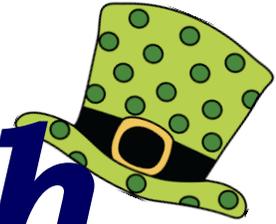




March



Golf Shop Hours:

8:00am—5:00pm

Range Hours:

8:30am-5:00pm

Heron Grille Hours:

Kitchen:

Mon.-Wed. 11am-3pm

Thursday 11am-8pm

Friday 11am-4pm

Sat.-Sun. 8am-4pm

Bar:

Mon.-Wed. 8am-5pm

Thurs. 8am-9pm

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

Course Update

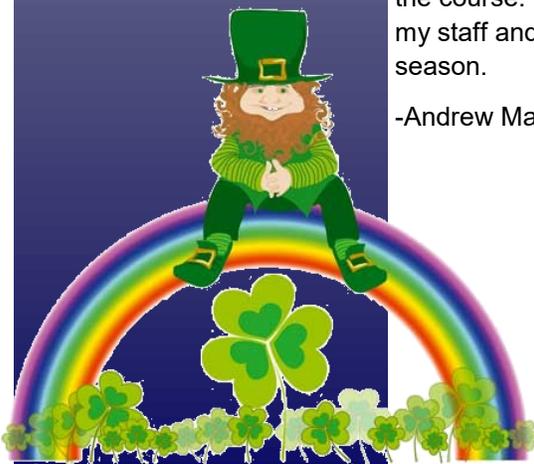
March will be a busy month for the maintenance staff at Chestatee and we are all looking forward to it! We will be trying to wrap up winter projects as well as keep up with the workload of preparing for Spring. A few of our larger projects will be finishing our preemergent application to the entire course, continued bunker repairs, spreading some fresh mulch in the beds, and a very light spring greens aerification.

Probably one of the most common questions a golf course superintendent is asked is, "Why do you have to punch those big holes in the greens?" The truth is we wish we didn't have to do it either but unfortunately it is a necessary process of removing organic matter and facilitating gas and air exchange into the root zone. During periods of aggressive turf growth (Spring and Fall) a thatch layer made up of organic plant material is accumulated in the upper layer of soil. When this layer becomes too thick, it hinders the movement of water, air, and gases to and from the root zone below the soil surface. The best way to manage this thatch layer is with periodic (at least 2 times/year) core aerification. These aerifications are typically scheduled in the spring and fall for a faster, healthier recovery. This year our larger aerifications are scheduled for June and October with a very small "venting" in the spring.

In addition to removing organic material, we also use aerifications as opportunities to amend the soil properties. For example, our greens at Chestatee are calcium deficient and have a slightly low pH, therefore during our aerifications we have the opportunity to amend the soil directly with several different beneficial products. Once we have removed our cores, applied soil amendments, and filled the holes with fresh topdressing sand, we have given the turf the best possible conditions to flourish and grow healthier heading into the stressful summer months. During these times please bear with us as we perform these necessary maintenance practices.

In recent years, March has provided our area with great weather for growing Bentgrass and starting Bermudagrass' break out of dormancy. Hopefully this year will be more of the same as we prepare the greens for the season and anticipate green-up around the rest of the course. Our golf course maintenance "off season" has been slow but productive, and my staff and I are ready for spring weather and the awakening of the course for the growing season.

-Andrew Maronge, GCS



Lucky Friday

March 23rd

Thursday Night Dinner

Thursdays 6-8pm

Members & Guests Are Welcome!



Golf News from Our Head Golf Professional

We are gearing up for a great year at Chestatee with events and everything related to the golf operations.

We will begin our Ladies Golf Day in March. We will set aside some tee times for our lady members to meet up, play golf, and have lunch after the round. This year's goal is to grow our group by returning to a "members" only format.

The groups are: 18 holes, 9 Holes, 3 Holes.

In addition, for our lady members, I will offer ½ hour private lessons on Wednesday afternoons. These lessons will \$20.00 per lesson and are open to any lady member.

Both the play day and lesson sign up is in the golf shop.

We also will be adding the following events:

- Couples Nine
- Divot party
- Beat the Pro(s)

In March, in conjunction with the Handicap Committee, we will begin auditing players' handicaps and posting records for accuracy.

This season, we are going to be a lot more stringent in posting records and players handicaps.

Q. What scores are acceptable for handicap posting purposes?

A. Almost all scores are acceptable because of the basic premise of the USGA Handicap System™ which states that every player will try to make the best score at each hole in every round, regardless of where the round is played, and that the player will post every acceptable round for peer review.

Therefore, all of the following are acceptable scores:

- When at least seven holes are played (7-12 holes are posted as a 9-hole score; 13 or more are posted as an 18-hole score)
- Scores on all courses with a valid Course Rating™ and Slope Rating®
- Scores in all forms of competition: match play, stroke play, and team competitions where each player plays their own ball
- Scores made under "The Rules of Golf"
- Scores played under the local rule of "preferred lies"
- Scores made in an area observing an active season

Please visit Section 5-1 of the USGA Handicap System manual for further reference.

When playing alone, it does not count as "peer review" so do not post.

March means spring merchandise, so we will transition from fall/winter to spring/summer, what this means is great sales on through the month.

We have restocked the Oakley Sunglass cabinet, this year's styles are great and the Oakley golf specific lens "Prism" is incredible.

Spring time is a great time to take a look at the newest clubs that are out, or take a lesson, talk with one of our golf professionals about how we can help you enhance your game, easily and with affordability.

All the best,

Todd Gilgrist

A Recipe from Chef Chris Boan

Turkey Empanadas

Ingredients:

Pastry dough (Pillsbury pie crust)

1 lb. ground turkey

1 onion chopped

½ cup pitted black olives

½ cup green raisins

2 medium garlic clove

1/3 cup minced radish

4 tbsp. olive oil

4 eggs (egg wash)

2 tsp. cumin

1 tsp. chili powder

½ tsp. cayenne

1 tsp. kosher salt

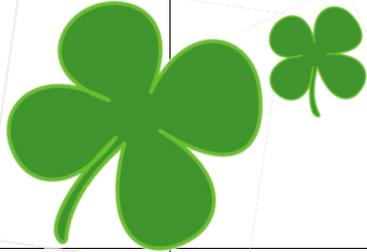
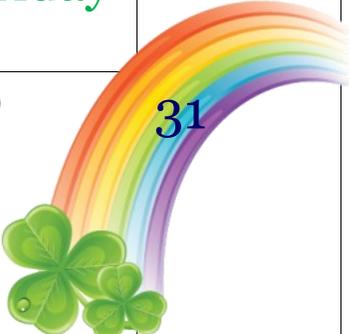
1 tsp. pepper



Preparation:

Heat oven to 365. Line baking sheet with parchment paper. Heat oil in large skillet on medium heat. Sauté onion, garlic and radish until lightly browned, and then add turkey. After turkey is browned add seasonings, raisins and olives cooking for 2-3 more minutes. Prepare pastry dough by cutting 6" circles. Place 3-4 tbsp. of mixture on half the pastry. Fold over and press end shut with a fork. Use a brush to cover empanada with egg wash. Bake for 20-25 minutes or until golden brown. Your favorite enchilada sauce will compliment this well. Serve with cold salad or choice side. Pssst...This is so good they will never know its ground turkey, Enjoy!!

March

Sun	Mon	Tue	Wed	Thu	Fri	Sat
				1 Thursday Night Dinner	2	3
4	5	6	7 <i>Ladies Play Day</i>	8 Thursday Night Dinner	9	10 MGA Two-Man
11 Daylight Savings	12	13	14 <i>Ladies Play Day</i>	15 Thursday Night Dinner	16	17 St. Patrick's Day Tournament
18	19	20 First Day of Spring	21 <i>Ladies Play Day</i>	22 Thursday Night Dinner	23 Lucky Friday	24
25	26	27	28 <i>Ladies Play Day</i>	29 Thursday Night Dinner	30 	31