



# MEMBER NEWSLETTER

NOVEMBER 2018





## KENNY'S KORNER

A MESSAGE FROM THE GM

I hope everyone is enjoying the newsletter since we have revived it over the last few months. We are getting many good comments and we thank you for the input. We are now ready to take it to the next level, so you will have access to the newest edition and the archived editions as well. I am not sure if anyone knew that we had a website in the past as it had not been updated in years and I think it still had black and white photos. It disappeared sometime last year but we have created a new website that we hope you can get in the habit of using on a regular basis. We will update the site with pictures of current events, so you can keep up with happenings around the club. There is a calendar for you to plan around club events and join them as well. The new Member Section will allow you to look at your club statements daily if you feel inclined and pay your bill online. On November 1st we will send the URL to the website in an email with this edition of the newsletter. Eventually we hope that everyone becomes familiar with the website and we will not have to send emails with links to the newsletter and the calendar every month. All you must do is log on to the website and BAM - there it is! [www.lakewoodgcc.com](http://www.lakewoodgcc.com)

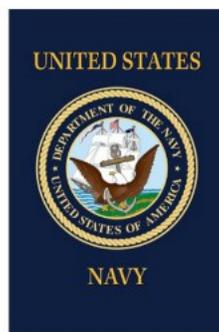
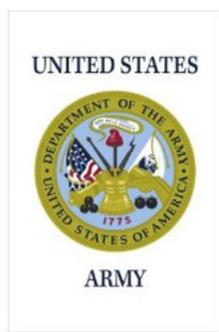
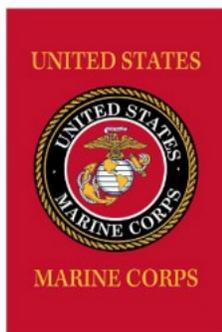
Ain't technology grand!!!! Speaking of technology. Thanks to each one of our members for being extremely patient while we work out the bugs in the new Club Prophet System. If you are having any issues with your statement, please do not hesitate to call or stop by the office.

Thank you,  
Kenny Saunders

## VETERAN'S DAY TOURNAMENT AND DINNER

### November 11 9am Shotgun

If you served or a family member served you sign under that particular branch of the armed services. We will play an individual net and your scores will be added to your teammates scores and low cumulative score wins. If an odd number of players on each team we will average out each teams scores to get a winning team. The team that wins gets to fly their service flag in the proshop for an entire year. Sign up in the shop now. If any questions ask Kenny or Payton.





As we head into the latter part of the year the golf maintenance staff is shifting efforts to the usual fall practices such as leaf clean up, limb clean up and we will start on taking down some of the dead trees around the property. We have also started edging cart paths around the course which provides a great detailed look and this should stay in place for the months to come. The extended summer and what appears to be a shortened fall hasn't done our greens any favors. My main concern is plant health and most notably root growth. Spring and fall are the times of the year in which bentgrass pushes root growth the most. With a short and almost non-existent spring and what looks to be a short fall this is a concern of mine. Summer seemed to never end and within two weeks of 80 degree days we received our first heavy frost on October 22. It's been a quirky weather year and I think we have managed the conditions rather well. Currently the maintenance staff is working to provide you with the best putting surfaces of the year. We will look to continue mowing and rolling as frequently as possible

to keep the greens smooth and at faster speeds. With frosts already upon us we will look to not mow our fairways, tees, and surrounds much more this year. While these areas will still be growing some I have noticed and heard about the concerns with thin turf surfaces in the spring. Allowing these areas to grow out a little more before they go completely dormant will allow the plant to store extra carbohydrates and other essential plant nutrients which will allow it to survive the winter and come out of dormancy in better shape and in turn this will hopefully provide thicker, healthier turf next spring.

Thank you for your understanding and hope everyone enjoys the cooler weather.

**Walker Bryant GCS**

## Get to Know Me!



Meet Daryle Frye! He is our head mechanic in the maintenance department and has worked with us for a year and a half. Daryle is originally from Chicago and has a very interesting background but first let's go back to the day Daryle had his interview with Lakewood Golf & Country Club. It seems Walker Bryant, our Golf Course Superintendent, was just introducing himself when one of his employees rolled into the shop with a broken reel on the rough mower and stated I have no idea what is wrong with it. Daryle instinctively said let me take a look at that. He proceeded to crawl under the machine and fix it. He didn't even know what a rough mower was. As you can guess he was basically hired on the spot.

As you can probably guess most mechanics would be somewhat interested in cars and racing them and Daryle is no exception.

# LAKWOOD KITCHEN RECIPES

## FROM CHEF IAN

Greetings members! Your chef Ian Lowrance again with another kitchen recipe. This one is a little more involved but very delicious. This month we will be making my personal recipe for lasagna.

### Lasagna

#### Ingredients

- ½ lb. of ground beef
- ½ lb. of copped pepperoni
- 8 cups of marinara boiled down as dry as possible
- 4 cups of mozzarella cheese
- 2 cups of parmesan cheese
- 1 cup of caramelized red onion
- 1 Tablespoon of fresh garlic
- 1 tablespoon Italian herbs.
- 1tsp. salt and pepper
- 10 to 15 Lasagna sheets



#### How to Make It

Boil the pasta and set aside in cold water, make sure to add salt and butter to your boiling water for taste and to raise the boiling temperature of the water.

In a sauté pan cook the ground beef the onions, garlic, herbs, pepperoni, and the marinara sauce and cook it down until thick. Set this mixture aside. The thicker the better so you get a solid piece when you cut it. Just be mindful you don't burn it.

Mix both cheeses together and set aside.

Now its time to put it together. Get your baking pan, put sauce down first, then a layer of noodles, now put down sauce on top of the noodles followed by the cheese mixture, then more noodles. Repeat this process until you reach the top of your pan and cover the top with cheese. Cover the top with tin foil and bake at 350 for 45 minutes. Let cool down for 10 minutes, cut and enjoy.

# FROM THE PROSHOP

**Proshop Winter Hours:** Starting on Sunday November 4th, Don't forget daylight saving time. We FALL back one hour. The hours change in the pro shop at this time.  
Monday- Closed  
Tuesday-Sunday Open 8am Close at 5pm

## FALL RAMBLE

In one of the seasons final tournaments here at the club, the Fall Ramble saw a field of 80 players, both members and guests, competing in a hard-fought two-day tournament. After day one, the race for overall champion saw a trio of 62's tied for the lead. The next best score in Saturday's round was a group of 64's, one of which was posted by the team of Jay Potter and Ricky Honeycutt. Sunday's round saw tougher scoring conditions for the three leaders. Alan Jones and Jess Voorhies posted the lowest score of the overnight leaders in a 65 for a total of 127. However, a Sunday 62 by Potter and Honeycutt claimed the overall win by one shot.



## FALL FLING

The Fall Fling marked as the official end of the season for the ladies' league here at the club. In what was a cold, dreary, and rainy day, the ladies battled each other and the elements for bragging rights throughout the winter



# BAITS CUP

The Baits Cup was held at the club this year for the 21st time, pitting two teams of 14 against each other in a three-day Ryder Cup style event for ultimate bragging rights. James McCord's team came in as the defending champions, hoping to retain the cup against a hungry team led by Clay Uselton. Friday foursome matches saw team McCord take the early 5-2 lead. After a hard fought Saturday team Uselton managed to turn the tides winning six out of seven matches to grab the lead going into Sunday singles matches. Sunday saw much of the same for an Uselton team with all the momentum, closing out the Baits by an overall score of 16 ½ to 11 ½.



# OCTOBER EVENTS AT THE CLUB



**BUNKO BABES**



**THS VOLLEYBALL BANQUET**



**THS BAND PARTY**





# THANKSGIVING

## DINNER

NOV. 22

11 AM-2PM

### MENU

TURKEY & DRESSING W/GRAVY

HONEY GLAZED HAM

MASHED POTATOES & GRAVY

GREEN BEANS

CORNBREAD & ROLLS

SWEET POTATO CASSEROLE

PUMPKIN & PECAN PIE

ADULTS \$18++ KIDS (16U) 12++

PLEASE CALL FOR RESERVATIONS