

Caboolture Bridge Club Newsletter

Issue 31

December 2018

Presidents Report

The year is rapidly coming to a close with the club having held its Christmas Party last weekend. Numbers were down but a good time was had by all. A special thanks to Rachel for providing her disc jockey services and Mary Benson who helped in entertaining us, also to all that made it happen.

The lunch provided was exceptional; well done to our providers.

Congratulations to all club competition award winners although not all were present at the party.

The club members also had various successes in inter club competitions within Queensland, Interstate and Australia Wide. Well done to those partnerships as they also bring back experiences learnt and help share these at our local club level.

The Club can be proud of the recently held Stringfellows Team competition and again thanks to those who made it happen. Even when Bridgemate decided to give in half way through, the event continued with little fuss. This is now scheduled to be an annual event.

The Club continues to be modernised with outside and internal lighting replaced, very timely when some of the older lighting became problematic.

I would also like to thank your hard working committee members and directors for their efforts and support during the year.

Remember your partners and thank them. You might not always agree but without a partner bridge can be very lonely.

Merry Christmas and Happy New Year to all.

Peter Gruythuysen

**Halloween
2018**



**Melbourne Cup
2018**



**Congratulations to
Derek and Tim coming
10th nationally and 2nd
in Queensland in the
Bridge for Brains**

**Noreen, Tony, Debbie and Gary,
attending Bridge workshop
in Noosa**



Derek's 90th Birthday



**2018 Australian - Wide Restricted Pairs - Provisional
No 3 Peter Gruythuysen & Margaret Jennings**

Gary mentioned an interesting hand printed in the Northern Suburbs Bridge Club Newsletter.

Bidding slam with a Yarborough. Showing that points are not everything.

	North		
	♠ =		
	♥ 84		
	♦ A976543		
	♣ K1083		
West		East	
♠ AQ106		♠ KJ9	
♥ AKJ1096		♥ Q6532	
♦ KQ		♦ J108	
♣ A		♣ QJ	
	South		
	♠ 875432		
	♥ =		
	♦ 2		
	♣ 976542		

West	North	East	South
2 ♣	2 ♦	2 NT	3 ♠
Dble	4 ♦	Dbl	5 ♣
5 ♥	6 ♣	Pass	Pass
Dbl	Pass	Pass	Pass

	Dealer: West
	Contract: 6 Clubs X South

NS had only 7 points and South had a yarborough (void) yet the contract makes!

West led A♥, which declarer trumped. He led a small club and West played his singleton Ace. West returned K♣ and lost to declarer's Ace, who then played K♣ which took East's Queen.

Declarer then cross trumped: Diamond, Spade, Diamond, Spade, leaving 3 established Diamond tricks in dummy and the last 2 trumps.

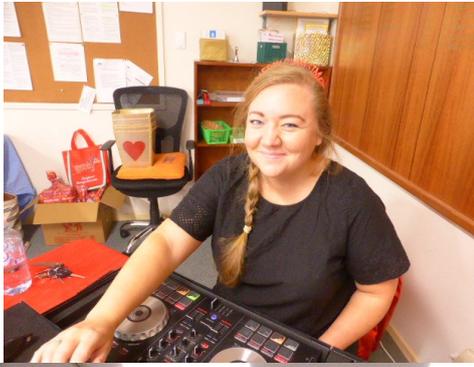
A small slam with a yarborough and 33 missing points.

A woman called our airline customer-service desk asking if she could take her dog on board.

“Sure,” I said, “as long as you provide your own kennel.” I further explained that the kennel needed to be large enough for the dog to stand up, sit down, turn around, and roll over.

The customer was confused: “I’ll never be able to teach him all of that by tomorrow!”





Christmas 2018



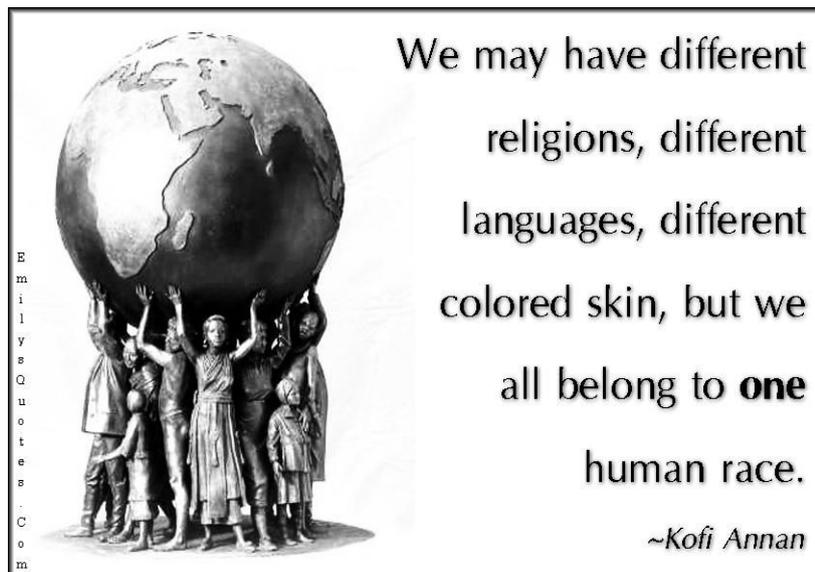


More than 10,000 children travelled on their own to Europe in the last year alone. As Christmas approaches, two of them told us about spending it in Italy, far from home and family, and their hopes for Christmas yet to come

Last winter, the young refugees decorated their Christmas tree with hope. Save for horrific memories of their journeys, it was all they had.

“I wish to see my parents again,” one boy scrawled on a scrap of purple paper, before pinning it with a clothes peg to the tree in the day centre. With its warm meals and welcoming smiles, this facility, which opens during the day to allow child refugees to wash, make friends, and play table football, was the best imitation of home they could find.

Another wrote a longer message that could have stood for them all. “I hope that I will be accepted in this new society,” he scribbled, “and that I will see my family again.”



Isn't Christmas a story about a Middle East family seeking refuge?

To all members and their family.

Have a Merry Christmas and a Happy, Healthy New Year.

Spare a thought for those less fortunate than ourselves and things we can all do to make a difference.

M.

The following members did well in the club competitions.

M.I.T.

Nigel Cleminson

Novice Pairs

Carolyn Reiter & Sylvia Reynolds

Club Pairs

Hugh Gehrman & Gary Gibbards

Club Teams

Noreen Weying - Tony Davidson

Derek Stringfellow & Tim Sayer

Gardner Memorial Trophy

Mitch Kostaschuk - Nigel Cleminton

Frida Boeser & Mathilda Noending

Muriel Davis Trophy

Sylvia Reynolds

Congratulations to all.

INGREDIENTS

200g Scotch Finger biscuits
 80g butter, melted
 375g cream cheese, softened
 3/4 cup caster sugar
 300ml cream
 1 teaspoon lemon zest
 2 tablespoons lemon juice
 1 teaspoon vanilla extract
 3 eggs
 1 1/2 cups Fresh Frozen Blueberries
 Icing sugar, to dust
 Fresh blueberries, to decorate
 (optional)



METHOD

Preheat oven to 170C (150C fan). Spray side and base of 22cm springform pan with oil.

Line base with baking paper.

In a food processor, process biscuits until they resemble fine bread crumbs.

Add butter and pulse until mixture comes together.

Press crumb mixture into base of pan.

Refrigerate.

Wipe processor clean and add cream cheese, sugar, half of the cream, zest, juice and vanilla.

Process until smooth and creamy.

Add eggs, one at a time, and process in short bursts. Pour into pan, scatter over blueberries and stir gently to distribute evenly.

Bake for 1 hour; the cheesecake should still be slightly wobbly in the centre. Cool completely in oven. Refrigerate overnight.

Dust cheesecake with icing sugar and serve with remaining cream, whipped, and fresh blueberries.

WORTHWHILE TRYING FOR CHRISTMAS