

email: secretarywbbc@gmail.com

Let me introduce myself as the newest member of the Waikato-Bays committee. I am Michael Neels of the Cambridge club and many already know me via the X-Club and now "famous" Cambridge Sixes event ! Sorry it has taken a while to get a Newsletter to you all, but better late than never.

Please find below each committee member and the clubs they are responsible for:

| | |
|---|---|
| Karen (Martelletti) - Tauranga, Te Puke, Omokoroa, and Mount Maunganui. | Email: kiwiitie@gmail.com |
| Rona (Driscoll) - Putaruru, Taupo, Tokoroa, Taumarunui. | Email: ronadriscoll@xtra.co.nz |
| Mike (me) - Cambridge, Te Awamutu, Matamata, Waikato. | Email: lmn@vodafone.co.nz |
| Brett (Glass') - Huntly, Hamilton, Waitomo, Morrinsville. | Email: nmbdglass@clear.net.nz |
| Ray (McCully) - Rotorua, Kawerau, Whakatane. | Email: ray.mccully@xtra.co.nz |
| Jan (Spaans) - Thames, Te Aroha, Waihi, or Katikati. | Email: secretarywbbc@gmail.com |

Other roles of our committee hold within NZBridge

Rona: National Tournament co-ordinator, Regional reporter to NZ Bridge Magazine and Director's co-ordinator for the Region

Jan is our new Regional secretary and Treasurer

Karen was re-elected in the chair and manages the website. She also is a Trustee of the NZBridge Foundation and on the NZBridge Marketing committee

Brett is the Youth Mentor

Ray is embarking on a set of Procedures manual for the Region to be share with all clubs once completed.

So what has been happening in 2014 ?

Novice

Considerable head-scratching went into consideration of what defines a Novice player. In the end we decided that Waikato-Bays would take the view that Novices were anyone who hadn't yet gained their Certificate of Proficiency OR had been playing for less than three years.

Congress

The committee sponsored two players, Rosalind Phillips and June Hagan, to events on the final three days of the National Congress in Hamilton. They loved it and said they probably would never had gone if it wasn't for the assistance received. Next year we're going to sponsor three players. Details will be sent to clubs soon.

Championship Leagues

We saw recently the finishes of the 2014 Junior and Intermediate Leagues. Winners of the Junior League were Sally Whittaker and Kate Owens of Te Awamutu with runners-up Brenda Birss and Pamela Pedersen of The Mount. The Intermediates were blitzed by Shirley Bain and Graham Young of Tauranga and a three-way tie for runners-up – John Little and Graham Saunders of Waikato, and aforesaid mentioned Rosalind Phillips of Tauranga. These results just reinforce the fact that it's PARTNERSHIPS that work in this game, mostly. The committee has decreed that one-session events will not be eligible for points in the 2015 League.

With the InterProvincial Teams event upon us at the end of this month your Region was facing a sizable bill of \$3500-plus BUT – a timely request to Pub Charity by former Treasurer Judith Bishop has landed us a grant that covers most of that.

Those in our IP Teams are as follows. Good luck everyone

| <u>Open</u> | <u>Women</u> |
|-------------------------------|------------------------------|
| Mike Barton – Hamilton | Christine Gibbons – Tauranga |
| Karen Harris – Hamilton | Jenna Gibbons – Waikato |
| Brett Glass – Hamilton/Huntly | Amanda Smith – Tauranga |
| Gary Foidl – Hamilton | Judy Pawson – Tauranga |
| | |
| <u>Seniors</u> | <u>Intermediate</u> |
| Heather Melville – Tauranga | Nick Comber – Tauranga |
| Julie Sheridan – Tauranga | Malcolm Christie – Tauranga |
| Karen Martelletti – Tauranga | Shirley Bain – Tauranga |
| Pat Rutherford – Tauranga | Graham Young – Tauranga |

Regional Conference

Undoubtedly the STAR event of the season: our Regional Conference at Matamata on Sunday 2nd of November. I don't know when I've enjoyed a meeting more ! Usually I don't enjoy them at all, but this was so well organized and run ...

Lots of good stuff came out of the day. For example clubs should make the most of the excellent source of funding such as the Pub Charity. Almost seems like they're delighted to receive applications from bridge clubs. Anything you want – just ask for it – dealing machines, air con, renovations, travel costs, Bridgemates ... they'll come at anything, seems like. Cambridge and Tauranga are blessed with *experts* in making applications, so if you need help, just ask.

Ray McCully has made a start on writing up some most professional policies for our Region. The one he's done on Top Club Team Selection is really *great!* One day they may all sit very nicely in a Dropbox folder so that any club could access them at will and also on the website.

The teaching resources created by NZB and supported with professional powerpoint presentations created by Amanda Smith of Tauranga, were the highlight of the day

The tournament schedule is available for all to view in a Waikato-Bays Dropbox that we can share with clubs, if they so wish. This means you can access the file any time and see the latest schedule. Please ask Rona Driscoll if you want this access.

The challenge to all clubs is to implement new ideas or plans to grow the game and their club. We have received a report from the Thames club that is simply awesome and hope other do the same.

Those clubs no in attendance have been sent their Market Manual, so please have a read

The special occasion was for Bren Briss (from the Mount club) celebrating her 60th Birthday on the day and a surprise cake baked by fellow club member, Pamela Pedersen. Bren delivered in her own car, unbeknownst to her! Hence the reason for the attached recipe, as the cake was a hit and we received numerous requests for the recipe. Once you see some of the ingredients, you will understand why !!

This conference will now be held annually and we hope all clubs attend in the future

I welcome any feedback as to what you want in our Regional Newsletter, so until the new time.....

Michael Neels signing off

Gin & lemon cake



This gorgeous sponge-like lemon cake is soaked in a lemon and gin mixture immediately after removing from the oven.

The cake will stay moist for up to three days.

200g butter
1½ cups sugar
zest of 2 lemons
4 x size 6 (medium) eggs
3 cups flour
2 teaspoons baking powder
¾ teaspoon salt
1 cup milk (at room temperature)

Preheat the oven to 160°C (fan-bake). Prepare a 24cm loose-bottomed cake tin by lining the base with baking paper, brushing the sides with butter and dredging lightly with flour.

To make the cake, cream the butter, sugar and lemon zest until light and fluffy. Beat in the eggs one at a time.

Sift the flour, baking powder and salt together, and fold carefully into the egg mixture. Add the milk and stir in gently. Pile the mixture into the prepared cake tin. Bake for 50-60 minutes or until the cake shrinks from the sides of the tin. This can also be made in 6 small loaf tins which would be baked for about 25 minutes.

For the topping

1/2 cup caster sugar
juice of 2 lemons
4 tablespoons gin

While the cake is cooking, prepare the topping and the decoration. To make the topping, stir the caster sugar, lemon juice and gin together.

For the decoration

1 small lemon
1/2 cup sugar
1 cup water

To make the decoration, slice the lemon finely. Melt the sugar in the water, bring to a simmer and gently poach the lemon slices for 10 minutes. Remove slices to drain. When the cake is removed from the oven, pour topping mixture over the hot cake. Add the lemon slices around the edge of the top of the cake and allow to cool.

For a serving idea, spoon over a mixture of whipped cream and Greek-style yoghurt.