

SEPTEMBER

HARBOR LAKES NEWSLETTER

Sun	Mon	Tue	Wed	Thu	Fri	Sat
					1 Scramble 6pm	2
3	4 Club Open	5 Club Closed	6 Wine Wednesday Scramble 6pm	7 Senior Tour 8:30 am Mahjong 9 am	8 Scramble 6pm	9
10	11 Club Closed	12 Two Steppin' Tuesday Poker Night	13 Wine Wednesday Scramble 6pm	14 Senior Tour 8:30am	15 Scramble 6pm	16
17	18 Club Closed	19 Two Steppin' Tuesday LGA 8:30am	20 Wine Wednesday Scramble 6pm	21 Senior Tour 8:30am	22 Scramble 6pm	23
24	25 Club Closed	26 Two Steppin' Tuesday LGA 8:30am Poker Night	27 Girls- Night Out Wine Wednesday Scramble 6pm	28 Senior Tour 8:30am	29 Scramble 6pm	30

If you are interested in booking an event for the 2017 year, please contact Toni Gibson at tgibson@harborlakes.com or call (817)-578-8600.

SEPTEMBER VOLUME 9

CLUB DIRECTORY

Blair Kline
Golf Professional

Jamie Page
Office Manager

Toni Gibson
Event and Membership Director

Josh Thompson
Course Superintendent

Webster Langston
Executive Chef

Tim Adkins
Pro Shop Assistant

Pat Wickline
Administrative Assistant



EVENTS

September 1, 8, 15, 22 & 29 - Friday Night Scramble

September 8—NTPGA All American Practice Round 2pm

Sept 9/10—NTPGA All American Tournament 7am

September 12, 19, 26—Two Steppin' Tuesday

September 12—Poker Night

September 6, 13, 20--Wine Wednesday 6 pm

September 6, 13, 20 & 27—Wednesday Night Scramble 6 pm

September 27—Girl's Night Out (Bingo Night) 5:30 pm

September 7, 14, 21 & 28—Senior Tournament 8:30 am

September 30—Club Championship 8:30

GOLF PROFESSIONAL

What a great August at Harbor Lakes. I think we can all agree that the course is in great shape. Thankfully Josh has had some help from Mother Nature in the form of August rain. We are now heading into two of the busier golf months at Harbor Lakes. In September, both the LGA and the Senior Tour will start at 9am. We will also repeat as hosts for the NTPGA All American Junior Series, the GHS Lady Pirate Golf Invitational, and our own LGA Ladies Invitational. Our final greens aerifying is scheduled for mid month and our Club Championship is scheduled for the end of the month. Please be sure to sign up for the Club Championship as we have a flight to fit everybody's game. As an advance warning, October will bring us the Players Partnership, Monster Mash, and our One Day Member-Guest. Please sign up for these as the larger the field, the more fun!

Throughout the year we have many jobs that the golf course requires to look as good as it does. Please check in with the golf shop before heading out to play so we can schedule your round for your maximum enjoyment.

Blair

TURF TALK

Summer time seems to be coming to an end! The mornings are much cooler and those triple digit temperatures seem to be history although we did have some pretty warm days, we were blessed with several days of unanticipated rainfall that kept our golf course green and growing through a time when it is usually very hot and very dry! When considering turf health, the course is probably as strong as its been in years! This will definitely help going into the upcoming winter months! We are not done growing grass by any means, but we will soon start getting the course ready for those cooler temperatures. Coming up on September 11th and 12th we will be aerifying greens. This is one of those necessary evils that must take place in order to build a deeper root system and a stronger plant in order to survive the winter months. We will also be applying our fall preemergent herbicide to help prevent those winter weeds from popping up once everything is dormant.
Josh Thompson

CHEF WEBSTER

It's been a hot one this summer. I would like to thank everyone for a great summer. As we move into the fall season, we at Harbor Lakes are excited about the changes that are coming. The kitchen would like to invite you to try our wide array of specials that we have coming, from shrimp and grits to pulled pork sandwiches. Come join your Harbor Lakes family for our special events such as Two Step Tuesday and our special Wine Pairing with new wines and creative foods. I would like to end this article with a recipe for Chewy Granola fruit bars. With the kids going back to school these make a great treat.

1/4 cup vegetable oil
2 cups Old fashion Rolled Oats
1/4 teaspoon salt
1/2 teaspoon cinnamon
1/2 cup honey
1/3 cup light brown sugar
1 cup sunflower seeds
1 cup dried fruit of your choice
1/2 cup nuts, chopped
1/4 cup sesame seeds
1 tablespoon flaxseed

Preheat oven to 350. In a small bowl, combine oats, salt, cinnamon, and oil. Stir to blend. Spread oats on baking sheet and bake for 10 min until golden. Cool and reserve.

In a small saucepan, add honey and sugar. Stir and bring to a boil. Simmer 5 min. Remove from heat. Let cool slightly.

Stir in sunflower seeds, dried fruit, chopped nuts, sesame seeds, and flax seed.

Pour and scrape oat mixture into lightly oiled baking dish, spreading batter so it's evenly distributed in the pan. Bake 15 minutes or until golden brown.

Let cool and cut into squares. Enjoy!

EVENT & MEMBERSHIP DIRECTOR

Hello Members,

Thank You to all the members who supported the events we had in August !

For those of you who could not make the events, please find time to come and enjoy a few of our September events!

Please make a note of our new restaurant hours they are posted on the front door, front desk, pro shop door and in the pro shop.

Tuesday - Thursday We will no longer be serving breakfast due to the lack of food orders on these days. We will, however, have the bar open for sodas, tea, coffee water and drinks. Breakfast will ONLY be served on Friday, Saturday & Sunday.

Please contact Harbor Lakes to make reservations or for more details on these upcoming events!

If you have an event that you would like to host at Harbor Lakes, please contact me so we can see if the date is available for you and your guests!

For those of you who might have a Friend, Neighbor or Co-Worker interested in information about Harbor Lakes, Please feel free to invite them in for dinner and drinks! As always, I want to say "Thank You" for all your ideas and suggestions!

Toni Gibson

Event & Membership Director

tgibson@harborlakes.com

NEW MEMBERS

Grantham, Dustin—Social

Thorne, Tim & Lauren—Junior

**Quattlebaum, Robert & Jana—
Social**

Young, David & Susie— Golf

**Contact us if you would like
to invite a friend, business
associate or family member
to membership!!!**

DINNER SPECIALS

Birthday Night: Thursday's

Members celebrating their birthday during the month of **September** receive a complimentary dinner of their choice. (Meal includes entrée and a non-alcoholic beverage) (Limit 1 meal, per member, per month)

Members' Night: Fridays

Check out our member special every Friday Night in the dining room. Available to our members and their guests will be one of the chef's finest specials.

RESTAURANT

Please make reservations!

We prepare specials, as well as the daily menu food, based primarily on reservations.

Happy Hour

Tuesday thru Saturday: 4 PM to 7 PM

New Restaurant Hours

Tuesday thru Thursday: 8 AM to 9 PM

*(Breakfast Served Friday, Saturday & Sunday Only
8 am to 11 am)*

(Lunch 11 AM to 4 PM—Dinner 4 PM to 9 PM)

Friday & Saturday 8 AM to 9 PM

Sunday 8 AM to 4 PM

Bar Hours

Tuesday thru Thursday: 8 AM to 9 PM

Friday thru Saturday: 8 AM to 10 PM

Sunday: 12 PM to 5 PM

Effective immediately all tickets left unsigned will have a 18% gratuity added to ticket.

GIRLS' NIGHT OUT

Bingo Night

\$1.00 Per Card—3 Card Minimum

**“Enjoy Cocktails Exclusively
for the Ladies”**

Wednesday, September 27, 2017

5:30 pm

Meet old friends and welcome new. Invite your husband/partner for dinner at the Club after or just have dinner with friends.

“Please call (817)-579-8600 for reservations