10200 Old Dominion Pkwy Fredericksburg, VA 22408 540-891-0111 www.leeshillgc.com



Flag Day Results: July 4, 2024

Congratulations to the following players:

1st Place Gross- Gary Stefaniga (67)

2nd Place Gross- Todd Pickering (68)

3rd Place Gross- Jeff Wholey (75)

4th Place Gross- Kerry Lundin (77)

5th Place Gross- Jeremy Lundin (84)

1st Place Net- Jim Kreger (65)

2nd Place Net- Jim Leahy (67)

3rd Place Net- Larry Rupert (71)

4th Place Net- Steve Allen (71)

5th Place Net- Sandy Kenyon (74)

Open Championship Scramble, July 21, 2024

<u>1st Place Team:</u> - 130

- Daryl Perdue- Landon Perdue

2nd Place Team: 135

- Kerry Lundin- Jeremy Lundin

3rd Place Team: 136

- Marty Johnson- Andrew Pettit

4th Place Team: 137

- Tony Hairfield- Eddie Grigsby

5th Place Team: 139

- Jim Leahy- Larry Rupert

6th Place Team: 139

- Rick Gray- Ron Hake

7th Place Team: 141

- Steve Corbin- Ronnie Quayle

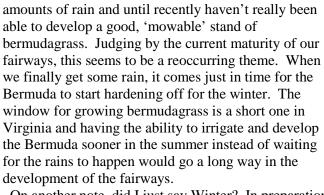
8th Place Team: 145

- Chuck Barber- Craig Weinschenk

Turf Talk – August

I would like to thank all our members and guests for their positive response to the new cart traffic posts. It may sound crazy, but I really think I can see a difference in the wear patterns of the turf, either entering or exiting the fairway. What? Did I just hear someone ask, "What cart posts is this guy talking about?" Wait a minute here, you mean you haven't heard about the new green-marked white posts that illustrate where to enter the fairway and the red-marked white posts that show where to exit the fairway? The maintenance staff moves the post once a week. The stakes have been in place just off the cart path for the last 4 weeks and as I said I really think they are making a difference. Thank you everyone in helping avoid ugly, worn-out, dead patches of grass or worse, no grass at all.

All the golf courses in the area have suffered through the drought this summer, some more than others



Turf Talk Continued: We have received minimal

On another note, did I just say Winter? In preparation for the coming seasons and the hardening-off of the bermudagrass, we have raised the height of the rough and will soon raise the height of the fairways. In the short term, this will allow for some definition between the rough and the fairways. In the long term, raising the heights will do two main things. One, it allows for a little insulation to help regulate ground temperatures and allow for a better chance of avoiding any winter damage. Two, the added height will assist in shading out weed seed germination. Although nothing is foolproof, it is better to practice a little fire protection than to be putting out fires.

There has been a change in the upcoming aerification scheduled for August 19. Originally, we were scheduled to again use the deep-tined Vertidrain through contracted services. This machine does an excellent job off using solid non-coring tines with penetration as deep as 7 to 8 inches. But it does not remove any material, organic or non-organic. Instead, we will use the same diameter size tine (half inch) but we will be removing a core of organic matter and mix from about 3 inches deep. This process is critical to removing the organic matter and thatch that may cause hydrophobic soils, inadvertent release of ammonium nitrogen that are released as the fairy ring fungi (remember the green rings on the putting green surface?) or even puffball mushrooms. The total aerification process will also include topdressing, a double verticutting and seeding of new bentgrass seed. This whole process will be assisted by the addition of a core collector that is attached to the aerifier. As the aerifier makes it's pass on the green, the core collector will (yes you win the prize with your guess) collect the cores and deposit them in a pile at the edge of the green. This saves time and labor as the plugs will not need to be pushed to the edge. Thank you, Jaime, for making this purchase.

Hope all are safe and well. Stay cool and we'll see you on the golf course, Dan.



It's hard to believe school will soon be back in session and summer vacations are coming to an end. With this in mind we want to extend a huge thank you to all our Tavern

teachers and students. Thank you for all you do and good luck this upcoming school year. We look forward to seeing you all and working together as your schedules permit.

The Apple

There's a reason students give apples to teachers. Ever curious as to why students have always gifted <u>apples</u> to teachers? It's because from the 16th to the 18th century, teachers' salaries were so low, students' families would compensate for that by providing them with apples, which were a common crop during this time period.

On the American frontier, families were often responsible for housing and providing for teachers if they wanted their children to attend school. Because apples were an abundant crop, students would bring teachers apples as a form of sustenance and a token of appreciation. It's also interesting to note that school often starts in September, which is peak harvest time for many different kinds of apples in the Northern Hemisphere. It's thought that the tradition of bringing apples to teachers carried on even after schools were modernized. In the 1920s, *apple polishing* was used as a common slang term for trying to win favor to a teacher. So, let's put those apples to good use with this healthy



Apple Cinnamon Oatmeal Cookies recipe Ingredients

<u>Ingrediente</u>	
1 apple, peeled, cored &	1 egg
diced (about 1 1/2 cups)	1 tsp vanilla extract
1 tbsp butter	2 tsp cinnamon
2 1/2 tbsp light brown	1 3/4 cup flour
sugar	2 tsp cornstarch
1/2 tsp ground cinnamon	1 tsp baking soda
3/4 cup butter	2 1/2 cups Old Fashioned
3/4 cup light brown	Oats
sugar	1/2 cup cinnamon chips
1/4 cup sugar	_
- -	

Instructions

- 1 Melt 1 tablespoon of butter in a pan over medium-low heat. Add apples, sugar and cinnamon and stir to combine.
- 2. Cook for about 10 minutes, stirring occasionally. Remove from heat and set aside until ready to use.
- 3. Preheat oven to 350 degrees.
- 4. Cream butter and sugars together until light and fluffy, about 2-3 minutes.
- 5. Mix in egg and vanilla extract.
- 6. Add cinnamon, flour, cornstarch and baking soda to a medium sized bowl and combine

Recipe Continued:

- 7) With the mixer on low speed, add flour mixture to butter mixture.
- 8) Stir in old fashioned oats and cinnamon chips. Dough will be thick.
- 9) Stir in apples (don't add the sauce from the apples).
- 10) Make dough into balls of about 2 tbsp. Flatten them out a bit and place on cookie sheet covered with parchment paper or a silicone baking mat.
- 11) Bake for 10-11 minutes. They should be slightly golden on the edges and look a little underdone in the center.
- 12) Remove from oven and allow to cool for a couple minutes before putting on a cooling rack. The center of the cookie will finish cooking as it cools.

Enjoy ... and don't forget to share Chow for Now.....Anita ~

Member Guest Grand Prize

One Lucky Member will receive a single

Cart Plan for ONE YEAR.

So let's get signed up to play.

Member Guest Sponsor Page:

Member Guest this year will be on September 13-15 with a social on the 13th. We are only a few weeks away! Get \$600 in sponsors & your Member Guest entry fee for you and your guest is Free.

PGA Jr. League

As we conclude our Spring season during the first week of July, we begin to look forward to our Fall PGA Jr. league season. Player registration is scheduled to open middle of July. Please register at pgajrleague.com.

Call Jamie at 540-379-8802 for information about the PGA Jr. Fall league. (Sept-Oct).

<u>Club Championship – October this year!</u>

The Club Championship is scheduled for October 12th &13th this year. Sign up is in the foyer at the podium. Tee Times. Golf, Cart, Prizes and Sunday Cookout, \$50 Entry Fee. There are Four (4) Coveted Parking Spots up for grabs

Driving Range & "Back Tee"

The "back tee" on the driving range is for

Lessons Only.

This is not open to any golfers for play or practice. Golf carts are also prohibited from this area.

Keep Lee's Hill Beautiful. It's up to all of us!