

# Bruce Park Banter



Merry Christmas and Happy New Year!  
While many of you have made your new year's resolution and failed, I will endeavour to never write another bad newsletter!  
Oh, wait.....dammit, after this one.

## Welcome!

New members to have joined the club over the last few months....

Jackson Burr, Charlie Burr, Luke Burrows, Jordan Burke, Ryan Bedford, Masha Rimsh, Anulka Zahra, Chandler Zahra, Rebecca Zahra, Timo Riipa, Sanna Riipa, Sara Riipa, Alex Riipa, Cameron Vorbach, Simone Vorbach, Max Vorbach, Charlee Vorbach, Andrew Meyer, Shauna Meyer, Madison Meyer, Oleh Harasymin, Mini Harasymin, Dilbert Harasymin, Hannah Tyler, Richard Maybank, Hanna Meyer, Sue Dempsey, Scott Dempsey, Shaylee Dempsey. Russell Pederick, Kerry Pederick and Fiona Lindsay-Johnson.

WELCOME ALL!!

### **Bruce Park Trivia**

Since no-one was able to guess the final Bunnings BBQ profit in the last edition, let's try some more trivia.

**Q.** *Who has won the most singles Grand Slams?*  
Make your guess and turnover to the "Trivia" section to find out!

Cobram

Cobram

# Cobram

....what is Cobram?

# And in Local News...

## **Pennant Player of the Year (1)**

Tennis Victoria's 'Pennant Player of the Year' award for each grade has been won by Bethany Pederick. Bethany did not lose a singles or doubles match throughout the season!! She was judged the best player in Grade 6. (Basically, Bethany had the best results of any girl in Grade 6...that's better than 104 girls at 20 other clubs). A phenomenal effort!!!!!!! Bethany received her award at a special dinner presentation from Tennis Victoria.



## **Pennant Player of the Year (2)**

Bruce Park's 'Senior Pennant Club Player of the Year' award has been won by Anthony Oliver. 'Olly' did not lose a singles match during the pennant season and lost only 2 doubles matches, resulting in a winning percentage of 83%, barely edging out runner up Rowan White. Olly was presented his trophy at the Christmas Party.



## **Trivia**

Ok, for all the trivia buffs out there, the answer to the question, 'Whos has won the most singles Grand Slams' is.....Margaret Court with 24.

But here are some better numbers.....

## **Open Day**

We had 106 people attend, with 14 of them signing up to become members. We now have 239 members at Bruce Park making us one of the largest tennis clubs on the peninsula. And unofficially the best tennis club in Victoria\*\*!

\*\*Based on an exhaustive survey of 2 people and a monkey.

## Junior Club Championships

Our Juniors completed the club championships at year's end, 2009, with some sensational matches played.

*Open Boys Singles* – **Sean McKee** d Sam Simmons – 6/1, 6/2

*Open Girls Singles* – **Stephanie Lyons** d Fallon Roles - 6/3, 6/4

*Open Boys Doubles* – **Sean McKee & Matt Offer** d Jake Williams & Leo Brancatisano – 7/5, 4/6, 6/1

*Open Girls Doubles* – **Stephanie Lyons & Kristy Healey** d Fallon Roles & Bethany Pederick - 6/2, 1/6, 6/2

*Open Mixed Doubles* – **Matt Offer & Kristy Healey** d Sean McKee & Fallon Roles - 6/2, 2/6, 6/4

*Graded 1 Boys Singles* – **Ryan Just** d Chandler Zahra - 6/2, 4/6, 6/2

*Graded 1 Girls Singles* – **Bridget Krake** d Tanya Zmric - 8/0

*Graded 2 Boys Singles* – **Jake Watts** d Ryan Chaplin - 9/7

*Graded 1 Boys Doubles* – **Chandler Zahra & Josh McVea** d Stuart Fraser & Jake Watts - 24/21



Jake Watts & Stuart Fraser



Bridget Krake & Tanya Zmric



Fallon Roles & Stephanie Lyons



Sean McKee & Sam Simmons



Jake Watts & Ryan Chaplin



Ryan Just & Chandler Zahra



Matt Offer, Kristy Healey, Fallon Roles & Sean McKee



Josh McVea & Chandler Zahra



Matt Offer, Sean McKee, Leo Brancatisano & Jake Williams



Bethany Pederick, Fallon Roles, Kristy Healey & Stephanie Lyons

### Junior Club Championships

Our Mid Week Ladies is on the move again with 3 teams on Tuesday & 1 team on Wednesday. Last season section 2 Tuesday pulled off a great win in the Grand Final so for their efforts they have been promoted to section 1. They'll really need all their good shots this season. The winners were Sheryl Snow Helen Overend, Andrea deDeugd, Carolyn Blackledge and Michelle Brancatisano as emergency. This season Carol Mobbs is returning to the club & will be a welcome addition to the team. Last seasons section 4 were runners up so have been promoted to section 3 while section 6 has stayed the same. Wednesday girls have been given section 4 so they should have a good chance of doing well. So good hitting for the coming season!



Carolyn Beaumont, Bev Just, Bev James, Rhonda Raitt and Barb Bahr



Carolyn Blackledge, Michelle Brancatisano, and Helen Overend  
Andrea deDeugd, Sheryl Snow

# Maintenance

## Working bees

With the new year comes new years resolutions. Could I please nominate 'attending a working bee' as a possible resolution?? Last year, through the voluntary work of club members for 2 hours once every few months, we were able to install a water tank ensuring our club could survive further water restrictions, create a beautiful seating area between courts 5 & 6, bollards replaced in the car park not to mention general cleaning and repairs. This voluntary work and more saved the club from wasting money, enabling us to reinvest back into the club with a new dishwasher, freezer, water tank and pump. Your assistance this year can help us continue to upgrade the facilities of our courts and clubhouse. So please could we see some new faces at our next 2 working bees to make our club even better again this year.

**Sunday, 11 April – 10am to 12pm**

**Sunday, 20 June – 10am to 12pm**

Keep in mind guys, by attending 3 working bees during the year you will receive a \$30 rebate on your membership fees!

## Cobram

Cobram, the Labour Day tennis tournament spectacularrrrrrrrrrr.

You may have read or heard stories about the annual Cobram pilgrimage, and yes, they are all true! An extremely fun weekend of socialising, barbeques, golf, swimming, relaxation, and, hmmm there is something else.....TENNIS!

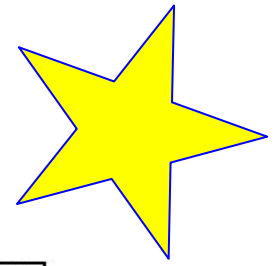
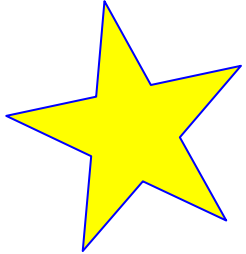
A tournament designed for all skill levels, from advanced down to "what's that green fuzzy ball for"? Spend your weekend playing and lying down watching the players on beautifully maintained grass tennis courts.

So for further information, speak to Sheryl Snow.

Now I guess there is only 1 other thing you need to know....



# Around the World in 1 page

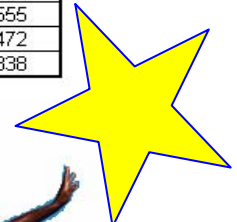


## MEN

1	Federer, Roger (SUI)	11255
2	Nadal, Rafael (ESP)	8845
3	Murray, Andy (GBR)	8390
4	Djokovic, Novak (SRB)	7330
5	Del Potro, Juan Martin (ARG)	6825
6	Roddick, Andy (USA)	5050
7	Tsonga, Jo-Wilfried (FRA)	3655
8	Davydenko, Nikolay (RUS)	3535
9	Verdasco, Fernando (ESP)	3430
10	Simon, Gilles (FRA)	3090
11	Soderling, Robin (SWE)	3020
12	Gonzalez, Fernando (CHI)	2805
13	Monfils, Gael (FRA)	2455
14	Nalbandian, David (ARG)	2225
15	Cilic, Marin (CRO)	2195
16	Berdych, Tomas (CZE)	2095
17	Stepanek, Radek (CZE)	2055
18	Robredo, Tommy (ESP)	2045
19	Ferrer, David (ESP)	1800
20	Haas, Tommy (GER)	1780

### Aussies

26	Hewitt, Lleyton (AUS)	1375
69	Lucczak, Peter (AUS)	772
103	Guccione, Chris (AUS)	555
128	Ball, Carsten (AUS)	472
167	Matosevic, Marinko (AUS)	338



## WOMEN

1	Safina, Dinara (RUS)	8340
2	Williams, Serena (USA)	7807
3	Williams, Venus (USA)	6645
4	Dementieva, Elena (RUS)	6015
5	Wozniacki, Caroline (DEN)	5850
6	Kuznetsova, Svetlana (RUS)	5202
7	Zvonareva, Vera (RUS)	5200
8	Jankovic, Jelena (SRB)	4870
9	Azarenka, Victoria (BLR)	4592
10	Pennetta, Flavia (ITA)	3490
11	Ivanovic, Ana (SRB)	3075
12	Radwanska, Agnieszka (POL)	2900
13	Petrova, Nadia (RUS)	2810
14	Bartoli, Marion (FRA)	2785
15	Stosur, Samantha (AUS)	2702
16	Li, Na (CHN)	2352
17	Clijsters, Kim (BEL)	2310
18	Razzano, Virginie (FRA)	2301
19	Mauresmo, Amelie (FRA)	2279
20	Cibulkova, Dominika (SVK)	2148

### Aussies

15	Stosur, Samantha (AUS)	2702
80	Dokic, Jelena (AUS)	793
147	Ferguson, Sophie (AUS)	415
151	Adamczak, Monique (AUS)	406
157	Rogowska, Olivia (AUS)	380



# Q. Who???    Ans. Bethany Pederick

Why Her?	Was awarded Tennis Victoria's "Pennant Player of the Year" for her entire grade
Age	15
Marital status	Single
Occupation	Student
Nickname	Bethany Pederick
Tennis highlight	Being a ballgirl at the Australian Open
Tennis lowlight	None – I always enjoy my tennis!
Funniest thing you have seen on a tennis court	An opponent accidentally removed her singlet top whilst taking off her jumper so she was on-court in only her bra.
Favourite food	Chocolate
Favourite drink	Chocolate milkshake
Favourite music	Taylor Swift
Favourite TV	Gossip Girl
Favourite movie	White Chicks
Three people you would invite for dinner	Taylor Swift
If you could be a character from a TV show or movie	
What was your first job	Haven't had a job yet
AFL team	Richmond
Year you started at the club	2002
Worst team mate	None
Best player you have seen locally	
Best player ever	Serena Williams
Best team mates	All of them
If you had three wishes	Chocolate is healthy, meet Taylor Swift and I had finished school already!
Cheers.	

# I'm hungry....

In keeping with new year's resolutions, how about a healthy start to the year.

## Roasted Vegetable Lasagne

3 medium red capsicums  
2 medium eggplants, sliced thinly  
2 tablespoons coarse cooking salt  
2 medium zucchinis, sliced thinly  
600g kumara, sliced thinly  
Cooking oil spray  
700g bottled tomato paste sauce  
4 fresh lasagne sheets  
150g ricotta cheese, crumbled  
1 tablespoon finely grated parmasian cheese

40g low fat dairy free spread  
¼ cup plain flour  
1 ½ cups skim milk  
2 tablespoons coarsely grated parmesian cheese

**1** Preheat the oven to 240°C (220°C fan-forced).  
**2** Cut the capsicums into quarters; discard seeds and membranes. Roast, uncovered, skin side up, about 5 minutes or until skin blisters and blackens. Cover capsicum pieces in plastic or paper for 5 minutes; peel away skin.

**3** Reduce oven to 200°C (180°C fan-forced). Place egg plant in colindar, sprinkle with salt; stand 20 minutes. Rinse egg plant under cold water; pat dry with absorbent paper.

**4** Place egg plant, zucchini and kumara, in single layer, on oven trays; spray with oil. Roast about 15 minutes or until tender.

**5** Meanwhile, make white sauce.

**6** Oil deep rectangle 2.5L (10 cups) oven proof dish. Spread 1 cup pasta sauce over base of dish; top with half of the egg plant and half of the capsicum. Layer with lasagne sheets; top with a ½ cup of pasta sauce, ricotta, kumara and zucchini. Layer with another lasagne sheet; top with remaining pasta sauce, remaining egg plant and remaining capsicum. Layer remaining lasagne sheet over vegetables; then top with white sauce, sprinkle with parmasian. Bake about 45 minutes or until browned lightly. Stand 5 minutes before serving with rocket salad if you like. Serves 6.

## White Sauce

Melt dairy free spread in small sauce pan, add flour; cook, stirring, until mixture thickens and bubbles. Remove from heat, gradually stir in milk; cook, stirring, until sauce boils and thickens. Remove from heat; stir in cheese.

Nutritional count per serving – 9 grams fat (3.2g saturated fat); 1300kJ (311 Cal); 44.1g carbohydrates; 14.2g protein; 8.1g fibre

Total cooking time 1h 40m.

## Quick Strawberry Tarts

375g block frozen puff pastry, thawed  
1 egg, beaten  
3 teaspoons caster sugar  
½ cup strawberry jam (160g)  
1 cup mascarpone cheese (250g)  
1 vanilla bean, split, seeds scrapped  
¼ icing sugar, sifted, plus extra to dust (40g)  
250g punnet strawberry, sliced  
Orange zest strips and baby basil leaves (optional), to garnish

**1** Preheat the oven to 200

**2** Roll the pastry out on a lightly floured work bench to 3-5mm thick, then cut 6 12cm x 5cm rectangles.

**3** Place on a lined backing tray and brush with egg. Sprinkle with the castor sugar and top with another sheet of baking paper. Place another baking tray on top to keep the pastry flat. Bake for 15 minutes til crisp and golden. Set aside to cool.

**4** To make a strawberry sauce, warm the jam in a saucepan over low heat, then press through a sieve, discarding any solids. Set aside.

**5** Place the mascarpone, vanilla seeds and icing sugar in a bowl and beat until smooth.

**6** When ready to serve, place the pastry rectangles on 6 serving plates and spread with mascarpone mixture. Top with strawberry slices and drizzle over the sauce, then sprinkle with orange zest, and baby basil leaves if desired. Serve dusted with icing sugar. Serves 6.

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