

Byron Bay Bridge Club Newsletter

Keeping you up to date with club news



President's Report June 2024



Greetings to you all

Welcome to June, the first official month of winter. At our place it's time for the log fire late in the afternoon for as soon as the sun (???) sets the temperature plummets. It's also timely to remind you that the hall can become quite cool in winter so remember to bring a knee blanket if you feel the cold. We have invested in room heaters so fingers crossed they will help keep the chill out over the next three months.

Last month we introduced the new players into the Friday mix and they have held up well. Please be patient with them and remind yourself that you were once a beginner too. If they display a "P" on the card table then it's back to a basic simple bridge bidding system.

On that note just a little bit of housekeeping. The noise level in the hall during play can become quite loud and its uncomfortable for a director to yell out "be quiet" to a group of adults so please be considerate. Also we are now holding off on handing out the boards until after the announcements have been made and the "rules of engagement" by the director have been announced so we have your undivided attention. AND another one, oh dear, but needs to be done. Please stay seated until everyone has finished play on Fridays so the room stays quiet. If you need to leave do so quietly and others will pack up your table. How would you feel if you were in a slam contract, vulnerable, and some players started packing up around you? Not happy I'm sure.

On a brighter note the committee have agreed to raise the afternoon tea reimbursement to \$40. We will trial this for a period of time and if our numbers continue to increase the remuneration for our very much appreciated afternoon teas will too. Lorraine is always after volunteers so hopefully this will be an encouragement for you to put your name on the afternoon roster. Have a great month and happy bridge playing.

EDA

We Play

Every Friday at the
All Souls' Anglican Church Hall
1 Ashton St Bangalow

We ask that you be seated by 12.15pm
for play to commence promptly at 12.30.
Table Fees: \$6 members/\$8 visitors

Join us for a social time afterwards.
BYO drinks & glass

Directory

President: Eda Bridgeman 0411 872 423/66930359
Vice President: Edna D'Cruz 0434 254 602
Secretary: Leo Prendergast 0429 672 262
Treasurer: Jeff Dolin 0455 315 099
Assist Treasurer: Brian Sundstrom
Committee Members: Helen Baker, Kay Milne, Lorraine McKenzie, Starlette Beaumont, Eileen Malabre, Edith McAuley, Andrea Herraman
Masterpoints: Helen Baker
Partner Co-ordinator: Peter Roger 0421635305
Welfare Officers: Kay Milne & Peter Kiernan
Afternoon Teas: Patricia Ellis 66870441
Meet & Greet on Fridays: Eric Bridgeman
Recorder: Peter Brosnan 0411 121 281

June Happenings

7th Wine tasting

Byron Bay Bridge Club Championship
Week 1

14th June RED Point event
Week 2

21st RED point event

Happy June Birthdays to

Chris Chaseling 10th

Eda Bridgeman 19th

Liz Jeffries on the 30th

and anyone else we may have forgotten.



Autumn Pairs Championship Winners



Sponsored by NINBELLA
GALLERY

First

Anne Riley and Gary Lynn

Runners Up

Pin Sultas and Leo Prendergast (pictured left)



Starlette Isaacs being presented the Order
Of Australia Medal by Her Excellency The
Honorable Margaret Beazley AC, KC in Sydney last weekend.

**Health Update from
Patricia Ellis.**

She is recovering slowly.
Starting to return to reading
emails etc and hopes to be
back at the Bridge table in
July if all continues
as it is in the moment.

Attack! Leading Trumps

PAUL SMITH

There is no denying that the opening lead is one of the more difficult parts of our game.

When you make the opening lead, you can only see your own 13 cards and the auction. At every other point in the play of the hand you can see more than half the pack.

Often a good approach is to choose a lead which you hope will take, or at least develop, tricks for your side. Leading high cards or leading long suits are both good choices. Leading a short suit may develop a trick by receiving a ruff.

A different approach is to make a lead which prevents declarer from taking a trick.

This is the principle behind leading trumps. As declarer you will often try to make extra tricks by using dummy's side-suit shortage to ruff your losers. As a defender you can try to remove the trumps from dummy to prevent those ruffs taking place.

Every rule has exceptions but a good guiding principle is;

Lead a trump when the bidding indicates that declarer will lean heavily on dummy's ruffing value to fulfil their contract.

When does the bidding indicate that declarer will want to use dummy's ruffing power? There are several sorts of auctions which may alert you.

What is happening when the bidding goes like

this 1 ♠ :3 ♠ , 4 ♠ ? Presumably dummy is going to have good trump support, four cards or more, and some sort of shortage. The auction does not indicate great high card strength but rather distributional values. A trump lead is indicated to remove some of the ruffing power.

A very different auction is 1 ♠ :2 ♦ , 2♥ : Pass.

What does responder have to pass the 2♥ rebid? Obviously, short Spades and longer Hearts. If you



hold good Spades, say ♠ KJ95, you should be very concerned that declarer will try to ruff their losing Spades. Consider leading trumps.

What about 1 ♦ :2 ♦ , 2NT:3 ♦ ? Responder has been offered a No Trump contract but turned it down for the poorer scoring Diamond contract. Why? They almost certainly have ruffing power because of a shortage. You should consider trying to take that power away.

You are thinking about a trump lead. Which card should you choose? Firstly, a suit with the

Queen would not be a good idea as there is a good chance that you would be giving a trick away. With only small trumps there is little to think about. What about something juicy like A84 or K73? Think about what might happen. If you lead the Ace (or King) you may be dismayed to see partner's King (or Ace) come crashing down. If declarer has nine trumps, then partner has a singleton. Of course, partner could have two in which case leading the Ace and another trump gets rid of two trumps from dummy straight way but what happens next? Either partner wins and will be unable to lead a third round or declarer will win and goes about setting up their ruff in dummy. Even if partner gains the lead they will not have a third trump to lead. Instead, lead a small trump. If partner wins, great!

They may be able to return the suit and you can remove three trumps before declarer even gets started. If partner does not win then declarer will start work on getting a ruff. If they need to lose a trick first and partner wins it then they may have a second trump which you will win and then draw the third round, mission accomplished. This is one of the times when underleading an Ace is OK - you are always going to make a trick with the Ace of trumps! Trump leads can feel 'scary'. After all, trumps are supposed to be declarer's best suit. Listen, think carefully and you may be able to take away some of the value of their best suit.

Instructing on a Bridge Cruise

Howard Jefferies

Liz and I have been running bridge on cruises for some years now. Covid knocked round the opportunities, but they still turn up. We now seem to be averaging 1-2 cruises a year, depending on what else is happening. To get one of these opportunities you need to be comfortable both teaching and running bridge games. On most ships, you are required to start a Beginners bridge session at about 9.30 or 10.00 in the morning, followed by an Intermediate session which typically lasts an hour and covers more advanced play and bridge conventions. You are committed to bridge sessions only on cruising days, not when you are in port. In the afternoon you are expected to run a standard bridge session which usually lasts two and half to three hours. We spend some time the night before teaching, setting up hands that match what will be taught at the Beginners and Intermediate sessions.



The end result is that you put a lot of time in for each day's lessons and after a few days you are beginning to feel a little weary. We had one trip which had 11 days straight teaching. The next port day was spent recovering.

Most ships run American Contract Bridge League (ACBL) sanctioned games

which means that you need to submit the Masterpoints players have accrued during the voyage to the ACBL. And you need to be a qualified ACBL Director for the running of the games. ACBL have a program that allows you to enter results and derive the Masterpoints but it is difficult to use compared to common programs in Australia.

There are a few sites which offer opportunities and they usually want to vet you first, since their reputation as suppliers of bridge instructors rests on you delivering a competent program. With all companies you pay the agency that makes the booking. The ABF advertised the US based Sixth Star agency and say they charge the Instructors US\$65 per day. They don't. They charge more like US\$90-100 per day for the Instructor and a cabin mate. We've also used an Australian site, Eventz Travel who usually charge round AU\$100 per day.

Some cruise lines provide assistance with travel but it is based on crew travel agreements and can result in some awful connections, e.g. we spent 8 hours at the Totally soulless Dubai airport after a 14-hour trip to Dubai. That experience scarred us. Overall, we've enjoyed the trips and made some nice friends on trips. You miss the lectures that are provided but you can get to see the shows at night if you wish. Your cabin will be one of the cheaper ones, lower down but given you don't spend much time in it, that's usually not a problem. And for person who gets seasick, having a cabin on the lowest floor is a definite advantage.

WELL DONE ERIC.

Eric now has his RSA
(Responsible Service of Alcohol) certification
which is a pre-requisite for us to serve wine
in the hall.

WINE TASTINGS will recommence on June 7



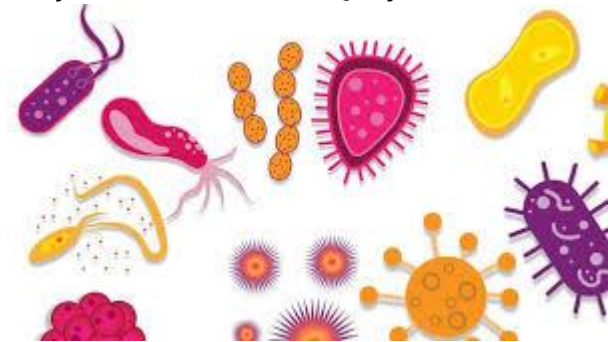
Judy Baker's story

I was born in Windsor, one of the oldest towns in Australia, about 50 km from Sydney. The town was surrounded by rich pastoral land and vegetable gardens: the food basket of early Sydney.

My father was a bank officer in the Windsor branch of the Bank of NSW (now Westpac). My parents announced their engagement but the wedding had to be postponed until his military discharge.

During that time my mother and I lived with her parents. My mother took a job driving large army trucks and also helped in the market gardens. I wasn't lonely as I had cousins to play with and Granny's maid would take me to her place so I could feed the chickens.

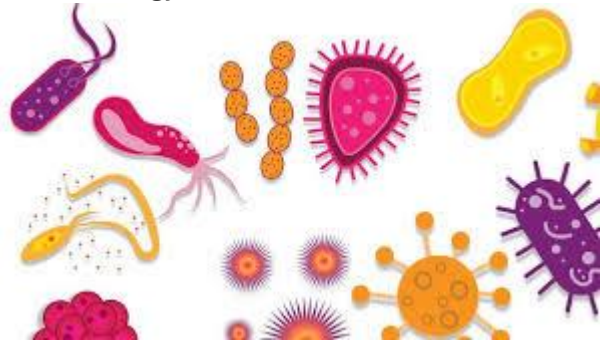
When my father was discharged, he was notified that he was to move to a Bank of NSW branch in Sydney. My parents found a suitable house in Northwood, on the Lane Cove River. It was a very convenient location as it was a short walk to the Northwood ferry and he could watch the water traffic in the harbour and chat to all the regulars on the ferry across to Circular Quay.



My mother had her hands full at home, with the arrival of three more girls! When I reached school age, I'd walk one mile (1.6 km) to Lane Cove Public School. I was given a penny for the bus if it was a rainy day. From Kindergarten to year four it was mixed boys and girls, but then we separated to Boy's school and Girl's school. Because we were all girls, our parents decided to send

us to the newly-built Hunters Hill High School for girls and boys. Having no pupils above us we were a fairly bumptious lot and the boys got up to many pranks. I remember our French teacher, a petite Japanese woman, got out from classes to find her little yellow Goggomobil (car) had been lifted on to a large concrete block by the boys!

When I finished High School, my father, knowing I was interested in science, asked one of his ferry colleagues if he could employ me in his laboratory at Mauri Brothers and Thompson (makers of breadmaker's yeast). He agreed and I discovered the wonderful world of microbiology.



After a couple of years I changed jobs and went to work for Masterfoods. I really enjoyed this job as it was very varied, from the microbiology testing to the food development work. The three brothers who owned the business were well-travelled and always looking for new ideas. Margaret Fulton's sister was the food economist and tasting panels were always interesting. At the same time, I was enrolled into Sydney TAFE to learn microbiological techniques. I chose the non-medical course and attended lectures (4 nights a week). They were long days as I had to travel on the train though the city and get home. I earned my TAFE certificate after four years and won the prize for top student.

It wasn't 'all work and no play'. During term breaks some of us got together and went off skiing in the Snowy mountains. And I still had a social life at home with family and friends.

I knocked back several marriage proposals as I wasn't ready to settle down. I did the

'done thing' at the time and booked a passage on the P&O liner, Orcades, sailing from Sydney to London via Cape Town, with Karen, a girlfriend.

On the ship were four Young Farmers from Britain, Ireland, Wales and Scotland, who had been touring Australia to see our farming practices. My 'shipboard romance' was with the Welshman who would serenade me (in Welsh) on the deck. I was invited to visit him in Wales. He had a lovely family who spoke Welsh at home and his young brothers had difficulty trying to speak in English, just trying to say – 'pass the butter please'. We talked about marriage but in the end, we decided it was too difficult to have our families so far apart. I was granted an invitation to a Royal Garden Party, in the grounds of Buckingham Palace. So now I can say "I've been up to London to visit the Queen" (from an old nursery rhyme). Hundreds of people attended the party but you should have seen the women in splendid hats elbowing their way to get into the front row of the paths to meet the queen!

With Karen, we booked another bus trip to tour 'The Continent'. We set up tents for about three nights at a time to see Europe: Holland, France, Italy, Switzerland, Greece etc. A great experience!

After Europe I took another bus trip, this time to Scandinavia. When we reached Stockholm, I saw 'hippies' for the first time, just loitering about the streets. I loved the food and the people.

Back in London, I took a temporary job as a nanny, with a family of two young children. There was a maid so I minded the children, taking the older one to school and playing in the parks with her. The family decided to make a trip to Greece and Italy, and I looked after the children so the parents could go out at night. When we got back to London, both the baby and I got sick. I had planned to come home overland from Europe on another bus trip, through many eastern European countries, to reach Australia.

However, the doctor recommended I fly home.

When I arrived back in Australia, I was welcomed back at Masterfoods. I enjoyed my work there, but I reluctantly resigned after a few more years as my cousin's friend, Robin had proposed and this time I said 'yes'. We were married at my local church in Longueville and then I moved into the cottage in Grose Vale.

In 1970 my cousin Johnny suggested I go with him to Bougainville to visit his brother Rick and family, for Christmas. Quite an adventure! Flying in little planes, we flew in to Port Moresby and then across to the island of Bougainville, in the Solomon Islands. Rick grew coconuts to produce copra (the dried flesh of the coconut).



Mt Hagen sing sing

At Christmas time, Rick gave the 'boys' (the workers) time off and they had a sing sing – with the boys in their traditional dress and with many in amazing headdresses. We then flew up to Mt Hagen, in the highlands of New Guinea. That was a revelation! The locals would stroll into town wearing nothing but 'arse grass' (some dried grass hanging over a string around the waist) and carrying a spear.

We heard there was going to be a very big sing sing nearby. We were warned that this was the real deal so don't intrude, just observe from the sidelines. The performances were amazing. A line of about a hundred warriors carrying their war weapons and chanting and singing was quite an intimidating sight. An unforgettable experience!

Robin and I settled in to our farm in Grose Vale, running cattle and some sheep. Our first daughter, Amelia, was born in a private maternity hospital in Windsor and delivered by the same nurse who had delivered me! Our second daughter, Lucy, arrived 16 months later. The girls enjoyed going to a local private kindergarten and then to the local primary school.



Our young children

Robin (an ex-jackeroo) had always wanted a bigger farm so we sold up and went out west to Grenfell, between Forbes and Young. This is a very good area for livestock and crops, but we arrived at the start of a two-year drought! Nevertheless, we battled on. I had increased my flock of coloured sheep and bought in new rams. The Black and Coloured Sheep Breeders Association was formed and brought together lots of people with small flocks. I set up a business selling fleeces and also sent bales of wool off for

processing into spun wool for knitting, weaving etc. My brand name was 'Three Bags Full: Naturally coloured wool'.

Grand champion sheep



The locals were very conservative so when I went to the show committee and suggested I could run a Black and Coloured Sheep section in the local show, there were raised eyebrows. After some minutes of silence, the president asked for a show of hands and eventually, I was elected a member of the committee (the only female). I worked with the members on the show committee for the annual show and the old timers were very surprised my section had good sheep, well-tended and with high quality fleece. All around the world there are many breeds of naturally-coloured sheep, particularly in Great Britain, but also in Scandinavia and Iceland.

I went to several world conferences for coloured sheep: South Carolina, in the US, was a good one, as we were hosted by locals who looked after us very well! We presented papers and we all learned lots, and enjoyed meeting up with others from around the world.

As a drought hit hard in Grenfell, we were increasing our overdraft and eventually decided to sell. The girls had finished high

school and had gone off to their university and I moved up to Armidale to do a full science degree.

Again, I had to find a job to support myself and I was very fortunate to get a job working as a lab assistant again, in the Microbiological Sciences department. My work involved testing the water supply for Armidale and watching out for toxic blue-green algal blooms. It was costly but necessary to put in place filters to ensure potable water. I took up a scholarship and spent three years devising rapid toxicity tests. I then caught up with my daughters – we all have PhD's in science although in different fields!

I rented a cottage in Armidale with a friend from Sydney. When she had to return to Sydney, I needed another flatmate to help pay the rent. I put an ad in the local paper, looking for a 'mature aged female' to share with me. All the replies were from men!

I knew of Brian as he was working in a nearby building. We'd meet at some events – concerts etc. He finally convinced me he'd be a perfect flatmate because he was often away on work trips. The rest is history: he moved in. Brian was offered an early retirement and decided to take it. We then went looking for a suitable town on the coast. Brian had a triangle of possible areas and we decided Bangalow was it!

We've been here nearly 20 years and soon slotted in to the community. We worked voluntarily for 'Heartbeat', the locally produced magazine (now 'The Bangalow Herald'). We went out to interview and photograph locals so it didn't take long to find friends. Brian took on a part time job with the local Farmers Markets, authenticating their produce. This involved visiting farms all over this region and I helped with photography and the reports. his was also an excellent way to get know the district. We gave up this job in 2023.

Since our retirement we've enjoyed travelling in many places around the world. From Antarctica in the south, to the north: to Sweden, Brian's relatives' homeland. We can recommend trips to Madagascar, The Galapagos islands and many more! Brian was keen on Bridge so we have been members of the Byron Bay Bridge Club since 2005.

Edith is a wonderful friend so I'd like to acknowledge her long-standing tolerance of my poor bridge playing. We just carry on and hope next week will be better!

studies so my husband and I parted ways



Our Wedding at Byron on Byron.



Lemon Polenta Cake

From Ruth Langford ...

...Thanks Nigella!

Oven 180*
23cm springform tin

200g butter
200g sugar
200g ground almonds
100g polenta
1.5 tsp baking powder
3 large eggs
Zest 2 lemons

125g icing sugar
Juice 2 lemons



- Beat butter and sugar
- Mix together almonds/polenta/baking powder
- Beat each egg into butter and sugar alternately with dry ingredients
- Beat in zest
- Bake 40 mins and cool in tin
- Boil sugar and juice until sugar dissolved
- Prick holes in cake and pour juice over cake. Ta da!



PLUM and LEMON SYRUP CAKE

Helen Langford



Cake ingredients:

225g butter softened
1¼ cups castor sugar
4 small eggs
1½ cups fine desiccated coconut
1¼ cups plain flour
1½ tsp baking powder
3 fresh plums halved and stones removed – I used a whole large tin of black Doris tinned plums

Lemon Syrup ingredients:

Pared rind of 2 lemons
Juice of 6 lemons
½ cup water
1 cup sugar

Cake method:

Preheat oven to 175°C (350°F). Grease and lightly dust a 25cm (10”) spring form cake tin with flour. In a bowl beat butter and sugar with electric mixer until pale and creamy. Beat in eggs one at a time. Stir in coconut and sifted flour & baking powder. Pour mixture into prepared cake tin. Arrange halved plums over the surface of the cake. Bake 50-60 minutes until an inserted skewer comes out clean. Pour cooled syrup over cake while hot.

Syrup method:

Combine all syrup ingredients in a small saucepan and bring to the boil. Simmer for 2mins until syrupy. Remove from heat and cool.



**Ray
Towers**

CARPETS RUGS & VINYL

**Mullumbimby (02) 6684 2467
Lismore (02) 6621 8399**



NINBELLA

Hosting a fine range of First Nations Australian art displayed alongside paintings by Northern Rivers artists, Ninbella Gallery is located on the main street of Bangalow in Northern New South Wales.

We represent highly sought-after, award-winning artists and work directly with wholly Aboriginal owned art centres in remote communities such as Ampilatwatja, Yuendumu, Yirrkala, and the Tiwi Western and Central Tjungarrayi, Minnie Napanangka, Ronnie

Among our other artists are Kurun Ethan-James Kotiau, Melissa Ladkin. Local contemporary Hilary Herrmann, Miles, Saren Dobkins and Leah Anketell.



Islands. Collectable Desert artists include Willy Pwerle, Makinti Tjamitjinpa and Emily.

contemporary indigenous Warun, Gloria Gardiner, Gabriella Possum and

artists such as Vlad Kolas, Tanith Kershaw, Beryl

We are a member of the Australian and New Zealand Fair Trade Association and stock a select range of Better World Arts ethical giftware.

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