

GCC Monthly

April 2012

The monthly newsletter of Gainesville Country Club

Vol. XXVI. No. 4

EASTER WEEKEND ACTIVITIES

EASTER EGG HUNT

Saturday, April 7

Hunt will begin promptly at 11:30 am.

Bring your basket and a camera. The Easter Bunny will be here to greet you at the club!

A picnic buffet will follow.

\$10.95 includes hunt and picnic





EASTER BUFFET

Sunday, April 8

11, 11:30, 1 and 1:30 seatings available

Adults \$25.95/ Children ages 4-12 \$13.95

Age 3 and under eat free!

Please call 372-1458 for reservations.

Board of Directors

President, Rob Johnson

Vice President, Phil Ankrim Golf Committee

Secretary, Mary Frances Gainer Building and Grounds Committee

Treasurer, Gene Quinn Finance committee

Margaret Hayes House and Pool Committee

Truitt Oliver Tennis Committee

Dan Spiess Greens Committee

Stephen Tanner Long Range Planning Committee

Tami Tomlinson Membership Committee

Management Team

General Manager Tommy Lyman tlyman@gainesvillegolf.cc

Membership Services Coordinator Amanda Hill membershipservices@ gainesvillegolf.cc

Restaurant Manager Aaron Atkinson aatkinson@gainesvillegolf.cc

Banquet Manager
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Head Golf Professional Sean Solodovnick golfpro@gainesvillegolf.cc

Golf Course Superintendent Mike Rowe mrowe@gainesvillegolf.cc

Head Tennis Professional Raj Lama gcctennis@msn.com

Accounting Office Gretchen Moore gmoore@gainesvillegolf.cc

Head Chef Patrick Jones chef@gainesvillegolf.cc

Manager's Letter

Dear Members,

As the season gets into full swing, we have a number of activities and projects to report on. The interior redecorating is scheduled to begin this month. Work will be done on the foyer, lobby, Private Dining Room, Ladies Card Room, bar, lounge and men's card room. We will do our best to keep your inconvenience to a minimum. While most of the work will be cosmetic in nature, it will give the rooms a needed facelift. As many of you know, the kiddie pool was closed due to state regulations after years of operation. After a long and frustrating process, I am pleased to announce that the installation of a splash pad in its place is on schedule for this spring. These projects are being funded by proceeds from last year's refinancing.

In other news, the Board approved a recommendation from the Tennis Committee to begin researching the feasibility of converting the 2 hard surface tennis courts to clay. An engineering report from GSE Engineers indicated that the amount of work that needs to be done on the underlying subsurface in order to make resurfacing the hard courts a success was approaching the cost of conversion. We are gathering quotes and exploring financing options. It does need to be emphasized that without financing, this project will not happen. Some clubs have had success with member funding for projects of this nature, and that possibility will be explored.

Be sure to make reservations for the Easter Egg Hunt on Saturday, April 7 and our fabulous Easter Buffet on Sunday, April 8. Summer camps, junior golf and tennis activities, dive-in movies and other kid-friendly programs are being formulated now and details will be available within the next few weeks. We will begin the popular monthly Sunday poolside music events in May and continue them throughout the summer. We will also be continuing our

traditional pool parties on Memorial Day, 4th of July and Labor Day.

I am pleased to announce the hiring of our new chef, Patrick Jones. Patrick has been with us since March 6 and his enthusiasm, creativity and culinary skills are exactly what the club needs. If you haven't been out yet, you need to come for lunch or dinner. His personal perspective and ideas are refreshing. New lunch and dinner menus that will focus on seasonality are going to be introduced in the coming months. With the return of Daylight Savings Time and the increased afternoon activity that it brings, we will open the lounge on Sunday evenings for dinner. Beginning April 15, a casual menu will be available from 5-8 p.m. Now you can enjoy a late afternoon 9 holes of golf or a set of tennis followed by dinner at the club.

Hope to see you soon and often, Tommy Lyman

Notes from the Membership Department

We had 4 new members join the club in March. Please extend a warm welcome to:

Cary and Christie Blakely

The Blakelys have lived in Gainesville for 8 years.
They have two daughters, Lauren, 16, and Anna,13.
Cary is retired from FedEx and Christie is the VP of Customer Relations and Corporate Compliance for RTI Biologics.

Jeanel Coullias

Ms. Coullais is the Vice President of The Grande Event. She is a longtime Gainesville resident. She enjoys swimming and playing tennis and bridge.

Oscar and Tina DePaz

Dr. DePaz is the chairman of Southeastern Integrated Medical. He and Tina are longtime residents of Gainesville.

Tom Wurzbach and Traci Strickland

Tom is the Chief Information Officer for LifeSouth and Traci is an administrative assistant at the Shands Cancer Center. They are longtime Gainesville residents. They have 3 children, Nicholas, 16, Sarah, 14, and Alexander, 10.

Best, Amanda Hill



Do you love GCC and want to spread the word?

If so, we want YOU to be an Ambassador! The Ambassador Committee is a group of members who work together to welcome new members and make sure that they are getting the most out of their memberships. For more information, call 352-372-1458 or email membershipservices@gainesvillegolf.cc

CLUBHOUSE NEWS

Wednesday Night Chef Specials All-you-can-eat

4.4.12

Lasagna

Garlic bread sticks

Mixed vegetables

\$14

4.11.12

Hong Kong style Tilapia
Jasmine rice

Oriental vegetables

\$14

4.18.12

Grilled and sliced beef loin

Mashed potatoes

California blend vegetables

\$15

4.25.12

Fried shrimp

Cajun rice

Mixed vegetables

\$18

Friday Night Happy Hour Drink Specials

April 6

Half price mixed drinks

April 13

Complimentary glass of wine with purchase of an entrée

April 20

Buy one, get one free bottles of wine

April 27

Complimentary martini with purchase of an entrée

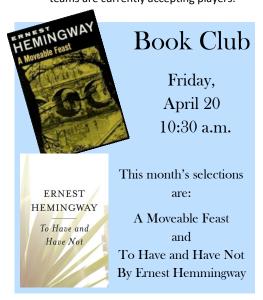




Thursday, April 5 and Thursday, May 3

Full dinner menu and trivia specials available starting at 6 p.m.
Trivia starts at 7 p.m.

Get a team together and join us for a challenging game!
Teams are limited to 10 players.
If you are single and would like to play, teams are currently accepting players.



Coming in May...

Cinco de Mayo Fiesta and Buffet

Saturday, May 5th, 6-9 p.m.

\$16.99

Mother's Day Buffet

Sunday, May 14

11, 11:30, 1 and 1:30 seatings available \$25.95 adults / \$13.95 Children 4-12

Drive-in Movie

Saturday, May 19, 8 p.m.

Alvin and the Chipmunks: Chipwrecked

\$5 for kids, \$10 for adults

Memorial Day Pool Party

Monday, May 28

12-3 p.m.

BBQ, DJ and pool games

Easter Buffet Menu

Baked ham
Prime rib
Baked herb crusted mahi
Fried chicken
Vegetarian baked ziti
Cocktail crab claws
Spinach with mushrooms
Candied baby carrots
Mashed potatoes with gravy

Roast lamb

Rice primavera
Assorted cheeses
Antipasto display
Fresh fruit
Shrimp cocktail
Smoked salmon

Pasta salad with pesto vinaigrette

Waldorf salad Greek salad with dill Assorted dessert bar

\$25.95 for Adults/\$13.95 for children ages 4.41.2

Ladies' Luncheon and Speaker Series

Wednesday, April 25 at 11:30 a.m. Hosted by Victoria Golden of The Lost Art Gallery



The Lost Art Gallery, located in the Thornebrook Village Shopping Center, buys and sells 19th/20th century and contemporary fine art and antiques from around the world.



Join us every Thursday (excluding trivia night) for live jazz in the lounge from 6 to 9 p.m. Kick back and relax with a cocktail as you enjoy the sweet sounds of Karl Weismantel on the guitar.

Chef's Corner

Welcome Chef Patrick Jones

Chef Patrick graduated from Johnson and Wales University with a degree in culinary arts. He has been in the food industry for 17 years, 12 of which he has spent doing fine dining. He has developed expertise in regional Italian, Greek, regional American and Pan-Asian Fusion. Prior to his arriving in Gainesville, he lived in Houston and Atlanta. During his time in Atlanta, he worked for the Buckhead Life Restaurant Group, a chef-owned collaboration of fine dining restaurants each offering a



different type of cuisine. If you have spent time in Atlanta, you may be familiar with such Buckhead-owned restaurants as Panos and Pauls, 103 West, Atlanta Fish Market, Chops, Pricci, Buckhead Diner and Blue Pointe. Chef Patrick describes his style of a fresh approach to cooking that focuses on seasonality.

Pool News

The pool is open from 8 a.m.-9 p.m.

Lifeguards will be on duty May 19-20 and May 26-27.

Starting June 1, lifeguards will be on duty Tuesday-Sunday until the end of August.

Lifeguard hours are 9 a.m.-6 p.m.
Tuesday-Saturday and 11a.m.-6 p.m. on Sundays.

Coming in May...
Schedules for swim team,
water exercise, swim
lessons and swim clinics.

If you have any poolrelated questions or comments, please email our Aquatics Director, Tracy James, at Swimwithme123 @yahoo.com.

St. Patrick's Day 2012















GCC Summer Camp

GCC is the place for your kids to be this summer! Campers will have the opportunity to participate in golf, tennis and swimming activities while under the supervision of fully certified professionals. They will also take guided nature hikes that will teach them about the abundance of wildlife that lives in our Audubon Cooperative Sanctuary. Games and arts and crafts will be geared towards each session's theme, so campers can pick their favorite or attend all 3.

Session 1: Water World (June 19-22) Have a whale of a good time exploring the deep sea!

Session 2: Outback Adventure (July 17-20) Hop on board for an awesome Aussie adventure!

Session 3: Space Odyssey (August 7-10) Take an out-of-this-world trip through the solar system!

Summer Camps are open to members' children and grandchildren ages 6 through 12. Non-members may attend as a guest of a member for an additional \$25. All campers are provided with a mid-morning snack and lunch. Children will be grouped by age and skill level during sports activities. For more information about GCC Summer Camp, visit www.gainesvillegolf.cc or call 372-1458.

Time: 8:30-3:30 Price: \$175 per session Aftercare is available from 3:30-5:30 p.m. for an additional fee of \$40 per session.









Golf News





2012 Men's Member/Guest

May 3-5

\$5 per team entry fee includes 3 days of golf, lunch and the awards ceremony.

Schedule of events is available in the golf shop.



Congrats to...

Your head golf professional Sean and his Pro-Am team of Dan Spiess, David Stauffer and Doug Williams for their 4th place tie at the Lake City Country Club last month. Sean also came in 3rd place individually amongst the professionals with a 1 under par round of 71.

April Tournaments

4th Annual G.C.C. Masters Par 3 Contest

Wednesday, April 4 at 5:30 p.m.

Continue the tradition! Come out and play our 9-hole Par 3 course and try to take the green jacket away from last year's winner J.D. Tomlinson Jr. \$25 entry fee includes dinner and awards.

\$10 optional cash game

Masters Pick-a-Pro

Saturday, April 7 (All day)

Compete in our Masters Pick-a-Pro and pair your net score with the third round score of a Masters competitor. G.C.C.'s Masters pins will be set up to challenge you!

Men's Twilight Shotgun

Thursday, April 19 at 5:30 p.m. 9 hole scramble

A,B,C,D teams to be chosen by the Golf Shop Dinner will follow play.

Three Best Balls of Four (Net)

Saturday, April 21 at 9.am.

9 a.m. shotgun start.

Sign up as a foursome or the golf shop will pair you up.

Men's Club Championship and Senior Club Championship

April 27-29

54 holes of stroke play for the championship flight 36 holes for all other flights



Junior Golf Clinics

The golf shop is offering complimentary junior golf clinics every Saturday during the month of April.

Dates: April 7, 14, 21 and 28

Time: 9-10:30 a.m.

Ladies' Night Out

Wednesday, April 11 4:30 p.m.

Take some time for yourself and enjoy a night out at the club. The night will begin with complimentary champagne served on the #10 tee box. We will play 5 holes of no-pressure, fun golf and then take it inside to the bar for drinks and dinner. Bring a guest to have dinner and drinks...their golf will be on us!



The Score Board

2012 Men's Member/Member

Overall champions	140
M. Bobbitt/D. Muir	
Flight 1	
1 st place net	128.6
J. Guerin/W. Burnett	
2 nd PLACE Net	129.3
G. Almond/T. Robinson	
Flight 2	
1 st place Gross	158
D. Spiess/H. Shitama	
1 st PLACE Net	131.8
M. Jubien/E. Goolsby	
2 nd PLACE Net	132.8
D. Stauffer/D. Lotow	

Tennis News

Upcoming Events

Junior Quick Start Saturday, April 7, 2012 11 a.m.-12 p.m. No cost.

Junior Varsity and Varsity Clinic

Saturday, April 7, 2012 2-3:30 p.m.

Ages 11 & up welcome No cost

Adult Clinic

Thursday, April 19, 2012 6-7:30 p.m. No cost

Adult and Varsity Round Robin

Friday, April 27, 2012 7-8:30 p.m.

No cost



Congratulations to our defending and current Champions Michael Bobbitt and David Muir. They survived a lackluster first round by storming back with a very impressive 5 under par 67 in the second round. Both flights were very close and pressure was felt by all as it became clear that every putt mattered throughout the day. Thank you to all who played in the event. We look forward to a bigger and better Member/Member next year!

Gross

Ladies 18 Holers Ladies 9 Holers Net 3s, 4s, and 5s Ladies 9 Hole Championship T1st Place

C. Flowers March 15, 2012 C. Vierck V. McGathy

1st Place 4th Place M. Farrow J. Legler Net 1st Place

T5th Place M. Farrow A. Ives S. Stepura

Adult Practice and Play with Raj and

Every Wednesday during the month of April 6-7:30 p.m.

There is no cost for this event.



Tip of the Month:

Relaxation

It is important that one keeps the mind and body loose and relaxed during play. If you watch pros, you will notice that they are loose when they stroke the ball. They make their movements look easy and smooth, yet they generate ample velocity when needed. Recreational players muscle the ball too much. By taking time to breathe slowly between points and not holding your racquet too tight, you can improve your game through relaxation.



Golf Rules

By Dyke Farrow



You hit a high shot that lands in the fairway. When you get to your ball, it appears that it may have embedded. How can you be sure? Are you allowed to lift it? If you lift it and it's not embedded, what do you do? Can you clean it? What do you do if it is embedded?

The rules allow you to lift your golf ball if you believe that it may be in a situation in which you would be entitled to relief. However, you must mark the position of the ball before lifting and you may not clean the ball unless you find that it is embedded. You are entitled to relief for an embedded ball if a pit created by the ball's impact protrudes below the surface of the soil. Being imbedded in thick grass above the level of the soil does not entitle you to relief. If your ball is not embedded, you must replace it exactly where it had been sitting, without cleaning it. If the ball was embedded, you may clean it and drop it. The ball must be dropped as close as possible to its embedded position. If it lands again in its own pit, you may drop it again. If the ball hits the ground closer to the hole than its previous position, it must be redropped. If it rolls closer to the hole than its previous position, you also must drop it again.

The Course Report

Let's hope we get some April showers to bring May flowers. It has been extremely dry for us over the past few months. The golf course is holding up well, but it certainly could use some of Mother Nature's moisture. Our fairways are showing signs of damage from mole crickets and animals digging to get the mole crickets. Our scheduled treatment happens the second week of May. Spot treatments will be made as needed in hot areas until then. I know the Sand Hill Cranes are nice to look at, but please refrain from feeding them because it makes them overpopulate in certain areas of the course, which causes damage to the turf.

We will be performing root pruning this month on the golf course. This is a process where the tree roots are sliced just below ground level on the drip line of the tree canopy. When we have done this in previous years, the turf has responded quite well due to the lack of competition from the tree roots.

We have switched from using red, white and blue flags that indicate hole locations to using all white flags. This will allow us to set the golf course up utilizing many different areas of the green on any given day, rather than being dictated by the color rotation. With the old flag system, we would have to utilize a certain area of the green to adhere to the color rotation schedule. As a result of this, holes were placed in areas where the turf may not have been the healthiest available at that particular time. I am aware that there will be a learning curve with this new process, but I am confident that you will be rewarded with much more variety in the way the course plays from day to day.

Our cultural practices are getting more intense as the weather warms and we are looking forward to a great spring and summer on the golf course. As always, if you have any questions, comments or concerns, please stop me on the course or email me at mrowe@gainesvillegolf.cc.

Mike Rowe Golf Course Superintendent

Hours of Operation		
Clubhouse	Lunch is served Tuesday through Saturday from 11:30 a.m2:30 p.m.	
(372-1458)	Dinner is served Wednesday through Friday from 5-9 p.m.	
	Sunday Dinner served from 5-8 p.m. beginning April 15	
	Early Bird Dinner is available from 5-6 p.m.	
	Champagne Brunch is served on Sunday from 11 a.m2 p.m.	
Snack Bar	Open 10 a.m6 p.m. Tuesday through Friday and Sunday	
	Open 7 a.m6 p.m. Saturday	
Golf Shop	Open 7 a.m-6 p.m. Tuesday through Sunday	
Tennis Courts	Open 8 a.m10 p.m. Monday through Sunday	





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