THE BREEZE

BERRY HILLS

Country Club

BHCC Members,

The club had another fantastic year in 2023 and we look forward to all the wonderful things that 2024 has to offer. We are hard at work preparing the clubhouse and grounds for the upcoming spring and summer season.
The main office is now taking reservations for the Easter Brunch. The kids are sure to enjoy the petting zoo, visit from the Easter Bunny, and Easter Egg Hunt. This year we are increasing the egg count to 2,000. We are also adding a few larger prizes into the mix as well. Easter Sunday kickstarts a fantastic spring season.
I hope that you will all join us for the Family Dance Party with a Taylor Swift theme. This event will be enjoyed by the whole family. All ages are welcome and "swiftie" attire is highly encouraged.
2024 marks the 60th year of the Men's Invitational Golf Tournament. Information will be sent out the week of March 11th and teams may begin signing up as of April 2nd. Your team registration form must be completed and return to the main office before your spot can be reserved. Spots fill up quickly so don't delay. Watch your email for more information.
See you at your club soon,

Brandie Thomas
General Manager

(Brandie Thomas & Tiny Member Ollie)

Save the Date

Master's Par 3 Tournament

Wednesday, April 10th

More information to come

BOARD OF DIRECTORS

President
Jim Roncaglione

Vice President
Jon Akers

Secretary
Brent Sears

Treasurer
Michael Johnson

Chris Williams

Ryan Donovan

Cephas Evans

Kathy Chesley

Parvin Sangani

Chris Williams

Ryan Donovan

DF Mock

Dr Eric Persily

Welcome

New Members

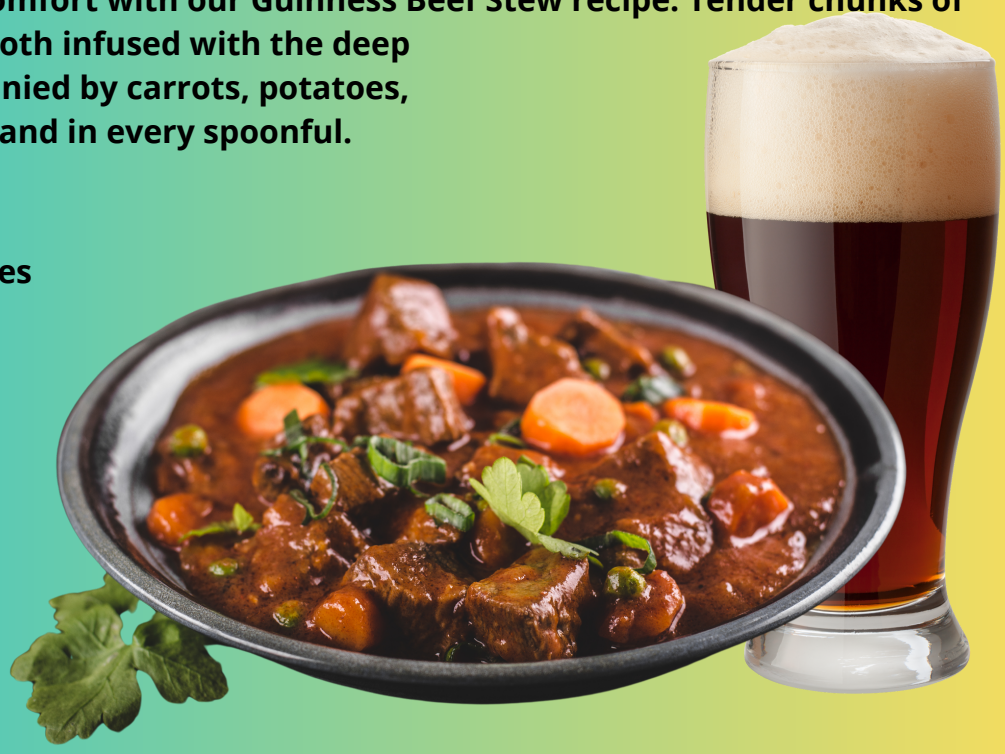
Ben Arthur
Todd Rich
Taylor Maitland
Mark Hartling
Taylor Johnson

From the Chef

As March unfolds, we find ourselves eagerly anticipating the arrival of St. Patrick's Day, a time when the world turns green and embraces the rich cultural heritage of Ireland. And what better way to celebrate than with the iconic taste of Guinness? From traditional Irish stews to decadent desserts, Guinness adds a touch of magic to any dish. So, let's raise a glass and dive into the deliciousness of March with a blend of Guinness and Irish-inspired delights!

Guinness Beef Stew

Indulge in a hearty bowl of comfort with our Guinness Beef Stew recipe. Tender chunks of beef simmered in a savory broth infused with the deep flavors of Guinness, accompanied by carrots, potatoes, and onions. It's a taste of Ireland in every spoonful.



Ingredients

2 lbs beef chuck, cut into cubes
2 cups Guinness stout
4 cups beef broth
3 carrots, peeled and sliced
2 onions, chopped
4 potatoes, peeled and diced
4 cloves garlic, minced
Salt and pepper to taste
Fresh thyme and rosemary

Instructions

1. In a large pot, brown the beef cubes in batches until evenly seared. Remove and set aside.
2. In the same pot, sauté the onions and garlic until softened. Add the beef back to the pot.
3. Pour in the Guinness stout and beef broth. Bring to a simmer.
4. Add the carrots, potatoes, and herbs. Season with salt and pepper.
5. Cover and simmer for 2-3 hours, or until the beef is tender and the flavors have melded together.
6. Serve hot, garnished with fresh herbs.

Easter Brunch

Sunday, March 31st
11:30-2pm
Petting Zoo
Easter Egg Hunt
with the Easter Bunny

Omelet station
Deviled Eggs
Smoked Brisket Hash
Fresh Seasonal Fruit Salad
Greek Salad
Broccoli Salad
Carved Leg of Lamb
Carved Virginia baked Ham
Tandoori Chicken Skewers
Crab Stuffed Flounder
Roasted Garlic & Chive Mashed Potatoes
Wild Rice Blend
Mixed Seasonal Vegetables

Kid's corner

Chix Nuggets
Mac and Cheese
Pizza Bites
Assorted BHCC Dessert Display

Adults 42.95++
Kids 20.95++

Family Dance Party

Taylor's Version

Thursday, April 18th
530-8pm

- Professional Photos by John Sibold
- Dinner Buffet
- DJ EJ Swiftie Dance Party

All age groups are welcome at this family fun event!

Cigar Night

WEDNESDAY, MARCH 13TH
6PM

WINE DOWN
Wednesday

1/2 off a select Bottle of Wine with the Purchase of an Entrée

****see Mo for details*

EVERY WEDNESDAY
5:30-7:00PM

HALF-PRICED CALL BRAND COCKTAILS

Course Closed for
Drill & Fill Aeration
March 5th
& Deep Tine
March 11th

Burger Night Toppings & suggestions

Toppings:
Lettuce, Caramelized Onions, Cheddar Cheese Roasted Tomato, Tomato, Sauerkraut, Sriracha, Cajun Seasoning Onion, Blue Cheese, Marinara Sauce, Cheddar Cheese, Pickles, Goat Cheese, Mozzarella Cheese, Salsa, Bacon, American Cheese, Basil Pesto, Fried Egg, Swiss Cheese, Feta Cheese, Avocado, Provolone Cheese Arugula , BBQ Sauce Jalapenos, Balsamic Glaze, Hot\ Buffalo Sauce, Sautéed Onion/ Peppers, Baba Ganoush spread, Slaw, Spinach, Cajun Remoulade, Chili, Mushrooms, Banana Peppers

Burger Suggestions:

Black and Blue Burger
Cajun seasoned with blue cheese crumbles

Pittsburgh Burger
French Fries and Our house made Slaw

Caprese Burger
Mozzarella Cheese, Basil Pesto, Roasted Tomato, Arugula

Greek Burger
Feta Cheese, Cucumbers, Red onion, Baba Ganoush, Arugula

El GUAPO
Salsa, Pepperjack Cheese, Jalapenos, Avocado

Burgers & Brews

EVERY FRIDAY NIGHT featuring $2 Draft's with the purchase of a BHCC Burger

WINE
& Tapas

Friday, April 12, 2024
$44.95++

Dandelion Sausage Stuffed
Banana Peppers
Seasoned Ground Pork, Dandelion Flowers & Dandelion Leeks with Asiago & Herbs Stuffed in a fresh Banana Pepper & Baked

Pakora with Sambal & Tamarind Dipping Sauces
Assorted Fresh Vegetables with Buttered with Chickpea Flour & Indian Seasonings

Samhaoui Scallops
Seared Scallops with Sambal Leek Butter with toasted Baguette

Kibbeh (Lebanese Beef Croquette)
Ground Beef, Pine Nuts, Bulgur Wheat & Tahini Sauce

Assorted Scones
Blueberry, Apple Cinnamon, White Chocolate Raspberry

2024
BELCHER TOURNAMENT
SATURDAY,APRIL 20TH

The Belcher Tournament is hosted in honor of one of our past Presidents, WH Belcher.
This event kicks off the Golf Tournament Season each year!

Breakfast Buffet 9:00am
2:30pm - Lunch Buffet
$75 per player
Sign up with the Pro Shop

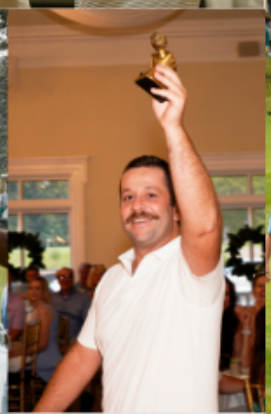
Format
Par3 - Play your own ball
Par 4 - Scramble off the tee
Par 5 - Scramble twice (tee ball and second shot)then play your own ball

**** Winter Rules apply - You can move the ball 1 club length no closer to the hole, through the green keeping same condition.
Teeing Ground: Men white tee, Over 65 - Golds, Women - reds
Scoring: Modified Scramble: 50% Handicap
Ties: Will de determined by matching cards from the #1 handicap hole forward

60th Annual
MEN'S INVITATIONAL
TOURNAMENT
JUNE 13TH, 14TH & 15TH

Accepting Reservations
Tuesday, April 2
9am

Registration forms will go out via mail the week of March 11th



Practice with a Purpose

A GUIDE THAT WILL TANSFER YOUR GAME
FROM RANGE TO COURSE
FROM 100 YARDS AND IN

Putting/chipping: Improving 3 to 6- foot putts/20 yards and in chips shots.

Drills short: Alignment drill (find a 7- foot straight putt. Place an alignment rode parallel to the hole and place the ball along the alignment with the heel of the club on the alignment. Make as many as you can for 10 minutes)

5-3-1 drill (make 5-3 footers, 3-6 footers, 1–9-footer. Do until finished)

3 and 6 foot around the world (start at 3 ft and make all four corners then go to 4 ft. and continue process until you get to 6 ft.)

Long putts: 10, 15, 20, 25, 30 foot point game- Create a 2 foot safety zone passed the hole. Hit 5 putts from each distance and keep score. Scoring system-Short of the hole or passed the safety zone=0 points, in the safety zone=1 point, in the hole=2 points. See how many points you get and try and do better each round you do.

20-yard chip shot: Work on technique (5 minutes), 20- yard chip assessment: Hit 10 shots: Outside 6 feet=0, 3-6 feet=1 point, inside 3 feet= 2 points, in the hole=4 points (2 rounds)

Pitching: 30-50 yards and in

Drills: Find your median from 30 yards, 40 yards, 50 yards. Hit 5 shots from each yardage throw out your two best shots and your two worst shots and whatever is left is your median. (2 rounds)

Bread crumbs from 30-50 yards (10 minutes) Start with a 30 yard shot and all you are trying to do is to hit the next shot one yard further than the one before. See how many golf shots you can get between 30-50 yards. This is a great activity to dialing in your distance control.

15- yard short side: work on technique (5 minutes), Up and down game (see how many up and downs you can get at random locations) Play 9 holes

Balance: Lift 1 leg, pick a target, close your eyes and balance. While you are balancing play 9 holes in your mind hitting great shots and switch. (5-10 minutes every day)

75-100-yard shots:

Drills: Pick 3 different targets-(75,85,100) Hit first ball to the nearest location (75) next ball at the further location (85), next ball to the furthest location (100) and continue hitting one shot each until you get 18 shots. Keep track how many you hit on the green. (2-3 rounds)

From the Superintendent

March/April Grounds Newsletter 2024

Hi everyone and welcome to the official start of the golf and maintenance season. Temperatures are starting to warm up, the grass is starting to come out of dormancy and trees are starting to bloom. With the changing of the seasons comes the start of our maintenance to the golf course. We will be starting off during the first week of March with a Drill and Fill aeration. We did this last year on half of the course and we will be doing the same holes again this spring and we have planned to do the rest of the holes this fall. Drill and Fill is a process where a machine drills 3/4" holes to a depth of 12" on a 7" spacing. This helps break up the hardpan clay soil, while also adding drainage and growing channels deeper into the soil profile. This is a very labor intensive process and will take a day or two to get the greens cleaned up and ready for play.

The following week we will be doing a deep tine aeration on all 18 holes and practice greens. This process is different from a drill and fill in that a drill and fill adds sand to the holes after drilling and the deep tine aeration is a solid tine aeration only with a tighter spacing on the holes being punched. The deep tine aeration will go to a depth of 8-12" and will be rolled smooth after with litter mess to clean up. This helps loosen the soil profile, adds air to the soil, and leaves more channels for drainage and roots to grow and move deeper into the soil.

Starting off in April we will be doing our 4" core aeration with a heavy topdressing to fill and smooth out the aerified greens. This our normal aeration, but combined with all of the aerification processes will provide a great start to having a very successful golf and maintenance season. All aerification processes are somewhat destructive to the putting surface but are extremely necessary for quality playing surfaces and shouldn't be skipped. I know that it's never the golfers favorite time of the year, but to have good quality greens this has to be done regularly. Usually 2-3 weeks post aerification the greens should be mostly healed up, but given our colder temps in March and April the healing process may take longer.

Some time in mid March the bermuda fairways will start to green up depending on the soil temperature. Unfortunately the bermuda likes consistent warm weather and that usually doesn't occur until the end of May. Not much more than we already do can be done to the fairways to encourage greenup and growth of the bermuda other than warm weather. So in the meantime while the fairways are still dormant and starting to green up it is recommended that carts stay on the cart path as much as possible so as not to cause any damage to the fairways. I hope everyone enjoys the start of the golfing season and has a Happy Easter. Hope to see you on the course.

Russell Stewart
Superintendent

Hello March 2024

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
					1 **Burgers & Brews**	2
3	4 **Club Closed** **Course Closed**	5 **Club Closed** **Course Closed** **Drill & Fill**	6 **Happy Hour** **5:30-7pm**	7 **Thursday Night Special**	8 **Burgers & Brews**	9
10	11 **Club Closed** **Course Closed** **Deep Tine**	12 **Club Closed** **Course Open**	13 **Happy Hour** **5:30-7pm** **Cigar Night**	14 **Thursday Night Special**	15 **Burgers & Brews**	16
17	18 **Club Closed** **Course Closed**	19 **Club Closed** **Course Open**	20 **Happy Hour** **5:30-7pm**	21 **Thursday Night Special**	22 **Burgers & Brews**	23
24	25 **Club Closed** **Course Closed**	26 **Club Closed** **Course Open**	27 **Happy Hour** **5:30-7pm**	28 **Thursday Night Special**	29 **Burgers & Brews**	30
31 **Easter Brunch** **Petting Zoo** **Egg Hunt**						

CHECK OUR WEEKLY EMAILS AND SOCIAL MEDIA POSTS FOR CLUB UPDATES!

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• HELLO •

April 2024

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
	1	2 **Club Closed Course Open Range Open**	3 **Happy Hour 5:30-7pm**	4 **Thursday Night Special**	5 **Burgers & Brews**	6
7	8 **Club Closed Course Closed Aerification**	9 **Club Closed Course Closed Aerification**	10 **Happy Hour 5:30-7pm Masters Par 3**	11 **Thursday Night Special**	12 **Burgers & Brews Wine & Tapas**	13
14	15 **Club Closed Course Closed**	16 **Club Closed Course Open**	17 **Happy Hour 5:30-7pm**	18 **Thursday Night Special Family Dance Party**	19 **Burgers & Brews**	20 **Belcher Tournament**
21	22 **Club Closed Course Closed**	23 **Club Closed Course Open**	24 **Happy Hour 5:30-7pm**	25 **Thursday Night Special**	26 **Burgers & Brews**	27
28	29 **Club Closed Course Closed**	30 **Club Closed Course Open**				

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