



MAGNOLIA POINT Living

Your guide to the good life

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DECEMBER 2011 • VOLUME 3 • ISSUE 12

Magnolia Point Luminary Night

11th Annual Community Wide Event

Kicking off the Holiday Season in Style
December 10

By Linda Easterwood

The Magnolia Point Women's Club Luminary Committee is very excited for the upcoming holiday season. We hope you have your calendar marked with December 10th for our annual event.

Plans are being made at the clubhouse for an eventful evening of food and musical entertainment. You can make your reservations with Dyal Randall at 269-9276 for dinner in the dining room. Dinner service starts at 5pm.

At 6:30, the Magnolia Singers will perform holiday songs on the patio outside the 28th Hole. Bring your golf cart and lawn chair to join in for a memorable sing-a-long of favorite holiday songs. After the performance make sure to join the fun at the dining room with dinner, drinks and dancing. Music will provided by DJ Ken Beers until midnight.

Luminary orders have been collected by our volunteer Block Captains. If you forgot to place your order, it is not too late - just give Pat Ezzell a call. Kits will sell for \$5 each and include 10 bags and 10 candles. Ideal spacing along your drive or walkway is about 3 feet apart.

We will assemble kits on December 5th, after which they will be delivered directly to your door by your block captain.

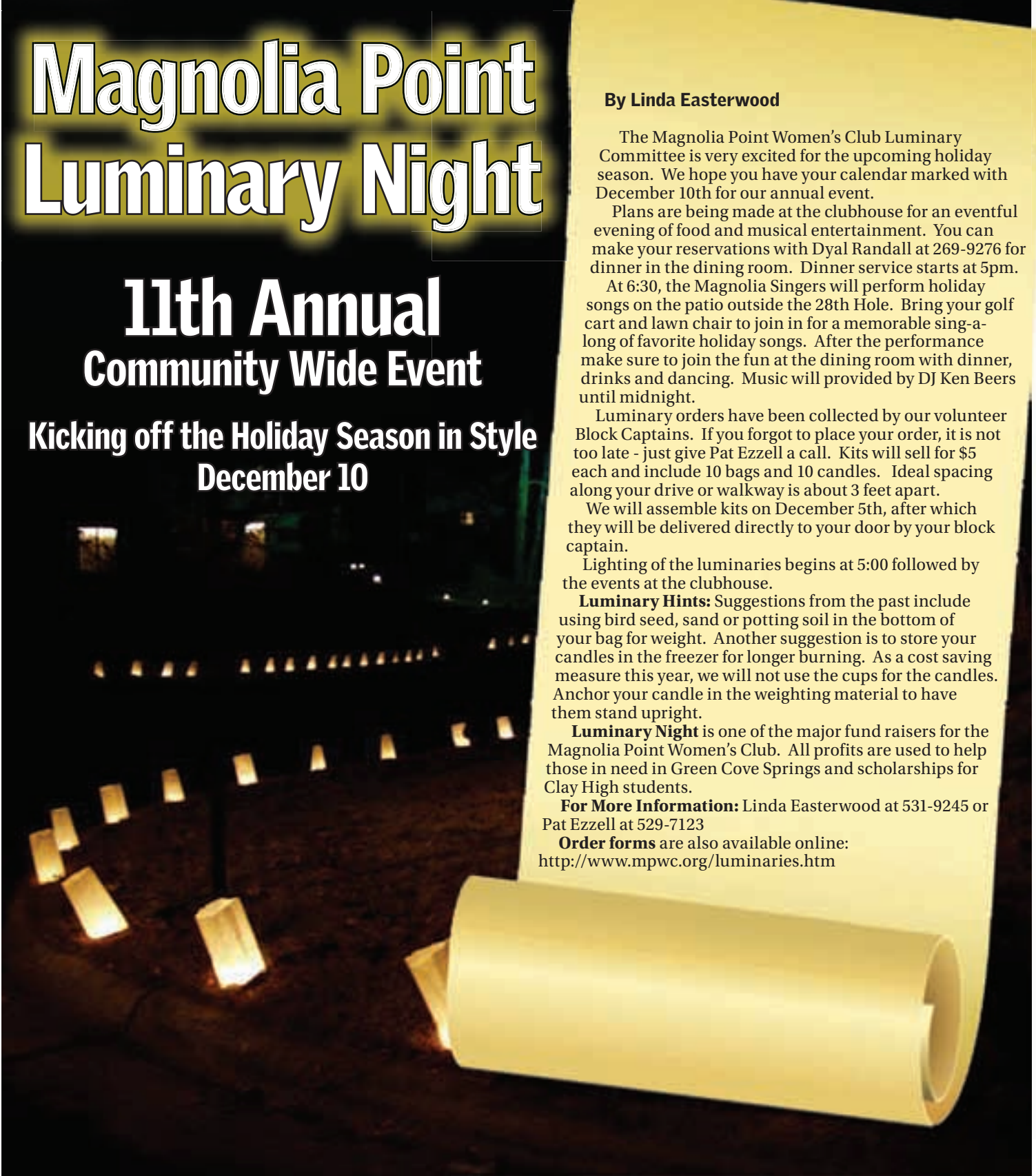
Lighting of the luminaries begins at 5:00 followed by the events at the clubhouse.

Luminary Hints: Suggestions from the past include using bird seed, sand or potting soil in the bottom of your bag for weight. Another suggestion is to store your candles in the freezer for longer burning. As a cost saving measure this year, we will not use the cups for the candles. Anchor your candle in the weighting material to have them stand upright.

Luminary Night is one of the major fund raisers for the Magnolia Point Women's Club. All profits are used to help those in need in Green Cove Springs and scholarships for Clay High students.

For More Information: Linda Easterwood at 531-9245 or Pat Ezzell at 529-7123

Order forms are also available online:
<http://www.mpwc.org/luminaries.htm>





Welcome New Members!

Resident Social Members

Mitchell & Linda Pennigar
Alan & Joanne LaBeouf

Golf Members

Ron & Joanie Braatz (White Tee)

Clubhouse Members

Steven & Kathy Glenn

Magnolia Point Community Association (MPCA) directors, committees and manager

MPCA Board of Directors

President.....Marcus Meide (ML)
Vice President.....Maurice Rudolph (ML)
Treasurer..... Joe Chao

MPCA Committee Chairs

Access Control Chuck Calloway (HO)
Rules/Covenants..... Gordon Wood (HO)
Communications..... Bob Tague (HO)
Landscaping/Irrigation..... Mike Hallum (HO)
Roads/Drainage/Ponds..... Tom Branch (HO)
Community Liaison (CLC)..... Russ Kendall (HO)
Architecture George Smith (HO)

HO = homeowner

ML = Montgomery Land Co.

*If you are interested in volunteering for any of these committees, contact our Association Manager, Alice Hubbard, at 998-5365.

MPCA Community Manager

(First Coast Association Management)

Alice Hubbardcommunity manager
Cindy Munera.....account manager

Magnolia Point Living *publication policy*

The function of Magnolia Point Living is to serve the entire Magnolia Point Golf and Country Club community. Priority will be given to reporting news and activities of neighborhoods, community organizations and other news and events that directly affect the residents of all community developments. Second priority will be given to articles of general interest as space permits. Articles and photos must be received by the 2nd Wednesday of the month prior to publication. Due to space limitation, all articles are subject to editing.

All editorial content for Magnolia Point Living must be approved by the appointed community liaisons. Views expressed in articles or other content are those of the writer and do not express the viewpoint of the editorial staff, the Magnolia Point Golf and Country Club, or the Magnolia Point Homeowners Association.

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Magnolia Point Living is published for the residents of Magnolia Point Golf and Country Club and the Magnolia Point community. Magnolia Point Living is a product of The Florida Times-Union.

submit your stories

Help contribute to your neighborhood magazine!

Magnolia Point Living is produced for Magnolia Point Golf and Country Club communities by residents of Magnolia Golf and Country Club communities — just like you! If you'd like to offer content for publication, here's how to get started:

Stories: Send your articles and/or high-resolution JPEGs to the community liaisons:

Bob Tague at bobtague@comcast.net for general interest articles, Susan Mitchell at MPWomensClub@aol.com for Womens Club articles, and Darby Young at admin@magnoliapointgolfclub.com for all articles related to the Golf Club. Articles may be placed in Microsoft Word attachments that are saved as ".doc" files. Please do not use the 'e-mail' function offered through photo software or web sites when sending photos.

January Deadlines:

Content: Monday, December 5
Advertising: Friday, December 9

about this newsletter

Advertising Sales: Pam Browning
pam.browning@jacksonville.com (904) 359-4334

Living Program Manager: Joe DeSalvo
joe.desalvo@jacksonville.com (904) 359-4366

Graphic Designer: Michael Merriam
michael.merriam@jacksonville.com

Magnolia Point Websites

Below are the websites for Magnolia Point that should be of interest to residents.

Magnolia Point Community Association www.MagPt.com
Magnolia Point Golf & Country Club www.MagnoliaPointGolfClub.com
Men's Golf Association www.MPMGA.org
Ladies' Golf Association www.MPLGA.org
Magnolia Point Women's Club www.MPWC.org



From the Kitchen

By Chef Bill Arras
Executive Chef



CHEF BILL

What a great start to the holiday season! Both our Halloween parties were a lot of fun; thank you to all who joined us and helped us get into the holiday spirit. I would also like to thank all who dined with us for Thanksgiving dinner (or took advantage of our holiday carry-out meal). It was a tremendous feast and a great time for friends and family to celebrate together. The Oyster Roast & Karaoke was well attended and everyone seems to be enjoying our new lunch & 28th Hole menus. December brings more holiday celebrations and we hope you will keep us in mind for your holiday parties and events. This year's Member Christmas Party will be a gourmet meal with music and dancing (see menu details below). We will have Breakfast with Santa (page 17), Luminary Night Soup & Salad Bar, and an Early-Bird New Year's Eve Dinner and a New Year's Eve Party (see details below) to close out 2011. I look forward to seeing you and wish you all a safe and happy holiday season!

Recipe of the month

Standing Rib Roast with Yorkshire Pudding

10 Servings Oven 350 degrees
1 4-lb beef roast
4 eggs
2 cups milk
2 cups all-purpose flour
1 teaspoon salt
Place meat, fat side up, in a 15 1/2 x 10 1/2 x 2-inch roasting pan. Sprinkle with a little salt and pepper. Insert a meat thermometer. Roast in a 325 degree oven for 2 1/4 hours for rare or until thermometer registers 140 degrees; 3 hours for medium (160 degrees); or 3 1/4 hours for well-done (170 degrees). Remove meat from pan. Cover with foil; keep warm. Reserve 1/4 cup drippings in roasting pan (or, pour 2 tablespoons drippings into each of 2 8x1-inch round baking pans.) Set aside. Beat eggs with electric mixer on low speed for 1/2 minute. Add milk, beat 15 seconds. Add flour and the 1 teaspoon of salt; beat 2 minutes or until smooth. Pour batter over drippings in pan(s). Bake in a 400 degree oven about 35 - 40 minutes for roasting pan or 30 - 35 minutes for found baking pans. Cut into squares or wedges to serve at once with roast.

Holiday Celebrations

Member Christmas Holiday Dinner

Thursday, December 8th
at 6pm - 8:30pm
Limited Seating!

Reservations available for 60
Reservations Required Prior to noon on
Tuesday, December 6th
Please indicate entrée selection when
making reservations



Open Bar Happy Hour Drinks (House Wines, Draft Beer, Well Drinks) from 6pm - 7pm

Appetizers Served at 7pm followed by Served Soup & Salad, Dinner, and Dessert Dance Music begins at 8:30pm

Appetizers: Fresh Sea Scallops with Champagne Dijonnaise, Puffed Pastry Shell and Domestic Caviar Garnish.

Served Soup & Salad: New England Maine Lobster Bisque with Courvoisier Cognac and Artesian Lettuce with Pan-Seared Duck Breast and Tomato-Basil Vinaigrette.

Dinner Entrée: (Select one) Elite Dover Sole Filet Diane or World's Best Prime Rib with Au Jus and Brandy Horseradish. Entrées served with Twice Baked Russet

Potatoes and Grilled Asparagus with Rosy Hollandaise Sauce.

Dessert: Flambé Cherries Jubilee and Bananas Foster with French Vanilla Ice Cream

Price: \$125 per couple ~ Make your reservations early!



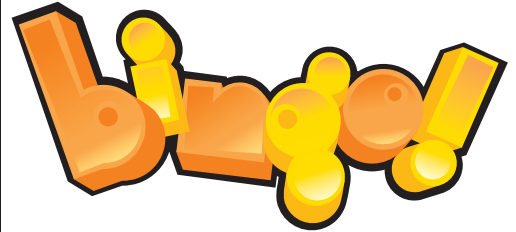
New Year's Eve Celebrations for our Members and Their Guests

Saturday, December 31st
Reservations Required Prior to noon on
Thursday, December 29th

Dinner: 6:30pm - 8:45pm ~ \$30
Dinner Buffet Featuring Carved Prime Rib, Seafood, Soup & Salad Bar, Vegetables, Sides, Assorted Fresh Cobblers and French Vanilla Ice Cream.

Party: Begins at 9pm ~ \$20
New Year's Eve Party with Party Favors, Music, Midnight Champagne Toast and Continental Breakfast.

No Bingo in December



Happy Holidays from our furry friends at The Clay Humane Society and CatBugs Pet Rescue.

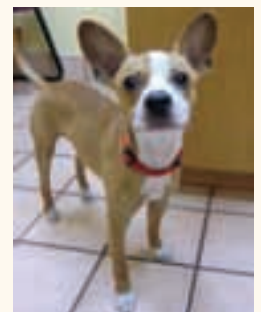
There is no BINGO in December but there are still plenty of pets looking for loving homes for the holidays.



Won't you adopt us?

These two pets are currently available for adoption:

Herbie is a 1 1/2 year old, male, Chihuahua/Rat Terrier mix dog.



Gunther is a 4-month old, female, Terrier Mix puppy.

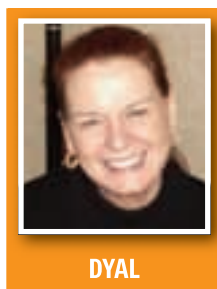
For more information about Reggie, Twiggy and other pets looking for loving homes, please visit:
www.catbugs.petfinder.com.



Clubhouse News

By Dyal Randall

Customer Service Manager



It is not too late to plan that holiday lunch or dinner for family, friends, or co-workers. Be sure and stop by the clubhouse to see the beautiful Christmas decorations designed and staged by Sandy and Norm Magyar and Marsha and Don Zupan. Once again, these ladies, with help from their husbands, have transformed the clubhouse into a holiday wonderland.

The Magnolia Dining Room is the perfect setting for your holiday lunch or dinner for family, friends, or co-workers. We can send you three pre-order menus in a \$10, \$12, or \$14 range that will include ice tea and a petit dessert. Do not forget that our members receive happy hour pricing every visit on house wines, draft beers, and well drinks. We also can help you with your holiday entertaining.

Milk chocolate and dark chocolate are popular favorites with our members, but white chocolate provides perfect pallet for creating inexpensive but colorful and tasty holiday treats. Here are a few of my favorites.

Remember two words when working with white chocolate: low and slow when melting. Using a double boiler is the safest method with hot, not boiling, water in the bottom pot and a completely dry bowl or pot on the top with finely chopped white chocolate. You can also use the microwave with a heat proof bowl in 20-second intervals between stirring. The defrost setting at 2 minutes then stir. Repeat until completely melted. The measurements are not precise making it easy to get the kids involved.

White Chocolate Dipped Pretzels Twists

Prepare a cookie sheet or sheet pan with parchment paper or aluminum foil. Dip the pretzels one at a time into the melted chocolate, tap the excess on the side of the pot or bowl and place on the lined pan. If you work quickly, you can dip two rows then sprinkle with holiday colored non-pariels, jimmies, or sprinkles then resume dipping. If the white chocolate gets too thick, put into the microwave for 30 seconds or reheat the water in the double boiler to a simmer. Remove from the stove, replace the white chocolate bowl or pot and resume dipping.

White Chocolate Dipped Pretzel Rods

Follow the same directions as the pretzel twists, but first wrap a flattened Kraft Caramel around the top 1/3 of the pretzel rod before dipping and adding sprinkles.

White Chocolate Bark with Nuts or Candy

Melt about 1/2 pound of the white chocolate as directed and pour



it on the center of the lined cookie sheet. Using the back of a spoon or spatula, spread gently into an oval shape trying to keep the same thickness throughout the shape. Do not spread to the edge of the pan unless you have melted a large quantity of white chocolate. Immediately sprinkle with your favorite nuts or candy. Almonds make a delicious bark as well as mixed nuts. Toasting the nuts for 5 minutes in a 350 degree oven will make a world of difference in the taste. As for the candy, M&M's and Reindeer Corn are crowd favorites. The makers of candy corn have made it available year round in seasonal colors. Reindeer corn (available at Tuesday Mornings) is red, green, and white.

White Chocolate Dipped Strawberries

Remove strawberries from refrigerator 1 hour prior to dipping. With a damp cloth, gently wipe each berry and place on second dry cloth to dry and come to room temperature for dipping.

Melt white chocolate as directed and line cookie sheet with parchment or aluminum foil. Working quickly, dip one-half to two-thirds of each berry, one at a time, by holding the green leaves carefully. Drag the bottom of the berry against the side of the bowl or pot to remove excess white chocolate and place on prepared cookie sheet. Leave on counter or away from heat and refrigeration until ready to serve. Arrange in your favorite holiday serving dish. Do not refrigerate.

Happy Holidays!
Dyal



Book Club Selection - The Book Thief

by Debbie Brown

The daytime book club read *The Book Thief* by Markus Zusak for our October selection. If you relish stories that are cleverly written with great character development, you won't be disappointed with this novel. The evening book club passed this particular selection along to us and it was a huge hit with most of our ladies.

The author originally targeted his book to young adult readers when it was published in Australia in 2005. But since being published for American readers, as many adults have discovered this novel as have younger readers. The book is an easy read yet has layers of character complexity that entice the reader to continue reading well past her bedtime!

In the opening pages we are introduced to the omniscient story narrator, Death. And, from Death's point of view, we are immersed

in the life story of Liesel Meminger - a hungry, illiterate nine-year-old living in Nazi Germany in the late 1930's. We discover how and why Liesel came to be a book thief and the "...importance of words in that time and what they were able to make people believe and do". And readers are shown a side of Nazi Germany where men and women did hide their Jewish friends to save their lives - at the risk of their own.

Death, as narrator, is a fascinating piece of this novel. I won't give any of the plot away but I can say with certainty that the reader will come to accept and admire his characterization.

One caveat I want to share - our ladies found the first few pages of the story somewhat confusing; enough so that most of us had to re-read those pages to gain understanding. I promise you will be rewarded if you persevere.

"Some books are to be tasted, others to be swallowed, and some few to be chewed and digested"...Francis Bacon



Men's Golf Association (MGA)

By Roy Gulick

September Tournament

September's tournament was the Magnolia Cup, held on Saturday and Sunday, September 24-25. The format was two-man teams playing in four flights; six holes each of net better ball, net scramble, and net modified alternate shot each day. The overall champions were determined by a three-hole playoff of all flight winners.

Champions: Russ Kendall & Johnny Williams (Big Whitey).

Flight Winners. First Flight: 1. Russ Kendall and Johnny Williams, 2. Jim Arnold and Ron Snow.

Second Flight: 1. Gary Dake and Van Johnson. 2. Bob Brobeck and Randy Seitzinger.

Third Flight: 1. Conrad Beaver and John Brown, 2. Don Dopp and Duncan Hamner.

Fourth Flight: 1. Gary Greenewalt and Greg Stepp, 2. Jim Cardozo and Doug Faggiani.

October Club Championship

The Club (not the MGA) hosted the annual match-play Club Championship on October 7, 8, and 9. We are happy to report that all of the winners and runners-up are MGA members. Congratulations to them all! The final results were:

Championship Flight (Gross Score, Blue Tees): Bob Barclay defeated Kevin Fletcher, 1 up.

Flight #1 (Net, White Tees): Bob Brobeck defeated Don Dopp, 7&6.

Flight #2 (Net, White Tees): Doug Faggiani defeated Joe Thill, 2&1.

November Tournament

Our last tournament of 2011 was the Player-of-the-Year Tournament held on Saturday, November 5. The format was individual play, net Stableford points and 40 of our members played. For this tournament, the points awarded in the Player-of-the-Year competition were doubled. The winner, Doug Faggiani, shot a career-low 78 and

scored 48 Stableford Points.

Here is the complete list of winners, and their points: 1. Doug Faggiani 48. 2. Duncan Hamner 39. 3. Gary Hoagland 38. T4. Conrad Beaver, Don Burden, Mike Keyes, Kurt Luebke, Tom Montzka, Joe Thill 36. T10. Frank Mitchell, Tom Murphy, Ed Szymanski. Low Gross Score:

1. Dave Spannbaauer 73, 2. Henry Sohm 77, Bob Wildner 79.

December Awards Banquet & Election

Our year-end awards banquet and election will be held at 6 p.m. on Monday, December 5. Please plan to participate. For details, check our website at MPMGA.org.

Player-of-the-Year Competition

At our Annual Banquet, we recognize and award prizes to the top ten finishers in the season-long Player-of-the-Year competition. We award a special prize to the winner: the 2011 Player of the Year. The 2011 Player of the Year is Conrad Beaver. Conrad played well enough in the Player-of-the-Year Tournament to move up from Fourth Place to First Place. Congratulations, Conrad! The Final Top-10 in the Player-of-the-Year competition stacks up as follows:

1. Chuck Randall, 2. Bob Wildner, 3. Chuck Randall, 4. John Brown, 5. Frank Mitchell, 6. Duncan Hamner, 7. Gary Greenewalt, 8. Gary Hoagland, 9. Don Burden, 10. Doug Faggiani.

Thanks to all who played in our tournaments during the year. We hope that you'll join us in 2012.

Annual Election

Our annual election for the office of MGA President is scheduled for Monday December 5 at the Annual Banquet. Article V of the MGA Bylaws states:

1. The President is elected annually at the year-end member meeting by a majority vote.

2. Members who are unable to attend the year-end meeting may vote by absentee ballot delivered to any MGA Board member.

3. The newly elected President appoints or reappoints the remainder of the Board of Directors.



Golf Course Maintenance

By Dana Anderson

Golf Course Superintendent

Now that we are heading into the winter months, the bermudagrass will go into a dormant stage. This will occur once the soil temperatures remain below 55 degrees and the grass will become straw colored. A couple of things to remember while playing golf on dormant turf are that divots will not heal over so it is very important to fill the divots with sand and to smooth the sand as level as



ANDERSON

possible. Ball marks on the greens will not heal either, so be sure to scout for your ball mark whenever it hits the green and repair it; especially if it hits the green and goes over.

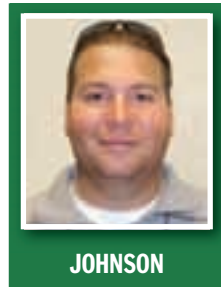
This will be the third year in a row that we have not overseeded the greens. Also like last year, we will not paint the greens either. In my opinion, not overseeding the greens is without a doubt the best thing we have ever done to them. Come next spring, we should be in great shape turf-wise coming out of dormancy.

Since this is the last newsletter article for 2011, I would like to say that 2011 was a great year for Magnolia Point and here's hoping 2012 is even better. Happy Holidays!

Court Report



By Barrett Johnson
Head Tennis Professional



JOHNSON

Club Championship Doubles Tournament

The Club Championship Doubles Tournament will be held December 3rd through the 10th. There will be men's and ladies' open divisions. The format will be a double elimination tournament - best two out of three sets with no tie-breaker in the third set; play until someone wins by two. For more information, please call the tennis pro shop: 904-531-9048. Come out and enjoy some great play!

Holiday Shopping

Got a tennis player on your Christmas list? Stop by the tennis pro shop and check out the selection of racquets, strings, balls, bags, etc. Gift cards for lessons and merchandise also make great gifts for that hard-to-shop-for tennis player on your list.

Kids' tennis clinics

(There will not be any kids' clinics during the holiday break from Dec. 20 - Jan. 6.)

The cost is \$10 per clinic, per child.

- Tiny Tots (ages 4 - 6): each Tuesday, 4:15pm - 5pm. A great introduction to the game of tennis for the little ones.

- Silver Stars (ages 7 - 9): each Tuesday, 5pm - 6pm. For kids who want to learn tennis. We will cover strokes, movement, net play scoring, and begin competitive play against others in the group.

- Gold Stars (ages 10 - 12): each Wednesday, 4:30pm - 5:30pm. We will cover ground strokes, volleys, serves, footwork, scoring and start competitive play.

Private Lesson Specials

- \$40.00 an hour or 5 lessons for \$180.00
- ½ hour lessons \$25.00 or 5 lessons for \$100.00

Group Lessons

- Adult beginner, intermediate and advanced lessons ~ 1½ hour \$10.00 per lesson.

The courts fill up quickly this time of year so call now to reserve a spot for your child, to schedule a lesson or reserve a court: 904-531-9048. Keep in mind that if we have any freezing temps, the courts will not be playable until they warm up in the afternoon. Also, please remember to wear only tennis attire, No jeans, cutoffs, or tank tops, and NO running shoes. Tennis shoes and shirts must be worn at all times when on the tennis courts.



MPWC Update

Shirley Orvosh led members in line dancing following our October meeting! By the looks of it, a good time was had by dancers and the spectators!. Following the dancing, members enjoyed complimentary appetizers for "Member Appreciation Day" to thank everyone for their hard work.

Dec. 10 - Annual Luminary Night

Chairmen Linda Easterwood and Pat Ezzell are ready for our Luminary Night on Saturday, December 10th. If you are have not ordered your luminary kits, please give Pat a call at 529-7123. Order forms are also available online at the women's club website at www.mpwc.org and click on "Luminary Night."

If you have any questions, please contact Linda Easterwood at 531-9245 or Pat Ezzell at 529-7123.

Dec. 14 - Annual Holiday Tea

Social chairman Kathie Cardon and her committee are planning a wonderful holiday tea on Wednesday, December 14. Be sure to watch for the details and the deadline for reservations.

Holiday Boutique Thank You

Chairman Susie Snow thanks everyone for their donations and support of this year's event. Because of your generosity, our boutique was a great success and all profits will go to support those in need in our community. The committee wishes everyone a holiday season.

For Whom The Bells Toll

If you shopped at Winn-Dixie the week of November 14th, you probably saw our members ringing the bell for the Salvation Army. Outreach Chairman Debbie Brown thanks everyone who participated including Lexie Beaver, Rita Blackmar, Debbie Brown, Eloise Burman, Kathie Cardon, Dotti Curry, Pat Ezzell, Diane Gove, Helen Hardbower, Carolyn Hickman, Betty Holmes, Pat Ingram, Mary Jacobsen, Pat Jolly, Whitney



Our Line Dancers

Keyes, Delores Leisy, Dottie Lunt, Marilyn Maloney, Anne Murphy, Cheryle Newman, Judy O'Neill, Shirley Orvosh, Marsha Parker, Sandy Riddle, Sharon Sprott, Barbara Szymanski, Cindy Triay, Doris Vail, Sandy Waldrup and Judy Williamson.

Pop-Tops/Labels For Education

Geri Isgan reports that so far, we have saved up 2-1/4 pounds of pull tabs to support the Ronald McDonald House. Also collected to date for CEB are the following:

- 335 Coke bottle caps
- 163 Coke carton numbers
- 250 Box Tops for Education
- 70 - one point labels
- 50 - five point labels

All donations can be brought to any monthly meeting or dropped in the appropriate container in the ladies room. Geri commented, "we certainly have an enthusiastic group to help take care of the needs of Bennett School." Geri sends her thanks to all our members for saving labels and caps.

Welcome New Members!

Carol-Anne Hallam



Eloise Burman, Marlene Jacobs, Cheryle Newman, Dee Pratt modeling their "Put On Your Pink Bra"

Interested in Joining?

Contact Membership Chairman Lynn Kelly and she can sign you up for only \$20 for the year. Benefits include having fun, learning new things, meeting your neighbors and supporting our projects. Give Lynn a call at 529-9692. For more information on the club, check out their website at www.mpwc.org.



CEB Charity Drive Underway

By Susan Mitchell

Chairman Dee Pratt thanks residents for their support our annual charity drive to benefit the children and families at the Charles E. Bennett Elementary School. It's not too late to donate as the drive will last through the end of the year and all donations are tax deductible. If you have any questions, call Dee at 284-4544.

Make checks to MPWC with "CEB Fund" in the memo area and mail to:

**MPWC
c/o Dee Pratt
3648 Royal Troon Ct
Green Cove Springs, FL 32043**

A big thanks to those who helped prepare the mailing: Barbara Barclay, Debbie Brown, Eloise Burman, Kit Cella, Dotti Curry, Sandy Eastman, Pat Ingram, Geri Isgan, Pat Jolly, Marilyn Maloney, Penny Murphy, Cheryle Newman, Phyllis Skarbrevik and Sharon Sprott.

Chairman Dottie Lunt has organized the holiday shoppers who are busy finding great buys to provide Christmas for 55 children this year. They receive gifts, such as books, new clothing and toys, and each family is given a food gift certificate to help with their holiday meal.

Again, many thanks to the Magnolia Point residents for their support of this worthy project.



Chairmen Dee Pratt and Dottie Lunt



Spooktacular Halloween

By Cary Hanley

Residents and Members had a "spooktacular" time on Halloween weekend at Magnolia Point. Saturday night the adults participated in the Spook Run set up by Bob and Marsha Parker. Participants drove their golf carts around the community looking for clues to five different stops. Each stop had an envelope with a playing card and another clue. At the end of the evening the person with the best poker hand won! Everyone enjoyed the great food and good music from the DJ. Thanks to Josh, Dyal, Chef Bill, Bob and Marsha for planning such a great evening!

Josh and Dyal were back in action on Sunday afternoon providing a fabulous Halloween party for the children. From the littlest devil to the prettiest angel, all had a grand time. The highlight of the afternoon was the hayride with Farmer Chuck Randall at the tractor wheel.



Cary, Marsha, Bob, Paula



Spooky Norm



Ernie and Bert Gorman



Stephanie and Danny



Dracula Bob





Breast Cancer Walk Successful

By Susan Mitchell

Chairman Eloise Burman is very pleased to announce that the women's club received donations of \$1,375.00 to support breast cancer research.

34 walkers participated in the "2011 Making Strides Against Breast Cancer" 5K walk held in Orange Park. The MPWC team "Tickled Pink" sported their pink bras in honor of this year's theme "Put On Your Pink Bra." Many thanks to Iris McDivitt, Ann Burden, Joanne Montzka, Betty Alix, Mary Kendall and Peggy King for creating all the special pink bras!

A fun time was had by all while supporting this worthwhile cause.



Survivors Doris Vail and Joanne Montzka



Winney Yaun and Cheryle Newman



Thresa Oliverio and Marlene Jacobs



General Manager's Report

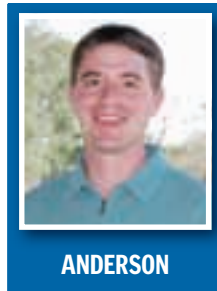
Josh Anderson, PGA

General Manager

I guess the saying "Time flies when you are having fun" is true because it's hard to believe it's December already and we have been having a lot of fun at the club recently. I would like to personally thank all who have been attending the exciting social events we have held over the past few months. I have received many e-mails, phone calls and compliments about how much fun the events have been for our Members and Residents. If you don't receive our e-mails about the events we have at the club and would like to, please contact admin@magnoliapointgolfclub.com to be added to the list!

I know December can get a little crazy when it comes to extra time but we do have a few exciting events this month as well. We hope you can make some time and treat yourself to one (or more) of the following events this month:

- The "Wine & Cheese" Golf Shop Sale - December 2nd from 6pm - 8pm
- *The Member's four-course Christmas Dinner - December 8th
- *Magnolia Point Women's Club Christmas Tea - December 14th from 2pm - 4pm



ANDERSON

- *Men's Happy Holly-Days drinks and appetizers - December 14th from 2pm - 4pm in the 28th Hole.

- *Happy 2012 New Year's Eve Party! Open to Members and Residents

*Reservations are required

The Golf Shop is fully loaded with new merchandise for that special golfer on your shopping list. Be sure to stop in and use your pro shop credits before the end of the year. Don't let all that hard work go to waste. Can't find what you are looking for? A Magnolia Point gift card is a perfect "one size fits all" gift! Gift cards can be used for Food, Beverages, Greens Fees, Lessons or Merchandise and can be purchased in any amount. They make great stocking stuffers too!

I am looking forward to building on the positive momentum we have here at Magnolia Point. We as a staff are very excited about where we are headed in 2012. We will continue to be creative with new events, offerings, and improved playing conditions for all of you to enjoy. If you have any suggestions as to how to improve the events or something you would like to see us do, please feel free to contact us and let us know your ideas! We would love to hear from you.

Happy Holidays!
Josh Anderson, PGA
General Manager



Men's Senior Interclub News

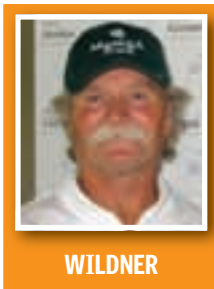
By Bob Wildner

The October 10th match at the Country Club of Orange Park was rescheduled due to inclement weather, and was played 1 week later on October 17th.

Our team didn't fare so well, as we finished in 10th place for the match. That moved us down into a tie for 4th place overall, with the John Brady Cup match the final match to determine the overall standings for the year. John Brown scored 41 Stableford points to lead our team. Next was Frank Mitchell with 39, followed by Jerry Friddle with 38. The rest of the team consisted of Don Dopp, Joe Ezzell, Duncan Hamner, Denny Hurst and Rico Masi.

The remaining match is the John Brady Cup match on November 14th at Deerwood CC. This is the championship match for the year, and it is usually held at a neutral site so as not to give any team an advantage in the last match. The team standings going into this final match are:

1. 2248 points - Jacksonville G & CC
2. 2226 points - World Golf Village
3. 2215 points - San Jose CC



WILDNER

4. 2211 points - Magnolia Point G & CC
4. 2211 points - Marsh Landing CC
5. CCOP, 6. St. Johns G & CC, 7. Deercreek CC, 8. Osprey Cove GC, 9. Hidden Hills CC, 10. Marsh Creek CC, 11. Sawgrass CC, 12. Eagle Harbor GC, 13. Ponte Vedra G & CC,
14. Queens Harbor Yacht & CC, 15. Ponte Vedra Inn & Club.

Our season begins again with a match at Queens Harbor Yacht & CC on Monday, December 5th, 2011. There will be a scheduled qualifying match 1 week prior to the match on Monday November 28th, with the sign-up sheet posted approximately 1 week prior. I urge all male senior golfers at the club to come out and get involved with the Men's Senior Interclub series. We play some excellent golf courses around the area, you get a fantastic lunch after play, and you get to meet some wonderful fellow golfers from around the area. Please consider joining in the fun!!!

Magnolia Point is one of the 6 original clubs in the Men's Senior Interclub Series founded in 1997. Over the years 10 more clubs joined, making a total of 16. The member clubs are: Deercreek, Eagle Harbor, Hidden Hills, Jacksonville G & CC, Magnolia Point, Marsh Creek, Marsh Landing, Orange Park, Osprey Cove, Ponte Vedra G & CC,

Ponte Vedra Inn & Club, Queen's Harbour, St. Johns G & CC, San Jose, Sawgrass CC, and World Golf Village (Slammer & Squire and King & Bear courses).

Each month each club fields a team of 8 senior players (55 and over) to play a team match from the rated tee boxes closest to 6,000 yards. The format is Net Stableford Points. The ball is played down, and played into the hole. Matches rotate among the 16 member clubs. Winners are determined by the total Stableford Points scored by the best 7 of the 8 team members. The top 4 teams earn merchandise certificates in the host club's Pro Shop. The host club provides a sit-down lunch following play.

All senior male golf members are eligible to play for Magnolia Point by earning a spot on each month's team. There is a scheduled qualifying round held 1 week prior to the match. Also, the member can play a qualifying round while playing in 1 of the several organized groups at Magnolia Point during the 7 day qualifying period prior to the match. The qualifying round is Net Stableford with full Handicap.

The sign-up sheet is posted in the Pro Shop 2 weeks prior to that month's match.

For more info call Bob Wildner at 657-9653, or talk to the Pro Shop staff.



Ladies Nine Hole Golf League

Congratulations to Susan Mitchell who had a birdie on White #6 and Leslie Gulick who won our first President's Cup by driving her ball closest to the hole on White #6. President Barbara Barclay presented Leslie with a bottle of wine.

Stableford Team Play

The teams are set and ready to play their year long tournament. The Happy Hookers (the Red Team) selected Debbie Brown as their captain and the team also includes Betty Alix, Barbara Barclay, Jeanne Boyer, Val Flemming, Whitney Keyes, Susan Mitchell, Judy O'Neill, Barbara Shinn, Sue Tucker and Marge Viken.

The "Angels in Black" Team named Mayumi Stepp as captain and includes Denise Beauchamp, Leslie Gulick, Dot Harmeling, Ursula Hundt, Mary Jacobsen, Dottie Lunt, Susie Snow, Sharon Sprott, Carol Webb and Winney Yaun.

Good luck to both teams!

Betty Graves Memorial Tournament

All former Nine Hole Ladies League members are invited to join us on Thursday, December 8th for the annual Betty Graves Memorial Tournament. If you are unable to play in the scramble, you are welcome to join us for lunch. Chairman Judy O'Neill and her committee are finalizing all plans for the event. Sign Up in the Pro Shop for golf and/or lunch.

Holiday Scramble with 18 Hole Ladies

Val Flemming and her committee are making plans for the annual Holiday Scramble for both the 9 and 18 Holes Ladies groups. They look forward to play on Thursday, December 15.

Oct 13 - Game Day

- Flt. 1, 1st. Place - Leslie Gulick
- Flt. 1, 2nd Place - Mayumi Stepp
- Flt. 1, 3rd Place - Barbara Barclay
- Flt. 2, 1st Place - Mary Jacobsen
- Flt. 2, 2nd Place - Betty Alix, Marge Viken (tie)

Chip-ins - Mary Jacobsen White #1

Oct 20 - 4 Club Tournament

- Flt. 1, 1st. Place - Mayumi Stepp
- Flt. 1, 2nd Place - Barbara Shinn
- Flt. 1, 3rd Place - Sue Tucker
- Flt. 2, 1st Place - Marge Viken
- Flt. 2, 2nd Place - Val Flemming
- Flt. 2, 3rd Place - Winney Yaun
- Chip-ins - Barbara Barclay #15

Oct 27 - 3 Blind Witches

- Flt. 1, 1st. Place - Barbara Shinn
- Flt. 1, 2nd Place - Barbara Barclay, Jeanne Boyer (tie)
- Flt. 2, 1st Place - Susan Mitchell
- Flt. 2, 2nd Place - Sharon Sprott
- Flt. 2, 3rd Place - Dottie Lunt
- Chip-ins - Geri Isgan #1, Marge Viken #8



Barbara Barclay, Sharon Sprott, Debbie Brown, Mayumi Stepp, Leslie Gulick, Barbara Shinn, Geri Isgan, Dot Harmeling



4 Club Winners - Marge Viken, Mayumi Stepp



Game Day Winners Mary Jacobsen, Leslie Gulick

Upcoming play days include:

- Dec 1.....Stableford Team Play
- Dec 8.....Betty Graves Memorial
- Dec 15.....Holiday Scramble

New Members Are Welcome!

Membership is open to all lady golf members who are interested in having fun on the course! The season runs from September through May and the dues are only \$30 per year. For more information, contact Mary Jacobsen at 703-608-4410 or check with the Pro Shop.



3 Blind Witches Winners - Susan Mitchell, Barbara Shinn



Ho, Ho, Ho!

Saturday, December 3rd • 9 – 11am



\$12 adults

\$6 children 4–10

\$3 children 3 & under

18% Gratuity and 7% Sales Tax Automatically Added to Bill. Consuming Raw or Undercooked Meats, Poultry, Seafood, Shellfish, or Eggs May Increase Your Risk of Food Borne Illness.

BREAKFAST WITH SANTA

On the Menu:

Traditional Eggs Benedict

Scrambled Eggs with Cheese

Plain and Blueberry Pancakes

Hash Browns, Bacon, Sausage

Housemade Pastries, Seasonal Fruit,
Cheese Grits

Orange Juice, Cranberry Juice,
Milk, Coffee

For more information call
269.9276 ext. 0 to register.

Reservations Required.

Deadline to register is noon, Thursday, December 1st



**MAGNOLIA
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GOLF & COUNTRY CLUB

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18 Hole Ladies Golf Association



Black and Gold Match Play

By Cary Hanley

Low Gross, Low Net, Low Putts Results:

- Low Gross - Celia Sohm - 87
- Low Net - Jeanne Murphy 78
- Low Putts - Cheryle Newman - 28

Clay Cup

October 13 was a busy day for the 18 Hole Ladies. We played host for the finals in the Clay Cup. The clubs of Eagle Harbor, Fleming Island, Orange Park, Oakleaf Plantation, and Magnolia Point each took turns hosting the event for the past several months. The final results were;

- 1st Place - Fleming Island - 1105 points
- 2nd Place - Orange Park - 1140 points
- 3rd Place - Magnolia Point - 1152 points

California Shamble

We played a new format on October 20. The California Shamble was enjoyed by all with the following results:

- 1st Place Tie (121)
Cissy Lorch, Hyun Coffman, Joanne Montzka, Shirley Orvosh and Gloria Lucas, Ann Burden, Cheryle Newman, Celia Sohm
- 3rd Place (124)
Nancy Hurst, Doris Vail, Virgene Wildner, Merry Masi

Black and Gold Team Match Play

The first round of the Black and Gold Team Match Play was played on October 27.

- Black Team - 83 ½ points
- Gold Team - 78 ½ points

The second round of this event will be held on January 19, 2012.

December Events:

- December 1 - Stableford and Meeting
- December 6 - Interclub at King and Bear
- December 8 - Low Gross, Low Net, Low Putts
- December 15 - Holiday Scramble with 9 Hole Ladies and Luncheon
- December 22 - January 4 - HAPPY HOLIDAYS!!



California Shamble 1st Tie - Gloria Lucas, Ann Burden, Cheryle Newman, Celia Sohm



California Shamble 1st Tie - Cissy Lorch, Hyun Coffman, Joanne Montzka, Shirley Orvosh



California Shamble 3rd Place - Nancy Hurst, Doris Vail, Virgin Wildner, Merry Masi



Low Gross - Celia Sohm, Low Net - Jeanne Murphy, Low Putts - Cheryle Newman