



October 2019

THE RIVER

Greens & Grounds

As the 2019 golf season winds down, let me take a few minutes to give my thoughts on the season and update everyone of what should be happening over the next few months. After a very tough 2018, the G&G team spent a lot of time working on removing thatch in the greens, tees, and fairways. Numerous aerations took place, the Graden was used multiple times, two verti-drain applications took place, and a lot of sand was spread over the greens. Fairways and tees were aerated two times, aggressively verti-cut three times, and lightly verti-cut five times. Throughout the winter, the team didn't take even a minute to rest as a major bunker renovation was completed in house that consisted of renovating all the greenside bunkers and six fairway bunkers.

All that takes us to where we are now. A ¼" hollow quad tine aeration was completed on September 24th to 25th to all greens. Remaining cultural practices scheduled for greens in 2019 are a 3/8" hollow quad tine aeration on October 22nd to 23rd, a Graden application during the month of November, and lastly a verti-drain in early December. Currently, tees are in the process of being aerated with 5/8" hollow tines. This process can take place without any closures and minimal disruption to the golfer. Once this aeration is complete, the tees will be

verti-cut and topdressed. Fairways will receive the same treatment as tees with aeration to be done using the same machine that goes on greens and tees. This method will take much longer to complete as no more than two fairways will be done per day. Despite the extra time needed to finish aeration, this method will prove to be much better as the smaller machine will produce more than double the holes. These additional holes mean a higher amount of thatch is being removed. As each hole is complete, thin areas will be seeded and fertilized. After all holes are complete, fairways will be verti-cut. This verti-cutting process will remove another large amount of thatch. Moving forward, tees and fairways will have to be treated much closer to greens from a cultural standpoint as organic matter is the only thing keeping these playing surfaces from being pristine in any weather condition.



Compliments of the Chef



Dear Members,

Fall is here and so far, it's been unseasonably warm. It's good to see so many of our members enjoying the extended season. September was another busy month here at Great River full of weddings, spectacular golf outings and our monthly Wine Club dinner. My culinary team has slowly been coming together. I've hired some exceptional talent and am currently getting ready to change all the menus to reflect more of our overall creativity and passion for cooking. My style reflects my culinary training as well as chefs that had direct influences on my education while learning and continuing to learn my craft. The style is a blending of American history and the contributions of various groups of people from around the world from early Native American cooking techniques blended with European cooking methods to form the basis of American cuisine. I'm a firm believer that the farm to table trend is really a philosophy for a kitchen by using the freshest and most sustainable ingredients available and preparing as much as possible from scratch



Compliments of the Chef (cont.)

recipes as well as staying on top of all current trends. I'm always continuing to challenge, learn and pass down my abilities to my up and coming chefs that have the passion for this incredibly demanding industry. The menus will represent old classics, comfort food and current trends in the culinary world.

I want to thank you for your patience for waiting on the menus to change. As a new chef here at the club, we've had many challenges. I'm finally confident with our current staff to be able to execute quality and consistency in our dishes. The menus have been exciting for the staff and I to put together with a collaboration of ideas, cultural backgrounds, and just plain experience. I've received many positive comments on our recent menu specials, which have helped the team and I build a menu that supports what the membership likes to eat.

So keep a sharp eye out for the upcoming menus which I'll post online to let everyone know they are up and running. The first menu to change will be the Pub Menu. I'll be presenting signature burgers with a new blend of brisket, chuck and sirloin, as well as a few other surprises. New lunch and dinner menus will follow shortly after. Please come in and support the club and enjoy your favorite spirit along with the new menus.

Our success is only possible with your support, so please let me know your thoughts and of course, I'm always available to answer all questions and concerns. Your input is always welcomed and appreciated. Thank you for supporting the culinary department here at Great River.

As Always Good Eating To All,

Chef Matthew Adkins

madkins@grgolfclub.com



**There's still time to sign up for Oktoberfest!
Call Karin at 203-876-8051 or RSVP on Clubster**

Great River Golf Club Members

Please join us for a celebration with a German-inspired menu
& an authentic live Polka Band!

Oktoberfest

Friday, October 4, 2019

6 - 9 PM | Fireplace Patio



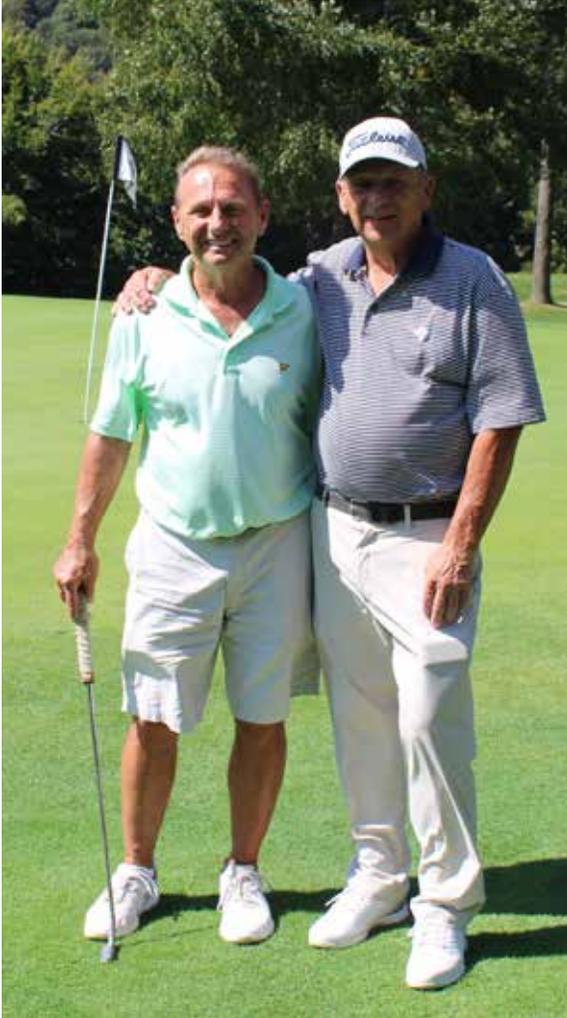
- MENU -

WIENER SCHNITZEL GERMAN PEASANT SOUP
BAUERNWURST & BRATWURST PRETZELS WITH BEER CHEESE
KOHLSCHNITZEL ARTISAN BREAD SELECTION
KASSELER RIPPCHEN HARVEST SALAD
SAUERBRATEN BRUSSELS SPROUT SLAW
POTATOES W/ GREEN ONION & BACON GERMAN POTATO SALAD
PARSLEY BUTTER SPÄETZLE PUMPKIN & APPLE CIDER
ROASTED ROOT VEGETABLES APPLE STRUDEL
ROASTED BRUSSELS SPROUTS PUMPKIN & HAZELNUT CHEESECAKE
CT HONEY GLAZED CARROTS GERMAN CHOCOLATE CAKE
GINGER COOKIES
*KIDS MENU AVAILABLE FALL CUPCAKES

\$40 per person + tax & gratuity | Cash Bar

**Please RSVP to Karin Attolino
karina@grgolfclub.com or 203-876-8051, x111**

Tom Follo Member-Member Tournament Results



The 2019 Tom Follo Member-Member Tournament almost ended with an Ace as John Longo nearly holed #10 on the first playoff hole. Even though he missed the ace, he did not miss the birdie putt that gave him and partner Bob Brzoska (pictured left) the 2019 title over Carl Nero & Paul Vaitkus. Both teams shot an impressive gross 65 to force the playoff. Great playing, gents!

Steve Baye & Brian Henlin won the net division handsomely with a 52! Our runners-up in the net division, with a score of 55, were Michael Gray & Bob Intravia.

We had a tie for Most Improved as both Louis & Brigid DiRenzo and Chris Laime & Scott Walker improved their round one scores by 14 points! Well Done!

Closest to the Hole #8 - Glen Wisher - 6' 11"

Closest to the Hole #15 - Gary Nusbaum - 5'

Congratulations to all our winners and thank you to everyone for participating!



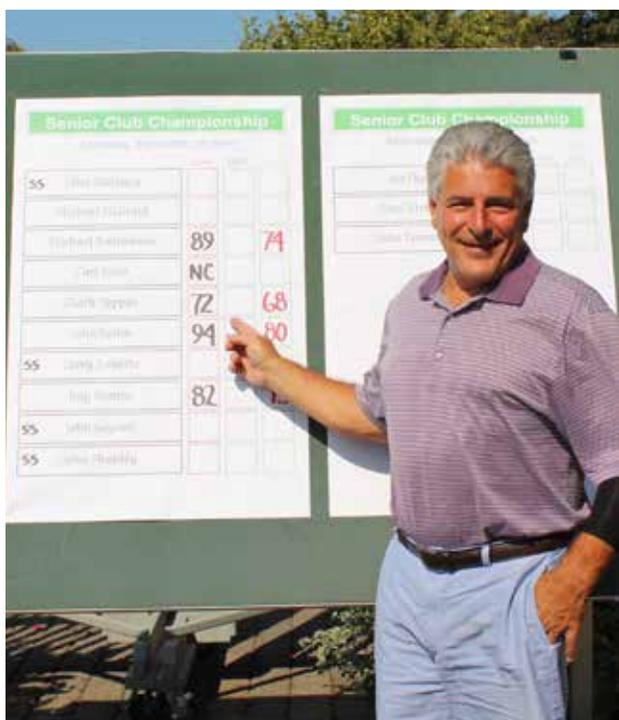
David Zeid Wins the 2019 Club Championship

David Zeid is the 2019 Great River Club Champion! It was a back and forth match between David Zeid (left) and this year's runner-up Matthew Dziubina (right). The match was all square as the two competitors made the turn, but after a few lead changes, David Zeid was able to win the 17th hole and claim a 2&1 victory. Congratulations to both players on their great play throughout the tournament.



Mark Pappas triumphs in the Senior Club Championship

Mark Pappas dominated the field by firing an even par 72 in windy conditions to win the Senior Championship by seven shots. Ken Campbell shot a solid 79 to finish second and Wynne Bohannon was 3rd with an 80. In the net division Steve Baye fired a 68 to win by 3 shots over Tom Beaumonte and Matt Healy. Last but not least was our Super Senior winner, John Maloney, who shot a fine net 72. Nice going, fellows!



Upcoming Tournaments

Ryder Cup

Saturday, October 12th & Sunday, October 13th

Tee Times starting at 7:30 am

Entry Fee: \$90 (*Invitation Only*)

Format: Top 16 season point winners qualify. Five 9-hole matches over two days.

Prizes: Winning Team

Breakfast and Lunch at the member's grill both days

Cross Country Turkey Shoot

Saturday, November 16th

10:00am Shotgun

Entry Fee: \$20

Sign Up Deadline: Tuesday, November 12th

Format: 9-hole four man scramble

Prizes: Low Gross Team

Lunch in the ballroom

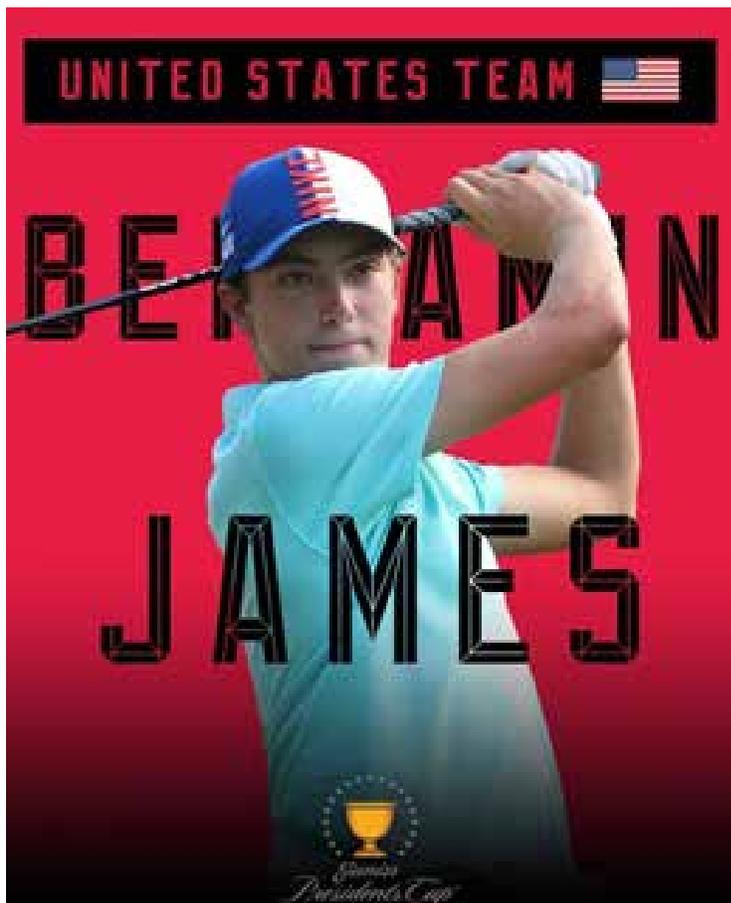
Ben James Qualifies for U.S. Junior Presidents Cup Team

Ben James has had one of the best summer seasons in the history of Connecticut junior golf, but it was his accomplishments on the American Junior Golf Association circuit that helped him accomplish his ultimate goal.

James has earned the final spot on the 12-player United States Junior Presidents Cup team. The final rankings were based on a season-long points race, and officially revealed last month.

“I’m excited. It’s pretty big. My goal after coming in second at (The) Wyndham (Invitational), I realized I had a chance to accomplish this,” James said.

The U.S. Junior team is being captained by Justin Leonard. The event is scheduled to be held December 8-9th at The Royal Melbourne Golf Club in Victoria, Australia against the International Team. It is being held just before the PGA Tour pros, captained by Tiger Woods, take on the International Team in the Presidents Cup on December 12-15th.



Six GRGC Women Named 2019 Penny Jones Cup Winners

Congratulations to the Great River / Pine Orchard CWGA Team!

Six Great River female members teamed up to form a combined team with five women from Pine Orchard Country Club. The opponents included New Haven Country Club, Stonington Country Club, Clinton Country Club, Lake of Isles, and Black Hall / Madison. They played five matches in a match play setting. The Great River / Pine Orchard team won all five of their matches, elevating them to the 2019 Penny Jones Cup Winners. Team members included the following (pictured below, left to right): Andrée Acampora, Jo Rasmussen, Valorie McMillan, Darlene Tranquilli (Team Co-Captain), Jackie Cahill (of Pine Orchard), Pat Giuliano, and Christine Yan (not pictured).

Congratulations! We're so proud of you all!



Pro Shop Corner

Dear Members,

This season has flown by so quickly, it's hard to believe October is here!

Now that the cooler temperatures have arrived, make sure to stock up on all the Fall apparel -- and don't forget to use your member discount!



It's also never too early to start thinking about your holiday shopping! Our branded Yeti mugs and coolers are a great gift for anyone on your list. December will be here before you know it, so get your shopping done early to avoid the last-minute stress and you'll be able to fully enjoy the holiday season when it arrives.

Executive members with remaining credit balances, please remember that all funds must be used by December 31, 2019. You can use your balances on Pro Shop purchases, food & beverage, or golf. Any members that need to place orders to use up their balance should contact Karin Attolino at 203-875-8051 or karina@rgolfclub.com.

Sincerely,
The Pro Shop Staff

Pro Shop Corner

OCTOBER SALES

All Ladies Apparel 50% off

All Footwear 30% off

All Accessories 30% off
(belts, headwear, golf accessories, gloves)

All Sunglasses 30% off

All Men's Short Sleeve Polos 40% off

All Men's Shorts 40% off

Event Planner Corner

Now that the "dog days" of summer are over, we'd like to share a popular wedding trend that we have seen this season. Couples are including their beloved dogs in one form or another as part of their special day. **Cash** (pictured right) was the ring bearer for a recent wedding, and although **Winnie** couldn't make the trip from New Jersey, she appeared in the form of a cut out next to her parents while they were exchanging vows. Cake toppers, socks and cocktail napkins are other fun ways that couples are including their furry family members on their special day.



Congratulations to the following couples who tied the knot in September: Vicki & Torre, Jennifer & Charles, Katelyn & Pedro, Jennifer (SHU Alumni) & Jeffrey, and Megan & Dillon!

As we look ahead to the remainder of the year, we are excited to host more special celebrations, including bridal



showers, weddings, and corporate meetings! Additionally, we are now taking reservations in our Ballroom for Holiday Parties, accommodating from 20 to 200 people. 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 us a call at 203-876-8051.

Best Regards,

Gail Hunt, Social & Corporate Event Manager

Erin Grady, Assistant Event Planner



BOOK YOUR

HOLIDAY PARTY

AT GREAT RIVER GOLF CLUB

It's not too early to start thinking about
the end of the year festivities.
Let us help plan the perfect holiday event!

Corporate & Social Events
Accommodating parties of 20-200
Luncheons, Cocktail Hour, Buffets & Seated Dinners

Contact Gail Hunt to book today!
ghunt@rgolfclub.com 203.876.8051 ext. 132