

## Santa says

### Some welcome rain!

#### But not in all the right places!

Our irrigation water comes from boreholes and treated effluent (when the quality is high) and our **course** remains one of the best-conditioned golf courses in SA, day in and day out! But nothing equates to good rains and the 50+ mm (now, 69mm) we received over the weekend. It has already improved everything from the unmaintained areas on the course to the verges throughout the estate.

What amazes me is the fact that **rain forecasts** for the past two years have all started with a good chance for rain and usually ended with much less, if any at all. We were expecting rain here from Thursday night, Friday (all-day), Saturday and Sunday. Most of our golfers were dry on Friday and Saturday! Even more amazing is the fact that the amounts that actually do come vary within a few kilometres. On Friday, the word came that it was pouring in PE and J-Bay and coming our way - NOT. We played a great day of golf at The Bay Course for St Francis Links College without a drop.

We want the rain everywhere but need it most in the **"catchment areas"** as they are called. I guess that means the dams are located in areas most likely to "catch" the rain. So, we got 40mm at the workshops and 54mm at the driving range below. I am told that Cape St Francis, Humansdorp and J-Bay received less. Unfortunately, the dams that supply our drinking water in the St Francis area also received less and the dam levels are dropping again.



#### Rainfall in the past week- note that the Churchill Dam is out of order

K9R001	Krom at Churchill Dam	2019-03-04 13:00	2019-03-11 09:00	16.6
K9R002	Krom at Impofu Dam	2019-03-04 11:00	2019-03-11 09:00	18.2
L3R001	Groot at Beervlei Dam	2019-03-04 11:00	2019-03-11 10:00	2.2

L8R002	Groot at Haarlem Dam	2019-03-04 11:00	2019-03-11 08:00	21.2
L9R001	Loerie at Loerie Dam	2019-03-04 11:00	2019-03-11 10:00	50.0

#### Dam levels

K9R001	Krom at Churchill Dam	2019-03-11 05:48	29.945	96.17%
K9R002	Krom at Impofu Dam	2019-03-11 10:48	34.15	29.07%

This all means that we all MUST remain frugal with the water that we use. Continue to save water wherever you can.

## Brenden is moving on (and up)

### North to Serengeti!

**Brenden Pieters** is a valuable member of our team here. I was going to refer to the golf team but now I must include the kitchen team as well. When I'm not looking, he is in the kitchen with Chef Jon, assisting with the prep for special functions!

Brenden and I met at the Swingfit Academy when I was asked to give a talk to their students. Swingfit offered a programme that worked with their skill as a player and a teacher while presenting the PGA Apprentice Programme at the same time. I guess I struck a button with Brenden because he wasted no time in writing to me about a position here. He needed to get 1000 hours on-course to fulfil his PGA requirements for graduation. With Brian leaving for a position in Florida, USA, another door opened and we had a full-time position available. The rest is history.



As is usually the case when you are trying to learn the business and grow in the industry, his fantastic golf took a bit of a hit. His **love for the game** didn't and his teaching and desire to learn replaced a lot of time on the course. Still, a prolific player, Brenden impresses nearly every time he plays. His knowledge of equipment, technology and golf swing will keep him in good stead going forward.









Forward means taking the position of Retail & Lifestyle Manager at Serengeti. I think that means his people skills will assist in his ability to grow the game there. Look out Serengeti members, he loves the mic as much as me!

All the best, Big Boy!



## Olga leads the way for Meridian Wines

**Olga Hafner** has been in the wine industry for 40 years and nearly 20 years with Meridian Wines. Headed by Hein Koekelenberg, who is also the CEO for La Motte, Meridian has been our primary suppliers for fine wines here at St Francis Links and their portfolio includes:

 ANTHONIJ RUPERT WIJNE	 BEYERSKLOOF	 Buitenverwachting	 CAPE OF GOOD HOPE	 CAPE POINT VINEYARDS	 CAPE TOWN WINE CO	 CEDERBERG
 CHAMPAGNE BARONS DE ROTHSCHILD	 CHAMPAGNE BILLECART SALMON	 DE GRENDDEL	 DE WETSHOF ESTATE	 DE LA RUE GRAFF	 DIEMERSDAL ESTATE	 ERNIE ELS WINES
 DAVID NICKMOOT GHOST CORNER	 GRANGER BAY	 GUARDIAN PEAK	 HAUTE CABIÈRE FRANSCHHOEK	 Jean-Pierre FORRESTER	 KEN FORRESTER VINEYARDS	 KLEIN CONSTANTIA — 1685 —
 Le Crayon	 La Motte a culture of excellence	 Leopard's Leap	 LONGAVÍ DE LOS ANDES	 MARRAS	 MEERLUST	 MULDERBOSCH VINEYARDS
 PAUL CLUVER	 PIERRE JOURDAN	 protea	 RIMAPERÉ	 RUPERT & ROTHSCHILD	 RUST EN VREDE	 SARONSBERG
 SIMONSIG	 SPLATTERED TOAD	 STELLENBOSCH	 TERRA DEL CAPO	 TOKARA		

A short time ago, Eugenie, Liezl and I attended a special lunch at the **Meridian Wines home** on Main in Walmar. Liezl and I were seated with Hein and Adrian Gardiner from the Mantis Group members of the press and other dignitaries. We were treated to amazing food and accompanying wines. The chefs from Leopard's Leap featured South African cuisine as they do at their fantastic restaurant outside Franschhoek. As it was said by Chef Pieter, "If you travel to France, you expect French cuisine and if you travel to Italy, you are expecting Italian. So why wouldn't you be finding proper South African food in South Africa!"

Every dish they offered from the starter to the dessert, brought South African through, right down to the rooibos in the starter and the marrow bones in the main.

Thanks, Olga and Bev and the entire Meridian family. If you would like to organize a special night with friends, they will oblige. We can even take Chef Jon!



## Introducing Meridian Wine & Culinary Experience

On Tuesday, 26 February 2019, we celebrated the launch of the Meridian Wine & Culinary Experience in Port Elizabeth.

This exciting experiential centre was **celebrated** with a spectacular food and wine tasting, courtesy of Leopard's Leap and prepared by their Executive Chef, **Pieter de Jager**. Meridian is passionate about connecting people with our premium portfolio of wines, and what better way to do this than pairings with great food. The contemporary venue features a demonstration kitchen and can accommodate up to 30 people for wine tastings, special food and wine dinners or cooking classes with a glass or two of great wine of course!

Contact Regional Director, Olga Hafner for further details.



# March to St Francis Links ...

### Monday Dinners

Our weekly Monday dinners are individually and affordably priced. Call us for detailed menus incl pricing

**4**

**Starter:** Chicken Samosas OR Garlic flatbread, olives and hummus  
**Main Course:** Braised Beef Shortribs with creamed potatoes OR Pan Roasted Kingklip OR Open Veg Lasagne  
**Dessert:** Sticky Toffee Pudding OR Eton Mess

**11**

**Starter:** Pear, beetroot & goats cheese salad OR Veg Quesadillas  
**Main Course:** Bangers & Mash with caramelized red onion and red wine gravy OR Lemon & rosemary lamb chops with Portuguese potatoes OR Pasta a la Norma  
**Dessert:** Banoffee Pie OR Chocolate Malva

**18** SEE OUR ST PADDY'S DAY SPECIAL MENU

**25**

**Starter:** Pork Lettuce Cups with soy, ginger, chilli, coriander and vermicelli noodles OR Waldorf Salad  
**Main Course:** Mexican Beef Tacos OR Roast Chicken Gnocchi with Parma ham & mushrooms OR Baked potato with cheddar, roast peppers & red onion  
**Dessert:** Spiced Plum Tart OR Chocolate Mousse Cake

### Curry Night Special

**6**

Goan Beef Curry  
Chicken Tikka Masala  
Cape Malay Veg Curry

**20**

Indian Butter Chicken  
Peanut Pork Curry  
Spinach & Potato Curry

**27**

Beef Bhuna  
Bengali Chicken Korma  
Onion Bhajis with yoghurt, honey and mint

R138 for 3 curries incl naan, sambals & poppadums

### FISH FRYDAY LUNCH

only R79

Calamari or Fish with Chips with lemon & tartare sauce incl a glass of wine or local beer



### SAVE THE DATE

*P.J. Powers AND TIGGER*



**5 APRIL 2019**  
Tickets through Quicket R150 per person



### PADDY'S SUNDAY LUNCH ROAST

**17 March** FROM 12.00

Slow Braised Beef & Guinness Pie with champ potatoes & crispy onions OR Roast Lamb with a mint crust & rosemary and garlic roast potatoes served with Broccoli Mornay gratinated with cheddar, Roast baby carrots and honey roasted beetroot and Buttered Cabbage

Irish Apple Cake with Jameson Caramel Sauce and Vanilla Ice Cream

R145 per person

### ASIAN NIGHT

**STICKY CANTONESE CHICKEN** with sesame noodles

**PEKING DUCK PANCAKES** with spring onion, hoisin & cucumber

**PRAWN CRACKERS**

**13 March**  
R138 per person



TEL 042 200 4500    BOOKINGS ESSENTIAL    info@stfrancislinks.com

Join us!



# PADDY'S SUNDAY LUNCH ROAST



## 17 March

FROM 12.00

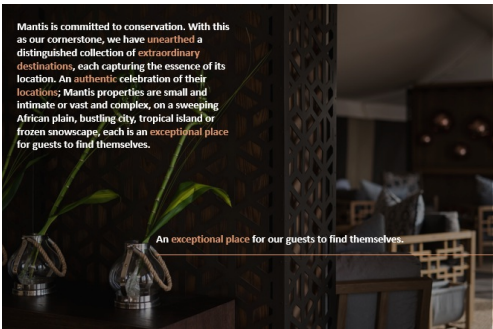
Slow Braised Beef & Guinness Pie  
with champ potatoes & crispy onions *or*  
Roast Lamb with a mint crust &  
rosemary and garlic roast potatoes  
*served with*  
Broccoli Mornay gratinated with cheddar,  
Roast baby carrots and honey roasted  
beetroot and Buttered Cabbage


Irish Apple Cake  
with Jameson Caramel Sauce  
and Vanilla Ice Cream

R145 per person

# The St Francis Links Hotel by Mantis

The proposed St Francis Links Hotel by Mantis is being sold as a sectional title scheme. Commencement is based on the sale of the units.





## SUITE OWNERS

SUITE OWNERS

30 DAYS PER ANNUM OCCUPANCY

### SECTIONAL TITLE OWNERSHIP OF A UNIT

- 30 DAYS ACCOMMODATION IN THE HOTEL
- REDUCED RATES AT OTHER TIMES
- LINKS GOLF MEMBERSHIP
- NO GREENFEES
- MEMBERSHIP PRIVILEGES
- GUESTS AT REDUCED RATES
- USE OF LINKS LEISURE CENTRE
- DISCOUNT AT MANTIS HOTELS

#### FOR 30 DAYS PER ANNUM, WHILST IN RESIDENCE

Minimal housekeeping charge per day applies to suite owners in residence

The Hotel will consist of 60 1 and 2-bedroom suites, modelled after the successful hotel development at Pearl Valley where the 2nd phase was launched recently. The Clubhouse will be home to reception manned 24/7, the food and beverage services, AquaSpa and of course, the home of the Jack Nicklaus Signature Course! Pam Golding Properties are handling the sales for the Hotel. Neil Fox is the lead person and you can contact him at [neil.fox@pamgolding.co.za](mailto:neil.fox@pamgolding.co.za). Saria Blaauw is assisting and they are dividing their time at The Links.





## What's up at the Club?

### Open Wednesdays

**ITEC** are our sponsors for OPEN Wednesday (2nd Wednesday) with meat and added prizes. Invite your friends to enjoy SA's best with special rates for golf, snacks after the game and great prizes – Hey, sometimes Curry Night follows – stay or take away!

### Monday roll-up!

Pitch up and play (9 holes or 18 Par-3 from 2pm) let's add you to the Whatsapp group

### All day Saturdays

Morning and afternoon fields - the afternoon field will be booked from 12 noon backwards with emphasis on "ready golf"

### Monday Men's Book Club

5pm in Jack's Bar (no reading required)

### Ladies' Tea (and coffee)

Every Tuesday at 10am on the Veranda

## Every great shot starts with a smile!



# Results

## Wednesday, the 6th of March

### Betterball Stableford

1st – James Bredenkamp and Geoff Garratt 44 points  
2nd – Hein Spangenberg and Louis Boag 44 points c/o

See the rest of the results [here](#).

### Ladies Medal Putting Competition

*Silver Division 0 – 18.9*

Gross winner

Lynn Slogrove 84 Gross

Nett winner

Margot McGregor 78 nett

Putting champion

Elmarie Maarschalk 32 putts

*Bronze Division 19 – 36.9*

Gross winner

Sandy Cunningham 105 gross

Nett winner

Dita Meulmeester 84 nett

Putting winner

Sandy Cunningham 35 putts

## Saturday, the 9th of March

### Betterball Stableford

1st - David Micklem & Percy Owen 44 pts  
2nd - Alison Bosch & Sandra Marais 40 Pts c/i

See the rest of the results [here](#).



Your fitting survey

# Club fitting survey

## The most difficult club

We'd like you to give us 3 minutes of your time to complete a survey that will allow us to provide you with a better and more personal service. With your individual responses, we get a much better idea of how we can help you. This is a win-win survey.

[Give us your answers now >](#)



*The fairway wood reveals all flaws. Its combination of: shaft that's nearly as long as the driver shaft; a face not nearly as big as a driver face; and usually for use without the advantage of a "tee"; make this a very difficult to use club.*



*Technique, head design, and fitting can either make this a tremendous club to carry and use; or a club not worth its weight in the bag. Where are you when it comes to your fairway woods?*



### Fill in your survey

That's why we'd like you to complete this survey and let us know what's most important to you and your playing experience.

[Complete now >](#)

### Make it a winner

The fairway wood can change your result on any hole: a great recovery club and a great club to set up an unexpected opportunity.

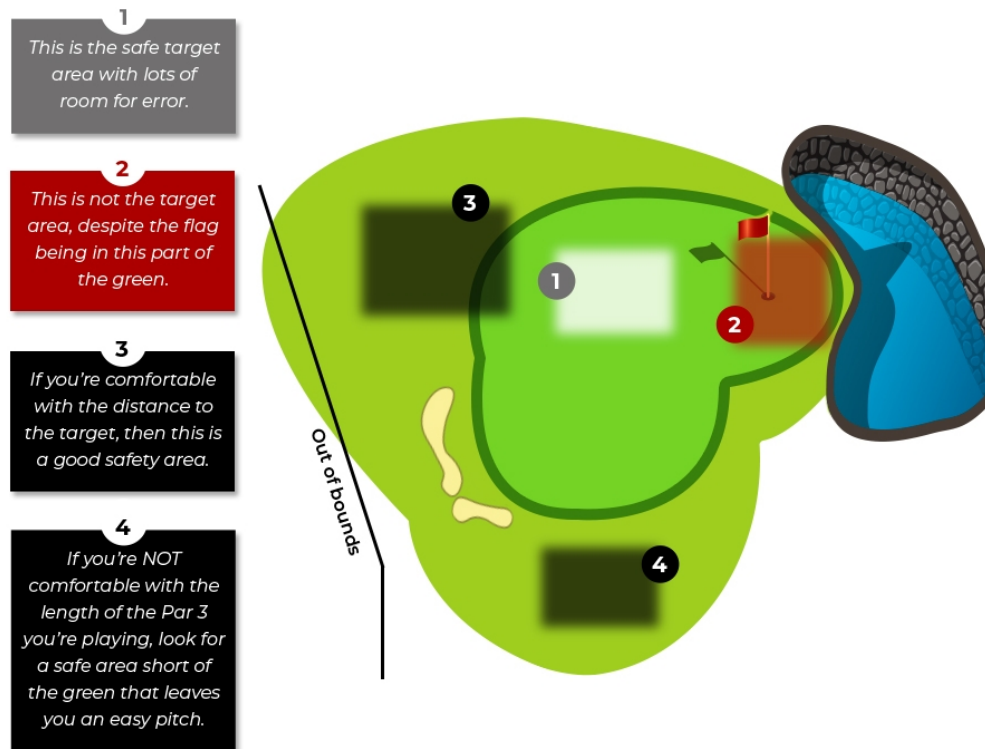
[Contact us now >](#)



# The Par 3 Advantage

## Think your way around the Par 3s

What's your average score on the Par 3s? For most of the golfers we see, improved game management would lower that average. The target and club selection are critical parts of game management on Par 3s.





*On this hole, if you're going for the target area in the center of the green, take a club which, if you strike it well, will get you to the very back of the green. None of us hit the ball perfectly on most shots. We all usually come up at least a little short.*

*Jack Nicklaus believed he could improve any golfer's scorecard by more than a few shots if he accompanied them on the round and selected the club and target on every shot. He would play the percentages NOT expecting a perfect shot every time.*



### **Make Par 3 improvement a priority**

That's an idea. If you and some friends would like to be accompanied on a round, then let's see how much better you score, if you let us help you with the percentages.

[Contact us >](#)

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