



INSIDER

February 23

Orange Tree Golf Club

Hello February!

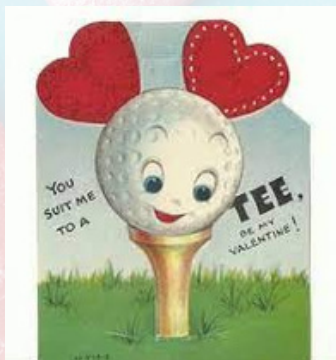
This month OTGC is focused on bringing you all the things you love about golf and our club...

- Outdoor Movie Night with Food Trucks
- Men's Senior and Open Club Championships
- Interclub events
- Valentine's Day Couples tournament and dinner
- Book Club
- Wine tasting event
- Men's 1-Day Member Guest

Highlights of these events follow in the newsletter and calendar. Further details will be emailed. Remember, email is our primary source for sharing club information, so make sure we have your correct address. Fun info is shared through our social media outlets, and I'll be bringing back our "This Week at The Tree" Sunday emails with weekly highlights as well. Please pay special attention to deadlines, sign-up dates, and reservation notices. I wouldn't want you to miss out!

Cheers,

Shannon



WELCOME NEW MEMBERS

Dawson Lee

Rob & Liz Nix

Raymond & Monica Park

Amar Patel

Neel Patel

WELCOME BACK

Blake O'Neal

Mike Stonehill

CONGRATULATIONS

Orlando International Amateur at Mission Inn Resort and Club

Mingbo Jiang, winner Boys 12-15 Division

Youyang Li: 3rd, Girls 12-15 Division

Emma Sanabria: 12th, Girls 12-15 Division



Ladies League Knight

2022 Princess 19 winner Connie Kaskey, and 2021 Princess 19 winner Sue Jones bestowed the new title on Pro Shop Assistant Jack Crayne.



Men's Orlando International Amateur at Orange County National

Aaron Leach: T23

Jonah Leach: T50

David Damesworth

2022 North Florida PGA East Chapter Player of the Year Runner-up, and a nominee for the 2022 NFPGA Teacher of the year, and 2022 NFPGA Golf Professional of the Year.

Mixed Team Stableford

1st Place: Joe Del Rossi and Jenna Butler

2nd Place: Stu Douglas and Ernie Douglas

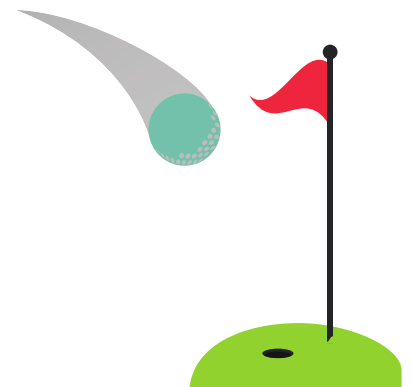
HOLES-IN-ONE

David Boyer #11

George Mandras #11

Dennis Steinmetz (HIS FIRST!) #5

Amy Yang #11



GOLF IS VERY MUCH LIKE A LOVE AFFAIR. IF YOU DON'T TAKE IT SERIOUSLY, IT'S NO FUN. IF YOU DO, IT BREAKS YOUR HEART.

DON'T BREAK YOUR HEART, BUT FLIRT WITH THE POSSIBILITY.

-Louise Suggs

ORANGE TREE INSIDER

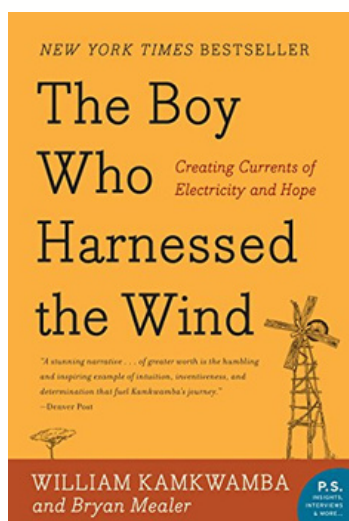


Be sure to check out the Orange Tree Insider! Hosted by Lauren Thompson, it's an informative monthly video segment in collaboration with the Golf Channel. Episodes can be found on the main page of our website, our Facebook page, and our YouTube channel. This month Lauren talks tournaments: our season schedule and winners so far! Are YOU featured? You'll have to tune in to find out!

BOOK CLUB

This year is all about books that have been made into movies. Read the book, watch the movie, or both! Then join us in the discussion.

This month's book is *The Boy Who Harnessed the Wind*, by William Kamkwamba and Bryan Mealer. It's a remarkable true story about human inventiveness and its power to overcome crippling adversity. The movie (with the same title), stars Maxwell Simba, Chiwetel Ejiofor, and Aissa Maiga, and can be watched on Netflix.



OTGC Book Club meets the 4th Thursday of each month at 2pm. This month's Book Club will take place Thursday, February 23rd. You don't have to make it every month to participate... join us in any month the book (or movie) selection interests you.



BRIDGE CLUB

Open to men and women, social and golf members! Rubber bridge every Wednesday at 1pm. Bridge Club is run by member Linda Kenney. Stop by the Administration office for info on how to join.

SAVE THE DATES

February 2: Men's One-Day Member Guest

February 3: Titleist Golf Ball Demo Day

February 3: Outdoor Movie Night

February 11-12: Senior Men's Club Championship

February 14: Valentine's Day Couples Mixer

February 21: Wine Tasting

February 23: Book Club

February 25-26 Men's Club Championship

March 2: Men's One-Day Member Guest

March 7: Ladies 9-Hole Invitational

March 11: St. Paddy's Day Tournament

March 18: Cobra Demo Day

March 23-25: Men's Member Guest

March 29-30: Ladies Member Guest

April 9: Easter Brunch

April 16: Parent-Child Tournament

May 14: Mother's Day Brunch

May 29: Memorial Day

June 19: SupraStrong Tournament

ADDITIONS FROM ADMINISTRATION

As you likely have heard by now, we have updated our credit card processor. However, we need YOU to actively update your credit card information. You can do this through WebRes (our online member portal), over the phone or in person with an Accounting Office Staff Member.

The update is completed by DELETING AND RE-ENTERING your credit card information. Due to credit card encryption, we cannot automatically transfer your credit card and billing information. If you have not done this yet, it needs to be done ASAP, even if you are not changing credit cards, and even if your autopay is currently going through. The grace period for the transition is coming to an end, and your payments will no longer process automatically. This could lead to finance charges on late payments.

If you are not sure if you have completed this process, or need help re-entering your information, please reach out to Katrina, Keola, or Shannon. 407.351.4034



PRO SHOP NEWS

Want to know if you are playing the correct golf ball for your swing? Have questions about the difference in golf balls? Be sure to stop by the range on Friday, February 3rd for the Titleist Golf Ball Demo Day. A Titleist rep will be on hand educating members about new golf balls from 8a-1p.

Our first Mixed Stableford event of the year was a huge success (see the winners on page 1, and the leaderboard in Golf Genius or on our Facebook feed). This month it's our Valentine's Day Couples Mixer! This tournament is a 9-hole four-player team shamble followed by a special dinner. Don't have a spouse? Don't have a sweetheart? Don't worry! The Pro Shop can set you up with a new friend! Sign up by 4pm February 13th.

RULES AND REGS REVIEW

Clubs operate cohesively when its rules are followed by all members. However, sometimes rules can be overlooked, stretched, or even forgotten. This segment is designed as a refresher on our outside food and beverage policy.

OTGC abides by all laws of the State of Florida surrounding the sale and consumption of alcoholic beverages. **ALL ALCOHOLIC BEVERAGES CONSUMED OR OTHERWISE POSSESSED ON CLUB PREMISES MUST BE SOLD BY AND PURCHASED AT THE CLUB.** If you have a beverage of choice that we do not currently sell, please see if Restaurant Manager Kirsten Carter can order it for you through our suppliers.

Accordingly, neither member, nor any member of his or her family, nor any guest shall be permitted to possess or store beer, wine or liquor in his or her locker, golf cart, or elsewhere on Club premises. Members may bring in a limited number of unopened bottles of wine to Club dinners to be stored in a designated area of the Restaurant/Bar and subject to a per bottle corkage fee. Please see Restaurant Manager Kirsten Carter for details on storage of these bottles, which must be consumed while dining.

Minors caught drinking anywhere on property or with alcohol (or evidence of) on carts will result in immediate suspension of the minor and ALL people on the membership account. Private carts and/or parents' permission do not supersede this rule.

Violation of rules regarding alcoholic beverages may result in suspension or membership termination, as it jeopardizes our liquor license.

OUTSIDE FOOD - It is our policy that members are not allowed to bring outside food (pizza delivery, take-out from outside restaurants, etc.) to be consumed on property, especially during restaurant hours. Any exception must be cleared by a Food & Beverage Manager. A common exception that is allowed is birthday cakes, as we do not have an on-site pastry chef. Again, clear it with an F&B Manager. We do not allow outside catering for private functions.



How to Get Golf to Love Me

By: Justin Cobb, cofounder of New Dimensions Wellness Club

If you are like most you have a love/hate relationship with golf. Sometimes (when you're playing well) you love it and other times it can be the cruelest game around. The question is how can we change our minds and our bodies to make golf as easy as Sunday morning and leave our rounds feeling refreshed, revitalized and content?

When we are playing with expectations of a result and the fear of what can go wrong, it is easy to get frustrated with ourselves if that expectation is not met. With this comes feelings of low self esteem, anger, frustration, fear, insecurity and many other negative emotions. When we resonate with the frequencies and vibrations of these emotions, we attract more of this negativity towards us and life becomes increasingly difficult. Golf becomes increasingly difficult and not much fun. We can become physically sick, manifest pain in our bodies and negatively impact the people around us.

By focusing our minds on gratefulness and the things we are grateful for, we can transform our minds, bodies and life. Grateful is defined as "feeling or showing an appreciation of kindness". In my opinion, gratefulness is a way of living where we constantly express this emotion. If we can live this way, we will gain peace and happiness, things will come easier to us, our cells can transform and afford us more health and we will positively impact the world around us. A simple daily practice can produce stunning results and start us on a path of changing ourselves and our surrounding. Mahatma Gandhi was quoted as saying "Be the change you wish to see in the world,". This is the only way the world can change and the only thing you can actually control.

As you go to play golf, flood your mind and body with gratefulness. Maybe you are grateful for your playing partners? Maybe you are grateful to be healthy enough to play? Maybe you are grateful for the weather. Grateful to be outside. As you practice these thoughts, you literally change how your cells respond. You will have a freedom of movement, increased flexibility and be overall happier as different hormones are released and secreted. If you love golf, golf will love you back. If you are frustrated with golf, golf will frustrate you right back. Be love, enjoy your round and play better.

By starting and ending our day with positive thoughts about things we are grateful for, we will begin to achieve a more constant state of positive being. Instead of waking with worry about what the day may hold, we will awake with thoughts of joy about all the things we enjoy and are grateful to have in our lives. It is very common at the end of the day to talk about all the things that went wrong and bothered us throughout the day. Couples and families will talk about all the negative aspects of the day. By utilizing the nightly practice of gratefulness you can now focus on the positive things you enjoyed about your day. The constant practice of this will transform you into a positive thinker and begin to change your cells, golf, relationships and body for the better.

CHOCOLATE COVERED STRAWBERRY SHOOTERS

Ingredients

- 1/4 cup chocolate chips, melted
- 3 oz. strawberry milk
- 3 oz. white chocolate liqueur
- 1 oz. vodka
- 3 small strawberries, for garnish

Preparation

1. Place melted chocolate on a small shallow plate. Roll rims of shot glasses in chocolate to coat.
2. Combine strawberry milk, chocolate liqueur, and vodka in cocktail shaker. Fill with ice and shake until cold, 30 seconds.
3. Pour drink into prepared shot glasses, garnish with a strawberry, and serve immediately.

This can be easily adapted to a fun mocktail by eliminating the alcohol.



FOOD & BEVERAGE FAVORITES

SPARKLE SWEETHEART COOKIES

Ingredients

- 3 cups all-purpose flour (spoon & leveled)
- 1 ½ teaspoons baking powder
- ½ teaspoon salt
- 1 cup (2 sticks) unsalted butter, softened to room temperature
- 2 ounces block cream cheese, softened to room temperature
- 1 cup granulated sugar
- 1 large egg, at room temperature
- 2 teaspoons pure vanilla extract
- ½ teaspoon almond extract (adds great flavor, but not necessary if you don't have it)
- ¾ cup sanding sugar, pink and red or assorted colors*
- 32 chocolate hearts, unwrapped (Hershey's or Dove taste best!)

Cooking Instructions:

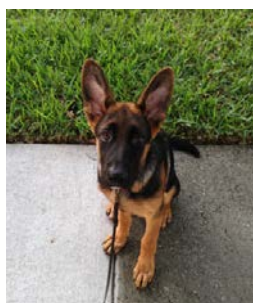
1. Whisk the flour, baking powder, and salt together until combined. Set aside.
2. In a large bowl using a hand-held or stand mixer fitted with a paddle attachment, beat the butter and cream cheese together on high speed until relatively smooth, about 2 minutes. Add the granulated sugar and beat until combined and creamy. Add the egg, vanilla extract, and almond extract and beat on high speed until combined, about 1 minute. Scrape down the sides and bottom of the bowl as needed to combine.
3. Add the dry ingredients to the wet ingredients and mix on low speed until combined. The dough will be thick. Cover dough tightly with aluminum foil or plastic wrap and chill for at least 30-60 minutes and up to 3-4 days. If chilling for longer than 2-3 hours, allow the dough to sit at room temperature for at least 30 minutes before rolling and baking because the dough will be quite hard and the cookies may not spread.
4. Preheat oven to 350°F. Line two large baking sheets with parchment paper or silicone baking mats. (Always recommended for cookies.) Set aside.
5. Pour sanding sugar in a bowl or, if using multiple colors, a few separate bowls.
6. Roll balls of cookie dough, about 1 Tablespoon of dough per cookie, then roll each ball in the sanding sugar to coat. Place each dough ball 2 inches apart on the baking sheets. Using the back of a measuring cup or drinking glass, gently press down on each dough ball to slightly flatten. Bake the cookies for 12-13 minutes or until very lightly browned on the edges.
7. Remove from the oven and allow to cool on the baking sheets for 5 minutes. Press a chocolate heart into each cookie and quickly stick the baking sheet in the freezer or fridge so the warm cookie does not completely melt the chocolate heart. Let the chocolate set (about 15 minutes) on the cookies in the freezer/refrigerator.
8. Cookies will stay fresh covered at room temperature for 1 week. Baked cookies will freeze well for up to 3 months.



DOGS OF OTGC



Meet Hunter and Echo! With hearts as big as their ears, you'll see these German Shepherds "guarding" the 15th tee box! 8-year-old Hunter loves laying in the shade of OT's oak trees and chasing an occasional tennis ball. Younger Echo (turns 3 next month!) protects golfers and his family from the torment of the evil neighborhood squirrels.



Both love when golfers or the course maintenance crew stop by their backyard for pets down their backs and scratches behind their ears. But mostly they love cuddling with their humans, the Wasendorf Family.

MOMENTS WITH MEMBERS



Congratulations to member Rick Johnson, recipient of the 2022 Florida Engineering Society Award for Outstanding Service to the Engineering Profession. He was also installed as a Florida Engineering Society Fellow member.

HAPPY BIRTHDAY!

- 1 DEBBIE AUSTIN
GEORGE YENCHAK
- 2 JONATHAN STEDING
- 4 BERT DULING
- 5 LOUELLA PALERMO
JASON WHITTEN
BRENDAN VALDES
- 6 SCOTT MUSUMECI
ALISON WILLIAMSON
- 7 KALEN SUMLER
- 8 CHUCK BEVERLY
- 9 MIKE CRUIKSHANK
LISA SZETO
- 10 DOUG SPENCER
JIM KOCHAN
- 12 IAN KINNEAR
- 13 MATTHEW ROSE*
HEXI YUAN
- 14 JARRETT RODEGHIER
- 15 MIKE SMITH
ART WIMER
PARKER CRABBE
HAEGEUN KIM
- 16 JOE MANNELLA, SR.
JEFF SARGENT
- 17 TOLLIE YOUNG
RICK DICICCO
- 18 CECIL MCKINNEY
- 19 HANNA KRUCZEK
- 20 TONY AGUERREVERE
- 22 TERI PRYOR
- 23 MIHO KURAMOTO
- 24 LARRY JACKSON
GREG RODEGHIER
JIM BORGAN
ASHLEY BACOT
CHRIS ANDERSON
- 25 JEFF STEEGE
- 26 REX KURAMOTO
HUANG CHEN
WILLIAM HOWELL
- 27 BRIAN FUCILE
- 28 BOB HASSEL
COLIN GRIMSTEAD
- 29 DREW HAN

*Employee

If your birthday was missed, it was not intentional. Email Shannon so she can update your member profile.

February 2023 at



Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
<p>Don't forget we are social!</p>  			<p>1 Morning Game 8:00 am</p> <p>Scratch Game 1:00 pm</p> <p>Pub Night 5:30-8:00 pm</p>	<p>2 OTWGA 8:45 am</p> <p>Men's One-Day Member Guest 12:30 pm</p>	<p>3 Morning Game 8:00 am Ladies 9-Hole 8:48 am Scratch Game 1:00 pm Titleist Golf Ball Demo Day 8:00 am -1:00 pm OUTDOOR MOVIE NIGHT 6:30pm FOOD TRUCKS 5:30pm</p>	<p>4 Morning Game 7:52 am Powerball 8:00 am Ladies 9:00 am Scratch Game 1:00 pm</p>
<p>5 Ladies 8:24 am</p>	<p>CLOSED</p>	<p>7 Morning Game 8:00 am Ladies 8:32 am Ladies 9-Hole 8:48 am Coach's Game 12:00 pm</p>	<p>8 Morning Game 8:00 am</p> <p>Scratch Game 1:00 pm</p> <p>Pub Night 5:30-8:00 pm</p>	<p>9 Morning Game 8:00 am OTWGA 9:00 am Men's Interclub 12:30 pm</p>	<p>10 Morning Game 8:00 am Ladies 9-Hole 8:48 am Scratch Game 1:00 pm Dinner Service 5:30-8:00 pm</p>	<p>11 Morning Game 7:52 am Powerball 8:00 am Ladies 8:45 am Scratch Game 1:00 pm Men's Club Championship Sr. & Super Sr. Tee times start at 9:00 am</p>
<p>12 Ladies 8:24 am Men's Club Championship Sr. & Super Sr. Tee times start at 9:00 am</p>	<p>CLOSED</p>	<p>14 Morning Game 8:00 am Ladies 8:32 am Ladies 9-Hole 8:48 am Valentine's Day Couples Mixer 3:00 pm Dinner following</p>	<p>15 Morning Game 8:00 am</p> <p>Scratch Game 1:00 pm</p> <p>Pub Night 5:30-8:00 pm</p>	<p>16 Morning Game 8:00 am</p> <p>OTWGA 9:00 am</p>	<p>17 Morning Game 8:00 am Ladies 9-Hole 8:48 am Scratch Game 1:00 pm Dinner Service 5:30-8:00 pm</p>	<p>18 Morning Game 7:52 am Powerball 8:00 am Ladies 9:00 am Scratch Game 1:00 pm</p>
<p>19 Ladies 8:24 am</p>	<p>CLOSED Autopay processes today</p>	<p>21 Morning Game 8:00 am Ladies/9-Hole 8:32 am/8:48 Coach's Game 12:00 pm Wine Tasting 6:00pm Reservations Required</p>	<p>22 Morning Game 8:00 am</p> <p>Scratch Game 1:00 pm</p> <p>Pub Night 5:30-8:00 pm</p>	<p>23 Morning Game 8:00 am</p> <p>OTWGA 9:00 am</p> <p>Book Club 2:00 pm</p>	<p>24 Morning Game 8:00 am Ladies 9-Hole 8:48 am Scratch Game 1:00 pm Dinner Service 5:30-8:00 pm</p>	<p>25 Morning Game 7:52 am Powerball 8:00 am Ladies 9:00 am Scratch Game 1:00 pm Men's Club Championship Tee times start at 9:00 am</p>
<p>26 Ladies 8:24 am Men's Club Championship Tee times start at 9:00 am</p>	<p>CLOSED</p>	<p>28 Morning Game 8:00 am Ladies 8:32 am Ladies 9-Hole 8:48 am Coach's Game 12:00 pm</p>				

Hours of Operation

Pro Shop:
Tuesday-Sunday
7a-6p

Range:
Tuesday -Saturday
7a-dusk
Sunday 7a-5p

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