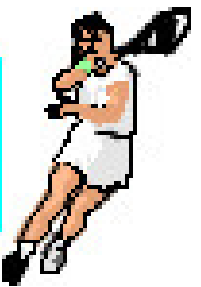


# Borrego Springs Tennis Club



By Vickie Mercer, edited by Gary McNamara

## October / November 2012 Newsletter

### What's To Come

December 1<sup>st</sup> and 2<sup>nd</sup> will be a mixed Doubles tournament with round robin again. Following dinner Saturday night, it is rumored that those southern visitors who have made Borrego one of their favorite stops will be with us again. Always fun.

### We Have Healed

The first tournament of 2012/13 saw several people returned healthy and ready for a new season. For the first time in many years (some tell me 25) we changed to a straight and round robin format to expand the amount of play. With 36 entries there was plenty of play and with a significant participation increase from 2011. There was a 2 hour break on Saturday allowing everyone to see the Borrego Festival Parade.

Returning healthy and stronger than last season were Jana Wagner, Denny Bean, Bill Hanson, and both Ken and Jackie Shallahamer. It was good to see both Ron and Mary Kay Romeo back on the courts. Also, it seems that the Palm Canyon Resort has healed and reopened on October 15<sup>th</sup>. They are featuring summer rates through December so get your reservations now for our next event December 1<sup>st</sup> and 2<sup>nd</sup> at 760-767-5342 and be sure to mention you are from BSTC.

### New President's Message

At the conclusion of our business meeting, long-time member Doug Baker was nominated for President to replace Marilyn Bean, who resigned last spring. The club was definitely excited and elected him unanimously.

Doug and Penny have lived in Laguna Beach and enjoyed playing tennis for longer than they would like to say. They have always loved the game, and thoroughly enjoy the social aspects that our club offers its members. He has been self-employed in several businesses for the past 40 some years in Orange County. Originally from Australia, his family (remember that Doug's brother, Sheldon, is also a club member) moved to the very wet Northwest in the 1950's. Now he enjoys the sunshine and tennis he grew up with all year long in Southern California.



Doug & Sheldon Baker

Doug says, "A thank you is in order for all of your confidence in me to handle this position. I have always admired Marilyn and Gary for the fine job they have done these past years. Fortunately, they have promised their support and help in the transition. The list is a long one, of all the people that have stepped up to keep these great tournaments and friends together.

This club and its members are a rare find in a beautiful setting. I am grateful to a dear friend who introduced me to the BSTC so many years ago. I hope you will all bring your friends. I'm sure they will thank you as well. Here's to another great year of tennis and remember that all suggestions are most welcome."

### Please Respond to Evite

In an effort to streamline the draw process, Vickie and Roz plan to send out an evite hoping to have a more complete entry list prior to the draw process. Any last minute entry format can cause significant trauma and delays looking for players to round out a pool. As stated last month, we are grateful for the players in the tournament who fill in to complete a pool. This avoids players from having to play in two pools or creating situations where a player is scheduled to play themselves by substituting at the last minute.

With a little extra time in hand, it will give your draw team the opportunity to make calls to people who might have forgotten in order to make the play more enjoyable for everyone, especially the planners.

### Winners of One Free Tournament Play

At the beginning of each season, those members who have paid their membership fees, no later than Saturday night of the first tournament, have their names placed in a hat and five individuals are randomly selected for one free tournament play that year. Winners this year are: Susan Dow, Gary McNamara, Ursula Hawkins, Tom McClure & Barry Frahm

### \$50 Winner

Roz Smyth won this month's prize.

Unfortunately for them, the first draw went to someone who was not present. REMEMBER, you must be present to win this prize.



Roz Smith & Barbara Ash

## October Results

There was a lot of play for everyone with three pools featuring tiebreakers to determine the winners. Pool play was round robin, with the Red Screammers seeing a tie for second place. The winner of their respective match moved on. The Orange Pumpkins saw a very even pool with only one game separating three of the four teams.



Roz Smyth / Niné Hanson  
Orange Pumpkin 1st



Janna Wagner / Harriet Lisak  
Orange Pumpkin 2nd



Mary Kay Romeo / Michelle Miller  
Red Screammers 1<sup>st</sup>



Vickie Mercer / Sandy Kean  
Red Screammers 2nd



Larry Wagner / Ken Shallahamer  
Blue Bloods 1st



Tom McClure / Jef Johnson  
Blue Bloods 2nd



Don Campbell / Bob Hopkins  
Ghostly Whites 1<sup>st</sup>



Bill Hanson / Denny Bean  
Ghostly Whites 2nd

## Best of the Potluck

Penny Pralle shares her wonderful, light, low calorie dessert (ha, ha) with all:

### Bridge Meringue Torte

6 large egg whites at ROOM TEMPERATURE  
2 tsp. vanilla  
1/2 tsp. cream of tarter  
2 cups sugar  
6 Heath bars, chilled  
dash salt 2 cups whipping cream

Add salt, cream of tarter and vanilla to egg whites in large mixing bowl. Beat to soft peaks, then gradually add sugar. Beat to stiff peaks. Cover two cookie sheets with two plain brown bags (shopping bags are good for this) that you cut into 9 Inch circles. I use a 9 inch cake pan and outline it on the paper. Put one on each cookie sheet. Turn oven to 275 degrees. Carefully arrange half on each cookie sheet, within the 9 inch circles. Be very gentle while doing this. You can gently flatten the top but the less you push on the meringue mixture the better. Place in low rack of 2 ovens, and bake for 1 hour. Turn off oven and leave overnight. DO NOT OPEN OVEN DOOR. If you only have one oven place one above the other and cook and additional 5 minutes.

In the morning very carefully (as the baked meringues are very fragile to work with) whip 2 cups whipping cream to soft peaks and add smashed up Heath bars. I put them in sealed plastic bag and smash well with hammer. Mix them in and frost one meringue, add the other and frost sides and top very carefully. Refrigerate overnight is best. They will firm up and be easy to cut and serve.