



AUGUST 2018

THE RIVER

Greens & Grounds

What a wild year we are having! As we enter August the only thing on my mind is survival. With the heat and humidity levels that have been tropical for almost three weeks now, the golf course is feeling some effects. Hopefully this stretch will end soon, and we can get some cooler/more dry weather that the course responds so favorably to. I am very excited about this upcoming fall and all the improvement projects and programs that will be started. Sacred Heart has shown it is fully committed to improving the overall conditions and playability of the course by investing in some capital equipment and projects. The capital improvements for 2018 are investing in two new pieces of equipment with the sole purpose of removing thatch and firming up our key playing surfaces. The next is upgrading our irrigation control system to the most technologically advanced option available. The last is renovating ALL greenside bunkers with Better Billy Bunker, just like the left side of #7. The good news is you WILL see an immediate difference in the condition and playability of Great River in 2019.



Graden Contour Sand Injector



Wiedenmann Triple V 375

The initial step was acquiring two new pieces of equipment with the sole purpose of removing O.M. The first piece is a Graden Sand Injection unit, that will be used on greens (eventually we will get it on tees and approaches) and can verti-cut at a depth of 1.5" with a 2mm blade and then fill that void with clean, dry sand. The second piece is a Wiedenmann Triple V 375. This is a PTO mounted verti-cutting unit designed for large areas. Its primary use will be fairways, but we will also use it on tees, approaches, and step-cut. The Triple V has 2mm blades as well and can operate at a depth of 1". These two machines will be the backbone of our cultural program designed to remove O.M. in the quickest time with the least disturbance to membership.

The next investment is an upgrade of our current Rain Bird irrigation controller to a new Toro Lynx central with smart satellite field controllers. This new setup will give us the ability to run the entire system from anywhere. The best part is even without changing out a single sprinkler head on the course we can expect a 10-15% savings in water.

Greens & Grounds

The last on course improvement for 2018 will be to renovate all 30 greenside bunkers using the same Better Billy Bunker method as done on #7. This process will greatly improve playability and consistency to bunkers most used during a round of golf. Additionally, we will start working on some of the most frequently visited fairway bunkers.

This is a huge step in the right direction and something everyone associated with Great River should be very excited about. Let's hope this tropical weather pattern ends soon and some drier air can take over. Have a great August, I'll see you out on the course.

Billy Bunker Method



1. Remove old sand and inspect drain lines



2. Install 2" layer of local gravel



3. ST410 Polymer is installed by certified installer



4. Polymer is cured for 24 hours and quality controlled



5. Sand installation



Final Product

Monty's River Grille

Dear Members,

In the month of July, we implemented a new Lunch and Dinner menu reflecting the freshness and harvest of the summer season. We also had our First Annual Pig Roast, which from all indications, was a huge success!

We hosted another successful Wine Club Dinner on Wednesday, August 1, 2018 at 6:30pm. We featured wines and menu selections from South Africa.

On Saturday, August 4th, we will have our third Prime Rib Night located in Monty's Restaurant. We will feature a 14 oz. Prime Rib with seasonal vegetables and baked potato.

On Friday, August 10th, will have our first Lobster Bake of the summer season. Menu will feature lobster, clams, oysters, shrimp, grilled chicken and much more. There will be a live 4-piece band, playing a wide variety of genres, including classic rock. Dinner will start at 6pm and will be located on the fireplace patio...more details to follow.

We look forward to serving you, your family and friends!

Thank you,

Dan Piccoello

Food & Beverage Director



Members & Guests,

As we move into the middle and later part of the summer in New England, I wanted to change the menu to reflect items more seasonal for this area. As you look at the new menu, you will notice some of your favorite items are here to stay! As for the others, I have made my own twists on classic dishes, as well as come up with a few of my original ideas.

The Heirloom Tomato & Edamame Salad is a beautiful arrangement of heirloom varieties, topped with an edamame succotash and spicy vinaigrette that compliments the freshness of summer. Have it as is or add grilled chicken for a light but filling lunch or dinner. The Crab Cake and Shrimp Cocktail are staples for seafood appetizers, but Clams Casino is now available as well. Local clams smothered in a white wine butter sauce with bacon, peppers and garlic. A delicious classic to enjoy with an ice-cold beer! As always, we will continue our daily Lunch and Dinner specials, Tuesday through Saturday.

Hope everyone is enjoying their summer.

Thank you,

Mike Legen

Executive Chef



Summer Lunch Menu

STARTERS

Soup Du Jour 4/6

Nachos Grande 10

Cheddar Jack Cheese, Tomatoes, Onion, Jalapeno, Olives

Gold Member Chicken Wings 11

Sam's "Liquid Gold" Sauce, Celery & Ranch

Crispy Fried Calamari 12

Diavolo Sauce, Blue Cheese & Cherry Peppers

Clams Casino 10

Bacon, Red & Yellow Pepper, White Wine Butter

Jumbo Lump Crab Cake 13

Lemon Vinaigrette

Jumbo Shrimp Cocktail 3 each

Rose Marie Sauce, Lemon

SALADS

Classic Caesar Salad 9

Romaine Lettuce, Parmesan Cheese, Croutons, Creamy Caesar Dressing

Heirloom Tomato & Edamame 12

Tomato Wedges, Edamame & Black Bean Succotash
Spicy Asian Vinaigrette

Monty's House Salad 10

Mesclun Greens, Blueberries, Walnuts, Burrata, Balsamic Glaze

Ranchero Chicken Salad 14

Romain Lettuce, Roasted Corn, Avocado, Crispy Tortilla Strips
Chipotle Blue Cheese Dressing

Add Shrimp 7 ♦ Salmon 7 ♦ Chicken 5



Summer Lunch Menu

HOUSE FAVORITES

New England Lobster Roll 18

Butter Poached Lobster, Split Top Bun

French Dip Sandwich 14

Rare Roasted Rib Eye, Au Jus, Toasted Hoagie Roll

Tuna Melt 12

Avocado, Tomato, Swiss Cheese, Toasted English Muffin

Egg Salad Tomato Cups 11

Classic Egg Salad, Vine Ripe Tomatoes, Mesclun Greens
Choice of Dressing

Classic Turkey Club 14

Fresh Roasted Turkey, Thick Cut Bacon, Lettuce, Tomato

Teriyaki Wrap 13

Choice of Chicken or Beef, Cheddar Jack Cheese, Scallions, Cilantro
Pineapple Sweet & Sour Dipping Sauce

8oz. All Natural Grass Fed Beef Burger 14*

Toasted Brioche Roll, Lettuce, Tomato, Red Onion, Pickle

Short Rib Sliders 12

Red Wine Braised, Pickled Red Onion, Whole Grain Mustard Aioli

Seared Shrimp Wrap 13

Whole Wheat Wrap, Mesclun Greens, Tomato, Lemon Avocado Aioli

Curried Portobello Tacos 11

Flour Tortillas, Pickled Vegetables, Classic Tzatziki Sauce

"Please notify your server of any allergies or dietary concerns prior to ordering"

*This item is cooked to order. Thoroughly cooking meats, poultry, seafood, shellfish or eggs reduces the risk of food born illness.



Summer Dinner Menu

STARTERS

Soup Du Jour 4/6

Nachos Grande 10

Cheddar Jack Cheese, Tomatoes, Onion, Jalapeno, Olives

Gold Member Chicken Wings 11

Sam's "Liquid Gold" Sauce, Celery & Ranch

Crispy Fried Calamari 12

Diavolo Sauce, Blue Cheese & Cherry Peppers

Clams Casino 10

Bacon, Red & Yellow Pepper, White Wine Butter

Jumbo Lump Crab Cake 13

Lemon Vinaigrette

Jumbo Shrimp Cocktail 3 each

Rose Marie or Cocktail Sauce, Lemon

SALADS

Classic Caesar Salad 9

Romaine Lettuce, Parmesan Cheese, Croutons
Creamy Caesar Dressing

Heirloom Tomato & Edamame 12

Tomato Wedges, Edamame & Black Bean Succotash
Spicy Asian Vinaigrette

Monty's House Salad 10

Mesclun Greens, Blueberries, Walnuts, Burrata, Balsamic Glaze

Ranchero Chicken Salad 14

Romaine Lettuce, Roasted Corn, Avocado, Crispy Tortilla Strips
Chipotle Blue Cheese Dressing

Add Shrimp 7 ♦ Salmon 7 ♦ Chicken 5



Summer Dinner Menu

HOUSE FAVORITES

Seared French Chicken Breast 22
Heirloom Tomato & Cucumber Relish

Fresh Roasted Duck Breast 23
Red Hot Pepper Jam

Ale Steamed Clams 20
Red Potatoes, Garlic Toast Points

Scallops & Fettuccine 25
Roasted Red Pepper & Jumbo Lump Crab Alfredo

Summer Risotto 23
Red Bell Pepper, Sweet Corn, Lemon Oil

Roasted Rack of Lamb 24*
Bourbon Blueberry Mustard Sauce

Chicken & Broccoli Pasta 21
Gemelli, Roasted Mushrooms, Garlic Oil

Veal Milanese 26
Breaded Veal Cutlet, Arugula Salad, Lemon Butter

Selections From the Grill*

14oz. N.Y. Strip 29 8oz. Filet 33 16oz. Ribeye 30

14oz. Pork Chop 25

Choice of Chimichurri Butter, Red Onion Brulee, or Wild Mushroom Sauce

"Please notify your server of any allergies or dietary concerns prior to ordering"

*This item is cooked to order. Thoroughly cooking meats, poultry, seafood, shellfish or eggs reduces the risk of food born illness.

Pro Shop Corner

Dear Golfer,

The golf season is in full swing, which I hope means you are getting out to play, hitting the range, working on your short game or all of the above. If you are making it to the club with some regularity, you need at least a couple pairs of golf shoes in your rotation.

Even if you have 5 pair of shoes in your locker (or at home or in the trunk of your car) you can never have too many pairs of shoes, right? You may have shoes for tournaments or weekend events and other pairs for more casual rounds or when you are working on your game. Rotating multiple pairs of shoes prolongs the life of all of your shoes versus wearing one pair every day until you can't wear them anymore.

There are a lot of great golf shoes on the market. However, FootJoy is the #1 Shoe in Golf and the #1 Shoe on Tour for a reason – well, many reasons. But one reason is that they offer more styles, more sizes and more widths than any other brand. They have a shoe for every golfer, every size and every swing type. They have Tour-S for ultimate stability; Pro/SL, an incredibly comfortable spikeless shoe that's the hottest shoe on tour; and DryJoys Tour that has beautiful, timeless styling and performs as well as it looks. I consider these styles some of FootJoy's premium offerings.

FootJoy also has several value-priced styles that deliver incredible comfort and possess many performance attributes not typically offered in golf shoes at these price points. Superlites XP is lightweight with waterproof mesh uppers, athletic styling and a comfortable, well-cushioned spikeless outsole with excellent traction. They are also versatile – you can wear them to the course, play in them, and wear them home after the round.



Arc SL is similar in that it has athletic styling, is waterproof and has a well-cushioned, spikeless outsole with excellent traction, but the upper is a more traditional material.

The bottom line is that both styles are incredibly comfortable and perform on the course without a big hit to your bottom line. It's well worth a few minutes of your time to visit the golf shop and try them. You will like how they feel on your feet and you will like how they perform on the course.

Sincerely,

The Golf Shop Staff

Member Tournaments

Summer Skins Game

Rescheduled Date: Saturday, August 25th, 9:00am Shotgun

Entry Fee: \$20 per member and \$70 for guest

Fee for Skins pool: \$40 cash from each player

Format: Individual Stroke Play, recording your Net and Gross scores

A skin is won by a player who posts the lowest score on a hole

Net skin will be any net score that holds up among only Net Scores

Gross Skin will be any gross score that holds up among only Gross scores

The maximum HDC for this event is 18, Members can invite 1 guest

Sign-Up Deadline: August 1st

Food and Beverage: Breakfast and Lunch at the Member's Grill

Parent Child Tournament

Date: Sunday, August 19th, 3:00pm Shotgun

Entry Fee: \$50

Format: Scotch Pinehurst 9 Holes: Alternate shot where both players drive, hit each other's second shot, then they alternate strokes until the ball is holed

Prizes: 1st Gross and 1st Net

Sign-Up Deadline: August 15th

Food and Beverage: Dinner afterwards in the Member's Grill



Member-Guest Shoot Out

Two Day Member/Guest Flight Winners

Carnoustie

Chris Saja & Jason Jaworoski > Winner

Matt Healy & John Ruggles > Runner-up

Muirfield

Alex MacKenzie & Rahul Taylor > Winner

Stewart Gross & Gary Gross > Runner-up

Birkdale

Ryan MacDonald & Jeff Maurutis > Winner

John Marino & Paul Angeloff > Runner-up

Portrush

Michael Feinstein & Ken Feinstein > Winner

Scott Walker & Bill Demeo > Runner-up

Troon

Tom Hulk & Jeremy Destito > Winner

Chuck Mueller & Don Giuseppi > Runner-up

St Andrews

Bob Intravia & Jim Intravia > Winner

Aurelio Gracia & Mike Wilson > Runner-up

Turnberry

Anthony Buono & Dean Coassin > Winner

John Maloney & Roland Lamarre > Runner-up

Shootout Winners

Ryan MacDonald & Jeff Maurutis > Winner

Alex MacKenzie & Rahul Taylor > Runner-up

Par 3 Tournament Winner

Stewart Gross & Gary Gross



Shoot Out Winners:
Ryan McDonald & Jeff Maurutis



M E M B E R L O B S T E R B A K E

M E N U

Farm to table – showcasing produce from
Fawn Meadows Orchard, Milford, CT

Appetizers followed by:

1.5 LB. MAINE LOBSTERS

steamed clams, oysters on the half shell, peel & eat shrimp,
grilled chicken, summer salad, boiled red potatoes,
corn, coleslaw, rolls & butter

CASH BAR

\$60 PER PERSON + TAX

FEATURING THE BUTCH TAYLOR BAND!

AUGUST 10TH | 6-9 PM
FIREPLACE PATIO

RSVP : karina@grgolfclub.com or (203) 876-8051 ext 111

Lobster Bake Golf Tournament



Join us for a fun 9-hole tournament before the Lobster Bake

Sign up with a partner!

Pinehurst of Chapman Format: 2 Person Teams

Here's how Pinehurst works:

- Both golfers on the team hit drives.
- They walk forward to their balls, but then they switch golf balls. Golfer A hits Golfer B's ball, Golfer B plays Golfer A's ball.
- After their second shots, they compare the results. Which golf ball is in the best position? They select that ball and pick up the other.
- From the third stroke on, they play alternate shot until the ball is holed.

Prizes: 1st Gross and Net

Handicaps in Pinehurst System

- Take 60-percent of Golfer A's (the lower index) course handicap and add it to 40-percent of Golfer B's course handicap for the team's Pinehurst handicap.

Event Planner Corner

Dear Members,

I hope everyone is having a great summer! July seemed to fly by, as we hosted showers, anniversary parties, weddings and a very special Sweet 16 party. Our ballroom sparkled in pink as we celebrated Kyra's Sweet 16 birthday. Thank you for giving us the opportunity to host your special day!

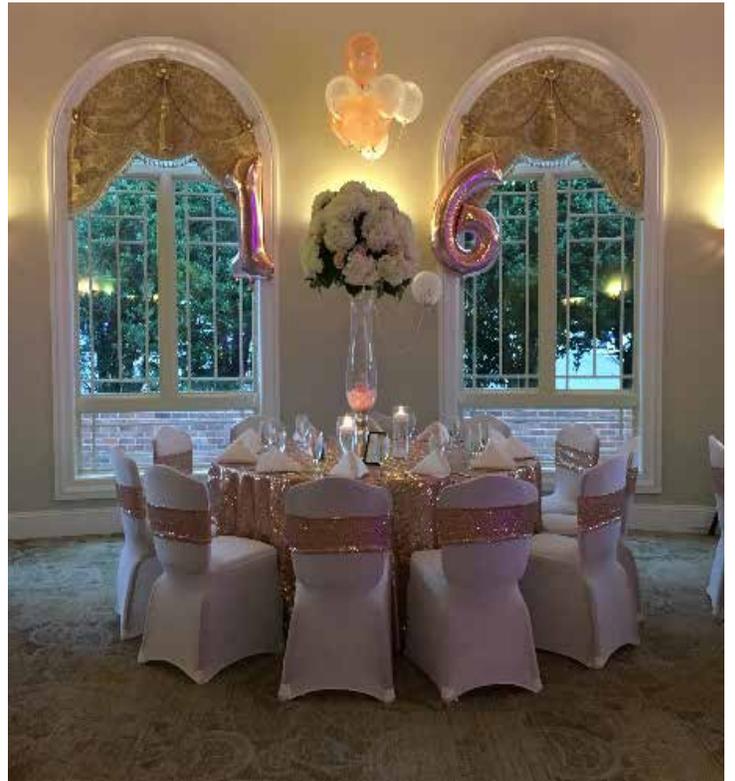
As we look ahead to the remainder of the summer, we are excited to host more special celebrations, including a 50th wedding anniversary, rehearsal dinners, weddings and showers. Additionally, we are now booking corporate holiday parties and meetings. Please keep us in mind for your company's next event, as prime dates tend to book up quickly.

If you know of anyone looking for the perfect venue for their special event, please have them give me a call at (203) 876-8051 ext. 132.

Best Regards,

Gail Hunt

Social & Corporate Event Sales Manager



Social Media Corner

Every check in counts! Thank you to those members who check in to the golf club every time they're here, they do not go unnoticed! We love seeing that you're here and it makes us proud to know you want your friends to know you're here as well. Continue to check in, post and tag us!

A huge thank you to all our members who came out to enjoy our First Annual Member Pig Roast! We are in the works planning more member events just like this one to keep our members connected, not only through social media, but in person as well. Our next member event is on Friday, August 10th for a Lobster Bake. You won't want to miss it or your opportunity to be featured on our social media pages!



Tips From The Pro

Proper Take-Away Move for more Solid Shots

Did you ever notice that when your take-away feels good, the result is usually a good shot? That's because the first two feet off the ball is one of the most important parts of the golf swing. I'll explain how you can have a take-away move that can lead to better shots immediately.

The take-away is started by moving the front shoulder and the arm back together across the chest. There is no manipulation of the wrist or your hands in this move. The hands should remain passive; it feels as though you are making a putting stroke motion. When your hands get just outside your back leg, the club should be parallel to the ground. The position for the club face is it should be angled slightly down, not toe straight up like so many people think. (See figure 1)



If you practice this take away move every day, your turn on the backswing will be better and your club face will be squarer throughout the swing. The result will be more solid shots, guaranteed!

August Events

August 6th-8th

Northern Junior Tournament - Tee times available after 2:00pm on Tue & Wed

August 13th

SHU Hockey Tournament - Tee times available after 4:00pm

August 20th

The Recovery Network Tournament – Tee times available after 5:30pm

August 27th

Burns Care Foundation Tournament – Tee times available after 2:00pm

Congratulations to Ben James

Ben James played in the US Junior Amateur at Baltusrol Country Club July 16-21. After shooting 73-71 in the stroke play qualifier Ben qualified for match play as the 32nd seed. Ben won his first round match against Cameron Piedra from England but then lost in the second round to #2 seed Ricky Castillo despite being 2 under par. Ben was the youngest player in the field to reach the 2nd round. Congratulations on a fine performance!

Ben will also be playing in the Northern Junior August 6th - 8th at Great River Golf Club.

The Northern Junior Championship presented by The Golf Performance Center is a nationally ranked junior golf tournament that was created in order to provide the highest level of competition for top junior players.

The 36-hole stroke play event is contested over two days at Great River Golf Club in Milford, Connecticut and is open to amateur boys and girls under the age of 19 who have not entered their first year of college.

Good Luck Ben, we hope you win!

