

December 2017



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www.seminolelake.net

Office 727-391-3318 ~ Golf Pro Shop 727-391-6255 ~ Dining Room 727-392-3008 ~ Tennis Pro Shop 727-394-1733

Mark Your Calendar



DECEMBER

Friday, December 1 st	Casual Dinner Night
Friday, December 8 th	Casual Dinner Night
Saturday, December 9 th	2 Player Match Play Starts
Sunday, December 10 th	Christmas Shamble
Friday December 15 th	Low Gross Low Net Tourney
	Casual Dinner Night
Sunday, December 17 th	Egg Nog Party
Friday, December 22 nd	Casual Dinner Night
Sunday, December 25 th	Christmas Day / Club Closed
Friday, December 29 th	Birthday Dinner Night

JANUARY

Monday, January 1 st	Red Eye Tournament
Saturday, January 6 th	Individual Match Play Starts
Friday, January 12 th	Seafood Dinner Night
Saturday, January 13 th	Cunningham Cup
Sunday, January 14 th	Cunningham Cup
Friday, January 16 th	Birthday Dinner Night
Sunday, January 28 th	Couples Member Guest

FEBRUARY

Friday, February 2 nd	Casual Dinner Night
Thursday, February 8 th	Sweetheart Tournament
Friday, February 9 th	Valentines Dinner Dance
Friday, February 16 th	Casual Dinner Night
Saturday, February 17 th	Member Member Tourney
Sunday, February 18 th	Member Member Tourney
Friday, February 23 rd	Birthday Dinner Night

Member Egg Nog Party

We would like to take this opportunity to cordially invite all golf, tennis and social members of Seminole Lake Country Club to attend our Annual Member Egg Nog Party on December 17th scheduled from 6:00 until 8:00 P.M.

Chef Dave will once again present a sumptuous complimentary buffet including regular and spiked Egg Nog and we will be offering a cash bar throughout the evening.

If you are interested in attending, please R.S.V.P. no later than Friday, December 15th by calling the restaurant at 727-392-3008 or email to nhaglund@seminolelake.net.

Please make your plans to join us for this longstanding tradition sponsored by our owners, the Cunningham family, as they show their appreciation for your continued support.

Welcome Kelly Vaughn

We are pleased and excited to announce that we added Kelly Vaughn to our staff during the month of November as Sales and Marketing Director. Kelly comes to us with a strong background in Sales, Social Media and Wedding Planning.

Kelly's first duties will be to enhance our presence in the social media world and reconstruct our website. After she is finished with that, Kelly will be concentrating her efforts on enhancing our outside catering and wedding business.

Please join us in welcoming Kelly to our staff. We're sure you will find her to be pleasant, personable and willing to help the club in any way possible.

Free Firewood Available

As we have in years past, we are offering free firewood to all Members and residents of the community. The wood is located next to the dumpsters on the west side of the parking lot.

We urge all of you to take all you want, and we are also offering delivery for a small gratuity. If you are interested in delivery, send an email to scarlton@yahoo.com and we will be happy to accommodate you.



Seminole Lake
Board of Governors 2016

Mrs. Carolyne Smith – Chairman
Mrs. Joanne Richardson – Vice Chairman
Mr. John Lisenbee – Greens Committee
Mr. Frank Dummar – Tennis committee
Ms. Judi Kline – Social Committee
Mr. Jim Libby – Golf Committee
Mr. Ed Hallock – Board Member
Mr. Tim O'Hara – Board Member
Mr. Terry Walker – Board Member
Mr. Ray Stull – Board Member

Board of Governors
Nominations

Over the past few years we have been experiencing a decline in the number of members nominated for our Board of Governors. Last year we only had 5 people nominated for the Board and this year we have only received 4 nominations.

In discussing this with the Board it was decided that the Board of Governors has run its course and it is time to discontinue the Board. We appreciate all of the members who served on the Board as it was instrumental in the direction of the club over the past 12 years

Thank You, Thank You
Thank You

On behalf of the entire staff at Seminole Lake Country Club we would like to thank you for contributing to the Employee Holiday Fund.

We understand that everybody's purses and wallets get pulled in a lot of different directions during this time of the year but the entire membership was very generous with his or her contributions and it was greatly appreciated by all employees.

Needless to say, all of you have helped make this holiday season much nicer for all of the club employees and will no doubt bring a smile to many little faces as a result of your generosity. From all of us to all of you, we thank you for your contributions and your support.

From The Manager

November was a good month for the club as we enjoyed a mix of warm and cool weather giving all of our member's ample opportunities to enjoy the club.

The first event on the agenda was our Kids With Cancer Holiday Party Golf tournament, which took place on the 4th and attracted a total of 68 players. Our sincere thanks go to all of the members for their generous support of this event that is so special to me and my wife Lonnie.

The next event on the schedule was our Birthday Dinner Night with another nice crowd in attendance. As per usual Chef Dave and the entire food & beverage staff did a great job with the food and the service and a great evening was enjoyed by all.

The next event on the Social schedule was our Thanksgiving Buffet, which attracted over 100 people. The weather was iffy, but the food was excellent, the atmosphere was festive and all who attended commented on what a nice affair it was.

During the month of December we will be hosting two tournaments for your enjoyment. The first event on the tournament schedule will be our Two Player Match Play Team Tournament with the first round scheduled for the 9th.

The next tournament on the calendar will be our Annual Christmas Shamble where your entry fee is a non-perishable food item that will be donated to the Metropolitan Ministries. Look for more particulars on these events on the website and the flyers included with your statement and make your plans to join us.

On the Social calendar we also have two events planned for your enjoyment, which includes our Annual Egg Nog Party scheduled for the 17th. For those of you who may not be familiar with this event, our Egg Nog Party is a longstanding tradition at the club and is a complimentary event hosted by our owners, the Cunningham family. We ask that you please R.S.V.P. for this event no later than Friday December 15th if you are planning to attend.

Following the Egg Nog Party will be our Birthday Dinner Night scheduled for the 29th, which is always well attended. Look for more particulars regarding these events on the website and the flyers included with your statement and make your plans to join us.

As we bring 2017 to a close we would like to wish everyone a safe and happy Holiday Season and hope those of you who are traveling return safely. We would also like to take this one last opportunity to thank you for your continued patronage over the past year. It is truly our pleasure to have you as a member and we enjoy serving your needs.

Sincerely,

Norm Haglund
General Manager

Golf Course Update

The course is progressing nicely with the overseed starting to establish itself for the upcoming months. The greens also remain in good shape and we are ready for the cooler weather.

As things slow down for us from a maintenance standpoint, it's nice to see play pick up and lots of people enjoying the course. But with the cooler weather now upon us, the growth of the turf in the non overseeded areas has slowed down along with the ability for it to recover from wear and tear. Wear patterns from cart traffic, divots, and ball marks add up faster than the turf can recover and this is where the entire membership can play a strong role in helping us preserve the quality of the course conditions.

Topping the list is cart wear as it is the most damaging and difficult to recover from in the winter. The most common habit we see is pulling off the path around the tees and greens. It's basic human nature to do this but it produces excessive wear on the turf in the playing areas. The second biggest problem we see is following the same beaten path with the cart. This is also human nature, but we ask that you try to go 90 degrees as much as possible or follow the least worn path where you see the strongest looking turf. If it is a busy day, try walking to your ball instead of taking the cart as you are probably going to be waiting to hit your shot anyway.

Ball marks on the greens are especially damaging in the winter as the greens go into a dormant stage. With our paspalum grass these marks are very prevalent and we prefer that you fix them with a ball mark tool. However, if you do not have a ball mark tool the best way to fix ball marks is with your putter. Simply press the edges toward the center, trying to flatten and close the hole.

Finally, the entire maintenance staff and I would personally like to thank those who contributed to the employee Holiday fund. That extra money means a lot for the crew whom almost all have children and families.

See you on the course

Sean Carlton

It Doesn't Have To Take All Day

As difficult as the game of golf is, many people starting out are put off simply by the amount of hours spent on the course. Personally, I believe that watching Professionals on television has added to the painful examination of a golf shot. They seem to look at their options forever before hitting the ball. I sometimes want to stand up and shout "Just hit it!" It doesn't matter how skilled you are at the game, playing 18 holes of golf can still be accomplished in less than four hours. It is simply a matter of learning how to save time. Here are some tips for playing "ready golf":

1. Stop the jokes and stories on the tee box. Two minutes of gabbing adds 36 minutes to your round. You can tell your anecdotes while waiting for other players.
2. Be smart with the golf cart. Don't park it on the opposite side of the green. If you have to chip up take your putter with you.
3. Play when ready, rather than wait for who is away. That's only necessary in tournament golf.
4. Don't waste your time on the greens. Give your putt one look, then roll it. If your playing partner is going to get his putter, go ahead and play.
5. There is no such thing as a mulligan, so unless you hit a provisional ball, hit your ball and chase it.
6. Speed up sand play. Get the rake and place it near your ball so you can rake after the shot falls next to the hole.
7. Count the strokes at the next tee rather than just off the green. That only holds up players behind you.
8. Let faster players through. It's not a sign of weakness if they are faster than you. It only takes a short wait on the next tee to keep things moving.

Our golf course was calculated in a *Golf Digest* formula to have a round time of 3 hours and 48 minutes. Four hours should be plenty of time. Then you have time for some adult beverages and more jokes!

Adam McLear

Head Golf Professional

Traditional Oatmeal Raisin Cookies

Ingredients

1 ½ cups flour ~ 1 teaspoon baking powder ~ ½ Teaspoon ground cinnamon ~ ½ teaspoon of salt, freshly grated nutmeg and ground cloves ~ ¾ cup of butter or margarine softened ~ 1 ½ cups firmly packed brown sugar ~ 2 eggs ~ 1 teaspoon vanilla extract ~ 2 cups quick cooling rolled oats ~ 1 cup raisins

Preparation

In a bowl stir together flour, baking soda, cinnamon, salt, nutmeg and cloves to combine thoroughly then set aside. Preheat oven to 375 degrees. In a mixing bowl combine butter and brown sugar and beat until blended. Add eggs one at a time, beating well after each addition. Add vanilla and mix well to blend. Gradually add flour mixture until just blended, stir in oats and raisins. Drop by tablespoons, placed about 2 inches apart onto lightly greased baking sheets. Bake until cookies are lightly browned (about 10 minutes) and cool on wire racks. Makes about 4 dozen cookies