



**In November 2015 we became the proud recipient of the Golf Club of the Year award.**

The Club Mirror Awards, now in their 24th year, are a unique opportunity for the club industry, and their suppliers, to come together under one roof. They recognise the achievements, commitment and professionalism of clubs across the country and applaud those who are driving clubs into the future. They remain at the heart of the community, providing a lively, safe and secure environment where members can socialise with like-minded people.

The Club Awards comprise 29 categories for which 15,000 entries were received, resulting in 600 finalists and 29 winners. Marstons Brewery nominated Barton-on-Sea Golf Club for this award, which meant that the Club was visited by secret shoppers and received test telephone enquiries.

Sue Berry, House Manager and her husband Len attended the Palace Hotel, Manchester to receive the award on behalf of the Club.



A few of BOSGC staff pictured with the award



Sue and Len Berry accepting the award

**My congratulations to all staff, as everyone played a part in the club achieving this award.**

Wishing all our members  
a par-fect summer!



Sean Trussell  
General Manager



## PRO'S TIPS

I just wanted to give some advice on club testing. In my opinion the best way to test clubs is on the range - not the course.

On the course you will only hit the club once on each tee or fairway. On the range you can have, for example, a selection of drivers. You can test them one after the other gradually eliminating ones you don't like. The benefits of the range are that you can compare different clubs on the same wind direction, ground conditions and you quickly get a feel of what you like. On the course you don't have the time to hit enough shots for a good comparison.

Once you have selected your favourite on the range, then take it out onto the course for a round to confirm you like it.

A lot of the modern drivers are now very adjustable - so you need to be able to play around with the settings and the range is the best place to do this.

Pete Rodgers

## BOSVETS 2016

The end of January saw me one third of the way through my year as BOSVETS Captain for 2015/16. Despite the weather we still regularly have 30-40 die-hards for the Thursday morning roll up against a typical summer turnout of 70-80 while competition entries will sometimes hit the century mark at any time of the year. Underneath the Barton on Sea Golf Club vets section is a sometimes quirky but overall happy-go-lucky group where social interaction and a good laugh is as important as the golf.

With across the summer home and away Vets club matches still to come in and around the Dorset/Hampshire coastal area plus inter club knockouts and reciprocals there is also abundant opportunity to see what our near neighbours also have to offer.

This season we have also supplemented the monthly Medal/Stableford competitions by adding a new Vets Championship for Scratch and Handicap trophies to the calendar to be played on consecutive Thursdays late June and early July - watch the notice board for information about this 2016 inaugural event. Vets singles and doubles knockout competitions also remain popular and the various 4BBB and Shotgun start events attract large entries that enjoy the food, drink and atmosphere provided by the club, which won the 2015 Club Mirror award. If you are a current 60+ member there is so much more you can get from your membership with BOSVETS so ask me or any of our helpful committee members about any of the above, come and join us and have some fun.

Alan Pinkney, BOSVETS CAPTAIN 2016

## GREENKEEPING

Meet the new look Greenkeepers ... two additions to the team: **Kevin Arnold** came to us from Parkstone GC and has settled in well and our new apprentice is **Harry Boyt** who has also settled in well with the team. As the longest serving member of staff in the club Rob Hollier has completed 33 years, incredible! Tony also celebrated 25 years this February.

Although we were all proud of the achievements of last Autumn, constructing new bunkers and mounds, we are all looking forward to the season changing and getting back to routine jobs in the sunshine. See you on the course.



The BOSGC Greenkeeping Team

Left to Right: Mark Pope, Rob Hollier, Kevin Arnold, Harry Boyt, Darren Jeffery, Andrew Balcombe, Steve Christopher (The Singing Greenkeeper), Jonny Worrall and Tony Gadd. (Andy Lewis MIA)

## MEMBER BENEFITS

Don't forget to check out the Members' Benefit page at [www.bosgc.co.uk](http://www.bosgc.co.uk) for upcoming offers.

As these benefits are exclusively for Members, you will need to log in to view the offers.

## WELCOME TO NEW MEMBERS

Jordan Abbott	Roger Wakefield
Archie & Henry Nankivell	
Andrew Boettger	Phil Durban
Bryn Darbyshire	Frank Skilton
Geoff Obee	Rosalind Christmas
Chris Ferrett	Andrew Ferrett
Sean Marrache	Neal Spalding
Julie and Derek Walter	
Barry & Barbara Coupe	Denise & Paul Bolt
Derek Breden	Neil Irish
Andrew Franklin	Gary O'Neil
David & Susan Woodhead	
Mark Kingham	Frazer Williams
Peter & Maureen Brightman	
Martyn Culver	Daniel Hart
Peter & Elizabeth Mankin	



We are interested in your ideas. Tell us by writing them in the Suggestion Book located in the spike bar.

## MEMBERS' NEWS

I cannot believe it was only four years ago that my son challenged me to ride a bike around the Isle of Wight - a distance of 100K. The last time I rode a bike was nearly 50 years ago - the changes in bike weight, thickness of tyres, number of gears (5 to 18) are significant - but the biggest difference was pedals to cleats!! As you slow down you must remember not only to uncleat a foot but then lean the bike in the same direction. This however does not work if you get cramp in the thigh at the same time! I fell off five times on the ride and made it around the island mainly due to the support and encouragement of my fellow riders.

I was bitten by the cycling bug and the next challenge (20 months ago) was to ride London to Paris - 300 miles in three days. This was to become part of our fundraising events for **Cancer Research (CRUK)**, the **British Heart Foundation** and **Oakhaven Hospice**.

Months of training and planning resulted in an amazing experience. I still remember the waves of emotion as we rode up to the Eiffel Tower - pride in our achievement and yet tremendous sadness that we would not be riding together on the following day.



Other events included "the little big spin" at New Milton Health and Leisure - five hours on a spinning bike involving 40 people, two days spinning at Sainsbury's Christchurch and Tough Mudder, a 12 mile army assault course. **Altogether we have raised over £12,000 for our chosen charities.**

This year we are solely focussing on CRUK and are planning more events including around the Isle of Wight, Coast to Coast, Welsh Velathon, Dartmoor Classic, Foam Fiesta and Tough Mudder.

I have three main reasons for my efforts in fund raising: firstly a very worthwhile and important charity; secondly Denise and I have lost a number of relatives and close friends to cancer. Our niece is currently in remission following major surgery to halt an extremely aggressive cancer; and thirdly my son, Robert, whose motivation, drive and endless enthusiasm has made the seemingly impossible a reality.

**Terry and Robert Mangles**



For more information or to make a donation, please contact Terry or Robert directly.

If you have an item of interest and would like to feature in a future edition of the newsletter please contact Becky in the office.



## UPCOMING EVENTS

*Summer Dance: SATURDAY 4TH JUNE*

*Quiz Night: SATURDAY 18TH JUNE*

*End of Season Captain's Day Dinner Dance:*

*SATURDAY 20TH AUGUST*

**Please help these events to be successful.**

**Come along and support your club.**



## CHEF'S RECIPE:

**Crème Brûlée**

Makes 10 portions

Bon  
appétit

**Ingredients:** 2 pints double cream    8 egg yolks  
4oz caster sugar    1 vanilla pod  
100g Demerara sugar    80ml Baileys Irish Cream

**Method:** Preheat oven to 145°C (or 130°C fan). Put cream, Baileys and whole vanilla pod (cut down the length) in a heat proof bowl over a saucepan of boiling water and heat to about 60°C.

Remove from heat. In another bowl beat the egg yolks and sugar together and add to the cream whisking well. Pour mix into 7oz ramekins and put in deep oven tray. Fill tray with boiling water a third away from the top of the ramekins. Cook for 15-20 minutes. When cooked they should wobble but not be runny. Refrigerate for 6 hours. When ready to serve top with Demerara sugar and grill until golden brown. Garnish with fresh raspberries.



MR SEAN TRUSSELL AND MR TONY GADD - THERE'S A DEPUTATION FROM THE BUGGY USERS NISH TO HAVE A WORD!!!

Cartoon credit: Tom Whatson

## CLUBHOUSE OPENING TIMES

### Clubhouse:

April: 07:15-19:00

May: 07:15-20:00

June/July: 07:15-22:00

Aug/Sept: 07:15-20:00

### Bar:

April: 11:00-19:00

May: 11:00-20:00

June/July: 11:00-22:00

Aug/Sept: 11:00-20:00

### Catering:

April Sat: 08:00-17:00

May-Sept Sat: 08:00-18:00

April-Sept M-F : 08:00-17:00

April - Sept Sun: 09:00-16:00

For social events, functions and Committee business, extended hours may operate.

## CLUB CONTACTS

OFFICE: 01425 615308

FAX: 01425 621457

PRO SHOP: 01425 611210

COURSE: 01425 618807

BAR/RESTAURANT: 01425 639092

GENERAL MANAGER: Sean Trussell  
secretary@bosgc.co.uk

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ASSISTANT HOUSE MANAGER: Peter Gyor  
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**HOLE IN ONE CLUB**  
Don't forget to let the  
office know if you  
achieve a hole in one

