



THE CROQUET PLAYER

Kingston Croquet Club Inc.

June 2021

Email: kingstoncroquetclub@gmail.com Croquet Tas: <https://croquettas.com/>

President: Bob Beattie

Vice President: Rob McAdam

Secretary: Margaret Pinkard

Treasurer: Neil Pinkard

Newsletter Editor: Margaret Pinkard

Committee Members: Toni Davidson, Zok Malceski,

Patricia McNeill, Tim Parker

Sub Committee Chairs: Maintenance – Tim Parker:

Social/Fundraising – Margaret Pinkard: Finances – Neil

Pinkard: Events – Rob McAdam

TCA Representative: Toni Davidson

Scheduled days for Social Play.

Please Note: Draws for play are conducted at 9:55 am for the morning session and 12.55 pm for the afternoon session, so please try to arrive prior to the draws.

	Morning	Afternoon
Monday	Association	Golf Croquet
Monday		3.30pm: Junior Golf Croquet
Tuesday	Association	Play by arrangement
Wednesday	Play by arrangement	Golf Croquet
Thursday	Association	Play by arrangement
Friday	Golf Croquet	Play by arrangement
Saturday	Association	Association and Golf
Sunday	Play by arrangement	Play by arrangement

Housekeeping Roster

21 June – 4 July
5 July – 18 July
19 July – 1 August

Sue Beattie and Elaine Hazell
Irene Boulter and Deidre Parker
Marge Cawthorn and Patricia McNeill

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Attachments

- Attachment A 19 Hoop Soup Recipes
- Attachment B ISS Championships Update
- Attachment C Flyer for the Australian Golf Croquet Men's and Women's Singles Championship
- Attachment D Concept Plan for outside toilets.

Dates for your Diary

- 8 July Executive Committee Meeting
- 16 to 18 July Tasmanian GC Open Mixed Doubles Championships
- 31 July & 1 Aug St Helen's Winter Tournament

SPONSORS OF OUR QUEEN'S BIRTHDAY WEEKEND 19 POINT GOLF CROQUET TOURNAMENT



MCMF



Co-Op Toyota



Member Achievements

Congratulations to all our members who participated in the Tasmanian Men's Golf Croquet Open, ACA Bronze Medal and the 19 MCMF Golf Croquet Tournament

Special congratulations to Phil Roach who won the Men's Open and was runner-up in the Bronze Medal.

Phil was also runner-up to Malcom Fletcher in the 19 Hoop.

Rob McAdam was runner-up to Callum Hyland in the Plate for the 19 Hoop.

Sue Beattie, Tim Parker, and Phil Roach (Captain) have been selected as members of the Tasmanian Golf Croquet Team which will compete in the National Championships in September in Launceston and Latrobe.

Requests from the Executive Committee

The next Executive Committee meeting will be on Thursday 8th July at 3.00pm. At this meeting we will be discussing:

- The Club's philosophy re Pennant Teams regarding
 - Are we entering teams for experience or to win the pennants?
 - Should every member that wants to play in the Pennant competition be given the opportunity to do so?
 - Do we play our "BEST" teams?
- Expectations of wearing of Club uniform/colours
 - What is the uniform?
 - What are the club colours?
 - When should the club uniform/colours be worn?
- Club Renovations
 - Tony Johnston has provided us with a concept plan for the relocation of the toilets, to enable us to apply for grants for the work. (see [attachment D](#))
 - Please forward any comments to any member of the Executive Committee

MCMF 19 Hoop Tournament – Queen's Birthday Weekend

What a wonderful and successful tournament thanks Peter Tracey, members who entered the tournament, the Social Committee, and those members who helped with catering, preparation of the lawns, and food service. (Soup recipes available in [Attachment A](#))

Congratulations to Malcom Fletcher and Phil Roach who played off for the title. Malcom won with a final score of 10-6.

Callum Hyland and Rob McAdam had a hard-fought battle for the Plate with Callum being victorious: 10-9

Special congratulation to Garry Munting who went through the qualifying rounds and the following 2 ½ days without losing a game – well done Garry.

The MCMF 19 Hoop Kingston Golf Croquet 2021 Tournament a huge success



3rd:
Barry Jennings
(Sth. Aust)



R/up:
Phil Roach
(Kingston)

Winner:
Malcolm
Fletcher
(Victoria)

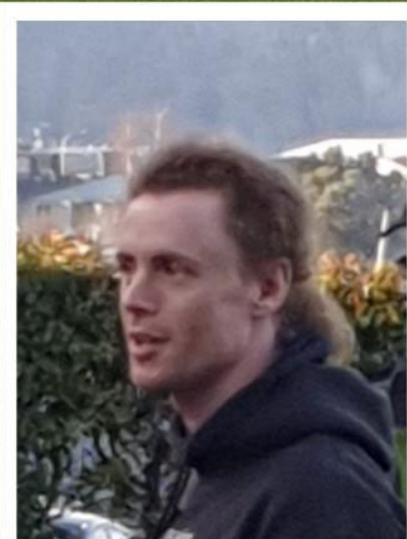
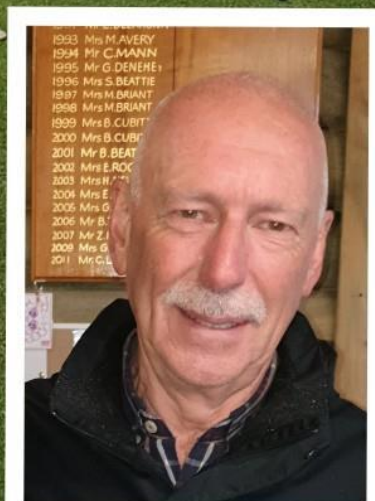


Plate Winner:
Callum Hyland
(Sandy Bay)



Qualifing
Winner:
Garry
Munting
(Kingston)



Working Bee



*Beautiful
weather
resulted in an
amazingly
effective
Working Bee*



Many thanks to
everyone who
came and helped.

Club Notices and Reminders

1. **Rubbish Removal**

We have secured an additional wheelie bin which is located at the side of the clubhouse. This bin is for “household rubbish” only.

- Those who are cleaning the clubhouse are expected to empty all the rubbish bins into this wheelie bin.
- At any other time if you see that rubbish bins need to be emptied, please do so.
- All wheelie bins are emptied on every fourth Thursday.

2. **Club Security**

If you unlock any of the sheds, please ensure that you relock them before leaving and return the keys to their storage point in the clubhouse

Notices for Golf Croquet Players

1. **Tasmanian GC Open Mixed Doubles Championships**

Friday 16th July to Sunday 18 July at Sandy Bay

Entries close 6pm Friday 9th July

Link: [Tasmanian GC Open - Mixed Doubles Championships](#)

2. **2021 Golf Croquet Men's and Women's Singles Championships**

- Saturday 4 to Tuesday 7 September
- See [attachment C](#) or flyer on the noticeboard for more information.

Notices for Association Croquet Players

1. AC Pennant Questionnaire

Please complete the questionnaire which was emailed to you on 17 June as soon as possible.

If you can not find it, unable to do it through the email, or have lost the email please let Margaret know on kingstoncroquetclub@gmail.com

2. The Full Bisque event at Eastern Shore, scheduled for July 3-5, has been cancelled. It will be reschedule at a later date.

ISS Golf Croquet Championships

The latest update on these Championships is available at [Attachment B](#)

The Committee is looking for people who have hoop setting skills (or are willing to learn) and referees to volunteer to assist at the championships.

If you can help, please contact Peter Tracey.

Golf Croquet Pennant Results

Congratulations to all members who participated in the most recent GC Pennant season.

The Club had mixed fortunes.

Final Ladder:

Division 1	Division 2	Division 3
1 Kingston	1 New Town	1 New Town
2 Sandy Bay	2 Sandy Bay	2 Kingston
3 New Town	3 Eastern Shore	3 Eastern Shore Gold
4 Eastern Shore	4 Kingston	4 Sandy Bay Red
		5 Eastern Shore White
		6 Sandy Bay White

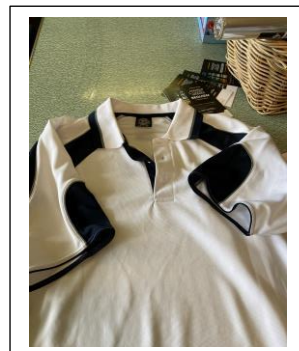
Items for Sale

We have two short sleeve polo tops available for members to purchase

- \$15.00 each
- Size L, XL

They are on the rack near the sign-in desk.

If you wish to purchase one, leave the money, in an envelope, in the cash tin or hand to Margaret Pinkard



Interesting Reading:

Croquet Australia On-line Magazine

The latest edition of the ACA magazine is available now at [ACA Online Magazine](#)

Play by the Rules Magazine

The June Issue is now available. It Includes three feature articles:

- Sport's ugly blind spot - abuse of official's
- Conflict of interest by committee members
- Tips and tricks for office holders of incorporated associations

Available at: [PBTR June Magazine](#)

Kingston District Garden Club Visit

About 20 members of the Kingston District Garden Club visited us on Friday 7th May. It was a wonderful morning with visitors enjoying a game of croquet and a wonderful morning tea put on by the Social Committee.



Kingston Garden Club
have morning tea and
introduction to croquet
at Kingston Croquet Club



St Helen's Winter Tournament

The once-a-year event when St Helen's have the opportunity to host players from other Tasmanian clubs. It is great winter tournament with lots of fun and games, great food, and excellent company



St Helens Winter Tournament

Sat July 31st and Sun August 1st

Cost: *\$20 - includes lawn fees, sausage sizzle and soup on Saturday and morning tea*

Registration: between 9.00 and 9.45 on Saturday

Play commencing: 10.00am.

Presentation Dinner: Saturday evening

Parkside - \$35.00 a head

(choice of 3 meal course and 2 desserts)

If your intention is to attend the dinner, please indicate when booking the weekend

The weekend's activities will finish at around 12.00 on Sunday

For more information and to register contact ...

Mary – Ph: 63762065 or 0409198049; [or](#) Beth – Ph: 0418 945 940

Email: sthelenscroquet@gmail.com

The good news: the new "third" lawn will be available for use

19 Hoop Soup Recipes

Potato, Chorizo & Leek Soup (Serves 4)

This recipe was originally published Woolies' FRESH magazine, and can also be found online at:

<https://www.woolworths.com.au/shop/recipes/potato-chorizo-and-leek-soup>



Ingredients

- | | |
|-----------------------------|--|
| 20g butter | 1 litre salt-reduced chicken stock |
| 600g red washed potatoes | 2 chorizo sausages |
| 2 leeks | 3 tsp olive oil (save 1 tbs olive oil) |
| 1/4 cup continental parsley | 1/3 cup panko breadcrumbs |
| 3/4 cup pouring cream | 1 tbs sage leaves |
| 2 tsp lemon zest | |

Method

1. Heat oil in a large saucepan over medium-high heat. Add chorizo and cook for 4-5 minutes, stirring often, or until chorizo is golden. Using a slotted spoon, transfer to a paper towel-lined bowl.
2. Add leek to pan. Cover and cook over medium-low heat for 10 minutes or until soft. Add potato and season with salt and pepper.
3. Add stock and simmer for 15 minutes or until potato is soft. Remove from heat and purée with a stick blender until smooth. Stir in cream and season to taste. Add three-quarters of the chorizo and reheat over low heat until warmed through.
4. Meanwhile, to make the herbed crumbs, finely chop remaining chorizo. Heat oil and butter in a frying pan over medium heat. Add chorizo and breadcrumbs, and cook for 4 minutes, stirring regularly. Add herbs and zest and cook for a further 1-2 minutes or until crumbs are golden. Serve soup topped with crumbs.

NOTES from Bob Beattie

- I prefer to use 1.5 – 2, large, 'Spanish'-style chorizo (e.g., ex Salamanca Fresh), as these give the soup its slightly hot, tangy taste.
- Use the whole of the leek. Just make sure that you have removed any dirt, before you slice the leafy portion.
- I think any variety of mashable potato could be used.
- Slice all the chorizo finely, to save having to do further slicing when preparing the herbed crumbs. E.g., split sausage into two, cut the halves into thin slices & then cut the slices finely.

Chicken and Corn Soup (Serves 6-8)

An original recipe by Eraine Johnston, Kingston Croquet Club



Ingredients

- | | |
|---|--|
| 800 ml Chicken or vegetable stock, home-made or bought
(Add more stock or water if needed at end of cooking) | Salt, peppercorns ground |
| 2 chicken breast fillets, cut into bite-sized pieces | 2 x 420g tins Edgell Sweetcorn |
| 2 medium sized onions, diced | Kernels |
| 3 cloves fresh garlic, cut up, add salt and smash with a fork | 2 x 420g tins Edgell Creamed Corn
(cooked corn from cobs if preferred) |
| 3 tablespoons fresh ginger, cut up, add salt and smash with a fork | 1/3 cup (dry sherry) McWilliam's Royal Reserve Pure Australian Dry fortified wine - optional |

Method

1. Heat pan, add a little canola oil. Add chicken pieces. Remove when cooked and pat dry between two layers of kitchen paper. Cut chicken into very small pieces.
2. Add onion to pan and cook a little before adding the garlic, ginger and salt combination. Lightly fry, cook and taste.
3. Use a large soup pot. Pour in the stock, add chicken pieces, and all other ingredients. Combine and cook for 10 minutes.
4. Taste to adjust flavour. Serve with favourite bread.

Tomato Soup (Serves 6)



Ingredients

- | | |
|--------------------------------------|------------------------------------|
| 1kg tomatoes, fresh or canned | ½ small onion, thinly sliced |
| 3 beef bouillon cubes | 3 Tablespoons sugar |
| 4 cups of water | 2 whole cloves |
| 3 peppercorns | 1 Tablespoon chopped celery leaves |
| ½ bayleaf | ½ cup cream (optional) |
| ½ teaspoon leaf basil | |

Method

1. Wash and roughly chop tomatoes
2. Stir all ingredients together in slow cooker.
3. Cover and cook on low for 5 to 10 hours
4. Puree mixture
5. Return to slow cooker and reheat on high
6. Add cream if liked before serving

Corn and Pumpkin Soup (Serves 6)



Ingredients

- | | |
|---|----------------------------------|
| 1kg of butternut pumpkin | 420g can creamed corn |
| 2 onions, chopped | 3 teaspoons Worcestershire sauce |
| 60g butter | ½ cup cream |
| 3½ cups of chicken stock or vegetable stock | 1 Tablespoon chopped chives |

Method

1. Combine pumpkin, onion and butter in a large bowl, cover, cook on High in the microwave for 3 minutes.
2. Add chicken stock, cover, microwave for a further 25 minutes.
3. Puree in blender or processor then stir in corn, cream and Worcestershire Sauce.
4. Reheat
5. Season with freshly ground black pepper and serve.

Carrot and Ginger Soup (Serves 4 – 6)



Ingredients

- 2 tbsp olive oil
- 1 large onion, roughly chopped
- 3 garlic cloves, finely chopped
- 2 tbsp finely grated ginger
- 1.5kg carrots, roughly chopped
- 2 litres fresh vegetable stock

Method

1. Heat the oil in a large saucepan over a medium-high heat and fry the onion for 10 minutes until soft. Add the garlic and ginger, then fry for another minute, stirring. Add the carrots and stock. Bring to the boil, then turn the heat down to low and simmer for 45-50 minutes until the carrots are tender.
2. Blend the soup until smooth using a stick blender (or whizz in a food processor or blender). Season with salt and pepper, then serve with a swirl of yogurt and a sprinkling of fresh coriander leaves.

Pea and Ham Soup (Serves 8)



Ingredients

2 carrots, chopped
2 onions, chopped
pepper
1 ½ cup green split peas 1 tbs oil
2 tsp fresh thyme leaves
2 stick celery, chopped
1 smoked ham hock

Method

1. Heat oil in a large saucepan and cook onion, carrot and celery over medium heat for about 10 minutes until softened. Add split peas, thyme and hock and cover with about 8 cups of water. Slowly bring to the boil then reduce heat and simmer partly covered for 2 hours.
2. Remove hock and chop meat. Discard excess fat and bones. Blend soup if necessary.
3. Stir meat into soup and season well with pepper. Cook for a further 30 minutes

Parkers' Minestrone



In a large pan fry onions, celery, capsicum and carrot till translucent then add potatoes, sweede and pumpkin cut in small cubes. To this add 2 tins of crushed tomatoes with mixed herbs and one tin of kidney beans(drained) and chick peas (drained)- add a litre of vegetable stock and a small quantity of chilli paste or powder - simmer for an hour and add crunchy noodles and serve.

Quick and Easy Tomato and Bacon Soup



Fry bacon and onion till nearly cooked and add a cup of cooked potato cubes to 2 small tins of regular tomato soup - add half a tin of water and three tablespoons of port with two big tablespoons of worstershire soup. Serve with cream and spring onions.

ROBBIE'S SPICEY PUMPKIN SOUP...

- 2 tbls olive oil
- 2 cloves chopped garlic
- 1 tsp cardamom black seeds
- 2 large onions chopped
- 1 jar Ayam red curry paste 185gm
- 1/2 tube gourmet coriander cold blended
- 2 litres Massel chicken stock salt reduced
- 2 cans coconut cream
- 1 whole pumpkin reasonably large!

Served
on Sunday
19 Hoop
Tournament



METHOD

Heat oil in saucepan over medium heat. Add onion, garlic, cardamom and red curry paste. Cook for a few mins. Add chopped pumpkin & stock. Bring to boil & reduce heat. Cook until pumpkin is tender. Add coconut cream and coriander.

Blend soup in batches in food processor/blender. Return to saucepan, heat through. Garnish with fresh coriander
PRESTO....Enjoy



**AUSTRALIAN GOLF CHAMPIONSHIPS
AND
INTER-STATE SHIELD**

**1 SEPTEMBER 2021
TO
12 SEPTEMBER 2021**

TASMANIA

UPDATE OF THE PREPARATION FOR THE GC CHAMPIONSHIPS

With less than three months to go, we have moved our preparation up a notch to make sure we are ready.

This is what is happening so far;

We have recommended our Tournament Managers and Tournament Referees to the ACA Board. These will be approved by the board and listed in the Flier that will be distributed soon.

We can't stress enough the need for more referees. If you are able to accommodate a referee from interstate for a week, please let the committee know. We may then be able to entice some referees from other states.

Extra accommodation (marquees) will be erected at Northern Tasmanian Croquet Centre and Latrobe Croquet Centre. This will ensure that we meet our COVID-19 space restrictions and players have plenty of room for their belongings etc.

We are installing extra portable toilets at St Leonards. At Latrobe, the LCC has obtained permission to utilize toilets in a close-by centre.

Live Sports will be live streaming from St Leonards from 8th September for five days. This means that InterState Shield will feature live on KAYO on those days. To accommodate the crew and commentators we are erecting another Marquee on the deck at NTasCC and also some scaffolding will be erected for the camera crew. We'll be making sure that everything is very safe.

The first three days of competition is the Gold Medal Competition. Each state sends their top player to play off for this prestigious medal. Ian Bassett is our Tasmanian representative and we know he will do very well against some tough competition. Come along and cheer him on (1-3 September).

On Friday, 3rd September, players will begin to arrive and register for the Men and Women's Championships. Some may want to start their practice if there are any available lawns. From 3pm a "Pop Up" fully licenced Bar will be operating and everyone (for a small charge) is welcome to join the players for a drink and a BBQ. (all funds to the NTasCC).

The Men and Women's Champions will be played at Latrobe and St Leonards for the next four days. This is where we need HOOP SETTERS. We all know how hard some of these top players can hit the ball and hoops often have to be reset during play. It's not too late to learn how to set hoops and then be able to help out over the competitions. And you get to watch the very best players Australia has to offer. Training is available. Talk to Ruth or Rod at North Esk Croquet Club

The last five days of the InterState Shield will be played at Latrobe (and Devonport if needed) and St Leonards. Patsy Paine, has represented Tasmania in every Interstate Shield Competition since it began 14 years ago. Ruth Mc Kean (NECC) has also been there many times. Along with Graeme Price (ELCC) who will be making his debut, all help to make up the Tasmanian Team. Glenys Lee-Archer (DCC) and Paul Godard (ELCC) have been named as emergencies. Make sure you set aside some time to cheer our locals on. Maybe this will be the year Tasmania will take out the shield.

Our new barriers will be in place ready for the TCA Doubles Competition in August. During the competition the lawns will need to be mowed 2-3 times. This means we need help with moving the barriers and pegs and resetting hoops. With the days still short in September, it will be all hands-on deck to help the lawn mowing crew to be finished before dark.

We are developing a COVID-19 EVENT Worksafe plan to ensure that our event is a safe event.

There will be plenty of opportunities for you to help out. Just let your club representative on our committee know you are a willing helper.

Our committee is

North

Ruth Mc Kean (North Esk)

Sylvia Wing (St Leonards)

Anne Hughes (East Launceston)

John Dare (Royal)

Patsy Paine (Latrobe)

Chris West (Latrobe - lawns)

Paul Boer (North Esk - lawns)

South

Peter Tracey (Treasurer)

Daryl Jacobs (Eastern Shore)

Lizzie Bassett (New Town)

Until next time ...

Sylvia Wing

On behalf of the Committee.

[Facebook page GC Nationals Tasmania 2021](#)



Australian Golf Croquet Men's and Women's Singles Championships

Ever played in a National Golf Croquet Tournament?
Saturday 4 – Tuesday 7 September is your opportunity!

Go to Launceston – Go Play!

Each year the Men's and Women's Australian Championships are held concurrently, hosted by a different State, and Croquet Tasmania has the honour in 2021.

Matches will be played at the Northern Tasmanian Croquet Centre (NTasCC) at St Leonards in Launceston (8 courts) and at Latrobe CC (4 courts – an hour drive NW from Launceston near Devonport). Venues each day have not been set, and will depend on entries, but are likely to rotate between NTasCC & Latrobe for both Women's & Men's events.



These events follow the Gold & Silver Medals (being held at NTasCC on 1-3 Sept) and lead into the InterState Shield (NTasCC & Latrobe 8-12 Sept).

If you have a GC handicap of 8 or better you should consider entering these events! Over the four-day period, entrants will compete in seeded blocks (single 13-point games) and then – depending on numbers – the top 16 or 32 move into a knockout playing best of three.

The rest of the field then play in the Plate - if you would like to 'have a go' but are 'not quite sure' then just enter the Plate. Soak up the atmosphere, and watch Australia's leading players as they get to the pointy end of the competition. Will Alison Sharpe and Owen Dickinson defend their 2019 titles?

Entering is easy - just go to Croquet Australia's website, click on Tournaments and then either GC Men's Singles or GC Women's Singles. Complete the on-line entry form, pay \$90 and then keep an eye on Entries under these events on croquetscores. You can also just enter the Plate instead.

Please enter by cob Friday 6 August 2021 (midnight WA time)!

If confused/have a query, email Peter Freer, Chair, ACA Events, events@croquet-australia.com.au.

Please note that Atkins Quadway hoops will be used, set to $3+^{11}/_{16}$ " for the block rounds.

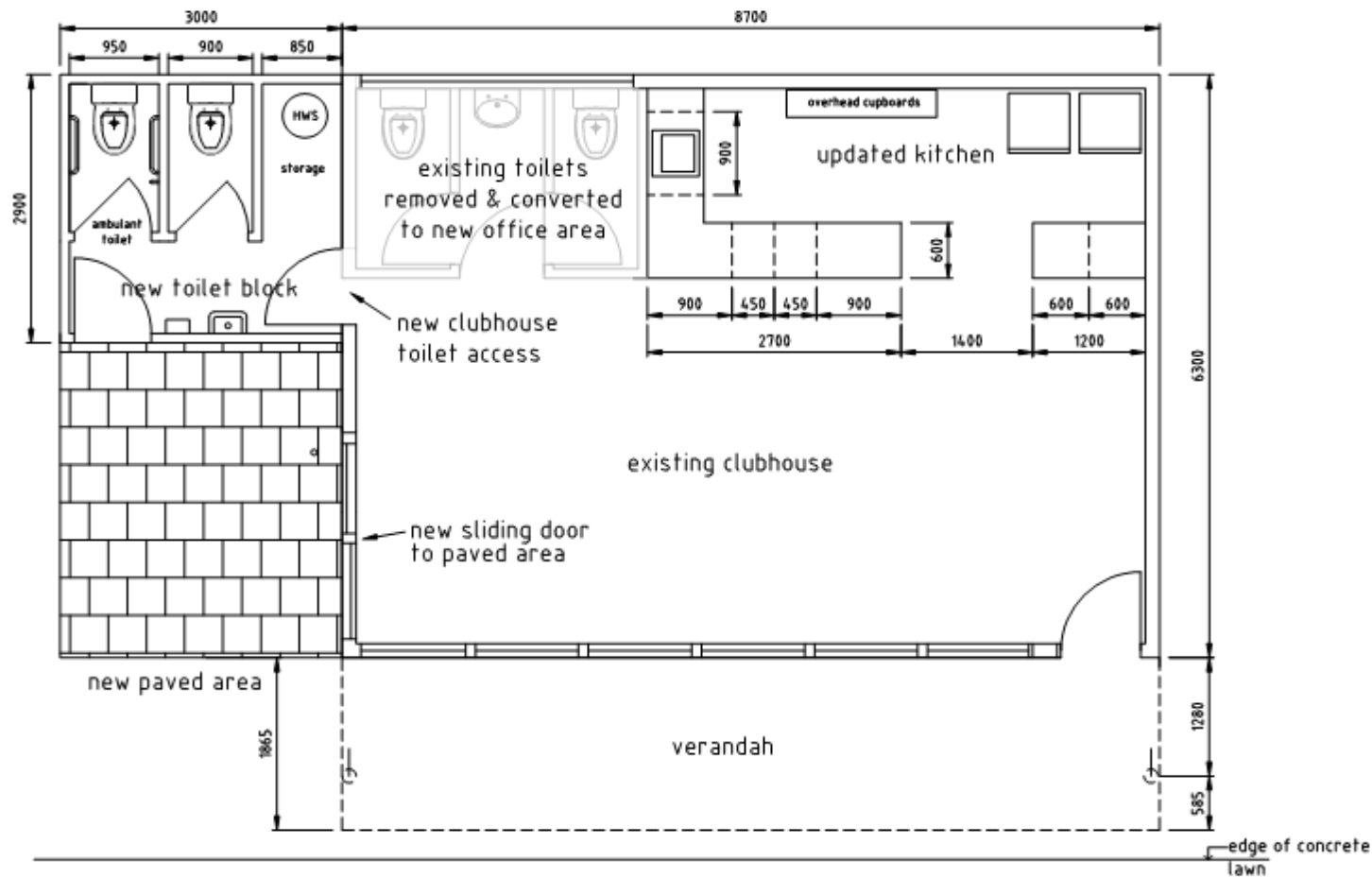


Australian Golf Croquet – Men's and Women's Singles Saturday 4 – Tuesday 7 September 2021

Tournament Managers:	Gold+Silver - Leigh Herington (NTasCC) Singles & ISS - Leigh Herington (NTasCC) & Ian Smith (Latrobe)
Tournament Referee:	Hugh Denny (Gold+Silver & ISS) Ian Smith (Women's & Men's)
Tournament Handicapper	Peter Freer
ACA Events	Peter Freer
Headquarters:	Northern Tasmanian Croquet Centre, St Leonards Sports Centre (Launceston)
How to Enter:	via ACA website: https://croquet-australia.com.au/gc-mens-singles/ or https://croquet-australia.com.au/gc-womens-singles/
Closing Date for Entries:	Friday 6 August (by midnight WA time)
Entry Fees:	\$90 per player. If entering the Plate ONLY: \$45 per player Full time students (under 25) and players aged under 21 at December 2021 are entitled to 50% reduction of the above fees.
Prizes:	The Winner of the Men's Singles receives a gold medal and the 'Sauce Bottle'. The Winner of the Women's Singles receives a gold medal and the Cup. Runners-Up receive a silver medal each; and certificates are awarded for Third, Fourth Place and Winners of W, Z, Y and Plate.
Draw:	To be conducted by the ACA Events Committee with help from the GC Selection Committee, using the ACA Seeding and Draw procedures. Seeding will use the latest available World GC Ranking list.
Registration:	At NTasCC from 3pm on Friday 3 Sept. Some lawns may be open for practice. BBQ & drinks available for purchase till 5pm.
Format:	Entries limited to 48 Men & 48 Women. Depending on actual entries, play may commence with seeded blocks (single 13-point games) then 16 or 32 players to qualify for re-seeded XYZ draw (knockout, best of 3 games). The Plate event will be designed to maximise the amount of play and will also depend on actual numbers, either in blocks or as a Swiss event. Players may enter the Plate events as follows: a. players who are reserves or not allocated a place in the main event, b. players entering the Plate Event directly (not through the main event).
Catering:	Coffee & tea; lunch & other food available for purchase.
Functions:	Tuesday 7 Sept – "Welcome to Tasmania" function hosted by the Mayor of Launceston. This event will include presentation of Gold, Silver and Bronze Medals, Women's and Men's Singles Championship Medals and introduction of ISS Teams. This event is by invitation. Team photos will be taken at this event. Sunday 12 Sept – Tournament Dinner at the Cataract on Paterson, 135 Paterson St, Launceston (6pm for 6:30pm). See www.cataractonpaterson.com.au . Cost is \$65 per head. Presentation of the InterState Shield & medals.

Please book via <https://croquettas.com/>

www.croquet-australia.com.au



kingston croquet clubhouse - proposed redevelopment concept plan