

the *Idle* times

VOLUME 16
ISSUE 05
MAY 2006

2006 Member - Member Champions
Craig Leachman & John White

See page 12 for full results...

Manager's Comments



They say that *April showers bring May flowers* but, in Macon, Georgia, April showers bring

90-degree temperatures and 100% humidity! It sure is a good thing that the pool renovation is already complete. We are still ahead of schedule, and over the next few weeks, we will begin the finishing touches on the pool grounds. By Memorial Day weekend, we will have the pool primed and ready to serve you and your guests for enjoyable visits to the pool.

There will be one major difference this year than in years past. Since the Club is located within a community, and a seasonal staff is employed, it has been difficult to control the use of the pool by non-members. As you may have read recently, we will be using a card access system for entry into the pool this summer. Without the photo ID access card, you and your children will not be able to enjoy the pool this summer. If you have a child who is over the age of nine and will be using the pool unsupervised this summer, they will also need a photo ID.

In order to have your picture taken and a card issued, you will need to contact the Business Office to set up an appointment. The entire process literally takes five minutes. Do we expect this new policy to have a smooth implementation? Well, we are making every effort to move forward in a positive fashion. As with every new policy, there may be a hiccup here and there. We will work diligently to make this as smooth a transition as possible so you can enjoy all that the pool has to offer.

An important thing to remember is that, as we enter the summer months and children are out of school and utilizing the many activities offered at the Club, we all must monitor our speed through the property and pay close attention to our surroundings when traveling around the Club grounds, especially when backing out of parking spaces. Parents who have children old enough to either ride bikes or walk to the Club, I ask that you emphasize to your children the need to be safe and follow the Club's rules while enjoying the summer.

I want to thank everyone for your patience during the Clubhouse renovations. I realize that you are most surely tired of having to walk to the Grille or the Locker Rooms in order to use the restrooms, but rest assured, that this renovating is almost complete. By the time that you receive this newsletter, granite counter tops, sinks and hardware, and all millwork will have been installed, with wallpapering almost complete. Arrival of the new carpet is expected within the first week of May, and it will be installed as soon as it arrives on site. All of the reupholstered furnishings will be placed at that time, and the entire project should be completed by the middle of May.

Congratulations to Ray Cutright and the staff at the Idle Hour Learning Center for being named the National Club Fitter of the Year by PING. This national award, initiated in 1997, recognizes the authorized PING Club Fitter, who has demonstrated the highest commitment to custom fitting and promoting benefits to golfers of all abilities. Idle Hour was chosen from nearly 2000 eligible PING Club Fitters throughout the United States.

"Ray Cutright and his team of fitting specialists embody everything about PING custom fitting," said John A. Solheim, PING Chairman & CEO. "In addition to being experts in the fitting process, they invest a significant amount of time and effort in educating their members about the benefits of fitting. The Club's membership has long benefited from the entire staff's commitment to improving their games. Idle Hour's level of personal service is an example for all to follow."

Please take a moment to stop by the Pro Shop and the Learning Center to pass on your congratulations to Ray, Kirk, Bobby, Neal, Sally, Jeffrey and Josh for a job well done!

I hope that you and your family continue to enjoy your Club. If I may be of any assistance, please do not hesitate to contact me.

Warmest regards,

Jeffrey W. Orkus, CCM
General Manager

The Idle Times Editors

Rebecca Harris, *Executive Admin.*
Theresa Abercrombie, *Day Recep.*
Jasmine Wright, *Evening Recep.*

2006 Board of Directors

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Long Range Planning & Golf
Mr. James R. McLemore, Jr.
Tennis

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Brian West, *Clubhouse Manager*
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Club Events Coordinator
Jason Knowlton, *Executive Chef*
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Whitney Hudson, *Bqt. Coordinator*
Lawrence Rountree, *Asst. Manager*
Stephanie Rice, *Asst. Manager*
Shirley Jones, *Sports Bar Supervisor*
Ray Cutright, *Director of Golf*
Kirk Hice, *Head Golf Professional*
Wade Thomas, *Director of Course*
Craig Jones, USPTA, USPTR,
Director of Tennis
Rob Haver, *Wellness Director*

Contact Numbers (478)

Clubhouse (Reservations)..477-1724
Bookkeeping.....474-2131
Golf Shop.....477-2092
The Learning Center.....477-8777
Tennis Shop.....477-6701
Wellness Center.....474-8535
Grounds Maintenance.....477-2373
Youth Building.....757-2400
Pool.....757-2403
E-mail.....IHCC@idlehourclub.com

Welcome Our Newest Members...
Effective April 19, 2006

MR. J. FRANK ARNOLD



Community Banker
Capital City Bank
Sponsor: Mr. James A. Berg, III
947 Cherry Street
Macon, Georgia 31201
955-5006

MRS. HILLIARY H. CARSON



Sales Representative
First Horizon Pharmaceutical
Sponsor: Dr. William C. Heard
Spouse: Joshua C. Carson
192 Corbin Ave.
Macon, Georgia 31204
318-8752

MR. DAVID S. FLANDERS, SR.



Sr. Principal, Branch Manager
Stantec Consulting Services
Sponsor: Mr. John T. Mitchell, Jr.
Spouse: Lezlee Flanders
Post Office Box 27266
Macon, Georgia 31221
474-4490

MR. REGINALD T. ROGERS



School Teacher/Mt. De Sales
& Bibb Co. Public Schools
Sponsor: John F. Rogers, Jr.
Spouse: Suzanne Rogers
4860 Forsyth Road
Macon, Georgia 31210
757-0518

MR. RICHARD H. SUTTLES, JR.



Intelligence Analyst
Defense Agency
Sponsor: Mrs. Lemuel Truesdel
5980 Richmond Highway,
Apt. 1-504
Alexandria, Virginia 22303
571-435-6552

Posted for Membership...

Effective May 17, 2006

MR. TERRELL J. SANDEFUR
Sales Manager
Henderson Village
Sponsor: W. Allen Gudenrath
Spouse: Kimberly W. Sandefur

MR. RANDAL C. SMITH
Owner
Micro Technology Consultants
Sponsor: Robert L. Dickey, III
Spouse: Karen Smith

MR. RAYMOND C. SMITH
SVP/Security Bank
Sponsor: Richard A. Collinsworth
Spouse: Suzann W. Smith

*Any comments concerning those
posted for membership may be
directed to the Membership
Chairman, Dr. William V. Argo, Jr.*

Effective June 21, 2006

MR. EDWARD L. LONG
Partner/Martin Snow, LLP
Sponsor: John C. Edwards
Spouse: Nancy Johnson Long

MRS. VICKIE B. SMITH
Homemaker
Sponsor: Asbury Stenbridge
Spouse: Dr. Clayton A. Smith

MR. THOMAS J. WICKER
Region VP/Georgia Power
Sponsor: Bud Moss
Spouse: Kay Wicker

In Sympathy
for the family and friends of
Mr. Charles E. Roberts, Jr.
March 14, 2006

Adult Bingo

Wednesday, May 10th



*Are you ready to
have some fun?*

Join us for Bingo!

6:30 p.m. - Cocktails
7:00 p.m. - Buffet
7:45 p.m. - Bingo!
\$13.50 per person

Children's CPR Class



Friday, May 12th
9:00 a.m. - 1:00 p.m.

Just in time for summer, this class will train you to respond with cardiopulmonary resuscitation (CPR) to the many life-threatening situations young children may encounter at play. Certificates will be awarded. The class is in the Multi-Purpose Room, and light refreshments will be served. Please call 477-1724 for reservations, as the class is limited to eight people. Only \$45.00.

Mother's Day Buffet

Sunday, May 14, 2006, 11:30 a.m. - 1:30 p.m.

Tossed Garden Salad
Yukon Gold Potato Salad
Rotini Pasta Salad
Jamaican Jerk Chicken Salad
Fresh Seasonal Fruit Tray
Southern Fried Chicken
Spinach and Parmesan Flounder
Hickory Grilled Pork Loin
Slow Roasted Beef Tenderloin

Spring Vegetable Casserole
Green Beans and Carrots Amandine
Citrus Thyme Rice Pilaf
Smoked Gouda and Shallot Potatoes
Strawberry Cheesecake
Lemon Meringue Pie
Cappuccino Mousse Torte
Cherry Pecan Crisp

Adults \$22.50;
Children (8 - 11) \$12.50;
Children (4 - 7) \$9.00;
Children 3 & under no charge.

48 - Hour Cancellation Policy
**This event is very popular,
so make your reservations early!**

CAMP SCHEDULE

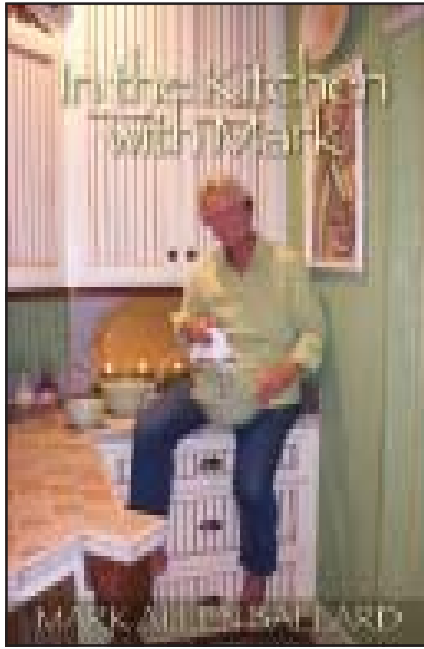
June 6 - 9	Age 4	9:00am - 1:30pm
June 13 - 16	Age 4	9:00am - 1:30pm
June 20 - 23	Ages 5	9:00am - 4:00pm
June 27 - 30	Ages 5	9:00am - 4:00pm
July 11 - 14	Ages 6 & 7	9:00am - 4:00pm
July 18 - 21	Ages 6 & 7	9:00am - 4:00pm
July 25 - 28	Ages 6 & 7	9:00am - 4:00pm
July 25 - 28	Ages 8 & 9	9:00am - 4:00pm

1. Grandchildren of Members - April 28th
2. Second or Third Session for Children or Grandchildren of Members - May 19th
3. Out of Town Houseguests - June 2nd

Day Camps are limited to 12 children per Age 4 Camp and 20 children per age 5, 6 & 7 and 8 & 9 camp.

Camp Counselors are college students who are excellent role models for children. During the camp, children experience golf, tennis, swimming, games and arts and crafts.

*Wholesome lunches and snacks are provided. Please note that four year olds have a schedule of 9:00 a.m. to 1:30 p.m. and **must have turned age 4 by September 1st 2006.***



Afternoon Tea with The Artist, Mark Ballard May 17th at 1:30 p.m.

Television personality, humorist, author and interior designer, when Mark takes the stage, he'll combine innovative summer decorating and entertaining ideas that will make your events unforgettable. **Great tips for decorating your home, fun party ideas and delicious recipes for picnic parties.** You may have seen Mark on 13-WMAZ television and read his weekly column on "creating something beautiful" in the Macon Telegraph. Now is your chance to see him in person right here at Idle Hour. **Child care will be available.**

Watch for his new book, *In the Kitchen with Mark!* If a cookbook could talk, this one would most certainly tell of a lifetime of wonderful meals. \$12.50 per person ~ *This is an event you won't want to miss!*

Book Nook!

Join us for lunch and a chance to rub elbows with some local authors. You will be intrigued with their personal stories and best selling books. Check out these upcoming Fall Book Reviews we have scheduled at Idle Hour just for you!

Fixing the Moon, Coming in October



As a graduate of UGA, Bonnie Davis Cella masterfully tells, *Fixing the Moon: The Story of Lt. Col. Henry Tift Myers, The First Presidential Pilot.* A native of Tifton, Lt. Col. Henry Tift Myers was related to the extensive Willingham and Tift families in Central Georgia.

Objection, Coming in September



Hometown girl, Nancy Grace, will set your seat on fire! Nancy is one of television's most highly respected legal analysts. In *Objection*, she turns our criminal system upside down. This lady author will have you crying, laughing and enthralled with every page!

Their Gilded Cage, Coming in November



An in-depth account of the lives of the most influential men of the twentieth century... J. P. Morgan, William Rockefeller, Joseph Pulitzer, William K. Vanderbilt, George Jay Gould and others. Richard Hutto shares their secrets with intrigue and compassion. *A fascinating read!*

Memorial Day Weekend

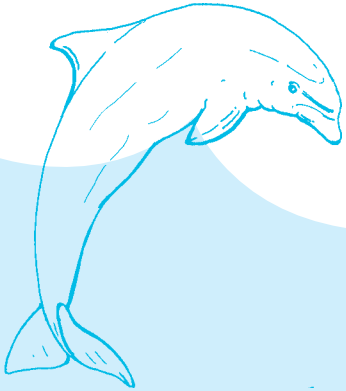
Summer Kick-Off Celebration!

Friday, May 26th

12:00 noon Pool & Youth Building Open

6:00 p.m. Poolside Dinner Buffet

Complimentary Keg and Poolside Bar



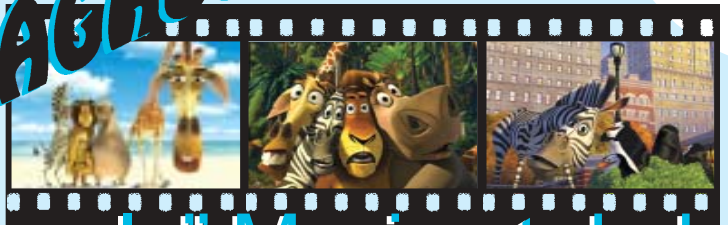
Poolside Dinner Buffet

\$12.50 adults

\$7.50 children 7-11

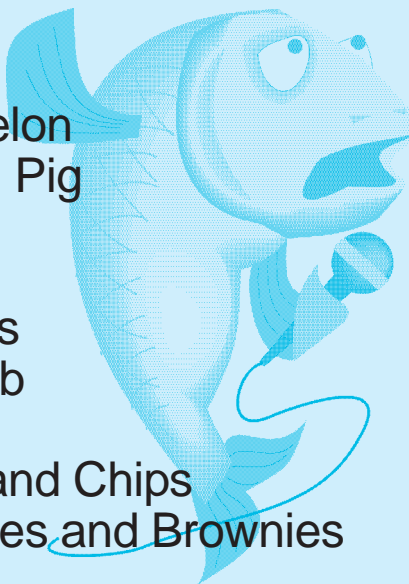
\$5.00 children 4-6

MADAGASCAR



“Dive-In” Movie at dark

Cole Slaw
Potato Salad
Sliced Watermelon
Whole Roasted Pig
Hamburgers
Hot Dogs
Chicken Fingers
Corn on the Cob
Baked Beans
Potato Smiles and Chips
Assorted Cookies and Brownies



This PG Action Adventure is loaded with 50 minutes of comedy, drama, and wacky fun animation! The heroes are four best friends at the Central Park Zoo in New York City: a lion (Ben Stiller), a zebra (Chris Rock), a giraffe (David Schwimmer) and a hippo (Jada Pinket-Smith). When one disappears, the others escape from the zoo to search for him, but they all get captured and shipped back to their native land: Africa.

Then, they get shipwrecked and become stranded on the beach of Madagascar. Being zoo-raised, they don't know how to survive in the wild - and, they don't know that lions in the wild are predators! While exploring, they meet many other meat-eating creatures, as they fall into their roles in nature. For these four friends, and for you, it's a hilarious journey through the wilderness!

Don't forget to bring your floats!

Monday, May 29th

**Open: Pool, Sports Bar, Club Room and Men's Grille ~ Closed: Grille
The Clubhouse will be closed Tuesday, May 30th**

Atlanta's High Museum of Art

This Fall, let us take you to the most exciting art exhibit to come to Georgia. Many priceless masterpieces will be featured for the first time in the United States at our very own High Museum in Atlanta. This exhibition series will include 143 drawings, paintings, sculptures and decorative arts beginning with the "Kings as Collectors" exhibition, featuring 15 paintings and 17 sculptures from the collections of Louis XIV and Louis XVI.

This Renaissance art collection will feature works through the 17th century, spotlighting a marvelous spectrum of arts by masters, including Rembrandt, Rubens and Durer. The exhibit marks the first time the renowned Louvre Museum has agreed to share such collections with any other museum. Let us take you there! Let's go together to the "Louvre Atlanta."



You'll view one of the most historically celebrated works of all time: Nicolas Poussin's "Portrait of Baldassare Castiglione." Never before seen in the United States of America!
(pictured left)

This painting by Raphael is one of his most famous, "Et in Arcadia Ego." A chance to see a work of art so magnificent is something you don't want to miss!
(pictured right)



Look for more information coming your way this Fall!

Georgia Aquarium

This Summer...

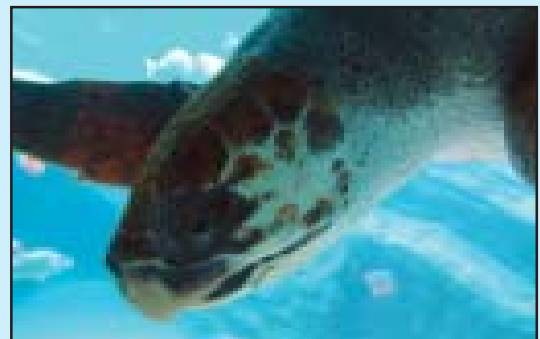


Let us take you on a tour of the Georgia Aquarium, behind the scenes, for an adventure like you've never experienced before! This special opportunity has just become available at the aquarium, and it is an exciting chance for hands-on interaction with the most beautiful, exotic creatures of the sea!

For Starters, you will...

- Discover the beauty of a mangrove forest and the animal species within its roots.
- Enjoy the view over the coral reef exhibit and its many colorful inhabitants.
- Explore how we create salt water while viewing the filtration system at the top of a huge live coral reef.
- Learn how we grow our corals and other animals.
- See the largest ocean pool in North America and observe the world's largest fish, the whale shark.
- View the animal diet kitchen and veterinary clinic.

Look for more information coming your way this Fall!

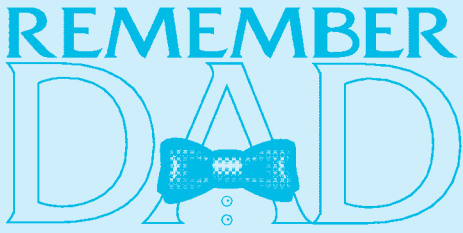


Please be aware, in advance, that all tours will leave on time. Tours are designed for the age of 5 to adult, and will not exceed 20 people. There are no refunds for no shows, and a cancellation policy will apply.

May 2006

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
	1 CLUB CLOSED	2 Jackpot Drawing	3 Lunch Buffet in The Grille	4 "2 for 1" Entrees in The Grille	5 PEACH BLOSSOM INVITATIONAL GOODWILL ROUND ROBIN All-You-Can-Eat Prime Rib & Crab Legs on The Grille menu	6 Panama Jam Jr. Tennis Tournament Breakfast in The Sports Bar & Club Room
7 Sunday Brunch Buffet PEACH BLOSSOM INVITATIONAL Panama Jam Jr. Tennis Tournament	8 CLUB CLOSED	9 Jackpot Drawing	10 Lunch Buffet in The Grille LGA MEETING & SCRAMBLE 9:00 a.m. ADULT BINGO	11 "2 for 1" Entrees in The Grille	12 CPR CLASS All-You-Can-Eat Prime Rib & Crab Legs on The Grille menu	13 Breakfast in The Sports Bar & Club Room
14 MOTHER'S DAY BUFFET Clubhouse closes at 3:00 p.m.	15 CLUB CLOSED	16 Jackpot Drawing	17 Lunch Buffet in The Grille MARK BALLARD <i>Meeting of the Board of Directors</i>	18 LADIES ROUND ROBIN NEW MEMBER ORIENTATION "2 for 1" Entrees in The Grille	19 All-You-Can-Eat Prime Rib & Crab Legs on The Grille menu	20 Breakfast in The Sports Bar & Club Room
21 Sunday Brunch Buffet	22 CLUB CLOSED	23 Jackpot Drawing	24 Lunch Buffet in The Grille	25 "2 for 1" Entrees in The Grille	26 SUMMER KICK-OFF POOL PARTY All-You-Can-Eat Prime Rib & Crab Legs on The Grille menu	27 Breakfast in The Sports Bar & Club Room
	TENNIS TOURNAMENT PLAYERS' CAMP					
28 Sunday Brunch Buffet	29 MEMORIAL DAY GOLF EVENT Clubhouse Open MEMORIAL DAY	30 CLUBHOUSE CLOSED Jackpot Drawing	31 Lunch Buffet in The Grille	 <p>May 17th <i>Tea with Mark Ballard</i> New Book: <i>In the Kitchen with Mark!</i></p>		

June 2006

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
 <p>Sunday, June 18th Father's Day Buffet 11:30 a.m. - 1:30 p.m.</p>				1 TENNIS SUMMER KICK OFF PARTY "2 for 1" Entrees in The Grille	2 All-You-Can-Eat Prime Rib & Crab Legs on The Grille menu	3 IHCC MINI- TRIATHLON Breakfast in The Sports Bar & Club Room
4 Sunday Brunch Buffet	5 CLUB CLOSED	6 Jackpot Drawing	7 Lunch Buffet in The Grille	8 MEMBER-GUEST GOLF TOURNAMENT "2 for 1" Entrees in The Grille	9 All-You-Can-Eat Prime Rib & Crab Legs on The Grille menu	10 Breakfast in The Sports Bar & Club Room
11 Sunday Brunch Buffet	12 CLUB CLOSED	13 Jackpot Drawing	14 FAMILY BINGO Lunch Buffet in The Grille	15 "2 for 1" Entrees in The Grille	16 All-You-Can-Eat Prime Rib & Crab Legs on The Grille menu	17 MEN'S ROUND ROBIN Breakfast in The Sports Bar & Club Room
18 FATHER'S DAY BUFFET	19 CLUB CLOSED	20 Jackpot Drawing	21 <i>Meeting of the Board of Directors</i> Lunch Buffet in The Grille	22 "2 for 1" Entrees in The Grille	23 All-You-Can-Eat Prime Rib & Crab Legs on The Grille menu	24 Breakfast in The Sports Bar & Club Room
25 Sunday Brunch Buffet	26 CLUB CLOSED	27 Jackpot Drawing	28 Lunch Buffet in The Grille	29 "2 for 1" Entrees in The Grille	30 All-You-Can-Eat Prime Rib & Crab Legs on The Grille menu	

Social Events



Prepare yourself for the trip of a lifetime! This is a glorious week – a feast for the senses, an array of events arranged only for our Idle Hour Country Club members.

The beginning of September (September 2nd - 8th) has been chosen for the tour of Napa and the Sonoma valley, so we can see the sweet succulent grapes still sparkling on the vines only days before harvest and production of some of the most delicious wines in our country. The olives will still be flourishing on the trees in the California sun, each one ripe and ready to be picked.

Private tours have been planned to several of the most sensational vineyards in the region. You will have the opportunity to go *behind the scenes* and speak one-on-one with the winemakers. There will be plenty of wine to tingle your taste buds. Enjoy a barrel tasting and a visit to the wine caves that would excite any wine enthusiast.

Many culinary delights have been planned just for you. Enjoy a private dinner at the world renowned Culinary Institute of America.

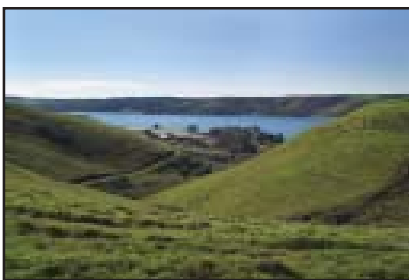


To all you wine enthusiasts, world travelers and those of you who just want to be pampered,
This is a vacation for you!!



A private custom itinerary has been designed just for our members here at Idle Hour Country Club.

A private lunch will be prepared with wine pairings at one of the many wineries you will visit. A visit with Kate Arding at **Cowgirl Creamery** in Point Reyes will round off your

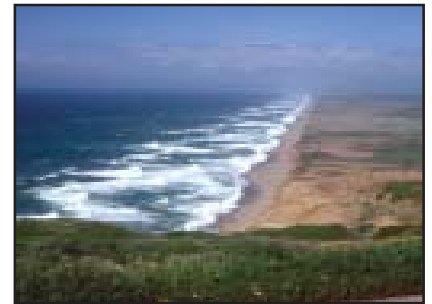


vacation. You will also tour the creamery's old hay barn that now houses its cheese-making facilities, and a walk-in at the caves used for ripening some of the most delicious types of cheeses. With Kate as your guide, you'll taste your way through the creamery's specialties, including cottage cheese, fromage blanc and their own Mt. Tam—a firm and slightly nutty tasting cow's milk cheese.

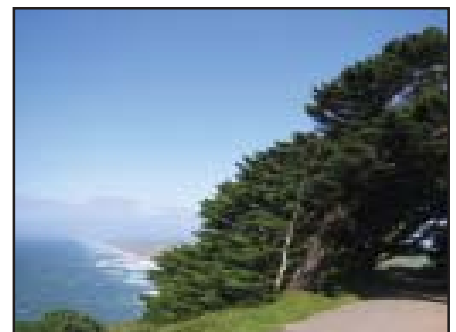


A trip to the Redwood Forest is another scheduled event we have planned just for you. Here you can stroll along some of the forest's brilliant trails or sit and admire some of the world's tallest living things, as the trees hold records of heights of 368 feet. You will also explore the rich history of the region from the

Gold Rush to Spanish Missions, to the haunts of Robert Louis Stevenson and Jack London, as we visit Jack London's ranch.



A private tour guide will accompany you throughout your entire trip, answering your questions along the way, and a private tour bus will lead you from one destination to the other without a worry.



You will rest well in some of the finest inns of the region and have some free time to schedule spectacular spa treatments, exciting shopping sprees or just to relax by the pool. And, there is so much more. This is a journey of a lifetime.

For more information and a trip itinerary Call Rebecca Harris Executive Administrator at 477-1724, extension 222.



Rob Haver
Wellness Center Director

For those of you who are attentive to details, last month's article may have sounded familiar. The article was actually from April 2005, which was mistakenly retrieved from my floppy disk. Therefore, here is the updated version:

Welcome back from Spring Break. If you have been to the Wellness Center since the first of the year, you might have noticed how busy the facility has been. This past month, we had record numbers in the workout room. Many days, we have seen more than 160 members.

Now that the IHCC pool is getting an upgrade, we may all be inspired to get into our best shape possible. Start training for the 2006 Mini-Triathlon to be held on June 3rd: 5-lap swim, 9-mile bike and 2-mile run.

There are still a few remaining spaces for the SCUBA Diving Class. Please sign up in advance if you or a family member are interested.

I would like to thank all the participants of the Biggest Loser Contest, which was a vigorous six-week program. Please congratulate these members when you see them.

Health info: Transfat is the latest health concern. It is the product when oil is heated to very high temperatures and, then, infused with hydrogen. This processed fat remains solid at room temperature (vegetable oil forms margarine). This allows baked goods to remain "clean" rather than a greasy mess. Since trans fats are man-made, the body has a very hard time digesting them. Trans fats appear on food labels as partially hydrogenated oil.

Health tip: Almonds are an ideal appetite suppresser for between meals. A great source of protien, they contain half the amount of vitamin E and 8% of the calcium you need daily.

Allyson Bashinski	Carol Bashuk	Mike Bashuk
Katie Brooks	Dean Copelan	Rachel Dobson
Pam Gibbons	David Gibson	Allen Gudenrath
Pat Hardie	Emily Hendry	Brannon Hicks
Jamie Howard	Neal Howard	Bill Larsen
Bob Lovett	Becca Nelson	Clair Pollock
Robert Reichert	Farrior Shockley	William Slocumb
Miriam Smith	Courtney Snow	Courtney Swift
Tom Swift	Mike Thomas	David Tinkey
Glenda Wagoner	Ann Walden	Gini Walker
Lisa Walker	Logan Weaver	Andrea Williford

Paige Fulk
4 lbs. scale weight, 4.8% Body Fat, 8 lbs. fat tissue.
1st Place, Awarded \$225

Juan Lee
11 lbs. scale weight, 4.4% Body Fat, 16 lbs. fat tissue.
2nd Place, Awarded a \$70 Massage

Bonnie Gibson
4 lbs. scale weight, 3.8% Body Fat, 4.5 lbs. fat tissue.
3rd Place, Awarded a Dinner for Two



You can still sign up for **SCUBA!**

This is a great course for the entire family!

An open water dive trip will follow.

Please sign up early.

Pool Training & Academic Review ~ \$79.95

Rental Equipment ~ \$30.00

(We suggest participants purchase equipment for proper fitting)

Open Water Dive Trip – Cost to be announced

Class Size Minimum: 8 students

Maximum: 12 students (Age Requirements: 10 - Adult)

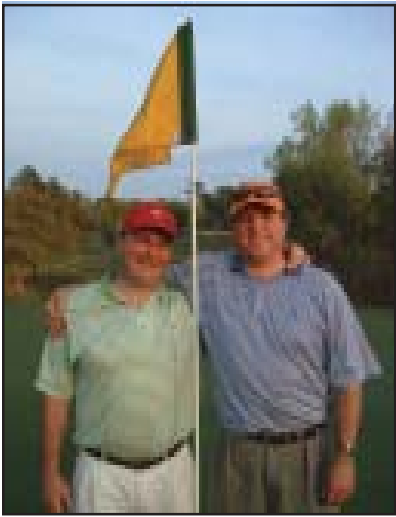
A tentative class will be scheduled this summer.

Please see Rob in the Wellness Center or call him at

474-8535, ext. 271

2006 Member - Member

Leachman And White Capture Member-Member!



Member-Member Champions:
Craig Leachman and John White

After the final two teams, consisting of John White and Craig Leachman, Bill Dunn and David Richardson, both missed the green on #18, it appeared that a sudden death playoff would take place. However, when Leachman pitched a difficult shot to ten feet from the flag, it gave White the opportunity to sink a tough side hill slider for the victory! Congratulations to all the winners for your fine play... we look forward to seeing everyone next year. Thanks for



Flight Winners

Nelson Flight

- 1st: Newberry/Newberry
- 2nd: Popper/Hofstadter
- 3rd: Franklin/Gaines

Fazio Flight

- 1st: Henley/Shockley
- 2nd: Kaplan/Cantrell
- 3rd: Karlson/Boone

Snead Flight

- 1st: Williams/Berg
- 2nd: Lee/Frame
- 3rd: Bevill/Herndon

Palmer Flight

- 1st: Dunn/Richardson
- 2nd: Benson/Jones
- 3rd: Sutton/Palmer III

Watson Flight

- 1st: Dickey/Cook
- 2nd: Kay/Barry
- 3rd: Lader/Clark

Hogan Flight

- 1st: Tidwell/Peake
- 2nd: Welsh/Tucker
- 3rd: Blackburn/Hinton

Sarazen Flight

- 1st: Leachman/White
- 2nd: Starr /Greer
- 3rd: Stooksberry/Solomon

Jones Flight

- 1st: Swann/Judd
- 2nd: Butler/Wilson
- 3rd: Smith/Gerdes

Shootout Results

- 1st: White/Leachman
- 2nd: Richardson/Dunn
- 3rd: Peake/Tidwell
- 4th: Berg/Williams



Charles Cook congratulates the Member-Member Champion, John White, in the traditional way!

Eagles & Aces

Jimbo Berg - Eagle on #11 with a 6 Iron from 165 yards

Stephen Harris - Hole-In-One on #6 of the Par 3

Upcoming Calendar

- May 5-7 — Men's Peach Blossom
- May 9 — Ladies Golf Meeting Day
- May 16 — Senior Golf School
- May 23 — Ladies Flag Day Golf Tournament
- May 29 — Memorial Day Golf Tournament

Greens & Grounds



*Phillip W. Thomas
Director, Greens & Grounds*

Summer came early in April with almost record high temperatures. Wind and low humidity dried the landscape more than I have ever seen this time of year. We use wetting agents to help retain the moisture in the soil during the growing season. The Bermudagrass is doing well, as are our putting greens. Everyone has come out to play in this type of weather. It is great to see so many golfers this early in the season. A few things to remember are to

repair your ball marks and fill your divots. Always use the 90-degree rule and avoid areas where visible cart traffic patterns are showing. We have laid sod in our most worn areas. This is a maintenance issue and will be done almost every year around a green on the 16th fairway at the 150 yard plate under the water oak, etc. Our projects are done out on the course; so, we will look to detail the course for the remainder of the season. Hope to see everyone out soon!

Announcements

Please repair all divots in the fairways, as well as the greens!!! Proper attire is required on the golf course, practice range and the Par 3, (please refer to the 2006 Golf Course Rules). If you have any questions, please contact the Golf Shop at 477-2092.

Special!!! For the remainder of the year, the green fees during the week (Tuesday-Thursday) will be \$59 + tax. This includes green fee and cart fee.

2006 Senior Golf Schools
Tuesday, May 16th, Sand Play advanced sign-up is required.
Call 477-8777.

From The Learning Center...*Conditioning. There is no substitute.*



*Bobby Hix
PGA Director of Instruction*

For instance, if you are a pitcher, what determines how many pitches you can throw before fatigue causes your mechanics to break down? Your physical conditioning. When our soldiers come under fire in Iraq, what determines how they will respond under *that* kind of pressure? Their conditioning. Whether you are a baseball player, golfer, parent, coach or

business person, your conditioning shapes your life. Those of you who do some kind of workout in the morning, you know that, along with mental training, this puts you in a winning mindset. You choose this mindset, and you make it happen, rather than leaving to chance the most important element of the day – your mood. Your workout conditions you to feel confident. Conditioning is where it's at.

Not just reading about it, although that can help a great deal. You don't get stronger by knowing how to do push-ups; you get stronger by doing push-ups.

Whatever quality you'd like to develop in your golf game, train for it. You have to condition it into your system. Choose a skill and find your own way of conditioning it into your system. The bottom line here is taking action.



Notes from Craig

Craig A. Jones,
USPTA, USPTR
Director of Tennis

The school year is nearing its end, and I still have a very busy schedule. To give many parents a chance to get their children in group lessons, we will create different groups. The limit of children per group will be 4 to 5 children. Current groups and their lesson times will not stand unless you consult with Megan. Group lesson times are as follows:

Ages 4-5 1:30 p.m. - 2:30 p.m.

Ages 5-6 2:30 p.m. - 3:30 p.m.

Ages 7-8 3:30 p.m. - 4:30 p.m.

Private lessons will stand unless otherwise arranged. Also, keep in mind that there is a waiting list for both private and group lessons so please consult with Megan about your summer plans and whether or not you are able to continue lessons.

Goodwill Round Robin

Please join us for a special Round Robin on May 5th, from 9:00 a.m. - 2:00 p.m., to benefit Goodwill's mission to build lives. This event has been arranged by Julia Wood in conjunction with the Tennis Shop and will only cost \$50.00. Entry deadline is April 28th.

Ladies USTA Luncheon



To wrap up the season, our ladies 3.0 teams got together to have a nice luncheon down at the tennis courts.

Tournament Winner

GA/FL Championship Tournament

Carson Jones came in 6th place in the Boys 14's.

Coosa Championship in Rome, GA

Mac McLemore won the Boys 12's.

Carson Jones won the Boys 14's.

Junior Satellite Tournament #1

Casey Jones got to the semis in the boys 16's.



Hayden Bashinski
(pictured, right) won the
consolation in the Boys 14's.

Congratulations to all of
our winners, and thanks to
all who participated!

Tennis Tip... *Sportsmanship*

Growing up playing golf and tennis was fantastic. These two sports can be played for a lifetime. When playing golf with your friends and competitors, after making a good shot, there was always a comment, "nice shot." It was a form of respect and sportsmanship. Often times, in tennis, we don't comment on our opponents' good shots. I believe we should say "nice shot." This will enhance sportsmanship in our wonderful sport of tennis. Say "nice shot" sometimes.

Tennis Trivia

To try to win a prize from the Tennis Shop, you will need to be the first person to call the shop at 477-6701 and give an answer to the question to Megan because only she will know the correct answer.

This month's question is:

Q: Who won two Double Grand Slam events and resides in Atlanta, Georgia, but is from another country and attended the University of Alabama?

Courtney Meadows was the first person to call and answer both of April's trivia questions. The Louis Armstrong Stadium is the second stadium at the U.S. Open. The other is the Arthur Ash Stadium.

Upcoming Events *Call the Tennis Shop at 477-6701 to sign up!*

Margarita Mixer

Join us for our own version of Margaritaville on Friday, April 28th from 6:00 p.m. - 8:00 p.m.

Panama Jam Junior Tournament May 6th-7th

Sponsored by Butler Auto Group

Our second junior tournament of the season will be held on May 6th and 7th. This is a USTA sanctioned tournament, so to play you must register for it online at www.usta.com. The Tournament ID# is 703455606.

Ladies Round Robin

Ladies, come join us for a round of tennis and fun to wrap up the USTA spring season.

May 18th Ladies Round Robin 2.5/ 3.0 Levels
10:00 a.m. – 12:00 p.m.

May 19th Ladies Round Robin 3.5/ 4.0 Levels
10:00 a.m. – 12:00 p.m.

Tournament Players Camp

Our first Tournament Players Camp will be held May 22nd - 26th. The camp is set up to provide for the tournament player or player wanting to start tournaments and to help prepare juniors for the Georgia Qualifier or upcoming tournaments. The camp is designed for the serious tennis player. The first camp will be after school from 4:00 – 7:00 p.m. The cost is \$150 or \$30 per day.

Men's Round Robin

Gentlemen, we'll be having a Men's Round Robin on Saturday, June 17th from 10:00 a.m. – 12:00 p.m. If you're thinking about joining the fun, please give us a call at the Tennis Shop.

Pee Wee Camp

This camp is designed for kids from the ages of 4-6. The camp's purpose is to work on the child's motor skills, hand-eye coordination, technique, tennis fundamentals, and most importantly, HAVE FUN. It will consist of professional instruction, games and swimming (if desired) at the end of each day. For \$125, the child will receive a racket, t-shirt, shorts, video, trophy and other possible awards.

June 13th-16th 9:00 a.m. - 11:30 a.m.
June 27th-30th 9:00 a.m. - 11:30 a.m.

Beginner/ Intermediate/ Advanced Camp

For kids ranging from ages 7-15, this camp is set up to provide all levels of play, ranging from the very beginner to the more advanced. The juniors will be placed in their groups by age and skill. The camp goes from 9:00 a.m. until 2:00 p.m. with a lunch and swim break in the middle. For \$150, the child will receive a t-shirt, trophy, videotape, four days of tennis instruction and other possible awards. Lunch is not included in the cost. There will be an additional cost for lunch from the Club.

June 20th-23rd 9:00 a.m. – 2:00 p.m.

Private/Group Lessons & Drills *Call the Tennis Shop at 477-6701 to sign up!*

Robbie Isaacs

Robbie Isaacs is available for lessons Tuesday - Saturday.

USTA 1-2-3 Step Ladies Drills

If you'd like to spice up your life by adding a new hobby, tennis is a great idea. If you'd like to learn how to play tennis, join us on Wednesday mornings: 9:30 a.m. – 10:30 a.m.

Ladies Open Drills

Ladies, please come out and join our drills on Thursdays 10:30 a.m. - 12 p.m. for 3.5 & 4.0 Players & Fridays 9:00 a.m. – 10:30 a.m. for 3.0 Players. It is a great opportunity to enhance your skills for USTA matches as well as social tennis.

Men's Saturday Morning Drills by Craig

Craig will be conducting drills for Men of all Levels on Saturdays: 9:30 a.m. – 11:00 a.m.

Starter Level Jr. Tournament Drills by Craig

Craig will be conducting drills for Starter Level Junior Tournament Players on Saturdays: 1:00 p.m. – 2:00 p.m.

Jr. Tournament Level Drills by Craig

Craig will be conducting drills for Tournament Level Players or Advanced Players Wednesdays at 5:30 – 7:00 p.m. & Saturdays at 2:00 – 3:30 p.m.

Chef's Recipe of the Month

(sized to fit your 3" x 5" recipe cards)

Mango BBQ

(makes 1.5 quarts)

Ingredients

- ◆ 1/2 cup Sliced Mushrooms
- ◆ 2 Yellow Onions
- ◆ 20 oz. Mango Puree
- ◆ 3 oz. Honey
- ◆ 2 cups Ketchup
- ◆ 1/2 oz. Worcestershire Sauce
- ◆ 1/2 tsp. Tobasco Sauce
- ◆ 2 cups Chicken Stock
- ◆ 1/8 cup Liquid Smoke
- ◆ 1 Tbs. 80/20 Oil Blend



Idle Hour Club

Mango BBQ

(continued)

Procedure

- ◆ Peel and julienne yellow onions
- ◆ Sauté onions and mushrooms until tender
- ◆ Add remaining ingredients
- ◆ Simmer for 5 minutes
- ◆ Strain through a china cap



Idle Hour Club

March Employee of the Month



Scott Calarco
Assistant
Pastry Chef

For two years, Scott has been an exemplary employee at Idle Hour. He is a graduate of the Art Institute of Atlanta and holds an associates degree in baking and pastry, and he is an excellent chef.

He extended his study through an internship program in Switzerland for three months as a Pastry Chef's Apprentice.

Scott is happily married and enjoys bowling and spending time with his wife, Edna. Scott is filled with ambition and enthusiasm for learning. He is a true team player on our excellent culinary staff.

Please join us in congratulating Scott on a job well done. We hope his time with us is long with much continued success!



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