

March 2025 Lee's Hill Newsflash 10200 Old Dominion Pkwy. Fredericksburg, VA 22408 www.leeshillgc.com



Tee Times***Be considerate!****

As we move forward and the season is approaching, it is **extremely important** for everyone to call when you



have an update to the amount of players or you can't make it.
When a tee time is made a slot is filled, this means no one can have that space. So for "no shows" or too many blocks this can be hurtful

to the course and others that want to play. Whether it's to increase or decrease or to cancel, updates are appreciated by all.

Tuesday Night Twilight League

The wait is over!! Starting **April 1st** the Lee's Hill-Twilight Tuesday Night League will resume. This league will be a twilight 9 hole league with a 5 pm shotgun start. Anyone interested in playing in this league, please call or sign up outside the Proshop. **Reservations are a must.** 540-891-0111.

Master's Weekend Tournament, April 12 &13
Details in the Pro Shop.

Skirmish on the Hill

Starting April 4, Skirmish is back. Fridays 3pm. Call Pro Shop for sign up & updates. Weather permitting. 540-891-0111.

Gift Certificates

Gift certificates all have an expiration date on them that is 6 months from the date of the purchase. It is extremely important that you are aware of the expiration date and use this certificate <u>before</u> it expires. Once the expiration date passes, the system purges the gift certificate.

Dress Code Beginning April 1st

Beginning April 1st the no denim policy will be enforced. Proper attire is required at all times while on property. While on the golf course, "soft spikes" or non metal spikes must be worn at all times. All shirts must have a collar. Neither jeans nor denim pants are allowed at any time. Your cooperation and support is appreciated.

April 2nd Lees' Hill Wednesday Ladies League Opening Day



Please arrive at 7:45 am on Opening Day for Ladies Meeting. Spring is just around the corner! We hope that you will be able to join us. This is a perfect opportunity to come out; enjoy the company of other women, the weather, and the beautiful

scenery here at Lee's Hill. Interested? Please call the clubhouse for information 540-891-0111.

Handicap Fees *



If you paid for your handicap fee <u>anytime in</u> 2024 that has expired. Only Members and Players Pass Holders have their handicap fees paid by the club. Stop by the pro shop

or go to VSGA on line.

On Line Pre Registration Jr. Golf Camp



It's time to sign up for Jr. Golf Camp! For your convenience, we have On Line Pre Registration!

Visit our website and right from the home page you can pre-register your child. The camp dates, form and

information www.leeshillgc.com

PGA Jr. League



Two Divisions: Ages 13 and under, 17 & Under. Contact Jamie for details jloughan@leeshillgc.com or 540-891-0111

Informational meeting in April and practice begins in May . Matches to begin in June. You can also sign up at PGAJLG.COM

Golf Cart Covers

Now that we are heading into the Spring season, we will be removing all cart covers over the next few weeks. Please make arrangements to pick up your cart cover by calling the pro shop or stopping by the club.

Take Care
Fix ball marks, 90 degrees, Trash in cans
Pick up used Tees



As the days get longer, and our patience grows shorter, March is upon us along with the hope that she brings us gentler warmer days. March named for the Roman god of war brings the

return of Daylight-Saving Time on March 9, the Vernal Equinox, bringing us the beginning of Spring on the 14th along with the Full Worm Moon on Friday, March 14. March also brings us March Madness, a fun and exciting time in college basketball. There is definitely much to look forward to so here's looking forward to March and the start of a new season.

While it has definitely been a winter to remember, cold and snowy, I keep going back to my thoughts of last month, soon the grill will be fired up and the music will be playing. So, until then, here's a delicious and easy soup to warm your body. So, turn up the music, make a big pot of soup and enjoy.

Tuscan White Bean Soup

Ingredients:

- 2 tablespoons extra virgin olive oil, plus more for serving
- 1 medium onion, finely diced (about 1 cup)
- 2 medium carrots, finely diced (about 1 cup)
- 2 ribs celery, finely diced (about 1 cup)
- 4 cloves garlic, minced on a microplane grater
- 1/2 teaspoon dried red pepper flakes
- 1 quart homemade or low-sodium canned chicken broth
- 2 (15-ounce) cans white beans (cannellini or great northern), with their liquid
- 4 6-inch sprigs rosemary, leaves finely chopped and stems reserved
- 1 (3-4 inch) chunk parmesan rind (optional)
- 2 bay leaves
- 3 to 4 cups roughly chopped swiss chard leaves Kosher salt and freshly ground black pepper Parmigiano-Reggiano for serving

Directions:

Heat olive oil in a large saucepan over medium-high heat until shimmery. Add onions, carrots, and celery and cook, stirring frequently, until softened but not browned, about 3 minutes. Add garlic and dried red pepper flakes and cook, stirring constantly until fragrant, about 1 minute. Add chicken broth, beans and their liquid, rosemary stems, parmesan rind, and bay leaves. Increase heat to high and bring to a boil. Reduce to a bare simmer, add swiss chard, cover and cook for 15 minutes.

Discard the bay leaves and rosemary stems. Use a hand blender to roughly puree part of the beans until desired consistency is reached. Alternatively, transfer 2 cups of soup to a blender or food processor and process until smooth (start on low speed and increase to high to prevent blender blowout). Return to the soup and stir to combine. Season to taste with salt and pepper.

Ladle into bowls, drizzle with extra-virgin olive oil and a grating of Parmigiano-Reggiano, and serve with crusty toasted bread. Chow for Now....Anita

Turf Talk – March 2025

Well, to date, we have survived three snow events this year and hope that we are finished with winter. We welcome March and the first day of Spring. The work will continue and in spite of the frozen precipitation, we have made considerable improvements to the tree lines on holes, 1,9,10 and 18. The pond on 10 and 18 has been brush cut and the creek area on 18 tee has also been brush cut. I do hope we can finish all these areas as well as the pond at 12 and 13 and the par 3's, 15 and 17.

There is a scheduled aerification on March 17 and 18. We have a contactor coming in to do the deep tine aerification with a ½" solid tine. The depth of the tine will reach 7 to 8 inches into the green profile and will provide the greens with improved oxygen circulation and as important, deeper root systems. Spring is an ideal time for aerification on cool-season putting greens because the turf is at its healthiest and can recover quickly.

Prior to the aerification we will be working on at least two major irrigation repairs, one at 9 green and the other at 14 tee. We made a lot of progress with the system last year but it will be an on-going and constant issue replacing old valves, fatigued pipes and sprinklers and components inside the controller satellites. Last year we concentrated on the greenside sprinkler performance and this year we will attempt to improve the system at the tees complexes.

With Spring right around the corner, I encourage all of our members and guests to knock the dust off your clubs, come out and play and enjoy your golf course. Maybe you will see the hard work that the maintenance staff has been working on despite the snow and ice. Look forward to seeing you soon! Dan Hurley GCS

No Fishing!



While we understand the ponds are very attractive to those that like to fish, it is very dangerous to fish on a golf course. No Fishing is allowed and if you see

anyone fishing, please report it to the Pro Shop. The Golf Course, Lee's Hill, accepts no liability to those that get injured while fishing on the golf course.