

---

---

# *The Greens Scorecard*

MARCH 2024 EDITION

---

---

## **Coming around the corner!**

It looks like we're back for the second edition of our newsletter. The first issue was well received, but it's never too late to hear your comments. What did we do right, what did we get wrong, or how could we improve it. Just let us know!

At this time of year when the weather looks to be improving the question that we of course hear every day is When do you think you'll be opening? We always reply (only half joking) 'we didn't close.' This is true of course because while many courses close for the season, we continue to host area golfers with our three multi-sport simulators. In fact, just this past

Saturday we hosted another 2-person scramble tournament, and it was enjoyed by everyone. If you are looking to get in a few practice swings or even a few rounds before the season starts, we're here for you.

Of course, our restaurant is also open daily from 8am – 8pm for all your mouth-watering favourites. And if you need to look at a new golf club or other golf related items our pro shop is open Tuesday - Sunday until Mid March when we'll go back to 7 days a week.

As for the golf course! A lot goes into the decision on when to open again for the season. It is a balancing act between weather forecasts and conditions. Our superintendent Al Binkley is starting to return to the course to continue tree and brush cleanup as well as checking the course for winter damage. The course, like many in our area, was not subjected to harsh conditions this winter which should bode well for good spring conditions. The lack of a snow cover for most of the off season will generally manifest itself in the desiccation of turf. This leads to the 'browning' of the turf you see in winter from the wind drying out the leaves. In most cases this will go away very quickly after the first warmer rains of spring. As for the weather forecasts, currently the temperatures show no real pattern to indicate opening in early March and a better bet remains near the last week of March or first week of April. We will start monitoring the weather more closely in the next few weeks and look for a pattern where nighttime temperatures begin to show in the plus side and daytime temperatures stabilize to the low teens, on a consistent basis.

This year we hope you will join us and support our Greens Community Day by purchasing a ticket for our 'FIRST DAY OF GOLF PROMOTION.' The winners will have the course all to themselves the day before the course opens to the rest of the golf public, assisted by celebrity caddy Mike Earls. Along with three meals and refreshments all day, players will receive rides to and from the course in addition to each player receiving a dozen golf balls. Come and support a worthy cause and at the same time be the envy of all your friends by being the first to play in 2024 at The Greens at Renton. Tickets can be purchased in the Bistro or Pro shop.

See you soon!

Brad Halyk  
General Manager, The Greens at Renton



# THE GREENS GOLF DEPOT



*TP5 and TP5x Now on Sale for \$50.00 per dozen AND Starting March 1st Taylormade Buy 3 Get 1 Free Promotion. Stock up for the 2024 season now!*



**NEW!**

**!!NEW!!**

*Cleveland/Srixon HB Soft Putters have arrived in the shop.*

*Stop by The Greens Golf Depot to pick up the newest addition to your bag!*



*Purchase any TaylorMade Stealth or Ping G425 3 wood and receive 2 green fees.*

*Purchase any TaylorMade stealth or Ping G425 driver and receive 3 green fees.*

## JAKE'S MONTHLY GOLF TIP:

Want to improve your putting aim? Use a meter stick to work on starting your putts on your intended line. Try and roll 5 balls down the length of the ruler without the ball falling off.



## ATTENTION JUNIOR GOLFERS!

Junior Golf Registration is now OPEN for 2024! Please visit our website for more information and to sign-up. Please remember, we have clubs available to purchase through US Kids Golf. All Junior golf participants receive 15% off all junior purchases (Apparel, clubs, etc).

---

# GET TO KNOW THE GREENS AT RENTON

---



## WHAT IS AL UP TO ON THE COURSE?

We are just past what would normally be the half way point of Winter and have not had much snow. With the double digit temps we've been seeing, the eagles are back in their nest (bottom left).

I have got a start on aerating some areas of the course, driving range and deck (seen above) to get ahead for Spring. We've had a couple of trees come down from storms and are getting back to cutting down the remaining dead ones (bottom middle).

We are starting to compost the kitchen scraps along with the leaves this year (bottom right).  
All in all, things on the course are looking good for the upcoming season.



## EVENTS WITH EMILIE

---

Looking for the perfect golf course to host your next golf tournament? Well look no further because Emilie is officially booking 2024 tournaments! To inquire about tournament packages please reach out to Emilie Kershaw by emailing: [events@greensatrenton.com](mailto:events@greensatrenton.com) or calling 519-426-3308 EXT 3. Spots are filling up fast, so please don't hesitate to reach out as soon as possible.

We look forward to swinging into the new golf season with you!

# WHAT'S ALL THE BUZZ AROUND COMMUNITY DAY??

You may have heard us mention Community Day over and over, but what is Community Day?

Community Day is a day where golf, fun and a great cause are merged into one! Our General Manager, Brad Halyk, came up with the idea a few years ago and last year was the first year we were able to make it a reality.

The Greens at Renton donates our entire course and has 27 local charities and non-profit organizations participate. Each organization is assigned a hole for the day and are given the opportunity to come up with a fun game for the golfers to play while they promote their organization and explain how they help those in need. Each game has a prize valued at \$100 which each golfer has the opportunity to win.

To participate in these games, each golfer purchases a game band which allows them access to play 11 games on the course (9 charity games and 2 chances at a hole in one). 100% of all green fees and game band fees from the day are donated to our Community Day, which will take place on June 11th this year.

In addition to the games there are also 50/50 draws, putting contests, raffles, silent auction, vendors handing out products and so much more! At the end of the day 27 golfers go home with a prize and 27 charities go home with a donation to support their programs.

Last year we raised \$34k and this year we are hoping to double that! So how can you get involved in supporting this amazing event?

- ~ Entering a team to play on the day (tee sheet is now open)
- ~ Donating a raffle or silent auction item
- ~ Purchasing tickets for our monthly raffle draws
- ~ Sponsoring a hole or a hole in one
- ~ Volunteer the day of the event
- ~ Cash donations

For this month's raffle we are selling tickets for the chance to be the first on the course this season! There will be 3 prizes to be won with the first prize valuing \$1500!!

For more information on the day please call 519-426-3308 to talk to Emilie (EXT 3), Brad (EXT 4) or Melinda (EXT 7).

## The Greens at Renton Community Day

\$70,000 Goal



Ask us how to get involved!

**BE THE FIRST ON THE GOLF COURSE IN 2024!!**

BE ON THE COURSE THE DAY BEFORE OPENING DAY!  
DATE TBD DUE TO WEATHER FORECAST

**TICKETS ARE:**  
\$10 EA. 10 FOR \$100  
\$100 100 FOR \$1000

**FIRST PRIZE - APPROX VALUE \$1500.00**

- Your pick of tee time
- Your pick of which 9a to play of all 27 holes with tee
- Courtesy pick up and drop off service
- Breakfast
- A dozen balls for each player
- Driving Range or Simulator for warm up
- Mini Bar on your Cart
- Cooler of beverages for the day
- Food on the turn included
- Cooler of beverages for 2nd 9
- Private 9th green for your group to end your day
- 4 year limited 20 Rates, time and course selection may be restricted

**SECOND PRIZE - APPROX VALUE \$900.00**

- Your pick of tee time
- 10 holes of golf with cart
- A dozen balls for each player
- Breakfast
- Driving Range
- Cooler of beverages for the day
- Food on the turn
- Cooler of beverages for 2nd 9
- Cooler of beverages for your group

**THIRD PRIZE - APPROX VALUE \$425.00**

- 10 holes of golf with cart
- Shower of balls for each player
- Food on the turn

**CHANCE TO WIN 1st PRIZE!**

**ALL PROCEEDS TO COMMUNITY DAY ON JUNE 13/24**

TICKETS CAN BE PURCHASED IN THE PRO SHOP 519-426-3308 EXT 1 OR THE GREENS BISTRO AT 519-426-3308 EXT 2

# UNDER THE SPOT LIGHT



## VENDOR SPOT LIGHT: CRAFTY ELK

Mike Harrow is our Crafty Elk representative. Mike was born in Milverton Ontario but moved to Australia at the age of 15 where he met his wife and had three sons. Three years ago, Mike and his family decided to move back to Canada so his sons could be more involved in hockey. After moving back, he started working for a craft brewery who ended up partnering with Crafty Elk. After the collaboration of the 2 businesses Mike ended up migrating to the sales side for Crafty Elk and connecting with The Greens at Renton who started carrying Crafty Elk beverages last year.

Greg Gilliland is the CEO and Founder of Crafty Elk and started the company in 2017. In an earlier interview Greg mentioned that before he started the company in Canada, he also lived a few years in Australia. After long days of surfing, mates would gather at huts on the beach and mix fresh-pressed juice and vodka in hollowed-out exotic fruits. "I remembered how magical it was to sit on the beach at sundown, soaking up the majestic views and enjoying this fresh, exotic beverage." With a Pharmacy degree and an entrepreneurial mind, he decided to move back to Canada and start developing a "Smart Alcohol" drink.

Greg started the company in Stratford. As the company grew, they decided to move to London which is now the location of their head office. His mission was to provide a 'healthy' adult beverage. Crafty Elk is the Worlds first 'Organic, non-GMO, gluten free Hard juice. It's made with Premium Piedmont Italian Vodka, Clean Ingredients and has won gold and silver medals for best tasting beverages. The company uses ingredients such as goji berries, prickly pear, turmeric and ginger. The Hard juice is made with real juice, no preservatives, no artificial sweeteners, no artificial flavors and is low in sugar. For those of you who have not heard of Crafty Elk I have to say you are missing out.

Crafty Elk Hard Juice comes in 6 flavors:

**Mango and Honey,  
Cranberry Blueberry and Acai,  
Blackberry Passionfruit and Green Tea,  
Lemon Mint and Green Tea,  
Peach and Green Tea,  
Sunset**

### ***DID YOU KNOW?***

*The Greens at Renton is a proud distributor of Crafty Elk Hard Juice. You can purchase Mango & Honey, Sunset, Cranberry Blueberry & Acai, and Blackberry Passionfruit Green Tea in packs of 12 or 24 at our location!*

*Visit the Bistro or call 519-426-3308 EXT 2 for more info!*

Crafty Elk is not available at the LCBO yet but there are several distributors in Ontario. You can buy this delicious drink at **The Greens at Renton in Simcoe**, and they also have distributors in London, Thunder Bay and Innisfil. Once you try a Crafty Elk beverage you will go back to have another!

# UNDER THE SPOT LIGHT

---



---

## MEMBER SPOT LIGHT: KEN ROBB

---

Meet Ken Robb! Ken has been coming to The Greens at Renton for the last 20 years and has been a member for the last 12 years.

Ken grew up in Thunder Bay, Ontario and moved to various cities for work. (fun fact: Thunder Bay has the largest Finnish community outside of Finland.) He worked throughout the Ontario College System and retired as VP of HR at Durham College in Oshawa. During his Grad School days at U of T and living in Hamilton trying to finish his thesis, he was hired at Norfolk Association for Community Living as the first Executive Director. They operated previous to that time with managers reporting directly to the Board. He worked for NAEL for 3 years.

Ken went to University for a long time and earned 5 University Degrees including a Ph.D. and an MBA! Ken met his wife Brenda while they were both at McMaster University and they have now been happily married for 46 years and have 2 sons. During his time in Norfolk, he grew to enjoy the area and in 2005 he and his wife bought a house in Port Dover. During the first 8 years they were only able to enjoy their home on the weekends while they were both working in Oshawa. In 2012 Ken and his wife retired and were able to make their weekend home into a full-time residence. Ken says the best thing about small town living is not having to deal with the stress of driving everywhere. He has a 12-minute drive to the course, compared to the city where it would be at least 45+ minutes and he doesn't have the patience for that anymore.

When asked about hobbies other than golf, Ken mentioned that he is a drummer. He has played with several bands over the years, but now mostly has practice sessions with his friends. He enjoys playing Rock & Roll, his favourite band is Van Halen and his favourite song is Runnin' with the Devil. (Sounds like we need an open mic night to get him to show off his talents!) His wife Brenda keeps busy with gardening. They both love to travel and try to get away at least 3 times a year. A couple of Ken's favourite destinations are Cuba and Costa Rica. He also tries to get a golf trip once a year to Myrtle Beach with his golf buddies. Ken is also active in the community and is currently Chair of the Board of the Norfolk Hospital Nursing Home. The NHH has approval to build a new, much larger home starting this year!

Ken has seen The Greens at Renton Golf Club change hands over the years, but he said with the current owner and management the The Greens has become a professional club. It has everything he is looking for. A practice area, the food is excellent, the service is excellent, and the Greens Depot offers everything a golfer needs. Ken tries to get out at least 3 or 4 times a week during the summer and at least 2 times a week during the winter months using the Simulators. He also belongs to the Senior Men's League which he said is very well run. His favourite hole is Blue 8 where he has his only hole in one!

# UNDER THE SPOT LIGHT

## COMMUNITY DAY CHARITY SPOT LIGHT: BROOKE FROM JURANVINSKI

Brooke Bridgwater, born and raised in Port Dover, is a force to be reckoned with. When her grandfather (Papa) passed away due to cancer she knew she wanted to do something in his name. That's when she decided to have a golf tournament in Fred Bridgwater's name and all proceeds to support Juranvinski Hospital. Brooke wanted to continue her Papas legacy to give back in his name.

Fred, also a native of Port Dover, was involved in minor hockey and minor baseball. He was on the minor sport executive committee and ran the concession stand at the local ball diamond. Fred was also voted Port Dover Citizen of the year in 1996. As the title suggests, Fred always went above and beyond for his community. In 2009 Fred was inducted into the Norfolk County sports Hall of Fame. An honor that his family is very proud of. When Fred became ill and was going back and forth to Juranvinski, the one thing that stood out for Brooke was how the Juranvinski staff treated everyone. The staff at Juranvinski were compassionate, caring and the treatment of Fred was exemplary. Never did they worry if he was being taken care of. Fred would often comment how well he was being taken care of. Brooke mentioned during the interview that even though it could be a depressing place due the circumstances, the staff were kind and helpful, making the stress of the moment tolerable and you never felt as if you were a burden asking questions.

Even though Brooke was having a golf tournament to raise funds for Juranvinski she was looking for other means to raise funds. When she heard about The Greens Community Day, she decided to become one of the 27 organizations to participate. She loved it. With not knowing what to expect she found it very rewarding. Golfers were so excited to play the games and wanted to hear about why Brooke was there. She found that people who were strangers shared their stories, whether it was about her papa or about a loved one who also spent time at Juranvinski. Community Day became not just a place to raise funds but an opportunity to make connections with people and some of those new connections are now participating in this year's memorial tournament. Brooke is very excited to be participating again in Community Day this year and her goal with funds raised on June 11th and the Fred Bridgwater Memorial Tournament, is to beat last year's donation of \$22,000!!

The funds donated are going to the Juranvinski Radiation Treatment Department. This is where Brooke's papa had most of his treatments. Brooke and her family wanted to help those who undergo the same journey as Freds. The funds are put towards the highest priority in that department where it can be applied towards supplies, machines, or new technology and make treatment the best offered.

The one thing Brooke wanted to mention is that since this journey started, she has been overwhelmed with learning how influential her papa was in the community. The lives he touched throughout the years is shown over and over again by donations and support and she can't be more thankful.

If you would like to know more about how you can support Brooke with her mission to give back to Juranvinski, you can contact her at [brookebridgwater@hotmail.com](mailto:brookebridgwater@hotmail.com).

**2ND ANNUAL  
FRED BRIDGWATER MEMORIAL  
GOLF  
TOURNAMENT**

**SATURDAY JULY 27, 2024**

**ENTRY FEE \$175 PER GOLFER**

**ENTRY INCLUDES:  
18 HOLES OF GOLF, CART, LUNCH  
ON THE TURN, DINNER &  
DRIVING RANGE PRIVILEGES  
FOR 2 HOURS PRIOR TO  
TOURNAMENT**

**SHOT GUN START  
HOSTED AT**

**50/50  
PUTTING CONTEST  
MENS PINS  
LADIES PINS  
PRIZE TABLE**

**AND POSSIBLY  
MORE IN STORE...**

**ALL PROCEEDS BEING DONATED TO**

**Juranvinski Hospital  
and Cancer Centre  
Foundation**

**Juranvinski  
Cancer  
Centre**

**J**

**Entr**

**Juranvinski Hospital and Cancer Centre Foundation \$22,000**

**IT'S VITAL TO CARE**

# UNDER THE SPOT LIGHT

---

## CORPORATE SPONSOR SPOT LIGHT: W.J. HEASLIP

Rob Heaslip and his cousin, Guy, are the proud owners of W.J. Heaslip Ltd, located in Nelles Corners. Rob has always live in the Haldimand area and is married with two sons and a daughter.

Their business sells retail farm machinery and recreational vehicles. Some of the main brands they carry are John Deere, Honda, and Stihl. They service the areas of Haldimand, Norfolk and Brant. If you have been out golfing and saw the ground crew working, they were probably using equipment from W.J. Heaslip.

The Heaslip family has been in business since 1940 and W.J. Heaslip is now third generation owned. Rob's grandfather owned and operated a local feed mill located across from where the current business is located. At one point his grandfather decided to start selling tractors at the feed mill and he was doing so well that he decided to sell the mill and go into the farm machinery business. The mill is still in business but produces bird seed. Being an independent family business, one of the things that they are most proud of is weathering the difficulties throughout the years when others were not as fortunate.

Rob loves to golf. He said that it is more of an addiction than just a love of the sport. Even though he is an avid golfer, he only started really getting into the sport about 5 years ago. His father and mother were always golfers, and his mom is also a member at The Greens. Rob became a member last year when he won the draw for a membership through the sponsorship program.

When asked about what he likes about The Greens at Renton, he said he likes the people. The facility is modest, but it has an upscale feel to it with a laid-back atmosphere. He always feels comfortable here whether it is on the course, playing the simulators or having a meal.

Rob also joined the Monday Greens Men's League and said it is excellent and run very well!





# WHAT'S HAPPENING AT THE GREENS BISTRO?

Did you know that The Greens Bistro is open to the public daily, all year round from 8am - 8pm?! That's right! We open our doors bright and early at 8am to welcome our guests to our breakfast service which is served until 12pm! Each week we feature a delicious speciality pancake along with a full page of delicious breakfast plates to choose from.

Then at noon we switch over to our lunch and dinner menu. This menu offers 4 full pages of mouth-watering meals to choose from, along with daily specials. All of our recipes are put together by our Head Chef, Dave Aul, and masterfully cooked by our amazing kitchen crew!

Our Bistro Specials include:

**Monday: 2lbs of wings for \$25**

**Tuesday: Rotating feature flatbreads**

**Wednesday: Chef's Choice (something different every week)**

**Thursday: BOGO 50% OFF Burgers**

**Friday: Fish and Chips AND Liver and onions**

**Saturday and Sunday: Chef's Choice (something different every week)**

Want more from the Bistro? We also offer special theme nights every month (Italian Night this month on March 9th), Prime Rib Dinner on the last Sunday of every month and this month we are also having a special Easter Day Brunch Buffet on March 31st!

For more information give us a call at 519-426-3308 EXT 2.

## DAVE'S HOMEMADE MEXICAN LASAGNA

- 500mL Salsa
  - 1 can of refried beans
  - 1 pack of small flour tortillas
  - 1 pack taco seasoning
  - 2lb ground beef
  - 1 medium white onion (diced small)
  - 1 block grated cheese
1. Preheat oven to 375
  2. In a pan, brown the meat and onion, drain grease and add taco seasoning following the directions on the pack.
  3. Add half of the salsa and the full can of refried beans to the meat mixture and set aside.
  4. In a casserole dish, layer the remaining salsa and then a single layer of flour tortilla (cutting in half may help)
  5. Layer the meat mixture and then another tortilla layer (repeat as needed)
  6. Top with cheese and bake at 375 for 30-40 minutes (until cheese is melted and browned)
  7. Enjoy!

*Note from Dave: If made properly, there should be no leftovers, but if there is, they can be stored in the fridge for up to 4 days.*

## BRODIE'S MONTHLY COCKTAIL RECIPE:

### *Vanilla Silk Martini*

- Vanilla Vodka
  - Rumchata
  - Cream Liquor
  - Shaker
  - Ice
  - Martini Glass
  - Marischino Cherries
1. Fill shaker with ice
  2. Add 3/4 oz of Vanilla Vodka, 3/4 oz of Rumchata and 3/4 oz of Cream Liquor
  3. Shake until mixed well
  4. Strain into martini glass
  5. Garnish with cherries
  6. Enjoy!



# MEET OUR CHEF: DAVE AUL

---



***When did you start coming to The Greens?*** Labour Day 2022.

***Where did you grow up?*** I grew up in Burlington and I lived all over the city.

***What did you do for a living and what do you do for a living now?*** I have always worked in the Food and Beverage Industry. At 14 I worked as a dishwasher at a retirement home. I used to watch the Chef work there and knew that was what I wanted to do.

***What is your favourite sport?*** Golf.

***Who is your favourite golfer?*** John Daly.

***What is your favourite movie?*** I have a love for movies and can't pick just one. I have a talent of being able to quote lines from movies during my everyday conversations.

***What is your favourite food?*** I love burgers. You're able to dress them up any way you want. However, if I was to pick a favourite food I would say any ocean fish.

***Who is your favourite actor/actress?*** Ryan Reynolds.

***What is your favourite hole at The Greens?*** Red 7. It's a challenge!

***What is your favourite vacation spot?*** I haven't travelled a lot, but I would say Cubas. It's affordable and I always have a great time there.

***Where would you like to travel to?*** Greece. Everything I've seen just looks beautiful.

***Favourite vehicle that you've owned?*** Malibu Max. It was black with a leather interior and big fat tires.

***Favourite pet?*** My dog, Dallas.

***What is your favourite dessert?*** Anything chocolate. I love chocolate.

***What would be your dream golf foursome?*** John Daly, Rory McIlroy and Bill Murray.

***Who do you admire most?*** My old Chef Michael Levons. He taught me so much about being a Chef.

***What is your favourite hobby?*** Besides golf probably playing video games.

***What is your biggest achievement?*** I think it would be that I raised 3 kids that I'm really proud of.

***What do you enjoy most about your profession?*** I worked in roadhouse style restaurants for about 14 years and I really enjoy that type of fast-paced environment. Once I started working in higher end restaurants, I learned to enjoy creating menus and serving a nice plated meal to the customer. The Greens has been great for letting me use my creativity and I'm trying to come up with new meal ideas all of the time.

# 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 - Seatings at 10AM & 11AM

# APRIL AT A GLANCE

---

*April 13*

Unknown Theme Night - Seatings 5PM - 7PM

*April 28*

Prime Rib Night - Seatings 5PM - 7PM

## ***LET'S GET SOCIAL!***

### *THE GREENS AT RENTON:*

@thegreensatrenton



*The Greens At Renton*

### *THE GREENS BISTRO:*

@greens.bistro



*The Greens Bistro*

### *THE GREENS GOLF DEPOT:*

@thegreensgolfdpot



*The Greens Golf Depot*