



TANTALLON GOLF CLUB

Seniors Match Report

Tantallon vs. Dunstanburgh Castle – The Battle of the Elders Ends in Pie-Fuelled Peace

Last week the judges of the British Pie Awards said that the Kebab Pie (crafted by Bathgate-based Boghall Butchers) stood out for these three key elements:

1. **Innovative Filling:** A fusion of doner kebab meat (chicken, beef, and lamb) marinated in chili, paired with sweet chili sauce and onions, created a bold and unique flavour profile.
2. **Exceptional Pastry:** The judges praised its shortcrust pastry base and puff pastry lid for being perfectly baked, flavourful, and complementing the filling.
3. **Wow Factor:** Its originality and presentation, described as rustic yet appealing, made it a standout among over 900 entries.

And so to our annual match against Dunstanburgh Castle

Innovative Filling – with the venerable Captain of Seniority, JCD unavailable for selection he crafted, as always, with the care of a master butcher a mixed bag team of the available. With the stand-in Captain, Match ‘One and Done’ Secretary, taking the reins with the steely determination of a man who knew he only had to do this once, everyone turned up – stage one complete.

Exceptional Pastry – and so to the links - the contest itself was a closely fought affair, with both teams displaying their full range of talents – pinpoint accuracy, strategic thinking, and a remarkable ability to blame the wind, the ground, and occasionally the rules of golf for any errant shots. The Dunstanburgh players, however, may have had their focus slightly divided, as whispered conversations on the fairways revealed their mounting excitement over the upcoming Magpies final at Wembley. After a morning of ‘grinding it out’ (which, in this case, refers to both putting and joint movement), the match concluded in a gentlemanly 3-3 draw.

Wow Factor - With the serious business of golf over, attention turned to the far more important matter of refuelling. Jane’s team served up a feast fit for cup finalists – steak pies so hearty they almost required a drop zone and bread and butter pudding swimming in custard. Secretary Sauvignon Blanc, ever the diplomat, assured the gathering that had Tantallon entered the pie awards, their pie would undoubtedly have won. Laughter, reminiscing, and gentle mockery flowed freely, as did the occasional sip of something ‘medicinal’ to ease the aches and pains of the day and calm the nerves of those heading for Wembley Way.

For some, however, the post-match analysis was far from over. A select group of Tantallon strategists, and pie judges, found their way to the Bay Window, where further discussions ensued—primarily focused on questionable club selection, putts that “definitely should have dropped,” and, of course, the ongoing debate over whether the club’s pies could have dethroned the mighty Kebab Pie. Sauvignon Blanc, joined by Master Malbec and General Guinness in their usual diplomatic fashion, ensured glasses remained topped up as theories were debated with increasing enthusiasm.

Yours

One & Done