



## Golf Shop Hours:

7:30am—5:30pm

## Range Hours:

8am-4:30pm

## Heron Grille Hours:

### Kitchen:

Mon.-Wed. 11am-4pm

Thursday 11am-8pm

Friday 11am-4pm

Sat.-Sun. 8am-4pm

### Bar:

Mon.-Wed. 8am-5pm

Thurs. 8am-9pm

Fri.-Sun. 8am-5:30pm

# January

## Course News

Unless you've been hanging out under a rock for the past couple of months, you've probably noticed that we have been basically inundated with rain since early November. While a certain amount of rain is obviously necessary and always welcomed, we are now approaching the point of saturation in many places on the golf course. For the month of November, we received 8.2 inches of rainfall, and with a one more day left in December, we're at 14.3 inches with more rain forecasted for today. It's especially tough to deal with on the golf course during the winter time because the water is not being used up by the grass and other plants, so the process of "drying out" takes much longer in the winter months versus the active growing seasons.

However, we shall persevere, and in the words of Henry Wadsworth Longfellow, "The best one can do when it's raining is to let it rain."

We appreciate everyone's cooperation with good cart traffic practices, such as avoiding low areas in the fairways and using the entrance & exit posts that have been provided. Happy New Year to everyone and I look forward to seeing you on the course!

Course Superintendent, Jeff Losee



# Golf News from Our Head Golf Professional, Todd Gilgrist

January 1, 2019

Golf News

Happy New Year!!

I hope the holidays were great for you and your family. We are planning for another great season at Chestatee and hope you will make plans to be a part of our events.

By the end of the month, the calendar will be finalized, and we will publish all the events for the 2019 season for all groups.

We are looking forward to meeting with the new MGA Board and new Chairman Lee Waters with laying out the new season.

I can share some important dates regarding club events that you may plan to participate.

April 26th & 27th	Spring Member/Member
May 16 <sup>th</sup> , 17 <sup>th</sup> & 18 <sup>th</sup>	Men's Invitational (moved from October)
June 1 <sup>st</sup> & 2 <sup>nd</sup>	Senior, Super Senior Club Championship
August 9 <sup>th</sup> & 10 <sup>th</sup>	Heron Cup
October 4 <sup>th</sup> , 5 <sup>th</sup> & 6 <sup>th</sup>	Men's Club Championship

We are planning a Chestatee Ladies Day on Tuesday's beginning on March 5<sup>th</sup>, and we are going to invite non-members to play along. Should be fun! I will send out detailed information on program specifics soon. We are going to do some couples golf too!

Also, a new addition for not only the ladies but to any Chestatee golfer, the Chestatee Golf Academy will begin as well, offering the best instruction, club fitting, clinics and junior golf.

Along with Todd Gilgrist, PGA Professional the academy staff will be:

Joan Delk, LPGA Touring professional and Teaching professional, Crystal Falls, Big Canoe GC  
Steve Patton, PGA Professional and Director of Golf for Truett McConnell University  
Vince Young, PGA Professional Titleist Tech Rep  
Andrew Mills, PGA Chestatee Lead Professional  
Mike Pritchett, PGA Chestatee Assistant Professional

Our hope is to provide you with many options for the educational part of your golf game, whatever your level is.

## 2019 Rules of Golf are in effect!!

I have copies of the new rules for the golf shop and a free from the USGA and may I suggest the USGA web site for a wealth of information, also to download the 2019 rules app available for both IOS and Android. [www.usga.org](http://www.usga.org) its free.

I am coordinating with the USGA/PGA to amend our current "Local Rule" sheets that take the rules and make playing Chestatee within the Rules of Golf.

I will have amended local rule sheets for Stroke play and Match play ready January 1, when the new rules take effect. In looking at the new rules, they are better written for understanding and playing with equity.

Another great resource is the Georgia PGA web site for a document on the new rules

<https://www.georgiapgga.com/gui/georgia26/news/files/2019%20rules%20of%20golf.pdf>

In January and February, I will have a PGA/USGA rules expert come to the club and have some informal sessions for explain some of the changes and some Q&A.

We are planning a very active year out of the golf department.

Hope you will join us!

All the best,

Todd



A Recipe from Chef Chris Boan...

# Spicy Orange Marmalade-Glazed Short Ribs

## Ingredients

3 bld. Small bone-in beef short ribs (recipe also goes well with pork sparerib)

1 tbs. peanut oil

1 medium onion

6 hot red chilie peppers of your choice

2 garlic cloves

1 fresh ginger sliced thin

1 tsp. dried thyme

1 tbs. paprika

.5 tsp. cumin

Pinch of nutmeg

### **Marinade:**

½ cup orange marmalade

½ cup low sodium chicken broth

2 tbs. soy sauce

1 tbs. Red wine vinegar

1 lb. fresh chopped basil (leave some for garnish)

4 oz. fresh tarragon

Kosher salt and ground black pepper





## Preparation

First, heat the oil in 5 quart slow cooker on medium. Add half of short ribs and brown about 2 minutes per side. Repeat with rest of short ribs. Add onion and cook until soft. Then add rest of ingredients until cooked and fragrant. Add the pre-mixed marinade until well blended and hot. Then add the ribs and cook for 5-6 hours on high. When ready to serve transfer to platter and garnish with chopped basil. Suggested sides would include mashed and sautéed spinach. Enjoy!

Tips for slow cooker success:

Don't over fill/keep lid shut/more seasoning less salt

# JANUARY

Sun	Mon	Tue	Wed	Thu	Fri	Sat
		<b>1 CLUB OPEN</b>  <b>NORMAL HOURS</b>	2	3	4	5
6	7	8	9	<b>THURSDAY NIGHT DINNER</b>	<b>LUCKY FRIDAY</b>	12
13	14	15	16	<b>THURSDAY NIGHT DINNER</b>		
20	<b>MARTIN LUTHER KING DAY</b>	22	23	<b>THURSDAY NIGHT DINNER</b>	25	26
27	28	29	30	31		

