



Rossendale Golf Club



August/September 2020

It is all change in the word of Golf

The Club welcomes Iain Trotter

Yes, that is his name and yes, he has heard all the jokes about the yellow Robin Reliant.

Iain starts on September 14th with a handover from Martin and he is looking forward to it. He has substantial golf club and bar experience. His last club was Carlisle GC, he has also worked in Chislehurst in Kent for 8 years and the prestigious Royal Thames Yacht Club, Knightsbridge. Iain has significant experience with both food and beverage services and evidences changes and successes his visions have brought various clubs, pubs and hotels. He comes highly recommended.

Board Update

The Board is now able to consider the direction of the strategic plan and have started to make progress with completing some of the imperative objectives identified in the plan.

The treasurer has completed a **cost analysis** of the club and we are in a reasonable position given the loss of revenue from the bar. The Board is optimistic that with fresh eyes running the bar and the catering service, revenue will bounce back in 2021.

What has become clear is that members' subscriptions alone do not cover the cost of running the course and the clubhouse. The Board are investigating long term revenue plans to manage the rising cost of running the clubhouse and the course.

A **Green's Programme** of maintenance and servicing as well as a plan for the course is also well on the way to being completed.

We are about to become one of the first clubs to achieve the **Safe Golf Certificate** which is now compulsory under EnglandGolf Accreditation. The Junior Section goes from strength to strength but that's nothing to do with the Board, more to do with the commitment, energy and vision of Derek Cropper.

The club has supported our application for the **Women's Golf Charter** an initiative driven by EnglandGolf and our club champion is Sarah Cameron who will take this forward. Another first for the club!

Know your Director of House

Chris Walsh has been a member since 2007 and has swapped between social and full membership according to his working commitments which took him abroad.

Pictured below, Chris has taking up the gauntlet and is already running with it. He is working with the incoming Clubhouse Manager to manage opening of the facilities under Covid rules. Chris has also started to make minor repairs as well as checking out cheaper lighting.



He has also put our first video on Youtube a delightful view of the course and clubhouse. It's called Rossendale Golf Club – Summer 2020. Chris is definitely an asset to the board and club.

It's been a tumultuous year, but more change to come

World Handicap System on its way

2020 is a year no one will forget. It started with severe storms which flooded the course. As the course dried up the country locked down and when the golf courses re-opened it was with a set of new golf rules and different playing requirements and a slightly different feel. Add to all that, the new World handicap System hits the club and all golfers in November.

The WHS is a system that will make equal an individual's handicap with the difficulty of the course so that players can enjoy competitive golf across the world,

The Golf Handicap committee are preparing information briefs for members so that we are all fully informed. There is plenty of material around and members are advised to read about the new system so at least we are all familiar with some of the new terms.

Seniors Open

A well attended event, the Seniors' Open produced some excellent results. Rossendale teams romped home with

- 1st A. McCourty & S. Turner 46 points
- 2nd I. Chester & P. Harvey 45 points
- 3rd T. Candler & H. Williams (P Fold) 44 points
- 4th P. Higgs & T. Spencer (H. Moor) 44 points
- 5th M. King & J. Taylor 43 points

Well done to all players, the weather was just awful on the day; it did not stop raining at all. 46 points in that weather is good going.

Competitions looking forward

Presidents Mixed Sunday September 13th

Rumours abound that there are already members wanting to win this prestigious competition. Good luck to all competitors.

Winter Mixed League is scheduled to begin on **Sunday 25th October.**

Due to poor weather and then the closure of the course, last year's league was abandoned after 3 matches so there is some money and some balls already in the kitty for the new season. If numbers and Covid allow there will still be soup and roll included in the fee.

A sign-up sheet will be pinned to the notice board later in September

200 Club Winners

Andrew Cowking
Jim Lomas



The Board would like views on changing to a weekly lottery based on the national lottery and with a weekly pay out. Please email the office or talk to Directors with your ideas.

Your views matter



The Board have reviewed some of its answers to last month's questions

Why can't we have Sky TV in the Lounge?

Answer: The cost of £4k is prohibitive

New answer: the cost for Sky for a year is £5,300 plus VAT which represents £12 per member. The new Clubhouse Manager and Director of House will consider how best to pursue this option when they have a plan to manage the food and beverage services.

When is the kitchen opening?

Answer: The Director of House is trialling an opening of the Kitchen. The current Covid restrictions will mean a reduced number of people allowed into the lounge and that the Covid Restaurant Rules will apply to the Clubhouse. The Board recognises that some members want to return to breakfasts and lunch snacks and with cold weather just round the corner Chris Walsh is already looking at how to open.

New Questions

What is the rumour about a spike bar?

Answer: It is just a rumour but is a rumour that the board are considering. The need to generate revenue from the bar and catering service is an important factor for the club. Under consideration is the need to offer more private functions which generate a profit and to provide an alternative bar for members to use when there are private functions in the lounge. The evidence shows that revenue from food and beverage helps keep members fees from huge rises.