



Around THE Club

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Ann Carter - Editor

July, 2020



Craig Misch – General Manager & Golf Pro

With all that is going on in our ever-changing world, golf has been a great escape for many of us. Golf courses across the country are seeing a large uptick in rounds played per month over the last few months, including us. With that said, we all must remain vigilant with our social distancing because covid-19 is not going away. I would recommend wearing a mask when you enter the Pro Shop before your round, and remember the safeguards we have in place while playing.

The MWGA held their semiannual shootout this past month. It was a fantastic event; all the players had a great time. Reka Reaktenwalt was able to defend her title as she won the shootout for a second time in a row! Well played Reka. All the results are in the MWGA section of the newsletter.

I want to bid a fond farewell to one of the best. Linda Eaton has officially retired and is off to enjoy life with her family. I wish her the best; she did a fantastic job for us over the years! Thank you, Linda.



Lisa Applewhite will be taking over as food and beverage manager beginning July 1st. I am confident in her ability and welcome her to our management team with open arms.

New Restaurant Manager

Lisa Applewhite

Please welcome Lisa Applewhite, our new Restaurant Manager.



Lisa Applewhite was born and raised in Central New Jersey, and resided there until 2009. The majority of her career has been in the hospitality field from serving to bartending and training. Lisa has over 33 years of experience. In NJ she owned and operated her own business, before running one of the biggest Friendly's Restaurant for over 7 years.

After relocating to Florida where she became the district manager for 5 Dunkin Donuts and before coming to the Monarch, Lisa also managed Uncle Kenny's BBQ for 2 years.

Lisa has grown a strong relationship with the Monarch team members and an even bigger love for the guests that come in daily to dine at the Crown & Shield.

She works hard, smiles often and intends to continue to grow with the Monarch family for many years to come.

Many thanks to Dave & Karen Kozlowski for touching up the signage on the front of the building. It sure does brighten things up, good as new.



Dave & Karen Kozlowski



HELLO ALL,
Retirement is bittersweet. It has been a great 7 plus years at the Monarch. I have enjoyed working to help you build a great place to be. I met some wonderful people here who have become friends.

As I transition to the next phase of my life, I will always have fond memories of this place and its people.

I leave you in good hands with Ms. Lisa Applewhite. Lisa's past management experience will be helpful in her new endeavor.

Congratulations Miss Lisa!

I wish everyone health and happiness in the future.

You never know when I might pop in just to say hi.

Stay Safe!
Linda Eaton

MMGA – Gary Ritchey

On Tuesday June 30, ten of the MMGA members did some sprucing up on the course. Ten cubic yards of mulch were spread on many of the gardens and they look great. Big thanks to Steve Bryan, Dave Kozlowski, Vince Laverghetta, Tim Waugh, Roy Bradford, John Scappaticci, Seldon Skelly, Ray Smith, and Gary Ritchey.

John Buono, Gary Ritchey, Roy Bradford and Steve Bryan continued the work on trimming trees. This makes the course more playable, improves the air flow and sunlight on the grass under the trees and makes the trees less susceptible to damage if we get big storms this summer. Thanks guys!



The MMGA would like to welcome three new members. Bob Collins, Jon Shoaf and Bonas Johnson all joined in June. Welcome gentlemen.

Congratulations to Tom Wasil for his eagle on 17 on June 5. Nicely done Tom.

A special thanks goes out to John Buono and Dick Sjogren for all of their work in building the new pump house. They did a

fantastic job. The plan is to let the wood dry out and then it will get painted green to match the fence. The protection from the sun and weather should help our new pumps last a lot longer. Many thanks guys.



Also, thanks to Carol Smith for purchasing this beautiful grille from the paver fund. This grille will be used for many activities starting with the July 5th Golf Tournament event.

The Steve Bryan, representing the MMGA presented Linda Eaton a beautiful glass plate that fits on a stand. The plate read:

“To Linda Eaton

**In appreciation of Outstanding Service
Monarch Men’s Golf Association”**



The MMGA welcomes all male members of the Monarch Golf Club to join our organization. Come and join us for some great golf and great times.

MWGA – Esther Patterson

WELCOME TO OUR NEWEST MWGA MEMBERS: Ruth Iredale and Kathy Stevens.

The Spring session of Match Play is over and

CONGRATULATIONS TO OUR WINNERS:

1st Place:

Therese Buono and Francie Traviolia

2nd Place:

Carolyn Skorich / Karen Weicht

3rd Place:

Evelyn Weasner / Esther Patterson

4th Place:

Mary Clemans / Sue Scappaticci

5th Place:

Cookie O'Rourke / Linda Carey

Our next Match Play session begins Tuesday, July 7th and we have 11 teams signed up to play so far. We would like to have one more team, so if you know of 2 ladies that would like to play to have a guaranteed 8:00 a.m. tee time every Tuesday, please let me know. If I do not get another team, we will have 1 team with a Bye each week. So please let me know if you are interested.

The Third Annual MWGA Shoot Out tournament was played on Sunday, June 28. It was an exciting match --- and the ladies really came out to play! The final result was:

1st Place (and Defending Champion!): **Reka Reaktenwalt-\$100**



Reka Reaktenwalt

2nd Place: **Lori Slater-\$50**



Lori Slater

3rd Place: **Carolyn Case-\$40**



Carolyn Case

4th Place: **Connie Ortbals-\$20**



Connie Ortbals

There was quite a turnout of spectators to cheer the ladies on, and the Crown & Shield offered boxed lunches to go for those with a hungry appetite.. Thanks to everyone who participated as either a player or caddie, and a BIG Thank You again this year to **Evelyn Weasner** for the official caddie vests - they were awesome! Thanks to Craig Misch for keeping things organized and the players in order.

Players & Caddies



Betty Danish – Caddie Tom Danish



Evelyn Weasner – Caddie Linda Carey



Therese Buono – Caddie Carol Smith



Reka Recktenwalt – Caddie Marie O'Hare



Carolyn Case – Caddie Diane Christie



Sue Scappaticci – Caddie Jack Scappaticci



Donna Laverghetta – Caddie Vince Laverghetta



Connie Ortvals – Caddie Bill Ortvals



Molly Ryan – Caddie Steve Ryan



Lori Slater – Caddie Henry Maguire

Our next big event (and a very popular one) is the 2-Day Ringer Tournament, held this year on Thursday, July 16 and Thursday, July 23. Signup information will go out through the Golf Genius program. We are planning to have a light luncheon the final day at which time we will announce the winners. Look for more information on this in an

upcoming email as we get closer to the event.

Sue and Esther) have decided to add a Golf Tip to the Golf Genius memo that announces the Thursday round each week. This will be helpful to all players, especially to our newest members. We all can use a refresher on golf rules, golf etiquette, golf guidelines, etc. and this just might be a good way to do it.

Please Remember: If you feel you cannot play the entire 18 holes, we also have an option to play 9 holes. We will be sure to start you off on hole #1 so that you get all 9 holes in. You will not be included in the game but you will get to play with the ladies and have a guaranteed tee time.

Winners last month were:

Par 4's (6/4) (Cancelled due to rain)

Low Net (6/11)

Flight 1: Reka Reaktenwalt, Francie Traviolia, Sue Scappaticci, Esther Patterson

Flight 2: Lisa Ritchey, Carolyn Case, Judy Taylor, Marge Parkinson

Flight 3: Beth Skelly, Sandy Cookson, Regina Johnson, Mary Clemans

Odd Holes (6/18)

Flight 1: Linda Hodgson, Esther Patterson, Reka Reaktenwalt, Betty Hudi

Flight 2: Christa Bowen, Carolyn Case, Coreen Corbin, Marge Parkinson

Flight 3: Alice Baughn, Connie Ortvals, Regina Johnson, Mary Clemans

Like Handicap Thursday (6/25) - Mutt & Jeff (Net Score Par 3's & 5's)

Flight 1: Karen Kozlowski, Reka Reaktenwalt, Sue Scappaticci, Linda Carey, Dot Vieira

Flight 2: Marge Parkinson, Nancy Beighley, Brenda Watson, Regina Johnson, Carolyn Case, Cookie O'Rourke

Flight 3: Betty Danish, Arvella Waugh, Mary Clemans, Beth Skelly

July Games will be:

7/2: Even Holes

7/9: Alphabet Soup: F.O.N.E.

7/30: Like Handicap Thursday - Low Net

Vince Laverghetta-Men's Match Play

Heading into the final week of the spring session of Men's Match Play the leaders are:

Nicklaus Division

1st Place

Bill Ortvals and Rich Page

2nd Place

Dick Sjogren and John Buono

3rd Place

Vince Laverghetta and Steve Bryan

4th place

Henry Maguire and Don Snopik

Palmer Division

1st Place

Don Taylor and Gary Ritchey

2nd Place

Dick Therrien and Roy Bowen

3rd Place

Mike Russomano and Dennis Walden

Vince Laverghetta has the low round of the session with a 67 and Gary Ritchey scored the low net round of the session with a fine 66.

The spring session will conclude on July 20th with a fun day of golf. The summer session of Men's Match Play will begin on Monday, August 3rd. Sign up in the pro shop. The entry fee for the session is \$35 with \$20 towards the prize pool, \$12.50 for the luncheon and \$2.50 for raffle gifts at the Fun Day event and luncheon. The optional skins game has been quite popular. Entry fee is \$8 for the 8 week session and the participants are split into two flights based upon your individual handicap.

Match play is a great format to meet fellow members and have some friendly

competition. Can't find a partner? No problem, we will team you up with another player with a similar handicap. If you have any questions, please contact Vince Laverghetta at vincelaverghetta@gmail.com.

Terry Stephenson - Superintendent

Thanks to John Buono and Dick Sjogren for building the new pump station. It looks fantastic and will prolong the life of the pump station.



- We will be dry jecting the greens again on July 27th.
- We have been spot treating for weeds in the fairways/Tees and roughs.
- We will be treating specific greens for goose grass again on July 1st.
- We will be Putting out our last pre emergent on August 3rd.
- We will be treating the tees for nematodes again this month.
- We have put sod in some of the lower/weak areas on fairways.

Please do not drive through the staked Areas.

Here is hoping for "Rain"



NEW MEMBERS



Bob Collins

Please welcome Bob Collins as a Single Summer Season Member. Bob lives in Groveland and came to Florida from Alabama/Georgia. He has 2 children and 4 grandchildren.

Bob is a Pastor and enjoys Golf and Fishing.



Bonas and Regina Johnson

Bonus and Regina join us from Georgia as General Family members. They have 2 children and 1 grandchild.

Regina was a mortgage banker.

They both enjoy the game of golf.



Ruth Iredale

Welcome Ruth Iredale who joins us from the state of Washington as a Single General Member. She is a Pharmacist and enjoys golf and reading. She belongs to Nor Eastern and the Freshman group.



Susy Pita

Susy has joined us as a Single General Member. She and her husband Albert moved here from Key West after living there for 30 years before moving to Royal Highlands in 2003. She owns and runs a Pension Plan Administration business but transitioning into retirement over the next couple of years.

In addition to playing golf she also enjoys target shooting and fishing/boating with Albert.



EAGLES ARE FLYING



Tom Wasil - #17 – June 5th



Virginia Holzhausen-#2 – June 9th

2020 HOLES IN ONE

Men:

Rick Mason-#8-1/16/20

Chuck Hill-#13-3/7/20

Mike Kowalski- #8-3/21/20

Steve Pierce - #8-4/9/20

Joe Maiorana-#11-5/29/20

Ladies:

Jan Dubsy-#13-1/7/20

Esther Patterson-#13-3/7/20

Carolyn Skorich-#11-3/31/20

Karen Brondyke-#11-5/30/20



CROWN & SHIELD RESTAURANT

Restaurant update for the month of July 2020.

Our hours will remain 12:00 to 7:00 pm 7 days a week until further notice for the month of July.

Should the Governor change to phase three our hours and calendar will be subject to change.

Reservations are not needed for lunch, however, should you wish to dine between the hours of 4:30 and 7:00 pm, reservations will be required so we can comply with the 50% capacity mandate. Our tables are 6 feet apart and will remain that way for now.

Sitting at the bar will not be permitted until Phase three of the Covid 19 reopening. However, we will be able to serve your favorite cocktail at a table. We will continue doing takeout and delivery.

Thank you to all the people who have supported the restaurant during this pandemic. This is indeed a special community!

JULY, 2020 Crown & Shield Restaurant

Ann Carter – Communications Chair

Important Information:

ITEMS OF INTEREST:

The Crown & Shield will be open for business with 50% occupancy. Take out, curb service and delivery will still be available.

CALL FOR DINNER RESERVATIONS

DURING THE CORONAVIRUS PANDEMIC, THE CROWN & SHIELD WILL BE OPEN SEVEN (7) DAYS A WEEK FROM 12 NOON TO 7:00 PM

THE DINNER SPECIALS FOR EVERY DAY DURING THE MONTH OF MAY WILL BE AS FOLLOWS:

JULY'S DINNER SPECIALS

Sundays' – Served with your choice of a cup of soup, or dinner salad

- July 5 - Sliced Beef Tenderloin served with starch & vegetable \$16.99
- July 12- Pot Roast with mashed potato, gravy, & vegetable \$14.99
- July 19- Crab stuffed Haddock with served with rice & vegetable \$15.99
- July 26 – Ground Beef Stuffed Peppers with vegetable of the day \$12.99

Mondays' – Served with your choice of a cup of soup, or dinner salad

- July 6- 1/3 Rack BBQ Ribs and Chicken with French fries & Coleslaw \$16.99
- July 13- Seared Ahi Tuna served with starch & vegetable \$18.99
- July 20- Blackened Snapper with pineapple salsa, served with starch & vegetable \$15.99
- July 27- Meatloaf served with mashed potato, gravy, & vegetable \$12.99

Tuesdays' – Served with your choice of a cup of soup, or dinner salad

- July 7- Liver & Onions with bacon, mashed potatoes, gravy & vegetable \$12.99
- July 14- BBQ pulled pork & chicken with French fries & Coleslaw. \$15.99
- July 21– Corned beef & cabbage served with boiled potato & carrots \$13.99
- July 28 – Meat Lasagna with bread stick \$12.99

Wednesdays' – Served with your choice of a cup of soup, or dinner salad

- July 1- Grilled Swordfish Steak served with starch & vegetable \$17.99
- July 8- Jerk Chicken served with pineapple salsa, rice, & vegetable \$13.99
- July 15- Lobster Mac & Cheese with bread stick \$15.99
- July 22- Baked Turkey Dinner with stuffing, mashed potatoes, gravy & vegetable \$13.99
- July 29- Pot Roast with mashed potatoes, gravy, & vegetable \$14.99

Thursdays'- Dinners – Served with choice of a cup of soup or dinner salad

- July 2 –Ground Pork Stuffed Peppers with vegetable of the day \$12.99
- July 9 – Meat Lasagna with bread stick 12.99
- July 16 – Veal Parmesan served with pasta & vegetable \$14.99
- July 23 – 1/3 Rack BBQ Ribs and Chicken with French fries & Coleslaw \$16.99
- July 30- Sliced Beef Tenderloin served with starch & vegetable \$16.99

Fridays' – Dinners – Served with choice of a cup of soup or dinner salad

- July 3– Baked Cod with lobster sauce, served with starch & vegetable \$14.99
July 10– (Surf/Turf) Crab cake & Sliced Beef Tenderloin served with starch & veg. \$18.99
July 17 – Seared Sea Scallops served with starch & vegetable \$18.99
July 24–Seafood Combo, (4 shrimp (grilled or fried), half order Cod w/lobster sauce, garlic butter mussels) w/ starch & vegetable \$18.99
July 31- Seafood Scampi \$16.99

Saturdays' – Served with your choice of a cup of soup, or dinner salad

- July 4- Salisbury Steak served with mashed potato, onion & mushroom gravy & vegetable \$12.99
July 11- Sliced Pork loin with gravy, mashed potato, & vegetable \$14.99
July 18- Filet of Beef with Shrimp (choice of grilled or fried), served with starch & vegetable \$18.99
July 25- Liver & Onions with bacon, mashed potatoes, gravy & vegetable \$12.99

July Lunch Specials

Shrimp Basket

5 fried shrimp & fries

\$10.99

Grilled Bratwurst

On a hoagie roll with sauerkraut & side of spicy brown mustard
Served with 1 side

\$8.99

Pastrami on Rye

Grilled rye bread, swiss cheese, grilled onions, & mustard
Served with 1 side

\$10.99

Romaine Wedge

Romaine, tomato, red onion, bacon, blue cheese dressing, blue cheese crumbles, cucumber

\$10.99

Buffalo Chicken Flatbread

Mixed cheese, blue cheese crumbles, chopped buffalo chicken tenders and ranch

\$9.99

Grilled Turkey Burger

With spinach, tomato & feta cheese, served with 1 side

\$10.99

Impossible Burger

On a Kaiser roll with lettuce, tomato, and onion, served with 1 side

\$12.99