



# Holly Happenings

## HI! FROM JEN AND JOE

Jen and Joe O'Connor, Owners of Holly Ridge



After a busy summer, we always look forward to fall at Holly Ridge. There's a little more time to stop and chat, enjoy lunch with friends and sneak in a round on a beautiful afternoon.

As we look back on the season, we want to say thank you. Whether you joined us for weekly league play, brought your family to The Linden, took a lesson or stopped by whenever you could, we appreciate you spending part of your summer with us. The familiar faces—and the new ones we get to know—are what make Holly Ridge special.

We're also grateful for our staff and the care they put into every part of your visit. From keeping the course healthy through challenging weather to preparing meals and welcoming guests, there's a lot happening behind the scenes. You'll hear a little more about that work throughout this edition, along with a few improvements underway this fall.

There's still plenty to look forward to! Fall golf and lessons continue, the kitchen is finding fresh inspiration for cooler days, and The Linden is getting ready for holiday gatherings. Chef Grant has also shared a recipe for a cozy meal at home, and our coaching team has ways to keep your game moving forward into winter.

For now, we hope you'll enjoy these fall days with us. Come out for a round, stay for a bite and say hello when you see us around.

See you at Holly Ridge!

Jen & Joe

# THE ROUGH LIFE WITH LARRY

**Matt Cornuet, Golf Course Superintendent  
and of course our Course Dog Mr. Larry Bird**

September flew by, bringing the year's highest turf disease pressure with cooler nights and wet conditions. The storm delayed our deep-tine work on the greens, which will begin once course cleanup is complete.



This process relieves soil compaction, improves oxygen flow and encourages root growth, with minimal impact on ball roll after mowing and rolling. We aim to complete 5–6 greens daily ahead of normal play, followed by a light sand topdressing to smooth and firm the surfaces.

Core aeration is scheduled for the first week of November. We'll aerate all 19 greens and approaches using ½-inch tines at a depth of 4 inches, then apply 50–60 tons of sand to fill the holes. Nine holes will be closed at a time during the week to complete this work.

Tee aeration is planned for September and October, working on 1–2 holes at a time during play. Tee markers will move forward while we remove the plugs, which will be mixed with seed and reused to help restore bare areas around the course.

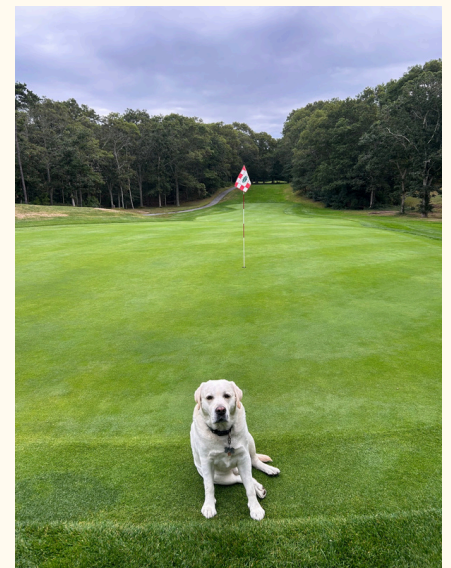
We've also added 35 tons of our custom stone mixture to cart paths on holes 7–11, creating smoother surfaces with less dust. Potholes and worn areas elsewhere on the course have received attention as well.

Other improvements include repairs to both bathrooms to improve sink and toilet water flow, along with upgrades to our range ball washing equipment. These projects help us provide a better experience throughout Holly Ridge.

Fall is a wonderful time for golf, and we look forward to seeing you on the course.

Please keep carts on paths near tees and greens, replace divots and repair ball marks whenever possible.

Thank you for your patience and cooperation!



# **GOLF SHOP, COURSE & RANGE HOURS**

**DAILY**

**8:00 - 5:00**

**\*RANGE CLOSSES AT 4:00 ON TUESDAYS**

**\*RANGE OPENS AT 9:00 ON WEDNESDAYS**

# **RESTAURANT HOURS**

**DAILY**

**11:00 - 5:00**





# KITTY'S KORNER!

Kitty Koller, Manager



Contact me to Book  
Your Next Event!



**I don't know about you, but fall is my favorite time of year!**

**The air is crisp, the crowds are smaller, and the slower pace gives us a chance to reconnect with family and friends after the busy summer months.**

**The Linden Restaurant is the perfect place to enjoy that change of pace. Whether you're stopping in for lunch after a round of golf or meeting friends for a leisurely meal, our welcoming atmosphere makes it easy to relax and catch up. Along with our award-winning sandwiches, the menu features burgers, fresh fish & chips, and creative daily specials—something for everyone to enjoy.**

**Planning a larger gathering this fall or winter? The Linden offers a variety of options, from catered meals to events here at the restaurant. Let us take care of the food and details so you can spend more time enjoying the company of your guests.**

**The holidays will be here before we know it, and we're now booking holiday parties and catering. Whether you're organizing a family celebration, an office party, or a gathering with friends, we'd love to help make it special.**

**For more information, email [kitty2mv@gmail.com](mailto:kitty2mv@gmail.com).**

**We look forward to welcoming you this fall!**



# NOW WE'RE COOKING!

## Grant Tarbox, Chef



**As the season winds down and we settle into fall, the kitchen is already coming up with new ideas for autumn, winter and even summer 2027!**

**The slower pace gives us a little breathing room to get creative and try new dishes. This past summer was busy, exciting and sometimes challenging, but our kitchen crew rose to the occasion.**

**Otto brought his creative ideas while keeping the line running alongside Cole and Jamie. Logan, Shamus and Jacob moved from dishwashing—the backbone of any kitchen—to the fry station like seasoned professionals. That opened the door for Cullen, Logan C and Will to join the dishwashing crew.**

**Everyone stepped up wherever help was needed. Fantastic job, fellas, and thank you for all your hard work!**

**With cooler weather here, this comforting chicken dish is a great one to try at home.**

**(Continued on the next page...)**

# Braised Chicken Thighs

## Ingredients:

- 4 chicken thighs
- 1 cup red wine
- 1 tablespoon dried tarragon
- 2 tablespoons crushed garlic
- 24 oz. canned crushed tomatoes
- ½ cup honey
- ¼ cup diced onion
- 1 cup chicken broth, plus more if needed
- salt and pepper, to taste



## Directions:

1. Preheat the oven to 400°F.
2. Sauté the garlic, onion and tarragon until the onion has softened. Add the red wine and reduce by half.
3. Stir in the crushed tomatoes and honey. Simmer over low heat for 10 minutes, then season with salt and pepper.
4. Place the chicken thighs in a deep baking pan or casserole dish. Add the chicken broth and pour the sauce over the chicken.
5. Cover with foil and bake for 30 minutes. Uncover and bake for another 10 minutes, or until the chicken reaches an internal temperature of at least 165°F.
6. If the sauce becomes too thick, stir in a little extra chicken broth.

Serve with mashed potatoes, rice or mashed butternut squash for a delicious fall meal.

Iechyd Da! (“Good Health” in Welsh...)

# Restaurant Is Open

**JUST A REMINDER  
THAT THE LINDEN  
RESTAURANT AND  
BAR ARE OPEN!**

**OPEN DAILY  
11:00 AM - 5:00 PM**

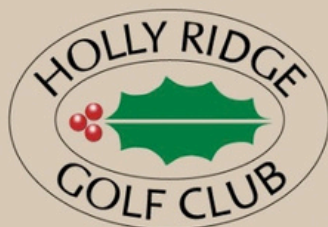
**COME JOIN US!**



# **LET US HELP YOU WITH YOUR HOLIDAY PARTY**

**In House Events &  
Catering Available**

**FABULOUS BUFFET CHOICES  
FULL BAR  
FRIENDLY STAFF  
FESTIVE DECOR**



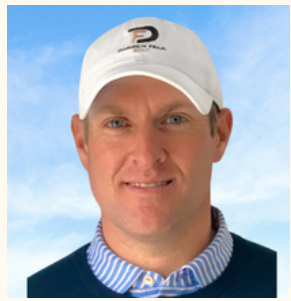
**Contact Kitty for more information:**

**kitty2mv@gmail.com**

**774.205.5491**

# TIPS FROM THE TEE

**Darren Falk, PGA**  
**Sherry Makerney, LPGA**



**Summer may be over, but there's still plenty of time to improve your game! Darren and Sherry will continue offering outdoor lessons through the end of October.**



**Finish the season strong or tune up your game before heading south for the winter.**

**[Book Private Lessons Here](#)**

**Staying on the Cape this winter? Keep your progress going! The offseason is a great time to sharpen your skills, prepare for a winter golf trip, or get a head start on next spring.**

**Darren and Sherry will be offering indoor lessons this winter. Stay tuned for details on lesson availability and winter coaching programs!**



# PRACTICE YOUR SHOULDER TURN

Lead shoulder down • Trail shoulder down and forward



## 1 SETUP FOR SHOULDER DRILL



Place a club or alignment stick across your sternum, touching your shoulders on either side.

## 2 BACKSWING



Rotate on the backswing, bringing your lead shoulder up toward your chin—shoulder to chin—or even feel it move behind your chin. This ensures you're making a full turn. While maintaining your golf posture, notice how the club or alignment stick points down and out toward the ball.

## 3 FORWARD SWING



On the downswing, feel your trail shoulder moving both down and forward. This brings the trail side of your body toward the ball as you rotate through.

## 4 MAINTAIN YOUR POSTURE



While maintaining your posture—that means chest forward—the distance from the ball to your spine should remain constant throughout the swing.

## 5 TRAIL SHOULDER TO BALL



Feel as though you're going to hit the ball with your trail shoulder.

## 6 TRAIL PALM TO BALL



Move your trail palm toward the ball as your right side moves through. Reach your trail hand out as though you're going to touch the ball.

# THE LINDEN RESTAURANT PREPARED MEALS

**HEART HEALTHY - LOW SODIUM MEALS  
READY TO EAT OR FREEZE FOR LATER**

## **HOW IT WORKS:**

- 1.) EACH WEDNESDAY, YOU'LL RECEIVE AN EMAIL WITH THAT WEEK'S MENU.**
- 2.) ORDER BY SATURDAY & PAY ONLINE**
- 3.) PICK UP AT HOLLY RIDGE ON WEDNESDAY (11:00 AM - 5:00 PM)**

**Scan the code below to be added to the  
Prepared Meals email list**



# Holly Ridge Online Store

**Can't find what you need in the shop?**

**Live far away, or looking for the perfect gift?**

**We are happy to announce Holly Ridge's very own Online store.**

**Choose from an even bigger selection and  
have it shipped right to your door.**

**Brands include:  
The North Face, Adidas, Johnnie-O,  
Carhatt, and Many More!**

**[Shop the Online Store](#)**

