

# Orchards Links

FRIDAY, JUNE 26TH, 2015

## From the General Manager

Jason Waters, PGA

General Manager, *Orchards Golf Club*

### INSIDE THIS ISSUE:

From the GM	1
Upcoming Events	2
On the Course	3
From the Pro	4
Food & Beverage	5
Weekly Specials	6
Golf Events	7-9
Calendar	10

Orchards Member,

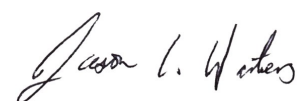
I want to start off this week's newsletter by announcing some very exciting news that I just got from CBIGG that directly affects The Orchards. Over the past couple months, CBIGG has been doing a thorough examination of needs in the grounds department in the area of machinery and equipment. Yesterday, we were informed The Orchards will be receiving (4) new green hand mowers, (1) greens triplex mower, (1) rough mower, (3) utility carts, A Truck and plow, and a heated pressure washer. This is a huge investment in our infrastructure and will greatly help our ability to provide a quality product to our members on a daily basis. If you see Matt and the crew around the next few days, you will all know why they are smiling so much.

Over the past couple weeks, Mark, Jon and I have been discussing how we can improve service in the dining room. We met with the staff this week and are beginning to implement some new training programs with the staff to help ultimately improve services. Many of the items of discussion revolve around organization, interaction and speed of service. There may be instances where it's a little different

from the past, but understand these measures are to work to help us get better. I appreciate all of your understanding while we work to get better at servicing you while you are here at the club.

One of the key components of the quality of Mark's cuisine he serves to the membership is the freshness of the product. Due to our confined kitchen space, it gives us the opportunity to buy in smaller quantities, offering a fresh food on a daily basis. Many times Mark is picking up locally product to serve for that day. We utilize fresh meats from Arnolds and seafood from Masse's which allows for great quality. In order to maintain this quality, we try to bring in only what we believe we will sell in a given day. Many times we get it right, but occasionally, we will run out of product and may not have available an item. We are working to ensure these situations are held at a minimum.

It looks like there might be some rain this weekend, but from what I see, it looks like it's coming late Saturday and ending Sunday morning. Sounds to me like we'll still be able to play. Come out and enjoy the club.



## Upcoming Events

Please visit our website calendar for further events, [www.orchardsgolf.com/](http://www.orchardsgolf.com/)

<b>Tuesday June 30</b>	Ladies Golf 8:30am tee times
<b>Wednesday July 1</b>	Women's League 5:30pm
<b>Thursday July 2</b>	Men's League 5:30pm
<b>Saturday July 4</b>	<b>4th of July</b>

[CLICK HERE](#)  
FOR THE JUNECALENDAR

## Recent Golf Results

[2015 Skinner Results](#)

[Senior Two Ball Open](#)

[Junior Camp Info](#)



MOUNT HOLYOKE COLLEGE

### CONTACT US

**GOLF SHOP**  
413-533-4653

**GRILLE ROOM**  
413-535-2582, ext 19

-----  
**GENERAL MANAGER**  
413-535-2582, ext 11  
[jwaters@centurygolf.com](mailto:jwaters@centurygolf.com)

**MEMBERSHIP**  
413-535-2582, ext 10  
[kcarvalho@centurygolf.com](mailto:kcarvalho@centurygolf.com)

**HEAD GOLF PROFESSIONAL**  
413-535-2582, ext 12  
[jbanas@centurygolf.com](mailto:jbanas@centurygolf.com)

**CLUB ACCOUNTANT**  
413-535-2582, ext 16  
[dhartnett@centurygolf.com](mailto:dhartnett@centurygolf.com)

**EXECUTIVE CHEF**  
413-535-2582, ext 20  
[mavgoustakis@centurygolf.com](mailto:mavgoustakis@centurygolf.com)

**SUPERINTENDENT**  
413-536-4195  
[mstreeter@centurygolf.com](mailto:mstreeter@centurygolf.com)

# On the Course

**Matt Streeter** *Superintendent*

Greens recovery and conditions continue to improve! Similar to last week where I demonstrated before and after scenarios of the putting green, I'd like to show off #4 green to you this week. Our staff has been working tremendously hard at improving all greens- and they are all showing vast improvements in health and development. our putting greens heading into summer!

Below are before and after shots of #4 green:



# From the Pro

Jonathan Banas, PGA, *Head Golf Professional*

Keith Cunningham, *Assistant Professional*

## Dear Members,

As the dog days of summer start to reign down upon us our club calendar is starting to heat up. We have much to offer the membership in the coming weeks. Not only tournaments, but a couple equipment specific days that will help round out your bag and provide information some of the latest in golf equipment. Please check out what we have coming up!

### Thursday Senior League:

These events will take place Thursday mornings starting at 8:30 a.m. Players must be 55 and over to participate. The entry fee will be \$10 per player with formats varying by week. Please sign up in the Golf Shop or at [jbanas@palmergolf.com](mailto:jbanas@palmergolf.com).

### Wedge Fitting Day:

On Saturday, June 27<sup>th</sup> from 9 a.m. till Noon we will have a wedge fitting/clinic on the practice green. Let us professionally fit you for the correct bounce, grind, and loft progression. We will also be offering special pricing on Callaway Mack Daddy 2 and PM Grind wedges, and Titleist Vokey wedges at \$115 + Tax. There is no appointment necessary to attend, so come down and see if your wedges are right for you.



### Ladies Only Demo Day:

On Sunday, June 28<sup>th</sup> from 8:30 a.m. to 11:30 a.m. we will be holding a ladies only demo day sponsored by Callaway Golf. Join us and try the latest in golf equipment by one of the leaders of the industry.

### 57<sup>th</sup> Annual James D. Young

As of this week there are 2 spots still available for the event. The event takes place from Friday, July 10<sup>th</sup> to Sunday, July 12<sup>th</sup> with an optional practice round on Thursday, July 9<sup>th</sup>. The format is Better Ball Match play, 7 nine hole matches played over 3 days. For more information please see a member of the professional staff, or email at [jbanas@palmergolf.com](mailto:jbanas@palmergolf.com).

### Mixed Couples - Moving Scramble:

On Friday, July 17<sup>th</sup> we will have a Mixed Couples Event. The event will be a 5:30 p.m. shotgun and the \$30 per player is for golf, cart, prizes and dinner to follow play. The format;

**Scramble:** All players hit a tee shot. The best shot is then selected. Repeat format till the ball is holed. Teams must play the selected shot from its original condition.

- If the team makes birdie on a hole, everybody moves back one tee.
- The team stays on that tee until the team makes a bogey or worse.
- If the team makes bogey or worse on a hole the team moves forward one tee box.
- If the team makes par the team shall play from the same tee box.
- Any beginner golfer, or player with an 18 hole handicap of 35 or above does not have to move back. 25% of the lowest handicap in the group will be taken to determine net scores.

**Teams may sign up in the Golf Shop, or by emailing to [jbanas@palmergolf.com](mailto:jbanas@palmergolf.com).**

### Trade In, Trade Up

If grips are not going to do it, and you have clubs that are ready for retirement...trade them up for \$\$ towards something new. This year we will have the ability to take your old gear and trade them in towards the purchase of some new equipment. Just let the golf shop know what you have to trade in, and we will place the most current value for trade in. Come see any of the pro shop staff for more details.

# Food and Beverage

Mark Avgoustakis Executive Chef / Food & Beverage Director

**ORCHARDS** dining specials  
June 26—July 2

**Appetizer**  
Blackened Swordfish Tips \$9.95  
Served over wild rice with remoulade sauce

**Sandwich**  
Pulled Pork \$7.95  
Pulled Pork served on a broche roll

**Salad**  
Caprese Salad \$9.95  
Bed of baby spinach with tomatoes, fresh mozzarella and fresh basil drizzled with evoo

**Entrees** available after 4pm Friday-Sunday,  
Served with chef's vegetables and wild rice with your choice of soup or salad

Pan Seared Blackened Sea Scallops \$19.95

Sautéed Sirloin Beef Tips \$18.95  
Served with mushrooms and onions

Teriyaki Grilled Salmon \$17.95  
Grilled fillet salmon drizzled with teriyaki sauce on a bed of baby spinach

**\$5 daily sandwich specials**

Tuesday  
BBQ chicken breast with lettuce and tomato on a broche roll

Wednesday  
Rodeo Burger  
Burger with BBQ sauce, onion rings, and cheese on a broche roll

Thursday  
Teriyaki chicken wrap with salad greens tomato and onion

Friday  
Clam strip roll

**drink specials**  
\$2.50 Michelob Ultra - \$3.50 Summer Ale - \$5 Pina Colada

**ORCHARDS** 1922

**BREAKFAST MENU**  
Saturday and Sunday  
6:30am - 11:00am

**Breakfast Sandwich** \_\_\_\_\_ \$4.95  
egg and cheese on an English muffin or bagel  
add bacon or sausage for \$1.00

**Egg Breakfast** \_\_\_\_\_ \$6.95  
two eggs, cooked to order, choice of bacon or  
sausage, home fries and toast  
sub toast for English muffin or bagel \$.50

**Omelet** \_\_\_\_\_ \$8.95  
egg omelet served with American or jack cheddar  
cheese and choice of the following: *bacon, ham,  
sausage, onions, tomatoes, mushrooms,* and served with  
home fries and toast

**EXTRAS**  
Bagel with Cream Cheese, \$1.75  
English Muffin with Butter & Jam, \$1.75

subject to state and local sales tax, and 18% house charge

[Click Here for Printable Breakfast Menu...](#)



**SILVERWOOD GRILLE**

Tuesday—Sunday, 11:00am—8:30pm  
Friday and Saturday, 11:00am—8:30pm

**FOOD & BEVERAGE SPECIALS**

Friday—Sunday Dinner Specials, starting at 4:00pm  
Tuesday—Friday \$5 Sandwich Specials  
Thursday \$10 Entrée Special  
Friday—Thursday Drink Specials



## dining specials

### June 26—July 2

#### Appetizer

**Blackened Swordfish Tips** \$9.95  
Served over wild rice with remoulade sauce

#### Sandwich

**Pulled Pork** \$7.95  
Pulled Pork served on a brioche roll

#### Salad

**Caprese Salad** \$9.95  
Bed of baby spinach with tomatoes, fresh mozzarella and fresh basil drizzled with evoo

**Entrees** *available after 4pm Friday-Sunday,  
Served with chefs vegetables and wild rice with your choice of soup or salad*

**Pan Seared Blackened Sea Scallops** \$19.95

**Sautéed Sirloin Beef Tips** \$18.95  
Served with mushrooms and onions

**Teriyaki Grilled Salmon** \$17.95  
Grilled fillet salmon drizzled with teriyaki sauce on a bed of baby spinach

### \$5 daily sandwich specials

Tuesday

BBQ chicken breast with lettuce and tomato on a brioche roll

Wednesday

Rodeo Burger

Burger with BBQ sauce, onion rings, and cheese on a brioche roll

Thursday

Teriyaki chicken wrap with salad greens tomato and onion

Friday

Clam strip roll

### drink specials

\$2.50 Michelob Ultra • \$3.50 Summer Ale • \$5 Pina Colada



# WEDGE FITTING DAY

*Saturday, June 27<sup>th</sup>*

*9:00 – Noon*

*Let us Professionally fit you for the correct  
Bounce and Grind.*

*Choose from a Callaway or Titleist Wedge*

*Promotional Pricing \$115 per wedge*



## **Ladies Only!!**

*Ladies Demo Day*

*June 28<sup>th</sup>, 2015*

*8:30am – 11:30am*

*Sponsored by: Callaway Golf*

*Join us and tryout the latest and  
greatest Equipment the Industry*

*has to Offer!!*





***Senior Club Championship***  
***Saturday, July 18th - 19th***  
***9am Tee Times***

**Format:**      **36 Hole Stroke Play**

**Divisions:**    **Senior Club Championship (55+) White Tee**  
                      **Super Senior Championship (65+) Gold Tee**  
                      **Masters Championship (75+) Red Tee**  
                      **Ladies Senior Championship (55+) Red Tee**

**Prize Payouts for Gross and Net**

**\$25 Entry Per Player**



*"You Know You're On The Senior Tour  
When Your Back Goes Out More Than You Do!"*  
— Bob Bruce





At Orchards Golf Club, we are committed to providing our Juniors information about the game of golf that will nurture and ignite a further interest in the game. Our Junior Camp provides a comprehensive, fun-learning experience that covers all aspects of the game. Here, we will focus on **Rules and Etiquette, Mastering the Fundamentals, and the Scoring Zone.**

**Each attendee will receive 2 ½ hours of instruction per day for 3 days, a gift bag, a Certificate of Participation, games, fun and excitement!**

**9am—12pm**

**(Three Day Sessions)**

**SESSION I, July 21-23**

**SESSION II, August 18—20**

**\$125/child**

*\*Friends of Orchards Members are Welcome!*

**For Junior Golf Camp Reservations, please contact  
Keith Cunningham, orchardsgolf@palmergolf.com, 413-533-4653.**

[CLICK HERE](#)

FOR A PRINTABLE VERSION.



# June 2015

Sun.	Mon.	Tue.	Wed.	Thu.	Fri.	Sat.
	1 Course Closed	2 Ladies Golf 8:30am \$5 Sandwich Special	3 Women's League 5:30pm \$5 Sandwich Special	4 Seniors 8:30 Men's Powerball 5:30pm \$5 Sandwich Special	5 \$5 Sandwich Special Chef's Specials	6 Women's M/G 1PM Shotgun Chef's Specials
7 Chef's Specials	8 Course Closed	9 Ladies Golf 8:30am Deck Closed at 6pm \$5 Sandwich Special	10 1 Day MG 1PM Shotgun Women's League 5:30pm	11 Seniors 8:30 Men's Powerball 5:30pm	12 Chef's Specials	13 Skinner 2 Ball Chef's Specials
14 Skinner 2 Ball Chef's Specials	15 Course Closed	16 CTPGA Pro Am	17 Women's League 5:30pm Deck Closed at 6pm \$5 Sandwich Special	18 Seniors 8:30 Ladies Golf 8:30am Men's Powerball 5:30pm \$5 Sandwich Special	19 Mixed Couples 5:30 Shotgun \$5 Sandwich Special Chef's Specials	20 Ross Cup Qualifier Dave LePage Memorial Chef's Specials
21 Ross Cup Qualifier Father's Day Chef's Specials	22 Course Closed	23 Ladies Golf 8:30am Deck Closed at 6pm \$5 Sandwich Special	24 Executive Club 1pm Shotgun Women's League 5:30pm \$5 Sandwich Special	25 Seniors 8:30 Men's Powerball 5:30pm Joel Beck Group (30-40) \$5 Sandwich Special	26 Chef's Table Sold Out \$5 Sandwich Special Chef's Specials	27 Orchards Pride Day 1PM Shotgun Chef's Specials
28 Chef's Specials	29 Course Closed	30 Ladies Golf 8:30am \$5 Sandwich Special				

**notes**

Please check with the golf shop the schedule for member play on event dates. We will make every effort to maintain availability for our members on these days. Thank You.