

DID YOU KNOW?

Major Schutt eagled #12 with a 4 iron from 165 yards on September 14. Karl has signed up for a lesson.



Where on course was this photo taken?

W need another team to make the format work . Contact Karl kkimball@brightscreek.com 828-694-4512

Save the Date

Golf Events

9/30-10/1 Men's Member Guest

We are still accepting teams.

10/15 Ladies Member Guest

10/29 Fall Finale, Couples Member-Guest & Halloween Party

Contact the Pro Shop 828-695-4510 Proshop@brightscreek.com with questions and to reserve tee times

This week at

September 26-October 2

Bright's Creek

"Where Nature Plays"

2011 Men's Member/Guest Itinerary

We are still accepting teams

- Entry Fee: \$600.00 per team
- Thursday:** Practice Round (Fees are not covered in the entry fee) @\$22.00 per player
- Net Best Ball event; 80% handicap open to all contestants \$50.00 team entry fee. This is an optional event with no set tee times.
- 7:30-until A La Carte Dinner at the club
- Friday:**
 - 9:30-4:30 First Match at 9:30; box lunch immediately following; second match at approximately 12:00; third match at approximately 2:30.
 - 4:30-6:00 Skills test at the putting green with cash bar.
 - 6:30-7:30 Cocktail Party at Alexander and Gabrielle's home
 - 7:30-until Dinner at the club
- Saturday:**
 - 12:00-5:00 First Match at 12:00 with box lunch prior to play; Second Match at 2:30
 - 5:00-until Shoot-Out on the "Hog Hole" for Flight Winners
 - 6:00 Awards Presentation
 - 7:30—until Dinner at the club with dancing to follow!

Attire for all social functions is golf casual.



Donations accepted in the Pro Shop through October 1st or online @ www.foldsofhonor.com

"my effort pales compared to the sacrifice the families have made. I will continue to remain in their service and will do anything I can as I remain forever in their debt that deserves due payment that I nor my country am able to make."

Karl's response to Tony Biata, PGA
Folds of Honor Foundation
Director of Patriot Golf Day



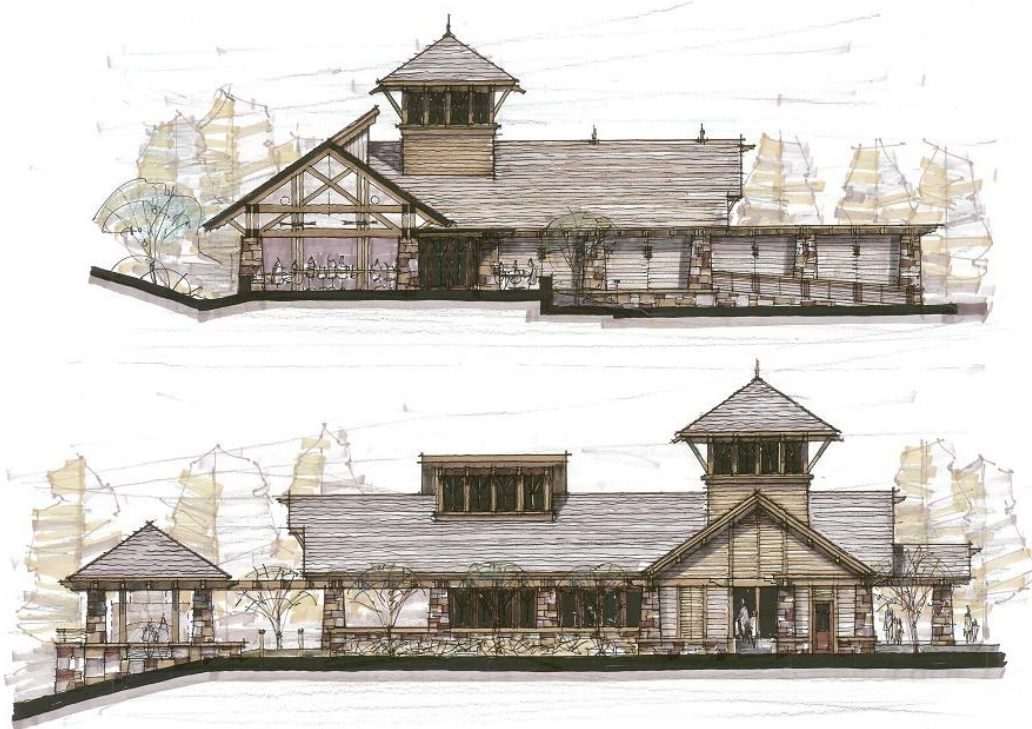
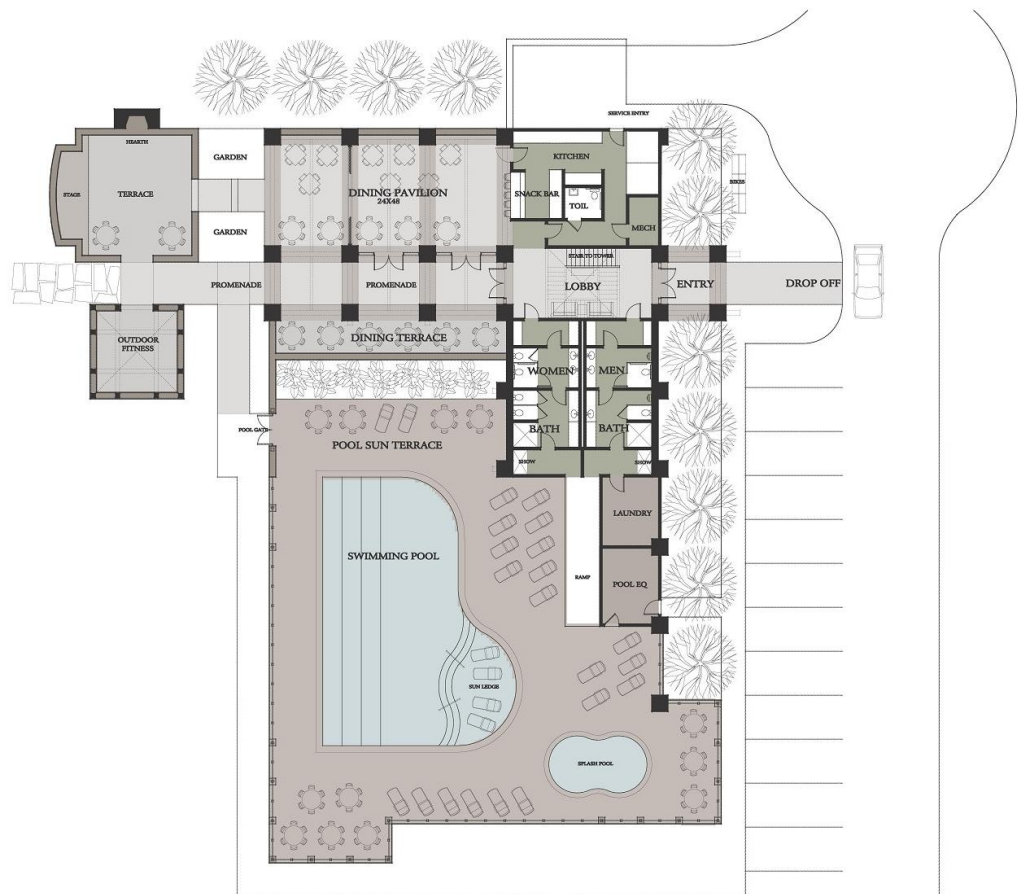
Swim Club

Protex has unveiled the renderings for the Swim Complex and has announced that the pool will be completed by Memorial Day 2012.

This page
Detail &
Elevation Renderings

Page 3
Over view

These boards are available for viewing at the Lodge.





Massage Services during Member Guest

Arleen Damera is Nationally Certified in Therapeutic Massage and Bodywork. She has been licensed and has practiced for more than twenty years in the evolving profession of massage therapy. With her vast practice background, her clients have ranged from professional athletes to individuals with debilitating motor neuron-diseases. Arleen has worked in many settings: from private therapist, to on-set therapist in the film industry. Arleen has an intuitive touch, and combines various modalities. She tailors each massage to fit the needs of the individual to achieve optimum results. Arleen believes knowledge of the human body is crucial to her practice. Her education is extensive, and has an emphasis on anatomy and kinesiology.

Techniques and Modalities:

Sports Massage - Neuromuscular - Muscle

Energy - Strain Counter Strain – Swedish

Licensure: North Carolina LMBT # 8199

Florida LMT #3955

Certifications and Education: Graduate of the Fitness Institute International

Member of the American Massage and Therapy Association since 1986

University of South Florida College of Medicine -

Completed courses totaling 120 hours in Human-Anatomy & Dissection

\$30—20 minutes

\$80—hour

Arlene Demera 828-333-0317 eeastcoast@mac.com

Appointments can be made with Shaula Dinsmore at Bright's Creek Lodge Reception Desk. Call 828-694-4500

Non - Golf Activities

Yoga

10/1 8AM @ the Bird's Nest

10/2 9 AM @ the Bird's Nest

Please bring a mat if you have one.
We do have extra if you don't have a mat.

Trail Rides

Mounted Yoga

Intro to Vaulting

Call for lesson times

828-694-4518

equestrian@brightscreek.com

Hiking

Massage

Kayak on the Green

Boat Tours of Lake Lure

Call Shaula at Reception Desk

828-694-4500

Bright's Creek is more than great golf.



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Tomato and Basil Soup

Local Heirloom Tomatoes & Heavy Cream

Carolina Peach Salad

Carolina Peaches, Southern Comfort Dressing & Toasted Sunflower Seeds

Pan Seared Sword Fish

Kalamata, Sun dried Tomato Basil Relish Grilled Eggplant & Sautee' of Baby Spinach

Oven Roasted Prime Rib of Beef

Rosemary Infused served with Mashed Potatoes, Au Jus, and Horseradish Cream & Haricot verts

Corameal Dusted Pan Fried Airline Breast of Chicken

On Creamy Polenta topped w/ Papaya Cucumber Salsa

Dessert

Fresh local Peach Cobbler a la mode

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Potato & Leek Soup

Classic W/ Frizzled Leeks

South West Chicken Salad

Black Beans, Roast Corn, Chipotle Lime Vinaigrette, Avocados & Mixed Greens

Garlic Crusted Grouper & Shrimp

Tomato Basil "Gazpacho" Asparagus Served on Parsley Risotto

Pepper Crusted Angus Filet

*Filet of Beef Tenderloin draped in a Wild Berry & Molasses Glaze
Bourbon Baby Carrots*

Roast Breast of Chicken

*Pan Roasted w/ Forest Mushroom Demi, Roasted Peppers, Asiago, Tomatoes,
Basil & Cream Mashed Potatoes*

Dessert

Key Lime Mango Cheese Cake

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Cream Of Broccoli Soup

Classic W/ Feta Cheese & Tomato

West Indies Shrimp & Crab Salad

*Blue Crab, Spicy Grilled Shrimp
Tossed in a Cilantro Lime Vinaigrette Avocados
on Mixed Greens*

Seared Grouper

*Topped with Lump Crab Meat in a Lobster Cream
Served on Asiago Cheese Risotto*

Slow Smoked NY Strip

Cajun Smashed Potatoes Snap Peas, Natural Ajus

Shrimp & Chicken Pasta

*Free Range Chicken, Gulf Shrimp w/ Roasted Peppers.
Corn, Tomatoes, Basil & in Cajun Cream Sauce*

Dessert

Coconut Rum W/ Pineapple & Cheese Cake