March 2024

Signal Mountain Golf and Country Club

1922



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President's Message

I am always happy to see March on the calendar. The promise of warmer days, more activity on the course, and moving forward on planned projects are a sure sign of Spring Fever.

We will see exciting changes to the driving range tentatively scheduled for March 11, 2024. The Board has approved funding for new hitting mats and the extension of grass hitting areas. The range will close temporarily for this construction. We will be sure to keep everyone posted and will make every effort to minimize range down time.

Additionally, we have approved additional funding to upgrade our Halfway House with a larger selection of food options.

We will also be hosting our Easter Egg Hunt again this year. Last year was such a success, we have increased our egg count so be sure to check out the details on that.

I would like to extend my appreciation to our Board, Committee Members, and Staff for their continued work in providing quality membership experiences.

Finally, I want to give a warm spring days welcome to our newest members:

Ben and Annie Hagaman and their 2 children and Ryan and Jordan Slattery and their 3 children

Hope to see more of you out on the course!

Respectively, Alan P Kelley

The Signal Mountain Golf & Country Club would like to extend a warm welcome to the following new members and returning members for March 2024:

Welcome To:

Bennett Hagaman (Residential Construction), wife Annie, and children Burton (8) and McCall (4 months)

Ryan Slattery (Full), Commercial Developer, and wife Jordan (Preschool Teacher) and children Morgan (13), Carter (11),

and Quinn (8)

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From the Clubhouse

Clubhouse News March 2024 Happy Easter



Wishing all of our members and family a very **Happy Easter**. Join us Sunday March 31st for our annual **Easter Brunch Buffet**. Seating 11:00-2:00. **Reservations are required** by emailing Joe at <u>ifidelibus@smgcc.org</u> tables and times fill up quickly. When emailing for reservations, please give your preferred time and the number of attendees. *Cancellations must be made via emil to* <u>ifidelibus@smgcc.org</u> within 48 hours of the event. No-Shows will be billed for the number of seats reserved.

Easter Egg Hunt Saturday March 30th 4:00. Bring the Kiddo's out to meet the Easter Bunny and Hunt for Easter Eggs. Fun will begin 3:30 dividing up the Kiddo's into age brackets. 0-4, 5-9, 10 & up. We have 1500 Easter Eggs so plenty to gather. *THIS IS A MEMBER ONLY EVENT. PLEASE NO NON-MEMBERS.*

Swim Lessons for your Kiddo' beginning May 13th at the Club Pool

Swim Lessons are available through our Licensed Swim Instructor Brandis White. Contact Brandis at brandis.white53@gmail to set up lessons. *These lessons are for Club members only.* Book your lessons early to ensure your child gets a lesson slot. *No outside swim instructors are allowed to teach at the Club Pool.*

UPCOMING CLUB EVENTS

- Saturday March 30th Easter Egg Hunt 4:00
- Sunday March 31st Easter Brunch Buffet reservations required.
- Sunday May 12th Mother's Day Brunch reservations required.
- Monday May 27th Memorial Day Cookout at the Pool 10:00-7:00

See you at the Club, Joe Fidelibus, Clubhouse Manager



Sunday Brunch Menu

Ribeye steak and Eggs \$16.5

Char-Broiled Ribeye steak, 2-Eggs any style, Biscuit or Toast,

Hash Browns or Grits

Eggs Benedict \$13.5

Poached Eggs, Smithfield Ham, English Muffin, Hollandaise Sauce with Hash Browns or Grits

2-Eggs any Style \$11

Served with your choice of Bacon, Ham or Sausage with Biscuit or Toast and

Hash Browns or Grits

Breakfast Quesadilla \$13

Choice of Sausage, Bacon or Ham with Scrambled Eggs, Cheddar/Jack Cheese, Onions, Spinach. Served with Salsa and Sour Cream

Belgian Waffle, French Toast or Pancakes \$11

Served with Bacon, Ham or Sausage

Create your own Omelet \$12.5

Served with Biscuit or Toast and Hash Browns or Grits Choose One- Sausage, Bacon or Ham Choose One- American, Cheddar or Swiss Cheese Choose Two Tomatoes, Spinach, Onions, Peppers or Mushrooms

Kids \$7

Choice of Pancakes, French Toast or Two Scrambled Eggs Served with Bacon or Sausage

APPETIZERS

Potato Skins Fried Potato wedges topped with Bacon, Cheddar Cheese and Chives 12

> Chicken Wings Hot, Med, Hickory BBQ \$9 6ct / \$15.5 12ct

Chicken Quesadilla Salsa, sour cream, guacamole, cheese & jalapenos 13.25

Flat Bread Pizza Your choice of BBQ Chicken or Margarita Pizza 13.25

Truffle French Fries Basket Fries tossed in imported Truffle Oil, Asiago cheese and served with Asiago cheese dipping sauce 10

Asian Lettuce Wraps Asian Stir Fry Chicken with Iceberg Lettuce Leaves 14.5

Whipped Ricotta Black pepper, pistachios, honey, chive, warm pita 11

Cauliflower Wings Tempura Battered and fried. Served with Asian Sweet Chili Sauce 9

SOUPS

Cup du jour 3 Bowl du jour 5 French Onion Soup 5



SALADS

Classic Caesar Romaine, parmesan, croutons 10/13

Signal Salad Greens, strawberries, mandarin oranges, blue cheese, candied pecans, cranberries 10/13

Clubhouse Chopped Salad Chopped lettuce, tomatoes, cucumber, cheddar jack cheese & bacon tossed w/ choice of dressing. 9/11

Ahi Poke Bowl Marinated Ahi Tuna with rice, avocado, carrots, edamame, cucumbers, pineapple and green onions with siracha mayonnaise 17.5

Southwestern Chicken Salad Roasted Corn, Black Beans, Spicy Grilled Chicken, Avocado, Tomato, Tortilla Strips and Chipotle Avocado Dressing 17.5

DRESSINGS Ranch, Balsamic Vinaigrette, Blue Cheese, Honey Mustard, 1000 Island

SALAD PROTEINS

Grilled or Fried Chicken 6 Grilled Shrimp 9 Grilled Salmon 10 Grilled Steak 9

SANDWICHES

Served with one side.

Trio Tacos Spicy Grilled Shrimp, Grilled Cod, Santa Fe Steak with lettuce, guacamole, salsa, sour cream, shredded cheese and Crème Fraiche 15.5

Clubhouse Burger 80z burger w/ lettuce, tomato, onion & pickle 14.25

Philly Cheese Steak Shaved ribeye steak grilled w/ onion & white American cheese 14.25

Signal Club Sandwich 14.25 Toasted wheatberry bread w/ turkey, ham, bacon, lettuce, tomato & mayo

Buffalo Chicken Sandwich Thinly pounded chicken tenderloins tossed in buffalo sauce w/ Swiss cheese & ranch dressing. (Also available as a wrap) 14.25

Grilled Reuben Sandwich Corned beef, sauerkraut, Swiss cheese, 1000 island dressing, and rye bread 14.25

Fried or Grilled Fish Sandwich Tender White Fish fried or grilled served on a toasted Brioche Bun with lettuce, tartar sauce and remoulade sauces 15.5

Tin Cup

Grilled chicken breast thinly sliced with white American, crispy bacon and white BBQ sauce on a toasted artisan ciabatta roll 13

BLT Sandwich Bacon, Tomato and Lettuce on toasted bread 11

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.



ENTREES * Served with 2 sides unless noted

Salmon or Mahi-Mahi Grilled or Blackened or Maple Glazed Salmon 24.5

Bang-Bang Tempura Shrimp

Crunchy Tempura Shrimp fried and served with Sweet Chili Sauce served over Ramen Noodles. *Served with one side item. 24.5

> NC Sauteed Trout Pan sauteed and served with Beurre Blanc sauce 24.5

Fried Chicken Tenders

Served w/ honey mustard 18

Chicken Parmesan

Chicken Breast fried and topped with Marinara Sauce, Mozzarella Cheese, Parmesan Cheese and served on a bed of Fettuccini Noodles.* Served with one side item 21

Asian Orange Peel Chicken

Crispy, spicy and sweet, with notes of orange flavor. Served over sticky rice 21

Fettuccine Carbonara

Fettuccine tossed with Cream, Parmesan Cheese, Bacon, Garlic and a hint of Rosmary. *Served with one side item 20

Beef and Broccoli

Tender Beef sautéed with Asian Brown Sauce, Broccoli Florets, sesame Seeds served with Sticky Rice. *Served with one side item 26

CAB Filet Mignon

With homemade house sauce 36

SIDES

Chopped Salad, Caesar Salad, Crispy Brussel Sprouts, French Fries, Sweet Potato Fries, Tater Tots, Homemade Chips, Steakhouse Onion Rings, Mac & Cheese, Truffle Fries, Chef's Vegetables, Cole Slaw, Seasonal Fresh Fruit, Baked Potato (after 5:00)

DESSERTS 8

NY Cheesecake w/ Berries Warm Pineapple Upside Down Cake Warm Chocolate Lava Cake w/ Vanilla Ice Cream Key Lime Pie

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

Golf News

The golf season has had some ups and downs with the weather so far. We have had several rainouts mixed in with some beautiful sunny days. Let's hope the weather continues to improve and the golf course stays busy. The golf shop will begin receiving the newest equipment offerings from Titleist, Mizuno, Ping, and Scotty Cameron as well as our Spring shipments from our apparel companies. Stop by the golf shop to see all of our newest offerings.

The tournament season is upon us, and you do not want to miss an opportunity to sign up for the 2024 Tournament Program. The Tournament Program is a way to prepay, at a deeply discounted rate, for a number of events on the tournament schedule. The Tournament Program includes 12 different events for the low price of \$300. It would cost \$545 to pay for all of these events individually. We also have a discounted rate for ladies at just \$100.

Upcoming Events

March 4-5	Aerification (Weather Permitting)
March 14	Thursday Night Game Begins
April 6	Match Play Brackets Released
April 12	Fitting Day with Titleist
April 12	Couples Golf Begins
April 20	Super Skins/Shootout #1
April 24	One Day Member-Member/Member-Guest
April 25	Ladies Opening Day
April 27	Spring Putting Tournament
May 4-5	Member-Member





2024 SMGCC Tournament Schedule

February 24 Feb 26-27 March 4-5	Mountain Mule Greens Drill and Fill Aerification (Weather Dependent)
April 6	Match Play Brackets Released
April 12	Couples Golf Begins
April 20	Super Skins / Shootout #1
April 24	One Day Mem-Mem / Mem-Guest
April 25	Ladies Opening Day
April 27	Spring Putting Tournament
May 4-5	Member-Member
May 17-19	Signal Mountain Invitational
May 27	Memorial Day Scramble / Shootout #2
June 4 & 6	Pat Herring Best-Better Tournament
June 21-23	Men's Club Championship (Championship Flight)
June 22-23	Men's Club Championship (Gross and Net)
June 26	Member and 3
July 4	4 th of July Scramble / Shootout #3
July 13-14	Ladies Club Championship
July 19-21	Mountaineer
August 3	Super Skins / Shootout #4
Aug 19-20	Aerification (Weather Dependent)
Sep 2	Labor Day Tournament / Shootout Finale
Sep 15	Parent-Child
Sep 19	St. Charles Invitational
Sept 20-21	Haskew Cup at SMGCC
Sep 25	One Day Mem-Mem / Mem-Guest
Oct 3-4	Kistler Cup Semi-Finals and Finals
October 5	Superintendent's Revenge
October 23	Member and 3
October 24	Ladies Closing Day
Oct 25-27	Malarkey Cup (TBD)
November 2	Fall Putting Tournament

*Tournament Program Event



Signal Mountain Golf & Country Club 2023 Tournament Program

Tournament Program Fee: \$300 Ladies Program Fee: \$100

Date	<u>Event</u>	Tournament Program Entry Fee		Non- Program Entry Fee
24-Feb	Mountain Mule	\$30		\$45
6-Apr	Match Play Brackets Released	\$20		\$40
24-Apr	One Day Member-Member / Member-Guest	\$25		\$50
May 4-5	Spring Member-Member	\$40		\$60
27-May	Memorial Day Scramble	\$15		\$30
June 21- 23	Men's Club Championship Gross and Net Division	\$50		\$80
26-Jun	Member and 3	\$25		\$50
4-Jul	4th of July Scramble	\$15		\$30
Jul 13-14	Ladies Club Championship	\$25		\$40
2-Sep	Labor Day Tournament	\$15		\$30
25-Sep	One Day Member-Member / Member-Guest	\$25		\$50
5-Oct	Superintendent's Revenge	\$15		\$30
23-Oct	Member and 3	\$25		\$50
	TP Total	\$300	Non TP Total	\$545

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Putts From The Fringe

Heading into March we have been lucky to dodge the extreme winter weather bullet so far. Late winter and early spring are the most dangerous time of year for winter injury, looking at the extended forecast I am optimistic about spring green up.

This year, we've made some adjustments to our annual Drill and Fill process. Due to various factors, we've opted for a "Drill Only" approach. Instead of the usual process, we're using the same machine with tighter spacing (40 drill bits vs. 16) and a smaller diameter bit that drills deeper into the greens. This allows us to reach layers that our regular equipment can't access, offering different benefits for the health of the green system.

Spring aeration is scheduled for March 4th and 5th. The plan is to close the course on Tuesday, the 5th, to allow us to get the sand where it needs to be before allowing play. Wet weather may slow us down as the sand needs to be extremely dry to backfill aeration holes. Rain will make aeration significantly less efficient, please be patient with us.

I am excited and proud of the progress on the course. Considerable effort has been put into the health of the green surrounds, shaded areas and difficult weed problems. This is my fourth month of March with the club and we are finally hitting milestones in those areas that I expected to hit last year. March is messy month for us, please be patient while we get the course setup for a great golf season. Thank you for your continued support.

Tyler



SMLGA News

Warmer weather is just around the corner, so start dusting off your clubs & get ready for a fun season! The Ladies Golf Association's Opening Day is April 25th at 9:30 AM. We'll enjoy a 9 hole scramble followed by our annual Spring meeting & lunch. If you are new at the club & interested in finding out more about the LGA, please contact me at maregcook@ gmail.com.

All ladies of the club, please mark your calendars for an enjoyable evening of floral design & wine tasting on Thursday, April 18th at 6 PM. Be on the lookout for more info to come via email from the club.

Happy Spring, Maryellen Cook







Join Our Mailing List Click Here

A Special Message from the Board of Directors

We would like to remind everyone the Club's policy regarding charges and billings to your Club account. The below excerpt is directly from the Club Rules. This policy has historically been loosely enforced. Beginning March 1, this policy will be fully enforced with no exceptions. Please ensure your account is paid in a timely manner to avoid late charges and/or suspension of club privileges. Please note that if any portion of your account becomes 60 days past due, the member's privileges will be suspended until the total balance is paid in full.

We offer a variety of payment methods including credit card, automatic bank debit (no charge), or a check. Automatic bank debit forms can be requested from Katherine Powers (kpowers@smgcc. org) or Kelly Thompson kthompson@smgcc.org in our Business Office.

CHARGES AND BILLING

All charges for food and beverage are to be against the member's club account or credit card. Cash or credit cards will be accepted in the golf shop for carts, guest fees and merchandise sales. Service charges will be applied to payment methods that require the Club to pay a fee on the transaction. For example, credit card payments.

All charges are due and payable by the 10th of the month following the month charges are incurred. If any portion of a member's account is not paid by the start of the next billing period (i.e. the last day of the month) the account will be considered delinquent 30 days and a late penalty of 10% with a \$25.00 minimum will be charged on the unpaid balance.

If any portion of a member's account becomes 60 days delinquent, the member's privileges will be suspended until the total balance is paid in full. Any account that is 90 days delinquent may be turned over to collection.

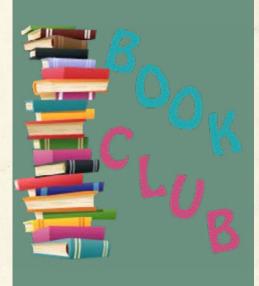
SMGCC Book Club

Thursday, March 21st 6:00PM Lady Tan's Circle of Women by Lisa See

<u>Thursday, April 18th 6:00PM</u> TBD

The "Lit Ladies" meet monthly on the 3rd Thursday at 6 PM to discuss & rate the current book. We have dinner afterward. All Ladies of the Club are welcome. Please text or email Treena Smith 423-785-7470 or squirtzer@aol. com.

Come join us for an evening of fun!



March 2024

Sun.	Mon.	Tue.	Wed.	Thu.	Fri.	Sat.
					1	2
3 Sunday Brunch 9am – 2pm	4 Club Closed Aeration	5 Aeration Course closed	6 Wine Wednesday \$16 House Wines	7	8	9 Trivia Night
10 Sunday Brunch 9am – 2pm	11 Club Closed	12	13 Wine Wednesday \$16 House Wines	14 Thu Night Game Begins	15	16
17 Sunday Brunch 9am — 2pm	18 Club Closed	19	20 Wine Wednesday \$16 House Wines	21 Book Club	22	23
24 Sunday Brunch 9am – 2pm	25 Club Closed	26	27 Wine Wednesday \$16 House Wines	28	29	30
31 Easter Brunch (res req)						

April 2024

Sun.	Mon.	Tue.	Wed.	Thu.	Fri.	Sat.
	1 Club Closed	2	3 Wine Wednesday \$16 House Wines	4	5	6 Match Play Brackets Released
7 Sunday Brunch 9am – 2pm	8 Club Closed	9	10 Wine Wednesday \$16 House Wines	11	12 Couples Golf Begins	13 Trivia Night
14 Sunday Brunch 9am – 2pm	15 Club Closed	16	17 Wine Wednesday \$16 House Wines	18 Thu Night Game Begins	19	20 Super Skins / Shootout #1
21 Sunday Brunch 9am – 2pm	22 Club Closed	23	24 Wine Wednesday \$16 House Wines One Day Mem- Mem / Mem- Guest	25 Book Club Ladies Opening Day	26	27 Spring Putting Tournament
28 Sunday Brunch 9am – 2pm	29 Club Closed	30				



Clubhouse Extensions: (423) 886-5767

Ollies Press: 0

Pro Shop & Tee Times Press: 1

Head Golf Pro, Paul Helle Press: 2

To-Go Orders & Reservations Press: 3

Main Bar Press: 4

Men's Card Room Press: 5

Business Office Press: 6

Controller & Office Manager Press: 7

Course Superintendent, Tyler Guy Press: 8

Club Manager, Joe Fidelibus Press: 9

Administrative Fax (423) 886-2879

Golf Shop Hours Tuesday - Sunday 7:30am - 6:30pm (shop will close at 5:30pm after DST)

Range Tuesday - Sunday 8am - Dusk

Main Dining Room & Bar Tuesday - Saturday: 10am - 8pm Sunday: 10am - 7pm

Men's Card Room Tuesday - Saturday: 10am - 8pm Sunday: 10am - 7pm

Pool (Memorial Day - Labor Day) Tuesday - Thursday: 10am - 8pm Friday & Saturday: 10am - 9pm Sunday 12:30pm - 8pm

Reservations & Party Inquiries jfidelibus@smgcc.org

Signal Mountain Golf & Country Club

Board of Directors 2024

OFFICERS: Alan Kelley, President Greg Russell, Vice-President David Marks, Secretary Nick Carden, Treasurer Chad Sikes, Past-President

DIRECTORS:

Andrew Guth Beau Wells Grayson Garrett Ryan Frame Maryellen Cook Andrew Holt

MANAGEMENT STAFF:

Tyler Guy, Golf Course Superintendent tguy@smgcc.org Paul Helle, Head Golf Professional phelle@smgcc.org Joe Fidelibus, Club Manager jfidelibus@smgcc.org Katherine Powers, Accounting kpowers@smgcc.org

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