

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

April 2026
Lee's Hill Newsflash
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Tuesday Night Twilight League

The wait is over!! Starting April 7TH 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.

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 8-12, 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. (2026 Dates: June 8-12; July 6-10; July 20-24)

Handicap Fees *

If you paid for your handicap fee anytime in 2025 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.

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.



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 2. You can sign up to play at www.spark.golf

Dues/Cart Plan- New Rates:

Although we will increase our public golf/cart and range rates in April, we will keep the same dues rates in effect including range privileges for our full members in 2026!. We continue to appreciate your loyalty, support and commitment to Lee's Hill Golf Club. We will always do our best to continue to provide a great value for your Lee's Hill golf membership. We have sold a few more memberships since our last newsletter and we expect to continue to sell more new memberships as we head into the peak golf season. If you have any golfing friends that may be interested in a full golf membership please send them to Cindi or Jamie.

We are very excited to take delivery of a new fleet of golf carts scheduled on Thursday, March 19th. This will be right in time for the peak season and the arrival of warmer weather and increasing play. (Spring starts March 20th). The new golf carts will be Yamaha 2026 Drive EFI Quiet tech gas carts. These carts truly are the best gas golf carts out on the market today. As a result, the cost of operating the new 2026 golf cart fleet and maintenance will substantially increase for the golf club this year. As a result, the cost of the cart will be changing for the public golfers in April and for full members in May.

Effective May 1st 2026, the membership cart plan will be offered at \$130/month for a single cart plan or \$210/month for a family for unlimited cart usage plans. Member cart rates will also change to \$17 for nine holes and \$25 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



April Showers Bring May Flowers

April is upon us bringing renewal, growth and new beginnings. Best known for the arrival of spring produce, fresh green vegetables, strawberries and spring peas April also signals a shift towards lighter, brighter and fresher meals. This Pea and Asparagus Pasta recipe is delicious, easy and versatile You'll find that most of the ingredients you may already have at home. So give it a try if you're looking for something light and fresh. Enjoy spring and lighter healthier eats we hope to see you soon! Ciao for now, Anita ~ Spring Pea and Asparagus Pasta

1 pound (16 ounces) pasta (conchiglie, orecchiette, shells, fusilli or linguini)	¾ cup pine nuts
¼ cup olive oil, plus more for garnish	5 shallots, quartered lengthwise and sliced very thin crosswise
1 pound pencil-thin asparagus, woody ends snapped off, and cut in ½-inch slices on the bias	2 garlic cloves, minced
2 cups shelled fresh or frozen English peas (defrost peas if frozen)	⅔ cup grated Parmigiano-Reggiano cheese (or regular Parmesan), plus more for garnish
2 tablespoons unsalted butter	2 teaspoons grated lemon zest (from one lemon)
1 tablespoon lemon juice (less than one lemon)	1 cup roughly chopped mixed herbs (I used flat-leaf Italian parsley, chives and mint, other suggestions include chervil and tarragon)
Fine salt, to taste	Freshly ground black pepper, to taste
Pinch of red pepper flakes (optional)	

Instructions

1. First, prep your vegetables. Then, bring a large pot of heavily salted water (it should taste salty) to a boil over high heat. Cook the pasta for two minutes less than the package directions. Reserve 2 cups of the pasta water, then drain the pasta.
2. While the pasta cooks, warm the pine nuts in a large skillet over medium heat, stirring frequently (do not step away from the stove, as they burn quickly). Cook until they turn lightly golden on the edges, about 3 to 5 minutes. Transfer them to a bowl to cool, then return the skillet to the stove.
3. Warm the olive oil in the skillet over medium-high until shimmering, then add the shallots, season with a pinch of salt and several twists of pepper, and cook until golden brown (about 5 minutes).
4. Add the asparagus and garlic, season with another pinch of salt, and cook until the asparagus is knife-tender and bright green (about 3 minutes). Stir in the peas and cook until the peas are bright green (about 2 minutes).
5. Add the drained pasta to the pan and 1 cup of the reserved pasta water. Stir and cook until the sauce starts to coat the pasta (about 2 minutes). Remove the pan from heat and transfer the contents to a large serving bowl. Add the cheese and butter and stir to coat. (Add more splashes of pasta water if needed. The sauce should cling to the pasta.)
6. Stir in the lemon zest, lemon juice, herbs and pine nuts. Taste and adjust seasonings as required (add a pinch of salt, red pepper flakes and/or a squeeze of lemon juice if desired). Grate some cheese over the top and garnish with freshly ground black pepper and a drizzle of olive oil. Serve immediately. Leftovers will keep well for up to 4 days covered in the refrigerated.

Turf Talk April 2026

Last week was a very busy week for all of us here at Lee's Hill. The first part of the week involved clean up from the spring storms which fortunately didn't involve any tornadoes. Unfortunately, it wasn't without high winds and wind gusts that did require clean up with chainsaws between five and six. We are still working on small limb debris and a bumper crop of sweetgum balls with all the work being done by hand and backpack blowers as the bigger tractor powered blower is down for repair. The old equipment is not only breaking down with regularity, but parts are also becoming harder to find or they have become obsolete. With all the weather, the acquisition of a new fleet of golf carts and the outing season beginning, it seems that the first day of spring snuck right by us.



As with the late winter and spring storms, I would like to remind you that the freezing and thawing of the soils sometimes leads to saturated soils, which are susceptible to damage from cart traffic and even foot traffic. Golf carts travelling over thawing, soft ground can create ruts, damage turf and compact the root zone. Additionally, the potential for freezing remains real and as the bermudagrass slips out of dormancy, a freeze can do severe damage to tender shoots as the grass wakes up. The few days we experienced the temps reaching into the mid to upper 80's has already produced small green tips sprouting in the shorter cut areas of tees and fairways. Traffic patterns also contribute to turf stress and damage. As we try to manage most of the areas that receive the heaviest of traffic, greens and tees, the maintenance staff have installed posts to regulate this traffic. These new posts are more visible and are sturdier than the original white posts with color coded enter and exit markings. A quick reminder to please do not enter the fairway before the accordingly marked post and please exit before the post positioned at the green. These posts will be moved weekly in efforts to avoid wear patterns to develop.

As you will notice Spring has sprung and the activities of the course are picking up. The course is waking up and soon will be buzzing from daylight to dark. I hope you will come out and enjoy your round of golf or utilize the practice facilities and even the refurbished practice bunker that is soon to be open. Please remember to repair your ballmarks, fill your divots, and enjoy the new carts. I hope to see you at the course.

Dan

