



Yoga has MOVED for Dec 17th

We are headed to the home of Sandi and Tom Fitzgerald (283 Canoe Drive, Mill Spring). Turn right onto Silver Creek, take the 1st left, Lake Adger Parkway, follow approx. 2 miles to Canoe, house at end of cul-de-sac. They have a great Yoga venue, bamboo floors and a lake view. See you Saturday – 9:00 AM.

This week at

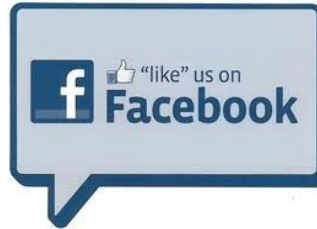
December 13—December 18

Bright's Creek

"Where Nature Plays"



Santa enjoyed a little R&R at Bright's Creek on Sunday December 11th. He visited with employee children and hit a few balls while the elves were finishing up toy production. More Staff Party photos next week.



Technology Update

Please join Bright's Creek on Facebook.

Yes we have a Facebook page!!!

It is filled with many pictures and up to date information... 'Friend' us and join in, post your own pictures or tell us how your day of golf was. In the 'Search' line, type 'Bright's Creek', or copy and paste the following: <http://www.facebook.com/#!/brights.creek> We hope you stop in and say hi!

End of Season SALE
in the golf shop.
30% off select items,
stop and shop.



Contact the Pro Shop
828-694-4510
Proshop@brightscreek.com
with questions and
to reserve tee times

The Golf Committee
is preparing
the 2012 Schedule.

We will post it as soon as
it is complete.

Congratulations!  **BEST Retirement Destinations**
THE INDEPENDENT AUTHORITY ON WHERE YOU SHOULD RETIRE

Best Retirement Golf Communities in the Nation, December 2011

Bright's Creek is # 10
<http://www.bestretirementdestinations.com/rankings/top-golf-communities>

"Last Call" Staff Christmas Fund

It would be most helpful to have all contributions in by December 20th so that we can distribute on December 22nd.

Please contact Sheila Grymes, at 828-694-4533 or Sgrymes@Brightscreek.com. Thank you for thinking of the Bright's Creek staff during the Holiday season.



Member Christmas Party 2011





A good time was had by all!

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Soup Butternut Squash

Salad Goat Cheese & Walnut Salad

Mixed Baby Greens, Candied Walnuts, Dried Cranberries, tossed w/ House Made Honey Balsamic Dressing & Goat Cheese

Choice of One Entrée:

Caribbean Mahi Mahi

Sauteed Sugar Snap Peas, Baby Carrots on Island Rice topped with Macadamia Burre Blanc

Plantation Ribeye Roast

With Mushroom Gravy, Mashed Potatoes, & Asparagus

Free Range Chicken & Artichoke

Chicken, Artichokes, Sun Dried Tomatoes, Mushrooms, Thyme White Wine & Butter

Dessert Warm Peaches & Vanilla Ice Cream



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Soup Beef & Wild Mushroom Stew with Cream Fraiche

Salad Carolina Peach Salad

Carolina Peaches, Southern Comfort Dressing & Toasted Sunflower Seeds

Choice of One Entrée:

Caribbean Mahi Mahi

Sauteed Sugar Snap Peas, Baby Carrots on Island Rice topped with Macadamia Burre Blanc

Oven Roasted Prime Rib of Beef

Rosemary Infused served with Mashed Potatoes, Charred Onions, Au Jus, Horseradish Cream & Broccoli

South West Pasta

Chicken, Artichokes, Roasted Red Peppers, Sun Dried Tomatoes in a Cajun Cream Sauce

Dessert

Pumpkin Cheese Cake

