

Dear Fellow Members,

Year to date our financials reflect a net profit of \$63,567. Results benefited from payroll tax credits of \$57,400 which we applied for under the Cares Act. While this program has been very beneficial to us over the last two years, we do not expect it to continue into 2022. Current results reflect golf revenues slightly ahead of both budget and 2020 revenues. Food and beverage sales are on track with budget and significantly ahead of 2020. These are not unwelcome numbers reflecting increased activity as Covid concerns continue to abate. As we begin the budget process for 2022, we are cognizant of inflationary pressure on the expense side, particularly affecting our ability to retain and reward staff for jobs well done.

The summer season is behind us, but exciting things are still in the works. In early November Yamaha will be delivering our new golf carts. These carts are handsome, comfortable and quiet. There is still good golf weather to be found so come out when you get the chance. The first 50 players who take a new cart for 18 holes will get a voucher for their choice of a hamburger or a beanburger and a beer or a soda. Also, in November we will be rolling out a refresh of our club logo which our own Michelle Shuff designed for the club. [Click here to get a sneak peek.](#)

A significant part of our business plan is the further development of our Food & Beverage business. Our revenues, which are on the uptick, are an indication that we are making progress. In that regard, a special thanks goes out to Chef Jamey, along with the kitchen and dining room staffs for their efforts to make the club your first dining choice. For those members who enjoy a glass of wine with their dinner I would recommend that you keep an eye out for our next wine dinner offering. Lauralee and I attended the last held on October 15th perhaps aptly named The Seven Sins. The wines (one for every course) were provided by Samuel Gibson of The Wine Merchant who spoke briefly about each wine and the reason for its pairing with each of the seven courses. The food prepared by Chef Jamey was stunning and well received by all. As we move into November, we will maintain service to the deck on most days with the use of our portable heaters. The house committee has several seasonal events planned which we can look forward too including Afternoon Tea in November, Thanksgiving Day Brunch, Holiday party, Brunch with Santa, and don't forget Trivia every Tuesday evening with Stu.

One last piece of business. We are updating our Point-of-Sale system throughout the club to include member pictures. The system records the transaction and charge whenever you make a purchase whether it's in the club house, at the pool or in the Pro Shop. The purpose of the picture, simply, is to help us properly identify members at the point of sale and eliminate mistaken charges. So please don't be shocked if we ask you stop a moment and allow us to get a picture of you or your family. We want your monthly statement to be perfect every time you get it.

Thank you for supporting your club and best wishes for a Happy Thanksgiving.

Pete Gebhard,

President