



## Golf Shop Hours:

7:00am—6:30pm

## Range Hours:

7:30am-6:30pm

Tuesday: 7:30am - 1pm  
for Maintenance and will  
reopen after

## Heron Grille Hours:

### Kitchen:

Mon.-Wed. 11am-4pm

Thursday 11am-8pm

Friday 11am-5pm

Sat.-Sun. 8am-5pm

### Bar:

Mon.-Wed. 8am-6pm

Thurs. 8am-9pm

Fri.-Sun. 8am-6pm

# October

## Course News

It is about that time of the year again....aerification. We know it is dreaded, but it is necessary for the golf course.

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 so that the Bentgrass is able to recover and build a stronger root system.

In addition to removing organic material, we also use aerifications as opportunities to amend the soil properties. For example, our greens at Chestatee are sand based and have very little nutrient holding capacity. The result of this is a calcium deficient soil with a slightly low pH. We have the opportunity to supplement the soil with amendments like dolomitic lime, potassium, and artificial “clays” that will directly affect the soil profile. 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.

We plan to aerify at the end of October or the beginning of November.





## **Golf News from Our Head Golf Professional, Todd Gilgrist**

Hello Fall! This is a great time to be at Chestatee! We will begin transitioning the golf shop for fall fashions and outerwear as we make the downturn into winter. As always, we can order most things if we do not have your size. Remember your credit book needs to be spent before December 31st.

We welcomed a new fleet of golf carts last week; the new EZ-GO RXV ELITE. The carts are fantastic, they use a lithium-ion battery which have an incredible recharge rate. This battery is unaffected by temperature, so on cold days this winter you will zip right along. We faced that problem with the old acid/water batteries.

These carts also have two USB ports for you and your passenger to use for charging your phone while playing, although you will need to supply your own USB cable. It is a great amenity for our modern world.

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As stated in last month's newsletter the Rules of Golf will change January 1, 2019. None of the current rules will overlap or be used; they are totally rewritten and are designed to speed up the game and clarify or simplify use of the rules for the players. The old rules of golf consist of 34 rules and some subsets to each of the 34.

The 2019 Rules will have 24 rules and some subsets within the rule. Next year's events and Chestatee's "Rules of Play" will begin right away on January 1st. There will be no "grandfather" or "slowly transition" period into the new rules. I will also have a new "local rule" sheet as we do now, which pertains to Chestatee.

During the winter months, I have asked PGA/USGA Professional, Dean Alexander, to come to the club a couple of evenings for some review and interpretation of the new rules.

Dean, a longtime PGA/USGA rules official, has worked on the rules committee of the following events: Ryder Cup, PGA Championship, The Masters, U.S. Open and PGA Tour and LPGA Tours.

I am very excited that he said he would be glad to come up to meet the membership and discuss his interpretations of these new rules. I am developing a schedule and time line for these events and YOU will be first to know.

Dean has great stories from these events, so the evenings should be enjoyable!!



## A Recipe from Chef Chris Boan

# Red Roasted Pepper Hummus

## Ingredients

Garbanzo bean- 3 cans (pureed)  
Red pepper- 4 (roasted)  
Garlic clove- 4 (minced)  
Tahini-1/2 cup  
Lemon- 2 squeezed  
Basil- 1 tbsp. (Dried)  
Salt and pepper- pinch (to taste)



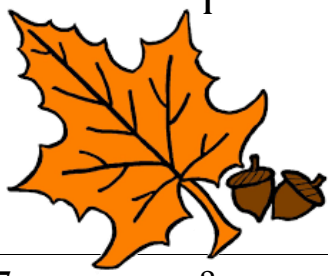

## Preparation

You will need a food processor to simply blend listed ingredients. Pour into serving bowl and Garnish. Serve with your favorite veggies, crackers and breads. Enjoy!

Garnish: Chopped parsley, pimento and garlic. Drizzle with a touch of extra virgin olive oil.

# October

SUN MON TUE WED THU FRI SAT

	1 	2	3 Ladies Play Day	4	5	6
7	8 Columbus Day	9	10 Ladies Play Day	11-13 MGA MEMBER— GUEST		
14	15	16 Ladies Play Day	17	18 THURSDAY NIGHT DINNER	19 LUCKY FRIDAY	20 Chestatee Cup
21	22	23 Ladies Play Day	24	18-19 THURSDAY NIGHT DINNER Men's Senior/Super Senior Club Championship		20
28	29 	30 Ladies Play Day	31	25 THURSDAY NIGHT DINNER	26	27 MGA Derby Champions Dinner