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

April 2025

Lee's Hill Newsflash 10200 Old Dominion Pkwy. Fredericksburg, VA 22408 (540) 891-0111 –Phone

www.leeshillgc.com



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. Reservations are a must. 540-891-0111.

Golf Cart Covers****IMPORTANT

It's Spring! Time to get those carts covers put away for the season. The Pro Shop needs everyone to pick up their covers. If your cover is not picked up the club will not be responsible to any loss or damage. Please make arrangements to pick up your cart cover by calling the pro shop or stopping by the club

PGA Jr. League.

Contact Jamie for details jloughan@leeshillgc.com or 540-891-0111.



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



On Line Pre Registration Jr. Golf Camp

Jr. Golf Camp for June 2-6, this is the first one!

It's time to sign up for Jr. Golf Camp! The camp dates, form and information are on line at

www.leeshillgc.com. Go to the tab for Jr. Golf Camp and download the form, fill out completely and turn into the pro shop. (2025 Dates: June 2-6; July 7-11; July 21-24)



Handicap Fees *

If you paid for your handicap fee anytime in 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.

Driving Range Maintenance

The Driving Range will close on Wednesdays at 5:00 pm for maintenance and clean up.



Spark Golf

Spark is a 9 Hole social golf league organized to be casual and fun, with a touch of friendly

competition. Thursdays 4:56 pm starting April 17th. You can sign up to play at www.spark .golf

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

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.

Dues/Cart Plan- New Rates:

In order to keep up with the increased costs of operating Lee's Hill Golf Club, effective May 1st 2025 new monthly dues rates will go into effect: 5 day single-\$133, 5 day family-\$155, 7 day single-\$199, and 7day family-\$229. By slightly adjusting our dues rates, we will be able to ensure that we maintain consistency for both golf club services and playing conditions as we move forward into the 2025 golfing season.

We hope that each member continues to be pleased with the progress we are making with both the golf course product and services offered here at Lee's Hill. We are very confident that in 2025 we will continue to provide a great value for our golf membership. Over the past 18 years, Lee's Hill has become a golf club that is now recognized as one of the best in the Fredericksburg area. We certainly want our members to be proud of Lee's Hill Golf Club!

The costs of maintaining our cart fleet is also increasing each year. Therefore, effective May 1st the cart plan will be offered at \$120/month for a single cart plan or \$195/month for a family unlimited cart usage plan. Member cart rates will also change to \$15 for nine holes and \$23 for 18 holes. If you have any questions, please feel free to contact me at the golf club by phone or email. As always-Thanks for your continued support!

Jamie Loughan, GM, PGA jloughan@leeshillgc.com



Hello April! Spring is here and things are looking good. Let's hope Mother Nature doesn't fool us and sends warmer sunny days our way.

This month brings us the Masters, March Madness Final Four and the start of baseball season ... Go FredNats!

Thank you all for your continued support, we look forward to seeing you soon.

Cheesy Vegetable Garden Tart Ingredients:

- 1 package (5.2 ounces) Boursin garlic and fine herbs cheese
- 2 tablespoons grated Parmesan cheese
- 2 tablespoons sour cream
- 1 teaspoon grated lemon zest
- 1 sheet frozen puff pastry, thawed
- Assorted fresh vegetables and herbs such as olives, sliced red onion, sliced miniature sweet peppers and rosemary
- 1 tablespoon olive oil
- 1 large egg, beaten

Directions:

Preheat oven to 400°. In a large bowl, mash Boursin cheese with a fork. Add Parmesan, sour cream and zest; beat until smooth and creamy On a lightly floured surface, unfold puff pastry. Roll into a 13x11-in. rectangle. Transfer to a parchment-lined baking sheet. Prick pastry several times with a fork. Using a sharp knife, score a 1/2 in. border around edges of pastry sheets (do not cut through). Spread Boursin mixture evenly over center of pastry.

Arrange vegetables and herbs over cheese mixture as desired. Brush vegetables with olive oil. Brush edges of pastry with egg; sprinkle with sesame seeds if desired. Bake until pastry is puffed and golden brown, 15-20 minutes. Cool 10 minutes before serving

Enjoy! Chow for Now! Anita ~



Turf Talk April 2025

I would like to take this time to welcome all the members who haven't visited in a while and any new members who have recently joined. There has been much activity in the maintenance department despite the winter weather.

As the warmer weather arrives, I would like to share with you the work we are doing in the bunkers. If you recall last year my statement regarding the bunkers and irrigation, "anything we do in the bunkers or irrigation is just a band-aid". Regarding the bunkers, and as most of you know, the course was built on a rock quarry. Until a barrier is placed between the native rock and the floor of the bunker, we will always have rocks heaved into the sand. So, as a part of our maintenance program, once a week, Tuesday, we will rock-rake to try and screen the sand for the native rock. Then on Thursday, a full raking of the bunker with the mechanical rake and hand raking the edges. Then if able and labor allows, we will spin out the floors of the bunker on Saturday and Sunday. Unfortunately, we will not be able to eliminate all the rock and we will still see smaller rocks being blasted onto the green surface. But this should at least make the greenside bunkers play better.

Regarding our fairway bunkers, they are essentially no better than waste bunkers and should be maintained and played as such. When golfers refer to waste areas or waste bunkers, they are describing areas that don't fit the definition of either hazards or sand bunkers. To compare the two styles, if you ground your club in a sand bunker you will incur a penalty, but you may ground your club in a waste bunker with no penalty. Regarding loose impediments, stones are considered loose impediments, and you may remove them in either area, but you should be careful that your ball does not move when removing the impediment in a sand bunker as you will incur a one stroke penalty, and you must replace your ball.

Wow, that took a turn! Back to the fairway, waste bunkers, The plan is to maintain a clean edge into the waste bunker. As the floor of the bunker rises to the opposite side of the fairway and more rock is exposed, the 'maintained area will be blended in with the older and more eroded edge by sporadically planted native grass with options for Prairie Dropseed, Switchgrass, Oatgrass or Bluestem. I could see a splash of color with some Coneflower, Milkweed, Phlox and possibly Sedum.

Of course, It is my duty to remind all our golfers to be conscious of our fellow players and guests. When raking the bunkers, please enter and exit the bunkers on the low side, avoiding climbing out the higher faces and leaving deep footprints. A gentle tap to your feet after exiting so that the sand doesn't follow you onto the green.

Also, please observe the cart entrance and exit posts. We rotate these posts weekly in hopes that we can avoid the bare spots along the path from entering and exiting the path in the same locations. The warmer weather has brought with it the unwanted ballmark. Please, repair your ballmarks and one other.

Enjoy your game and hope to see you on the course, Dan