



Mark Your Calendar

May

- Friday, May 3 - Casual Dinner Night
- Thursday, May 9 - County Golf Association
- Friday, May 10 - Cobra Demo Day
- Friday, May 10 - No Casual Dinner Night
- Saturday, May 11,12 Tennis Once de Mayo Tourn
- Sunday, May 12 - Mother's Day Brunch
- Friday, May 17 - Casual Dinner Night
- Friday, May 24 - Low Gross/ Low Net
- Friday, May 24 - Pasta Night
- Monday, May 27 – Red, White, and Blue Tourn

June

- Thursday, June 6 - County Golf Association
- Friday, June 7 - Casual Dinner Night
- Friday, June 14 - Casual Dinner Night
- Friday, June 21 - Casual Dinner Night
- Thursday, June 27 - County Golf Association
- Friday, June 28 - Low Gross/ Low Net
- Friday, June 28 - Casual Dinner Night

July

- Thursday, July 4 - Flag Tournament
- Friday, July 5 - Casual Dinner Night
- Friday, July 12 - Casual Dinner Night
- Thursday, July 18 - County Golf Association
- Friday, July 19 - Casual Dinner Night
- Friday, July 26 - Low Gross/ Low Net
- Friday, July 26 - Casual Dinner Night

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CLUB NEWS

By Clay Thomas
General Manager

As the winter season winds down and the activity around the Club slows a little, we are changing our focus towards facility improvements. We are well on our way with the renovation of our fitness center. The space has new windows, doors, and flooring. We are expecting the delivery of our new fitness equipment in the next month. We will have fitness trainers for golf and tennis-specific training. We are excited for this added member amenity which will be open to all members. This summer we will also be making major improvements to our locker rooms including new lockers and new flooring in both the men's and ladies' locker rooms.

We are anxious for the warm nights to return and hopeful for a more normal summer weather pattern including regular rainfall to help us finish growing in our new greens. We have continued our engagement with the leading experts in paspalum turfgrass cultivation. Please make sure to read Travis's article for a detailed account of what is happening on the greens and other places on the golf course.

As we are nearing the end of the school year, please look out for information on our summer junior programs in golf and tennis. We look forward to a full summer of fun with our juniors across all of our facilities. I look forward to seeing you all around the club.



GOLF NEWS

By Mark Codianna
Head Golf Professional

The Men's Member Guest took place on April 6th with 24 teams playing an 18-hole tournament to try to qualify for the shootout. Defending champs Johnny Moore and Kurt Gerhardt were one of seven teams to qualify for the shootout with a score of 68. After eliminating three teams on the first shootout hole and one team on the second and third shootout holes, the teams of Dave Taylor/Jim Price and Dean Johnson/Rob Sanderfer were the last two teams left standing. On the final hole, Dave and Jim had a birdie putt from on the green while Dean and Robb had a long par putt from off the fringe. Incredibly Dean Johnson made the 60-foot putt and Dave and Jim 2 putted for par to tie them. Dean and Rob won the tournament on a blind chip-off to become the 2024 Men's Member Guest Champions. Chef Dave prepared an amazing meal for everyone after the event.

The Ladies' Interclub individuals and teams represented Seminole Lake very well this year. Since 2019, SLCC has had a team represent them in the Suncoast Interclub Match Play Tournaments. This year's team finished in fourth place, which was their highest finish since joining the league. In the SLAPS Season Ending Tournament at Ardea, Rita Ruddock finished first place gross and is the SLAPS Champion! Barbara Hensil finished as the Gross Point Tournament Winner and Madonna Skipton was the Runner Up in the Season Ending Eclectic Tournament. Congratulations to everyone and thank you for representing our Club so well.

Upcoming golf events in May include a Cobra golf demo day on the 10th and the Red, White, and Blue Memorial Day Tournament on the 27th. The women's version of this event will have a new twist this year. With the addition of the gold tees, this year they will play the gold, green, and red tees.

COURSE NEWS



By Travis Woods
Head Greens Keeper

You should have noticed in the last few weeks that we have been verticutting and topdressing the greens every other week. Verticutting (or vertical mowing) severs the plant stolons to stimulate growth. Topdressing helps to fill the voids and provide a proper growing medium for the plant. On the off weeks, we have been spiking the greens to fracture the green surface and following behind with the roller. We have seen a marginal improvement in the smoothness of the greens over the last two weeks but we know that the big improvement that we need will only come with warm nights and regular rainfall coupled with the correct agronomic practices. We have received the results of our soil and water testing which will inform our path forward this summer with regard to fertility and soil amendments. Our agronomic plans this summer will include multiple aerification and topdressings. We will keep you posted with our aerification schedule.

Additionally, we have been running the air injection machine on all of the tee boxes. This machine serves to fracture the subsurface which relieves soil compaction and stimulates growth. A few months ago we made the decision to remove the divot sandboxes because divots were being filled irregularly (meaning heavily in the middle of the tee boxes and hardly at all on the outside of the tee boxes) leading to crowning of the tee boxes over the years. We will topdress the par three tee boxes with a heavy, uniform application of sand that will fill all of the divots and level the entire teeing ground.

See you around the course!

MEMBERSHIP NEWS



By Stacy Perdue
Membership Director

***A BIG WELCOME TO OUR
NEW MEMBERS!***

GOLF

Dwight Ball
Tracy Bassett
Cali Campbell
Rich Caron
Robert Fox & Alison O'Brien
Jochen Graf
Joseph Jesiokiewicz
John LaTulip
Fred Laeger, Jr.
Frederick Laeger, Sr.
Kevin Loughran
Mike Metropolis
Rod Serpa
Connor Scott & Jessica Hamrick
Terry & Nan Westbrook
Roger Wojahn
Billy Wood

TENNIS

John Hendrickson
Kane Mayo
Eric Russo



TENNIS NEWS



By Erick Chall
Director of Tennis Operations

The new fitness center is coming soon! Get ready to work out. We will have a new fitness center with all new equipment including treadmills, exercise bikes, elliptical, free weights, resistance bands, and more. We will also have a tennis-specific trainer who can help you get to the next level. More information is still to come.

Adult

Sherryl Fry Teams: Smash Girls, Alley Gators, and Misfits are having competitive seasons. Captain Sherryl would like to mention that all of her teams appreciate everyone taking care of the courts for us. Thank you, maintenance crew: Vicente Gonzalez, Andy Rodriguez, Drago Dragicevic, Todd Andrews, Hatim Fikry, and Shane Lind.

Gary Hutton's team made it to the finals of Sectionals in Orlando, missing Nationals by just a couple of points. Congratulations on another great season. Gary's teams are consistently competing for Nationals each year. Way to go Gary! (picture below)

Congratulations to Captain **Martin Dsa** who has 3 teams going to Sectionals. Kick some ace!

Coach Matt Bilger's new team, Seminole Lake's Men's 4.5 USTA team recorded another home win this weekend taking 3 out of 5 lines against the opposing team from St Petersburg. Coach Matt and member **Ed Jagger** helped the 2-1 Seminole team get the win! The team needs just 2 more wins to secure a trip to Sectionals in July. They play again at home in 2 weeks. Come out and cheer them on and enjoy some high-level tennis!!

Juniors

The 2024 Summer Camp is coming up! Go to seminolelake.net to register. We will offer tennis for all levels, pickleball camp(NEW), kayak, fishing, swimming, and lots of recreational sports and games.

BE A HOST FAMILY!

Spanish Student Exchange Program is returning this July! Host a Spanish student/tennis player for the month of July as they work on their English and tennis while they are here. Please contact Kelly Chall (727-492-1513) if you are interested in participating. See the attachment for more details.



Gary Hutton dark blue shirt, John Hockin light grey shirt, Chris Eversole yellow shirt, and Randy Meisner not pictured.



Freddee Hendricks Champion USTA L6 Feather Sound



Naya Silvers Champion USTA L6 Feather Sound



CHEF'S CORNER

By Chef David Justice



MOTHER'S DAY BRUNCH

Sunday, May 12th 11am - 3pm

BREAKFAST

SCRAMBLED EGGS - COUNTRY SAUSAGE - SMOKED BACON - CUBED POTATOES - ASSORTED DANISHES - FRENCH TOAST - SEASONAL CUT FRUIT

ENTREES

ATLANTIC GRILLED SALMON OSCAR

SEASONED AND GRILLED SALMON TOPPED WITH FRESH CRAB MEAT AND BEARNAISE SAUCE

BREAST OF CHICKEN PICATTA

TENDER CHICKEN BREAST SAUTEED WITH SHALLOTS, WILD MUSHROOMS, LEMON, BUTTER, CAPERS IN A WHITE WINE CREAM SAUCE

SIDES

RED POTATOES WITH GARLIC AND PARSLEY BUTTER

PETITE GREEN BEANS WITH ALMONDS

CARVING STATION

TOP ROUND OF ROAST BEEF - APRICOT BOURBON GLAZED HAM

DESSERTS

STRAWBERRY SHORTCAKE
KEY LIME PIE

Let's honor the women who love us unconditionally!

Adults \$29.95++ Children ages 12 and younger \$13.95++

Reservations Only ~ 48 Hour Cancellation Policy
Seatings Every 30 Minute

727-410-1976



Chef David's PASTA NIGHT



BEEF STROGANOFF
TENDER BEEF TIPS WITH WILD MUSHROOMS
IN A SOUR CREAM BEEF SAUCE SERVED
OVER EGG NOODLES
\$22.95

SHRIMP SCAMPI
SAUTEED GULF SHRIMP IN GARLIC, SHALLOTS,
WHITE WINE AND BUTTER, SERVED OVER
LINGUINI PASTA WITH BASIL MARINARA SAUCE
\$24.95

FETTUCCINE ALFREDO WITH CHICKEN
FETTUCCINE PASTA TOSSED WITH
CREAMY ALFREDO SAUCE
\$22.95

BAKED MEAT LASAGNA
LAYERS OF PASTA WITH BEEF, RICOTTA
CHEESE, MOZZARELLA CHEESE AND BASIL
MARINARA SAUCE
\$23.95

RIGATONI AND SAUSAGE
ITALIAN SAUSAGE TOSSED WITH BELL PEPPER,
BASIL, MUSHROOMS AND ONIONS, IN A
CREAMY PESTO ALFREDO SAUCE
\$22.95

SOUP OF THE DAY \$6

HOUSE SALAD OR CAESAR SALAD \$6



FRIDAY, MAY 24TH



SOCIAL NEWS

By Kelly Vaughn
Director of Sales and Marketing

Thank you to all who joined us for Fried Chicken Friday! Chef truly makes the best fried chicken and the turnout was fantastic.

Next up, we have Mother's Day Brunch on May 12th. This event is always a hit, so be sure to RSVP by calling (727) 410-1976. Let's come together to celebrate the women who love us unconditionally!

Join us for Pasta night on May 24th! This is always a highly anticipated event, and a perfect opportunity to indulge in some of your favorite Italian dishes. Chef will be whipping up some delicious pasta creations that are sure to satisfy your cravings. Don't miss out on this fantastic night of food and fun! Call (727) 410- 1976 for reservations!

Keep an eye out for our weekly email with dinner specials to help plan your Friday night meal. It is helpful to the club to RSVP to (727) 410-1976. This month, our casual dinners will be on May 3, 17 and 31. We hope to see you there!

Did you know that you can order food to go from our restaurant? Don't feel like cooking on a Friday night? No worries, just give us a call at (727) 410-1976 and your favorite dish will be ready for pick up in no time! Just make sure the order for Pasta Night is placed by 3 pm.



We Love Our Members



**Annika Anuszkiewics Consolation
Champion USTA L6 Saddlebrook
Winning 3 straight matches!**



Dave & Rita Ruddock Ryan & Jessica Combs



**Men's Member Guest
Brian Sitler and his guest Greg Hardwick**



Men's Member Guest Putting Contest



**Men's Member Guest
Boomer Moore and his Guest Kurt Gerhardt**



**Men's Member Guest Champions
Dean Johnson and his guest Rob Sanderfer**



**Chef David Justice prepping dinners for
Men's Member Guest**



HOST FAMILIES NEEDED!

Seminole Lake Family Tennis is having a group of students from Spain train at their facilities for the month of July!

These students range in age from 13 -17. Each student needs a host family! They will have their own transportation to and from camp and you will get paid for being a host!

Learn about Spain and make a friendship for a lifetime!

**Interested? Need more info?
Call Kelly Chall (727) 492-1513
or send an email to:
kelly.chall@yahoo.com**

