

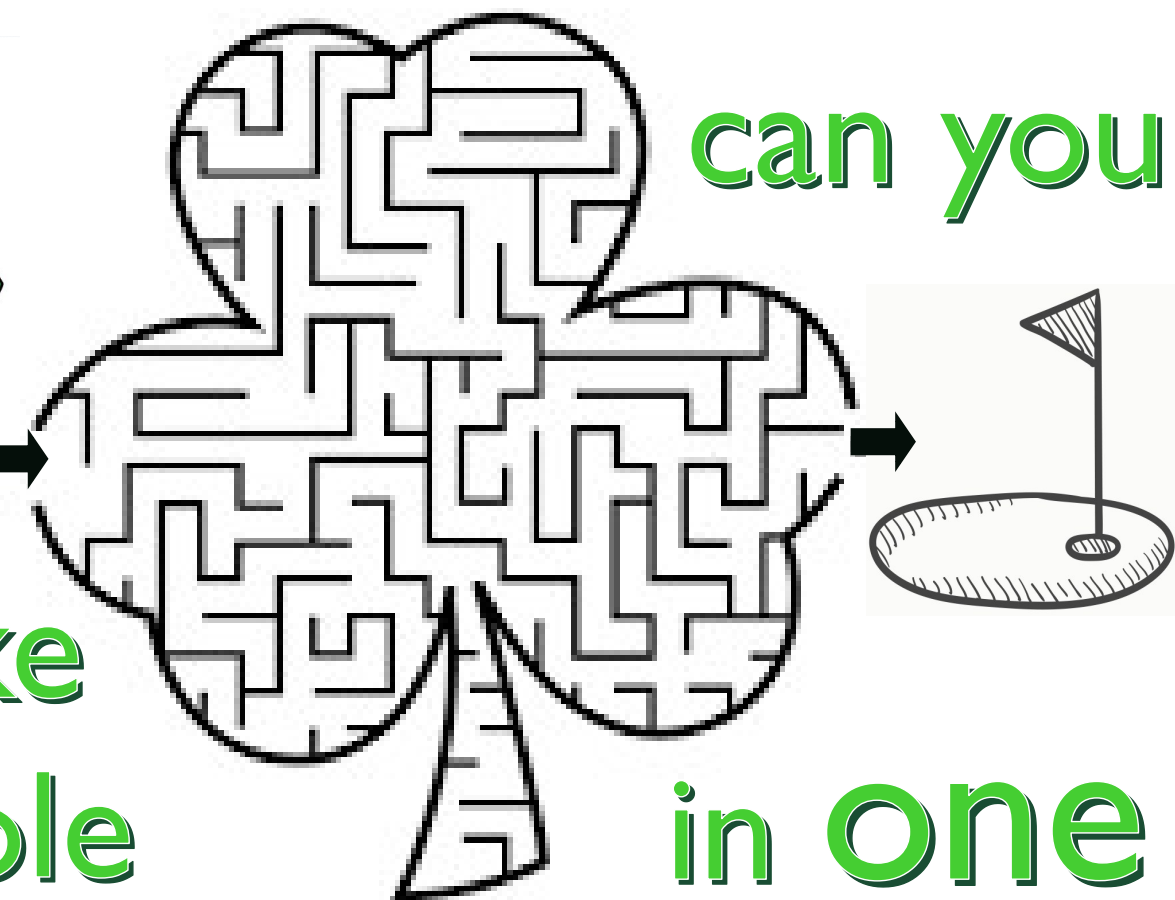


Up Coming Events at Rock Harbor:

- March 5th– Ladies Night Social
- March 12th– New Member Orientation
- March 26th– League Draw - Member Social



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Rock Harbor News

VOLUME 21 ISSUE 3

MARCH 2025

Curt's Corner

Curt Corey: General Manager & Pro:

Hello again everyone...

The weather seems to be teasing us somewhat, but I guess it is still WINTERTIME. I can tell everyone is very excited about coming out and playing. The Pro Shop phone is starting to ring off the hook.

As temperatures rise, consider how different types of golf balls perform in varying weather conditions, depending on humidity or temperature changes, some may offer better distance or control.

Make sure to check out those grips on your clubs. Putting new ones on will make those clubs almost feel new again, as we know grips can significantly affect your performance.

We have the new products from Callaway, TaylorMade, Titleist, Mizuno and FootJoy, so stop by to check out all the new items arriving in the Golf Shop *daily*.

I will be available also to help you out with your golf swing. It's crucial to revisit the fundamentals after months away from the course, even seasoned players can benefit from a fresh set of eyes on their swings. Let's lower those scores this season!



Fresh From The Grill

Beau Rudiger,
RH Grill Manager:

Hello March! Please bring good weather. We have had *enough* of this cold weather!!

We have started working on a few new items for the menu. The shrimp salad sandwich, for example, if you haven't tried it, you should—it's a very good sandwich. We've revamped the salads, from adding extra toppings to adding the pecan craisin salad. I've added a pecan maple vinaigrette dressing also.

On the wings, I've

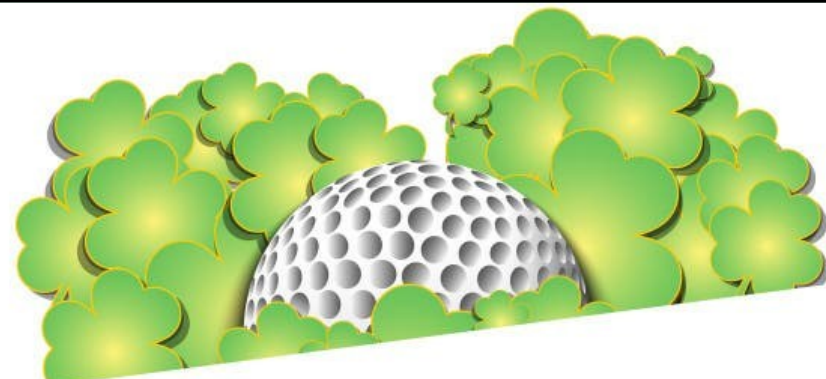
added a jalapeno peach wing sauce, it has a minor kick to it but still has the sweetness of peaches. I'll be doing a test run in March of the pastrami sandwich and I'll keep it as long as the price stays reasonable; I'm trying to find a *reasonable* distributor of pastrami.

I've had to adjust egg pricing on the breakfast menu... They have quadrupled in price from the pricing that was *already* doubled. Hopefully the chicken shortage will get better, but the bird flu



is still affecting availability and pricing. We've also added a very good turkey burger.

So, hopefully with March we can get the golf season rolling and say goodbye to one of the coldest winters in a long time.



Happy
St. Patrick's
day



The Green



Chris Dieter, Course Superintendent:

The temperatures are rising, finally! I will be happy to see everyone back out enjoying the golf course. Please remember that as the temperatures rise so will the chances of frost and thus frost delays. I am anticipating the big question of "When is the frost going to melt?" When will the frost melt: when the temperature of the grass and the air around it becomes higher than the dew point long enough for the grass plant to thaw out.



Another way of looking at it is; if I put an ice cube on the table in front of you and asked, "When is the ice cube going to be fully melted?" We always try to give a time slightly longer than we anticipate. The reason for the exaggerated time is due to the fact that it will make you much happier if we tell you that you are going off earlier than expected, rather than sorry you are going to be delayed another 30 minutes.

A second reminder of things to come, with greatly varying types of weather we have in our Mid-Atlantic region, our golfers need to keep in mind that *most* Golf Course Superintendents (myself included) do not take joy in restricting carts to the path. My take on this is as follows; Restricting carts to the paths does not make our customers happy therefore it is bad for business. The perspective I would like you, as the golfer, to take is; Are you happy with the conditions of the golf course? Restricting carts at times is part of keeping the good conditions.

