

#### **OUR WEBSITE**

**Currently under** reconstruction.

I am redoing the website completely so please be patient as this is a skill that I am learning.

May I take this opportunity to thank Bohdan Poperechny for his efforts in keeping the old one in order.

I will let you all know when the new website will be launched.

Marijka

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The reason the pro tells you to keep your head down is so you can't see him laughing. ~Phyllis Diller.



# **AUVGC Newsletter**



August 2010

# **Editor's Corner**

Hi everyone,

Some exciting news forthcoming!

We are planning to hold our Club Championship at Cape Schanck in April next year.

Those of you who played there last month, I am sure would agree that the course was magnificent.

Details are on page 3.

Please be mindful that if you wish to secure accommodation at Cape Schanck next year, you will have to book prior to 30 September 2010.

A few sickies to acknowledge -

Sasha Woloshenko Grea Horoch Dmytro Kwas

Get well soon guys!

..... Marijka Kohut

## Next Game – Broadford

Date:	29 August 2010
Where:	Broadford Golf Course Horwood Road Broadford - 5784 1092
Times:	Meeting – 8.00am
	Tee-off – 8.30am
Cost:	\$25
Raffle:	Yes
Game:	4BBB/Stableford

To confirm bookings, contact George Makohon on 9306 9184 or 0418 553 226.

## AGM

Our AGM will be held following the Werribee game on 26 September 2010.

# What's for Sale?

Haven't received any items yet?





## 2010 Golf Fixture

Date	Venue	Meeting Time	Game Format
29/08/2010	Broadford	8.00 am	4BBB Stableford
26/09/2010	Werribee Park	8.00 am	Match play Qualifying 2011-Stroke & AGM
31/10/2010	Albert Park	8.00 am	Match play Round 1 & Stableford
28/11/2010	Emerald	8.30 am	Match play Round 2 & Stroke
12/12/2010	Sunshine	7.30 am	Stableford

### **Birthday Greetings**

Многая Літа / Happy Birthday to the following members for August:

- Andrew Charenko
- Michael Gembarovski
- Steve Kohut Snr
- Dmytro Kwas
- Michael Lesiw
- Sasha Woloshenko



Golf is life. If you can't take golf, you can't take life. ~Author Unknown

### **Our Sponsor**:

Thank you to Dyson for their continued support to our club!



## 2011 Club Championships – RACV Cape Schanck Resort – 16/17 April 2011

Following strong feedback from members after the July game at RACV Cape Schanck, we have booked, and paid a deposit, to hold the 2011 Club Championships at the RACV Cape Schanck Resort on Saturday/Sunday 16/17 April 2011.

Golf:-- off two tees both days; \$60 per round with a cart. Carts are mandatory.

**Dinner/Presentation:--** a function room has been booked at the RACV resort for the Saturday evening dinner.

Accommodation:-- we have reserved accommodation for those wanting to stay at the resort. UNFORTUNATELY, WE ARE UNABLE TO HOLD THE RESERVATIONS AFTER 30 SEPTEMBER.

#### Accommodation available:

a/ 2 bedroom villas (sleep 4) at \$255/night (room only)(\$325 with breakfast)

b/ 3 bedroom villas (sleep 6) at \$290/night (room only) (\$400 with breakfast)

c/ Ocean view hotel rooms at \$165 (includes breakfast)

#### Reservations: Tel: 5950 8017(Sue Bail).

(Mention that you are members of the Ukrainian Golf Club).

If you want to stay on site you will need to organise yourselves fairly quickly.

Other accommodation is also available in the area, as well as Rosebud.

### Club Captain's Report - Cape Schanck - 25 July 2010

A total of 31 players made the pilgrimage down to the Mornington Peninsula on this fine day to experience one of the best golf courses on the club calendar. What a spectacular course this was with its breathtaking views out to Bass Strait. The course itself was in stupendous condition for our Winter Cup game.

#### **WINNERS**

Winter Cup	-	John Sadowy (38 pts)
A GRADE	-	George Makohon (36 pts) runner up – Wally Kolody (35)
B grade	-	Slawko Kohut (35 pts) runner up - Jerry Cymbalak (34)
C grade	-	Wally Orfini (36 pts) runner up – Lydia Lesiw (34)

#### NEAREST THE PIN

Hole 3 Hole 4 Hole 7	- - -	John Sac Steve Ko Roman Z	walczuk	HolHole 14 - HolHole 16 -	Slawko Kohut Paul Lesiw
Drive and	chip	-	Hole 9	Wally Kolod	У
Longest d	rive	-	Hole 13	Roman Pop	owycz

#### **BALL COMPETITION**

Wally Kolody	Stan Niemczyk
Jerry Cymbalak	John Semaniuk
Lydia Lesiw	Roman Popowycz
Steve Kowalchuk	Paul Lesiw
Lou Karfut	Tony Kastropil
Ross Merunovich	Michael Lesiw
Ihor Radywyl	Richard Lyszczarz

Leon Charuckyj – Disqualified - no handicap on score card. Two score cards were not handed in after the game.

Please be reminded that it is your responsibility to make sure your cards are correct and are handed in after the game.

Club Captain Roman Popowycz

### HANDICAPS – August 2010

Golf Link HCP indicative only. Golf Link members must check their handicap immediately prior to AUVGC game.

ID	MEMBER	GAMES	GL HCP		AUVG HCP
1		007	August 5th 14.2	exact	
1	ANOLAK Greg	227 212			
2 3	CHARENKO Mykola CHARENKO Mathew	17	14.9	24.8#	25#
4	CHARENKO Mallew CHARENKO Andrew	24		24.0# 15.3	25# 15
		24 129		15.5	15
5 6	CHARUCKYJ Leon CIACH Stan	27	20.1	17.2	17
0 7		223	20.1	24.6	25
8	CYMBALAK Jerry CYMBALAK Ray			24.6 30.2	25
0	<b>,</b>	204 17		30.2	30
	FEDORUK Ray FURYK Wes	152			
				10.0	
9	FELNIAK Steve	39		18.8	19 20
10	GALAS Ray GALAS Steve	206	14.0	20.1	20
11		228	14.9	10.0	10
12	GEMBAROVSKI Michael	123		19.2	19
13	HLUCHANIC Andrij	207		19.8	20
14		147	10.4	29.4#	29#
15	HOROCH Greg	128	10.4		
16	HUBIK Steve	69	07.4		
17		218	27.4		
18		187	18.4		
19		31		40.0	
20	KASTROPIL Tony	225		16.3	16
21	KINASH Steve	44	00.0	23.0	23
22	KOHUT Marijka	74	28.8		
23	KOHUT Slawko	78	22.3		
24	KOHUT Steven Snr	89	40.0	22.0	22
25	KOHUT Steven Jnr	60	10.0		
26	KOLODY Wally	218	14.2		
~-	KORNITSCHUK Mick	118		<u> </u>	
27	KOSYLO Steve	216	00.4	36.4	36
28	KOWALCZUK Steve	25	30.4		•••
29	KWAS Matt	49		28.8	29
	KWAS Steve	131			
30	KWAS Mick	222		24.9	25
31	LESIW Paul	7	Yes	27.6	28**
32	LESIW Michael	7	24.1		
33	LESIW Lydia	5		43.2	43
34		202	14.3		
35	LUCAS Brian	17		19.2	19
36	MAKOHON George	286	18.2		
37	MASENDYCZ Michael	89	19.1		
38	MASENDYCZ Peter	84	16.4		
39	MAZUR Alex	4?	8.3		
40	MERUNOVICH Myroslaw	6		33.6	34
41	MYRONIUK Bohdan	5		45.0	45

ID	MEMBER	GAMES	GL HCP August 5th	AUVGC exact	AUVG HCP
42	NIEMCZYK Stan	14	34.5		
43	OPAR Steve	117		30.6#	31#
44	ORFINI Wally	227		34.5	35
45	OSYPIW Wally	8		36.4	36
46	PODOLCZAK Steve	197		27.6	28
47	PODOLCZAK Nick	188		30.7	31
48	POPERECHNY Bob	155		36.4	36
49	POPOWYCZ Roman	67		26.6	27
50	RADYWYL Ihor	147	10.9		
51	ROMANYK Gerry	238		25.3	25
	RUDEWYCH Victor	113			
52	SADOWY John	101	16.6		
53	SARTORI Robert	160		28.6#	29#
54	SEMANIUK John	250	17.0		
55	SENIW Pawlo	175		33.6	34
56	SLYWKA Roman	92	29.7		
57	TERES Paul	5	21.1		
	WITTINGTON John	15			
58	WITYK Mick	91		23.5	24
59	WOLOSHENKO Sasha	12		45.4	45*
60	ZACHARIAK Roman	117		28.8	29
	ZYLAN Michael	143			

# Old handicapping system. Player has insufficient cards to translate to new system

\*\* Handicapper discretion

\* Special development handicap

COMMITTEE				
President Secretary Treasurer Captain Handicapper Booking Officer	Slawko Kohut Tony Kastropil Michael Kwas Roman Popowycz Michael Masendycz George Makohon	kohut@bigpond.net.au akastropil@bigpond.com Michael.Kwas@dhs.vic.gov.au solitaryman173@hotmail.com		
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### RECIPE

### **Mushroom Risotto**

6 cups vegetable stock
2 cups white wine
2 tbsp olive oil
¼ cup butter
2 leeks, thinly sliced
900 g flat mushrooms, sliced

450 g arborio rice
¾ cup grated Parmesan
3 tbsps chopped fresh Italian parsley
Balsamic vinegar, to serve
Shaved Parmesan, to garnish
Fresh Italian parsley, to garnish

Place the stock and wine in a large saucepan, bring to a boil, then reduce the heat to low, cover, and keep at a low simmer.

Meanwhile, heat the oil and butter in a large saucepan. Add the leeks and cook over medium heat for 5 minutes or until soft and golden.

Add the mushrooms and cook for 5 minutes or until tender. Add the rice and stir for 1 minute or until the rice is translucent.

Add ½ cup hot stock, stirring constantly, over medium heat until the liquid is absorbed. Continue adding more stock, ½ cup at a time, stirring constantly between additions, for 20-25 minutes or until all the stock is absorbed and the rice is tender and creamy in texture.

Stir in the Parmesan and chopped parsley and heat for 1 minute or until all the cheese is melted. Serve drizzled with balsamic vinegar, topped with Parmesan shavings, and garnished with the parsley.

Serves 4.

I know this is quite laborious as there is a lot of stirring involved, but it is very easy and very yummy!

Smachnoho!