



INSIDER

January 23

Orange Tree Golf Club

2022 sure was a whirlwind, wasn't it? And not just because of Hurricane Ian! Usually, this time of year I'm wondering where the time went, but there is no doubt that the cavalcade of events this past year made it one of OTGC's busiest, and best! We hit the ground running with the start of our 50th anniversary year and never slowed down. With the wonderful membership and the great team of staff we have, you can bet that we will carry that momentum into the new year. Returning championships, new tournaments, menu refreshes, and new social events and committees are all in the works for an exciting 2023. Bring on the new year, we're ready! (But after my nap, please?)

On behalf of OTGC Owners, Management, and Staff, I wish you a healthy and happy 2023, full of laughter and new adventures (and more birdies on the scorecard)!

Cheers!

Shannon



WELCOME NEW MEMBERS

Li Vivian Le

Bob & Renee Lohr and family

Steven Roach

Cynthia Tu

Alison & Patrick Williamson

Debbie Shaoyang Zhang & Lei Li

CONGRATULATIONS

2022 Junior Club Championship

Winner: Trey Farnsworth (71)

2nd Place: Aaron Leach



2022 Princess 19

Winner: Connie Kaskey

2nd Place: Eve Faria



Florida Junior Tour Indian Spring Tournament

New member Youyang Lia Li: carded her lowest round ever, a 64, to come from behind and win the tournament. Her 31 on the back nine included 5 birdies in a row!



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 initials... WPFT and LEGS. Check it out to learn more!

OTGC Staff Members celebrating employment anniversaries with us this month:

Pete Madden 13 years

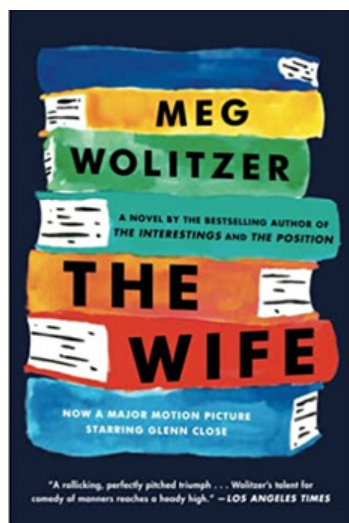
Luis Leon 3 years

Robert Ware 2 years

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 Wife*, by Meg Wolitzer. Booklist calls it "diabolically smart and funny". The movie (with the same title), stars Glenn Close, Jonathan Pryce, and Christian Slater, and earned Close an Oscar nomination and a Golden Globe award for her performance.



OTGC Book Club meets the 4th Thursday of each month at 2pm. This month's Book Club will take place Thursday, January 26th. 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

January 5: Men's One-Day Member Guest
January 7: Cobra Demo Day
January 12: FSGA Interclub
January 15: Mixed Team Stableford
January 26: Book Club
January 31: FSGA Interclub
February 2: Men's One-Day Member Guest
February 11-12: Senior Men's Club Championship
February 14: Valentine's Day Couples Mixer
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. Patrick's Day Tourney
March 18: Cobra Demo Day
March 23-25 Men's Member Guest
April 9: Easter Brunch
April 16: Parent-Child Tournament
May 14: Mother's Day Brunch



ADDITIONS FROM ADMINISTRATION

Most of our communication is delivered via email. If you are not receiving weekly menus or monthly newsletters it means we have an out-of-date or incorrect email for you. Please make sure it is current by stopping by the office to update it in person, or by sending an email to Shannon, Keola, or Katrina. We utilize social media for emergency announcements as well, so be sure follow our Facebook and/or Instagram pages.

In a bid to go more paperless, we encourage anyone with snail mail versions of their monthly membership bill to convert to email. The bills are easy to open in a PDF format. And remember! You can access your monthly bill via WebRes through our membership portal and view your account charges 24/7.

PRO SHOP NEWS

OTGC is proud to be the home course for the new Orlando Chapter of the Ladies Executive Golf Society. Their monthly events are designed to grow the game of golf for working women by combining clinics for new players, golf for experienced players, and business networking in a fun, relaxed atmosphere. The next LEGS event at The Tree is January 11th. Check out their website for more info about the group and upcoming events: www.ladiesexecutivegolfsociety.com



If you missed our Titleist fitting last month, do NOT miss out on Cobra Demo Day January 7th. Details and scheduling opportunities will be emailed from the Pro Shop, or give them a call: 407.351.2521.



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 dress policy.

Attire - Members and guests are expected to wear proper attire at all times in the Clubhouse and on the golf course. Club Management will deny club privileges to any individual whose attire is considered unacceptable. Men must wear collared shirts with sleeves; turtlenecks and mock turtlenecks are permitted. **Shirts must be tucked in at all times.** **Golf hats and visors must be worn with bill in front.** Baseball hats and visors may be worn in the bar area, but are not allowed in the formal dining room. Shorts for men and women must be of conservative tailoring, skorts and skirts as well. Women may wear sleeveless shirts with a collar or a collarless shirt with sleeves. **Leggings are only acceptable if worn under permitted golf attire for warmth.** Jean pants are acceptable in the Clubhouse only for lunches and dinners, and are not permitted on the golf course. The following apparel is unacceptable: tank tops, cargo shorts, cargo pants, tennis or swimming attire, t-shirts, string or halter tops, running shorts, basketball shorts, cut-offs, denim work shirts, athletic sweat suits, work-out wear, yoga pants, jerseys, and any type of clothing with phrases or slogans that could be deemed offensive.

A copy of OTGC's Rules and Regulations can be found on the membership portal on our website. Login and you will find it on the middle button of our dashboard. If you have not created a WebRes login for the portal, please contact the Business Office. And remember: our rules and policies apply to guests as well.



You Are Not In Control Of Your Own Emotions

By: Justin Cobb, cofounder of New Dimensions Wellness Club

What is your name? How do you know that this is your name? How is it that this name is so engrained into who you think you are? How is this name such a big part of your identity? It is in fact, just a vibrational noise. We can make other vibrational noises such as dog, coffee, apple and many others, however you do not respond to these sounds. Why is it when your name is said you turn around or answer? Without second thought or hesitation your head snaps around to see who called you. The answer is quite simple. Subconscious Conditioning.

Since the time you were born, people having been calling you. Parents, friends, teachers and attendants have all used your name. On average, a 50 year-old person has heard their name called 547,500 times. So much so that, there is not a single ounce of doubt that this is in fact who you are. You are subconsciously conditioned to believe this is your name. The subconscious mind learns through repetition. What other beliefs are stored and programmed into your body? 99% of your behaviors and motivations are subconscious or preprogrammed.

Now, how do we change this and apply this to life and golf? What if you practiced the thought, 'I am an amazing golfer' 500,000 times, or the thought I can hit every fairway 500,000 times? What belief may you have in your ability to now hit a fairway? How may your body respond differently when standing on the tee box? The answer is WAY different. The nerves and negative responses you may have now, would not be there. That uncomfortable feeling of not being sure where your ball is going to go will be gone. The idea and belief of 'I can hit every fairway' would be your dominating subconscious belief and your body will follow suit.

Your subconscious beliefs arise from a part of your brain that overrides or hijacks what you consciously want for yourself. This is why when you are anxious or nervous, you can not just simply talk your way out of it. You have to reprogram your subconscious.

If you truly want to learn how to change the way your brain talks to your body and how to reprogram your subconscious, give us a call today!

All Love Everything.



FOR A FAMILY-FRIENDLY BEVERAGE, TRY THIS CRANBERRY SANGRIA MOCKTAIL

Ingredients

- 1 cup ice cubes
- ¼ pineapple, peeled, thinly sliced, cut into wedges
- ½ small orange, thinly sliced, cut into wedges
- 1 passionfruit, quartered
- 2 cups cranberry juice
- 2 cups ginger beer
- ½ cup fresh mint leaves
- Pomegranate seeds, to serve

Preparation

1. Divide the ice cubes among 4 large serving glasses. Top with the pineapple, orange and passionfruit.
2. Divide the cranberry juice and ginger beer among the glasses. Top with the mint leaves and pomegranate seeds



FOOD & BEVERAGE FAVORITES

Wondering what to do with leftover New Year's Eve champagne? (assuming you have leftover champagne!)

PROSECCO WAFFLES WITH RASPBERRY PROSECCO SAUCE

For the Waffles:

Ingredients

- 1 cup flour
- 2 tablespoon sugar
- 1 teaspoon baking powder
- 1 teaspoon salt
- 1 egg
- 1/2 cup milk
- 1/2 cup Prosecco
- 1 teaspoon vanilla

Cooking Instructions:

1. Preheat waffle iron according to directions.
2. Combine flour, sugar, salt and baking powder in a bowl and set aside.
3. Whisk milk, Prosecco, egg and vanilla together in a separate bowl.
4. Pour the wet ingredients into the dry ingredients, and whisk to combine.
5. Add melted butter to the batter, and mix until the butter is combined.
6. Add 1/2 cup of batter to waffle iron, and cook for 4-6 minutes, until the waffles are golden brown.

These waffles can be made savory by adding a fried egg, bacon, and hollandaise sauce, OR you can double-down on the leftover champagne and make this Raspberry Prosecco Sauce

For the Sauce:

Ingredients

- 1 cup Prosecco
- 2 cups fresh or frozen raspberries
- 2 teaspoon lemon zest
- 2 teaspoon lemon juice
- 2 tablespoon sugar

Cooking Instructions:

1. Combine Prosecco, raspberries, lemon zest, lemon juice and sugar in a pot.
2. Cook sauce for 8-10 minutes until the raspberries break down, and pour on top of waffles.

This sauce is also delicious on vanilla ice cream or pound cake.



DOGS OF OTGC



Meet Katie! This sweet brown-eyed girl is a cat aficionado, who loves to eat her sister's food. Katie is a 9-year-old German Shepherd Dog who loves belly rubs, and with all that fluffy fur, how could anyone resist??!!



GSDs are known for being well trained, but Katie does the training in her house... and doesn't start her day without getting a cookie from BOTH John and Virginia Gray!

MOMENTS WITH MEMBERS

The award for Best Dressed Team goes to Team Patel! Nick, Jay, Keval and Kevan



Congratulations to member John Newstreet, President/CEO of the Osceola Chamber, who was recently named Chamber Executive of the Year by the Florida Association of Chamber Professionals.



In Memoriam: Kirk Goranson

HAPPY BIRTHDAY!

- 1 ARTHUR LEE
BILL MUTH
EVANGELINE "E" OSSMANN
- 3 BRIAN HARBOUR
AL WISNE
- 4 KUNAL PATEL
- 5 MARC BLANCHARD
SAM GRIFFIN
RENEE LOHR
BETH TAYLOR
- 6 LORA KELLOGG
- 8 DAVE MERRIMAN
- 11 ALAN MURPHY
- 12 BILL COYLE
LEE FRICK*
- 13 HAE CHEON PARK
- 14 GEORGE FRUNZI
DONNIE TROY
- 15 DAVID NEL
- 16 SHAWN WARREN
MICHAEL DE WACHTER
MOHAN "MOMO" DU
- 17 SUE JONES
- 18 BRIAN FUTO
- 19 KENNETH LYDE*
RAY NOTORANTONIO, JR.
- 21 MINGBO JIANG
KIM NIGRELLI
CATHY TAYLOR
NATALIE WELLS
- 22 ZACK BANBASSAT
- 23 CAROLYN CLAYTON
- 25 MICHELE NASH*
- 26 FENWAY STEDING
PHILIP KRUPOFF
- 28 SHELI WILLIAMS
- 29 BRAD DURR
ANNETTE GREEN
- 30 ALLYSON KOTES
- 31 WILL FARNSWORTH

*Employee



January 2023 at



Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
1 Ladies 8:24 am HAPPY New Year	2 CLOSED	3 Morning Game 8:00 am Ladies 8:32 am Ladies 9-Hole 8:48 am Coach's Game 12:00 pm	4 Morning Game 8:00 am Scratch Game 1:00 pm Pub Night 5:30-8:00 pm	5 OTWGA 8:45 am Men's One-Day Member Guest 12:30 pm	6 Morning Game 8:00 am Ladies 9-Hole 9:28 am Scratch Game 1:00 pm Dinner Service 5:30-8:00 pm	7 Morning Game 7:52 am Powerball 8:00 am Ladies 9:00 am Cobra Demo Day 10:00 am Scratch Game 1:00 pm
8 Ladies 8:24 am	9 CLOSED	10 Morning Game 8:00 am Ladies 8:32 am Ladies 9-Hole 8:48 am Coach's Game 12:00 pm	11 Morning Game 8:00 am Scratch Game 1:00 pm Pub Night 5:30-8:00 pm	12 Morning Game 8:00 am OTWGA 9:00 am FSGA Men's Interclub 12:30 pm	13 Morning Game 8:00 am Ladies 9-Hole 9:28 am Scratch Game 1:00 pm Dinner Service 5:30-8:00 pm	14 Morning Game 7:52 am Powerball 8:00 am Ladies 9:00 am Scratch Game 1:00 pm
15 Ladies 8:24 am	16 CLOSED	17 Morning Game 8:00 am Ladies 8:32 am Ladies 9-Hole 8:48 am Coach's Game 12:00 pm	18 Morning Game 8:00 am Scratch Game 1:00 pm Pub Night 5:30-8:00 pm	19 Morning Game 8:00 am OTWGA 9:00 am	20 Morning Game 8:00 am Ladies 9-Hole 8:48 am Scratch Game 1:00 pm Dinner Service 5:30-8:00 pm Autopay processes today	21
22 Ladies 8:24 am PGA SHOW WEEK	23 CLOSED	24 Morning Game 8:00 am Ladies 8:32 am Ladies 9-Hole 8:48 am Coach's Game 12:00 pm	25 Morning Game 8:00 am Scratch Game 1:00 pm Pub Night 5:30-8:00 pm	26 Morning Game 8:00 am OTWGA 9:00 am Book Club 2:00 pm	27 Morning Game 8:00 am Ladies 9-Hole 9:28 am Scratch Game 1:00 pm Dinner Service 5:30-8:00 pm	28 Morning Game 7:52 am Powerball 8:00 am Ladies 9:00 am Scratch Game 1:00 pm
29 Ladies 8:24 am	30 CLOSED	31 Morning Game 8:00 am Ladies 8:32 am Ladies 9-Hole 8:48 am Coach's Game 12:00 pm FSGA Men's Interclub 12:30pm	<div>2023</div>			

Hours of
Operation

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