



November

Golf Shop Hours:

7:30am—5:30pm

Range Hours:

7:30am-5:30pm

Tuesday: 7:30am - 1pm

for Maintenance and will
reopen after

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 News

“You’ve Got to Break an Egg to Make an Omelette”

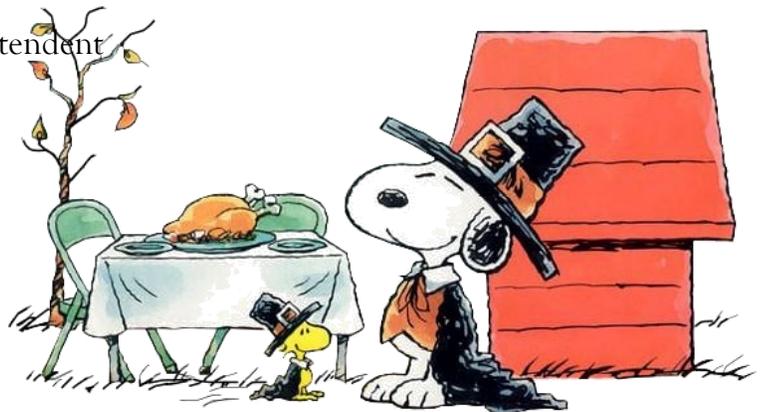
It’s that dreaded time of the year again. Time to tear up the greens just when they are rolling the best they’ve been all year! I know it seems crazy, but there is a method to the madness, I assure you. After months of mowing and rolling the greens daily, the plant and roots become extremely compacted, causing numerous stress issues that affect the health of the greens. It is important to aerify Creeping Bentgrass when it is at its healthiest to ensure quicker recovery of the plant, stronger root development, better uptake of nutrients & fertilizer, and several other boring yet important reasons.

Fall & Spring are the times when Creeping Bentgrass are thriving the most here in North Georgia. So although these are prime golf playing times as well, in order to ensure optimum health of the greens leading into the stressful time during the summer, it is a necessary evil to punch holes in them now.

With some hard work and a helpful hand from Mother Nature, we should have the greens back in excellent playing condition in no time. Thank you for your patience and understanding as we make necessary steps to keep Chestatee’s greens in as pristine condition as possible.

Jeff Losee

Golf Course Superintendent



Golf News from Our Head Golf Professional, Todd Gilgrist

As we go into the last two months of the year, and turn towards 2019, we are already in the planning stages for the new season. We will be compiling the event calendar for 2019.

One of our goals for the New Year is the Ladies Golf Program; we have tried many combinations as to growing and sustaining this group.

The best combination we have found from trial and error the last couple of seasons and member input is using Tuesday mornings for the Ladies Play day. We also are going to allow on Tuesdays only, the non-member or non-member resident to participate, for 2019. We are only going to charge cart fees for any lady to play. They can play 9 or 18.

- ◇ We will have the sign up book in the shop.
- ◇ We will provide a format to play (optional to the player) but we will have a predetermined format for those that want a game.
- ◇ We will make the pairings and try and shuffle them so you are playing with different ladies weekly.

I am also happy to announce that I have asked Joan Delk, LPGA to provide lessons for those who want to use her. We are working on finalizing details, and I will get them out as soon as we are settled on the program.

I have also been asked to offer programming for couples, this I will do starting in the spring, Couples Nine and Dine, or Couples Nine and Wine, something along these lines. The idea is a light hearted fun evening of golf.

I would like to thank the 2018 MGA Board for a great season! Most participation in club history! The term of MGA President is one season and outgoing president Mike Huskisson will turn over the reins to Lee Waters.

Huck, from all of us on the golf staff, we truly appreciate the job you did!! Congratulations on a super season.

We know the MGA is in a great position, and Lee will do an incredible job as well.

Special thanks to:

Phil Johnson, Steve Laney, Jeff Hansen, Joe Eberhard, Andrew Mills, Mike Pritchett, Trace Scroggs.

In conclusion, we are always evaluating the operation please don't hesitate to contact me with an idea or suggestion on what we are doing.

A Recipe from Chef Chris Boan...

Pasta Shells

with Spinach and Cannellini Beans

Ingredients

Extra-virgin olive oil-3 tbsp.
Garlic cloves-3 large
Cannellini beans- 1 19 oz. can
Swanson chicken broth- 1 carton
Red pepper flakes- 1 tbsp.
Shell pasta- 1 box
Juice from lemon- 1
Baby spinach- 1 container fresh
Shredded parmigiano-4 oz. (garnish)



Preparation

Boil pasta shells el dente then add sautéed spinach cooked in olive oil. Add drained cannellini beans to heated broth. Add seasonings with pasta and spinach and cook for 15-20 minutes on medium heat. Squeeze in lemon juice then salt and pepper to taste. Garnish with fresh shaved parmigiano. Enjoy!

November

Sun	Mon	Tue	Wed	Thu	Fri	Sat
				1 Thursday Night Dinner	2	3
4 Daylight Savings	5	6 Ladies Play Day	7	8 Thursday Night Dinner	9 Lucky Friday	10
11 Veterans Day	12	13 Ladies Play Day	14	15 Thursday Night Dinner	16	17
18	19	20 Ladies Play Day	21	22 Thanksgiving (club closed)	23	24
25	26	27 Ladies Play Day	28	29 Thursday Night Dinner	30 