

From The Desk of The GM *By Brad Daymond*

Dear Subscribers,

Welcome to the Autumn Newsletter.

How good was the US Masters? I was positive that if Adam Scott or Jason Day could complete the event at -12 they would be declared Masters Champion or at worst be in a play off. Never did I imagine that anyone could birdie the last 4 holes in that event, under that pressure, on those holes. It has never been done before and congratulations must go to Charles Schwartzel. I am sure he will relive that round for the rest of his life. The Aussie contenders can stand proud. Adam Scott, Jason Day & Geoff Ogilvy all performed admirably in the extreme pressure of the back nine at Augusta, finishing strongly. Three Aussies in the Top 5, certainly a wonderful achievement. Bonville has a great affinity with Augusta, constantly being refereed to as Australia's Augusta. For this reason we once again held an television advertising campaign in the Sydney & Brisbane markets promoting Bonville Golf Resort for the duration of this years Masters tournament.

I'm currently sharing my time between Jonah's Whale Beach & Bonville which has created great opportunities for Bonville Golf Resort. The kitchens at the 2 properties share knowledge, recipes, and cooking techniques with Bonville being a great beneficiary from the input from Jonah's Executive Chef – Alfonso Ales. Alonso is a '3 Hat Chef', previously of Billson's in the Sydney CBD and is doing wonderful things at Jonah's which Bonville and our already accomplished team under the guidance of Lee O'Carroll will continue to benefit from in the future.

A fantastic upcoming event is the 7th in our series of Legends Lunch functions. This instalment has Kurt Fearnley, Ky Hurst & Brennon Dowrick join us as Guest Speakers with John Eales & Mark Beretta as hosts and Masters of Ceremonies. Kurt is the 'Marathon Man of wheelchair sports' & 2 time Paralympics champion who has conquered the Kokoda Track & dominates wheelchair marathons around the world including New York, Paris & Sydney. Ky returns to Bonville to take on Kurt in a 6 lap charity race on a 1.2km circuit in front of the Clubhouse, fresh from his recent 1st place in the 10km event at the Australian Open Water Championships at Penrith. This gained Ky selection for the upcoming Swimming World Championships (to be held in Shanghai, China) in the Open Water discipline. Attendees will enjoy pre lunch drinks & canapés on the Terrace Lawn to cheer on Kurt & Ky in this charity race prior to the lunch which promises to be an exciting spectacle with both Kurt & Ky visiting Bonville in recent months to train on the circuit. Brennon was Australia's 1st Commonwealth Games Gymnastics Gold Medallist in 1990, defending his title in 1994 & will be giving a pommel horse demonstration on the day. This display is wonderfully entertaining and I am sure will be appreciated by all. These lunches have become very popular so I advise that you book early to avoid disappointment.

Kind Regards, Brad Daymond



April 2011



A Bonville Who's Who

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From the Kitchen *By Lee O'Carroll*

G'day Subscribers,

The later half of Summer & early Autumn have seen the kitchen busy with a steady flow of Weddings and groups dining with us in the restaurant or function areas. The weekend just gone saw the soft opening of the 17th hole as a new and improved function venue overlooking the green and lake in front. I can see this area becoming very popular for weddings and functions looking at having a truly unique function. Being on course, it takes the kitchen team (as well as food & beverage) out of their comfort zones working 'mobile & remote' but at the same time enjoyable and exciting as it gets us out of the normal kitchen and in front of the customer.

Other functions of note were the Ladies Classic weekend which saw 220 Ladies from all over Australia converge on Bonville for golf, socialising and food & wine of course and finally the 32nd Annual Australasian Polymer Symposium Gala Dinner which saw 250 delegates for a grand 3 course dinner on the terrace lawn and in the restaurant all overlooking the golf course and surrounds. The feedback regarding the food and menu from the above mentioned events has been wonderful and very well deserved for the entire kitchen team as it's been a busy period of recent months.

This month the kitchen welcomes 1st Year Apprentice Priscilla Sweet who joins the team from the school based apprentice scheme. We look forward to seeing Priscilla follow in the footsteps of others who have been nurtured through this program in recent years.

Recently I spent some time at our Partner Property Jonah's overlooking Whale Beach Sydney, working with their wonderful team of chefs. It's great to be able to work with the Jonah's team here at Bonville and in their surroundings developing the relationship between the two properties and of course experiencing one of Sydney's most iconic restaurants & boutique hotels.

I look forward to seeing Members on the course at the upcoming Members Appreciation Golf Day.

Kitchen Tip

Salt & Chilli Squid

This is a great dish for Autumn as it can be served as an entrée, combines well with salads and curries or can be used as to complement a fish dish or as a garnish in a twist on the popular surf & turf.

Ingredients for 4 entrée serves for salads etc (or 2 main size) accompaniments

8 x V/10 sized squid tube tentacles (fresh or frozen)

2 L Vegetable oil for frying

Flour mixture

100 gm plain flour

100 gm corn flour

1 tsp fine white pepper

1 tsp chilli powder

1 tsp paprika

1 tsp table salt

Method

1. Remove tentacles & the membrane from the centre of squid tube. Discard membrane & and waste from squid centre.
2. Slice squid in 25cm diameter down the tube
3. Combine the components of the flour mixture
4. Pre heat oil in a domestic deep fryer, deep pot or saucepan. The deeper the better to minimise splashing oil. Test temperature with 1 piece of the squid. Ideal temperature is 175° C
5. Toss squid in the flour mixture and shake off excess mix
6. Once oil is correct temperature begin frying
7. When squid is brittle remove from oil and let excess oil drain off
8. Add to salad, garnish etc & enjoy with a nice glass of white wine

Course News *By Chris Neal*

Hi Subscribers,

Well I can't say I'm disappointed that summer is over. Since renovation in mid December it's been a real wrestle with our greens, but thankfully in the last 2 to 3 weeks we think we have won the battle and our greens are on their way towards full health.

Here is a quick explanation on what happened and the effects it had on our greens.

Over the past 4 years we have avoided heavy renovations by doing weekly grooming and regular dusting but this year I believed it to be beneficial to renovate (scarify) heavily to remove the build up of thatch, so that in the coming years we could continue to do as we have done in the previous 4 years and lightly groom and dust regularly throughout the growing season.

As it turned out this renovation and favourable weather conditions (heavy rain and scorching hot days) provided the perfect environment for a soil born parasite called Nematodes, which feed on the root system of the plant. The Nematodes quickly made a mess of our root system, it made it very difficult to grow the greens out and contained fungal diseases. The plant has limited capabilities without a fully functional root system; it virtually has no access to nutrition and quickly wilts and dies under heat stress. For the record Nematodes are always present in soil profiles on all golf courses, they only become active when there is not enough nutrient in the general soil profile.

Thankfully we are currently free of the nematode issue and the greens are recovering well. We are hopeful for a late Autumn growth burst to send them in to Winter in a healthy state

In the past two weeks we have been completing some drainage work around the course, up on the 1st we have put in a new causeway to direct the water coming down the hill from accommodation into the water way on the 1st. This will help the area on the eastern side of the waterway to dry up and become a lot more playable for those people who tend to lose it right off the tee.

On the 11th the drain beside the cart path has been stabilised with some blue rock, then on the western side of the 13th fairway has had a series of pits installed to try and send all the surface water created by the natural spring, under ground. On the 14th we have defined and stabilised the overflow drain that comes off Cassidy's Road, with some blue rock.

Also this month we have widened, levelled, drained and irrigated the area on the tee side of the 17th, to be used for functions in the future & congratulations to the team involved as the outcome is a ripper of a venue for functions.

On a sad note, last month also saw us lose one of our longest serving staff members, Al Platt's. After 15 years at Bonville Al has been attracted the bright lights of the city. A big thank you to Al for all his efforts.

Turf Tip

Now is the time to apply fertilizers high in Potassium (K). Potassium will strengthen your plant ready for the upcoming cooler months.

All the best & happy golfing, Chris



Golf Academy News *By Craig Chandler*

Hi Subscribers,

Now at the Bonville Academy of Golf we can offer a full repair service, so if you need new grips or your swing wasn't behaving and you 'accidentally' broke a club then come and see me.

But the big news is now that we have fitting carts from Titleist and Callaway we can also offer the latest in Launch Monitor Technology, so if you have ever had any doubts about what club you should be using then now is the time to come and see me. Using the right equipment is as important as practicing the right swing.

Fitting is FREE when you purchase from Bonville, otherwise fittings start from \$45 and if you would like to be certain about your club choice, The Launch Monitor is \$50.

Finally, we still do lessons and I am confident to say that no matter what you would like to achieve in Golf, I can help you. But whatever I can teach you, it will only work if you practice and practice correctly.

Enjoy your Golf, Craig

Horticulture Happenings *by Greg Decent*

Hi Subscribers,

The mid to late Summer period has been a busy time for the Gardens team with general maintenance of the property being the main priority.

There have also been some small projects started namely the upgrade of the Accommodation Gardens which will be an ongoing task over the coming months as well as the Extension of the Gardens around the 1st Tee /Putting area. The team is already in preparation mode with several plant varieties being propagated and sourced for these works.

Now that Autumn has arrived plants such as Tibouchina "Alstonville" "Jazzie" Hibiscus rosa sinensis and Abelia grandiflora will be in peak bloom throughout the property and Photinia Red Robin hedges will tend hold an intensely red foliage for long periods of time adding to the contrast in colour and texture on the property.

On April 14-15 Steve Cook and Troy McRae will attend the Australian Landscape Expo in Brisbane to view the latest trends in the Landscape Industry which will be of great value in the continuation of the upgrade of the Resort's amenity areas.

GARDENING TIP

Now is the time keep a look out for a new disease called Myrtle Rust which may affect native plants such as Syzygium (Lilly Pilly), Backhousia (Lemon Myrtle) & Melaleuca (Tea Tree). If you suspect this problem contact your local DPI branch or Garden Centre for advice on its control. There is an identification paper on the NSW DPI web site to assist you in this matter.

Happy Gardening, Greg Decent

IMPORTANT UPCOMING EVENTS:

7th Bonville Legends Lunch - Thursday 19th May

Please book in with Reception

8th Annual Coffs Coast Advocate Brides & Grooms Wedding Expo -
Sunday 22nd May, FREE Entry, 10am - 2pm at the Bonville Country Club

Marketing Tales *By Damien Tarbox*

Hi Subscribers,

For those with upcoming nuptials and planning a wedding then the 8th Annual Coffs Coast Advocate Brides & Grooms Wedding Expo on Sunday 22nd May is a must. The day is the Mid North Coast's biggest Bridal Expo event with theming companies, cake makers, photographers, wedding cars, wedding entertainment, bridal wear, invitations and all other wedding related businesses on display as well as Bonville's areas fully set and themed to help you and you fiancé plan your perfect day. The expo is free for all attendees and begins at 10am & concludes at 2pm in the beautiful surrounds of Bonville Golf Resort at the Country Club. The highly anticipated fashion parade begins at 1pm with all the latest trends on display in bridal & groom wear and will see over \$5,000 worth of lucky door prizes drawn at its conclusion. Our wedding team will be on hand to answer any questions and discuss the many ceremony & reception areas available at Bonville Golf Resort.

The Men's Bonville Cup is set for Saturday 25th & Sunday 26th June this year. This is a great annual event on the Bonville calendar and sees entrants from all over NSW & QLD compete for the title. If you are interested in playing in this year's event we have some great accommodation deals available for those who wish to stay on site. For more information on the Bonville Cup & event check out the flyer at the end of the newsletter or online at our upcoming events section which has information on all Bonville events.

For those of you who are unaware Bonville Member Chris Gray was the 2010 Bonville Cup Winner and will be keen to defend his title.

See you on the green in the coming months, Damien Tarbox

Shop Talk *By Matt Dagger*

Hi Subscribers,

Titleist has just released their 910 range of fairway woods and hybrids to go together with their range of drivers released late last year. With lofts varying from 13.5° to 24° there is a configuration to suit any player and a huge shaft range to suit all golf swings. The woods and fairway woods also feature the same Surefit Tour hosel as in the popular 910D2 and 910D3 drivers. This hosel allows you to set the loft and lie of the club independently to optimise ball flight – higher or lower, more draw or fade for increased distance and improved shot control. Also our Surefit fitting cart has all the various model and shaft options available to be fit into. With the strength of the Aussie dollar there has never been a better time to upgrade your golfing equipment.

With the cooler weather soon to be upon us we will be receiving our winter ranges of clothing to combat the winter elements. This year there will be ranges from companies such as Titleist, Footjoy, AUR, Calvin Klein, Adidas, Birdee, Sporte Leisure and Greg Norman.

As daylight savings has left us, the last 18 hole tee time for the day will be earlier. The latest comp time most days will be 12.30pm, so book in early to avoid disappointment & if you require one of the ever popular 'lunch time' tee times book even earlier. Also, I would like to thank the majority of members for their support of the Pace of Play system implemented last year. I think we would all agree that it has stopped the dreaded 5 hour round in the majority of cases.

Specials of the month!

- Various clothing, Shirts, trousers, shorts, jumpers – Save up to 40%
- Selected Odyssey and YES putters marked down to clear!!!!!!!
- Yes Hybrid/iron combination set Men's regular flex, just \$499, were \$799
- Taylormade R9 drivers and fairway woods, huge savings on floor stock to be made, see in store for more information.
- Caddyrack golf bags with either an AUR Classic Polo or a dozen Bonville Logo Balls, just \$99.00
- A personalised lesson package with teaching professional Craig Chandler. A great gift to prepare for this year's Club Championships, and Pennant series.

Good golfing until next time, Matt



**Bonville
Golf Resort**

2011 BONVILLE CUP

SATURDAY 25th & SUNDAY 26th JUNE

ENTRY INCLUDES:
2 ROUNDS OF 18 HOLES GOLF
TWIN SHARE CART HIRE
+ GREAT PRIZES



DIVISION 1
36 Hole Stroke Event
(0-9 Handicap)
DIVISION 2
36 Hole Stableford Event
(10-36 Handicap)

ENTRY FEE:
MEMBERS \$60.00
VISITORS \$190.00

SATURDAY 25th
2 tee start commencing from 9.30am
SUNDAY 26th
Fully seeded draw off 2 tees from 7.00am



For Enquiries & Entry Forms contact Bonville Golf Resort
Tel: 02 6653 4002 E: Info@bonvillegolf.com.au
www.bonvillegolf.com.au

From the Wine Cellar *By Christian Baeppler (Jonah's Sommelier)*

Hi Subscribers,

For the past 12 months now, I have been consulting to Bonville in all things wine and I'm very pleased with the overall changes we have managed to make to the wine program to date.

There is an additional aspect to my role now, to write the Newsletter, which was previously performed by Adam Hawke – Bonville's Restaurant Manager, who has done a fantastic job.

I see the Newsletter as a great communication platform between myself and you, our members & guests. I will have the opportunity to introduce you to new arrivals by the glass and bottle, food and wine matching's, trends, wine news from all around the world and to explore wines I enjoy drinking.

As it is my first contribution to the Newsletter it might be a good opportunity to give you a deep insight into a normal day of a Sommelier, starting with the all important question what is a Sommelier? A Sommelier is a translator, who absorbs all sorts of wine knowledge – through tasting, reading, meeting with winemakers and importers, talking to one another and to chefs – and then we are expected to render any morsel of that information to a guest at a moment's notice.

Afternoons are for cellar work, the backstage duties that allow the show to go on. Before anything else, wine must be procured. Sourcing a wine for Jonah's Restaurant or for Bonville Golf Resort involves a rigorous selection process, with considerations of price; availability and food compatibility come into play. Generally spoken, the number of wines available to a Sommelier is intimidating, and behind each wine is a producer or salesperson desperate to get that bottle on the restaurant list.

To narrow the field, I set aside a few hours a week for tasting new wines, during which sales rep can make appointments to bring by special bottles from their portfolios. Obtaining one-on-one appointments with most top wine agents is not easy.

A good wine list is a living document. To keep it fluid, I must always taste, bringing in new wines for our list.

A very important part being a Sommelier is to pass our knowledge onto the staff. I therefore conduct staff training and tasting sessions roughly once a month at Jonah's & bi-monthly at Bonville. This is a crucial aspect in my role as consultant Sommelier at Bonville.

Finally there is a daily line up, the brief group meeting with servers, managers and chefs, which are important for that night's restaurant service.

Then the doors open and its show time! Between 6:00pm and midnight is a theatrical and physical exhibition of wine service that involves personalised tableside performances, occasionally long conversations, demonstrations of wine knowledge, suggestions of wine pairing, rapid travels into wine cellar and the calm uncorking and decanting of delicate old bottles – all the while looking graceful and relaxed.

The art of the job is to be present and calm enough to deliver that kind of interaction with each table, while still running at a hectic pace.

I enjoy every single aspect working as Sommelier and am privileged to work in such beautiful surroundings like Jonah's overlooking the ocean and Bonville's Golf Resort, with its beautiful setting.

In our next couple of issues I will be taking you with me on a journey to major wine regions of the world and introduce you to some of our 40 new arrivals on the wine list. In the meantime I can recommend to you:

White Wine from the Cellar

2008 Neudorf 'Brightwater' Riesling, Nelson, New Zealand

Tim and Judy Finn founded Neudorf in 1978, which is ancient history by New Zealand standards. Since then they have cemented their reputation as one of New Zealand leading boutique wineries. The vineyards are spread over two; *The 'Moutere' hills*, which predominantly consists of clay, and the free-draining *'Brightwater' (Waimea) plains* which consists of alluvial soil. The wines, from the plains tend to be lighter.

The Riesling is handpicked from the 'Elmside' vineyard and made in a dry style. It's finely poised with fresh, pure lemon and lime flavours. This is a delicate Riesling, precise and gentle, with a distinct touch of minerality. Try it in combination with light food such as salads, fresh seafood or simply whitebait fritters or any dish where a squeeze of lemon is appropriate.

Continued on next page

Red Wine from the Cellar

2008 By Farr 'Sangreal' Pinot Noir, Geelong, Victoria

A small vineyard of 4.8 ha in Bannockburn, Geelong is the home to winemaker Gary Farr, former winemaker at Bannockburn from 1978 until 2005. Now he is with his son Nick, in this new venture.

Gary Farr has a tremendous pedigree, having worked 14 vintages at Domaine Dujac in Burgundy and also vintages at Cristom in Orgeon and Calera in California.

He is a rising star in Australia and wine critics describe his wines as World class and are highly sought after by connoisseurs.

Gary produces two Pinot Noirs of which one is the 'Sangreal' (another name for Holy Grail), estate grown and planted on the house block to two different Pinot Noir clones (114, 115). Pinot Noir is known for its mutability and it is estimated that there are 150 different clones grown in Burgundy, which vary in berry size, intensity of colour and flavour, and tannin content-factors that can significantly affect a winegrower's production decision and the quality of the finished wine. The red soil, where the grapes are grown on, is responsible for the perfume and silkiness of the wine.

This is one of the most ethereal and perfumed Pinot Noirs I have tasted from Australia. The colour is vivid. Highly complex, showcasing flavours of red berries, spice and roasted notes from the oak. Rich, flavoursome palate, showing weight, length and depth. A joy to drink with its silky texture and delicious fruit concentration. It has good underlying material to rest for a further 5 to 8 years in our cellar. This Pinot Noir can be confidently served to roasted and grilled meat and spiced game.

A couple of my personal favourite wine quotes:

'A German wine label is one of the things life's too short for, a daunting testimony to that peculiar nation's love of detail and organization'.

Kingsley Amis, Everyday Drinking

'Wino Forever'.

Johnny Depp, (The tattoo once read 'Winona Forever')



Bonville Golf Resort invites you to the 7th 'Bonville Legends Lunch'

Guest Speakers Kurt Fearnley, Ky Hurst & Brennon Dourick along with John Eales & Mark Beretta.



Join legendary athletes Kurt Fearnley, Ky Hurst & Brennon Dourick.

Kurt is the 'Marathon Man of wheelchair sports' & 2 time Paralympics champion who has conquered the Kokoda Track & dominates wheelchair marathons around the world including New York, Paris & Sydney. Ky returns to Bonville to take on Kurt in a 6 lap race on a 1.2km circuit in front of the Clubhouse. Attendees will enjoy pre lunch drinks & canapés on the Terrace Lawn to cheer on Kurt & Ky in this exciting charity race prior to the lunch. Brennon was Australia's 1st Commonwealth Games Gymnastics Gold Medallist in 1990, defending his title in 1994 & will be giving a demonstration on the day. Former Wallaby Captain John Eales and 'Sunrise' Sports Presenter Mark Beretta will be the hosts & Masters of Ceremony at the 7th 'Bonville Legends Lunch'.

Lunch will consist of a sumptuous 3 course menu that will delight the senses which is designed, prepared & presented by award winning Jonah's Restaurant chef Alfonso Ales & Bonville's Executive Chef Lee O'Carroll & his award winning team.

Date: Thursday 19th May 2011

Time & Venue: 12:30pm at Bonville Golf Resort
Cost & Dress Code: \$110.00 per person & business attire
Includes: 3 course lunch & premium beverage package

RSVP by Monday 9th May (or until sold out) to Bonville Golf Resort
 Tel: (02) 6653 4002 Email: info@bonvillegolf.com.au
www.bonvillegolf.com.au



Dates to Remember April 2011

Sun	Mon	Tue	Wed	Thu	Fri	Sat
					1 Medley Single Stableford	2 Medley Single Stableford
3 Medley Single Stableford + AGG	4	5 Ladies Calvin Klein Day	6 Men's Single Stableford & 2BBB	7	8 Medley Single Stableford	9 Men's Medal Day Ladies Stroke Day
10 Medley Single Stableford + 2BBB	11	12 Ladies Single Stableford 1 st Rd Curran Wallace Trophy	13 Men's Single Stableford & 6's	14	15 Men's Tiger Tee	16 Medley Single Stableford + 2BBB
17 Medley Single Stableford + 2BBB	18	19 Ladies Monthly Medal + 2 nd Rd WGNWSW	20 Men's Single Stableford & AGG	21	22 GOOD FRIDAY Medley Single Stableford	23 EASTER SATURDAY Medley Single Par
24 EASTER SUNDAY Medley Camaraderie Day	25 ANZAC DAY & EASTER MONDAY	26 EASTER MONDAY PUBLIC HOLIDAY Ladies Single Stableford	27 Men's Single Stableford	28	29 Medley Single Stableford	30 Medley Single Stableford + 2BBB

Dates to Remember May 2011

Sun	Mon	Tue	Wed	Thu	Fri	Sat
1 Medley Single Stableford	2	3 Ladies Calvin Klein Day	4 Men's Single Stableford + AGG	5	6 Medley Single Stableford	7 Medley Single Stableford + 2BBB
8 Medley Single Stableford	9	10 Ladies Single Stableford 2 nd Rd Curran Wallace Trophy	11 Men's Single Stableford	12	13 Medley Single Stableford	14 Men's Medal Rd + Ladies Single Stroke
15 Medley Single Stableford + 2BBB	16	17 Ladies Monthly Medal & 3 rd Rd WGNWSW Qualifying Rd District Medal	18 Men's Single Stableford	19	20 Men's Tiger Tee	21 Medley Single Stableford + AGG
22 Medley Single Stableford + AGG	23	24 Ladies Teams Event	25 Men's Single Stableford	26	27 Medley Single Stableford	28 Medley Single Stableford + 2BBB
29 Medley Single Stableford	30	31 Ladies Single Stableford				