



Mark Your Calendar

September

Friday, September 1 - Due to an event - No Dinner
Monday, September 4 - Labor Day Tournament
Friday, September 8 - Casual Dinner Night
Sat/Sun, Sept. 9-10 - Summer Classic Golf Tournament
Friday, September 15 - Casual Dinner Night
Saturday, September 16 - Texas Hold'em Poker
Friday, September 22 - Low Gross/ Low Net
Saturday, September 23 - Shootout
Friday, September 22 - Casual Dinner Night
Thursday, September 28 - County Golf Association
Friday, September 29 - Due to an event - No Dinner

October

Thursday, October 5 - County Golf Association
Friday, October 6 - Casual Dinner Night
Friday, October 13 - Casual Dinner Night
Thursday, October 19 - County Golf Association
Friday, October 20 - Casual Dinner Night
Friday, October 27 - Low Gross/ Low Net
Friday, October 27 - Casual Dinner Night
Saturday, October 28 - Monster Day Tournament

November

Thursday, November 2 - County Golf Association
Friday, November 3 - Nite Lite Tournament
Friday, November 10 - Casual Dinner Night
Saturday, November 11 - Two Person Match Play Starts
Thursday, November 16 - County Golf Association
Friday, November 17 - Casual Dinner Night
Saturday, November 18 - Two Person Match Round 2
Thursday, November 23 - Thanksgiving
Friday, November 23 - Low Gross/ Low Net
Friday, November 24 - NO DINNER

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CLUB NEWS

By Clay Thomas
General Manager

We have been busy nurturing our new greens which are growing in beautifully. (As you read this, we are recovering from the effects of Idalia which produced some beneficial rainfall and a lot of debris but no real damage to speak of.) Some of our greens are ready to go now while others are not quite as far along but we hope to still be able to open in September as planned. The lack of rain has certainly slowed the progress. The average summer rainfall for our area is around 18". We have only experienced about 3" so far this summer. It has been hot and dry. Unfortunately, irrigation is not an equal substitution for natural rainfall. Despite that, Sean and his crew have used all of their tricks along with a lot of hard work to keep pushing the greens along and keep us pretty much on schedule.

Erick and the tennis staff have also been busy taking the courts to another level. They are constantly improving their court maintenance practices and it shows in our fantastic court conditions. We are also excited to be wrapping up the painting of the tennis clubhouse. Everything is looking great for our tennis members.

We look forward to seeing you around the club.



GOLF NEWS

By Mark Codianna
Head Golf Professional

August was a quiet month for golf events. Although the golf course continues to remain busy, the only member tournament we had was the Low Gross/Low Net won by **Alec Massaro** shooting a 69. The Summer Classic is rescheduled for September 9th and 10th. We will also have the annual 2-Person Labor Day tournament on September 4th. This is a two-person team quota point game played from the red, white and blue tees for the men and the red and teal tees for the woman. To participate you will need to be a golf member with a valid USGA handicap. Just make your own tee time before 1:00 through our website or by calling the golf shop.

Although we now have plenty of golf carts, I want to remind everyone that it is important to pair up and ride together when playing. If the starter is asking you to pair up it is because they have been asked to do so. This helps for several reasons including less damage to the turf, less work for the cart staff and less wear and tear on the golf carts. Also, when we are busy if too many individual carts go out, then other golfers have to wait for carts and it can back the golf course up. I'm sure you all remember what happened towards the end of our last lease with carts breaking down. We would like to avoid that as much as possible during this lease by using them only when needed. There is still the option of taking your own golf cart. Just let the shop staff know you want to take your own cart and pay an additional \$7.50 for 18 holes. Please help us by passing this information along.



TENNIS NEWS

By Erick Chall
Director of Tennis Operations

Improvements:

Excuse our mess as we are painting the clubhouse to give it a nice fresh clean look. Please be patient as we navigate through this stage.

The ice machine has been repaired and is back to producing plenty of ice to keep us in good shape for our tennis members.

Congratulations:

Head coach, Rafael Wagner coaching Mathew Young now playing tennis for Palm Beach Atlantic University. (see pic)

New Instruction:

-Doubles Academy is continuing Monday and Fridays 9am-10:30 starting September 11th. This is to prepare for the week of league matches and maintain your skills. We will go over positioning, strategies, and tactics.
-Adult Beginner/Novice Classes Monday and Fridays 9am-10:30; Monday and Wednesday evenings 6:30pm-8:00pm starting September 11th. We will be introducing the game of tennis playing the right way to add new players to our membership.

League Play:

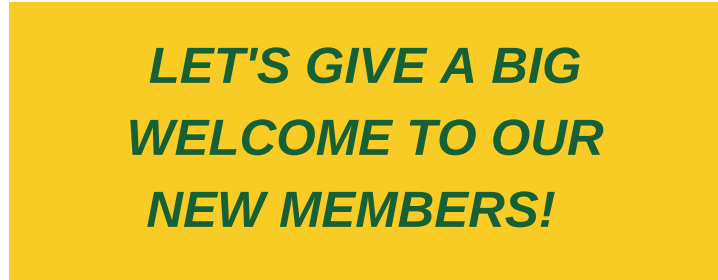
The Summer Adult USTA leagues are winding down. Teams are forming for the USTA fall leagues. If you are interested, please send us an email and we will forward to the appropriate captains. I will need your name, cell number and USTA level.

The weekly county morning leagues have started. Teams are formed but the captains are always looking for subs. If you are interested in subbing, please send us your name, cell and level and we will send out to the captains.



MEMBERSHIP NEWS

By Stacy Perdue
Membership Director



Tennis

Ellen van Aartrijk
Henry & Alba Galan

Summer Golf

Charles Donovan
John & Susan Ferenc
David May
Douglass Root
Doug & Cheryl Welday

Social

Harry Van Brunt





CHEF'S CORNER

By Chef David Justice



SOCIAL NEWS

By Kelly Vaughn Williams
Director of Sales and Marketing



Do you know what one of my absolute favorite things to do on the weekend is? Eating out for breakfast! And if you haven't tried breakfast at the club yet, I highly encourage you to do so! Our talented chef has put together an extensive breakfast menu. So, next time you have guests in town, don't hesitate to bring them along and show off our amazing breakfast offerings. If you're curious about what's on the menu, I've attached it to this month's newsletter for your convenience. Bon appétit!

On another note, I would like to express my gratitude to everyone who joined us for our Casual Dinner in August. This month, we'll be hosting casual dinner night on September 8, 15, and 22. Make a note in your calendars and be sure to check your weekly emails for more details. And remember, reservations are a must!

WHY NOT HAVE FRIDAY NIGHT DINNER AT THE CLUB?

CASUAL DINNER NIGHT

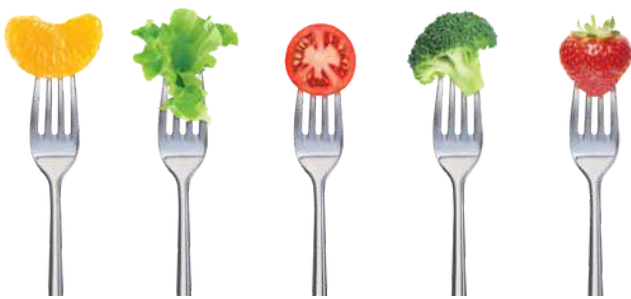
SEPTEMBER 8TH

SEPTEMBER 15TH

SEPTEMBER 22ND

Looking ahead, the holiday season is fast approaching, and we still have some dates available for holiday parties. Don't miss out and book your preferred date now to secure the best spot for your celebration!

Lastly, we're always on the lookout for fun photos taken at the club to feature in our newsletter or on our Facebook page. If you have any snapshots you'd like to share, please send them to kvaughn@seminolelake.net. We'd love to showcase the amazing moments captured within our club.



We Love Our Members



A day of Birthday Golf for Member Bonnie Furner and friends. Members Lisa Miller, LuAnn McEwan, and Melissa Wahl



Members Rick Roesner and Paul Wilson



Members Ed Hallock, Jim Libby, and Mike Torrez



Member Roy Mercado at the driving range.



Member Joe Hopson



Breakfast Menu

Pancakes & French Toast

Classic Buttermilk Pancakes	\$6.25
Chocolate Chip	\$7.25
Blueberry Pancakes	\$7.25
Nutella Banana French Toast	\$6.75
Classic French Toast	\$6.50
French Toast Combo	\$8.75
<i>With 2 eggs, 2 Bacon Strips and 2 sausage links</i>	

Egg Sandwiches

Bacon, Egg & Cheese	\$4.95
<i>One egg scrambled or over well with 2 strips of bacon and American cheese on toast, bagel, biscuit or English muffin</i>	
<i>Substitute Sausage or Ham</i>	\$5.25
Monte Cristo	\$6.95
<i>A Sweet Savory Blend of Crunchy French Toast with Grilled Ham, Scrambled Eggs, and Melted Swiss Cheese Lightly Dusted with Powdered Sugar and Served with Raspberry Sauce</i>	
Mediterranean Egg White Sandwich	\$5.75
<i>With Egg Whites, Tomato, Spinach and Cheddar Cheese on Toasted Thick White Bread</i>	

Breakfast Burritos

Steak, Egg and Choice of Cheese	\$7.50
Tex Mex	\$6.50
<i>Tomato, Ham, Jalapeño Jack Cheese, Avocado, Scrambled Eggs and Salsa</i>	
Hot Italian	\$6.50
<i>Grilled Italian Sausage, Green Peppers, Onions, Tomato, Scrambled Eggs and Provolone Cheese</i>	

Low Carbohydrate Plates

Three Eggs Prepared to Your Liking	\$7.75
<i>With Your Choice of Grilled Italian Sausage, Smoked Pork Chop or Grilled Ham</i>	
Cheese Omelet with 4 Bacon Strips	\$7.50

Combination Platters

Farmers Platter	\$8.25
<i>With Two Eggs, Two Pancakes, Sausage or Bacon, Hash Browns, or grits and Your Choice of Toast</i>	
Chicken Cake Combo	\$8.95
<i>Two Battered Chicken Strips with a Fluffy Pancake Topped with Two Sunny Side Eggs</i>	
Two Eggs Any Style	\$5.25
<i>Served with Toast or Biscuit, Hash Browns or Grits</i>	
<i>Add Sausage, Ham</i>	\$6.95

Egg Combinations

Two Eggs Prepared to Your Liking with Grits, Hash Browns and Your Choice of Toast

Grilled Italian Sausage	\$7.75
Black Oak Smoked Ham	\$7.75
Smoked Pork Chop	\$7.95
Corned Beef Hash	\$7.75

Benedicts

Eggs Benedict	\$9.25
<i>Two Poached Eggs Served Over a Toasted English Muffin with Canadian Bacon and Hollandaise Sauce</i>	
Crab Cake Benedict	\$10.50
<i>Two Poached Eggs Over Pan Fried Crab Cakes with Hollandaise Sauce</i>	
Spinach, Tomato And Avocado Benedict	\$9.75
<i>Two Poached Eggs Over a Toasted English Muffin with Tomato, Avocado and Spinach Topped with Hollandaise Sauce</i>	
Huevos Rancheros	\$9.25
<i>Two Eggs Over Crisp Fried Tortillas Smothered in Salsa and Topped with Cheddar Cheese</i>	

Omelettes

Made with 3 fresh eggs and generously stuffed

Avocado Sunrise	\$9.25
<i>Stuffed with Grilled Onions, Mushrooms, Tomato, Avocado and Cheddar Jack Cheese</i>	
Euro Style	\$9.25
<i>Blended with Ham, Onions, Tomatoes, Potatoes Topped with Swiss Cheese and Served with Fresh Fruit and Toast</i>	
Garden	\$8.75
<i>Stuffed with Mushrooms, Onions, Peppers, Tomato and Your Choice of Cheese</i>	
Western	\$9.25
<i>Made with Ham, Onions, Peppers, Tomato and Cheddar Jack Cheese</i>	
Cheese	\$7.50
<i>American, Swiss, Cheddar Jack or Pepper Jack</i>	
Greek	\$8.75
<i>Spinach, Mushroom, Tomato and Feta Cheese</i>	
Mushroom & Cheese	\$8.25
<i>Fresh Mushrooms and Your Choice of Cheese</i>	
Meat & Cheese	\$8.75
<i>Choose from Crispy Bacon, Sausage Links or Patties or Oak Smoked Ham with Your Choice of Cheese</i>	

Scrambles

Two Farm Fresh Eggs Blended with Your Favorite Ingredients and Topped with Melted Cheese Over Crispy Fried Potatoes

Vegetarian	\$7.50
<i>Onions, Mushrooms, Tomato, Spinach and Avocado</i>	
Country Scramble	\$7.25
<i>Crisp Hash Browns Topped with a Buttermilk Biscuit, Scrambled Eggs, Smoked Bacon and Sausage Gravy</i>	
Meat Lovers Trio	\$7.25
<i>With Bacon, Sausage and Ham</i>	
Southwestern	\$7.25
<i>With Peppers, Onions, Tomato, Jalapenos and Salsa</i>	

Morning Favorites

Fresh Fruit Cup	\$4.25
Fresh Fruit Bowl	\$4.95
Junior Plate	\$6.95
<i>Three Silver Dollar Pancakes, 1 Egg and 2 Strips of Bacon</i>	
Lite Bite	\$6.25
<i>One Egg, Bagel and Fruit Cup</i>	
Biscuits & Gravy	\$6.25
<i>Two Baked Biscuits Topped with Sausage Gravy Served with Hash Browns or Grits</i>	
Southern Pride	\$6.50
<i>Two Farm Fresh Eggs & One Baked Biscuit with Sausage Gravy and Grits</i>	

Sides

Oak Smoked Ham	\$3.95
Corned Beef Hash	\$4.25
Bagel / Hash Browns / Creamy Grits	\$2.75
Sausage Gravy / Slice Tomatoes	\$2.50
English Muffin	\$1.95
Biscuit / Choice of Toast	\$1.75
One Pancake	\$2.95
Two Pancakes	\$4.75
Smoked Pork Chop	\$5.75
Bacon or Link Sausage	\$3.50
Extra Cheese	\$1.75
One Egg	\$1.95
Oatmeal	\$3.95

Consumer Advisory: Consuming raw or undercooked meats, eggs, poultry, seafood or shellfish can increase your risk of contracting a food borne illness.