



PGC UPDATE MAY 2023



Chairmans Update

The Council has now been in place for 6 months and during that time the members of the Council have been very busy acting on your behalf and much has been achieved across all areas of the Club, as is evidenced by the individual departmental updates given below, and I would like to thank both our Council Members and the “Club Members” who are co-opted on to committee’s for giving their free time to contribute towards the management of the Club.

Whilst being a member of the Council can on occasions be a little time consuming it can also be very rewarding as members of the Council not only help with running the club for today, but they also contribute towards shaping the future strategy for the Club, a strategy which is not only aimed at keeping the club abreast of all the latest ideas and innovations within our game, but is also aimed at enhancing the benefits of being a member of this wonderful golf club.

As you may be aware, due to resignations from the Club, we currently have two vacant positions on the Council, so if you would like to join the Council and contribute towards the management of the Club then please contact me for further details :- chair@penrithgolfclub.co.uk

I’d also like to take this opportunity to thank all of the club’s employees, as well as those club members who have volunteered to do work both on and off the course, for their valued contribution to the club, their work and effort often goes un-noticed and taken for granted.

As you will see from the “House Update” below Ricki and Nichola have recently appointed two new chefs who are producing an excellent standard of food, so if you haven’t already sampled their new and improved menu then please give it a try, and why not bring your family and friends along too so that they can sample what the Clubhouse has to offer.

Finally, as the playing season is now well underway, I’d like to wish everyone a good and enjoyable summer of golf, let’s hope that the climate is kind to us, and we’re blessed with a long period of good weather.

Finance Update

Stephen Johnson has been working hard to get to grips with the club finances, which are in very good shape currently. The membership numbers continue to increase, standing at 582 as at 18th May which is up by 12 on the previous month. This continued increase in our number clearly supports our funds, as does the ever increasing number of visitors enjoying our course.

As national interest rates have been on the rise, Stephen has been looking for better value for our reserves and by moving funds into a new Reserve Account with NatWest the club will benefit from better returns, thereby helping to fund the many improvements and projects which are ongoing and planned.

Much of the current and recent investment has been targeted at health & safety/legislative issues, which had to be tackled as a matter of urgency. Whilst the benefit of some of this, significant, cost isn't immediately obvious, we should be confident that the club and it's premises are safe and fit for purpose.

Greens Update

Major changes have been made to a couple of greens 2nd and 8th which are now back in play. A number of new paths have also been added, reducing the muddy access to some of the fairways. The irrigation system has required substantial maintenance that has had to take priority over the past couple of weeks. As a result some areas of the course (particularly the greens) aren't exactly where we would like them to be. However now it seems the issues seem to have been sorted and a good night time watering plan can commence. Hopefully results should become evident in the very near future.



A new Defibrillator has now been installed at the top of the 12th and the majority of staff including greens, professionals and catering are now fully trained first aiders.

Golf Update

A number of changes are being made to the format of some of the Mens golf competitions:

Local rule for Scorecards. The R&A announced new rules for 2023, amongst which was a rule stating that players no longer needed to put their handicap on a scorecard or add up their totals. There was also an option to have a local rule that overrides this. We have decided to invoke this local rule, so players will need to fill a score card in as they always have.

Finals Day. Firstly, a decision has been made to have the ladies' final go first on finals day ahead of the men. Secondly, we have produced draft rules whereby no player will be asked to play 36 holes if they don't feel capable, but every effort will be made to get all finals played on the day. We are also looking to make Finals Day more of an event with trophies being presented at the end of the day, followed by a buffet.

Men's comps. Lowther and Lonsdale, as two of the oldest and most traditional competitions, a couple of changes needed to be made. Qualification has been reduced to 6 qualifying places in each of the 4 rounds. This will produce a final field of 24. The final will be drawn (8 x 3 balls), all playing on the morning of the final. A member's comp for non-qualifiers will follow.

The America cup. This competition has really fallen in the last few years. To try and encourage more participants, the qualifying round has been moved back later in the season and prize money has been raised to reflect the fact that this competition is the club handicap championship.

Greenkeeper's Revenge. The Golf Committee have proposed a competition to close the season whereby the Greenkeepers will set up a course with strange tee locations and extreme flag positions. It is envisaged that it will be a team event, with a shotgun start where we can all join the green staff in the clubhouse afterwards for a drink and to thank them for their hard work across the season.

Finally it was great to see so many people signup and enjoy the Coronation Day golf and evening celebrations. Congratulations to: Ricki Lamb, Tom Wilson, Chris Wilson and Stuart Campbell.



House & Safety Update

Health & Safety At the end of last year, we were presented with a report from our Insurers which required urgent, and in some cases immediate, action to resolve issues which if not rectified would increase our insurance premiums. This meant that a great deal of work needed to be done, including the inspection of all fixed wiring circuits and associated remedial work and upgrading the fire safety systems, much of which was unseen, before we could start to make improvements that would benefit members directly.

Catering Having entered the new year with a great deal of uncertainty, following a recruitment process, the decision was taken to reappoint Ricki & Nicola (& Atlanta) to run the catering. They have grasped this opportunity, recruited not one but two chefs and the whole team is working well. The feedback regarding the food is excellent, but any comments, good or bad, are seen as an opportunity to provide a better service. They are fed back to the team and addressed accordingly in order to make improvements.



Revenue is up from this time last year and the season ahead is looking very busy.

Work has started on a facility hire contract which details the expectations and limitations for both PGC and anyone who hires the function room at the club. This is being worked on by Chris Curry and Ricki Lamb.

The team are keen to support social events for members and has requested that we form a social committee to propose and discuss events that will encourage members to use the clubhouse for non-golf related events.

Food is available until the kitchen closes at 7pm every evening. The kitchen may occasionally be open later to cater for Team matches, normally Wednesday and Friday, but please phone the kitchen on 01768 891919 x2 to check that is open before leaving home. This is the new Menu and this will be supplemented by Specials each day.

WRAPS	MAINS	EXTRAS
All served with salad and dsa		
Chicken Caesar Wrap £9.95	Tris of Chicken £16.95	Garlic baguette £2.95
Cajun Chicken Wrap £9.95	Southern Fried chicken strips, mini chicken fillet and spicy wings served in a basket with kidney fries and side of homemade dsa	Add cheese (GFO) £1.00
Halloumi and Red Pepper Wrap £9.95		Chunky chips or skin on fries £2.50
Add Chunky Chips or Skinny Fries £2.00	Fish Goujons £13.95	Add cheese £1.00
	Served with chips, peas and homemade tartare sauce	Homemade eckelake £2.00
STARTERS		KIDS MENU
Homemade Soup £2.95	Cumberland Sausage Curl £11.95	All served with the option of peas, baked beans, or salad
Served with sourdough bread	Served with creamy mash, peas and gravy	Sausage and mash £5.95
Crispy Duck with Spiced Veg £8.95	Sweet Potato and Spinach Curry £11.95	Burger and chips £5.95
With a sweet house sauce	Served with basmati rice and raisins (V, V, GFO)	Chicken goujons and chips £5.95
Three Cheese Wild Mushrooms £8.50	Box Sirloin Steak £19.95	Tomato pasta and garlic bread £5.95
Served on toasted sourdough	Served with chips, salad, colcannon, onion rings and garlic butter	
Nachos		
Served with jalapeños, sour cream, salsa and guacamole	BURGERS	
	All served with onion (see our homemade dsa)	
Calamari £4.95	Classic Beef Burger (GFO) £10.95	
Bait and pepper squid served with garlic mayo and sweet chili sauce	Fully Loaded Burger £12.95	
	With cheese, bacon and onion rings (GFO)	
Bread and Olives £6.00	BBQ Chicken Burger £12.95	
Served with balsamic infused oil	Aromatic Garden Burger (V, V, GFO) £10.95	
Hot and spicy Chicken Wings £2.00	Halloumi and Red Pepper Burger (V, GFO) £12.95	

**FAIRWAYS
BAR &
CATERING**

Refurbishment Work

The cost of the proposed work has been submitted to Finance and it was agreed that this would need the approval of the full Council. The estimate to refurbish the back bar, the small lounge and the dining room currently stands at £35k to £40k.

The back bar and dining area – Main spends would be;

- *The flooring to tie both areas together.*
- *Recovering of furniture or purchase new.*
- *Remove the pool table.*
- *Reposition (and reduce the size of) the TVs*
- *Make the back bar into an area which could be used as a private dining area, for members to watch TV and a meeting space.*
- *Remove (and sell) the fireplace in the dining room.*
- *Provide access to storage area to allow storage of tables.*
- *Refurbish lighting, ceilings, general décor and curtains*



. The above still needs financial approval.



We are extremely grateful to our volunteers for helping with new maintenance work around the club house. This has included planting the new box hedging at the front of the club house which will enable us to keep the front of the club house looking clean and tidy, moving the smoking areas to the back, painting the buggy park fencing, trimming the hedges around the carpark, restoring the bins around the course, renovating the reserved carparking signs and starting to restore the windows in the dining room etc. It is very expensive for the club to employ a maintenance person, so we are extremely grateful to all volunteers. If anyone else would like to help, your assistance would be much appreciated, please contact Richard Hellon via house@penrithgolfclub.co.uk

Communications and IT Update

Systems We have now moved all of our systems to the BRS & Golf Genius Platforms. There have been some issues with the implementation and we thank you for your patience. All of the Member data is now on the BRS Membership platform and considerable work was required to bring the information up to date. The new Golf Genius platform is enabling better management of the competitions. There are a few planned improvements over the next month including the option to update your Competition purse from home.

Sponsors Unfortunately we have lost a number of Sponsors over the past year. If anyone would like to Sponsor a Tee at the club, the package includes the Tee Marker, two links from our website to the business website, 4 x 4BBB over the year, free use of the clubs function rooms and a free Sponsors Golf Event including pre-golf refreshments and BBQ to be held on Friday 14th July – all of this for just £300/year. Please contact Gail Gravett via commsIT@penrithgolfclub.co.uk if you would like to take up this offer.

Constitution Update

A complete overhaul of Club Rules remains our priority and it is hoped that consultation with members will begin in late autumn. The first months of this year have been devoted to a revision of Club Policies which, once agreed by Club Council, will be published.



Please follow our Social Media and the Club website, where we post the latest info and updates.