



UNDER THE UMBRELLA

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BAY HILL CLUB STAFF

Ray Easler Vice President, Hospitality

Jeanine Christoffersen Human Resources Director

Brian Dorn Director of Golf

Chris Flynn 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

Bill Parrish Controller

Magie Pickens Assistant Director of Operations

Wes Rincon Food & Beverage Director

Roy Schindele Director of Sales & Marketing

Teresa Walls Member Services Director

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





Inside the White Stakes By Brian Dorn

SEPT 22: Marci Zweifel shot a bogey-free 67 during the BHWGA Play Day. Marci's round included 2 birdies on the Challenger and 3 birdies on the Charger. Way to go Marci!

SEPT 29: Karen Smith aced #7 Challenger for her first lifetime hole-in-one. Karen used a 7-wood for her 101 yard shot. Congratulations!



Karen Smith

Oct 15: Mark Simmons recorded his 2nd lifetime hole-in -one (his first in nearly 33 years) when his perfectly struck 5-iron shot found the bottom of the cup on the 184-yard 2nd hole. Well done Mark!

Oct 21: Ted Sheppe had 3 eagles in his round Orange County National's Panther Lake Course. All 3 were on par 5's Ted reach in two shots -- he converted his eagle putts from 30', 8', and 13'. To put this feat in perspective, the best players in the world average one eagle per 100+holes played. The Tour leaders the past 3 years: 2016 Jason Day (eagle every 88.7 holes played); 2015 Brooks Koepka (72.9); 2014 Matt Jones (93.4).

"CART PATH ONLY" RESTRICTIONS will begin following our overseeding program scheduled for Nov. 9-10. It is imperative these restrictions be followed in order for the rye grass to flourish. With your cooperation and some good weather, we hope to lift these restrictions during the first week of December.

2016/2017 TRAIL FEE REGISTRATION DECALS will be available in the Golf Shop on November 1. If you have submitted your signed Private Cart Agreement and provided current proof of insurance, please stop by and we will apply your new decal. Remember, privately owned golf carts may be used on the golf course and practice facilities only if registered under our Trail Fee program. Please see one of our golf professionals for detailed information on the program if interested in registering your vehicle for Trail Fees.

NEW IN THE GOLF SHOP...



Custom Hand-Crafted Gifts and Accessories

Bay Hill Coasters, Wall Mount and Hand Held Bottle
Openers, Wine Bottle Holder, Dart Board,
Clocks and More!
100% made in the USA

* Available in the Golf Shop in November *



UPCOMING EVENTS:

Men's Member-Guest – Challenger/Champion reserved exclusively for the event Nov 2-4	Nov. 2-5
Challenger/Champion will be available at 3:00pm Saturday, Nov 5	
	Nov. 6
Outside Golf Event - 8:30 am shotgun	Nov. 7
Golf Course Maintenance – Overseeding of Challenger/Champion	Nov. 9-10
18 holes will be available each day (to include the Charger)	
Mixed Golf – 12:30 pm shotgun	Nov. 13
9 Hole Exchange – 9:30 am shotgun (Charger)	Nov. 15
"Nine & Wine" - 9 Hole /BHWGA event - 2:30 pm (Charger)	Nov. 18



Keepin' It Green By Chris Flynn

With the start of another busy golf season I would like to introduce to you three key new additions to the Bay Hill Maintenance Team:

Nick Flynn - Senior Assistant Superintendent

Nick is originally from Ohio and is a graduate of Ohio State University with a Bachelor's degree in Turfgrass Science. He started working on golf courses at the age of 15 and completed 2 college internships. His first Superintendent position was at the age of 25 and completed his Class A Superintendent certification. Nick's previous position was at the Four Seasons Orlando where he was the Assistant Superintendent at Tranquilo Golf Club.

Spencer Workman - 2nd Assistant Superintendent

Spencer is originally from Utah and is a graduate of The Golf Academy of America receiving a degree in Golf Course Operations & Management. He was an Assistant Golf professional in Idaho for 6 years before relocating to Florida. In wanting to experience the maintenance side of golf – he joined the team here at Bay Hill 3 years ago in the role of Irrigation Technician.

Alex Smoot - 2nd Assistant Superintendent

Alex was born and raised here in Central Florida and is a graduate of Florida Gateway College with a degree in Turfgrass Management. She comes to us from the Grand Cypress Resort where she worked for several years advancing to the position of Crew Leader. She completed several internships and has held positions at prestigious properties such as Southern Hills in Oklahoma.

One of our primary goals is to be in a constant state of improvement across all areas of our operation and with course conditions. However, setting standards and providing consistent conditions is a priority. These three individuals will play instrumental roles in assisting me with that effort. Based on their past experiences, skillsets, and professional dedication, I am very excited in what the future will bring for all of us here.

As always, please do not hesitate to contact me or flag me down out on the course with any concerns or suggestions. 'Til then – Hit 'Em Straight!



Golf Tip of the Month By Blake Terry

FlightScope is now available to members! FlightScope is a 3D Doppler Tracking Radar for Golf. With FlightScope, we will have programs available to assist you with:



- Club Fitting and Optimization
 - Maximize your Driver Distance with your current driver or compare to a new model
 - Side by Side comparison of current club to new club
- Distance Analysis
 - * Club comparison and distance gapping information
 - * Discover how far you hit each club
- Focus Analysis with FocusBand
 - FocusBand is a brain sensing system that is used to train the brain into a calmer state, which is essential for improved performance in any sport.

Look for programs and pricing beginning in November. To learn more, contact Blake Terry at bterry@bayhill.com.





HANDICAP POLICIES & PROCEDURES

As we head into the new season, it is important to review the handicap score posting policies and procedures.

PLAYER'S RESPONSIBILITIES:

Fair handicapping depends upon full, accurate information regarding a player's potential scoring ability as reflected by a complete scoring record. Every golfer shall be responsible for returning all acceptable scores (defined as follows):

- a. Scores to post if 13 or more holes are played, post an 18-hole score; if 7-12 holes are played, post a 9-hole score.
- Scores on all courses adjusted gross scores from all courses with USGA
 Course and Slope Ratings made during their active seasons, both at home
 and away, shall be posted.
- c. Scores in both match and stroke play shall be posted for handicap purposes (including formats in which players don't complete one or more holes or are requested to pick up when out of contention on a hole).



- d. Unacceptable scores:
 - fewer than seven holes played
 - made on a golf course during an inactive season (as established by the authorized golf association)
 - when a majority of the holes are not played in accordance with the principles of the Rules of Golf
 - when the length of the course is less than 3,000 yards for 18 holes
 - when scores are made on a course with no USGA Course or Slope Rating
 - when a player carries or uses non-conforming clubs or uses non-conforming balls

POSTING YOUR MOST LIKELY SCORE:

If a player starts but does not complete a hole or is conceded a stroke, that player shall record for handicap purposes the score *he/she most likely would have made*. The most likely score consists of the number of strokes already taken plus, in the player's best judgment, the number of strokes that the player would need to complete the hole from that position *more than half the time*. The score may not exceed Equitable Stroke Control limits and should be preceded by an "X" on the players' scorecard.

EQUITABLE STROKE CONTROL:

For handicapping purposes, you are required to adjust your hole scores (actual or most likely) when they are higher than your maximum number you can post. There is no limit to the number of holes on which you can adjust your score. The following chart indicates the maximum score you may take for a given handicap:

Course Handicap	Maximum Number Posted		
9 or less	Double Bogey		
10 – 19	7		
20 – 29	8		
30 – 39	9		
40 or more	10		

For 9-hole handicaps, twice the player's course handicap would be applied in the above chart to determine the maximum number posted.

For club events, handicap adjustments will be at the discretion of the respective tournament committees. These adjustments will be based on the accuracy and completeness of scoring records in the handicap system, exceptional tournament performance, and other factors that may require adjustments to be made in order to provide a fair and equitable competition.

9-HOLERS NEWS

By Diana Freund

Congratulations to Becky Crowley, Kathi Marinari, Nicole Smith, Linda Schumacher, Leslie Shassian and Danielle Steenbergh for their birdies this month and to Nicole Smith and Nancy Beasley for their outstanding gross rounds of 42 and 43. Thanks to Adam for guiding us through an informative Game Management Clinic before Tuesday play.

Our monthly Sunday Scramble was held September 18 with Big Sister, **Susan Latorre** and Lil' Sister, **Kelly Ierubino** teaming up to win the event with husbands, **Hector Latorre** and **Joe Ierbino**.

On October 4, as a tribute to our beloved Mr. Palmer, the 9 Holers put on their "Palmer Pink" shirts to play a round before attending the televised service to honor and remember him. We were assured that Mr. Palmer would approve. Thanks to **Cristie Rex** for taking charge of the memorial.



"Arnie's Angels" fondly remember Mr. Palmer.



Joe & Kelly Ierubino, Susan & Hector Latorre



Jim & Karen Smith, Jamie & Tom Lazzaro



Pro Adam's "Game Management" Clinic

18-HOLERS NEWS

By Beth Bagwell

Many thanks to **Nancy Beasley** for coordinating our "Nine & Wine" outing welcoming our newest members. Congrats to **Becky Crowley** and **Terri Fishman** for their efforts that day!

Our Mixed Member outing was planned by Marci Zweifel and Janet Thompson. The winning foursome included Dale & Cheryl Barger and Joan & Mark Hutton. Feature winners were Larry Longenecker, Marci Zweifel and Peter Giamalva.



Big/Lil Sister "Nine & Wine"



Mixed Golf Winners: Dale & Cheryl Barger; Joan & Mark Hutton



Nine & Wine Winners: Becky Crowley & Terri Fishman



Closest-to-Pins: Larry Longenecker, Marci Zweifel (2 holes), Peter Giamalva



Pro Dan with Nancy Beasley



Zach's Spin By Zach Ganger

November is the time of year for giving thanks for everyone and everything we have in our lives. I would like to start by saying THANK YOU to all members for making our staff a part of your families. We appreciate everything you do for us and we are very fortunate to have such an amazing membership.

Hopefully everyone's families are safe after Hurricane Matthew skirted by Florida. We dodged a bullet and were fortunate to not have serious damage to our Club. A HUGE thanks to Todd and Deb for coming in after the hurricane to help get the facility back up and running for all of us to enjoy.

Mark your calendar for our next PICKLEBALL event on Monday, November 7 from 4:30pm to 6:00pm. Don't miss out on another amazing opportunity to learn this fun new sport that has swept the nation. We will have a bar by signature, and hope to see you there!



Summer Pickleball Clinic

Our next event will be held on Sunday, November 13 from 10:00am to 12:00pm. This is your chance to come out and win your very own Thanksgiving Turkey! We will be giving away four turkeys this year to our top 2 men and top 2 women. Come out and join us in this year's Turkey Classic! Please call 407-876-8027 or stop by the Tennis Shop at to register.



Bill Nault & Michelle Hunter 2015 Champions



Kellye Hug & Dick Kelley 2015 Runners up

LADIES' TENNIS NEWS

By Ann Badger

Team	Wins	Losses	Standing on 10/10
Bay Hill A1 team	Winter Park 4-1 Lake Cane 3-2 Sanlando 3-2 Grand Cypress 5-0	Sylvan Lake 2-3	1 st
Bay Hill B3 team	Interlachen 4-1 Grand Cypress 3-2 Red Bug 4-1 Waterford 5-0 Tuscawilla 5-0		1 st
Bay Hill C+ team	Fort Gatlin 4-1 Azalea 4-1	Winter Park 1-4 Lake Cane 0-5 Keene's Point 1-4	5th

5-0 For Arnie!

The A and B teams wore ribbons when playing their matches on September 25 in honor of Mr. Palmer and, with the help of a little of his winning magic, both teams had resounding 5-0 wins. Fortuitously, the B3 team had not yet chosen a name for its team this year, and at the suggestion of long-time Head Tennis Professional, Todd Harris, the team named itself *Arnie's Angels* and will continue to play to win in Mr. Palmer's memory.





The B3 team, Arnie's Angels, wins 5-0 on September 25



The A team, Bay Hill Believers, wins 5-0 on September 25



Health Matters By Magie Pickens

Fall is here and has brought about some rather sudden class schedule changes in the Spa.

We are welcoming the addition of Tennis Conditioning with Suzie on Thursdays at 7:30 a.m. This 45-minute class will improve your first-step speed, quickness, footwork, balance and overall strength as well as flexibility and stretching.

In addition, we are offering Active Body with Suzie on Thursdays at 8:30 a.m. This class is designed for all levels of physical abilities. It focuses on strength and flexibility moves that will help maintain the ability to move our bodies in everyday activities. Including a combination of Pilates and sports conditioning.

And finally, Saturdays at 8 a.m. join us for a new class — Saturday Reset — with Tim Shuman. On Saturday mornings, elevate your mood while learning some of the body's nature reset movements that will not only destress your joints but let your body move freely in its nature patterns. We will mobilize and stabilize joints with body weight strengthening movements that focus on core and balance.

We will continue with our Aqua Aerobics classes, weather permitting. The pool heater will ensure a comfortable water temperature.

Please refer to the updated schedule listed below, and thank you for your patience as we have made these adjustments as quickly as possible.

Getting ready for holiday functions?
We have extended our discounted glycolic peels though the end of the year, so come on in for any facial service, and receive an additional glycolic peel add-on for just \$35 (reg. \$45)





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



Meet the Adaptive Motion
Trainer, one of our newest cardio
machines from Precor. Alternately
named "The Beast" by our member
Tee Cambre, the AMT is a stepper,
treadmill and elliptical all in one,
but it isn't just a cardio machine.
One can get plenty of upper and
lower body exercise along with an
ab workout on this one machine.
Here are some examples of core

exercises on the AMT Trainer:

- Tall Planks, hands on the foot pads in a push-up position. This movement really makes you focus on a tight core and shoulder girdle. 30-60 seconds
- Pedal Drops, push-up position on the foot pads push one down then the other. 10-15 reps per side
- Pedal slides, push up position on the foot pads push one hand forward then back and repeat other side.
 5-8 reps per side
- Knee Lifts, with hands firmly on the fixed handles support your body and raise your knees to your chest. 10-20 reps

These are just a few of the exercises that can be performed on the AMT along with it's cardio function. Consider a H.i.i.T Circuit with these exercises mixing in sprinting, jogging and stepping.

For more innovative ideas, please stop by or call me at The Spa at Bay Hill at 407-876-8011.

	SPA & FITNESS CENTER Hours of Operation and Class Schedule					
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.
	IBurn Cardio 7:30 a.m. Active Body 8:30 a.m.	Yoga 7:30 a.m.		Conditioning 7:30 a.m.	7:30 a.m. Aqua Aerobics 8:30 a.m.	Reset

CLUB NEWS & EVENTS



MEMBER HOLIDAY RATE FOR THE LODGE...\$99+tax

Expecting out-of-town guests this holiday season? This year, why not make it a stress-free occasion by having your friends and family stay at The Lodge at Bay Hill for the Holiday Member Rate of just \$99+tax. Your guests

will enjoy the comfort and privacy of their own room while you enjoy peace of mind knowing they are being treated like family at the Club! Rate valid November 22

To receive the special rate, charges must be



As a reminder...Daylight Savings Time ends at 2:00 a.m. on Sunday, November 6. Be sure to turn your clocks back one hour before going to bed on Saturday, November 5.

Join us for our Ladies' Annual

HOLIDAY FASHION SHOW & LUNCHEON

Friday, November 11 11:00 a.m. · Palmer Terrace

Fashions presented by

bloomingdales

Mark your calendar and start the holiday season early by joining us for a morning of food, fashion and flair.

Menu

Caprese Salad with balsamic drizzle Club & Pretzel Rolls and Mini Muffins Chicken Limon

Sautéed breast of chicken with mushrooms, capers, lemon and a splash of pinot grigio wine, garnished with jumbo lump crab meat Sautéed Asparagus Jasmine Rice Pilaf Coffee and Tea Service

Tartufo Vanilla gelato with a hint of hazelnut, covered in chocolate with a cherry center

\$24.95⁺⁺ per person

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



HOLIDAY HAPPENINGS AT THE CLUB



Join us for our next

Ladies' Lunch & Learn... The Art of Making a Holiday Centerpiece!

Friday, December 16 10:30 a.m. • Palmer Terrace

Our guest speaker is Master Designer/Owner of Petals By Design Flower Shop, Tracy Ferguson. Learn "tricks of the trade" and how to arrange a fabulous centerpiece, just in time for the holidays!

Menu

Club & Pretzel Rolls and Mini Muffins Brie Chicken

sautéed chicken breast in a mushroom brie cheese sauce Asparagus Bundles and Jasmine Rice Pilaf Red Velvet Cake a Southern classic

 18.95^{++} per person-lunch 10.00^{++} per person-class

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

Member's Holiday Open House

Friday, December 9
5:30 p.m. – 7:30 p.m.
Palmer Terrace, Grill & Classic Rooms, Tennis & Golf Shops

Celebrate the holiday season by joining us at the Club for an evening filled with friends, fabulous food and good cheer! Complimentary heavy hors d'oeuvres, festive food stations, wine and champagne will be offered. Also the Spa & Salon staff will be on hand so you may want to do a bit of holiday shopping! Enjoy plenty of savings, games and of course, some holiday cheer! Complimentary gift wrapping available.

Members only, please.
RSVP by Wednesday, December 7,
by calling the Special Events Reservation Line
at 407-876-8005.



Kiddie Kookie Day!

Saturday, December 10 10:00 a.m. - 1:00 p.m. • Palmer Room

Children can delight in baking, decorating and eating their own holiday cookies!

Lunch will be provided.

 15.95^{++} per child (ages 4-10 only)

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



HOLIDAY HAPPENINGS AT THE CLUB



Children's Brunch with Santa

Sunday, December 11 11:00 a.m. and 11:45 a.m. Seatings Palmer, Grill and Classic Rooms

Join us for Santa's stop at Bay Hill! Enjoy a photo op with Santa, caricature artist, face painters and balloon artist!

BUFFET MENU Assorted Children's Juice & Milk Boxes Donuts Holes, Mini-muffins and Scones Caesar Salad Broccoli & Cheddar Salad Fresh Seasonal Fruits & Berries Salad Fluffy Scrambled Eggs Applewood Smoked Bacon & Sausage Links Breakfast Potatoes **Belaian Waffles** Silver Dollar Pancakes Carving Station: Roasted Vermont Turkey Mashed Potatoes & Gravy Club & Pretzel Rolls **Bowtie Pasta**

with tomato basil sauce and Alfredo sauce
Home-style Meatballs and Grilled Chicken Julienne
Sautéed Asparagus
Southern-Fried Chicken Fingers
Curly Fries
Coffee & Tea Service
Holiday Cookies and Mini Desserts

\$28.95⁺⁺ per person • \$18.95⁺⁺ per child (ages 4-10)

Seating is limited. Reservations are required.

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

Christmas Eve Champagne Brunch

Saturday, December 24
Palmer, Grill and Classic Rooms
Reservations available between
11:00 a.m. – 2:00 p.m.

Seasonal Fruit Display
Bay Hill Chopped Salad Bar
Roasted Vegetable Salad
Waldorf Salad
Seasonal Fruit Salad
Club & Pretzel Rolls and Mini Muffins
Carving Stations featuring:
Carved Prime Rib of Beef
with au jus and horseradish cream sauce
Carved Roast Pork Loin Station
with port wine sauce
Chef-attended Pasta Station:

Pasta & Shrimp Navidad farfalle pasta tossed with shrimp, mushrooms, roasted red peppers and capers in a lemon-butter sauce

with a splash of chardonnay Scalloped Potatoes Sautéed Asparagus of attended Omelet Stat

Chef-attended Omelet Station Chef-attended Waffle Station

Applewood Smoked Bacon and Sausage Links Southern-Style Chicken Fingers and Curly Fries Coffee, Tea and Children's Punch Service

> Chef's Creation Dessert Table Mini European Pastries and Petite Fours Chocolate Dipped Strawberries Mini Bay Hill Cookies

\$44.95⁺⁺ per person \$21.95⁺⁺ per child (ages 4-12)

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



HOLIDAY HAPPENINGS AT THE CLUB

New Year's Eve Candlelight Dinner Buffet

Saturday, December 31
The Grill, Classic and Palmer Rooms
6:00 p.m. - 9:00 p.m.

Be a part of the Bay Hill tradition by joining family and friends at the Club as Executive Chef Robert Lee and staff prepare an old-fashioned dinner buffet. Enjoy having your portrait drawn by a caricature artist, and perhaps, a bit of magic with our strolling magician!

> Palmer, Caesar and Chopped Salads Marinated Tomato & Cucumber Salad Seasonal Fruit & Berries Salad Club & Pretzel Rolls

Chef-attended Pasta Station

cavatappi pasta tossed with shrimp, prosciutto, shiitake mushrooms, roasted red peppers and spring peas in a Parmesan cream sauce

Cheese Ravioli with tomato-basil sauce

Home-style Meatballs Garlic Bread Breadsticks Chef-attended Carving Stations Roast Tenderloin of Beef

Roast Breast of Turkey

Salmon Winslow topped with lump crab meat and brandy sauce Fried Shrimp

Savoyarde Potatoes

Broccoli with Cheese Sauce

Southern-Fried Chicken Fingers & Curly Fries

Chef-attended Dessert Station

Death by Chocolate, Carrot Cake, Red Velvet Cake, Crème Brûlée Cheesecake, Sugar-free Cheesecake, Key Lime Pie, Tiramisu Torte and Bourbon Pecan Pie Mini Bay Hill Cookies and Fudge Brownies & Blondies Coffee, Tea and Children's Punch Service

\$54.95⁺⁺ per person • \$24.95⁺⁺ per child (ages 4-12)

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





The Bay Window New Year's Eve experience...
an intimate atmosphere, party favors, romantic dinner and dancing. Enjoy an à la carte menu of Executive Chef Robert Lee's epicurean delights as well as a champagne toast at midnight.

Choice of:

APPETIZER

Brie & Shiitake Soup
A Bay Hill favorite
Shrimp Cocktail
garnished with crab claw and served with
cocktail sauce and lemon

SALAD

Palmer Salad
with our House bleu cheese dressing
Salad Maison
with champagne vinaigrette

ENTRÉE

Truffle Roasted Chicken

our twist on the classic dish, with truffle butter accompanied by creamy whipped potatoes, gravy and grilled asparagus

Championship Duo

6 oz. filet grilled to perfection, crowned with jumbo prawns and frizzled onions, served with mushroom Merlot sauce, accompanied by roasted potatoes and grilled asparagus

Sea Bass Luna

oven-poached Chilean Sea bass crowned with lobster meat in a Pinot Grigio lemon sauce, accompanied by Parmesan risotto and grilled asparagus

DESSERT

Coffee & Tea Service
Milk & Cookies Bay Hill Style
Bay Hill Hummer ♥ served with mini Bay Hill chocolate chip cookies
Death by Chocolate Cake
with raspberry coulis

\$100.00⁺⁺ per person (adults only)

Cocktails by signature. Seating is limited.

Reservations are required. 24-hour cancellation policy applies.

Please call the Special Events Reservation Line

at 407-876-8005.

DINING NEWS & EVENTS



HOURS OF OPERATION

Terrace Café

11:00 a.m. - 3:00 p.m. daily (11:00 a.m. - 7:00 p.m. on 11/4 & 11/5 only)

Bay Window

2:00 p.m. - 10:00 p.m.

Members Lounge

5:00 p.m. - 10:00 p.m.

Grill & Classic Rooms

Breakfast & Lunch Daily 6:30 a.m. - 2:00 p.m.



BEGINNER'S BRIDGE CLASS

A Beginner's Bridge Class will start on Friday, January 13 from 1:00 p.m. to 3:00 p.m. The class is an eight week course. For more information contact Peggy Bohart at 407.567.9005 or peggybohart@msn.com











On the Front Burner By Executive Chef Robert Lee



BANANA BREAD

1/2 cup butter

1 cup brown sugar

2 eggs

1 Tbs. vanilla extract

4 ripe bananas, mashed

2 cups all purpose flour 3 tsp. baking powder

1/4 tsp. salt

1/3 cup chopped walnuts

Cream together the butter and sugar. Stir in eggs, then vanilla and bananas. In a separate bowl, sift together flour, baking powder and salt.

Blend the banana mixture into the flour mixture, fold in walnuts. Pour bater into a greased loaf pan and bake at 350 degrees for 1 hour, until a toothpick inserted into the center of loaf comes out clean.

NOVEMBER

SUN	MON	TUE	WED	THU 3	FRI	SAT
		1 9-Holers Play Day	2 Men's Member- Guest Practice Day	Men's Member- Guest	4 Men's Member- Guest	5 Men's Member- Guest
Sunday Scramble 2:00pm Charger Daylight Savings Time Ends	7 Outside Golf Event 8:30am Pickleball 4:30pm to 6:00pm	8 9-Holers Play Day	9 CHALLENGER/CHAM	10 BHWGA Play Day	11 LADIES' ANNUAL HOLIDAY FASHION SHOW & LUNCHEON 11:00am	12
13 Mixed Golf 12:30pm Charger Tennis Turkey Classic 10:00am to Noon	14 Ladies' Bridge 12:45pm	9-Holers Exchange 9:30am	16	17 BHWGA Play Day	18 "NINE & WINE" 9-Holers/BHWGA Event 2:30pm Charger	19 KIDDIE KRAFT DAY 11:00am
20	21	9-Holers Play Day	23	THANKSGIVING DAY BUFFET 11:30 a.m. to 2:00 p.m.	25	26
27	28 Ladies' Bridge 12:45pm	29 9-Holers Ringers Tournament Round 1 9:00am	30			



Welcome New Members

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

Paul & Erica Ettori	Young Executive Golf
John & Kristen Hembree	. Resident Corporate Golf
David & Grace Strong	Resident Corporate Golf
Thibaut & Kristen van Marcke	Resident Corporate Golf
Mark & Julie Marsh	Resident Corporate Golf
Rick & Bernadette Spong	Resident Corporate Golf

