

Dear Members,

We are already starting to see temperatures recede and some rain start to fall. The golf course is absolutely loving the weather. We hope to see all of you out playing and enjoying Red Wolf this month. We will be verticutting and aerifying the greens on September 5-6. The golf course will be closed to play for those two days. We thank you for your patience while we take the necessary steps to keep the greens healthy and smooth. Verticutting will remove thatch and help the ball roll smooth without bumping when you putt. The aerifying process allows water to more easily soak down to the rootzone of the grass instead of staying in the top layer of the green. The greens will heal quickly and be

back to normal in 2-3 weeks.

Due to the dry weather this year,
we have seen a higher amount
of crabgrass and clover in the
fairways and tees compared to past
years. We have received a few
comments about it. We are working
to eliminate these weeds and get
the fairways back velvety smooth.
As we move into the fall, and cooler
temperatures, these weeds will
also naturally start to die off and
disappear.

We want to remind you that it is very important that golf carts stay on the cart path when around the greens and tees to limit compaction and matting down of grass. Please remember to fix ball marks on the greens and fill divots with sand and seed. We love getting to see the community enjoy our wonderful

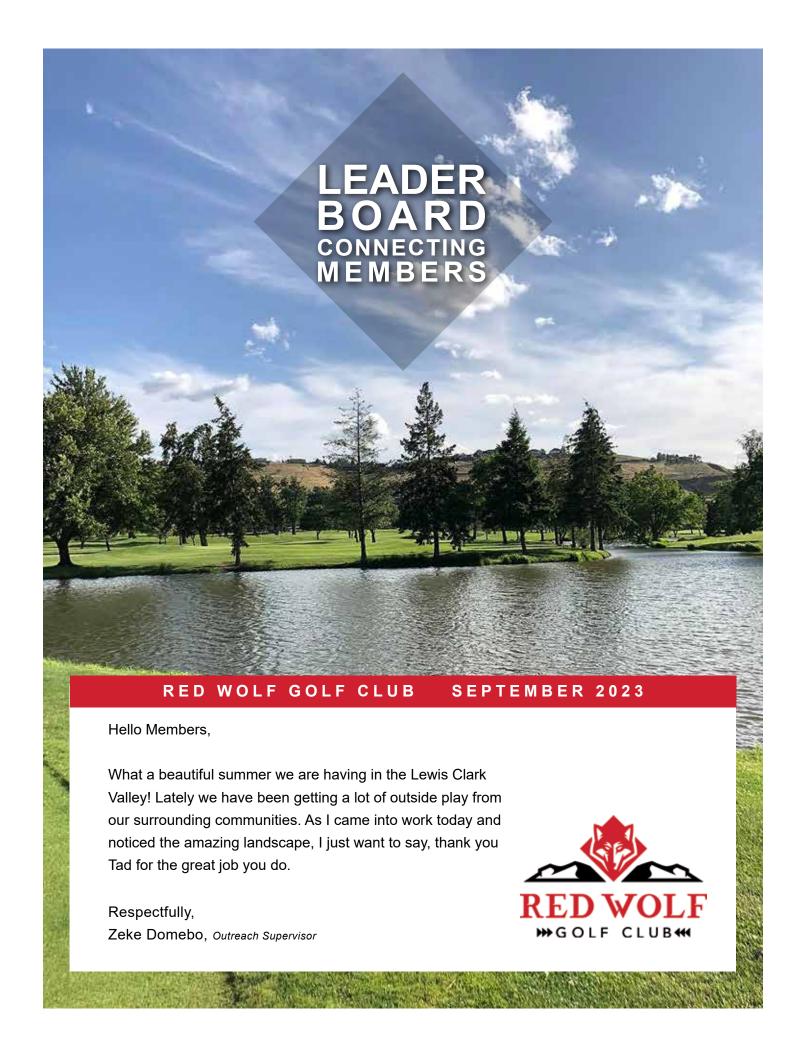
golf course. If you have any questions or comments don't hesitate to stop me on the course or call me at the maintenance facility.

Tucker Keyes
Golf Course Superintendent

WELCOME Our New Members!

Chris Seagroves, Kris Dugger





SEPTEMBER WEEKLY RESTAURANT SPECIALS

September

September 2nd & 3rd (Saturday and Sunday)

Couples Tournament

9 am tee times both days

September 4th (Monday)

Labor Day Skins Game \$50.00

September 5th & 6th (Tuesday and Wednesday)

Course Closed for Aerification

September 23rd & 24th (Saturday and Sunday)

Harvestfest Invitational

September 30th and October 1st (Saturday and Sunday)

High on Life ~ Celebrating Sobriety

October

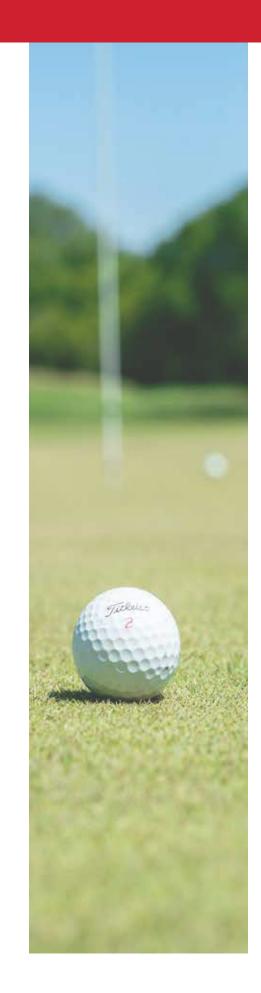
October 7th (Saturday)

Western Construction Scramble

9 am Shotgun

October 8th (Sunday)

Men's Closing Day



Spicy Chicken Sliders

\$12

Crispy chicken smothered with Buffalo sauce, topped with Swiss cheese served on slider buns with Mayo, lettuce, tomato, onion, and pickle.

WEEKS

1 & 2

Steak Caesar

\$16

Chopped romaine tossed with Caesar dressing, topped with Parmesan cheese, croutons, and sliced bite size steak cooked medium.

BBQ Bacon wrapped Shrimp

\$17

Tender shrimp wrapped with bacon and cooked to perfection, tossed with BBQ sauce, served with choice of side.

Battered Mushrooms

\$11

Cremini Mushrooms dipped in tempura batter and deep fried to perfection, served with ranch sauce for dipping.

WEEKS

3 & 4

Cobb Salad

\$13

Chopped romaine, diced tomatoes, bacon bits, boiled egg, avocado, green onions, diced chicken, and blue cheese crumbles, served with your choice of dressing.

French Dip

\$15

Roast beef warmed in au jus, topped with provolone on a toasted hoagie, served with au jus and choice of side.

STAFF

Patty Whaley, Office Manager

Zeke Domebo, Outreach Supervisor

Fawn Domebo,
Events Coordinator

Tucker Keyes, Superintendent
Kurt Simmons, Golf Shop Supervisor

Keith Kipp Jr.,
Associate PGA Professional

Thomas Fraizer, Kitchen Manager



Clubhouse: 758-2546 Pro Shop: 758-7911

Golf Supt.: 758-9354 golfpro@redwolfgolfclub.com redwolfgolfclub.com

LOUNGE HOURS

Monday Closed Tuesday - Sunday Open at 11 am

Note: In the event of special parties, functions or large groups of members, the cocktail lounge hours will be extended to accommodate the membership. However to comply with the state laws, Tuesday thru Saturday may not exceed 2 am and Sundays may not exceed 12 midnight.