



MEMBER NEWSLETTER

SEPTEMBER 2018



KENNY'S KORNER

A MESSAGE FROM THE GM

First of all, I want to thank everyone that congratulated me on my newly appointed position as the General Manager/ Director of Golf/ Head Golf Professional/ Cart Boy/ Dishwasher/ Range Picker/ Chief Psychologist/ and I could go on and on. And to the many that gave me condolences I want to change your opinion of this club. I have been at Lakewood Golf & Country Club for just over one year and there seems to be a whole lot of members that do understand that this is YOUR club and are extremely proud to be members. My goal going forward is for every member to be proud of YOUR club. It seems that over the years we have become a bit complacent and very status quo. Time to kick it back into gear and start enjoying all the things that country club life has to offer. It takes effort to create new ideas and fun events for our members and their guests to enjoy and we have a staff in place to make that happen.

The first event that we have created is a Fall Festival (flyer included) Complete with a Low Country Boil, Live Music, and a Craft Beer Tasting. Bring your whole family, guests, lawn chairs and get ready to have a good ole time at Lakewood.

I hope you enjoy our new newsletter that should keep everyone informed of the events happening around the club. A full monthly calendar is included. And I hope everyone enjoys our spotlight on one of our distinguished members. This will be in every edition going forward. You will hear from our President, Course Superintendent, Chef Ian, The 19th Hole and the golf shop every month as well.



Hello all,

As I am writing this the month of August is winding down. We are about to embark on the final aerification of the year. Going into aerification I am very happy with the health of the greens. They have held up very well to the stresses of a southern summer, which should translate into great putting surfaces this fall. Aerification is not only a time for us to relieve compaction and facilitate much needed air and water to the root zone but it is also the time when we apply some much needed soil and plant amendments such as potash and a strong granular fertilizer. These amendments help the greens heal quicker while providing a strong foundation going into the fall golf season.

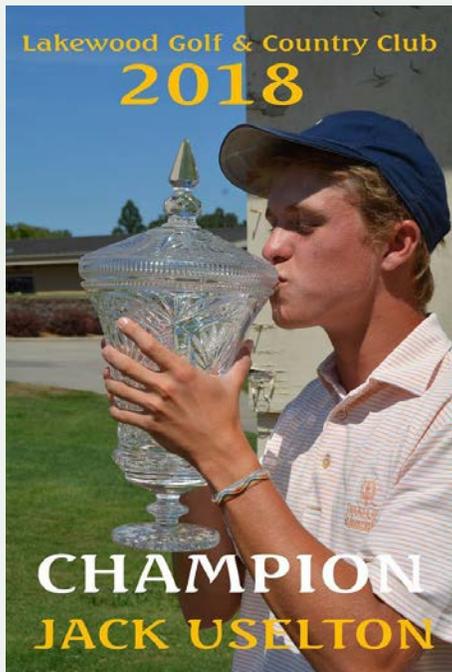
As I mentioned in the last newsletter, soon after the aerification is complete we will start in on our fall pre emerge application and our fall fertilizer application. The fall fertilizer app is something that I am very excited about and the membership should be as well. This application will be key in bolstering our bermuda health this year and when it greens up next year. This should help greatly with our fairways on the first several holes which seems to come in slower than the others.

As we go into the fall and winter I am looking forward to working with the greens committee to address some much needed tree work around the property and tackling some pesky irrigation troubles that are very problematic.

I would like to thank everyone who acknowledges the work that the maintenance crew accomplishes. The guys take great pride in their work. The compliments and thank you's go a long way.

A final reminder to everyone, after we punch holes the greens, they will be much softer for a few weeks post aerification so PLEASE do your due diligence in repairing ball marks. It is my intention to give you the best greens around this fall and a key factor in that will be your help in repairing your ball marks.

Thank you,
Walker Bryant GCS



FROM THE PROSHOP

August was a busy month at Lakewood Golf & Country Club when it comes to golf tournaments and events. We are going to give you a rundown on our winners of our August contests.

Mens Club Championship:

Championship Flight: Jack Uselton

Men's Flight: Grant McGuire

Senior Flight: Phil Trimble

Legends Flight: Johnny McCormick

Ladies Club Championship:

Red Tees: Andi Hennigan

Silver Tees: Judy Farler

Junior Club Championship:

Boys 10-12: Alex Bobo

Girls 10-12: Abbie Lynch

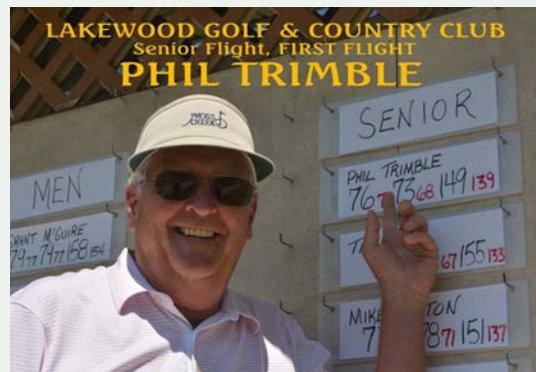
Boys 13-15: Chase Wiley

Nan Lyons:

Championship Flight:

Tommy Dennis/Mallory TeVrucht

First Flight: Dick & Abbie Slater



1st Annual Parent/Child Tournament

Sunday afternoon was the setting for the 1st Annual Parent Child Golf Tournament and what a fun day it was. It was so nice to see the smiles and the laughs during the inaugural event. The team of Frank Passarello and his little boy Steve had a combined 157 years of experience. Hunter Trimble and his daughter Presleigh were the youngest combined competitors. We expect double the participants for next year's event. Oh and I forgot to say that the golfers ate all the pizza and Kenny and Peyton didn't get to eat the left overs.

The winners are as follows:

Hole #1 Shortest Drive	Trent McNabb
Hole #3 Closest to the tee box	Presleigh Trimble
Hole #4 Longest Putt	Myla Dennis
Hole #5 Longest Drive	Peyton Miller
Hole #7 Closest to the Pin	Steve Passarello
Hole #9 Crazy Drive	Alex Miller
Most Honest	Abbie Lynch
Holes 1-3 (Scramble)	Andrew Carmack
Holes 4-6 (Best Ball)	Henry Jordan
Holes 7-9 (Alternate Shot)	Maggie Lynch
Overall Winner (Combined 1-9)	Savannah Hall



A promotional graphic for the 2018 U.S. Women's Amateur tournament. It features a woman in a pink polo shirt and white cap, holding a golf club. The text includes "2018 UNITED STATES WOMEN'S AMATEUR", "THE GOLF CLUB OF TENNESSEE | KINGSTON SPRINGS, TENN.", "ROUND OF 64", "Ashley GILLIAM vs. Yuka SASO", and a circular logo for the U.S. Women's Amateur tournament.

Ashley Gilliam advances to match play in the U.S. Women's Amateur Golf Championship.

The 118th U.S. Women's Amateur Golf Championship continued on Tuesday as Manchester's Ashley Gilliam advanced to the first round of match play, which begins Wednesday.

Gilliam, a three-time Tennessean/Metro Parks Schooldays champion, closed the round even with a 3-under, shooting 68 in the second round to tie for 15th.

Ashley lost in the first round of match play to Yuka. Saso from the Phiippines. She is 27th in the Junior Rankings and 683rd in the World Women's Rankings. Ms. Gilliam also finished in the quarter finals of the U,S, Junior Am earlier this summer. It has been a wonderful summer for Ashley and we wish her continued success in her golf career.

MEMBER SPOTLIGHT ~ BILL BRUNO

Lakewood Golf & Country Club was honored to celebrate Mr. Bill Bruno's 95th birthday on August 14th. Many of Bill's golfing buddies showed up in full force to the party of cake, beer and shots of George Dickel.

Bill is a WWII Veteran that flew 25 missions (the maximum allowed) as a turret machine gunner in a B-17 Heavy Bomber. After the war he returned home and graduated from Duquesne University with a major in chemistry and a minor in mathematics. During this time, he married the love of his life, Liz, and raised three lovely daughters, Karen, Patty and Janice.

Mr. Bruno moved to Tullahoma as the plant manager of George Dickel and joined Lakewood Golf & Country Club in 1977. Bill continues to play golf 3-4 times per week and always shoots below his age.

When you see Bill around the club say hello to a real American Hero. His golfing buddies and many more are very happy to call Bill their friend.



CHEF IAN here to get you started on a great morning. I will be throwing you a special recipe every month in the Lakewood Newsletter. We are going to kick it off with an old style French Pastry called **Pain Perdu**. For you non French speaking folks that is a very old name for French Toast. Hope you enjoy!

Ingredients:

Strawberries

- 1/4 teaspoon finely grated lime zest
- 1 tablespoon sugar
- 1 tablespoon fresh lime juice
- 1 pint strawberries, hulled, berries halved if large

Pin Perdu

- 2 large eggs
- 2 tablespoons sugar
- 2 teaspoons pure vanilla extract
- Pinch of salt
- 3/4 cup milk
- Four 3/4-inch-thick slices of brioche or challah
- 1/2 cup (2 ounces) blanched whole almonds, coarsely chopped
- 2 tablespoons unsalted butter
- Whipped cream, for serving (optional)

How to Make It

Step 1

In a medium bowl, rub the grated lime zest into the sugar. Stir in the lime juice and strawberries and let stand for 10 minutes, stirring occasionally.

Step 2

In a shallow dish large enough to hold the brioche in a single layer, whisk together the eggs, sugar, vanilla and salt, then whisk in the milk. Add the brioche to the dish and turn to coat, then let the brioche soak for 10 minutes.

Step 3

Place the almonds in a shallow bowl. Melt the butter in a large nonstick skillet. Dip 1 side of each slice of brioche into the almonds and add to the skillet, nut side down. Cook over moderate heat until the almonds are golden brown, about 3 minutes. Flip the brioche slices and cook until browned on the second side, about 3 minutes longer. Transfer the pain perdu to 4 plates, spoon the strawberries on top and serve. Pass the whipped cream at the table.

2018 FALL FEST

Lakewood Golf & Country Club would like to introduce you to our first Fall Festival. Come enjoy live music (TBD), Craft Beer Tasting and Chef Ian's famous low country boil. An evening to remember so bring a friend or two and enjoy the evening with us at Lakewood Golf & Country Club.

Members: \$35 Guests: \$40

Kids 12 & Under: \$15

Open Bar

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