

## From Your General Manager

*Dear Members,*

You go on vacation for three weeks before the club invitational, and it's amazing how much happens while you're gone. Well, now that our summer is wrapping up and we are sending the little ones back to school, it's time to prepare for a busy fall schedule.

I trust you all had a wonderful time at our Labor Day barbeque. I do apologize for the hamburger bun mix-up. Even though we knew exactly how many of you fine members were signed up, next year the \$39.95 cover charge will guarantee that everyone gets a bun. But I'm sorry to report, especially to my good friend Biff Pinkface III, that we still don't have room in the budget for an open bar.

Now, if you look closely at your member invoice for the month of October, there is another \$150 assessment to cover the costs related to our "French purge" operation here at Gluttony Creek. As you may recall from my February column, a time of war required that we drop all French wines, cheeses, bottled waters, breakfast toasts and other items from the dining room and halfway house menus. And since the purge has been so well-received, we are printing up new permanent menus which reflect those changes. (Those menus should last until the board raises the food minimum and dining-room prices next week.)

We've made one exception in our French purge. The up-and-coming junior executive chef at the Comfort Inn's Le Deux Cafe, Guy Ardee, is scheduled for our November guest chef night (even though there won't be any French food to prepare). In fact, the lack of French food here at Gluttony Creek has the reservation book filling up for that night. It doesn't hurt that I've managed to lure back the Lou E. Armstrong Band to perform.

In golf course-related news, I played many of the great layouts of Myrtle Beach while on my all-too-short vacation. Several of the courses have incorporated a beautiful, bright-white crushed marble sand. I'm in discussions now with our greenskeeper to see if there's room in the budget to replace our dirty, contaminated trap sand. I have also asked him to

# A (Parody) Letter From the GM

BY GEOFF SHACKELFORD



INSTALLING A NEW  
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SPRING'S \$500,000  
CLUBHOUSE  
REPAINTING

talk to the local salt quarry about a less-expensive alternative than the pricey crushed marble. Installing a new bright-white sand will match the shade of white we've chosen for next spring's \$500,000 clubhouse repainting.

I have also ordered the greenskeeper to paint all of our ballwashers dark green. Many of the finest courses I saw in Myrtle Beach camouflage their washers by painting them a color similar to the nearby grass. It's a small touch, but I found it to be very effective, and I think you'll see a big increase in the number of your fall rounds because of them.

I'd also like to thank you for the kind e-mails and letters about our club's new "Commitment to Service" program. We were recently ranked by *Club Service* magazine as one of America's Top 100 clubs. Many of you still ask about those little bronze-plated pins that our employees are wearing. I've explained their purpose in my column here the last four months, but here's a recap.

The "Commitment to Service" medals send a message to you, our wonderful dues-paying members, that our staff is committed to great service. That's why you'll see one on the shirt of Aurelio, who mows your fairways lovingly. And even Tyler Hack wears one. He's our second assistant pro, who incidentally, finally passed his PGA-playing ability test last month.

Way to go Tyler, I never thought a pair of 88s could take someone so far in life.

Hit 'em long and straight!

*Yours in Gluttony,*

**Peter "Pete" Dorkschtmidt,  
General Manager, COO, Gluttony Creek CC**

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