



# UNDER THE UMBRELLA

APRIL 2017

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**Bay Hill Club Staff**

**Ray Easler**  
General Manager

**Brian Dorn**  
Director of Golf

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Golf Course Superintendent

**Zach Ganger**  
Director of Tennis

**Todd Harris**  
Head Tennis Professional

**Leigh Anne Huckaby**  
Marketing Manager

**Carole Lasky**  
Membership Director

**Robert Lee**  
Executive Chef

**Terry McMullen**  
Director of Operations

**Robert Lee**  
Executive Chef

**Carol Meyer**  
HR Director

**Magie Pickens**  
Rooms & Spa Services Manager

**Roy Schindele**  
Director of Sales & Marketing

**Wes Rincon**  
Food & Beverage Director

**Teresa Walls**  
Member Services Director

9000 Bay Hill Boulevard  
Orlando, FL 32819  
407-876-2429  
www.bayhill.com

## EASTER BRUNCH BUFFET

Sunday, April 16  
11:00 a.m. – 2:00 p.m.

Savor the Chef's scrumptious brunch buffet and delight in a very special visit from the Easter Bunny.

**Buffet Menu**

- Coco Limone Salad
- Broccoli & Cheddar Salad
- Artichoke & Tomato Salad
- Seasonal Fruit Salad
- Bread Service featuring  
Club & Pretzel Rolls and Mini Muffins
- Chef-attended Omelet Stations
- Applewood Bacon & Sausage Links
- Chef-attended Waffle Station featuring:  
Belgian Waffles  
French Toast Sticks
- Chef-attended Pasta Station featuring:  
Shrimp & Pasta Primavera  
penne pasta tossed with shrimp, spring peas, cherry tomatoes,  
mushrooms and roasted red peppers in lemon-butter chardonnay sauce,  
served with fresh grated Parmesan cheese
- Chef-attended Carving Stations featuring:  
Black Oak Ham  
Roast Leg of Lamb  
Southern-style Green Beans  
Scalloped Potatoes  
Herb-Roasted Free Range Chicken  
Grouper Piccata  
Crispy Chicken Fingers & Curly Fries
- Chef's Creation Dessert Table featuring:  
Red Velvet Cake, Key Lime Pie, Carrot Cake,  
Boston Cream Pie, Chocolate Pecan Pie, Coconut Cake,  
Crème Brûlée Cheesecake, Sugar-free Cheesecake  
Mini Bay Hill Cookies & Fudge Brownies
- Coffee, Tea & Punch Service

\$46.95++ per person  
\$22.95++ per child (ages 4-12)

Reservations are required. 24-hour cancellation policy applies.  
Please call the Special Events Reservation Line at 407-876-8005.



## Inside the White Stakes

By Brian Dorn

**MARCH 11:** Jack Walters recorded his 5th lifetime hole-in-one when he aced the 17th hole during the 50-player Shootout on the final day of play before the Arnold Palmer Invitational. Jack used a 6-iron on the 160 yard par 3.



## Golf Tip of the Month

By John O'Leary III

If one of your goals is to lower your handicap in 2017 this is the tip to remember. It is a simple concept. Lower your average score on par threes.

The PGA Tour refers to this statistic as par three performance. Out of the top 185 players on the PGA Tour in 2016, only nine had an average score of less than three for all par threes played during the year. In 2015 the number of players with an average score less than three was only seventeen.\*

Luckily we do not have to play our par threes from the green tees. Regardless of what tees you play from we have difficult par threes. Our golf course has many visual distractions, trees, water hazards and bunkers. Keep in mind that a four is better than a five. A five is better than a six and so on. If you can minimize the triple bogies and double bogies or worse, the dreaded snowman on par threes your handicap will drop.

The key is to start by being realistic with your club selection. Take enough club to reach the middle of the green. Not a one in ten chance. I mean a club that will get you to the middle seven out of ten times. When you take enough club to reach the target you can swing within yourself which will increase the likelihood that you will hit the ball solidly. Hitting the ball solidly will help you find the putting surface more often. If you cannot reach the green with your tee shot make sure to leave the ball in the best position for your short game. Ask yourself where is the best place to be for you to play your second shot for you? Play to that spot. Then go get it up and down. Or at most get it onto the green and make no worse than a four.

Eliminate the big scores on par threes and you will see your scores and handicap getting lower. Of course if you try this and are not seeing your scores or your handicap getting lower, reach out to me to schedule a session on the FlightScope Launch monitor, or better yet schedule some on course playing instruction with one of our professionals.

\*Source for statistics - PGATour.com.

## APRIL PROMOTION

Valid through April 16  
Titleist ProV1 Loyalty Program

**LOYALTY REWARDED**

TO SAY THANK YOU FOR TRUSTING YOUR GAME TO PRO V1,  
PURCHASE 3 DOZEN PRO V1 OR PRO V1x™  
AND RECEIVE 1 DOZEN FREE.

**OPTION #1**

- Available on Pro V1 or Pro V1x
- Choose standard play numbers (1-4) or (5-8)
- Personalize golf balls with the imprint of your choice at no charge

**OPTION #2**

- Available on Pro V1 or Pro V1x
- Choose the same play number (00, 1-99), additional fee may apply
- Personalize golf balls with the imprint of your choice at no charge

**OPTION #3**

- Available on Pro V1 pink (Pink play number and pink sidestamp)
- Standard low play numbers (1-4)
- Personalize golf balls with the imprint of your choice at no charge

## UPCOMING EVENTS:

- April 1-2..... Men's Club Championship
- April 5-6..... BHWGA Member-Guest (4/5 - 1:30pm shotgun; 4/6 – 8:30am shotgun)
- April 13 ..... BHWGA Shotgun / Luncheon @ 8:30am
- April 22-23..... Mixed Member-Guest (4/22 - 1:30pm shotgun; 4/23 – 8:30am shotgun)
- April 25/May 2..... 9-Holers Club Championship
- April 26-27 ..... BHWGA Club Championship
- April 29 ..... Men's Member-Member (27-hole event on Challenger/Champion/Charger)
- April 30 ..... 9-Hole Sunday Scramble (3:00pm Charger)

**SAVE THE DATE: ..... MEN'S MEMBER-GUEST, OCTOBER 25-28, 2017**

# MEN'S MATCH PLAY CHAMPIONSHIP RESULTS



**ERIK KNUDSEN**  
Champion

**CHAMPION: .....ERIK KNUDSEN**

**BAY HILL FLIGHT**

Runner-Up ..... Kent Nilsson

**AUGUSTA FLIGHT**

Winner ..... Tom Dennis

Runner-Up ..... Wade Oney

**CHERRY HILLS FLIGHT**

Winner ..... Lee Chira

Runner-Up ..... Rob Caravello



**LEE CHIRA**  
Cherry Hills Winner

**ROYAL BIRKDALE FLIGHT**

Winner ..... Tee Cambre

Runner-Up ..... Rob Goulet

**ROYAL TROON FLIGHT**

Winner ..... Steve LaFreniere

Runner-Up ..... Gene Pizzolato

**TURNBERRY ISLE FLIGHT**

Winner ..... Paul Byrne

Runner-Up ..... Dana Ward

**OAKLAND HILLS FLIGHT**

Winner ..... Bob Benninger

Runner-Up ..... Jamie Bolton



**TOM DENNIS**  
Augusta Winner



**TEE CAMBRE**  
Royal Birkdale Winner



**PAUL BYRNE**  
Turnberry Isle Winner



**STEVE LAFRENIERE**  
Royal Troon Winner



**BOB BENNINGER**  
Oakland Hills Winner

# 2017 TOURNAMENT MEMORIES



# 9-HOLERS NEWS

By Diana Freund

The month of February was a bit slower paced in anticipation of the API tournament. Cindy Blackburn put together creative Play Days for the group and Pro Adam held a Sand Clinic on February 14, with a great turn out. Guess that sand is a problem for most of us! On March 1, Country Club of Orlando graciously invited the 9-Holers to play and lunch at their club. **Linda Schumacher, Kay Yurko and Teri Fishman** took the 1st prize with CCO host **Dee Dee Hughes. Bobbie Elbert** and **Carol Lytle** took 2nd with their CCO hosts and 3rd place was secured by **Cheryl Nassau, Christie Rex** and their CCO partners. February 14th was a memorable day for **Christie Rex**, as she sunk her 1st hole-in-one with an 8-iron and a yellow Callaway from the tee box of Charger #7. Congratulations to Christie and many thanks for sharing a champagne toast with the group!



Pro Adam's Sand Clinic



1st Place: Linda Schumacher, Dee Dee Hughes, Kay Yurko, Terri Fishman



2nd Place: Bobbie Elbert, Monica Madigan, Carol Lytle, Kristine Leveille



Celebrating Christie's hole in one with champagne

# 18-HOLERS NEWS

By Beth Bagwell

Another fabulous Mixed Golf outing was held in February. We continue to have record turnouts for these events. Congratulations to the winning team of **Don & Kathy Peters** and **Judy & Bill Booth**, and to 2nd place **Don & Linda Schumacher** and **Mary & Lee Maher**.

Many braved the cart path only rules for our February shotgun. Who wouldn't with the course in such magnificent shape?! 1st Place went to the team of **Becky Crowley, Denise Martin, Kathy Marinari and Sara Ball**. Taking 2nd place was **Carol Lytle, Pam DuPont, Leslie Shassian and Christie Rex**. And coming in 3rd was **Ricki Longenecker, Evelyn Cleveland, Cindy Blackburn and Judy Booth**.



1st Place: Don & Kathy Peters; Judy & Bill Booth



2nd Place: Don & Linda Schumacher; Mary & Lee Maher



1st Place: Becky Crowley, Denise Martin, Kathy Marinari and Sara Ball



2nd Place: Carol Lytle, Pam DuPont, Leslie Shassian and Christie Rex



3rd Place: Ricki Longenecker, Evelyn Cleveland, Cindy Blackburn and Judy Booth

## Zach's Spin

By Zach Ganger

The Bay Hill Tennis Staff would like to congratulate Mark Leishman for winning the Arnold Palmer Invitational presented by Mastercard. With the tournament behind us, we have started the process of resurfacing courts 1 and 2. We are very excited to get our 2 clay courts back and have them "like new." We are expecting to have all 6 courts up and running by Sunday, April 2.

The season has flown by and it is crazy to think we are just a few matches from being finished. It is exciting to see everyone's game continuing to rise and the hard work is paying off. Coming down the home stretch, remember to stay tough and keep having fun!

If you have not already done so, please contact the Tennis Pro Shop to sign up for next year's W.A.I.T League teams. If you have any questions regarding league play, feel free to ask the tennis staff or you may email Zach at ZGanger@BayHill.com. Team rosters are going to start taking shape on April 10.

I am excited to say on April 19 we are going to be taking a field trip to the USTA facility in Lake Nona. We will be tailgating outside of the facility and then going in to watch some of the American Athletic Conference (AAC) tennis tournament. This will be an electric atmosphere where the teams will be cheering for their respective schools and you can get a chance to watch some of the country's best players. I hope you will be able to join us and experience a tennis match like no other.



We are not done yet! Looking for a new racquet? We have just the day for you. On Thursday, April 6, the Head representative will be bringing demo racquets for our members to try out.

This is a great way to demo multiple racquets and see if you can find the one that is just right for you. The event is free and will take place from 11:00am – 1:00pm. We look forward to seeing you there!

## WOMEN'S TENNIS TEAM NEWS

By Ann Badger

The C+ team, Bay Hill Alley Cats, continues to play hard in the C+ Division. Their matches are getting better - they have two good wins this month - and their players' hard work is paying off as most lines go three sets, even against the upper teams. It's great tennis!

The B team, Arnie's Angels, has had a brilliant month, winning four out of five matches and two of them by 5-0. This has involved a lot of three set, tough matches. Our pros have continued to provide feedback after every match which has helped improve tactics and focus on how to win. The team continues to lead the Division – and is now 17 points ahead of the second placed team – although, with one match less left to play.

The A team, Bay Hill Believers, has also had a great month and is also still in first place in the A1 Division – an amazing achievement having moved up to A1 this year.

Team	Wins	Losses	Standing on 3/9
Bay Hill A1 team	Grand Cypress 4-1 Winter Park 3-2 Lake Cane - split due to rain	Sanlando 2-3	1st
Bay Hill B3 team	Interlachen 5-0 Grand Cypress 2.5-1.5 Waterford 5-0 Red Bug 3-2	Lake Highland 2-3	1st
Bay Hill C+ team	Fort Gatlin 4-1 Azalea Hot Shots 4-1	Keene's Point 1-4 Azalea Casual 0-5 Lake Cane 1-4	6th



Time off from the fight, the C+ team goes to the theater!

More time off...the B team helps Telia Hazell celebrate a significant birthday!





## Health Matters

By Magie Pickens

Tai Chi For Golfers

Did you know that our very own **Al Aki**, our Tai Chi instructor, just finished shooting a commercial with **Hideki Matsuyama**, the #4 golfer in the world? The focus was the benefits of learning Tai Chi to improve your golf game. Our Tai Chi class is offered every Saturday at 9 a.m.; stop by and reap the physical and mental benefits of this timeless practice.

### BENEFITS OF TAI CHI FOR GOLFERS

**Be calm** – You must be calm to do Tai Chi. You also must be calm in order to play golf. Learning how to consciously be calm will help block distracting thoughts.

**Focus** – Focus on being in the present is required to correctly perform Tai Chi movements. Learning how to be in the present and focus on your swing will help the golfer win the mental game of golf.

**Feel Proper Posture, Weight Shift, and Balance** – The slow movement of Tai Chi provides the opportunity to learn to feel what the body is doing. Learning to develop feel for the proper posture, weight shift, and balance, is crucial in order to develop a consistent golf swing.

**Execute Precise Motions** – Tai Chi requires execution of precise motions. Tai Chi will help golfers develop the mental and physical skills needed to execute precise motions, crucial in developing a consistent golf swing.

**Leg Strength** – Over time, Tai Chi increases leg strength. Golf requires strong legs to support the motion of the upper body and arms.

**The Power of Intent** – When the intent moves, the body follows. In the golf swing, feel the intent coil back and then move towards the target and feel how the body automatically follows.

**Feel the Arm and Hands Follow the Body** – Tai Chi requires that the arms and hands follow the movement of the feet, lower body, and upper body. Learning to develop a consistent golf swing requires that the arms and hands follow the movement of the body.



## Fitness News

By Tim Shuman, C.S.C.S., RKC

Breathing

Something we all do but are you doing it the best way you can? There are many techniques for breathing but you basically breathe through your chest or your stomach. ( yes the lungs do the breathing and the lungs are in the chest, mostly.) Chest breathing; when you inhale and your ribs expand only utilizes 1 to 2/3 of your lung capacity. Belly breathing (diaphragmatic breathing) utilizes all of your lung capacity yielding more oxygen in. Chest breathing can also be called scared or stress breathing, while belly breathing is power breathing.

Drill to belly breath.. Alligator Breathing. Lying on your stomach palms under your forehead, inhale and think of lifting the small of your back. Place a book to help focus, or have someone gently press on your back, breathe to lift their hand. Your pulling the air through your lungs with your diaphragm.



Alligator Breathing

How to use this in Lifting. Bio Mechanical breathing where you exhale as you physically move the weight, ( push or pull ) this will decrease the surface area in your torso increasing muscle contraction. Then inhale as you resist the weight, increasing surface area to stretch the muscles.

You will find adding Power ( belly) Breathing to your exercise, when done correctly, will not only increase your strength but increase your resilience and decrease risk of injury

## SPA & FITNESS CENTER Class Schedule and Hours of Operation

SUNDAY 7 a.m. - 7 p.m.	MONDAY 6 a.m. - 8 p.m.	TUESDAY 6 a.m. - 8 p.m.	WEDNESDAY 6 a.m. - 8 p.m.	THURSDAY 6 a.m. - 8 p.m.	FRIDAY 6 a.m. - 8 p.m.	SATURDAY 7 a.m. - 7 p.m.
	<b>IBurn Cardio</b> 7:30 a.m.  <b>Aqua Aerobics</b> 8:30 a.m.	<b>Rise &amp; Shine Yoga</b> 7:30 a.m.	<b>Full Body Circuit</b> 7:30 a.m.  <b>Aqua Aerobics</b> 8:30 a.m.	<b>Pilates</b> 7:30 a.m.  <b>Active Body</b> 8:30 a.m.  <b>Yoga</b> 4:30 p.m.	<b>U-Jam Cardio Circuit</b> 7:30 a.m.  <b>Aqua Aerobics</b> 8:30 a.m.	<b>Saturday Reset</b> 8:00 a.m.  <b>Tai Chi</b> 9:00 a.m.

# CLUB NEWS & EVENTS

Ladies' Lunch & Learn...

## SPRING FASHION IS IN THE AIR!

Presented by

**bloomingdale's**

Friday, April 7  
10:30 a.m.  
Palmer Terrace

bloomingdale's & BCBGMAXARIA bring you a seminar on easy, and fun fashion-dressing to fit your personality this Spring! Guest host, Shannon Dennis, has 17 years of styling experience specializing in women's ready to wear, and has represented the BCBGMAXARIA brand for the past four years, gaining extensive experience curating and styling looks for various bloomingdale's fashion shows. Shannon enjoys working with women to develop a wardrobe that not only fits body type, but lifestyle and personality as well. One lucky lady will win a BCBGMAXARIA necklace!

• Menu •

**Bay Hill Chicken Salad**  
chopped romaine lettuce, shredded carrots, cucumbers and cherry tomatoes, served with chicken salad with sun-dried cranberries and slivered almonds, drizzled with champagne vinaigrette  
**Club & Pretzel Rolls and Mini Muffins**  
**Coffee & Iced Tea Service**  
**Ice Cream Frambuesa**  
vanilla ice cream topped with Chambord liqueur, fresh whipped cream and raspberries

\$18.95++ per person

Reservations are required. Seating is limited.  
24-hour cancellation policy applies.  
Please call the Special Events Reservation Line at 407.876.8005.



## ADMINISTRATIVE PROFESSIONALS' DAY BUFFET

Wednesday, April 26  
Palmer Terrace  
Reservations available between  
11:00 a.m. – 1:00 p.m.

Treat that special secretary, assistant or aide to our popular luncheon buffet!

• Buffet •

**Soup & Salad Station:**  
Brie & Shiitake Soup  
**Club & Pretzel Rolls and Mini-Muffins**  
Chopped Salad  
romaine lettuce, Roma tomatoes and cucumbers tossed with champagne vinaigrette, accompanied by bleu cheese crumbles, Applewood-smoked bacon and crispy croutons  
**Seasonal Fruit & Berries Salad**  
**Bay Hill Club & Pretzel Rolls**  
**Tapas Station:**  
Coconut Shrimp  
Sesame Chicken  
Cuban Spring Roll  
with ham, roasted pork, Swiss cheese, pickles and mustard, with a Dijonnaise dipping sauce  
**Slider Station:**  
Mini Burger  
Pulled Pork  
with American and Swiss cheese, Applewood-smoked bacon, shredded lettuce pickle rounds, mayo, mustard, Carolina BBQ sauce and mini brioche rolls  
**Bay Hill Onion Rings**  
**Chef-attended Sushi Station**  
Spicy Tuna Rolls, California Rolls and Bubba Rolls with wasabi, soy dipping sauce and pickled ginger  
**Coffee and Iced Tea Service**  
**Chef's Creation Dessert Station**  
Assorted Mini Dessert Shooters featuring Key Lime Pie, Red Velvet Pecan Pie and Death by Chocolate  
Mini Bay Hill Cookies and Truffle Pops

\$26.95++ per person

Seating is limited. Reservations are required.  
24-hour cancellation policy applies.  
Please call the Special Events Reservation Line at 407-876-8005.





## CLUB NEWS & EVENTS

### Mother's Day Brunch Buffet

Sunday, May 13  
11:00 a.m. – 2:00 p.m.

Salad Station:  
Fresh Fruit & Berries Salad  
Bay Hill Caesar Salad  
Caprese Salad  
Waldorf Salad  
Fruit Salad

Club & Pretzel Rolls and Mini Scones  
Chef-attended Omelet Station:  
with ham, Swiss, cheddar cheese, mushrooms  
and diced red and green peppers  
Cheese Blintzes

Applewood-Smoked Bacon and Sausage Links  
Chef-attended Pasta Station:  
Shrimp & Pasta Florentine  
farfalle pasta tossed with shrimp, Tuscan sausage,  
plum tomatoes and spinach in a Frangelico cream sauce

Chef-attended Carving Station:  
Roast Tenderloin of Beef  
with Merlot sauce and creamy horseradish sauce  
Brie Chicken  
with Brie cheese and shiitake mushroom sauce  
Salmon Mediterraneo  
pan-seared salmon topped with roasted red peppers,  
capers, shallots and artichoke hearts in a lemon butter  
sauce with a splash of pinot grigio  
Basmati Rice Pilaf  
Sautéed Asparagus  
Crispy Chicken Fingers & Curly Fries  
Coffee, Tea and Punch Service  
Chef's Creation Dessert Display featuring:  
European Pastries, Petite Fours,  
Mini Key Lime, Pecan & Fruit Tarts  
Assorted Mini Bay Hill Cookies

\$46.95<sup>++</sup>per person  
\$22.95<sup>++</sup>per child (ages 4-12)

Reservations are required.  
Seating is limited.  
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Please call the Special Events  
Reservation Line at 407.876.8005.



## WINE CORNER

By Lindsey Dunlap

Napa Valley. Where the wine is bottled poetry. Napa is the pride of American wine growing regions and put the United States on the global wine map, when great wine was really only considered to come from one place: France. If you haven't seen it, I suggest viewing the film *Bottle Shock*, starring Chris Pine and the late Alan Rickman, which depicts the famous blind tasting of Paris in the late 70's that stunned the wine world. The Judgment of Paris, as it is known now, consisted of two contests, one for Chardonnays and one for reds (Bordeaux from France and Cabernet Sauvignon from the Napa Valley) where French judges tasted wines, not knowing their producers or place of origin, and the top-ranked Chardonnay and top-ranked Cabernet were both revealed to be American, more specifically Chateau Montelena and Stag's Leap, respectively.

Forty years later, it's no secret that some of the world's best wine comes from this gorgeous place walled by two mountain ranges, the Mayacamas to the west and to the north and the Vacas to the east. It is thought that the first settler to grow grapes in this region was George C. Yount in the late 19th century (for which Yountville is named). By 1900, there were more than 140 wineries in Napa, some of which still exist today, like Beaulieu, Beringer, Charles Krug, Chateau Montelena, Far Niente, and Markham Vineyards, which are all on the Bay Hill wine list. Today, there are about 400 wineries and tasting rooms in Napa!

For me, the two most unexpected and wonderful things about my first trip to Napa were the food and the people. Obviously, you go for the wine but the food is equally sublime and drinking some of the best wine in the world while eating some of the best food in the world is a match made in heaven. Even if you don't want to drop \$300 a head for a prix fixe dinner at Thomas Keller's The French Laundry, called the best restaurant in the world by Anthony Bourdain, every little bistro, coffee shop and pizza place will delight the palate. Personal highlights for me were the sea urchin at Morimoto and the hand-pulled, fresh mozzarella that became cheese before my very eyes tableside at Tra Vigne. Then there are the people. You have preconceived notions of a wine and winery from the label and the product itself but going to the place, talking to the farmers and the winemakers offers a complete insight into a wine that you have been drinking for years.

When I started working at Bay Hill, the wine list was described to me as a "who's who of Napa Valley" and although I've added some French and Italian wines, I have stayed true to this identity. Mr. Palmer loved Napa Cabs and so do I, after all, what better way to spend your money than on great wine born in the USA!

# CLUB DINING



## CRAFT BEER ON TAP THIS MONTH:

**JAI ALAI**  
Cigar City Brewery  
Tampa, FL

**TANK 7 FARMHOUSE ALE**  
Boulevard Brewery Co.  
Kansas City, MO

**MAMA'S LITTLE YELLA PILS**  
Oskar Blues Grill & Brew  
Lyons, CO



## DINING HOURS OF OPERATION

### TERRACE CAFÉ

11:00am to 3:00pm (Weekdays)  
11:00am to 7:00pm (Sat./Sun.)

### BAY WINDOW

2:00pm to 10:00pm

### MEMBERS LOUNGE

5:00pm to 10:00pm

### GRILL & CLASSIC ROOMS

6:30am to 2:00pm

## Children's Easter Egg Decorating

**Saturday, April 15**  
**10:00 a.m.– 1:00 p.m.**  
**Palmer Terrace**

Children ages 4 to 10 can “hippity-hop” over and enjoy a morning of “hare-raising” fun decorating eggs! Lunch will be provided.

\$14.95++ per child

Seating is limited.  
Reservations are required. 24-hour cancellation policy applies. Please call the Special Events Reservation Line at 407-876-8005.



## On the Front Burner By Executive Chef Robert Lee



### Roasted Vegetable Salad

(yields 10-12 servings)

2 large eggplants, peeled & diced	1 1/2 tsp. ground black pepper
2 large zucchini, diced	1 cup finely chopped fresh herbs
2 medium yellow squash, diced	2 Tbs. chopped garlic
1 cup of diced onions	8 oz. crumbled feta cheese
3/4 cup extra virgin olive oil	1 fresh lemon
3 tsp. salt	

Preheat oven to 350°. Place vegetables in a large mixing bowl and toss with 1/2 cup olive oil, salt and pepper. Spread the vegetables in one layer in a large roasting pan and roast for 45 minutes. Allow to cool. Place vegetables in a large mixing bowl and toss with fresh herbs, remaining olive oil, lemon juice and garlic. Toss with cheese and serve.

# APRIL

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
						1 Men's Club Championship Round 1
2 Men's Club Championship Round 2	3	4	5 BHWGA Member-Guest Round 1	6 BHWGA Member-Guest Round 2  Head Tennis Racquet Demo Day 11am-1pm	7 <b>Ladies' Lunch &amp; Learn...</b> <b>SPRING FASHION IS IN THE AIR!</b> 10:30am	8
9	10 Ladies' Bridge 12:45pm	11 9-Holers Play Day & Clinic	12	13 BHWGA Shotgun & Luncheon 8:30am	14	15 <b>CHILDREN'S EASTER EGG DECORATING</b> 10am
16 <b>EASTER BRUNCH BUFFET</b> 11am-2pm	17	18 9-Holers Play Day	19	20 BHWGA Play Day	21	22 Mixed Member-Guest Round 1
23 Mixed Member-Guest Round 2	24 Ladies' Bridge 12:45pm	25 9-Holers Club Championship Round 1	26 BHWGA Club Championship Round 1  <b>ADMINISTRATIVE PROFESSIONALS DAY BUFFET</b> 11am	27 BHWGA Club Championship Round 2	28	29 Men's Member- Member
30 9-Hole Sunday Scramble 3pm	MAY 1	MAY 2 9-Holers Club Championship Round 2	MAY 3	MAY 4 BHWGA Play Day	MAY 5	MAY 6

## *Welcome New Members*

*Please join us in welcoming the following  
new members to the Bay Hill Club:*

**Nick Spence**  
Social

**Nate Bullock**  
Young Executive Golf

**Ronnie & Cheryl Woodham**  
Social

**Lee & Debora Carswell**  
Resident Golf

