

## Grand Haven Golf Club

# The Nineteenth Hole

## From the General Manager Andrea Knox



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Happy New Year! Thank you everyone for another great year at Grand Haven Golf Club! With your continued support we are all looking forward to a busy and exciting 2017. There are a lot of events coming up that we want to make sure you are aware of so please take your time going through the newsletter and mark your calendar.

To help us get warmed up for the Couples Member Guest, Saturday January 21<sup>st</sup> we are hosting a night of dinner and dancing to the vocals of our own Dennis Hurlie and DJ Rudy with "A Knight to Remember". Chef's homemade baked ziti and chicken parmesan will be the buffet feature while you enjoy your favorites from the 50's and 60's with a dash of Doo Wop to get you out on the dance floor. Reservations required, details can be found on the flyer later in this newsletter.

The 2<sup>nd</sup> Annual Revival of the Mixed Couples Invitational is back and shaping up to be another fantastic event! This one day tournament on Sunday January 22<sup>nd</sup> is a great way to introduce your friends to the club and enjoy the day together. With the course in beautiful condition, a competitive but fun format, tee gifts, prizes and dinner

following play; everyone will be a winner! We already have a full field, but if you would like to be an alternate, we would be happy to put you on a waiting list. While we are talking couples, mark your calendar for the Couples Club Championship on the week end of February 18<sup>th</sup> and 19<sup>th</sup> too. For more important club golf event dates, go to page 5 of the newsletter so you can plan early to participate.

Guest Mondays continue to be an important function of our on-going marketing plan to help add new members to our club. Remember that every Monday we do not have a planned event, members are encouraged to bring a guest for golf at the great rate of \$45 plus tax. If you know someone that would like to experience the course and you think would make a great club member but can't play with them, we offer an un-accompanied rate on Mondays of \$55 plus tax. We ask each guest to share their mailing address and email with us to help continually build our marketing data base and better understand who and where our next potential member may come from. In our experience, our current members are our best representatives and your referrals most often generate new members. In 2016 we added 14 new Full Golf

Members, 3 Associate Golf Members and 27 Social Members! Thank you and keep up the good work!

Looking a little farther forward on the calendar, I am working on a possible bus trip to Black Diamond in Lecanto, Florida to play The Quarry on Monday May 8<sup>th</sup>. This would be a full day event including bus trip, lunch, golf and dinner. I would like to get an idea of interest before I start confirming details. So, if this is of interest to you, please let me know. If you are not familiar with Black Diamond, check out their web site at

[www.blackdiamondranch.com](http://www.blackdiamondranch.com). This Fazio design built around an old quarry is awesome and should be on ever golfers bucket list!

Before I close, I want to extend another big thank you for the wonderful participation in this year's Joy Fund. It was heart-warming to see the acknowledgement and appreciation our membership shared with our hourly staff. Your generosity is truly appreciated, thank you again.

Wishing you a new year filled with peace, joy and lots of golf!

*The golf course has held up well to whatever has been thrown at it. The aesthetics and the bunkers continue to be “works in progress”. Although huge strides have been made in the right direction, especially during the latter part of 2016. These areas will continue to be a point of emphasis throughout 2017!*



Have a great round or a great shot while golfing? Share it with our golf pro or click here email the [golf shop](#) and it will be featured in the next newsletter.



## Turf Talk By: TJ West, Superintendant

The Golf Course Maintenance team hopes that everyone had a merry Christmas and would like to wish all a happy New Year! I personally would like to thank the membership for the holiday wishes, cards, staff lunches, and donated clothing for the maintenance team (thanks to Mr. Bill Holland for coordinating the clothing drive!). An extra thank you is due to those that contributed to the Joy Fund for the hourly employees! Those team members are the heart of the club and some of the hardest working individuals in the business! Your generosity is greatly appreciated! I have said in the past that there is not a better membership than the one at Grand Haven and you all continue to prove me right!

I would like to take a moment and reflect on 2016. In 2015 the course received 44” of rain...in 2016 only 43” fell. Five inches of that total fell during Hurricane Matthew on October 7<sup>th</sup> and we have been extremely dry since. The average yearly rainfall total for Flagler County is roughly 50”. November was by far the driest month with only .1” having been recorded. Matthew

was by far the biggest event in 2016. The landscape of Grand Haven was changed and we are still recovering from it. The final tree/debris cleanup will begin on January 4<sup>th</sup> and work will be performed for 21 consecutive days. Please be cautious! 2016 was, for the most part, another successful turf year! The golf course has held up well to whatever has been thrown at it. The aesthetics and the bunkers continue to be “works in progress”. Although huge strides have been made in the right direction, especially during the latter part of 2016. These areas will continue to be a point of emphasis throughout 2017!

We have yet to tackle the clearing of any large areas, instead focusing on some smaller ones that make an immediate impact. We will begin to focus on the large areas this month. Many tasks are being performed now in preparation for future projects. A few weeks ago, we cleared Palmettos and invasive Brazilian Peppers by number 8 green. We will look at planting low maintenance wild flowers in that area, as well as on the other side of the walk-up during the spring months. You

may have noticed that a temporary white tee has been mowed on number 17. This was done so that we can level the white tee when growing weather returns. Projects such as these and others are in the plans for the upcoming year.

The golf course made it through November and December without a frost day. We all know that cold temperatures will come eventually. Please do not drive on green and tee slopes! An example of this is the heavily traveled area between the tee boxes on number one. I am a firm believer in the 90 degree rule and that it should be adhered to. Please help us protect the high traffic areas. With the cooperation of everyone, there will not be a need to add more ropes and stakes.

2016 was a successful year and I expect 2017 to be even better! As always, I can be reached by email, [twest@grandhavengc.com](mailto:twest@grandhavengc.com), for questions or comments.

## Great Shots & Great Rounds

- Jim Mankowich scored a Hole in One, 12-6-2016 on hole #5 using a 6 iron. Larry Campbell, and Rick Ward witnessed Mr. Mankowich’s ace.
- Art Fadden shot his age December 14<sup>th</sup> from the Dark Oak Tees with a score of 70. Art’s round was witnessed by Bob Greenhalgh, Jim Badour, and Larry Harbaugh.
- Bob Malone pitched in for back to back birdies on the 9<sup>th</sup> and 10<sup>th</sup> hole Saturday, December 17<sup>th</sup>. Bob holed out from 45 yards on number 9 and from 65 yards out on number 10. Witnessing both hole outs were Mike Rowlands, Larry Geiser, and Lonnie Ritzer.
- Tom Healy scored a hole in one at the 8<sup>th</sup> hole Sunday, December 11<sup>th</sup> using an 8 iron. Tom’s ace was witnessed by Gerald Feldman and Margo Healy.
- Bob Stansfield Eagled the par 4 12<sup>th</sup> hole Saturday, December 17<sup>th</sup> using an attack wedge. Bob’s eagle was witnessed by Chuck Culver, Tom Driscoll, and Pete Bianchi.



## From the Golf Shop By: Billy VanArsdale

The U.S.G.A. requires its members to post scores fairly in order to have a U.S.G.A. handicap. When playing a round of golf we are required to adjust scores higher than accepted based on your scoring ability. This is called the Equitable Stroke Control better known as “max”. The “max” each golfer can post for a certain hole is determined by your handicap. The most important aspect of the “max” rule is that adjusting your score is **only** for re-

cording your score. It may not be used if you simply pick up on a hole. The **only** time it can be used to post a score on your handicap record is if you have really played up to or over your personal “max”. Example: A player’s “max” is 9 for posting purposes. You are playing hole number 8, you hit two balls in the water and declare “I am going post my max”. **This is not allowed.** You must play up to 9 strokes before you can use the “max”

rule. Also “max” cannot be used in tournament scoring. All tournaments you must play the ball into the hole unless it’s a team event that your partner bettered your score. If you do not know what your “max” figure is please stop by the Golf Shop and we can explain the rules to you. Remember, the Rules of Golf or so all levels of players can play the game evenly.

## Golf Shop Hours of Operation

Monday ~ Sunday  
7:00 am ~ 5:00 pm

Tee Time reservations can be made by calling the Golf Shop 7 days a week.

*Score posting after Golf Shop hours can be done from home using My GAF Golf Life.*

## Handicap Committee By: Roger Consolla & Billy Wood

As we bring in the NEW YEAR and are fortunate to be able to play on a wonderful golf course, let us be proud of the fact that our club is head and shoulders above some other courses in maintaining a fair and equitable game for our fellow members and the other clubs that visit us in competitive play. We want to THANK YOU for having a 98.5 % posting percentage from the audited scores in 2016. A BIG SHOUT OUT TO THOSE THAT WERE IN THE 100% BRACKET. That

does not go unnoticed and we appreciate your compliance.

- If you play a practice round, turn in a card that shows it was a practice round.
- If you have questions about posting, we are here to help you anytime.
- Please turn in your cards as it helps our auditors.
- The Club allows 72 Hours to post, but experience shows it is much easier to remember your score in the first few hours.

- AND FINALLY HAVE FUN THIS YEAR AS IT IS ONLY A GAME.

We hope all of you play exceptional golf over the next year and reap the benefits of a lower handicap in 2017.

Roger & Billy



## Driving Range Hours of Operation

Monday and Wednesday  
Front of Range 7am to 5pm  
Back of Range 7am to 4pm

Thursdays  
Front of Range 7am to 4pm  
Back of Range 7am to 3pm  
*An early close is needed to accommodate a clean pick for mowing the following morning.*

Fridays and Saturdays  
Front of Range 7am to 5pm  
Back of Range 7am to 4pm

## Grand Haven Men's Golf Association

By: Mike Tebbano

The month of December was filled with many exciting league games and MGA social gatherings all filled with the spirit of the season. On December 7<sup>th</sup> and 14<sup>th</sup>, the MGA held the *3rd Annual Holiday Classic Tournament* for members. This year the tournament was dedicated to MGA member and great friend Tom Sweeney who will be moving away from Grand Haven to Arizona. The winning team from last year was the **The Rudolphs** led by **Tom Sweeney** and **Jack Hinsch**. They once again took the field to defend their title by facing the **The Nutcrackers** led by Bob Aiken and Bob Malone. The event was focused on the winning team receiving the largest number of points during the two-week tournament.

On Wednesday, December 7<sup>th</sup>, both teams participated in a front

nine, 2-Man Scramble and on the back nine a 2-Man Pinehurst Alternate Shot. For the match-up on December 14<sup>th</sup>, a four ball, best ball net match was played. After the first week of competition **The Rudolphs** edged a lead over **The Nutcrackers** with a score of 17 points to 11 points. The following week the **The Rudolphs** dominated the competition by becoming winning team of the overall competition defeating the **Nutcrackers** 42.5 to 30.5. Kudos to all the golfers who participated in this exciting event for the MGA.

Also, as a part of the December 14<sup>th</sup> tournament, the MGA held a 50/50 Raffle to support our Sunshine Fund. This year the winner of the raffle was Ed Konikowski who returned his winnings to the Sunshine Fund

of the MGA. What a wonderful gesture.

Following the match on December 14<sup>th</sup> we held a "Holiday Luncheon" where the tournament trophy was awarded to the winning team's captains **Jack Hinsch** and **Tom Sweeney**, and the MGA received an inspiring farewell speech from Tom.

Looking ahead, on January 10<sup>th</sup> the MGA will be holding our Shootout for the winter period of the year. Top ten golfers earning the most points will be engaged in a competitive playoff to win the *MGA's Fickle Finger of Fate trophy*. All are welcomed to attend the event which is scheduled to begin at 2:00pm on the 10<sup>th</sup> Hole of the course.



## Grand Haven Women's Golf Association By: Sheila Tebbano

Each December, The GHWGA works with the Flagler County Public Schools to provide gifts for needy students through our Angel Tree. We decorate the main tree in the club house with angels that include the name and age of a boy or girl, along with their request for a particular gift. People take an angel, purchase the requested item/s and return them so they can be distributed. In addition, we accept gifts of money to supplement the gift requests. This year,

The Angel Tree project was chaired by Pat Smith with assistance from Brenda Perry and Kate Theroux.

The ladies delivered gifts for 33 children to Sabrina Crosby, a social worker for Flagler County Schools who coordinates the distribution of the gifts for Christmas. Thanks to the generosity of our members, the Ladies Golf League who collected and donated \$252.00, and the Grand Haven Golf Club who collected

and donated \$200.00 for the Angel Tree, these needy children will have a very Merry Christmas.

"Every gift which is given, even though it is small, is in reality great, if it is given with affection." ~Pindar

Thank you to everyone for your generosity and best wishes for a healthy, happy New Year.

Sheila Tebbano  
President, GHWGA



## Ladies Golf League of Grand Haven By: Sally Nord

December is a wonderful time of year and the LGLGH gals had lots of fun celebrating the season. On December 8<sup>th</sup> we had our Christmas tournament and luncheon. Peggy Smith and her committee did a terrific job of making it a special day for our members. Santa's were also on hand, making sure that we all were having a fantastic time. \$252.00 was collected to be donated to the Angel Tree.

On December 9<sup>th</sup>, we were having fun again at our sec-

ond Coastal Niners tournament of the year. This tournament was hosted by Ocean-side Country Club. It was a cold and blustery day by the ocean, but we bundled up and didn't let the weather interfere in the camaraderie and fun of the day. Despite the adverse conditions, several of the 16 Grand Haven participants made it to the winner's circle. Front nine: Anne Karlberg/first place team, Martha Morse, Melanie Mathis, Sandy Malone/second place team. Back nine: Alice LaFond/third

place team.

Congratulations to our December "Game Day" winners Peggy Smith, Beth Havens, Alice LaFond and Roe Bianci.

We look forward to more good times golfing together in 2017. Please feel free to contact me if you would like more information about our league.

Sally Nord  
LGLGH President

## 2017 Golf Calendar Plan ahead and Save The Date!

January 1, 2017	The Wide Open
January 22, 2017	Couple's Invitational
February 18 <sup>th</sup> & 19 <sup>th</sup> , 2017	Couple's Championship
March 18 <sup>th</sup> & 19 <sup>th</sup> , 2017	Club Championship
March 30 <sup>th</sup> – April 1 <sup>st</sup> , 2017	Women's Member/Guest
April 20 <sup>th</sup> – 22 <sup>nd</sup> , 2017	Men's Member/Member
May 20 <sup>th</sup> & 21 <sup>st</sup> , 2017	Grand Haven Cup



## New Members at Grand Haven

**Ron Flug**  
Social Member

**Thomas Cummings**  
Social Member

**Alex Bollman**  
Trial Member

**Deborah Campa**  
Social Member

**Howard Dyson**  
Associate Member

**James Calcara**  
Associate Member

**Edward Pakel**  
Full Golf Member

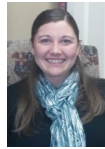
**Cheryl Ringer**  
Associate Member

**David Paukovich**  
Social Member

**Kevin Callahan**  
Social Member

**Thomas Devers**  
Trial Member

**Deborah Bryan**  
Trial Member



## Membership, Parties, & More By Jeri Harper, Director of Sales

On January 30<sup>th</sup>, Grand Haven will be hosting the 24<sup>th</sup> Annual Golf Tournament Benefitting the Family Life Center. The tournament will be a 10am shotgun start. \$85 per person including green fees, cart fee, goodie bag and tournament dinner. To register, contact the Family Life Center at 386-437-7747. There are still sponsorship opportunities available as well.

For 30 years, the Family Life Center has served Flagler County victims of Domestic Violence and Sexual Assault.

As the only certified Emergency Shelter and Rape Crisis Center in our county, the Family Life Center provides shelter, clothing, crisis counseling, education and other support at no cost to the men, women and children they serve. The Family Life Center depends on community support in order to continue these essential and critical services.

During the month on January, we will be bringing awareness to The Family Life Center with a SUPPLY DRIVE! We will have a PURPLE bin

in the golf shop where we will be collecting donations of Cleaning Supplies, Paper Goods and Towels for the 24/7 "Safe Haven" shelter. (ex. Disinfecting wipes, paper towels, Lysol spray, baby wipes, large trash bags, laundry detergent, dishwashing liquid, toilet paper, white face cloths, white hand towels, white bath towels).

On behalf of The Family Life Center, thank you for helping to provide hope and safety for survivors of domestic violence in our community!!



## The Hub of the Club By Sarah Wells

January 2017! I cannot believe how time is moving these days. It seems like just yesterday I was starting my first day at Grand Haven. I am so thankful that I did.

Although my office becomes grand central station, I love this time of year because I get to reconnect with members that I don't normally see but once a year. We get to chit chat and catch up while I update all the computer information. This year I want to thank all those that completed their forms and either dropped them off, mailed

them, or emailed them to me. That one process makes my job so much easier.

I also want to say thank you on behalf of ALL of the hourly employees for this year's Holiday Joy Fund. Each of you have blessed our families with your giving and we are so grateful for your support. It makes a big difference in an employees life when they are shown appreciation for the job they do. You do that again and again and year after year. So from the bottom of our hearts and homes, Thank you! We

look forward to serving you and your families in 2017.

Last but not least as I finish up the renewal process please take the time to look over your statements. Check your charges for 2017, and make sure you are on the correct food minimum. Some of you have changed categories. I try my very best to catch them all but from time to time I do make a mistake. My door is always open for any questions or concerns. Stop by and say hi!





## From the Kitchen By Chef JP Roberts

Hi Grand Haven, the holidays are over and we appreciate all the support. We have created a new lunch menu. The classics are all still there, don't worry, but I would like to give you some new things to try. We have added more appetizers and dedicated some space for desserts. I have also put more items on

the ala carte menu. We have different specials from day to day, with offerings from a country kitchen on Wednesdays to the beef stroganoff and other pastas we offer on Thursdays. Friday nights join us for a large cut of prime rib. Make your reservations early as the meat goes very fast. Look at the calendar

and make your reservations today, we are in a new year and we have so many events that are waiting for you and your guests to come and enjoy. Don't have time to eat at the club, don't forget to call your order in. I look forward to a great 2017 with all of you.

### OYSTERS ROCKEFELLER

#### ingredients

- 2 dozen oysters, shucked
- 1/4 cup butter
- 2 cloves garlic, chopped
- 1/2 cup panko breadcrumbs
- 2 cups baby spinach, coarsely chopped
- 2 green onion, sliced
- 2 tablespoons celery, finely diced
- 2 tablespoons anise liqueur (optional)
- cayenne, salt and pepper to taste
- 2 tablespoons parsley, chopped
- 1/4 cup parmigiano reggiano (parmesan), grated
- 2 strips bacon, cooked and crumbled



#### directions

1. Shuck the oysters placing them in a baking pan filled with rock salt to keep them level and prevent the juices from spilling.
2. Melt the butter in a pan over medium heat, add the garlic, saute until fragrant, about a minute and mix half of the garlic butter into the breadcrumbs.
3. Add the spinach, green onion and celery to the pan and cook until the spinach wilts.
4. Add the anise liqueur, deglaze the pan and allow most of the liquid to evaporate and remove from heat before seasoning with cayenne, salt and pepper to taste.
5. Mix the parsley and parmesan into the breadcrumbs.
6. Place a heaping teaspoon of the mixture onto each oyster followed by some bacon and the breadcrumbs.
7. Bake in a preheated 450F/230C oven until golden brown, about 10-15 minutes.



Come Join The Fun...

# DINNER DANCE

Saturday, January 21

6-10pm

DOO

WOP

featuring

A KNIGHT  
TO REMEMBER

WITH

“SIR” Dennis Hurlie  
& DJ Rudy

*BEST OF 50'S & 60'S PLUS MORE  
ALWAYS WITH A DASH OF DOO WOP*



\$18.<sup>95</sup>

Dinner Buffet Including:

CAESAR SALAD BAR  
CHICKEN PARMESAN  
HOMEMADE BAKED ZITI  
TUSCAN VEGGIES

## Reservations Required

(386) 445-2327 ext. 3220

[GHReservations@GrandHavenGC.com](mailto:GHReservations@GrandHavenGC.com)

Visit the Website at:

[www.GrandHavenGC.com](http://www.GrandHavenGC.com)



# Turkey Buffet

*Homemade Traditional Favorites*

## MENU

Garden Salad Bar

Hot Rolls and Butter

Roasted Turkey

Traditional Stuffing

Green Bean Casserole

Chef's Choice Vegetable

Mashed Potatoes

Turkey Gravy

Cranberry Sauce

Buttered Sweet Corn

Dessert:

Assorted Pies

# \$18.95

PER PERSON  
Plus 7% Sales Tax  
and 18% Gratuity



**Saturday, January 28th**

5:30 - 7:00 pm

Reservations Only

*Grand Haven Golf Club*



386-445-2327 ext.3202

ghreservations@grandhavengc.com

Plan ahead and Save The Date!  
Make your reservation early

**HAPPY BIRTHDAY!**

**January Birthday Bash**  
**Tuesday, January 10th**  
**5:30 - 7:00 pm**  
**Reservations Required**



**Happy Hour**  
**with Live Music**  
**featuring Kevin Quinn**  
**January 13th & 27th**



**A Knight to Remember**  
**Doo Wop Night**

**January 21, 2017**  
**6:00 - 10:00 pm**  
**Reservations Required**



**Grand Haven**  
**Mixed Couple's Invitational**  
**Sunday, January 22, 2017**  
**12:30 pm**  
**Shotgun**

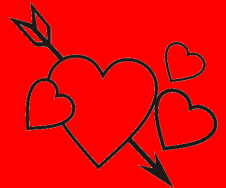


**January Turkey Buffet**  
**Saturday, January 28th**

**5:30 - 7:00 pm**  
**Reservations**  
**Required**



**Valentine's Day**  
**Dinner and Dance**  
**Featuring Vincent Caetero**  
**Tuesday, February 14, 2017**  
**5:30 - 10:00 pm**  
**Reservations Required**



**AHEAD**  
**U S A**

Golf Shop Featured Vendor this Month  
Ahead Sports Wear offers Men's and Ladies Tops,  
Bottoms and Outerwear including Kate Lord

**Buy 2 pieces and get an Extra 10% OFF**

In-stock items only. Sale ends January 31, 2017.

# Highlights from New Year's Eve

By Turner Lett



# January 2017

Sun	Mon	Tue	Wed	Thu	Fri	Sat
<p><b>1</b> Wide Open Tournament</p> <p>Lunch 11 am—4 pm</p>	<p><b>2</b> <b>GUEST DAY</b> TEE TIMES 7:30AM-5:00PM</p>	<p><b>3</b> Lunch 11 am—4 pm</p>	<p><b>4</b> Lunch 11 am—4 pm</p> <p>A la Carte Dining Featuring Your Favorite Comfort Foods 5:30—7:00 pm</p>	<p><b>5</b> Lunch 11 am—4 pm</p> <p>A la Carte Dining Featuring Pasta Bowls 5:30—7:00 pm</p>	<p><b>6</b> Lunch 11 am—4 pm</p> <p>A la Carte Dining Featuring Prime Rib 5:30—7:00 pm</p>	<p><b>7</b> Lunch 11 am—4 pm</p>
<p><b>8</b> Lunch 11 am—4 pm</p>	<p><b>9</b> <b>GUEST DAY</b> TEE TIMES 7:30AM-5:00PM</p>	<p><b>10</b> Lunch 11 am—4 pm</p> <p>BIRTHDAY BASH 5:30-7:30pm</p>	<p><b>11</b> Lunch 11 am—4 pm</p> <p>A la Carte Dining Featuring Your Favorite Comfort Foods 5:30—7:00 pm</p>	<p><b>12</b> Lunch 11 am—4 pm</p> <p>A la Carte Dining Featuring Pasta Bowls 5:30—7:00 pm</p>	<p><b>13</b> Lunch 11 am—4 pm</p> <p>A la Carte Dining Featuring Prime Rib 5:30—7:00 pm</p>	<p><b>14</b> Lunch 11 am—4 pm</p>
<p><b>15</b> Lunch 11 am—4 pm</p>	<p><b>16</b> <b>GUEST DAY</b> TEE TIMES 7:30AM-5:00PM</p>	<p><b>17</b> Lunch 11 am—4 pm</p>	<p><b>18</b> Lunch 11 am—4 pm</p> <p>A la Carte Dining Featuring Your Favorite Comfort Foods 5:30—7:00 pm</p>	<p><b>19</b> Lunch 11 am—4 pm</p> <p>A la Carte Dining Featuring Pasta Bowls 5:30—7:00 pm</p>	<p><b>20</b> Lunch 11 am—4 pm</p> <p>A la Carte Dining Featuring Prime Rib 5:30—7:00 pm</p>	<p><b>21</b> Lunch 11 am—4 pm</p> <p>A Knight to Remember 6:00—10:00</p>
<p><b>22</b> Couples Invitational</p> <p>Lunch 11 am—4 pm</p>	<p><b>23</b> <b>GUEST DAY</b> TEE TIMES 7:30AM-5:00PM</p>	<p><b>24</b> Lunch 11 am—4 pm</p>	<p><b>25</b> Lunch 11 am—4 pm</p> <p>A la Carte Dining Featuring Your Favorite Comfort Foods 5:30—7:00 pm</p>	<p><b>26</b> Lunch 11 am—4 pm</p> <p>A la Carte Dining Featuring Pasta Bowls 5:30—7:00 pm</p>	<p><b>27</b> Lunch 11 am—4 pm</p> <p>A la Carte Dining Featuring Prime Rib 5:30—7:00 pm</p>	<p><b>28</b> Lunch 11 am—4 pm</p> <p>Turkey Buffet 5:30—7:00 pm</p>
<p><b>29</b> Lunch 11 am—4 pm</p>	<p><b>30</b> Family Life Center Tournament</p>	<p><b>31</b> Lunch 11 am—4 pm</p>				