



November 2020

Live Music

6th Cotton Blue
7th Matt Jordan
13th Eddie Stonaker
14th Matt Jordan
20th Jamie Lupini
21st Matt Jordan

Driving Range

We will be moving to mats only for the winter months beginning in early November. With the shorter days and the cooler nights, the Bermuda Grass is no longer growing enough to cover over the divots. We will be adding 3-4 additional mats to the back of the range in the coming weeks. This will help alleviate having to wait for a mat to open up.

Middleborough Condos

The expansion of the Middleborough Condo development has been approved by the City of Charleston. The contractor has notified us that the tentative timeline would have them starting work this winter to finish the original phase 1. The pond expansion on holes 12 and 13 will likely begin in late spring or early summer. We will keep you updated as we find out more information.

LGA News & Notes

The Rally for the Cure Tournament was a great success. A total of \$1,650 was raised. Thank you to everyone who participated and donated. The next tournament will be the Member-Member on November 14th. The annual 9 hole Christmas outing and party will be held on December 5th but will be limited to golf only due to the ongoing virus concerns.

New Golf Carts

We are excited to announce that we will be taking delivery of a new fleet of Club Car golf cars in mid December. These carts will be equipped with premium comfort seats, GPS and 10 inch screens to display course yardages. These carts will also come with cart control that will allow our staff to control where the carts are allowed to go and at what speeds they can be driven in different areas. Pace of Play will also be easily monitored and we will have the ability to send messages to any groups that are behind time. There is a long list of benefits with this technology and we are looking forward to improving your experience on the course while helping us to protect it.

Cart Paths

The repaving of our cart paths is set to begin in early to mid December. For the safety of the workers and the ability of our golfers to navigate around the work, we will have times where 9 holes will be closed. When we close a 9, you will still have the ability to play the same 9 twice to complete an 18 hole round. In many cases, these closures will require us to adjust the group times. We will be communicating these changes via email. This will also reduce the number of tee times available, so we encourage all members to book their tee times as early as possible. You can always cancel the time if you are not going to be able to use it. We are anticipating that the work will take about 4 weeks to complete.

Club Managers and Professional Staff

We have added some new staff members and had numerous recent promotions. Please join us in welcoming and congratulating the following staff members.

- Joe King completed the PGA program and has been elected as a Class A Professional. Joe has now moved into the Head Professional position. Joe originally started on our course maintenance staff and has been quickly promoted within the company. Joe brings us a lot of knowledge and a ton of great people skills. We are very excited to see what continued improvements will come under his management.
- Logan Salter has qualified for the PGA program and is now our First Assistant. Logan was formerly our kitchen manager and will now be working towards gaining his Class A certification. Logan's passion for the game and work ethic will be beneficial to us all.
- Julie Mitchem has been promoted to Bar Manager following Cheryl Tanner's retirement. Julie has many years of food and beverage experience including managing banquets and weddings. We are already seeing Julie put her touches on things and look forward to many great years ahead.
- Miles Rice, a graduate of the Golf Academy of Texas, has recently joined our staff. Miles was formally an instructor at Top Golf but was forced to change plans when COVID shut down their business. We are excited to have Miles as a golf instructor on our staff and I know he looks forward to making golf more enjoyable for each one of you.
- Ed Salter has taken over for Logan as our new Kitchen Manager. Ed brings us a passion for cooking and takes a lot of pride in his work. Ed's experience will help us to continue to improve and grow our offerings.