

# Salt Creek News Line

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Salt Creek Golf Club

April, 2010

**Did You Know.....**That it takes less facial muscles to smile than to frown, so smile more often it takes less effort.

The Wood Dale Chamber of Commerce will holding a “Luau” at the Salt Creek Golf Club on Friday, April 30<sup>th</sup> from 4:30 p.m. to 8:30 p.m. Tickets are on sale and can be purchased at a reduced price prior to the event; all participants must be 21 years of age to enter. The Luau proceeds will benefit scholarship programs and the Wood Dale/Bensenville food pantry. So put on your best Hawaiian outfit and enjoy appetizers, music, dancing and entertainment. A cash bar will be available

## **From the Desk of Anthony Perry, General Manager.....**

I want to thank all of our customers who supported us through the past winter. We appreciate your business and we know you have a choice and we are glad you continue to choose the Salt Creek Golf Club as your home away from home.

If you're having a graduation party and you're looking for the perfect caterer, let our chef prepare any item from our banquet menus. For many of you who have fallen in love with our four cheese baked lasagna & rigatoni with vodka or marinara sauce and would love to serve it at your next event; let us cater your next event, call me personally at 630-773-0184 ext. 13 to place an order. Please allow 3 days of advance notice.

I want to be the first to “Thank” our valued customers who supported ethnic nights and fish fry during the past off-season. The staff is currently putting together the cook-out menu which begins on Friday, June 18<sup>th</sup>. We are looking forward to serving you at this year's special events.

## **Pro Shop.....**

It's that time of the year when resident ID's are to be renewed for the 2010 golf season. To renew your ID, you must present a valid driver's license, State ID or tax bill to verify residency within the Wood Dale Park District or the City of Wood Dale.

The early season temperatures can produce cool nights which can produce frost conditions for the early risers. I suggest anyone coming to play golf early morning in the spring, call our Pro Shop (630-773-0184 ext. 3) to see if there is a frost delay.

New Pro Shop merchandise has arrived for the 2010 season; drop in and check our new line of clothing and equipment.

## **Restaurant.....**

Join us daily for our fabulous lunch buffet featuring homemade soups and salads as well as daily specialty entrees. Our lunch buffet is the best value for your dollar for the low price of \$7.75 that includes tax and beverage. If the buffet is not something you're looking for, try one of our chef made pizza(s) by the slice (1/4 of a pizza) or buy the whole pizza for dine in or take out. Contact our kitchen at 630-773-0184 ext. 4 for daily specials or pizza(s) of the day. We are looking forward to satisfying your hunger.

## **Birthdays.....**

We would like to acknowledge the following employees birthdays!

4/03	Lawrence Pancyrz	Starter/Ranger
4/15	Hernesto Barrios	Chef
4/18	Richard Hulten	Starter/Ranger
4/21	Gina Dodaro	Wait Staff
4/23	Tony Perry	General Manager
4/27	Ricardo Ayala	Head Cook

Many best wishes for a wonderful birthday & a great year!

## **From the Desk of Gary Hearn, Greens Superintendent.....**

The golf course survived the winter with very little winter damage to the greens. The most damage this course received was from Com Ed's installation of new underground wires from Thorndale Avenue north to Salt Creek (approximately 2600 ft.). Please be careful by #3 Blue green, #4 Blue tee and along #4 Blue rough by the towers. This area will be restored by an outside contractor very soon.

### **Projects for April:**

- Over seeding fairways & roughs damaged by ice & heavy snow
- Rolling fairways & greens
- General course cleanup
- Activate waterfall feature
- Fertilize designated areas
- Expand #9 White tee
- Expand the putting green to include a chipping green



