



Orange Tree Golf Club

INSIDER

November 22

"As evidenced by the outpouring of support over the weekend by staff, members, and volunteers, Orange Tree is not a country club, it is not a golf club, it is a family. Proud to be a part."

Those of you who attended our 50th Anniversary party last month may have heard me relay this message from a member. I was teary-eyed when I first read it, it choked me up when I shared it, and it still gives me all the feels.

In this season of gratitude may we continue to recognize and embrace the people and opportunities that strengthen our OTGC family. From the employee who works overtime to make sure the next event is just right, to the volunteer tournament captain, to the Saturday afternoon card group, and everything in between. May we always strive to make each other "proud to be a part."

Cheers!

Shannon



WELCOME NEW MEMBERS

Chuck Beverly
Cheonil & Haegeun Kim
Tyler & Carrie Reagin & Family
Dalton Sellari
Jeff Westphal
Alan Wexler and family

WELCOME BACK

Bill Winder

CONGRATULATIONS



DPHS Boys Golf Team came in 2nd at the Fighting Indians' Invitational. Member Trey Farnsworth had the lowest score for the team, shooting a 73.



2022 Men's Member-Member

Champions: Bryan Morris and Kevin Borowicz

2nd Place: Donnie Troy and Justin May

3rd Place: Ian Kinnear and Karl Edlbauer



The OTGC Family is growing!

Congratulations to Mark and Erika Farrow, who welcomed a new son, Jack Morris. And congrats to Maggie on her promotion to Big Sister!

Congratulations to Keola Mount, who welcomed a new granddaughter, whose name is as long and as lovely as the little one herself:
Hina Caroline Keola O Kalani Catarata Mount.

OTGC Staff Members celebrating employment anniversaries with us this month:

David Damesworth, 13 years

Ryan Kotes, 1 year

Katrina Pare, 1 year

**Congrats former junior Cameron Young:
2022 PGA Tour Rookie of the Year!**

ORANGE TREE INSIDER



Be sure to check out the Orange Tree Insider! Hosted by Lauren Thompson, it's an informative monthly video segment in collaboration with the Golf Channel. Episodes can be found on the main page of our website, our Facebook page, and our YouTube channel. This month DD explains the new local rules for holes #2 and #4.

BOOK CLUB

This year the OTGC Book Club is reading some of our member's favorite books!

This month's selection is *The Perfume Collector* by Kathleen Tessaro, and was chosen by member Linda Kenney, who found this an interesting read with many turns. Publishers Weekly says it "Dazzles the senses."



OTGC Book Club meets the 4th Thursday of each month at 2pm. Due to the Thanksgiving holiday, this month's Book Club will take place Wednesday, November 23rd. You don't have to make it every month to participate... join us in any month the book selection interest you! If you have a favorite book you would like considered for discussion, please email Shannon at swisne@orangetreegolfclub.com, and be sure to tell her why it's a favorite of yours!

IT'S THAT TIME OF YEAR AGAIN!

Enrollment forms for these programs will be emailed, and are also available in the Accounting Office and on the Member Portal Dashboard on our website.

2022 Staff Christmas Bonus Program

If you would like to reward OTGC Staff for a job well-done this past year, please participate in our Christmas Bonus Program. You may member charge your contribution, but please remember to email your enrollment form or contribution amount to Shannon by Friday, December 2nd: swisne@orangetreegolfclub.com.

2023 Annual Dues Program

Opt to pay your 2023 dues in one lump sum and you will receive guest passes for next year. This is a purely optional program, but requires a signed enrollment form by Friday, December 9th. Email Katrina: kpare@orangetreegolfclub.com, or drop off forms to the Accounting Office.

HOLE-IN-ONE

Greg Renton #7

SAVE THE DATES

November 1: Veterans Appreciation Tournament

November 3: Men's One-Day Member-Guest

November 5-6: Ladies Club Championship

November 10: Princess 19

November 14-16: Closed for Overseeding

November 22: Thanksgiving Scramble

November 23: Book Club

November 29: Wine Tasting Event

December 1: Men's One-Day Member-Guest

December 2: Staff X-Mas Bonus Deadline

December 9: Annual Dues enrollment deadline

December 10: Junior Club Championship

December 11: Christmas Tournament

December 15: Member Christmas Party

December 22: Book Club

January 5: Men's One-Day Member Guest

January 15: Mixed Team Stableford

February 2: Men's One-Day Member Guest

February 11-12: Senior Men's Club Championship

February 14: Valentine's Day Couples Mixer

February 25-26 Men's Club Championship

March 2: Men's One-Day Member Guest

March 7: Ladies 9-Hole Invitational

March 11: St. Patrick's Day Tourney

March 23-25: Men's Member Guest

March 29-30: Ladies Member Guest

April 16: Parent Child Tournament

ADDITIONS FROM ADMINISTRATION



By Katrina Pare
Office Administrator

Hey everyone!

Have you Joined Hole in One Club?

For \$3.00 a month per golf member over the age of 21 and not affiliated with a golf tour, members can participate in the Hole-in-One Club. Once signed up, participants who make a hole-in-one will receive up to a \$250 credit at the bar (drinks only), \$250 Sweeps in the Pro Shop, and a nameplate on our Wall of Fame. You must be a member of the HIO Club BEFORE your hole-in-one to receive the benefits.

Need to Make an Account Change?

Need to add or remove a privilege from your account? Let the office know ahead of time, this helps reduce errors on statements and can be done in under five minutes by swinging by the office and filling out an Account Change Request! Please note: We will not make changes to your account without your expressly written request.

Rule Reminder!

Any member or guest 13 years of age and younger must be under the **immediate supervision** of a parent or legal guardian unless the minor is participating in a Club sanctioned event with a Staff member present. Children who are not being supervised will be asked to provide a name/contact information for their legal guardian for club staff to contact immediately.

Have a Question? Feel free to stop by the Business office, send me an email at kpore@orangetreegolfclub.com, or give us a call at 407-351-4034!

NEWS FROM "THE SUPE"



By Rob Torri
Superintendent

The #1 Rule of Golf? Always leave the golf course better than you found it!

First and foremost, I would like to thank all of the members who helped clean up the golf course after Hurricane Ian ... It was instrumental in getting the golf course reopened sooner than later and I am extremely grateful for each and every one of you that came out!!!!

I've been told it's November!!!!

That certainly means a lot here at The Tree: cooler temps, dark green ryegrass, and of course faster greens speeds to name a few. Looking forward to providing everyone with the seasonal playing conditions we have all become accustomed to here at Orange Tree!



DIRECT FROM DAVID

By David Damesworth
Director of Golf

What golf ball should I play? I get asked those questions all the time from my students and members. Does it really matter what ball you play? The answer is..... absolutely. Selecting a golf ball should start on and around the greens first. I prefer my students and members to play a ball that they like the feel of around the greens. Chipping and putting are the two things you will always do the most. I like to play and suggest a softer ball for more control and softer feel around the greens. Without sacrificing much, if any distance off the tee. The difference off the tee with a driver from the hardest Pinnacle to the ProV1 is generally minimal in overall distance. But the difference with spin and distance control with the softer vs harder ball around the greens can equal to several shots per round. Remember go softer around the greens for lower scores.



Is your weight training HURTING or helping your game?

By: Justin Cobb, Cofounder, MPT, ATC, LAT, CSCS

“Lifting weights has to be good”, that is what we have been taught from a young age! We all know that exercise is the key to looking, feeling and playing good golf! I COULDN'T DISAGREE MORE! I argue, that if this were the case, we would have a very healthy population with a low precedence of back and knee pain. We would all swing effortlessly, free and love our golf swings.

The fact of the matter is, back pain is a billion-dollar industry and most golfers have danced with this demon at one point or another. Now what if I told you that your neighborhood golf trainer that is having you do squats, deadlifts, rows and glute exercises is contributing to your nasty tango with back pain? “IMPOSSIBLE”, you say? My trainer is TPI certified and very knowledgeable on proper form. Perhaps you follow the golf guru on YouTube or Instagram and only do their exercises. Although these exercises may have you looking better, they surely aren't helping you move or feel better!

How can I move and feel better? All I want to do is play golf without pain and be able to do my day-to-day activities happily and freely. The answer is quite simple. You have to do something different in order to make a change. The founders of New Dimensions Wellness have over 20 years of biomechanics training and schooling. They have learned and adapted the teachings of great clinicians from around the world to create their own movement and training system. This system will bring balance to the body and improve tensegrity throughout, allowing the body to move with ease and pain-free at that.

How does this differ from my training? The training you are probably doing now does not take into account the compensations already present in your body. The trainer you are potentially working with does not have the vast knowledge or understanding of the intricacies within the body and how to adapt a movement to block these discrepancies. When this knowledge of the body is combined with the advanced therapies and nutrition of New Dimensions, a pain-free and smooth golf swing is sure to follow.

Want to try a free session? Want more info? Contact us today!

www.mynewdimension.com

info@mynewdimension.com

407.305.4114



CATERING WITH KIRSTEN

By Restaurant and
Event Manager
Kirsten Carter



ROSEMARY APEROL SPRITZ

Rosemary Simple Syrup

- 1 cup granulated sugar
- 1 cup water
- 5 small sprigs fresh rosemary

Rosemary Aperol Spritz

- 4 cups ice, plus more for serving
- 1 bottle Aperol
- 1 bottle prosecco
- 3 cups club soda
- 1 cup rosemary simple syrup
- 6 wheels orange, for garnish
- 2 sprigs fresh rosemary, for garnish

Preparation

1. Make the rosemary simple syrup: Add the sugar, water, and rosemary to a small saucepan and bring to a boil over medium-high heat. Once boiling, reduce the heat to low and simmer for 5 minutes, until the sugar has dissolved. Remove the pot from the heat and set aside to steep for 30 minutes.
2. Strain into a glass jar, discarding the rosemary. The simple syrup will keep in the refrigerator for up to 1 month.
3. Make the rosemary Aperol spritz: In a large pitcher, combine the ice, Aperol, prosecco, club soda, and rosemary simple syrup. Add the orange wheels and rosemary sprigs. Pour into large wine glasses filled with ice and serve. For single drinks add 1 cup of ice, 3 oz Aperol, 3 oz prosecco, 1 oz club soda, 1 oz of rosemary simple syrup to a wine glass and stir.
4. Enjoy!



PETE'S EATS

By Executive Chef Pete Madden



PUMPKIN GNOCCHI WITH SAGE BUTTER

Ingredients

Gnocchi Dough:

- 10 oz fresh pumpkin (steamed or boiled, then mashed) OR 2/3 canned pumpkin puree
- ½ cup Ricotta (full fat)
- 1 ¼ cup all purpose flour, plus more for dusting
- 1/3 cup parmesan cheese, finely grated
- 1 egg
- ¼ tsp salt
- Black pepper

Sage Butter Sauce:

- 1 tsp olive oil
- 3 ½ tbsp butter
- 20 fresh sage leaves

For serving:

- Black pepper
- Parmesan

To Make the Gnocchi:

- Line a colander with 4 sheets of paper towel. Spread the fresh mashed pumpkin or canned puree onto the paper towel then leave for 5 minutes.
- Measure out 1/2 cup of pumpkin puree.
- Place pumpkin and remaining Gnocchi ingredients in a bowl. Use a wooden spoon to mix well - it should be a soft dough.
- Dust a work surface with flour, tip dough out, sprinkle with flour then pat into log shape.
- Cut into 6 pieces. Roll into 2/3" ropes, then cut into squares.
- Optional: Use a fork to press down lightly on the cut side of the gnocchi.

Cooking Instructions:

- Bring a large pot of water to the boil.
- Scrape gnocchi onto parchment paper, then tip into water. Cook for 1 minute or until all the gnocchi rises to the surface (means it is cooked), then drain.
- Meanwhile, melt about 1 teaspoon of the butter plus oil in a large skillet over medium high heat. Add gnocchi and cook, shaking the pan, until the gnocchi are just starting to turn brown (about 1 1/2 minutes).
- Add remaining butter, once it melts, add sage leaves. Stir and cook for 2 1/2 minutes or until gnocchi is golden, sage is crisp and butter is slightly browned. Add salt if you used unsalted butter.
- Serve immediately, garnished with parmesan and pepper.



DOGS OF OTGC



Meet Gage! A 10-year-old rescue who can open all doors, drawers, and turn off a Roomba vacuum.



Gage



Lily and Lucy

Meet Lily and Lucy! Lily (sitting on top of her sister) is your typical third child who gets away with everything. She also gets into everything and loves to eat socks whole! Lucy is the perfect middle child who does nothing wrong and would love to be left alone to swim in her pool all day long.

This fluffy trio allows the Chapman family to buy them kibble in bulk.

MOMENTS WITH MEMBERS

Thank you to everyone who participated in this year's Women Playing for T.I.M.E event! From sponsors to players to raffle ticket buyers, your efforts raised \$26,607 for Orlando Health Cancer Institute. An especially big thank you to tournament chairs Debbie Austin and Jeanette Lawrence, and the Orange Tree Women's Golf Association, who put their hearts behind their efforts to help change the lives of women and men affected by cancer.



HAPPY BIRTHDAY!

- 1 TOMMIE WITTHOHN
- FADI SEMAAN
- JAMES LEE
- 3 KAREN MITCHELL
- NIC STRASSER
- 4 *ALEXANDER PEREZ UTRIA
- 5 JAKE CARRIS
- *LUIS LEON
- JOHN NEWSTREET
- JEFF WESTPHAL
- 6 *ROBERT WARE
- 8 *JOE BENTZ
- LEE URCILO
- 9 JOI SCUDDER
- 10 *MIKE GOOD
- 11 MARIA JOSE UNDERHILL
- 12 JOHN HAWKE
- JOHN PEACOCK
- 14 FRAN VILLELLA
- LAURIE HAAK
- LUCAS REDD
- 15 NEIL BOULANGER
- YU LIU
- DON SIMANTZ
- 16 SYDNEY HOLMES
- LAURIE SPENCER
- 17 CONNIE WILSON
- 20 WANDA CAPUTO
- BYRON HUFF
- JASMINE SUWANNAPURA
- 21 JAMES HEWETT
- 23 *SHANTA LALMONI
- 24 BRENT COZLIN
- 25 JOHN LOVELL
- 27 TOM VENKER
- VALERIE BOEY-RAMSEY
- 28 PAT ROGNER
- SANDEE ABNER
- 30 TRAVIS DAMON
- ERIK BERGER
- ELAINE MCBRIDE

*Employee

November 2022 at



Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
<p>Don't forget we are social!</p>		<p>1 VETERANS APPRECIATION EVENT 9:00 am</p>	<p>2 Morning Game 8:00 am Challenge Cup 9:00 am Scratch Game 1:00 pm Pub Night 5:30-8:00 pm</p>	<p>3 OTWGA 8:45 am Men's One-Day Member Guest 1:00 pm</p>	<p>4 Morning Game 8:00 am Ladies 9-Hole 9:28 am Scratch Game 1:00 pm Dinner Service 5:30-8:00 pm</p>	<p>5 LADIES CLUB CHAMPIONSHIP 9:00 am</p>
<p>6 LADIES CLUB CHAMPIONSHIP 9:00 am</p>	<p>7 CLOSED</p>	<p>8 Morning Game 8:00 am Ladies 8:32 am Ladies 9-Hole 8:48 am Coach's Game 12:00 pm</p>	<p>9 Morning Game 8:00 am Challenge Cup 9:00 am Scratch Game 1:00 pm Pub Night 5:30-8:00 pm</p>	<p>10 Morning Game 8:00 am Princess 19 8:30 am</p>	<p>11 Morning Game 8:00 am Ladies 9-Hole 9:28 am Scratch Game 1:00 pm Dinner Service 5:30-8:00 pm</p>	<p>12 Morning Game 7:52 am Powerball 8:00 am Ladies 9:00 am Scratch Game 1:00 pm</p>
<p>13 Ladies 8:24 am</p>	<p>14-17 CLOSED FOR OVERSEEDING Clubhouse, Golf Course & Practice Facility Accounting Office available by appointment</p>			<p>18 Morning Game 8:00 am OTWGA 9:00 am Ladies 9-Hole 9:28 am Scratch Game 1:00 pm Dinner Service 5:30-8:00 pm</p>	<p>19 Morning Game 7:52 am Powerball 8:00 am Ladies 9:00 am Scratch Game 1:00 pm</p>	
<p>20 Ladies 8:24 am</p>	<p>21 CLOSED Autopay processes today</p>	<p>22 Morning Game 8:00 am Ladies 8:32 am Ladies 9-Hole 8:48 am 13th Annual Thanksgiving Scramble 1:00 pm Dinner following</p>	<p>23 Morning Game 8:00 am Scratch Game 1:00 pm Book Club 2:00 pm Pub Night 5:30-8:00 pm</p>	<p>24 Thanksgiving Lunch Special 11:00 am - 1:00 pm CLOSE AT 2pm Clubhouse, Golf Course & Practice Facility</p>	<p>25 Morning Game 8:00 am Ladies 9-Hole 9:28 am Scratch Game 1:00 pm Dinner Service 5:30-8:00 pm</p>	<p>26 Morning Game 7:52 am Powerball 8:00 am Ladies 9:00 am Scratch Game 1:00 pm</p>
<p>27 Ladies 8:24 am</p>	<p>28 CLOSED</p>	<p>29 Morning Game 8:00 am Ladies 8:32 am Ladies 9-Hole 8:48 am Coach's Game 12:00 pm</p>	<p>30 Morning Game 8:00 am Scratch Game 1:00 pm Pub Night 5:30-8:00 pm</p>			

Hours of Operation

Pro Shop:
Tuesday-Sunday
7a-6p

Range:
Tuesday-Saturday
7a-7p
Sunday
7a-6p

Tuesday:
Food Service
9a-3p
Bar Service
9a-6p

Wednesday:
F&B Service
9a-8p
Pub Night
5:30-8p

Thursday:
Food Service
9a-4p
Bar Service
9a-6p

Friday:
Food Service
9a-8p
Bar Service
9a-9p
Dinner Menu
5:30-8p

Saturday & Sunday:
F&B Service
8:30a-6p

Thank you for your Service

WWII Veterans - U.S. Navy

Lee Noga
Al Pellegrini

U.S. Army Veterans

Crawford Barley
Neal Carris
John Creighton
Victor Figueroa
George Frunzi
Tom Green
Steve Harshfield
Phil Krupoff
Carolyn Moore
Donald W. Moore
Bobby Pinson
Dawitt Proctor
Len Rizzo
Arthur Sanchagrin
Bill Scillian
Alan Wisne
George Wyckhuyse

U.S. Navy Veterans

Dan Adams
Paul Erickson
Kirk Goranson
Sam Griffin
William Norman
Jeff Ramsey
Jim Witthohn

U.S. Marine Corps Veterans

Jim Borgan
Dick Clarkson
Amilka Delgado

U.S. Air Force Veterans

Brad Curry
Joe Kenney
Steve Rogers

Air National Guard Veteran

Don Simantz

