:

1. Finely chop onion
2. Melt butter in medium saucepan. Add onion and crushed garlic and cook over low heat without browning, or until onion is translucent.
3. Add the curry powder, coriander and minced red chilli to the onion mixture and stir over a moderate heat for about 1 minute.
4. Chop the Kumara and pumpkin into 1cm cubes. Add the vegetables and stock to the saucepan and bring to the boil. Simmer for about 20 minutes or until the vegetables are tender.
5. Add the salt, then the peanut butter.
6. Puree in food processor, blender or mouli.
7. Adjust the seasonings to suit your taste and reheat.
8. Serve topped with yoghurt, coconut cream or finely chopped peanuts.

Extra option: Use less stock and then thin soup down with coconut cream

Compliments of Marg Menner



Our SOCIAL COMMITTEE (or as I could tag them our "**SOCIAL CHEFS**") are continuing to plan dinners to provide a special repast for members and friends on Friday evenings.

The next dates for your diary are **Friday 5th & 19th July.**



Our SOCIAL COMMITTEE are planning a special celebration: **XMAS IN JULY** on **FRIDAY 19TH JULY.**



You will need to book early so you don't miss out on an exquisite meal of Roasts and Pudding.

