

MEMBER NEWSLETTER



2 0 1 8

January

CALENDAR OF EVENTS

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
	1	2	3	4	5 HALF PRICE HAPPY HOUR	6
7	8	9	10	11	12 POT ROAST DINNER	13
14	15	16	17	18	19 HALF PRICE HAPPY HOUR	20
21	22	23	24	25	26 TASTE OF ITALY	27
28	29	30	31			

February

2 0 1 8

CALENDAR OF EVENTS

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
				1	2 HALF PRICE HAPPY HOUR	3
4	5	6	7	8	9 DINNER BUFFET AND BINGO	10
11	12	13	14 VALENTINE'S DINNER	15	16 HALF PRICE HAPPY HOUR	17
18	19	20	21	22	23 FISH NIGHT	24 SUPERINTENDENT'S REVENGE
25	26	27	28			



Dear Crooked Creek Club / Milton Country Club Members,

As we begin a new year, we find ourselves reflecting on the past year and what we are grateful for. It has been quite a year for all of us and we are truly grateful for all our members. You make our jobs easier and our lives more fulfilling.

When we think of the benefits of working in the club business, it is the relationships we get to develop with our members that ranks high on the list. It is in this spirit that we say thank you for your loyalty and for giving us the opportunity to serve you.

The staff at Crooked Creek Club wishes all our members peace, joy and prosperity throughout the coming year.



Happy Holidays,

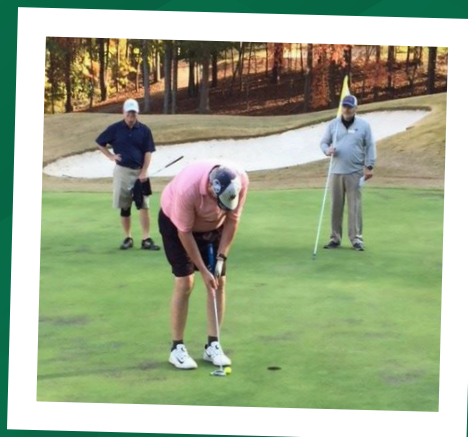
Chris Wright

General Manager

2017

MGA

Shootout



**Congratulations to Bob Schneider
winner of the 2017 MGA Shootout!**

A large crowd gathered to watch the final two players... Bob Schneider and Rob Thornton... battle it out for the title. Rob Thornton missed a putt to win on the 18th green sending both players back to the 18th tee for a playoff.

Bob Schneider hit his approach from 85 yds to 8 inches... made the putt and won the 2017 MGA SHOOTOUT!



Mike Lane

Head Golf Professional



FOOD



BEVERAGE

Another great holiday season has come to pass & it's 2018 already. The food & beverage department would like to take a moment to thank the members for their holiday bonus cards & envelopes. It has been our pleasure serving you & we look forward to the new year! We have great events coming up for the whole family to enjoy. The month of January is filled with Happy Hours, Pot Roast Dinner & a new event, Taste of Italy, which will feature all your favorite Italian foods! February is the month of love, so we will be having our annual Sweetheart's Dinner, Fish Night & by popular demand, Bingo is back!

Don't miss the fun & email me for reservations!



Nichole DeVane
Food & Beverage Manager



KEEP READING FOR MORE!



Taste Of ITALY

FRIDAY, JANUARY 26TH
5:30 PM - 9:00 PM





Italian Night

menu

CRACKER SKILLET
GARLIC BREAD STICKS AND TOASTED BAGUETTE
EGGPLANT HUMMER
LASAGNA
BAKED ZITI
BUILD YOUR OWN PASTA STATION
PASTA
BOWTIE, PENNE, AND TRICOLOR
TOMATO
ALFREDO, MARINARA, AND PESTO
VEGETABLE
SPICED TOMATOES, TOMATOES, ONIONS,
BASIL, ZUCCHINI, MUSHROOMS,
ASPARAGUS, GARLIC, PARMESAN AND
BLUE CHEESE
MEATBALL, GRILLED CHICKEN AND
DESSERTS
TIRAMISU AND CHOCOLATE CAKE





MAKE YOUR RESERVATION today!

RESERVATIONS: 1-770-470-0000 OR 470-0000
OR VISIT US AT WWW.CROOKEDCREEKCLUB.COM



*The final two, Laura Netter
and Janet Roberson, played the
18th Hole for the LGA Queen.*

CONGRATULATIONS

Laura Netter 2017 LGA QUEEN
QUEEN

Welcome

NEW CROOKED CREEK MEMBERS

NEW MEMBERS

MARKS, JONATHAN AND DIANE
SMITH, DENNIS AND JENNY
O'CONNELL, ROB AND MARY
GMAHLE, THOMAS AND MADELINE
CHALMERS, JOHN AND ASHLEY
COCHRAN, STACEY AND DEANNA
WILDSTEIN, BRADD AND KIMBERLY
ANDERSON, BRIAN AND BARBARA
MENSE, RALPH AND JEAN
FRANKLIN, MARK AND PATTY
CADY, MARK AND DIANE
HERRINGTON, JAY AND LINDA
JOHNSON, TRIPP AND LINDSAY
SUCO, MIKE AND SHELLEY
HAMILTON, STEVE AND MARILEE
MASON, DOUG AND TRACI
AYCOCK, BEN AND SONJA
STEVENSON, LISA AND DONALD
CROOM, MICHAEL AND CYNTHIA
DRAUGHN, JIM AND MILANA
GIBBS, HARRY AND ANGELA CAIN
ASHOM, BOB AND LISA
RUDOLPH, COREY AND DANIELLE
YOUNGS, JOSEPH AND AMY
ZISMAN, DAVID AND PAM
FULLER, MICHAEL AND AMY

PEDRO, ROBERT AND SARAH
STETTNER, MARK AND MARY
FLYNN, JACK AND SUSAN
FELTROP, NORB AND PATTY
NEWMAN, TOM AND CAROLE
CROWLEY, BEN AND AMANDA
GUHL, RANDY AND GINA
WELLS, DAVID AND MELANI
COLAPIETRO, CHIS AND LORI
WEINER, ROBERT AND ELLEN
THEILEMANN, BRAD AND KELLENE
CLEARE, BILL AND KRISTIN
GIRALDI, PETER AND MARY
HARDY, ROBERT AND KATY
MYNATT, ROSS AND VICTORIA
JOHNSON, JEFF AND JACQUELYN BAYNE
DEJONGHE, RICHARD AND SHARON
BOHR, TIM AND KATHY
SEARLES, DAVID AND KAREN
CUSTER, MATTHEW AND SARA CAMPIONE
FITZGERALD, CHRIS AND ALLY
WOOD, AARON AND MELINDA
ROBESON, CHARLIE AND LYNDA
TORKELSON, CHRIS AND KELLI
CORY, STEPHEN AND WENDY
LANGLANDS, DAVID AND CHRISTINE
JOVE, HERBERTO AND MADELINE
ALLEN, JAMES AND DONNA

Happy New Year to all! We greatly appreciate the support of our membership as we continue to take steps in providing value to your membership. As we start 2018, please remember to keep the Club in mind when friends, family or business associates mention they are considering membership in a private club.

Please welcome our newest members to the Club as well as some past members back to the Creek.



Philip Herterich
Membership Director

CHECK WEEKLY FOR OUR SPECIALS

Letter from the



CHEF'S RECIPE FOR YOUR USE:

Traditional Apple Waldorf

4 Servings

- 2 Apples – medium diced
- ¼ Cup sour cream
- ¼ Cup mayo
- ¼ Cup brown sugar
- ¼ Cup mini marshmallows
- 1/8 Cup toasted walnuts
- 1/8 Cup raisins
- 1/8 Cup cranberries
- ½ Lemon squeezed

Mix all together, chill & let marinate at least 6 hours.



Shrimp-Mas was a swimmingly good night at The Creek! It was great to see lots of familiar faces and some new ones. Thanks to Chef Anthony and the staff!

Chef Anthony

Kitchen



Junior Golf Academy ²⁰¹⁸ Programs

CCC JUNIOR GOLF ACADEMY FALL PROGRAMS

AFTER SCHOOL PROGRAM

Member – \$25 a session / 4 session min.

Non-Member – \$30 a session / 4 session min.

The after school program will be offering 4 levels:

Winter (November - March)

SNAG Level ages 3 - 5 | Wednesday 3:30 - 4:30PM

US Kids Level 1 ages 6 - 9 | Wednesday 4:30 - 5:30PM

US Kids Level 2 ages 10 - 13 | Wednesday 5:00 - 6:00PM

US Kids Level 3 ages 14 - UP | Wednesday 5:00 - 6:00PM

Spring (March - May)

SNAG Level ages 3 - 5 | Wednesday 3:30 - 4:30PM

US Kids Level 1 ages 6 - 9 | Wednesday 4:30 - 5:30PM

US Kids Level 2 ages 10 - 13 | Wednesday 5:30 - 6:30PM

US Kids Level 3 ages 14 - UP | Wednesday 6:30 - 7:30PM

Fall (August - November)

SNAG Level ages 3 - 5 | Wednesday 3:30 - 4:30PM

US Kids Level 1 ages 6 - 9 | Wednesday 4:30 - 5:30PM

US Kids Level 2 ages 10 - 13 | Wednesday 5:30 - 6:30PM

US Kids Level 3 ages 14 - UP | Wednesday 6:30 - 7:30PM

COMPETITIVE PROGRAM

\$45 per session / 4 session min. or \$275 monthly

The Competition level is design for junior golfer taking golf to the next level. This program will help the golfer maximize their abilities on and off the course.

Groups are limited to 4 and will receive training and coaching to maximize their playing abilities to play.

Year round: 2 Hour classes on Tuesdays and Thursdays

WEEKEND CLINICS

Clinics are available on Saturdays during the Spring and Fall. Clinics will cover a different topic each week, e.g. putting, chipping, pitching, bunkers, and drivers.

Spring and Fall - Dates TBD

JUNIOR PLAY DAYS

\$35

The juniors will experience on-course instruction, as they will be able to play each session with the golf professional staff. Sessions include 15 minute warm up and 1 hour 45 minutes of on-course instruction. Students must be able to walk and carry their own bag.

Winter (November - March) | Thursdays 4:00 - 6:00PM

Spring (March - May) | Thursdays 5:00 - 7:00PM

Summer (June - July) | Tuesdays 10AM - 12PM

PGA JUNIOR LEAGUE

(Home of the 2015 and 2016 National Runner-Up)

\$350 Registration Fee

Register your junior golfer to play by April 15th. Participants receive uniforms, 5 coaching clinics, 3 practices, green fees, bag tags, and golf balls.

April 11th - July 31st | Regular Season

Coaching Clinics are available on Tuesdays or Wednesdays (pick one)

CALL TOM JOYCE

AT 770.475.2300 X112 OR EMAIL

TOM.JOYCE@THECROOKEDCREEKCLUB.COM

TO SIGN UP YOUR KIDS UP.



Tom Joyce

**Director of Player
Development**

DRIVE, CHIP AND PUTT

Coaching Series – \$100 for all 4 weeks

Individual Clinics – \$30

Competition Simulation – \$30

This is an opportunity to prepare for the National Competition or just participate at the Club. The clinic series will run for 4 consecutive weeks with the culmination on week 4 with competition simulation.

April 28th | Putting

May 5th | Chipping

May 12th | Driving

May 19th | Competition Simulation

SUMMER PROGRAM

The summer program is an extension of the after school program US Kids Levels. This program will coincide with Junior Play Days where students will learn to apply the fundamentals they've learned to the course.

May 29th - July 31st | Tuesdays 9AM - 10AM (Ages 3-14)

JUNIOR GOLF CAMP

(Ages 6 - 14)

Camps are 3 days per week (Wednesday - Friday). Juniors will learn golf swing basics, rules and etiquette along with some limited on-course instruction in camps 1, 3 and 5.

Camps 2, 4 and 6 will continue swing basics, rules and etiquette, but will focus more on course learning. Camps include prizes and three days of lunch, drinks and games.

Camp 1 | June 6th-8th

Camp 2 | June 13th-15th

Camp 3 | June 20th-22nd

Camp 4 | June 27th-29th

Camp 5 | July 18th-20th

Camp 5 | July 25th-27th

All dates and times are subject to change based on participation. Kids may change levels based on ability.



MAN'S FRIEND OR GOLF'S ENEMY?

Trees have long been known to hinder healthy turf grass growth, but solving tree problems can be a difficult and touchy issue.

The impact on the agronomics of growing turfgrass: It is a well-known fact that trees compete effectively with turfgrass for moisture, nutrients, and sunlight. Some trees are worse offenders than others, and some turfgrasses are better adapted than others to handle the shade and root competition. However, in many situations trees and turfgrass simply are not compatible. If healthy, wear-tolerant turfgrass is to be maintained, the trees have to go. Turfgrass grown in a shady, pocketed environment is physiologically different from turf grown out in the open. Reduced sunlight affects the growth habit of the turf, causing it to be more open and “leggy,” much the same as a houseplant grown with insufficient sunlight. This leaves the turfgrass more succulent and susceptible to wear injury. Under low light conditions, the turfgrass also will suffer from reduced vigor. A good rule of thumb is that grass needs at least eight hours of direct sunlight to exhibit moderate recuperative power, and turf that receives extra stress, wear, and tear (i.e.

greens and tees) will perform better with even more light. Thus, trees that block sunlight must be considered for removal. All things being equal, morning sun is more valuable (e.g. for drying the turf) than afternoon sun, so concentrate efforts there first. Also realize that sun angles change dramatically throughout the year, and performing sunlight assessment without taking seasonal changes into consideration is a major mistake. The other major effect trees and brush can have is in reducing air

circulation. Reduced air circulation translates to increased temperature and relative humidity, and this favors the growth and development of many turfgrass pathogens. In summary, a poor grass-growing environment creates less vigorous turf that is more susceptible to injury and infection. When the turf suffers injury, whether it is through wear, fungal infection, nematodes, or insect infestation, the damage is enhanced and the recovery is hampered by the lack of adequate sunlight. In many cases, superintendents are successful in overcoming poor grass growing environments and are able to produce good playing conditions despite the handicap of a poor environment. However, few will dispute the added cost and extra effort involved. For golfers wishing to minimize the use of pesticides, the poor grass-growing environment will prove difficult to deal with. Failure

“**As beautiful as trees are, and as fond as you and I are of them, we still must not lose sight of the fact that there is a limited place for them in golf. We must not allow our sentiments to crowd out the real intent of a golf course that of providing fair playing conditions. If it in any way interferes with a properly played stroke, I think the tree is an unfair hazard and should not be allowed to stand.”**

- Donald Ross, from *Golf Has Never Failed Me*



to provide turf with its most basic needs dearly increases labor requirements and the use of pesticides. It also is the limiting factor in achieving the desired level of playability. All of this translates into more expensive golf. So when you see us removing or pruning trees on the Golf Course. Please understand this; A lot of research and thought has been done prior to the process and we are performing this to increase the health of the turfgrass on the golf course for long term sustainability.



mark Patterson
Director of Agronomy



Join Mark on Facebook!
 @CCCagronomyops

Don't miss Mark's Real Time Updates on his Agronomy Facebook Page. He'll give you all the specifics, both good and bad as well as constant updates as he and his team continually work to keep the Greens up to PAR.





Sweetheart Dinner at The Creek!

February 14th



PER COUPLE

\$45

Reservations are
Required

Seating will be
every 1/2 Hour
from 6-9pm

**Join us at The Crooked Creek
Club on Wednesday, 2/14/18
for Dinner with your
Valentine. We'll have LIVE
MUSIC and offering a special
Menu for the evening.**

770.475.2300 ext:108 / Nichole.DeVane@thecrookedcreekclub.com

Betsy Casper
SIGNATURE
CLUB MANAGEMENT

Taste Of ITALY



FRIDAY, JANUARY 26TH

5:30^{PM} - 9:00^{PM}



\$24**
ADULTS



\$12**
KIDS



Betsy Casper
SIGNATURE
CLUB MANAGEMENT



Italian Night menu

CAESAR SALAD BAR
GARLIC BREAD STICKS AND TOASTED
BAGUETTE
EGGPLANT PARMESAN
LASAGNA
BAKED ZITI
BUILD YOUR OWN PASTA STATION
PASTA
BOWTIE, PENNE, AND TRICOLOR
TORTELLINI
SAUCES
ALFREDO, MARINARA, AND PESTO
VEGGIES
SUNDRIED TOMATOES, TOMATOES, ONION,
SQUASH, ZUCCHINI, MUSHROOMS,
ASPARAGUS, GARLIC, PARMESAN AND
BLUE CHEESE
MEATS
MEATBALL, GRILLED CHICKEN AND
DESSERTS
TIRAMISU AND CHOCOLATE CAKE

**MAKE YOUR
RESERVATION**
today!

NICHOLE DEVANE | 770-475-2380 EXT:108
OR NICHOLE.DEVANE@THECROOKEDCREEKCLUB.COM



Dinner Buffet and

BINGO

Friday, February 9th

The Creek Clubhouse

DINNER BUFFET & BINGO

Dinner Starts at 6pm

Game Starts at 7pm

\$15++ Per Adult

\$12++ Per Child

House Salad
Steamed Broccoli and Carrots
Mashed Potatoes
Herb Roasted Chicken
Salmon Cakes

Kids

Chicken Fingers
Mac and Cheese
Corn Nuggets

Dessert

Ice Cream Bar

Limited BINGO Seating Available!

RESERVATIONS REQUIRED

Nichole DeVane @ 770-475-2300 ext: 108 or nichole.devane@thecrookedcreekclub.com

www.thecrookedcreekclub.com | 770.475.2300

FISH NIGHT

Join us @ The Creek For Fish Night
February 23rd



FRIDAY 5:30^{PM} - 9:00^{PM}

**\$18⁺⁺ ADULTS
\$12⁺⁺ KIDS**

All You Can Eat

Fried or Baked Fish
Includes unlimited Sides

For Reservations or Details
Call 770-475-2300 ext: 108
Nichole.DeVane@thecrookedcreekclub.com



**CHOPPED SOUTHERN COLESLAW
CORN ON THE COB
FRIED OKRA
MASHED POTATOES
FRIED CATFISH
FRIED COD
SHARED LEMON PEPPER TILAPIA
PECAN TROUT RASPBERRY DEURE
BLANC**

**—STRAWBERRY SHORT CAKE—
ON A SWEET HONEY DISCUT**



Betsy Casper
SIGNATURE
CLUB MANAGEMENT



HALF PRICE HAPPY HOUR

FRIDAY NIGHTS FROM 5PM-6:30PM

*JANUARY 5TH & 19TH
FEBRUARY 2ND & 16TH*

1/2 Off Draft Beer
1/2 Off House Wine
1/2 Off House Liquor

*We hope you'll join us @ The
Creek and enjoy dinner after*



770-475-2300

www.thecrookedcreekclub.com

Barry Cooper
SIGNATURE
CLUB MEMBERSHIP



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chipping**

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minute demo of the TRU
Golf Simulator**

TRUGOLF



Contact: Tom Joyce, PGA, Director of Instruction
tom.joyce@thecrookedcreekclub.com

Ladies Golf Association

POST SHOOTOUT BRUNCH



Wine, Good Friends & VIEWS OF The Creek



BOURBON & CIGAR NIGHT

MEMBERS



BOOTS AND ALL!

STARTING
YOUNG



McKinley Manning

TAKES A SWING AT THE CREEK



GET SOCIAL

Hope everyone is enjoying 2018 so far. I wanted to take a moment to thank everyone for their feedback, content and pictures to assist us with this Newsletter as well as our online presence. We love featuring you, the Members that makes CCC what it continues to be.

Thank you and Happy New Year!



Eeryn Lubich
Membership Relations



Crooked Creek Club
crookedcreekclub



ccclub2300



Crooked Creek Club



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