



Harperbury Bowls Club Newsletter 1955 - 2019

APRIL 2019

Members are reminded of the club ethos of respecting the right of all club members to participate in club activities free from harassment, abuse and intimidation.



Like our official working party, Brenda and Graham Down have been busy during the winter. Their project – the ladies toilets. They have transformed them. They look.....

F-A-B- U- L-O-U-S !



We are SO lucky to have such a great membership at Harperbury. Members are willing to get involved as they want to make the best of the club and to that end give their precious time to projects like these Thank you - we are what we are because of YOU!

Ladies Bathrooms look amazing!



Our official photographer Ron is hanging up his camera this season so I would just like to thank him for his many pictures over the years.

The newsletter will not be the same without them.

Ron is Jimmy Olson to my Lois lane !

So, I need your help. I only need a few pics per newsletter so if you see anything interesting at any matches etc, top rinks, winning competition teams , 3 men sitting on a bench as Dave did above, take a picture and send it to me please.

Pictures bring it all to life!



Friday 17th MAY

6.15 – 10 ish

£10 pp

Bring own supper

Money to go to club - ? new chairs for patio

We can only fit in 6 teams

8 Max in a team.

The Poster is up at the club.

Internal Rose Bowl Competition- Aussie Pairs.

Sunday 19th MAY 2pm draw Greys £2

A fun game of drawn pairs where you take it in turns to be lead and skip within each game played!

There is a drawn Lead and a Skip. First End - The Leads deliver two bowls each - The Leads then go to the head to direct the skip's 4 bowls. The Skips then go to the head to direct the Leads final two bowls.

Second End. Skips deliver two bowls each - The Skips then go to the head to direct the lead's 4 bowls this time. The leads then go to the head to direct the Skips final two bowls. Keep rotating the order of play for each end for the rest of the game

Our Internal competitions are a great way to get to know everyone, have some **fun and get some practice in.**

The list is up on the wall at the club so if you fancy it please put your name down so we have an idea of numbers.

Be at the club by 2pm – you have gotta be in it to win it!



Captain Sue Allen.

**Captains Report
April 2019.**

First Captains report for the season. - The season started with The President v Captains Day which was very well represented by old and new members. The weather was kind to us though a bit chilly.

The Captains team came away with the trophy for the second year. Well done to everyone who took part.

On 28th April we travelled away to Ladygate, again the weather was good and the bowling came a close second with Harperbury losing 75 to 118.

On the 30th April, we played in The Nethercott Trophy which is now between North Mymms, Potters Bar and Harperbury. The team winning most rinks was the overall winner of the trophy. The scores came out with North Mymms winning on 3 rinks, Potters Bar winning 2 and Harperbury narrowly missing out by one point on a joint second place with Potters Bar came third winning on 1 rink. Chas Nethercott presented the trophy along with each club being presented with a £100 gift voucher to spend at Riverain Bowls Shop.

Please check the match board for up and coming games. Don't forget to put your names down for selection. Thank you for all your support so far.

Did you know... The kitchen is finished following lots of hard work from lots of people. PLEASE can we all make the effort to look after it.

This includes washing cups up PROPERLY in washing up liquid, drying and putting back in the cupboard. There were some tea/coffee stains in the new cupboards already from cups that were 'swilled' and not washed properly. Wipe down the work tops, wipe over the kitchen cupboards if needed – they are white and show every mark- dirty hand and fingers etc.

Did you know..... That in the men's changing room there are lots of 'bits and pieces'. The Men's changing room seems to be the dumping ground for lots of **stuff**. The committee would like to advise that members have until **MONDAY 13th MAY** to claim any of their equipment or clothing. After that it will be either binned or taken to recycle bins.

Did you know..... The TUESDAY night league starts on **14th MAY**. There is a BBQ for the first one and the last one. You need to order your food please so catering can be sorted. There is a list up in the club.

Did you know..... The first committee run fun night is Tuesday **28th May**. A fun game of bowls with a supper. Again, look out for the poster as numbers are needed for food. **NO FOOD ON THE NIGHT UNLESS ORDERED PLEASE. THINK OF THE CATERERS!**

Did you know..... That just like last season if you require a guest meal, either at home or for away matches or any event where food is being organised or cooked the caterers need 24 hours notice please. **NO food will be provided on the day unless there are people that drop out.**

Did you know.....

The hospital site is unrecognizable now. The first houses are going up and roads are nearing completion.



Safer Food Better Business (SFBB) by Sheila Roberts

In 2009 when Food Health and Safety became law our club was told we would need people to be aware of the legal importance of food preparation and safety checks. This involved members taking the level 2 food Hygiene and Safety course to gain the certificate. Without these certificates they could close the kitchen down. Joyce and I volunteered as I had worked in the school kitchens and prepared the food at Hatfield bowls club and Joyce had worked on the Deli counter.

That was 10 years ago. I have suggested to the committee that at least 2 other people now need to take the course so that at least 4 of us have the certificates. Life being life you never know what is around the corner and without these certificates on display they could close us down.

The course involves 2 mornings over 2 weeks going over all aspects of food and kitchen safety with a test at the end.

I have a list of dates but would suggest that the winter would be the best time to do the course. Judy has volunteered to be one person so we need at least one other, more would be nice though. The main reason for getting members to complete the course is for food safety in the kitchen, obviously, but it also gives the club a named person that the authorities can contact for inspections and any issues rising from the inspections. We have one inspection a year and if any issues do arise the committee will support any actions required to put it right. Going on the course DOES NOT mean you do all the catering.

From 2009 to 2018 our food hygiene rating (that is the number we display on the kitchen door) has increased from a 3 to a 5.

To conform to the standards every meal we prepare at the club, be it a social event or match tea, needs to go in the food preparation diary and suggestion book in the kitchen please. Many of you are already aware of the book and are filling it in. The reason behind this is that should a problem arise from any of the food we have a check on what was served, where it was purchased and the condition of the kitchen when it was prepared and served. What I would ask you **not** to do is put down 'home made' in the menu section. This is a touchy area at the moment with Health and Safety and although I am sure your kitchens are very clean - they don't know that and can't check that. This is a big thing with cake sales raising funds at schools apparently.

Please nominate one of your team to fill the diary in. It asks for :

- An opening check – (is it clean to prepare food? EG any flies etc)
- Menu (briefly what food are you having)
- Where purchased (name of shops)
- Is any food left in fridge (What?) Please try and take any left overs home with you as anything left needs to be labelled and dated etc
- Kitchen closing checks (have you left it clean?)

They are very interested in the opening and closing checks of the kitchen so please make sure all bits are filled in. Thank you for your support with this and let me know if you would like to do the course. – Sheila R.