



Holly Happenings

HI! FROM JEN AND JOE

Jen and Joe O'Connor, Owners of Holly Ridge

Summer is officially here, and there is no better time to enjoy everything Holly Ridge has to offer.



The course is in outstanding condition, our leagues are in full swing, the lesson tee is busy, and The Linden Restaurant continues to be a favorite gathering place for all. Whether you're here for a round of golf, dinner with friends, a lesson, or one of our many events, we are grateful to be part of your summer traditions.

This month, we're especially excited to celebrate Independence Day with our annual July 3rd festivities. We hope you'll join us for an evening of games, great food, family fun, and fireworks as we celebrate our country and our wonderful Holly Ridge community.

Inside this month's newsletter you'll find a delicious recipe to try, our summer mocktail menu, and information about our Annual July 3rd celebration. You'll also learn about our new online merchandise store, and ways to improve your golf game. Finally, back by popular demand is our Holly Ridge Photo Contest. There is truly something for everyone this summer.

Thank you for your continued support of Holly Ridge Golf Club. We appreciate the opportunity to serve you and your families, and we look forward to making this another memorable season at the club.

See you at Holly Ridge!

THE ROUGH LIFE WITH LARRY

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



Summer has arrived, and our maintenance team is working hard to provide the best possible playing conditions throughout the season. During these hot and often dry stretches, we closely monitor moisture levels each day to ensure the turf remains healthy and continues to thrive.

With the long, sunny days of summer comes plenty of grass growth, which means our crew is constantly on the move. Greens are mowed 5–6 times per week, tees and fairways 2–3 times per week, and rough is mowed twice weekly. Our current mowing heights are 0.125" on the greens, 0.415" on the tees and fairways, and 2" in the rough. We have worked diligently to achieve and maintain these heights, helping to provide the firm, consistent playing conditions our golfers enjoy.

Over the coming weeks, we also hope to complete several small improvement projects, including clearing brush and trimming tree limbs around select tees and cart paths. These efforts will improve sunlight exposure and air circulation, creating healthier growing conditions for the turf.

As always, we appreciate your support and cooperation. A simple way you can help is by keeping golf carts on the paths around tees and greens. This greatly reduces stress on these high-traffic areas and is especially important during the heat and dry conditions of summer.

Thank you for helping us keep Holly Ridge in great shape. We look forward to seeing you on the course!





Celebrate with us

FRIDAY, JULY 3

6:00 PM - DARK

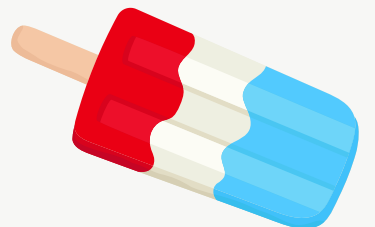
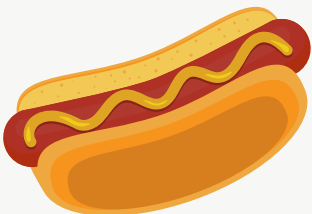
Schedule of Events:

**6:00 PM - 8:00 PM - Games & Cookout
(Miniature Golf, Inflatable Chipping Targets)**

**\$10 Burgers & \$7 Hot Dogs
(both include a bag of chips)**

8:00PM - Ice Cream for Sale

Fireworks at dusk



Bring your own chair, but please leave coolers at home



KITTYS KORNER!

Kitty Koller, Manager



Summer is in full swing. Have you been into The Linden Restaurant to try one of our many new delicious menu items?

With the temperatures heating up, we are excited to offer new Mocktails to our Drink Menu!!

- **Mango Lime Spritzer Mocktail with mango juice, lime juice and ginger beer**
- **Sunrise Mocktail with orange juice, soda water, grenadine, lime & mint**
- **Paloma Martini Mocktail with grapefruit juice, pomegranate juice, soda water & honey**
- **Cucumber Gimlet Mocktail with muddled cucumber, lime juice, soda water & honey.**



NOW WE'RE COOKING!

Grant Tarbox, Chef

Salmon with Creamy Spinach & Leek Sauce

A rich, flavorful salmon dish that's surprisingly easy to prepare and pairs perfectly with pasta, rice, or mashed potatoes.



Ingredients:

- 4 salmon fillets
- 1 teaspoon crushed garlic
- 1 leek, sliced and thoroughly cleaned
- 1 cup baby spinach, chopped
- 3 ounces butter
- ¼ cup flour
- 2 cups heavy cream
- 1 cup chicken broth
- Salt and pepper, to taste



Directions:

- Preheat oven to 400°F.
- In a large skillet, melt the butter over medium heat. Add the garlic and sliced leek and sauté until softened and lightly browned.
- Stir in the flour and cook for about 2 minutes, stirring constantly.
- Gradually add the chicken broth, whisking continuously until the sauce begins to thicken.
- Add the spinach and heavy cream. Reduce heat to low and whisk until the spinach is wilted and the sauce reaches your desired consistency. If the sauce becomes too thick, add a little more chicken broth. Season with salt and pepper to taste.
- Place the salmon fillets in a casserole dish and season as desired.
- Pour the sauce around and partially over the salmon, covering approximately halfway up each fillet.
- Bake for about 10 minutes, or until the salmon reaches an internal temperature of 150–160°F.

Serving Suggestions:

Serve over pasta, rice, or mashed potatoes for a delicious and satisfying meal.
Bon Appétit!

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)**

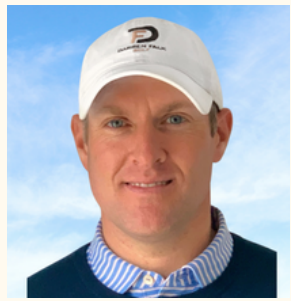
**Scan the code below to be added to the
Prepared Meals email list**



TIPS FROM THE TEE

Darren Falk, PGA

Sherry Makerney, LPGA



With warm weather finally here, there's never been a better time to make this your best golf season yet!

Private lesson demand has been extremely strong, and lesson availability is filling quickly. To help golfers plan ahead, we have opened our lesson schedule through September.

Whether you're looking to gain distance, improve consistency, sharpen your short game, or lower your scores, we'd love to help you achieve your goals this season.



If you enjoy learning in a group environment, we have several great clinic options available as well. For beginners or those looking for a full swing tune-up, Sherry's "Refresher" Clinics are a fantastic choice. No experience is necessary, and clubs are available if needed.

For more experienced golfers looking to fine-tune a specific area of their game, our Adult Clinics continue to be one of our most popular programs. With focused instruction on topics such as driving, iron play, chipping, and putting, these sessions are designed to help you improve quickly and enjoy the game even more.

[Private Lessons Sign Up](#)

***When booking private lessons, if a message says 'No Rack List Available', it means the instructor is booked for that day. Please choose a different day.**

[Hello Golf "Refresher" Sign Up](#)

Monday, July 6th 1:00 - 2:30

Saturday, July 11th 10:30 - 12:00

Saturday, July 25th 10:30 - 12:00

Tuesday, July 28th 11:30 - 1:00

[Holly Ridge Adult Clinic Sign Up](#)

Wednesday, July 8 @ 10:00 AM - Chipping

Wednesday, July 8 @ 1:00 PM - Driver

Friday, July 10 @ 10:00 AM - Chipping

Friday, July 10 @ 10:00 AM - Driver

Friday, July 17 @ 10:00 AM - Putting

Friday, July 17 @ 1:00 PM - Irons

Saturday, July 18 @ 10:00 AM - Chipping

Saturday, July 18 @ 1:00 PM - Driver

Wednesday, July 22 @ 10:00 AM - Putting

Wednesday, July 22 @ 1:00 PM - Irons

Friday, July 24 @ 10:00 AM - Chipping

Friday, July 24 @ 1:00 PM - Driver

Friday, July 31 @ 10:00 AM - Putting

Friday, July 31 @ 1:00 PM - Irons

TIPS FROM THE TEE

Darren Falk, PGA

Did you Know?

Our Director of Instruction was recently featured in Golf Range Magazine to honor him being named a Top Growth of The Game Instructor. Read the article and get to know more about Darren here:

Golf Range Magazine - May 2026

5 Easy Ways to Hit Your Driver Farther

Who doesn't want more distance off the tee?

In this video down the five most common mistakes I see golfers make that cost them valuable yards - and how a few simple adjustments can help you hit longer drives almost immediately.

Add 40 yards to your Driver!!!

THE PROPER SETUP


BALL POSITION • TEE HEIGHT • SPINE TILT

1 BALL POSITION
Position the ball opposite your lead heel (under your lead shoulder). This helps you hit the driver level to slightly up on the ball.

3 TEE HEIGHT
Tee the ball so at least half of the ball sits above the crown of the driver. This helps you make contact on the upper half of the clubface.

2 SPINE TILT
Bump your hips slightly toward the target while keeping your head centered. This creates the proper spine angle to hit up on the ball.



 **KEY POINT:** Proper setup sets you up to hit the driver level to slightly up and maximize distance.


THE PROPER FINISH

HIPS FORWARD • ARMS STRAIGHT

1 ARMS STRAIGHT
Extend your arms through impact and finish. This creates width, increases clubhead speed and adds distance.

2 HIPS FORWARD
Allow your hips and weight to move aggressively toward the target through impact and finish. This is what the longest hitters do.



 **KEY POINT:** Finish tall, chest facing the target, and weight on your lead foot.

Holly Ridge Online Store

Can't find what you need in the shop?

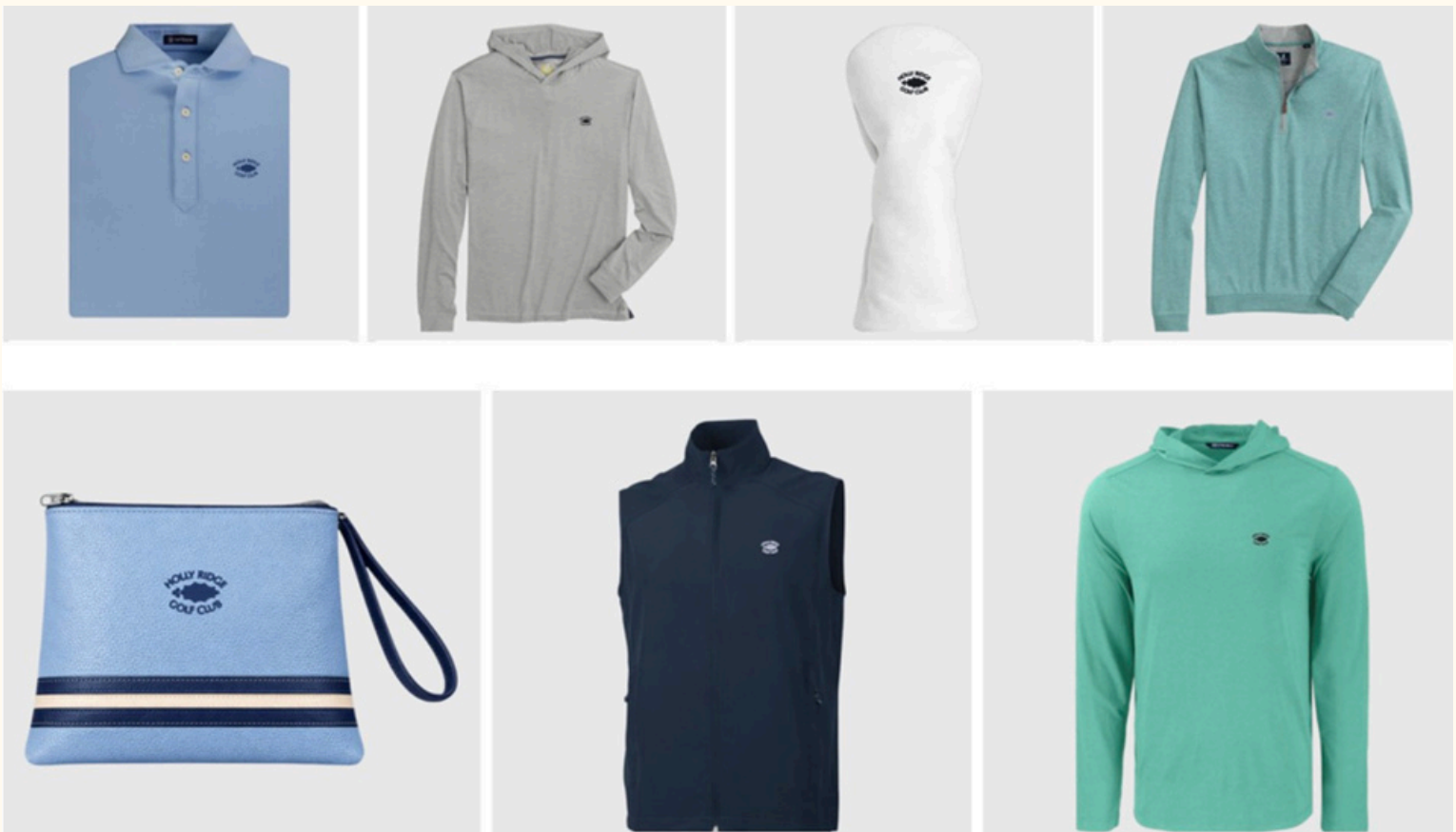
Live far away, or looking for the perfect gift?

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](#)



HOLLY RIDGE

Photo Contest

Two Different Categories

Holly Ridge Golf Course

- Golf Course only. No people

Holly Ridge Life

- Restaurant, Golfing with friends, Practice Range, etc.

1. Take great pictures at Holly Ridge
2. Email photos to: dtfalk@pga.com
3. All entries must be submitted by Sunday, September 28th.
4. The top pictures in each category will be selected and winners will be selected via online voting.



Winners receive a \$100 Holly Ridge Gift Card



📞 508-428-5577

🌐 www.hollyridgegolf.com

📍 121 country club road (sandwich, ma)