

AUGUST-OCTOBER 2026

FORT WAYNE, INDIANA

# Sycamore Hills Golf Club



## PRETTY in PINK *on the green*

**GET ALL OF THE ROLEX GIRLS' JUNIOR  
CHAMPIONSHIP HIGHLIGHTS INSIDE!**

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**WHAT A JUNE!**

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**HIO FOR THE BIG WIN!**

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**WELCOME LEAH & CONNER**

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**LET'S TALK**

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# Hours of Operation

## **BUSINESS OFFICE**

Monday–Friday 9:00AM–4:00PM

## **WINE ROOM**

By Reservation

## **GRILL ROOM**

### **AUGUST–OCTOBER**

Monday CLOSED

Tuesday–Saturday 11:00AM–9:00PM

Sunday 10:30AM–8:00PM

## **GOLF SHOP**

### **AUGUST**

Monday 12:30PM–8:00PM

Tuesday–Friday 7:30AM–8:00PM

Saturday–Sunday 7:00AM–8:00PM

### **SEPTEMBER 1–SEPTEMBER 15**

Monday 12:30PM–7:30PM

Tuesday–Friday 8:30AM–7:30PM

Saturday–Sunday 7:30AM–7:30PM

### **SEPTEMBER 16–SEPTEMBER 30**

Monday 12:30PM–7:00PM

Tuesday–Friday 8:30AM–7:00PM

Saturday–Sunday 7:30AM–7:00PM

### **OCTOBER 1–OCTOBER 15**

Monday 11:30AM–6:30PM

Tuesday–Friday 8:30AM–6:30PM

Saturday–Sunday 8:00AM–6:30PM

### **OCTOBER 16–OCTOBER 31**

Monday CLOSED

Tuesday–Friday 8:30AM–6:00PM

Saturday–Sunday 8:00AM–6:00PM

## **GOLF COURSE**

### **AUGUST**

Monday 1:00PM–DUSK

Tuesday–Sunday 8:00AM–DUSK

### **SEPTEMBER**

Monday 1:00PM–DUSK

Tuesday–Friday 9:00AM–DUSK

Saturday–Sunday 8:30AM–DUSK

### **OCTOBER 1–OCTOBER 18**

Monday NOON–DUSK

Tuesday–Sunday 9:00AM–DUSK

### **OCTOBER 19–OCTOBER 31**

Monday CLOSED

Tuesday–Sunday 9:00AM–DUSK









11836 Covington Road  
Fort Wayne, Indiana 46814  
sycamorehillsgolfclub.com

## CONTACT

Front Desk 260-625-4324  
Dining Reservations 260-625-4324  
Golf Shop 260-625-4397  
Grounds Department 260-625-4551

## TEAM DIRECTORY

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champton@sycamorehillsgolfclub.com

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Tamara Miller  
*Club Bookkeeper*  
tmiller@sycamorehillsgolfclub.com

FROM THE GENERAL MANAGER

## IT WAS A JUNE TO REMEMBER!



Dear Members,

As we look back on the whirlwind of activity that filled May, June, and now July, I am filled with immense pride in what we have accomplished together. Even though Mother Nature has given us some rather iffy and unpredictable weather to kick off the season, the energy, camaraderie, and spirit around the club have been nothing short of spectacular. Summer is officially in full swing, and we have already made memories that will last a lifetime.

### A HISTORIC WEEK AT SYCAMORE HILLS: THE AJGA ROLEX GIRLS JUNIOR CHAMPIONSHIP

June brought one of the absolute highlights of our summer calendar: hosting the prestigious AJGA Rolex Girls Junior Championship. To say the event was incredible would be an understatement. The level of talent on display from these elite young athletes was truly awe-inspiring, and Sycamore Hills provided the perfect, championship-caliber backdrop for the competition.

We extend our heartiest congratulations to our champion, Inseoul Jiamanukoonkit, who won the 2026 Rolex Girls Junior Championship at Sycamore Hills. The UC Berkeley commit finished at 4-under par (212 total) for the 54-hole tournament, securing her first AJGA invitational victory by a single stroke over Kaili Xiao, who put up a fantastic fight to finish as the runner-up at 3-under par. Jiamanukoonkit sealed the spectacular win with a clutch birdie on the 15th hole during the final round.





We owe a massive debt of gratitude to the AJGA for bringing this elite tournament to our club. In fact, we will feature a wonderful thank-you letter from Mark Oskarson, the Chief Operating Officer of the AJGA, later in this newsletter. It is a testament to what a special place Sycamore Hills is on the national stage.

An event of this magnitude requires a monumental team effort, and we were blessed with phenomenal leadership. Please join me in extending a massive thank you to our incredible committee chairs:

**Cathy Gerring: Tournament Chair**

**Tom Kelley: Junior-Am Chair**

**Annmarie Asiala: Volunteer Chair**

**Diane Wagler: Hospitality Chair**

Because of their tireless dedication, the week was executed flawlessly.

Furthermore, I want to thank our members and the greater Fort Wayne community for your overwhelming support of the Junior-Am tournament. Thanks to your generosity, we were able to raise a fantastic amount of support for the First Tee of Indiana - Fort Wayne. We are still finalizing the exact financials, but we are thrilled to announce that together we raised over \$60,000 for this wonderful organization, helping to impact the next generation of golfers.

Finally, to every single member who stepped up to volunteer, house interns, or come out to cheer: we couldn't have done it without you. Your hospitality is what truly defines the culture of Sycamore Hills.

## "THE INVITATIONAL" DELIVERS ON ALL FRONTS

Hot on the heels of the AJGA, we transitioned right into our signature event, "The Invitational." Demand was higher than ever this year, and the tournament delivered an absolutely incredible weekend of golf, friendship, and celebration.

A huge congratulations goes out to our tournament champions, Cody Appenzeller and his guest, Brad Lowe, for an outstanding performance. We already look forward to watching Cody and Brad return to defend their title next year!

We also want to extend our congratulations to SHGC

ARTICLE CONTINUES ON THE NEXT PAGE ►



# Welcome New Members!

## LOCAL

Jeffrey & Tiffany Coil  
Star Financial Bank  
(p) 317-266-9412

Bryan Scott & Rachel Wender- Scott  
The Manning Companies  
(p) 260-615-4432

Alexandra Rifkin & Matt Riccardi  
Frebella Studio  
(p) 260-615-0360

## SOCIAL

Derek & Karlyn Howell  
Quincy Recycle  
(p) 260-241-3346

George & Pam Joachim  
Aaron Chiropractic  
(p) 260-415-9990 (w) 260-492-8811

Rebecca Walker  
RPC Consulting LLC  
(p) 805-551-3023

Dr. Ryan Arnold & Dr. Stephanie Sublett  
Women's Health Advantage  
(p) 260-580-8729 (w) 260-445-7319

Craig & Michele Parsons  
Wayne Manufacturing  
(p) 248-930-2365 (w) 260-637-5586

## JUNIOR

Camdyn Cobler  
Self-Employed  
(p) 260-438-8160

Justin & Kathlyn Schaefer  
Equitable  
(p) 260-494-8171 (w) 260-755-0643

## REGIONAL

Michael Betten & Gretchen Strong-Betten  
North American Cold Storage  
(p) 260-414-0029 (w) 260-632-0301

## CORPORATE

Dr. Tyler & Katherine Keena  
Orthopaedics Northeast  
(p) 260-438-8873 (w) 260-484-8551

## NATIONAL

Eric & Samantha Wargel  
Veterans Health Affairs  
(p) 812-774-2918

member Larry Dickey and his guest, Dave Nesseth, for a spectacular showing that kept the pressure on right until the very end. Thank you to everyone who participated and made the weekend on the course so memorable.

#### TEAM SPOTLIGHT: WELCOME, CONNER WILSON

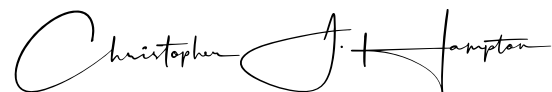
If you haven't already, please join me in welcoming our new Director of Locker Room Services, Conner Wilson. Talk about a trial by fire—Conner joined us right as the Rolex Girls Junior Championship was getting underway and hit the ground running without missing a beat. We are incredibly excited to have Conner on board, and we look forward to watching him grow into an integral role within our leadership team here at the Club. Be sure to introduce yourself and say hello the next time you are in!

#### LOOKING AHEAD

While we've already packed a season's worth of excitement into the last few months, there is still so much summer left to enjoy. Look forward to fantastic upcoming events, perfect days on the course, and warm evenings dining on the overlook throughout the rest of the summer. Even as we savor these peak summer moments, it's hard not to look ahead to what is arguably the best season in the Midwest—fall right here at Sycamore Hills.

Thank you all for making this club such a vibrant, welcoming community.

Warm regards,



**CHRISTOPHER HAMPTON**  
GENERAL MANAGER/COO

260-625-3089

[hampton@sycamorehillsgolfclub.com](mailto:hampton@sycamorehillsgolfclub.com)

 [champtonsh](https://www.instagram.com/champtonsh)





Developing Golf's  
Next Generation

**BOARD OF DIRECTORS**

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Glenview, Illinois

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**Player Advisory Council**  
Billy Horschel  
Ponte Vedra Beach, Florida  
Stacy Lewis  
College Station, Texas

**LEGAL COUNSEL**  
Paul E. Weathering, Esq.  
Atlanta, Georgia

**EXECUTIVE DIRECTOR**  
Stephen A. Hamblin  
Alpharetta, Georgia

# American Junior Golf Association

1980 SPORTS CLUB DRIVE • BRASELTON, GA 30517 • (770) 868-4200 • AJGA.ORG • A 501(c)(3) NONPROFIT ORGANIZATION

June 22, 2026

Mr. Chris Hampton  
General Manager/COO  
Sycamore Hills Golf Club  
11836 Covington Rd  
Fort Wayne, IN 46814

Dear Chris,

Thank you, the membership, and the staff of Sycamore Hills Golf Club so much for your generous support of the AJGA and the Rolex Girls Junior Championship. It was a privilege to call Sycamore Hills home for the 2026 championship.

Everyone associated with the event--our staff, players, parents, coaches, board members, and sponsors--had a fantastic time and continues to rave about the experience. The golf course was pristine, the food was outstanding, and the hospitality at Sycamore Hills was truly beyond measure. The special attention and support from you, Tim Frazier, and John Thompson helped ensure the championship's success.

We were also overwhelmed by the graciousness of the membership—not only through their financial support of the Junior-Am, but also through the many members who volunteered their time on their home course. Their involvement made a meaningful difference and added greatly to the overall experience.

I am still not quite sure how you are able to achieve such a high level of ownership throughout your staff. From top to bottom, the Sycamore Hills team clearly understands the meaning of customer service and consistently delivers at the highest level. It is my sincere hope that we reflected that same level of conduct and professionalism in your eyes, and that we will have the opportunity to partner with you again for a future event.

Thank you again for your support of junior golf and the American Junior Golf Association. Best wishes for continued success throughout 2026.

Sincerely,

Mark Oskarson  
Chief Operating Officer







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SAVE THE DATE

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**BLESSINGS IN A BACKPACK**  
**CELEBRITY CHEF**  
**DINNER**

TUESDAY, SEPTEMBER 8

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**RESERVATIONS NOW OPEN**

SCAN THE QR CODE BELOW

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ALL PROCEEDS FROM THE FUNDRAISER WILL  
BENEFIT THE FORT WAYNE CHAPTER OF  
BLESSINGS IN A BACKPACK, INC.



BROOKE WILLIAMSON  
Los Angeles Chef, Restaurateur,  
and Cookbook Author



# MEET OUR CELEBRITY CHEF:

## BROOKE WILLIAMSON

Born and raised in Los Angeles, California, Brooke Williamson has carved out a résumé full of leading roles and professional achievements, such as winning Bravo's "Top Chef" Season 14, being crowned the first winner of Food Network's "Tournament of Champions," participating as one of the three titans on the cut-throat competition, "Bobby's Triple Threat" on Food Network, and most recently, debuting her first cookbook in November 2024: *Sun-Kissed Cooking: Vegetables Front & Center*. Beginning her career at the young age of 17, Williamson always wanted to be a chef for as long as she can remember. "I love creating things that make people happy, and I've found that food genuinely does that," she explains.

Williamson began her culinary career as a teacher's assistant at the Epicurean Institute of Los Angeles, followed by securing her first kitchen position as a pastry assistant at Fenix at the Argyle Hotel, under the tutelage of Michelin-starred Chef Ken Frank. Her undeniable star quality and concentrated creative energy brought her to Chef Michael McCarty's nationally acclaimed restaurant Michael's of Santa Monica, where she worked her way up from line cook to being their youngest sous chef. Desiring to travel and experience other restaurants, Williamson later staged at the renowned Daniel restaurant by Chef and Owner Daniel Boulud in New York City. Two years later, Williamson was appointed her first executive chef position at the notable Los Angeles restaurant Boxer. Following that, she opened the Brentwood eatery Zax as Executive Chef, where she began to develop her signature California-inspired cuisine—infused with local ingredients, global flavors, and centered around the idea that simplicity goes a long way. While at Zax, she also met her business partner Nick Roberts.

The two opened their first independent venture together a couple years later, Amuse Café in Venice, followed by Beechwood restaurant soon after, earning them the title of "Rising Star Chefs" from StarChefs in 2004. In 2014, the duo debuted their unique, beloved four-in-one-concept, Playa Provisions, featuring a grab-and-go marketplace, King Beach; an artisanal ice cream shop, Small Batch; a seafood dining spot, Dockside; and an intimate whiskey bar, Grain. Their other Southern California restaurant ventures—Hudson House in Redondo Beach, The Tripel in Playa del Rey, and Da Kikokiko in Playa Vista—unfortunately fell victim to the COVID-19 pandemic, and closed in 2020.

When not in the restaurant kitchen, Brooke can often be found on network television. Williamson won Bravo's "Top Chef" Season 14 in Charleston in March 2017 and a few years prior was a runner-up on "Top Chef" Season 10 in Seattle, which catapulted her career. She's also participated on other national shows like Bravo's "Top Chef Duels," Esquire network's "Knife Fight" (where she took home the win), and Food Network's "Guy's Grocery Games" and "BBQ Brawl" as a recurring judge. Most recently in 2022, Brooke was the West Coast captain on Food Network's "Beachside Brawl," and she also participates as one of the three titans on "Bobby's Triple Threat" on Food Network (alongside Tiffany Derry and Michael Voltaggio).

During her day-to-day operations, she works alongside Roberts creating new menus and running the front and back-of-house of Playa Provisions; takes her talents on the road to local and national food events and festivals such as Coachella, The Food & Wine Classic in Aspen, New York City Wine & Food, The Food Network South Beach Wie & Food Festival, Outstanding in the Field, and more; and regularly participates in philanthropic efforts with No Kid Hungry.

When she finds time outside of cooking, Brooke stays active by running, playing tennis, and spending time with her son, Hudson.

## A HOLE-IN-ONE FOR THE HISTORY BOOKS!



Dear Members,

Welcome to the month of August, which features "back to school," high school football with college football on the horizon, and the anticipation of some crisp fall air. 2026 has been an incredible golf season thus far. Some highlights include hosting the AJGA Girls Rolex Championship, where 18-year-old and future University of California, Berkeley golfer Inseoul Jiamanukonkit took the trophy with a 54-hole total score of 4-under par.

Thank you to Cathy Gerring, our AJGA General Chairperson; Tom Kelley, our Fundraising Chairman; all of our fantastic sponsors; Diane Wagler, our Hospitality Chairperson; Annmarie Asiala, our Volunteer Chairperson; and all of our wonderful volunteers, who collectively made the championship a huge success!

Just one week after the AJGA Girls Rolex, Cody Appenzeller and his guest, Brad Lowe, became "The Invitational" overall champions. Both the AJGA Girls Rolex and "The Invitational" featured some incredible golf, but what happened in our "King of the Hills" Steeplechase shootout arguably stole the show!

The Men's Steeplechase tournament saw four flight winners meet on the 18th fairway for a par-three shootout format. The par-three shootout does not include any handicap strokes, but rather the setup features four distances at different angles to account for the different handicap levels. Matt Anderson, the Jack Nicklaus Flight winner, faced the longest shot and toughest angle at 170 yards over the pond to a front flag tucked close to the bunker. When it was his turn to play, he hit a high draw that landed on the fringe, bounced twice, and found its home in the bottom of the cup for an incredible hole-in-one! This was our first-ever recorded hole-in-one shootout result, making Matt a walk-off "King of the Hills" shootout champion! The crowd on the Clubhouse Overlook erupted, and this shot will live in Sycamore Hills Golf Club history for many years.

Our activities are fantastic, with rounds of golf up a total of 11% over the past two years and trending up again this season. Event participation continues to climb, as most events are being conducted at full capacity. Golf instruction is very active, with group instruction, junior golf programming, and the PGA Junior League seeing record levels of participation. Life is good at Sycamore Hills Golf Club!

As we enter the second half of the golf season, this time of year inevitably includes very hot and humid daily conditions. These conditions require a heightened awareness when it comes to repairing ball marks and replacing or sanding divots. Please always repair your ball mark and any others you may see. This is done by taking a tee or sharp object to the outside perimeter of the ball mark, penetrating



the green, and then pushing toward the center. NEVER pull up, as this will tear the root structure of the turf.

With divots, we still prefer that you replace your divot if there is enough structure to allow the turf to grow back. If the divot does not have structure or is unretrievable, please fill the divot hole with the sand provided on the golf carts. Always smooth the top of the sand-filled divot.

In 2025, we placed a focus on raking bunkers. We have seen some improvement, but inevitably I still receive photos from members and Grounds Staff showing bunkers that were not raked. Please make sure everyone in your group takes the time to leave the bunker in at least as good a condition as they found it. This is proper etiquette to your fellow members and golfers.



This season, more than any in the past, my staff and I have received questions concerning some of our tried-and-true club policies. Two of these policies, about which we are receiving many questions, are designed to protect member access and the overall club experience. Below, I will share with you these two topics, the reasoning behind the policies, and when they originated.

First, let's discuss our Guest Policy. A guest is anyone who is not a member of the club, including relatives or adult children 24 years of age or older. Guests are allowed to play accompanied by their host member anytime other than Saturdays, Sundays, and holidays before 10:30AM. Saturday, Sunday, and holiday tee times from 8:00AM to 10:30AM are reserved for members only. If we did not have this policy in place, members who cannot play during the week due to their occupations or other reasons would not have the ability to play their course during weekend primetime because the tee sheet would be full of guests. This has been a club policy since the club opened in 1989.

Next, let's discuss our Junior Policy. A junior is any child of a member who is 23 years old or younger on the club account and still considered a dependent. Juniors aged 12 or older can pass a competency and knowledge test to become an "Approved Junior." Approved Juniors are able to make their own tee times and may play without the accompaniment of their parent or guardian. Approved Juniors are allowed to play anytime other than Saturdays, Sundays, and holidays before 10:30AM. Saturday, Sunday, and holiday tee times from 8:00AM to 10:30AM are reserved for members only. If we did not have this policy in place, our large group of junior golfers would fill the tee sheet during this weekend prime time. We feel it is important to reserve weekend prime time for the members whose schedules do not allow them to play anytime they choose due to work and life obligations. This has also been a policy of the club since 1989.

As for very young children not yet old enough to become an "Approved Junior," we support and encourage parents to begin bringing their children to Sycamore Hills Golf Club at any age. It is great to get them accustomed to the club and its atmosphere. If they are very young, please find non-busy times to enjoy the golf course. I am happy to help with suggested times.

Once your child becomes an adult and is no longer qualified as a dependent, they become a Family Guest. As a Family Guest, they are no longer on the account and are subject to a Family Guest fee, which is half the price of our normal Guest Fee. Once they are a Family Guest, they are restricted to five guest rounds per season. Family Guests who receive the half-price guest fee include immediate family: mothers/fathers (in-law), sons/daughters (in-law), and brothers/sisters (in-law). Aunts, uncles, and cousins are not considered immediate family and are subject to the normal Guest Fee.

I hope this helps clarify these policies so you are not frustrated or taken off guard when a staff member reaches out. My staff is trained to review the tee sheets on a regular basis. Weekly, we will see bookings that are outside club policy. When this happens, we reach out as soon as it is discovered. We strive to ensure all tee time bookings comply with club policy. Although our system is set up to prevent this, a technical glitch can sometimes occur. More commonly, issues arise when

members don't accurately include the names of their guests or junior players, which prevents the system from identifying a policy violation.

As we head into the fall season, there are so many great golf opportunities ahead. Please reference this newsletter for all upcoming opportunities. Also, keep in mind that the fall season is a perfect time to book the cottages for any unfulfilled business or friend guest golf obligations. The cottages can be reserved through our club Office Manager, Lisa Kolbasky, and tee times can be booked through the Golf Shop.



Lastly, around mid-August, our Fall Fashion drops will begin arriving in the Golf Shop. Morgan is excited to introduce TurtleSon for our men this coming October. Those who played on the 2024 Sycamore Cup teams will be familiar with the brand, as TurtleSon was the apparel brand used for the team uniforms. We also look forward to welcoming back member favorites like Johnnie-O, Sun Day Red, and Peter Millar for both men and ladies!

My staff and I look forward to seeing you at the club.

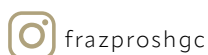
Best regards,

**TIM FRAZIER**

PGA HEAD GOLF PROFESSIONAL

260-625-3104

[tfrazier@sycamorehillsgolfclub.com](mailto:tfrazier@sycamorehillsgolfclub.com)



# UPCOMING GOLF EVENTS

## MEN'S

### Sycamore Cup

Friday, August 28–Sunday, August 30

## LADIES'

### Thursday Morning Ladies' Clinic

Thursday, August 6

10:00AM–11:00AM

### Ladies' Club Championship

Friday, August 7

8:30AM Tee Times

### Ladies' 9-Hole League

### Closing Day Par-3 Scramble

Tuesday, September 1

9:00AM Shotgun

### Ladies' 18-Hole Closing Day

'Solheim Cup-Team Event'

Tuesday, September 8

### Ladies' Fall Sip & Chip

Every Wednesday

October 21–November 11

5:00PM–6:00PM

## COUPLES' NINE & DINE

### Take Me Out to the Club!

Thursday, August 27

5:00PM Cocktails & Hors d'oeuvres

5:30PM Shotgun

### "JT's Revenge" Scramble

Thursday, October 29

4:00PM Cocktails & Hors d'oeuvres

4:30PM Shotgun

## FAMILY

### Parent-Child

Saturday, August 15

## JUNIOR PAR-PROJECT

October Dates TBD



"The agronomy crew had the course in championship shape. The greens were electric, the fairways were immaculate, and showing off our home track to a close friend is always a point of pride."

Sycamore Hills Golf Club  
MEMBER





## 7-INCH ROOTS & NEEDLE TINES: THE SECRET LIFE OF OUR GREENS



Dear Members,

What a golf season it has been so far! Once the spring showers stopped, we enjoyed some incredible golfing weather—a welcome contrast to last summer’s drought. The course has received timely rainfall this year, and, knock on wood, I’ve hardly had to use the irrigation system so far this summer. I know

I’ll probably regret writing that!

There have been plenty of opportunities this season to really push the turf and be on the offensive, especially with our *Poa annua* greens. We’ve also experienced a few stretches of extreme heat and humidity, which required a more defensive approach to managing the greens. Knowing when to push them and when to back off is key to maintaining healthy turf throughout the season.

Rollers create the greatest amount of stress on the greens during hot, humid weather, so we’ve eased up on rolling and verticutting during those periods. Topdressing, however, will continue throughout the summer. I learned a great deal last season, and I believe many of the issues we experienced on the greens were the result of pushing them too hard during the heat—particularly with excessive rolling. This year, I’m taking a more defensive approach, and I believe it will pay off.

Once we get through this next heat wave, we’ll vent the greens using a very small needle tine. Most of you won’t even notice that we’ve done it! This process allows oxygen to reach the root zone while relieving some of the compaction in the greens.

The other day, River was setting cups and sent me a picture of root hairs coming out of the bottom of the cup cutter. That’s seven-inch roots in July! It just goes to show that our agronomic programs are working extremely well.

I’d also like to give a special shout-out to our Horticulture Team, Mary K. Thompson and Cliff Holloway, for the incredible work they’ve done around the clubhouse. The grounds look spectacular! The attention to detail and creativity in this year’s flower beds are truly exceptional. I’ve never been to another club that has quite the same feel and appearance as our clubhouse grounds.

Looking ahead, aerification of the greens will take place during the week of September 21. After a busy summer golf schedule, they’ll definitely be ready for it! Tees and fairways will be aerified toward the end of September and into October, followed by two applications of sand on the fairways.

I continue to believe that fairway topdressing has been one of the most impactful programs we’ve implemented over the past eight years. I’ve received many compliments about how well the fairways look and, more importantly, how well they play.





I'm also pleased that we've been able to hire several employees who want to work year-round this season. Finding help once school resumes is always a challenge, so this is a tremendous advantage. We also have two interns—one from Homestead High School and one from Carroll High School—who will work mornings before heading to school. Their help will ensure we can continue to keep the course in excellent condition through the remainder of the season.

July always marks the halfway point of the golf season for us. With a full schedule of events still ahead and the Club Championship just around the corner, we're excited for the second half of the season.

See you around the course,

*John Thompson*

JOHN THOMPSON  
 GROUNDS SUPERINTENDENT  
 260-625-4551  
[jthompson@sycamorehillsgolfclub.com](mailto:jthompson@sycamorehillsgolfclub.com)

 jtsycamore  jtgolfsuptshgc

# TOURNAMENT RESULTS

## MEN'S OPENING DAY

### 1st Place Gross (-10, 44)

Johnny Watts, Michael Makris,  
 McCormick Clouser, Cody Appenzeller

### 1st Place Net (-10, 44)

Chris Dubes, Matt Anderson,  
 Michael Grabowski, Jack Stefanek

## MEN'S STEEPLECHASE

Overall "King of the Hills" Matt Anderson

Nicklaus Flight Champion Matt Anderson

Nicklaus Flight Runner-Up Jadden Ousley

Palmer Flight Champion Bill Collis

Palmer Flight Runner-Up David Leininger

Player Flight Champion Rick Magley

Player Flight Runner-Up Scott York

Snead Flight Champion Brad Justak

Snead Flight Runner-Up Phil Terrill

### Nicklaus Flight Skins

Brock Tidball \$125, Jadden Ousley \$50,  
 Matt Anderson \$25

### Palmer Flight Skins

David Leininger \$75, Stephen Fisher \$50,  
 Thomas Teel \$25, Bill Collis \$25

### Player Flight Skins

Rick Magley \$100, Scott York \$75,  
 George Vardakas \$50

### Snead Flight Skins

Brad Justak \$100, Chris Schenkel \$50,  
 Roger Sporre \$25, Phil Terrill \$25

## JUNIOR CLUB CHAMPIONSHIP

1st Place, 11-15 Division Connor Daniels 88

1st Place, 8-10 Division Wyatt Tidball 40

1st Place, 7 & Under Division Luke Coats 55

**SPRING ONE-DAY MEMBER-GUEST****1st Place Gross (76 Points)**

McCormick Clouser, Zach Yinger,  
McAllister Clouser, Matt Clouser

**1st Place Net (82 Points)**

Eric Harris, Ted Hayes,  
Calvin Shannon, Cortney Wallace

**CLUB ANNIVERSARY****1st Place Gross (-15, 57)**

Barry LaBov, Alan LaBov,  
Michael Grabowski, Logan Grabowski

**1st Place Net (-28, 44)**

Adam Zuffinetti, Rio Jack Zuffinetti,  
Carly Zuffinetti, Dante Zuffinetti

**LADIES OPENING DAY***Par-3 Scramble***1st Place Gross (-3, 51)**

Bonnie Dickey, Sarah Music,  
Peggy Trenkner, Alyssa Finley

**1st Place Net (-16, 38)**

Anne Schenkel, Jane Childers,  
Carol LaBov

**LADIES 9-HOLE GUEST DAY****1st Place Gross (37)**

Janet Olson, Laura Stetzel,  
Staphanie Collis, Beth Neiter

**2nd Place Gross (38)**

Kelly Kriegel, Holly Skekloff,  
Michelle Johnson, Trish Stites

**1st Place Net (24)**

Brigitte Jennings, Jill Kinder,  
Nikki Galbraith, Jennifer Winkeljohn

**2nd Place Net (26)**

Tiffany Wilkin-Thurston, Pamela Joachim,  
Julie Sappenfield, Trish Bunner

**LADIES 6@6 GUEST DAY***Masters Par-3 Scramble***T 1st Place (E, 18)**

Jeanne Sporre, Christy Gripp,  
Anne Schenkel, Dorothy Schuerman

**T 1st Place (E, 18)**

Brigitte Jennings, Jill Kinder,  
Alena Gordy

**COUPLES 9 & DINE "SIP & CHIP"***Stableford Points***1st Place Gross (65)**

Quinn Nofziger, Sarah Nofziger,  
Dr. Glenn Coats, Laura Coats

**2nd Place Gross (55)**

Luke Miller, Tia Johnson,  
Alex Bossio, Olivia Grande

**1st Place Net (108)**

Ryan Keena, Leah Keena,  
Chris Copley, Megan Copley

**2nd Place Net (108)**

Adam Zuffinetti, Carly Zuffinetti,  
Brock Tidball, Amy Tidball

**Closest to the Pin Hole #4** Adam Zuffinetti

**Longest Putt Hole #9** Adam Zuffinetti

**COUPLES GUEST DAY****1st Place Gross (-2, 34)**

McCormick Clouser, Logan Clouser,  
Scott Hoepfner, Kelsey Hoepfner

**1st Place Net (-11, 25)**

Daniel Schenkel, Anne Schenkel,  
Tom Schuerman, Dorothy Schuerman

**Closest to the Hole #4** Lesley Wright

**Closest to the Hole #7** Sean Asiala

**Longest Putt #9** Bonnie Dickey



#SYCAMOREPRIDE





# THE INVITATIONAL

SYCAMORE HILLS GOLF CLUB

## JACK NICKLAUS

|                              |           |
|------------------------------|-----------|
| M. Clouser, T. Imel          | 48        |
| <b>Z. Coleman, J. Hayden</b> | <b>58</b> |
| J. Roudebush, M. Chambers    | 46        |
| M. Rifkin, D. Dumas          | 42        |
| J. Markoff, M. Jurasek       | 37        |
| M. Hoskins, L. Baker         | 39        |

## BOBBY JONES

|                                |           |
|--------------------------------|-----------|
| <b>C. Appenzeller, B. Lowe</b> | <b>49</b> |
| K. Behrens, C. Bartkus         | 49        |
| B. Argus, D. Argus             | 41        |
| M. Scudder, J. Scudder         | 46        |
| L. Festa, T. Geiger            | 47        |
| T. Kelley, R. Norton           | 38        |

## GARY PLAYER

|                               |           |
|-------------------------------|-----------|
| E. Deeds, K. Russ             | 34        |
| D. Garwood, H. Garwood        | 48        |
| T. Haire, D. Finley           | 51        |
| <b>A. Zuffinetti, B. Noll</b> | <b>52</b> |
| J. Stefanek, A. Elbrecht      | 50        |
| A. Mitson, G. Clark           | 35        |

## GENE SARAZEN

|                           |           |
|---------------------------|-----------|
| C. Perrott, P. Sabo       | 43        |
| Z. Bradley, J. Bell       | 46        |
| E. Touchet, T. Shepard    | 44        |
| A. Shealy, R. Allen       | 38        |
| T. Shively, C. Imbody     | 47        |
| <b>M. Music, K. Music</b> | <b>52</b> |

## TOM WATSON

|                             |           |
|-----------------------------|-----------|
| T. Ramsey, G. Ottenweller   | 41        |
| B. White, M. Gaeddert       | 49        |
| <b>L. Dickey, D. Neseth</b> | <b>55</b> |
| B. Purmort, T. Maconachy    | 55        |
| M. Vincent, C. Brower       | 46        |
| E. Schneider, M. Insko      | 24        |

## ARNOLD PALMER

|                           |           |
|---------------------------|-----------|
| J. Rifkin, B. Baker       | 40        |
| T. Hodges, M. Stein       | 43        |
| S. Lindsey, J. Crowder    | 50        |
| J. Beagle, D. Clark       | 50        |
| M. Johnston, A. Brunner   | 32        |
| <b>J. Lynch, T. Keena</b> | <b>55</b> |

## SAM SNEAD

|                                 |           |
|---------------------------------|-----------|
| R. Brown, S. McClanahan         | 46        |
| B. Langel, M. Langsen           | 44        |
| <b>R. Campbell, M. Heminger</b> | <b>52</b> |
| C. Moore, S. Sandkuhler         | 45        |
| R. Evans, S. Choe               | 49        |
| S. Federoff, G. Francoeur       | 34        |

## WALTER HAGEN

|                               |           |
|-------------------------------|-----------|
| K. Schneider, N. Schneider    | 52        |
| C. Schenkel, D. Schenkel      | 52        |
| <b>K. Shirey, D. Hamilton</b> | <b>55</b> |
| J. Karam, J. Leon             | 40        |
| E. Harris, S. Eddy            | 54        |
| M. Overhiser, C. Nunley       | 17        |

## DEATH FLIGHT

|                               |           |
|-------------------------------|-----------|
| M. Hoskins, L. Baker          | 21        |
| T. Kelley, R. Norton          | 19        |
| E. Deeds, K. Russ             | 10        |
| <b>D. Garwood, H. Garwood</b> | <b>24</b> |
| A. Shealy, R. Allen           | 15        |
| E. Schneider, M. Insko        | 9         |
| T. Hodges, M. Stein           | 22        |
| B. Langel, M. Langsen         | 20        |
| S. Federoff, G. Francoeur     | 10        |
| M. Overhiser, C. Nunley       | 4         |

Denotes Flight Winner

Denotes Overall Champion

Denotes Overall Runner-Up





## TEAM MEMBER SPOTLIGHT: A PIECE OF CAKE & A PERFECT SHINE!



This season at Sycamore Hills Golf Club, we were challenged with acquiring two essential positions for a private club: Director of Locker Room Operations and Pastry Chef. When interviewing for these positions, we knew we had a challenge ahead of us. When it comes to the Pastry Chef position, Chef Laurel did a fantastic job during her time here; replacing her, we knew we had our hands full. However, bringing in Chef Leah has made the transition a piece of cake. Chef Leah brings new, fresh, and exciting ideas to our pastry program, and we couldn't be more excited to have her on our team.

People don't often realize how important the Director of Locker Room Operations is. This position isn't just about making sure your shoes are cleaned and the Dum Dums are full; this position is the glue that ensures your experience here at Sycamore Hills Golf Club—from the minute you plan your trip until you walk out the door to head home—is the five-star experience our membership deserves. We believe our glue is Conner Wilson.

Conner started his time here at Sycamore during one of the busiest events we hold, the Men's Invitational. During that time, he trained alongside renowned Director of Locker Room Operations, Todd Dufek. Conner has taken on the challenge of learning a brand-new profession and, in such a short amount of time, has exceeded our expectations. I personally can't wait to see what the future holds for these two at Sycamore Hills Golf Club.

### **LEAH PETERSON: Pastry Chef >>>**

**RM:** *Let's start off by telling the membership a little about yourself.*

**LP:** I'm originally from Teegarden, Indiana. It's a tiny little town south of South Bend. I moved to Arizona when I was 21 and lived there for a little over 11 years. My husband and I decided to pick up and move to cheaper and simpler pastures, and we actually bought a house without ever stepping foot in it! We made the big move across the country in 2020.

We currently have two dogs, Roro and Rocky Jeff. Besides cooking and baking, I am an avid reader and audiobook lover. I also watercolor, do mixed media art, and make my own watercolors. I crochet and knit, and I have recently been working on a new hobby: sewing! I just have a love for creating all the things. I'm a Leah-of-all-trades. Except for singing—sadly, I cannot carry a tune.





**RM:** *What sparked your interest in culinary?*

**LP:** It started with making "stone soup" on camping trips, and pretending to be Julia Child with my dad in the kitchen. My dad and I watched Julia on PBS religiously. From there, it turned into helping with dinner all the time. I loved following recipes and putting flavors together.

**RM:** *In your first season at Sycamore Hills, what have been some of your favorite things you've made?*

**LP:** I've had a lot of fun making some of my specialties for everyone... my cinnamon rolls and my chocolate chip cookies. The Men's League desserts have also been fun to create. I love a theme!

**RM:** *If you were a dessert, what dessert would you be and why?*

**LP:** That's a tough one! I think I would be something not overly sweet, balanced with a nice salty element. I'd probably be one of my chocolate chip cookies. It's just a typical, classic cookie, but then you bite into it and you're surprised that something so simple could be so delightful.

**RM:** *When taking over a pastry program like the one we have here at Sycamore Hills, was there anything that made you nervous or excited when you joined the team?*

**LP:** I think the whole thing made me both nervous and excited. This is my first experience at a golf club, so everything is new and different. It's definitely a learning experience, but I do like a challenge and I'm excited to grow as a pastry chef.

**RM:** *In just a few short months of you being a part of our team, I know that I have sampled some amazing food. What are some things besides desserts that you enjoy making?*

**LP:** I really love making anything and everything. I love picking random recipes from cookbooks or trying to recreate dishes I've had at other restaurants. I love making soups, turning anything into a sandwich, and I make really good breakfast burritos. In the future, I would love to have a food truck or a little spot where I make breakfast burritos and fun breakfast food.

#### **CONNER WILSON: Director of Locker Room Services >>>**

**RM:** *Let's start off by telling the membership a little about yourself.*

**CW:** I am 26, from Gas City, Indiana. I am going on my fifth year of marriage to my amazing wife, Gabriela. "Gabi" was born and raised in Videira, Santa Catarina, Brazil. She came to the United States in 2020 to learn English and now teaches at McCulloch Middle School as the English Language Learners teacher. I also enjoy golfing, playing, and coaching basketball. I coach high school basketball at Mississinewa High School in Gas City, Indiana.

**RM:** *How did you hear about Sycamore Hills, and what led you to want to interview?*

**CW:** My good friend and coaching partner, Andy Varner, let me know about the position and its availability. After a couple of conversations with him and my wife, I decided this was an opportunity I didn't want to miss out on!







**RM:** *I know you have coached some youth sports. If tomorrow a team called for you to be the head coach, who would it be and why?*

**CW:** I would say Mississinewa High School. MHS is where I have coached for the past six years, and it's the school I attended and graduated from. It would be an honor and a pleasure to continue to coach there!

**RM:** *Here at Sycamore Hills, we are "re-inventing" the Director of Locker Room Services role. Can you explain some of the things we are implementing at our club for the members?*

**CW:** I think "re-inventing" is a great way to put it! First and foremost, I feel member relationships are critical for success. My number one goal is really understanding who our members are and what they like. Additionally, we are working on some major changes to the things we do for our members and the guests they bring. For example, my goal is to reach out to members especially when they are bringing guests to inquire about how I can make their experience better. This might include gifts for the guests in their locker, handwritten notes, or even delivery of drinks and snacks on the course. I am new to the position and still understanding what the traditional role looked like, but I am excited to be back in the customer service world.

Chris and Tim have talked extensively about how this position is evolving, and I am so excited to be a part of that evolution. I have also heard how COVID really hurt members and their guests by keeping them from receiving the full Sycamore Hills experience in the Locker Rooms. From a traditional standpoint, I am really focused on making the experience so great that members and their guests look forward to visiting the Locker Room. I am also ramping up our shoe services, including cleaning, spike changes, polishing, and more!

So, I guess my answer is that I am really excited to be a part of "re-inventing" this position while polishing my skills for the important traditional aspects.

**RM:** *How has it been adapting to a role that is brand new to you?*

**CW:** It has been a really smooth and exciting transition adapting to this new role. Starting during two incredibly exciting events—The Rolex Championship and The Invitational—was a great way to get the ball rolling!

It was a massive help to have such an experienced and well-respected Director of Locker Room Services, Todd Dufek, come in from The Country Club at DC Ranch in Scottsdale, Arizona. His experience in the shoe care world and the management side of this role was a tremendous help to me as I started my new position here at Sycamore Hills Golf Club.

**RM:** *If you could have one superpower, what would it be?*

**CW:** If I could have one superpower, it would be flying! I would love to be able to travel and see all of the wonders of the world whenever I wanted!



#SYCAMOREPRIDE



THURSDAY, AUGUST 20

6:00PM COCKTAILS

6:30PM DINNER

KENTUCKY  
PEERLESS  
DISTILLING<sup>®</sup>co.

MAKERS OF FINE BOURBON & RYE WHISKEY

# Bourbon Dinner

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\$95 PER PERSON

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FROM THE CLUBHOUSE

## WHAT'S COOKING? UPCOMING SOCIAL EVENTS & CULINARY EXPERIENCES



Dear Sycamore Hills Membership,,

As summer continues at Sycamore Hills, we are excited to look ahead to a season filled with exceptional dining experiences, interactive events, and some of our most anticipated tastings of the year. From warm August evenings on the patio to the exciting events that will carry us into autumn, there is plenty to look forward to over the coming months.

For our wine enthusiasts, we have planned several opportunities to discover new favorites and expand your palates. In August, we will host complimentary Mediterranean and Greek Wine Tastings, offering members the chance to explore unique varietals and regional selections. In October, we are thrilled to host the Huneus Wine Dinner, an elegant evening showcasing outstanding wines paired with a thoughtfully curated menu from our culinary team.

We are also proud to feature an incredible lineup of new Coravin wines by the glass from August through October:

**DOMAINE  
PINSON**  
-FRÈRES-

### **Domaine Pinson Chablis Premier Cru 'Mont-de-Milieu'**

Chardonnay, 2023, Burgundy, France

Aromas of citrus fruits, fresh apple, and oyster shell. The palate features energetic white peach, salty stony minerality, and white pepper.



**COCITO**

### **Cocito Barbaresco 'Baluchin' Riserva**

Nebbiolo, 2017, Piedmont, Italy

Rose aromas and ripe fruit harmonize with fresh balsamic hints. Full-bodied and well-structured with soft tannins and a silky texture.

*Dominus*

### **Dominus Estate 'Napanook'**

Cabernet Sauvignon, 2023, Napa Valley, California

Bold notes of black cherries, warm cassis, and tilled soil, with hints of wild sage, graphite, and black pepper.



Bourbon-lovers will find plenty to raise a glass to this season as well. I am thrilled to announce that we will be hosting a Kentucky Peerless Distilling Co. Bourbon Dinner on August 20th. Their distillery is uniquely known for its sweet-mash-only practice and exclusive Small Batch releases. In October, members can enjoy a complimentary Green River Bourbon Tasting just before one of our most anticipated traditions of the year—the Sycamore Bourbon Trail. This annual member favorite invites guests to cruise around the course sampling a variety of premium bourbons before ending the evening at the Academy. Participants will also receive their very own bottle of Sycamore's Bardstown Barrel Pick, making for a truly unforgettable experience.

We are also excited to bring back Sycamore Chopped on August 12th! As one of our most entertaining events of the year, four teams of two will compete to create an appetizer, entrée, and dessert using ingredients from a mystery basket. Spectators can cheer them on while enjoying complimentary wine and hors d'oeuvres. Team slots will fill up quickly, so please call Lisa at the Front Desk to secure your spot!

For members who enjoy learning alongside our talented culinary team, we have several hands-on experiences planned. September's Soul Food Cooking Class will feature three courses of comfort food favorites, each perfectly paired with a wine. Additionally, on October 17th, Chef Leah's Family Cupcake Decorating Class offers a wonderful opportunity to sharpen your skills, learn new techniques, and bring home delicious baked goods.

Whether you are joining us for a bourbon tasting, a wine dinner, a cooking class, or simply a casual evening with friends, we look forward to sharing these experiences with you throughout the season. Please be sure to reserve your spot early, as many of these events fill quickly.

Thank you for your continued support and for making Sycamore Hills such a special place to gather, celebrate, and create lasting memories. We look forward to seeing you at the club soon!

Warm regards,



**MARIA SANTEL**  
CLUBHOUSE MANAGER

260-625-4324

[msantel@sycamorehillsgolfclub.com](mailto:msantel@sycamorehillsgolfclub.com)





THURSDAY, OCTOBER 8

6:00PM COCKTAIL HOUR

HUNNEEUS  
VINTNERS

***WINE  
DINNER***

\$180 PER PERSON





LIMITED SEATING  
**RESERVE**  
**TODAY!**





# Kiddie CORNER

## TO INFINITY AND THE DRIVING RANGE: TOY STORY MOVIE NIGHT!

BY: ASSISTANT CLUBHOUSE MANAGER, KYLIE MAPP

Our Club has been buzzing with laughter, smiles, and unforgettable memories as members and their families have enjoyed an incredible lineup of family-friendly events this season. Thank you to everyone who joined us—we love seeing our Club come together to create lasting traditions! Our Mom & Me Cookie Decorating Class was a sweet success! Families also gathered at Turning Point for our Family Backyard BBQ, where members enjoyed a delicious cookout, lawn games, music, and a relaxing evening on the patio.

While we've had an amazing start to the season, the fun is far from over! We have an exciting lineup of upcoming family events planned, giving members even more opportunities to spend quality time together and make lasting memories at the Club.

Get ready to reach for the sky and head to infinity and beyond at our Toy Story Movie Night on August 8th. Join everyone's favorite cowboy, Woody, and fearless Space Ranger, Buzz Lightyear, for an unforgettable evening under the stars.

Join us Saturday September 26th for our family fall night. The Club will be transformed with festive fall décor as families enjoy an afternoon filled with pumpkin decorating, seasonal crafts, exciting lawn games, music, and delicious autumn-inspired treats.

Round out the season with our always-popular Halloween Bingo on Saturday October 24th. Wear your favorite costume and join us for an afternoon filled with spooky decorations, themed treats, exciting bingo games, and festive prizes. It's a fantastic way for members of all ages to celebrate Halloween together, with plenty of laughter, and friendly competition.

Stay tuned for more fun, and we'll see you around the Club!





SATURDAY, AUGUST 8  
STARTS AT 6:00PM

# Toy Story Movie Night

with Buffet and Crafts!  
\$25 PER CHILD



SATURDAY, SEPTEMBER 26  
STARTS AT 6:00PM

# Fall Family Night

Enjoy family-friendly activities including inflatables, pumpkin-decorating, carnival-style games, music, face-painting, delicious fall treats, and more at the Turning Point.

\$40 PER ADULT | \$20 PER CHILD\*

\*14 and under



SATURDAY, OCTOBER 17  
STARTS AT NOON



# Junior Chefs' Baking Class

Decorate cupcakes with Chef Leah!  
Enjoy appetizers as you arrive.

\$25 PER PERSON



SATURDAY, OCTOBER 24  
5:00PM-8:00PM

# Halloween BINGO

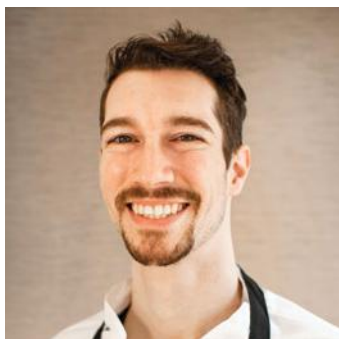
Join us for a delicious buffet followed by bingo!  
Fun prizes for kids and adults!

\$20 PER CHILD | \$30 PER ADULT



FROM THE KITCHEN

## EVOLVING OUR PROGRAM THROUGH MEMBER DIALOGUE



Dear Sycamore Hills Family,

As we move from summer into early fall, the golf season remains in full swing. My team and I have truly enjoyed the range of events this summer and the opportunity to bring different culinary experiences to the club—from live-action stations at the Quarterhouses during Couple's Sip and Chip, to themed dinners for Tuesday Night Men's League, and one of the highlights of the season: The Men's Invitational. As we move into the next stretch of the calendar, the Food & Beverage team will continue working closely with Golf Operations to keep each event fresh, engaging, and memorable for our membership.

Looking ahead, we have a full calendar of social events planned from August through October, including cooking classes, wine dinners, and a variety of interactive culinary experiences as we move into the fall season. I'm especially excited to bring back our Sycamore Chopped Competition for a second year. Members will once again step into a fast-paced Chopped-style format where creativity and adaptability are tested under pressure, working through multiple rounds with featured ingredients and surprise elements revealed along the way. The judging panel will be made up of our Sycamore Hills chefs, evaluating each dish on creativity, execution, and presentation.

As I've mentioned in previous newsletters, your feedback continues to play a major role in how we shape and evolve the culinary program. We are always working to keep the dining experience fresh, relevant, and engaging for our membership, and many of our best received concepts have come directly from member input. If there is a dish you've been missing, a cuisine you'd like to see featured more often, or an experience you think would fit well within the club, we want to hear it. Those conversations, whether in the dining room, at the bar, or out on the course—often become the foundation for future menus and events. The kitchen is at its best when it reflects the people we're cooking for, and that only happens through ongoing dialogue.

In closing, all of us in the Sycamore Hills kitchen are looking forward to a strong late-summer and fall season, and to continuing to deliver an elevated, engaging, and consistent culinary experience for our membership.

Warmest regards,

*Aaron Ruble*

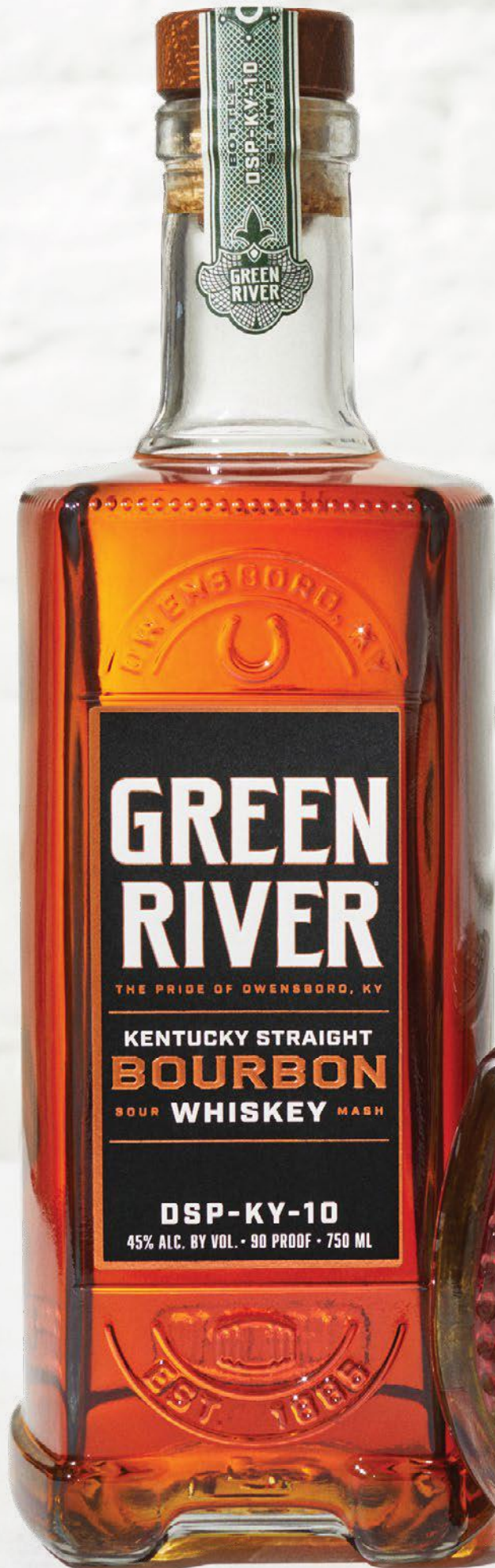
AARON RUBLE  
EXECUTIVE CHEF

260-625-4324

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TUESDAY, OCTOBER 6  
5:30PM-7:30PM



TASTING

COMPLIMENTARY



## FASHION, PASSION, AND A LITTLE BIT OF FUN!



Salutations Sycamore Hills Reader,

Summer always feels like the season that wants to be over in a hurry! What happened to the “dog days”? I have seen so many new names and faces around the club and in my inbox from the infamous “Welcome to Sycamore Hills Golf Club!” email that our General

Manager, Chris Hampton, sends out with pride to each new member of the club. As a formality, I think this is the perfect time to “introduce” myself to those who are new to the club, and maybe provide a refresher to those who might not have found their way to the Golf Shop for some time.

My name is Morgan Faull, and I am your Director of Retail here at Sycamore Hills Golf Club. I am originally from Hobart, Indiana, in Northwest Indiana. I then made my move to Northeast Indiana post-high school to attend Trine University in Angola, Indiana, where I received my Bachelor of Science in Business Administration with a concentration in Golf Management. I have been on the Sycamore Hills team since January of 2020, and I am currently in my 7th season here at the club. My husband, Spencer, and I live here in Fort Wayne with our two daughters, Mabel (age 4) and Florence (age 2). I love all things golf, but I have a huge passion for fashion! I feel so lucky each and every day that I get to be around two of my all-time favorite things! More than anything, I love helping everyone who comes into the shop find something that makes them feel good. I believe when you look good, you feel good! Walking into a room with confidence starts with the clothes you put on your body.

On the note of introductions, I like to make a point every so often to remind our amazing social members that the Golf Shop is always eager to serve you, your families, and guests! Just because “golf” is in our name does not mean we are only for golfers. The shop carries a variety of lifestyle apparel and accessories for anyone who partakes in the club life. We are also always excited to help make any of your events at the club special—think custom crystal wine glasses for the anniversary dinner you have booked in the Wine Room, or an embroidered blanket for the newest addition to your family. We are here to help make every experience at Sycamore special! We are only a few steps away from our member dining areas, so do not hesitate to stop by and say “hi!”

As I close out this newsletter, I want to highlight one brand that we will be bringing into the shop for the fall and into the winter (gasp!): Turtleson. It is a brand that comes to us from the mountains of Bristol, Tennessee. I selected this company for the holidays because, as a club rooted in Midwest culture, I wanted to welcome something that felt more like home. Though we can continue to give love to our coastal companies like Peter Millar and Johnnie-O, I think it is time to pay some



extra attention to our fellow four-season friends. Turtleson is not only a fellow Midwesterner, but they are also relatively new to the apparel world.

Launched in 2011, Turtleson is the proud outfitter of 36 tour players and ambassadors. You can pick them out of a lineup of polos, not just by the high quality of their fabrics or colors, but by their "Standwell collar" and the "11-stitch" sewn into each polo button. The "Standwell collar," according to Turtleson, is "...crafted with proprietary bonded fabric construction; it achieves structural integrity from within, holding its intended shape naturally, without distortion, stays, or hidden buttons. Its architecture allows for true placket proportions, preserving the balance and fit of the entire shirt..." When something is made with this much intention, you can have confidence that it is made with quality.

The "11-stitch" is something that I personally love because it sets them apart from others. The stitch is a nod to their founding year of 2011. Instead of sewing in their polo buttons in the classic sew-through way—which creates the standard "X" you would see on a button—Turtleson goes vertically through their buttons to create a small "11" within each button. Small details are what make the fashion world go round! We will see our first drop of Turtleson in October!

As always, thank you to all who took the time to read this newsletter and any other newsletter I've written. We in the Golf Shop love what we do, and we certainly hope it shows!

Sunshine and smiles!



MORGAN FAULL  
DIRECTOR OF RETAIL

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  [shgc\\_golf\\_shop](https://twitter.com/shgc_golf_shop)

SYCAMORE HILLS GOLF CLUB

# GOLF SHOP SAVINGS!

AUGUST 15–AUGUST 22

## *Men's Member-Member BOGO SALE*

BUY 2 GOLF SHIRTS  
GET 1 FREE

SEPTEMBER 31–AUGUST 7

## *LABOR DAY SALE*

SAVE 30% ON ALL  
RED, WHITE & BLUE  
APPAREL

OCTOBER 17– OCTOBER 31

## *No Tricks! Just Treats!* *FALL SALE*

25% OFF ALL APPAREL







## SYCAMORE HILLS LUXURIOUS COTTAGES

Located adjacent to the practice putting green on the first tee, two 3700 square foot golf cottages are available for Members and their guests for overnight accommodations. Each cottage contains four bedrooms with king-size beds and four private bathrooms. Entertainment areas include plush leather furniture, large flat-screen televisions, lounge area, exterior deck, pool table, poker table, utility kitchen, and a fitness and media room.

### APRIL 1–OCTOBER 15

\$900 per night (plus 15% tax)

### OCTOBER 16–MARCH 31

\$500 per night (plus 15% tax)

*Excludes holiday weekends*

### AMENITIES

4 King Sized Bedrooms

4 Private Baths

Spacious Kitchen & Bar

Pool Table

Bedroom Balconies

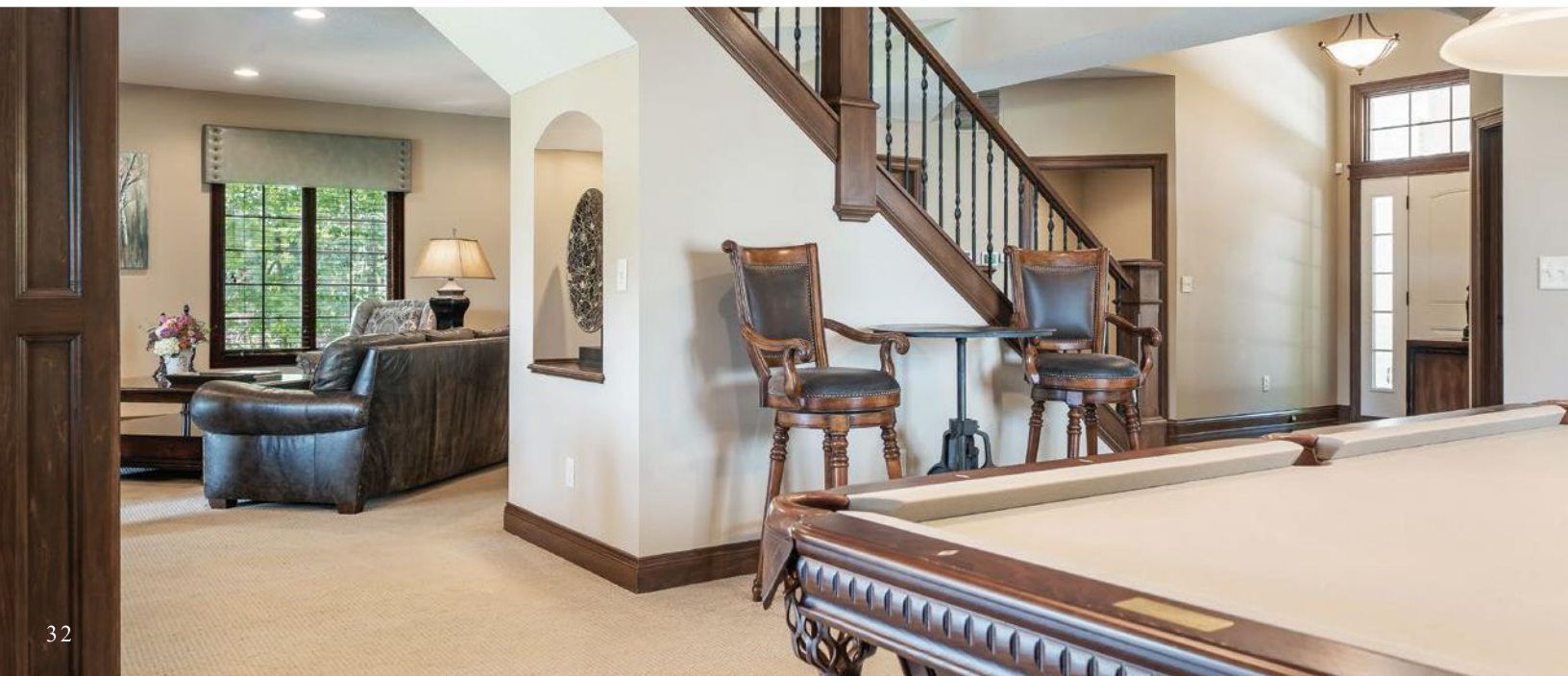
Exercise Room

Office Room

Complimentary Snacks

### CONTACT LISA FOR MORE INFORMATION

260-625-4324 [lkolbasky@sycamorehillsgolfclub.com](mailto:lkolbasky@sycamorehillsgolfclub.com)











## AUGUST 2026

SUNDAY

MONDAY

TUESDAY

WEDNESDAY

THURSDAY

FRIDAY

SATURDAY

1

2

3

CLUBHOUSE  
CLOSED

4



5

Wok  
Wednesday  
Mediterranean  
Wine Tasting

6

7

Ladies' Club  
Championship

8

Men's Club  
Championship  
Toy Story  
Movie Night

9

Men's Club  
Championship

10

CLUBHOUSE  
CLOSED

11



12

Sycamore  
Chopped

13

Taco  
Thursday

14

15

Parent/Child  
Golf

16

17

CLUBHOUSE  
CLOSED

18



19



20

KENTUCKY  
PEERLESS  
DISTILLING CO.  
MAKERS OF FINE BOURBON & THE WHISKY  
Dinner

EUCHRE NIGHT

21

Men's Member/  
Member

22

Men's Member/  
Member

23

24

CLUBHOUSE  
CLOSED

25



26



27

Nine &amp; Dine



28

Sycamore  
Cup

29

Sycamore  
Cup

30

Sycamore  
Cup

31

CLUBHOUSE  
CLOSEDGreek  
Wine  
Tasting

EVERY TUESDAY

PLAY STARTS AT 5:00PM

FOLLOWED BY DINNER

mahjong  
night

RESERVATION REQUIRED



WEDNESDAY, AUGUST 5

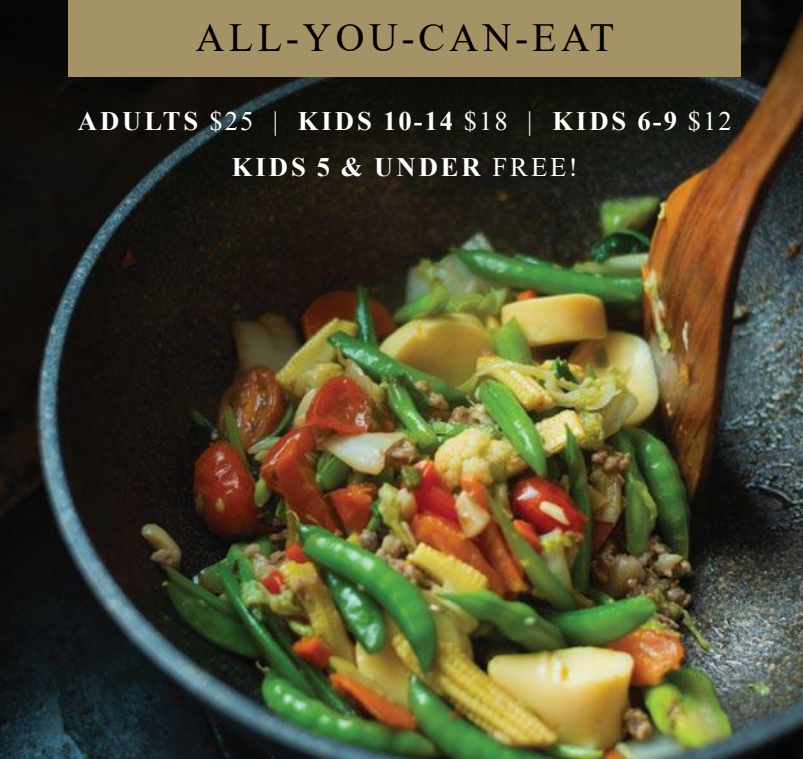
5:00PM–8:00PM

# Wok Wednesday

ALL-YOU-CAN-EAT

ADULTS \$25 | KIDS 10-14 \$18 | KIDS 6-9 \$12

KIDS 5 & UNDER FREE!



WEDNESDAY, AUGUST 5

5:30PM–7:30PM

# Mediterranean Wine Tasting

COMPLIMENTARY



WEDNESDAY, AUGUST 12

6:00PM–8:00PM

# Sycamore, CHOPPED!

OBSERVERS: \$15 PER PERSON

COMPETITORS: \$50 PER TEAM

4 teams of 2 compete in making an appetizer, entrée, and dessert by using items from a mystery basket.

COMPLIMENTARY  
WINE & LIGHT HORS D'OEUVRES



THURSDAY, AUGUST 13

4:30PM–9:00PM

# TACO Thursday

\$5 À LA CARTE TACOS





FRIDAY, AUGUST 28

5:30PM–7:30PM

# Greek Wine Tasting

COMPLIMENTARY



THURSDAY, SEPTEMBER 3

5:30PM–7:30PM

# California Wine Tasting

COMPLIMENTARY



THURSDAY, SEPTEMBER 10

4:30PM–9:00PM

# Wing Night

\$14 (HALF-DOZEN) | \$26 (FULL-DOZEN)



WEDNESDAY, SEPTEMBER 23

5:30PM–7:30PM

# French Wine Tasting

COMPLIMENTARY







## SEPTEMBER 2026

| SUNDAY | MONDAY                                    | TUESDAY                                                                       | WEDNESDAY                                                     | THURSDAY                         | FRIDAY | SATURDAY                   |
|--------|-------------------------------------------|-------------------------------------------------------------------------------|---------------------------------------------------------------|----------------------------------|--------|----------------------------|
|        |                                           | 1                                                                             | 2<br>Men's One-Day<br>Member/Guest                            | 3<br>California<br>Wine Tasting  | 4      | 5                          |
| 6      | 7<br>CLUBHOUSE<br>CLOSED                  | 8<br>BLESSINGS IN A<br>BACKPACK<br>FORT WAYNE, INDIANA<br>Ladies' Closing Day | 9                                                             | 10<br>Wing Night                 | 11     | 12                         |
| 13     | 14<br>CLUBHOUSE<br>CLOSED                 | 15                                                                            | 16                                                            | 17<br>EUCHRE NIGHT               | 18     | 19                         |
| 20     | 21<br>CLUBHOUSE<br>CLOSED<br>AERIFICATION | 22<br>AERIFICATION                                                            | 23<br>French Wine<br>Tasting<br>Men's One-Day<br>Member/Guest | 24<br>Soul Food<br>Cooking Class | 25     | 26<br>Fall<br>Family Night |
| 27     | 28<br>CLUBHOUSE<br>CLOSED                 | 29                                                                            | 30                                                            |                                  |        |                            |

JOIN US FOR  
**EUCHRE!**

EVERY THIRD THURSDAY  
OF EVERY MONTH

Play starts at 6:00PM with a break for dinner.

CALL THE CLUB TO RECEIVE YOUR  
EUCHRE SIGN-UP APP CODE

260-625-4324

THURSDAY, SEPTEMBER 24  
STARTS AT 6:00PM

# Soul Food

3-COURSE  
COOKING CLASS

\$75 PER PERSON  
MAXIMUM OF 10 PARTICIPANTS

Plus, enjoy a  
**WINE**  
PAIRING  
with each dish!

WEDNESDAY, OCTOBER 7  
5:30PM–7:30PM

# South American Wine Tasting

COMPLIMENTARY

FRIDAY, OCTOBER 16  
5:00PM–7:00PM

# SYCAMORE Bourbon Trail

Join us for our Sycamore Bourbon Trail, and cruise  
around the course on a bourbon-sampling tour!

The evening will end at The Academy where  
everyone will receive their very own bottle of  
Sycamore's Bardstown Barrel Pick!

\$125 PER PERSON

THURSDAY, OCTOBER 22  
4:30PM–9:00PM

BUILD-YOUR-OWN

# Pasta Night

\$28 PER ADULT

Complimentary Italian Wine Tasting





## OCTOBER 2026

| SUNDAY | MONDAY                    | TUESDAY                                                                   | WEDNESDAY                              | THURSDAY                                | FRIDAY                          | SATURDAY                                              |
|--------|---------------------------|---------------------------------------------------------------------------|----------------------------------------|-----------------------------------------|---------------------------------|-------------------------------------------------------|
|        |                           |                                                                           |                                        | 1                                       | 2                               | 3                                                     |
| 4      | 5<br>CLUBHOUSE<br>CLOSED  | 6<br><b>GREEN RIVER</b><br>KENTUCKY STRAIGHT WHISKY<br>Bourbon<br>Tasting | 7<br>South<br>American<br>Wine Tasting | 8<br>HUNEEUS<br>VINTNERS<br>Wine Dinner | 9<br>Men's Closing Day          | 10                                                    |
| 11     | 12<br>CLUBHOUSE<br>CLOSED | 13                                                                        | 14                                     | 15<br>EUCHRE NIGHT                      | 16<br>Sycamore<br>Bourbon Trail | 17<br>Junior Chefs'<br>Baking Class<br>with Chef Leah |
| 18     | 19<br>CLUBHOUSE<br>CLOSED | 20                                                                        | 21                                     | 22<br>Build-Your-Own<br>Pasta Night     | 23                              | 24<br>Halloween<br>Bingo                              |
| 25     | 26<br>CLUBHOUSE<br>CLOSED | 27                                                                        | 28<br>Halloween<br>Wine Tasting        | 29                                      |                                 | 31                                                    |

WEDNESDAY, OCTOBER 28

5:30PM-7:30PM

# Halloween Wine Tasting

COMPLIMENTARY





STAY UP-TO-DATE: FOLLOW SYCAMORE HILLS GOLF CLUB ON **LinkedIn**



11836 Covington Road  
Fort Wayne, Indiana 46814  
[sycamorehillsgolfclub.com](http://sycamorehillsgolfclub.com)