

Chestatee

GOLF CLUB

April 2015

GOLF SHOP HOURS:

7:30 a.m.-6 p.m.

RANGE HOURS:

8 a.m.-6 p.m. Daily

HERON GRILLE HOURS:

Bar:

Sunday-Wednesday, 7:30 a.m.-6 p.m.

Thursday, 7:30 a.m.-8 p.m.

Friday & Saturday, 7:30 a.m.-6 p.m.

Kitchen:

Breakfast: Everyday, 8 a.m.-11 a.m.

Lunch: Monday-Wednesday,
11 a.m.-3 p.m.

Thursday, 11 a.m.-8 p.m.

Friday-Sunday, 11 a.m.-5 p.m.

CLUB CONTACTS:

Main:

706-216-7336

Golf Shop:

706-216-7336 ext. 1

Membership:

706-216-7336 ext. 2

Heron Grille:

706-216-7336 ext. 3

CLUB WEBSITE:

chestateegolfclub.com



Course Update

March was a busy month for us (and a welcome change of pace!) as we began our spring maintenance in preparation for another growing season. We applied pre and post-emergent weed control to the entire course and fertilized all of the turf as well. The greens were aerified and are recovering nicely as we head into two of the best months of the year for Bentgrass growth, especially root growth. Our first application of pre-emergent for Goosegrass control has been applied to the greens and we will be making additional applications over the next 2 months. This is the same program we have been using for the last two years and I've been very pleased with the results so we will continue on with the same process until hopefully we are 100% Goosegrass free.

In addition to our normal turf preparations, we have a couple of major projects happening this spring. We will be repairing and implementing a permanent solution to the erosion and broken cart path issue at #11 green. This has been an issue for quite some time will soon be getting the attention it needs. Please be patient and understanding with us during this process as we will have to be creative with routing cart traffic for a week or

two. We have another project in the irrigation pump house. The smallest "pressure maintenance" pump needs to be replaced and upgraded (unfortunately these things don't last forever). This should be a very minimal (if any) disturbance to golf and will be extremely beneficial to the performance and life expectancy of all the other components of the irrigation system.

On behalf of the maintenance team, thank you for your continued support and observation of cart path rules and cart signs during the wet winter months. As the Bermudagrass begins to "green-up" and utilize ground water, the course will dry out much faster after rain events and we can have more days with carts off the path. We look forward to seeing everyone out enjoying the course and the weather as we begin our busiest time of the year!

Andrew Maronge, GCS

Tip from the Pro

CAN'T HIT YOUR DRIVER

For the beginner and probably for the majority of high-handicap golfers, the driver is the most difficult club in the bag

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to hit because it is the longest club and it has the least amount of loft. It will slice more often than not. Here are a few solutions to help you become a better driver.

SOLUTION #1 – LEARN THE DIFFERENCE BETWEEN HITTING AN IRON AND DRIVER

When you hit an iron, the ball is placed in the middle of your stance, so your angle of attack will be down on the ball at impact. This steeper angle will help you get the ball up in the air since the ball is sitting on the ground. When you use a driver, the ball is teed up and positioned more forward in your stance, so the angle of approach at impact is more shallow or sweeping. If you hit down on the ball with a driver, the ball will pop up in the air or you will give the ball a glancing blow slicing it to the right. So you must take care to set up differently with your driver.

First, position the ball more forward in your stance. Second, start with more weight on your back leg and third, since the ball is more forward in your stance, your back shoulder will be lower than your front shoulder. This set-up will encourage a sweeping motion and help you launch the ball up in the air correctly.

SOLUTION #2 – INCREASE YOUR CLUBHEAD SPEED

To be a good driver, you need to have the correct amount clubhead speed. You need at least 80 miles per hour clubhead speed to get a ball up in the air with a 12-degree lofted club or less. To help create clubhead speed, you need to have light grip pressure. Tight grip pressure kills speed. Light grip pressure allows you to make a full turn and helps you to swing the club freely.

To test your grip pressure, hold the club above the ground and feel the weight of the clubhead. If it feels light, you are holding the grip too tightly. The clubhead should feel heavy. Adjust

your grip pressure until you can feel the weight of the clubhead. Most pros waggle the club before they swing to help them maintain light grip pressure. If you are in need of more assistance with driving the golf ball or any other part of your game, please contact your golf professional staff. We are here to help you enjoy the game more.

Patrick Beidle,
GM and Head Golf Professional



Chef Wes's

CARROT CAKE WAFFLES

Better hop to it!



This recipe takes the flavors of a classic carrot cake—golden raisins, grated carrots, chopped walnuts and brown sugar—and combines them into a crispy waffle perfect for breakfast or lunch. You could even could serve them for dessert with a topping of vanilla ice cream.

INGREDIENTS:

- 2 eggs
- 2 tbsp. packed brown sugar
- 1/4 cup vegetable oil
- 1 (8-oz) can crushed pineapple (not drained)
- 1/2 cup toasted, chopped walnuts
- 1/2 cup packed grated carrot
- 1 cup buttermilk
- 1 tsp. vanilla extract
- 2 cups flour
- 4 tsp. baking powder
- 1/4 tsp. table salt
- 1 tsp. cinnamon
- Butter (optional)

DIRECTIONS:

Prepare syrup. Heat a waffle iron to medium-high. Heat the oven to 250 F. In a medium bowl, whisk together the eggs, brown sugar, oil, pineapple, walnuts, carrot, buttermilk and vanilla. In a small bowl, whisk together the flour,

baking powder, salt and cinnamon. Gently stir the dry ingredients into the liquid ingredients just until combined. Spray the waffle iron with cooking spray and add 2/3 cup of batter, or an appropriate amount for your waffle iron. Cook as directed for your waffle iron, or until golden brown. Keep warm on a baking sheet in the oven while you cook the remaining waffles. Serve with butter, if desired, and the warm syrup.

Makes 4 large waffles.

GINGER-RAISIN SYRUP:

In a small saucepan over medium-high, combine 1 cup packed brown sugar, 1/2 cup water, 1/3 cup golden raisins, 2 tbsp. grated fresh ginger and 1 tsp. dry ground ginger. Bring to a simmer, stirring to combine, and heat until the sugar has dissolved. Remove the pan from the heat and set aside to steep.

Easter Brunch

Sunday, April 5 ■ 10 a.m.–2 p.m.

Please join us on Sunday, April 5 for a special Easter brunch and Easter egg hunt. We will be featuring the follow:

- Build your own omelet bar
 - Bacon and sausage
- Warm biscuits and Sawmill gravy
- Garlic roasted pork loin with creamy mushroom gravy
- Smashed Yukon Gold potatoes
- Crunchy macaroni and cheese
 - Roasted spring vegetables (Squash, zucchini, eggplant, onions and bell peppers)
- Green bean casserole
- Homemade banana pudding

\$ 15.95 per adult

\$7.95 per child, 13 and under

The Easter egg hunt will begin at 1 p.m. and is open to all children under the age of 13. You must RSVP at Brittany.mccoy@chestategolfclub.com.



APRIL

WEDNESDAY

THURSDAY

FRIDAY

SATURDAY

1

2

3

4

*April Fools
Day*

THURSDAY
NIGHT DINNER

5

6

7

9

10

11

Easter

EASTER BRUNCH



THURSDAY
NIGHT DINNER

LUCKY FRIDAY

MASTERS
MEMBER-
MEMBER
TOURNAMENT

15

16

17

18

FUN AT THE
ST. PATRICK'S DAY
TOURNAMENT!

THURSDAY
NIGHT DINNER

GRILLE CLOSING
AT 1 P.M. FOR
WEDDING

22

23

24

25

LADIES PLAY
DAY BEGINS

THURSDAY
NIGHT DINNER

MEMBER-
MEMBER
TOURNAMENT

MEMBER-
MEMBER
TOURNAMENT

26

27

28

29

30

LADIES PLAY
DAY

THURSDAY
NIGHT DINNER

