

**Have a question?  
Feel free to contact us any time!**

Presort Standard  
US Postage Paid  
Paw Creek NC  
Permit # 110

**Main** 704.394.1422

**Golf Shop** 704.394.1011

**Larry Yount** 704.409.7460  
*General Manager*

**Mark Hofstetter** 704.409.7475  
*Head PGA Professional*

**Amy O'Toole** 704.409.7476  
*Events Director*

**Brandon Mills** 704.398.2190  
*Course Superintendent*

**Andreas Pico** 704.409.7470  
*Executive Chef*



≈ BUNKER NEWS ≈

## MANAGER'S REPORT

It has been proven time and time again that current members of a Club are without question the best source for leads when it comes to new/prospective members. As spring approaches we would like your help with building our membership roster, and nothing motivates people like money! With all the talk about stimulus and bailouts, we thought now was the appropriate time to offer our members the largest incentive package we have ever made available for helping us recruit new members.

**How about free dues for a year? Or better yet free dues for two-to-three years!** Not only are we offering fantastic incentives for our members, but half price initiation fees for new members. NOW is probably the most opportune time over the next several years to join a private country club. Read all about the new membership program in this newsletter under the 'Free Dues' article.

Larry Yount

*General Manager*

### UPCOMING GOLF EVENTS

March 8	Daylight Savings
March 9 - 10	Green Aerification - All Day
March 14	MGA 4 Tee Captain's Choice 9:30 shotgun
April 1	NIRSA Tournament
April 4	LGA Kick Off
April 8	MGA Masters Social - 6:30 pm
April 10	Couples Twilight Golf - 5:30 shotgun
April 11	MGA Masters Event Regular Tee Times

## GOLF CLINICS

PICC's ever so popular junior, ladies and men's golf clinics begin **March 31**. Clinics last about an hour and are limited in size to ensure quality instruction. Topics will include putting, chipping, pitching, bunkers, irons and woods.

Sign up sheets are in the Golf Shop and participants must register weekly. **Ladies clinics - Tuesdays, Men's clinics - Wednesdays & Junior clinics - Thursdays.**

## MGA 4 TEE CAPTAIN'S CHOICE

Join us for the Men's 4 Tee Captain's Choice on **March 28** beginning with a **9:30 am** shotgun. The festivities kick off Friday night at the drafting party starting with a steak dinner, followed by the "A" players drafting their dream team. Each team must have an A, B, C and D player. There will be a team pool with a fixed buy-in (buy-in optional). The Captain's Choice tournament will begin with a **9:30 am** shotgun followed by lunch after play. The entry fee is \$65 and includes cart and food. Registration deadline is **March 25 at 5:00 pm**.



## A VIEW FROM THE PRO'S DESK

In January, I attended two conferences in Florida, the Merchandiser of the Year Conference hosted by PGA Magazine and the PGA Merchandise Show and Conference. The first featured top merchandisers, golf professionals and other industry leaders who were invited to participate in a round table to discuss the state of the golf industry.

The second conference showcased new products and highlighted upcoming trends in golf fashion. I attended a number of seminars, including developing Junior programs, rules, trends and issues in the industry, staff motivation, time management, teaching, customer service and player development.

We have a very busy golf schedule ahead of us and have been working away preparing for the upcoming events. The Golf Shop is currently receiving new apparel lines for spring and summer, so make sure you stop and check out the new styles. And don't miss our new supply of moisture wicking materials for both men and women. Equipment lines such as Taylor Made are arriving soon, so let the Golf Shop Staff help you find your perfect club using the fit systems. We'll feature all the new Titleist irons, the AP1, AP2 and their new 909 Driver. Check out our great assortment of putters, wedges and utility clubs. Of course, we will have demo clubs for you to try before you consider your next purchase. **Remember we will match any price on golf equipment you find elsewhere!** We look forward to seeing you at the Club!

Mark Hofstetter  
*PGA Professional*

## JUNIOR GOLF CAMPS



It's time to make your summer camp plans! This year be sure to put our summer camps at the top of your list. Sessions will be held **June 23-25**, **July 21-23** and **August 18-20**. See next month's newsletter for details.

## BLAZING SADDLES NIGHT

Alright all you cowboys and cowgirls, saddle up for **Blazing Saddles Night on March 13 from 7pm – 11pm!** Put on your best western gear and mosey on over to the Pine Island Coral for a good ol' time. This family friendly event will feature "Carla Wilson & All American Country," a phenomenal five-piece band singing all of your country favorites and more. Wilson has performed alongside country greats like Brenda Lee and The Judds, and even on the steps of the Capitol Building in Washington DC. You don't want to miss their amazing performance! The night wouldn't be complete without some awesome drink specials, including \$1 on select drafts. **RSVP by March 10, 704.409.7477.** \$21.95++ Adults \$9.95++ 6-12 5 & under our guest



Please visit [www.pineislandcc.com](http://www.pineislandcc.com) for menu information.

## WONDERFUL WORLD OF WINGS



Get up close and personal with eagles, hawks and falcons as Pine Island hosts the Carolina Raptor Center for a special program on **Saturday, March 21 from 1:00 pm - 2:30 pm**. Hear how these amazing birds have special adaptations that allow them to find their prey and learn about their specialized hunting techniques. After the presentation stick, around and construct your very own birdhouse. We'll provide all the pre-drilled pieces. Space is limited so make your reservations early by calling **704.394.1422 by March 14**. The price of \$17.50 per child and includes classroom presentation, birdhouse construction and snacks. Parents/grandparents are welcome to accompany their children at no charge. Adults wishing to attend the classroom presentation, the cost is \$12.50 (does not include birdhouse). Birdhouse construction requires a screwdriver, provided by

PICC. *Feel free to bring additional power tools.*

## PARTY AND SOCIAL COMMITTEE MEETING

On **Wednesday, March 18 at 6:30 pm** we will hold a planning session to discuss future social and dining events, and to form an informal Social Committee. This committee will not meet regularly nor will you be asked to decorate and/or host events. We simply want your ideas for themed events, dining, pool functions and family and kid oriented activities. We hope to have representation from a broad spectrum of our membership. Complimentary hors d'oeuvres and drinks will be available to those who attend. No need to RSVP, just show up.

## AROUND THE WORLD WINE DINNER



Join us **Thursday Night, March 26 at 6:30 pm** for Pine Island's first Wine Dinner of the year. We are making a few changes to our popular Wine Dinner evenings. **First, we will limit the number of guests to 20.** This smaller group will allow for a more intimate setting in the Rotunda and will allow our wine host to speak one-on-one about the featured wines and wine in general. This will also allow our Executive Chef to reach every table to describe the various food offerings and explain preparation and cooking techniques. It is our goal to 'slow' the evening and make it a more relaxed dining experience. Lastly, we have reduced the price. Rest assured however that we will not be sacrificing quality. So if you appreciate a great glass of vino, fabulous food, and congenial companionship, make your reservation today! \$39.95++ per person includes all food and spirits. **Reservations required by Friday, March 20.**

Please visit [www.pineislandcc.com](http://www.pineislandcc.com) for menu information.

# MARCH FOOD & BEVERAGE EVENTS

## March 6

Complete salad bar  
 Enjoy our Chef's appetizer selection of the week  
 Slow roasted prime rib cooked to perfection served by our chefs  
 Shrimp "scampi style"  
 Pasta and sauce table  
 Features: Spaghetti and macaroni pastas, three regional sauces, garlic & cheese bread, condiments.  
 Broccoli and baby carrot medley  
 Yellow bean & cremini mushroom stew  
Kiddies' zone  
 Mini grilled cheese sandwiches, PB & J (make your own) and veggie dippers  
 Variety of gourmet pies and cakes

## March 20

Complete salad bar  
 Enjoy our Chef's appetizer selection of the week  
 Slow roasted prime rib cooked to perfection served by our chefs  
 Chicken a la King  
 Mac & Cheese  
 Mom's bean casserole  
 Fried green tomatoes  
Kiddies' zone  
 Mini grilled cheese sandwiches, PB & J (make your own) and veggie dippers  
 Variety of gourmet pies and cakes

## March 27

Southern style Friday night  
 Complete salad bar  
 Potato salad  
 Macaroni salad  
 Egg salad  
 Slow roasted prime rib cooked to perfection served by our chefs  
 Cornmeal crisped catfish  
 The best Fried chicken in town  
 Baked potatoes  
 Southern Green Beans  
 Corn on the cob  
 Variety of gourmet pies and cakes

## EASTER BRUNCH



The Easter Bunny is coming to Pine Island for our **Easter Brunch** on **April 12 from 11:00 am – 2:00 pm!** Enjoy our delicious options on the buffet while the little ones visit with the Easter Bunny. We'll have an Easter Egg hunt at 11:45, 12:45 and 1:30.

Please sign up for a time and indicate the age of the child when you make your reservation. Reservations required by **Monday, April 6** by calling **704.409.7477**.

*(Remember the Friday Night Buffets count towards your minimum)*

## DAILY LUNCH SPECIALS

### Wednesday

#### *Honey glazed chicken*

Tender grilled and coated with our Sweet Dijon mustard and served with a loaded baked potato

### Friday

#### *Chunky-Chili tortilla salad*

Beef chili made with big chunks of beef, served over a bed of fresh greens, accompanied by diced tomatoes, sour cream, cheese and avocado, served in a jalapeno crispy tortilla.

#### *Chicken pot pie*

Creamy and hearty, steamed under a puff pastry crust, served with a side salad and soft rolls.

*Daily Lunch Special - \$7.95*

### Double Sundays

*for \$9.95 have your choice of*  
**OR**

Side salad and dessert of the day  
 sweet tea included

### Soup & Salad

*All you can eat - \$7.95*

### Thursday

#### *Reuben on a bun*

Super stacked corned beef of brisket, Sauerkraut and melted smoked provolone cheese served on a big fluffy buttery bun with just a little touch of 1000 Island and crispy curly fries.

### Saturday

#### *Chicken cordon blue*

Stuffed with Blacked Forest ham and Swiss cheese, crusted with panko bread crumbs and pan fried golden. Served with mashed potatoes and wilted spinach

#### *Fried catfish*

Served with jalapeno hush puppies and Hawaiian salted potato fries