

Around THE Club

5325 St. Andrews Arc Leesburg, FL 34748 352-314-9000 www.monarchgolfclub.com Ann Carter - Editor

August, 2020



Craig Misch – General Manager & Golf Pro

We held our annual red white and blue couples' tournament on July 5th. We had 60 members come out to play and when the dust settled one team ran away with the title.

Bonas and Regina Johnson along with Susy Pita and Jim McGill took home the crown!!

Unfortunately, my phone with pictures of the event no longer works, so I am unable to show off the pictures of all the winning teams.

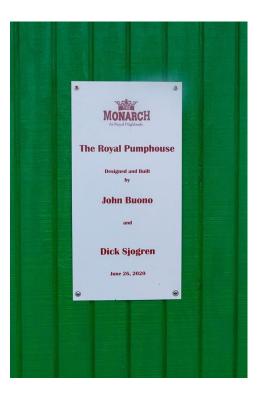
The roof has been replaced, and it looks fantastic. Thanks to Jim Geer and his crew from Restorsurance for doing a fine job. We will have a gutter company out in the next few weeks to install downspouts for the roof.





The pump station is now fully enclosed and painted (Steve Bryan picked that color, lol) Thanks to John Buono and Dick Sjogren for building it and thanks to the MMGA guys for getting it painted. MMGA – Gary Ritchey The Royal Pumphouse got a coat of paint on Monday, July 27. Thanks to John Scappaticci, Keith Beile, Vince Laverghetta, Rick Mason, Larry Demaline, Bob Keating and Gary Ritchey for sprucing up the place. It looks great. Once again, special thanks to John Buono and Dick Sjogren for all of their efforts in designing and building the Royal Pumphouse.





More trees got trimmed on that Monday as well. Thanks to John Buono, Vince Laverghetta, Rick Mason, Bob Keating and Gary Ritchey for their efforts. It really aids in the playability of the course.



Rick Mason, Larry Demaline, Vince Laverghetta, Jack Scappaticci, Bob Keating, Keith Beile



John Buono



Vince Laverghetta, Rick Mason & Bob Keating

Mr. Keith Patterson got a hole-in-one on 13 on Wednesday, July 22. Congratulations Keith!

Qualifying Rounds for our August 23rd MMGA Shootout will be Wednesday August 5th, 12th, and 19th. Anyone who would like to try to qualify needs to get their \$10.00 in prior to the start of the August 5th round.

REMINDER:

The MMGA has a different game scheduled every Wednesday with an 8 am Shotgun. Sign-up is via email. Contact Jim Oddo if you are not receiving the e-mail reminder. (joddo2@gmail.com).

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

Match Play summer session began Tuesday, July 7th and we have 10 teams signed up to play. One more week and we will be half way through the session....so there is plenty of time to "move on up" or ... do your best to keep your top positions. There is only 5 1/2 pts separating the top 3 positions. And there was some friendly competition going on last week between teams #10 (Danish/O'Rourke) and #2 (Ortbals/Beighley) where they split the points on 7 holes!

Karen Weicht injured her shoulder 3 weeks into the session and won't be unable to continue in Match Play. We wish her a speedy recovery.

The 2-Day Ringer Tournament was held this year on Thursday, July 16 and Thursday, July 23. We got a little wet at the end of the last round but all in all it was a fun tournament.

Due to the recent COVID-19 cases in the community, it was decided not to have a pre-planned MWGA luncheon on the second day.

Winners of the tournament were: **1st Flight:**

Virg Holzhausen, Francie Traviolia, Karen Kozlowski, Linda Carey, Carolyn Skorich, Esther Patterson

2nd Flight:

Christa Bowen, Regina Johnson, Nancy Beighley, Cookie O'Rourke, Marge Parkinson, Barb Kowalski **3rd Elight**:

3rd Flight:

Molly Ryan, Brenda Watson, Judy Ambrosio, Connie Ortbals, Marie Marvil, Carolyn Case, Carol Smith

Winners of last month's Thursday games were:

(7/2) Low Net

Flight 1:

Reka Reaktenwalt, Virg Holzhausen, Sue Scappaticci, Linda Carey, Linda Hodgson

Flight 2:

Lisa Ritchey, Regina Johnson, Nancy Beighley, Donna Laverghetta

Flight 3:

Sandy Cookson, Brenda Watson, Betty Danish, Marie Marvil, Carol Smith (7/9) Alphabet Soup: F.O.N.E.

Flight 1:

Donna Laverghetta, Carolyn Skorich, Francie Traviolia, Dot Vieira, Linda Carey

Flight 2:

Nancy Beighley, Cookie O'Rourke, Marge Parkinson, Carolyn Case, Judy Taylor

Flight 3:

Betty Danish, Connie Ortbals, Brenda Watson, Carol Smith, Judy Ambrosio (7/30) Like Handicaps: Low Net

Flight 1:

Linda Carey, Virg Holzhausen, Francie Traviolia, Evelyn Weasner

Flight 2:

Therese Buono, Donna Laverghetta, Coreen Corbin

Flight 3:

Diane Christie, Marie Marvil, Brenda Watson, Regina Johnson

August Individual Games will be: 8/6: Alphabet Soup: S&T Holes 8/13: Best Nine - Front or Back 8/20: Par 4's 8/27: Like Handicap: Odd Holes

During Match Play, Francie was faced with a real predicament on hole #12.



Francie Traviolia

Vince Laverghetta-Men's Match Play

Heading into the final week of the spring the spring session of Men's Match Play concluded with John Buono and Dick Sjogren overtaking the team of Bill Ortbals and Rich Page on the final match for first place in the Nicklaus division. Don Taylor and Gary Ritchey dominated the Palmer division to win first place.

Here are the winners for the spring session:

Nicklaus Division

1st Place
Dick Sjogren and John Buono
2nd Place
Bill Ortbals and Rich Page
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 shot the low round of the session with a 67 and Gary Ritchey scored the low net round with a fine 66.

The spring session concluded on July 20th with a fun day of golf with a step back scramble event won by the team of Bob Keating, Jim Oddo, Rich Page and Seldon Skelly.

The summer session of Men's Match Play will kick off on Monday, August 3rd with 16 teams competing in two divisions. We have several new participants in this session:

Bonas Johnson Jim McGill Don Tubbs Bob Collins

Great to have new players in the league!

If you have any questions, please contact Vince Laverghetta at <u>vincelaverghetta@gmail.com</u>.

Terry Stephenson – Superintendent

Thanks to the volunteers who painted the new pump station and trimmed numerous trees around the course. These things really make the course look better.

We put out our last bulk fertilizer and pre emergent out on July 30th. We have sprayed some of the Fairways and tees and roughs for weeds. We are spot spraying the goosegrass on the greens.

The DryJect process on the greens went well on July 27th.



We are trying to keep up with the rough mowing as the bush hog has been down for more than two weeks (waiting on parts ordered). The new (to us) 3500 Machine was delivered and is working well alongside the 4500.



We are trimming the Irrigation heads and valve boxes around the course.





Sis Harder - #11 – 7/14/20



Keith Patterson-#13 - 7/22/20





Lori Slater Please welcome Lori Slater as a Single General Member.

Lori moved to Royal Highlands from W. Bloomfield, Michigan several years ago and because of the love of golf, she decided to become a member. She was an Executive Assistant in her working days and in addition to loving golf, she enjoys music, dancing and cooking.



EAGLES ARE FLYING



Alvin Dennis - #7 – 7/17/20

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 NEW Keith Patterson-#13-7/22/20 Ladies: Jan Dubsky-#13-1/7/20 Esther Patterson-#13-3/7/20 Carolyn Skorich-#11-3/31/20 Karen Brondyke-#11-5/30/20 NEW Sis Harder-#11-7/14/20



CROWN & SHIELD RESTAURANT Restaurant update for the month of August, 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!

AUGUST, 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:

Dinner Specials for August

Sunday 's - Served with your choice of a cup of soup, or dinner salad

August 2 - Ground Beef Shepherd's Pie \$13.99 August 9- Grilled Swordfish Steak served with starch & vegetable \$17.99 August 16- Corned Beef with Cabbage served with boiled potato & carrots \$13.99 August 23– Ground Beef Stuffed Peppers with choice of side \$12.99 August 30- Baked Turkey Dinner with stuffing, mashed potatoes, gravy & vegetable \$13.99

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

August 3- Chicken Cordon Bleu served with starch & veg. \$14.99 August 10- Baked Turkey Dinner with stuffing, mashed potatoes, gravy & vegetable \$13.99 August 17- Pot Roast with mashed, gravy, & vegetable \$14.99 August 24- All you can eat garlic butter mussels with choice of side. \$14.99 August 31- Salisbury Steak served with mashed potato, onion & mushroom gravy & vegetable \$12.99

Tuesday 's - Served with your choice of a cup of soup, or dinner salad

August 4- Liver & Onions with bacon, mashed potatoes, gravy & vegetable \$12.99 August 11- Salisbury Steak served with mashed potato, onion & mushroom gravy & vegetable \$12.99 August 18- Lobster Mac & Cheese served with a breadstick 15.99 August 25- Pot Roast with mashed, gravy, & vegetable \$14.99

Wednesday 's - Served with your choice of a cup of soup, or dinner salad

August 5- Jerk Chicken served with pineapple salsa, rice, & vegetable \$13.99 August 12- Baked Cod with lobster sauce, served with starch & vegetable \$14.99 August 19-1/3 Rack BBQ Ribs and Chicken with French fries & Coleslaw \$16.99 August 26- Meatloaf served with mashed potato, gravy, & vegetable \$12.99

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

August 6 – Spaghetti and homemade meatballs \$12.99

August 13– Veal Parmesan served with pasta & vegetable \$15.99

August 20 – Ground Beef Shepherd's Pie \$13.99

August 27– Chicken Cordon bleu served with starch & veg. \$14.99

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

August 7– Seared Ahi Tuna served with starch & vegetable \$15.99 August 14–(Surf/Turf) Crab Stuffed Shrimp & Sliced Beef Tenderloin with starch & veg. \$18.99 August 21–Bacon wrapped Sea Scallops served with starch & vegetable \$18.99 August 28- Seafood Scampi \$16.99

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

August 1- Meatloaf served with mashed potato, gravy, & vegetable \$12.99 August 8- Ground beef Stuffed peppers with choice of side \$12.99 August 15- Meat Lasagna with bread stick \$12.99 August 22- Liver & Onions with bacon, mashed potatoes, gravy & vegetable \$12.99 August 29 - Corned Beef with Cabbage served with boiled potato & carrots \$13.99

August Lunch Specials

Coconut Shrimp Basket	\$11.99
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5 Shrimp & Fries, Served with sweet Thai chili sauce

Grilled Bratwurst

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

Pastrami on Rye

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

Southwest Chicken Salad \$11.99

Mixed greens, black bean and corn salsa, tomato, mixed cheese, fried chicken. Served with chipotle ranch

Southwest Chicken Flatbread \$ 9.99

Mixed cheese, grilled chicken, black ban & corn salsa & chipotle salsa

Beer Battered Chicken Sandwich \$10.99

Beer battered chicken breast, served on a Kaiser with lettuce, tomato & choice of 1 side

Philly Cheese Steak Panini

Shredded beef & Provolone cheese with onion and peppers and mushrooms Choice of 1 side

9

\$10.99

\$ 8.99

\$11.99