

The Quill

March & April 2010



Red Tail Golf Club



26026 Member Lane

Sorrento, Fl 32776

Phone: 352-383-2700

Club Contacts

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Director of Club Operations

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Course Superintendent

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Executive Chef

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Monte Carmack

VP of Operations

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Golf Shop

352-383-5692

Clubhouse

352-383-2700

We're on the web:

www.redtailclub.com

Tee to Green.....

From Monte Carmack

Congratulations to Larry Lindsey and Pete Wilson for winning the February Men's Golf Association Master's Qualifier. Their win grants them automatic individual entry into the 2010 RedTail Men's Member Guest in March.

Dave Plumb & Nick Ashby, Matt Mullane & Steve Burt, and Don Berhmann & Rob Ashby all tied for second place.

The 4th Annual UCF Ladies Challenge will be held Sunday, February 28th through Tuesday, March 2nd. Make plans to come out and watch some of the best college golfers in the country play. This year we have college teams representing UCF, Oklahoma, Nebraska, Furman, SMU, Texas A&M, Indiana, Miami and many more participating. A total of 90 players will be here to take on the RedTail golf challenge.

We have a nice selection of men's and ladies clothing for you to choose from. Don't forget, Members receive a 20% discount from the regular pricing on clothing.

Inside the White Stakes....

From Matt Hausknecht

Spring is around the corner and the days are getting longer and hopefully they will also get warmer. With longer days and warmer weather the Bermuda grass will start to green up and grow. You may notice that the greens slow down slightly from what they were rolling in the winter. This is common on over seeded turf during transition from the cool season grass (Rye grass) to warm season grass (Bermuda grass). This is partly due to the leaf size of the grasses and the way they grow. Rye grass has thinner leaf blades and grows straight up, while Bermuda grass has a thicker leaf blade and grows more sideways. In the winter your ball rolls on the leaf blade tips and in the summer it rolls more on the leaf blade. As a result your ball will roll faster in the winter because it moves on the tips of the leaf blade where there is less friction. Also during the transition you may see either patchy or brown areas on the over seeded turf, this is caused by the more favorable conditions for the Bermuda grass which has been in dormancy over the winter. The transition should be very smooth because of the lighter rates of seed that we use and will end when nighttime temperatures remain above 70 degrees for several weeks. In closing I would like to thank everyone for their support and look forward to seeing you out on the course.

Aerification & Overseeding Schedule for 2010

June 1st, 2nd & 3rd – Tuesday through Thursday – aerification

July 5th, 6th, 7th and 8th – Monday through Wednesday – aerification

September 7th, 8th & 9th – Tuesday through Thursday – aerification

Around the Course....

Super Bowl Tournament



Events at the Club

Monthly Couples Event – Shenanigans – shotgun start at 2:30 pm – bring a partner or we will pair you up – light hors d'oeuvres upon completion of play
Shenanigans, Sunday, March 7th, Sunday March 21st, Sunday, April 11th

Monthly Men's Golf Association Events – Shotgun starts at 8:30 AM
Saturday, April 17th “The Tiger Woods \$5,000 Scramble” - two man best ball
Saturday, June 19th “The Sergio Garcia” - two man worst ball

Upcoming Special Events:

March 25th - 27th - “The Masters Member—Guest”

May 22nd and 23rd - RedTail Club Championship

Easter Brunch—April 4th from 11am to 2pm. Special egg hunt for the kids at 12 noon behind the clubhouse with the Easter Bunny.

Featured Offerings:

Omelet station...waffles...fresh seasonal fruits...
salad displays...carved prime rib...dessert displays...
Assorted muffins, Danish and bagels...specialty entrees and much more.

Adults...\$20.00
Kids 7 to 16...\$10.00
Kids under 7...Free



From Tom Isabella...

Spring is almost here. We're getting out of the cold weather and back to the reason why we're living in Florida. The course is in great condition. This condition is part of why we are getting many new members. Please keep referring new members to the club. Word of mouth is our best advertisement.

Our monthly member dinners have been extremely successful. Making reservations in a timely manner is crucial to the success of these and other important occasions here at the club. Our Easter and Mother's Day brunches are coming soon and these do fill quickly. So please call to make your reservations as soon as possible.

As always we strive to provide the best food, service and atmosphere at the club. I am always available and would love to hear any suggestions.

From Wendi...

It's been an unusually long winter. Cold. Colder. Coldest... For sure.. I, along with many others have lost precious plants that we have tenderly covered, uncovered covered again, and watched as they died anyway. I listened to a meteorologist at NOAA tell that this is the 1st year, ever, that 50 states had snow on the ground at the same time. Dallas, TX had 12.5 inches in a 24 hour period.. Although, it doesn't sound like a huge feat. It is.

In August we can't wait for the colder months, and in February we can't wait for the warmer months. Are we ever truly happy?? Happiness is a 75 degree day with the sun shining and a slight breeze blowing. Our Member—Guest tournament is held in March and most of the time the weather is just that. 75 with a slight breeze. While the men look forward to the challenging course, the ladies look forward to the Annual Ladies Spring Brunch. As it has for the past 2 years the brunch is held at Lisa Riegle's home, 32504 Hawks Lake Lane, Sorrento. Ladies if you haven't made your reservation with Lisa yet, wait no longer. She can be reached at Lisa at 352.246.5682 or e-mail her at LisaR830@aol.com. The deadline to RSVP is Wednesday March 18th.

As a reminder for all events held at the club, reservations are **always** needed, and it's best to make them as soon as possible after the event is announced. So please, if you are thinking of attending an event such as our monthly Member Dinners, please let us know as soon as possible.

There are a few RedTail members that would like to get a Social Committee formed and would like to get the word out that they'd like to find other members that would be interested in joining in and help organize future events for members. If you are interested, please contact me. More information regarding the Social Committee is forthcoming.

See you at the club soon.

Welcome New Members:

The Whitney Family, The Bower's, Stephen Cirolì, Nancy DeFerrari, Debra Ryan, John Freese, Ethan Greenberg, The Hodges, The Mason's, Richard Pettit, Frank Pirillo, The Sidwell's, The Summer's, The Wesenberg's, John Beacham, Don Gattis, and Tim Voit.

From Food and Beverage:

Home Cooking Night, Friday March 5th

Meatloaf

Served with mashed potatoes, gravy and green beans

\$8.95

Fish and Chips

Served with Salad and French Fries

\$8.95

Country Fried Steak

Served with Salad, mashed potatoes, country gravy and Green Beans

\$9.95

Chicken Parmesan

Served over Spaghetti with Salad and Garlic Bread

\$9.95

8 oz. Pork Chop

Served with mashed potatoes, green beans and country gravy

\$9.95



Our New Wine List

Beringer White Zinfandel, Napa Valley, California 2006	4	12
Hogue Riesling, Columbia Valley, WA 2008	8	23
Bogle Sauvignon Blanc, Clarksburg, CA 2008	6	19
Franciscan Sauvignon Blanc, Napa Valley, CA 2007	14	43
Gnarley Head Pinot Grigio, California 2008	5	16
Bogle Chardonnay, Clarksburg, CA 2008	6	19
Whitehall Lane Chardonnay, Carneros, CA 2007	5	15
Kendall Jackson Chardonnay, Napa Valley, CA 2008	8	24
Isenhower Snapdragon, Roussanne, Horse Heaven Hills, WA 2006	9	28
Bogle Pinot Noir, Russian River Valley, CA 2007	10	29
Bogle Merlot, Graton, CA 2007	6	19
Columbia Crest Grand Estates Merlot, Napa Valley, CA 2006	10	30
Trinchero Family Merlot, Santa Barbara, CA 2007	5	14
Salmon Creek Merlot, Sonoma, CA 2006	5	14
Bogle Petite Sirah, Russian River Valley, CA 2007	7	21
Louis M Martini Cabernet Sauvignon, Sonoma County, CA 2007	8	23
Bogle Cabernet Sauvignon, Graton, CA 2007	7	21
Louis M Martini Cabernet Sauvignon, Napa Valley, CA 2007	11	33
Bogle Old Vines Zinfandel, Russian River Valley, CA 2007	8	23

Premier Bottles & Limited Selections

Napa Cellars Sauvignon Blanc, Napa Valley, CA 2007	34
Kim Crawford Spit Fire Sauvignon Blanc, Marlboro, NZ 2006	45
Artesa Chardonnay, Caneros, CA 2007	36
Franciscan Cuvee Savage Chardonnay, Napa Valley, CA 2007	63
Cakebread Cellars Chardonnay, Napa Valley CA 2006	45
Simi Chardonnay, Sonoma County, CA 2008	37
Caymus Conundrum, White Blend, CA 2007	49
Estancia Pinot Noir, Pinnacles Ranches, Monterey, CA 2008	41
Mark West Pinot Noir, Sonoma Coast, CA 2008	26
Sonoma Cutrer Pinot Noir, Sonoma Coast, CA 2006	60
Willamette Valley Vineyards Whole Cluster Pinot Noir, OR, 2008	39
WillaKenzie Estate, Pierre Leon, Pinot Noir, Willamette Valley, OR 2006	68
Jekel Vineyards Merlot, Monterey, CA 2006	24
Napa Cellars Merlot, Napa Valley, CA 2006	41
Oberon Cabernet Sauvignon, Napa Valley, CA 2006	38
Joel Gott 815 Cabernet Sauvignon, St. Helena, CA 2007	38
Hess Allomi Vineyards, Cabernet Sauvignon, Napa Valley, CA 2006	45
Franciscan Cabernet Sauvignon, Napa Valley, CA 2006	67
Mt. Veeder, Cabernet Sauvignon, Napa Valley, CA 2006	48
Folie a Deux Cabernet Sauvignon, Napa Valley, CA 2006	45
Forefront Cabernet Sauvignon, Napa CA 2007	34
Groth Oakville Cabernet Sauvignon, Napa Valley, CA 2006	91
Sheridan Vineyards L'Orage, Zillah WA 2003	40
Perrin & Fils Chateauneuf-Du-Pape, Les Sinards, FR 2006	70
Ravenswood Lodi, Old Vines Zinfandel, Sonoma County, CA 2006	30

The New Years Eve Party was a great evening for all members and guests who attended

COURSE AND PROSHOP HOURS

TUESDAY-SUNDAY 7AM TO DUSK

CLOSED ON MONDAYS

RANGE HOURS

Tuesday through Sunday

7:00am – 5:00pm

BEVERAGE CART SERVICE

Begins at 10am daily



CLUBHOUSE HOURS

TUESDAY-SUNDAY 11AM to 6PM

FRIDAY-11AM TO 8PM

CLOSED ON MONDAYS

KITCHEN HOURS

TUESDAY-SUNDAY 11AM to 5PM

FRIDAY-11AM TO 8PM

CLOSED ON MONDAYS

March 2010

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
	1 UCF Ladies Tournament	2 UCF Ladies Tournament	3 Wine Down Wednesday 3-6pm 1/2 price Bottles	4 \$3 Margarita Madness 3-6pm	5 Home Cooking Night 5:30-9:00	6 Men's Throw-In 8:30
7 Shenanigans 2:30	8 Course and Clubhouse Closed	9	10 Wine Down Wednesday 3-6pm 1/2 price Bottles	11 \$3 Margarita Madness 3-6pm	12	13 Men's Throw-In 8:30
14 Day Light savings time begins	15 Course and Clubhouse Closed	16	17 St. Patrick's Day	18 \$3 Margarita Madness 3-6pm	19 Member Dinner 5:30—9:00	20 Men's Throw-In 8:30
21 Shenanigans 2:30	22 Course and Clubhouse Closed	23	24 Wine Down Wednesday 3-6pm 1/2 price Bottles	25 Masters Member - Guest	26 Masters Member - Guest	27 Masters Member - Guest
28	29 Course and Clubhouse Closed	30	31 Wine Down Wednesday 3-6pm 1/2 price Bottles			

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April 2010

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
				1 \$3 Margarita Madness 3-6pm	2	3 Men's Throw-In 8:30
4 Easter Brunch 	5 Course and Clubhouse Closed	6	7 Wine Down Wednesday 3-6pm 1/2 price Bottles	9 \$3 Margarita Madness 3-6pm	9	10 Men's Throw-In 8:30
11 Shenanigans 2:30	12 Course and Clubhouse Closed	13	14 Wine Down Wednesday 3-6pm 1/2 price Bottles	15 \$3 Margarita Madness 3-6pm	16 Member Dinner 5:30—9:00	17 Tiger Woods \$5000 Scramble 8:30
18	19 Course and Clubhouse Closed	20	21 Wine Down Wednesday 3-6pm 1/2 price Bottles	22 \$3 Margarita Madness 3-6pm	23	24 Conference USA Tournament
25 Conference USA Tournament	26 Conference USA Tournament	27 Conference USA Tournament	28 Wine Down Wednesday 3-6pm 1/2 price Bottles	29 \$3 Margarita Madness 3-6pm	30	