
The Greens Scorecard

FEBRUARY 2024 EDITION

The Greens at Renton General News

On behalf of The Greens at Renton I would like to welcome you to the Inaugural issue of the Greens newsletter.

In an effort to inform, educate and entertain you we will, at the beginning of every month, try to provide you with a short newsletter that focuses on everything Greens.

So often we get the same comment “if I had only known” or “is there a place I could get information on what you have in the works.” With this letter we hope to provide some of that information to our loyal and awesome patrons and hopefully amuse you along the way.

The Newsletter will be put together by our staff but is not limited to us. If someone has something to add we

will certainly welcome your input. Having said that, if it is no interest to you, simply delete it or lets us know and we can remove you from our email list. Just keep in mind when Mike Earls gets a birdie don't say we didn't try to tell you!

Our newsletter will feature items such as upcoming events at The Greens, specials, and relevant changes. There will be profiles on staff, members, vendors that we do business with as well as local businesses that we have partnerships with. Our staff may also provide useful information such as kitchen ideas from Chef Dave Aul, lawn care tips from Superintendent Al Binkley or equipment advice from Director of Golf Jacob Erwin.

For my part in this new endeavor, I will try and inform everyone of the latest plans for The Greens such as policy changes, new construction, or any other issues that may warrant discussion.

So please, have a look and hopefully you will find something for you in this latest offering as we try and make the Greens at Renton Norfolk's favourite entertainment venue.

Thank you!
Brad Halyk
General Manager
The Greens at Renton



NEWS FROM OUR GOLF DEPOT



SIMULATOR TOURNAMENT

Are you getting that itch to go back out on the course but the snows got you down? Well grab a partner and get ready to start swinging on our HD Multi-sport simulators! February 24th we will be hosting a simulator golf tournament. It's only \$45 per person and includes 9 holes of simulated golf, prizes for the winning teams and CTP comp. Teams can be registered with 2 or 4 players through the pro shop. Call 519-426-3308 extension 1 or visit the pro shop, located in the lower level of The Greens at Renton, to register today!



FEBRUARY'S GOLF TIP FROM JAKE:

Hey folks! Make sure you are keeping up with your daily stretching and mobility to ensure your body is ready to go for the upcoming golf season!

GOLF FORE ALL 2024

Calling all golf enthusiasts! Golf Fore All 2024 is now available for purchase in our pro shop for \$59.99. The book includes over 790 discounts across 136 golf courses and ranges in the South Central Ontario Region with many new course additions for 2024! This book makes a great gift for your golf lovers and pays for itself after just one coupon use. This is a deal you don't want to miss out on - visit the pro shop during our open hours to purchase yours today before they're all gone!

FITTING DAY

Are you in need of some new golf clubs? Taylormade is making their way down to the Greens at Renton for a fitting day on February 15th. Time slots are available between 10AM and 3PM. Call Jake in the pro shop to reserve your time slot and ensure that the next set of clubs you buy is the perfect fit for your needs. All fittings will take place in The Greens Bistro using the HD multi-sport simulators.



WINTER SIMULATOR LEAGUE

As our first winter simulator league comes to an end our second one is now open for registration. The league starts on February 12th and takes place once a week from Monday - Thursday at your preferred time. Each week participants play 9 holes on a different course and play to win prizes and have fun! Call or visit the pro shop to register as a team or an individual and keep up with the game we all love during the colder months.



GET TO KNOW THE GREENS AT RENTON

WHO THE HECK IS MIKE EARLS?!

You may have noticed Mike Earls popping up all around The Greens... but who is Mike Earls? We sat down with him and asked him 20 questions to answer just that!

When did you first come to The Greens?

“I started playing here in 1992 and started working here in 1994.”

Where did you grow up?

“Waterford, Ontario on Concession 11”

What do you do for a living?

“I am the Senior Executive of Cart Rotation here at The Greens”

What is your favourite sport and sports team?

“Hockey. I am a die hard Toronto Maple Leafs fan!!”

What is your favourite movie?

“Caddyshack.”

Who is your favourite actor/actress?

“I actually prefer documentaries”

What is your favourite food?

“Mild breaded chicken wings from The Greens.”

What is your favourite hole to play at The Greens?

“Red 7.”

What is your favourite vacation spot?

“Florida / Disney World!”

What is one place you’d like to visit?

“I’d love to go to Hawaii”

What is your favourite vehicle?

“Ford Escape”

Favourite pet?

“My Springer Spaniel named Grundy”

What is your favourite dessert?

“Plain cheesecake.”

Dream golf foresome?

“Wendel Clark, Doug Gilmour and Darcy Tucker.”



Who is one person that you admire?

“My Junior Executive, Gerald Rawlings”

What is your favourite hobby?

“Golf!!”

What is your favourite drink?

“Dr. Pepper.”

What clubs do you use?

“Taylormade.”

What is your favourite thing about The Greens?

“The Staff.”

So there you have it, Mike Earls in 20 questions or less. Keep an eye out for Mike the next time you’re around and don’t be afraid to say “hi!”



COURSE UPDATES FROM AL

You may have noticed with all this bad weather we’ve been having lately, our course got a little flooded. Luckily for us, mother nature takes care of the bulk of the cleanup, we’ll just have a bit to do in the spring, but did you know this happens around 4 or 5 times a year?! Crazy to think about when you’re on our beautiful course in the summer!



EVENTS WITH EMILIE

Exciting News!! We are now accepting bookings for 2025 weddings! With our on site event coordinator the only thing you’ll have to worry about on your big day is having fun! Contact Emilie Kershaw for details on our wedding packages and to secure your date with us so you can begin the countdown to the day of your dreams! To get in touch by email: events@thegreensatrenton.com or call 519-426-3308 EXT 3.

UNDER THE SPOT LIGHT



VENDOR SPOT LIGHT: CAL PASINEK FROM RAMBLIN' ROAD BREWERY FARM

We had the pleasure of interviewing Cal Pasinek, Ramblin' Road Brewery Farm Sales Manager and our local rep. He came on board shortly after Ramblin' Road opened their doors in December 2012. Cal takes care of just about all of the sales related duties and deliveries across Ontario. He loves working with local businesses and meeting new people within the industry. He is also an avid golfer, spending his summers at Springview Farm Golf Course, among other local courses. In the winter he is a regular at The Greens at Renton playing the Multi-Sport Golf Simulators.

John Picard started Original Picard's over 30 years ago and has always had a good sense for business and creating innovative snack foods. In 2006 the Hop Garden was planted on the farm which would trigger the start of Ramblin' Road Brewery Farm. By 2012 the Brew Line was set in place ready to become one of Norfolk's first craft breweries. In 2013 Picard's Extreme Kettle Chips were added to their vast variety of products and made fresh right at the Brewery Farm. They currently grow 9 varieties of hops and brew 9 brands of beer. They also have begun to make seasonal seltzers of various flavours.

The biggest business highlight that Cal speaks of is the addition of the kettle chip line which is the backbone to their unique DPA (Dakota Pearl Ale) potato beer. DPA is their flagship beer however the High Road Lite Lager and Country Pilsner remain their top sellers. Cal likes to boast how their beer is a clean filtered beer which not all craft beers offer. Currently you can find Ramblin' Road beer products at many different local licencees and businesses across Southern Ontario.

They opened up their restaurant, The Roost, in December 2015. Voted "Norfolks Best Burger" the past 2 years in a row. Ramblin' Road Brewery Farm & The Roost may not be the easiest place to find, but it is definitely worth the drive. You can find all their information on their website at www.ramblinroad.ca, and all their social accounts.



UNDER THE SPOT LIGHT



MEMBER SPOT LIGHT: MITCH AND JACKIE HILTON

This is Jackie and Mitch Hilton. Jackie grew up in Port Dover. Her maiden name is Misner and if anyone is familiar with the Misner name in the area, you also know she probably has some fishing stories to tell.

Mitch grew up in Kenora and as a teenager met Jackie at a Judo club in Hamilton. Judo became a part of their lives for years to come. Jackie won many competitions in her Judo career including Jr. National Champion, 3rd in the US open, 1st in the Canada Cup, and 5th at the British open to name a few. She was also the Judo Provincial Coach.

They have now been married for 37 years and have 2 children – a boy and girl, and 3 grandchildren – 2 boys and a girl. Their children were active in sports growing up and kept them busy travelling all over the US and Canada.

Due to Jackie's job they moved to many towns in Ontario, but ended up returning to Jackie's hometown of Port Dover in 2019. Jackie worked for the Federal Government in 5 or 6 different departments over the years. Even though she retired with her final title of Director General Strategic HR Planning & Chief of Staff & National Defense, she still gets called back for contract work. Mitch worked in the military for 10 years and then worked on Misner boats for another 10 years where he learned the skill of Gill Netting. After his career, Mitch continued to run a Judo school in Hamilton.

When they moved back to the area they decided to take up golf. Neither had played before until their son was getting married and his new in-laws took them golfing. They loved it and were hooked. They decided to find a golf course to belong to and they settled on The Greens at Renton.

They love the 27 holes, the outdoors, nature and seeing the wildlife on the course. Mitch tries to get out every day and Jackie tries to get out at least 3 times a week. This year Jackie joined our senior ladies league and loves the social aspect of the league!

When Jackie isn't golfing she loves to create mosaic art and if you take a look at some the pieces she shared, you can see that she is very talented!

Mitch and Jackie try to come to The Greens Bistro at least once a week. Mitch's favourite menu item is the Philly Steak sandwich, while Jackie says The Greens has the best soup in the area and the bowls we serve up are a meal in itself. One thing Mitch and Jackie both want to express is they believe in supporting local and like to see The Greens is bringing more local vendors in for our products.

UNDER THE SPOT LIGHT



COMMUNITY DAY CHARITY SPOT LIGHT: CHILDREN AND FAMILY SERVICES OF GRAND ERIE FOUNDATION

Today we had the opportunity to interview Sally Johnson, Executive Director of Child and Family Services of Grand Erie and Child and Family Services of Grand Erie Foundation.

CFSGE was formed by the amalgamation of The Children's Aid Society of Haldimand and Norfolk and Brant Family and Children's Services, in 2022. The agency provides services across the communities of Brant, Brantford, Haldimand, Norfolk and Mississaugas of The Credit First Nation.

There are approximately 250 employees working at Child and Family Services of Grand Erie.

Child and Family Services of Grand Erie is a non-profit agency working in local communities to provide help and support to children, youth, and families.

They provide child welfare services and, where appropriate, a link between families and other agencies so families get the support they need. Approximately 5% of children that are involved with CFSGE actually come into the care of the society. The CFS of Grand Erie currently provides care to approximately 167 children in care under the age of 18.

Even though CFSGE provides placement for children and youth in need of a protective home, whenever possible children are placed with family members, or someone known to the family and kept within their community.

CFSGE is also mandated to place children for adoption. They currently have approximately 47 children going through the adoption process.

Fundraising assists the agency in providing programming for children and youth ages 18 - 23. Programming includes life skill programs such as budgeting and resume building to help them transition to independence and adulthood successfully. They also use funds for fun days such as Bulldog games, and a day at Canada's Wonderland as well as bursaries to support youth going on to post-secondary studies and sending children to camp in the summer.

The Greens Community Day was a great experience. It was a fun day for everyone that attended. It was great to see everyone come together and raise money for a good cause. Some staff even took a vacation day to attend and participate. Many of our Board Members also participated in the day.

Sally also mentioned she loves The Greens at Renton Venue. CFSGE recently used the venue for a staff day and couldn't say enough about how everyone enjoyed the day.

To learn more about Child and Family Services of Grand Erie or Child and Family Services of Grand Erie Foundation, you can check out their website at cfsge.ca or cfsgefoundation.ca

UNDER THE SPOT LIGHT

CORPORATE PARTNER SPOT LIGHT: SMART-TEK

This is Steve Bethune. Steve is the owner of Smart-Tek located in Simcoe.

Steve is proud to say he has lived his whole life in the area and along with his wife Chelsea are raising their kids in the area as well.

He followed in his dad's footsteps and has always worked in the field of technical solutions. His business handles all the security and tek need for small to medium size business. Some of their services include Business phone systems, Business phone lines, Security systems, Camera systems, Network wiring, Managed Network services, Access Control, Fiber Splicing, and more.

Smart-Tek handles both homeowner and commercial clients. They cover any area within 2 hours of his Simcoe office. He has clients in Norfolk, Brant, London, Niagara and Hamilton.

What he loves most about his job is that everyday is different. Steve said where else can you show up at one of your clients and be given a golf cart to drive around on a beautiful golf course.

Smart-Tek has been servicing the Greens at Renton for the last several years and they never let us down. Steve appreciates The Greens supporting a local business and likes to return the favor. He is a big fan of our menu and stops in on a work lunch or brings the family for a night out. His favourite item is the chicken fingers tossed in our 40 Creek BBQ sauce.

If you would like to know more about Smart-Tek visit their website at www.smart-tek.ca



COMMUNITY DAY UPDATE:

Here we go again!

Time to gear up again for our 2nd annual community day. If you aren't familiar with The Greens Community Day it is a day of fun, golf, food and fundraising for local charities. The Greens donate 100% of green fee sales to the charities involved. Along with this are 9 holes of fun contests on every hole with a chance to win prizes as well as raffles and silent auctions. It's a great day of fun and a chance to give back.

This year we've hit the ground running with two raffles to contribute to the Community day fund. In December we held a raffle for two sets of cobra clubs. In January we followed up with a draw for Dinner for two on Valentines day (a few tickets still available) and in March you'll have a chance to win opening day foresomes that will be out on the course the day before we open to the rest of the public.

This years event is June 11th with tee times available all day long. Watch for more to details to follow here, on our website or our social media.

WHAT'S HAPPENING AT THE GREENS BISTRO?

Welcome to The Greens Bistro! We are a fully operational restaurant open to the public year round and located on the main floor of The Greens at Renton. We are open daily from 8AM – 8PM and serve breakfast, lunch and dinner with rotating specials created by our Chef Dave and his amazing team of cooks. We have 3 indoor seating areas to choose from as well as a full outdoor patio in the warmer months. So come on down and enjoy everything we have to offer and maybe even stay to use our HD multi-sport simulators after your meal ;)

Did you know that we offer special theme nights every month? That's right! This month we are having our Southern BBQ night on February 10th. Indulge in Southern classics such as Chicken Gumbo, BBQ Pork Ribs, Homemade Peach Cobbler and more with this buffet style meal! Seating's are available between 5PM – 7PM.

Southern BBQ really not your cup of tea? No worries! On February 14th we're having a 2 Can Dine Valentine's special that includes 2 appetizers, 2 entrees and 2 desserts of your choice from our Chef's special Valentine's Day menu. Some of our options for that night include crab-stuffed salmon, butternut squash ravioli and baked brie topped with olive tapenade.

Lastly, join us on February 25th for our monthly Prime Rib Dinner! Each plate is served with a 10oz cut of Prime Rib, Mashed Potatoes, Roasted Vegetables, a Yorkshire Pudding, Beef Gravy and a side of Horseradish. Spaces are limited and fill up fast for each of these wonderful nights of delicious food – make sure to give us a call at 519-426-3308 EXT 2 to reserve your table before it's too late!



BRODIE'S COCKTAIL OF THE MONTH: BEE'S KNEES

1. Fill a shaker with ice, 1 ½ ounces of gin, ½ ounce Honey Syrup (1 Part Honey, 1 Part Hot Water) and ¾ ounce of lemon juice.
2. Shake well and strain into a snifter glass filled with fresh ice.
3. Optionally top with soda if desired.
4. Garnish with a lemon and a cherry.

DAVE'S HOMEMADE ROASTED RED PEPPER AND TOMATO SOUP

- 1L jar of roasted red peppers
 - 1 250ml can of good quality, thick tomato sauce (I like to use Catelli)
 - 1L chicken or vegetable stock
 - 500ml 35% cream (this can be omitted if lactose intolerant or vegan)
 - Salt and pepper (to taste)
 - ¼ lb. butter, diced and left cold
1. In a large pot combine jar of red peppers (with brine), tomato sauce and stock. Heat on medium heat until just boiling.
 2. Remove from heat and blend using an immersion blender or just a regular blender, whatever you have at home.
 3. Do not put back on the heat. Add butter and stir until the butter is melted.
 4. Add the cream and salt & pepper to taste, combine and enjoy!



A note from Dave: When reheating, DO NOT let it boil... the soup will split because of the butter. Stored properly this soup's shelf life is 7 days.

FEBRUARY AT A GLANCE

- February 10th* Southern BBQ Night - Seatings 5PM - 7PM
- February 12th* Simulator League Begins
- February 14th* 2 Can Dine for \$124.95+ - Seatings 5PM - 7PM
- February 15th* Taylormade Fitting day - 10AM - 3PM
- February 24th* Simulator Tournament - All Day
- February 25th* Prime Rib Night - Seatings from 5PM - 7PM

MARCH AT A GLANCE

- March 9th* Italian Night - Seatings 5PM - 7PM
- March 23rd* Simulator Tournament
- March 24th* Prime Rib Night - Seatings 5PM - 7PM
- March 31st* Easter Brunch