



April - May 2011

Onion Creek Club

Easter Egg Hunt

Saturday, April 23
11:00 a.m.

The Easter Bunny is coming and preparing to hide Easter Eggs on the grassy knoll by the entrance of the pool for all boys and girls! Please be our guest, bring your kids, grandkids or just yourselves and enjoy this fun-filled tradition!

Don't forget to bring your own basket for collecting those precious treats and be sure to look for the Golden Egg for a special prize. Refreshments will be served and door prizes will be drawn for the kids.

Easter Sunday Brunch

Sunday, April 24
11:00 a.m. ~ 3:00 p.m.
\$32.95++ per person for Adults
\$14.95++ for Children 8-12
Children 7 and under EAT FREE

Make your reservations early for a wonderful brunch including both Breakfast and Lunch items plus delicious desserts! Reservation every half hour!
(See full menu details on Page 4)

Mother's Day Brunch

Sunday, May 8
11:00 a.m. ~ 3:00p.m.
\$32.95++ per person for Adults
\$14.95++ for Children 8-12
Children 7 and under EAT FREE

Reservations every half hour! *(See full menu details on Page 4)*

* Demaret will be Closed on Easter Sunday, April 24th and Mother Day, May 8th *

The Dominion  Golf Group

River Place • Onion Creek • The Dominion • Twin Creeks • Lantana



From the Manager ...

David K. Woods, General Manager

Spring has Sprung!

The time has finally come where we all need to break out our shorts, dust off our clubs and racquets, schedule our weekends for recreation and yes, unfortunately, take our favorite allergy medicines. This newsletter is full of fun filled events for everyone beginning with our Member favorite Night in Tuscany and ending with the annual Memorial Day Festivities and Pool Kick Off. Please take the time to review the newsletter and make plans to include the Club in your social calendars for the upcoming months; you will not be disappointed.

I cannot move forward without taking the time to express a sincere Thank You to several Members and Member Organizations who have given their time and efforts in order to make The Onion Creek Club a better place. The OCCLA has generously donated funds to assist our grounds crew in the planting of the flower beds located in the entryways to the Club grounds. We will all benefit from this addition of assorted colors as the season moves forward; thank you Ladies. The American Legion recently purchased a portable sound system for use at the Club, this will be a much needed piece of equipment for all Club events. The Greens Committee has collected funds from several Members which were designated for the purchase and installation of several trees located around the course. The specific sites were the result of a study done by Texas State in conjunction with our committee. Future golfers will be the benefactors of these plantings as they grow and blend into the course landscape. Lastly, this past week saw the second phase of the Audubon Certification project come to an end. The two inch thick binder, which contained 25 separate sections, has been forwarded to the Cooperative Sanctuary Review Board. We anticipate receiving their comments and suggested adjustments in regards to the final certification review. Pete League and his committee of over 50 Members have worked diligently over the past two years compiling this exhaustive collection of information. We now are on the final leg of the process which will place The Onion Creek Club on an enviable short list of courses which currently hold this certification. Thank you again, Pete, for all the effort from you and your group.

In the Membership section you will find an exciting new program for you to sponsor a new Member and receive a new set of custom fitted golf clubs for both your sponsored Member and yourself. Also, if you have been thinking of upgrading to a Full Golf Membership, now is the time to do it because you will qualify for the complimentary custom clubs as well. The course is in great shape, the weather is no excuse and this offering is a win- win for all concerned. Please take the time to contact Marcia or myself and let us work with your friends, neighbors, or business associates in becoming the newest Members at Onion Creek.

Elsewhere in this newsletter you will find a notice regarding our "Amnesty Program" for towels. At first glance this may seem to be a trivial issue, however we have experienced a tremendous shortfall of towels throughout the Club over the past few months. It is extremely easy to place a towel from golf, tennis, or fitness in your bag after your round or workout with the intention of returning the towel on your next visit. Things happen and the towel never gets back, oh well next time. Our request is an easy one; please take the time to look around your home, garage, sport bag, etc. for any towels that may have hidden themselves, without you knowing. The next time you visit the Club, simply drop them into the "Towel Amnesty" containers conveniently located in several locations. This will go a long way in rebuilding our towel inventory in hopes that additional restrictions will not be necessary. Thank you in advance for your support and assistance.

Enough is enough; it's time to get outdoors and enjoy the weather.

See you at the Club soon!

Membership News ...

Marcia Rindfleisch, Membership and Member Relations

This month in Membership we are rolling out newest program. Make Our Club Your Club! For as little as \$6,500*

We are offering the opportunity for any new Golf Member to receive a set of custom fitted Clubs (\$1,000 value). The bonus to you is that, if you refer someone who joins, you get a set of Clubs too!

If you are not currently a Full Golf Member, but have been thinking about Upgrading, now is the time to do it because you will qualify for the Clubs as well.

AND ...

Since we are not just a Golf Club, we are offering a similar program in Tennis, for as little as \$1250** with a Wilson Racquet (\$300 value). Referrals and upgrades apply here as well.

SO ...

Talk to your friends, family, and neighbors, or anyone who has mentioned wanting to join the Onion Creek Club. Tell them to give me your name when they call for details on how to join.

**Financing offered with \$2,500 down*

***Financing offered with \$450 down*

It is that Simple!

For more information, please feel free to contact me at 512.383.2028 or by email at marciar@onioncreekclub.com

Does the Club have your current email address? Please call or email me so we can update your records.

Contact Number: 512.383.2028

Email: marciar@onioncreekclub.com



www.Aqua-Tots.com
(512) 336-8687

Eight Water Safety Rules for a Safe Austin Summer
Submitted by Aqua-Tots Swim Schools

Offering swim lessons at Onion Creek Country Club this summer -- for small groups, semi-private or private individuals - 512.336.8687.

We are dedicated to promoting drowning prevention and helping equip Austin residents with the best tools to keep Austin families safe in and around water.

1. Always have a pool gate around home pools. This includes having a locked and securely fastened gate that is not accessible to little ones.
2. Continuously educate children on water safety. This is a great thing to do at home, on the boat, at the pool, wherever there is water. Each time you are getting your little one ready for a swim session or water play, go over the rules of water safety. Repetition is key with small children. Make sure your swim instructor incorporates a "Safety Lesson of the Week" into its lesson curriculum. This includes questions about water safety and how to avoid dangerous situations.
3. Designate a "Water Watcher." This is a responsible adult who sticks to alcohol-free beverages during swim time and who is in charge of keeping both eyes on the pool while it is in use. Or, better yet: consider renting a Lifeguard for your party or group event.
4. Remove all pool toys, floaters, ring buoys and other child-enticing items from the pool area when it is not in use. One wrong reach for that floating rubber ducky could be disaster.
5. Clear homes of common household items that can be dangerous to a curious toddler. It takes just 2 inches of water for a child to drown in a bucket. Put all mop buckets, dog dishes and coolers out of children's reach.
6. Never leave a young child in the pool or bathtub--even "just to get the phone."
7. Enroll your child in swim classes. Start lessons early. The longer a child has lessons the more they understand water safety. A great time to do this is in the spring! This way your kids are already prepped and ready to roll for the summer swim season. You'll want to find an inside heated pool and lesson times geared towards working families.
8. Supervise, Supervise, Supervise! Try to have your eyes on your children in and around the pool at all times. Adults should always be present when any child is in the pool area. Let's help our kids love the water while also respecting it by being safe and well-trained at all levels.

Contact: Lynn Neillie, Executive Director
Aqua-Tots Swim Schools
512-336-8687
www.Aqua-Tots.com

TOWEL AMNESTY:

Calling all Members:

We need your help in getting more of our Onion Creek Club towels back in circulation!

Please check your homes for those towels that you may have unintentionally taken home.

They can be dropped off in the towel bins located in several areas around the Club.

Thank you in advance for your support and assistance!



Love the Pearls!

ONION CREEK CLUB PRESENTS

Love the Pearls!

Discover the Beautiful World of Pearls

Please join us for a Special Ladies' Member/Guest Brunch

Saturday, May 21

11:00-1:00 P.M.

Brunch & Guest Speaker



Our guest speaker is Taylor Brennan, International Pearl Expert.

You will enjoy learning all about pearls at this relaxed and fascinating event. Taylor will be sharing information about the past, present, and future of pearls and show us the secrets from pearl cultivation and production.

Pearl Shopping begins after Presentation

This is a special opportunity for our Members and their Guests to shop from a huge selection of quality Pearl jewelry direct from the producer at a savings of up to 75% off retail. All pearls are GIA certified for authenticity grade A and above. Included are true Tahitian and rare pink pearls.

*Our Complimentary Gift to You...
A Beautiful Pair of Pearl Stud Earrings*

Enter to Win a Classic Pearl Necklace

Reservations Required:

Please call 512.282.2150 or stop by the Front Desk

Guests Encouraged and can charge to their credit card

Cost: \$12.95++ Per Person

Easter Sunday Brunch Menu

Sunday, April 24
11:00 a.m. ~ 3:00 p.m.

Breakfast

Assorted Danish, Bagels, Pastries, Muffins and Sticky Buns, Blueberry Blintzes, Hash Browns, Crisp Bacon and Sausage, Quiche Lorraine, and Made to order Omelets

Displays

Seasonal Fruit Display, Baked Brie and Toasted Baguettes, Chilled Grilled Vegetables with Herb Cream Cheese, Assorted Cheeses and Crackers, Scottish Smoked Salmon with traditional accoutrements, and Shrimp Cocktail

Salads

Baby Bibb Salad, Baby Spinach-Parmesan, Marinated Fennel Salad, Spring Tri-Colored Pasta Salad, Deviled Eggs, Assorted Condiments and Dressings

Entrees

Carved Rosemary Leg of Lamb and Honey Glazed Ham, Stuffed Chicken Breast with Feta and Fresh Wilted Spinach, Angel Hair Bundles topped with a Roasted Garlic White Wine Sauce, Grilled Salmon topped with Caramelized Sweet Onion Butter, Saffron Rice Pilaf, Spring Vegetable Medley, Roasted Yukon Gold Potatoes, and Artichoke Stuffed Tomato Halves.

Kid's Buffet

Corn Dogs, Chicken Nuggets, Mac & Cheese, Carrots

Elaborate Dessert Display

Mother's Day Brunch Menu

Sunday, May 8th
11:00 a.m. ~ 3:00 p.m.

Breakfast

An Array of Danish, Muffins, Croissants, Bagels and Sticky Buns, Cheese Blintz with Wild Berry sauce, Crisp Bacon & Sausage, Breakfast Potatoes, Banana Stuffed French Toast, Spanish Quiche, Made to order Omelets

Displays

Seasonal Fruit Display with Fresh Berries, Domestic and Imported Cheese, Mixed Grilled Vegetable Display, Scottish Smoked Salmon with traditional accoutrements, Shrimp Cocktail

Salad & Specialties

Garden Mixed Salad, Italian Antipasto Salad, Bacon Bleu Cheese Wedge Salad, Cranberry-Apple Chicken Salad, Sunburst Spinach Salad, Assorted Dressings and Accoutrements

Entrees

Carved Prime Rib and Parmesan Crusted Pork loin, Broiled Crab stuffed Shrimp on a Polenta cake with a Citrus Parsley sauce, Cumin and Corn Chip Crusted Chicken breast on a bed of Spanish Rice topped with fresh Avocado and jack cheese, Scallion Mashed Potatoes, Roasted Spring Vegetables

Kid's Buffet

Corn Dogs, Chicken Nuggets, Mac & Cheese, Carrots

Elaborate Dessert Display

Memorial Day Weekend Festivities and Pool Kick-Off

Monday, May 30th

Grab the whole family and head to the Club for fun in the sun! Don't miss out on the Water Slide!

Memorial Day BBQ 11:00 a.m. – 2:00 p.m. **Memorial Day Golf Tournament**

Pool Party 11:00 a.m. – 6:00 p.m.

\$18.95++ per person for Adults
\$8.95++ per person for Children 8-12

(Includes BBQ Buffet)
8:30 a.m. Shamble-Make your own Teams
\$35.00 per person

Memorial Day Tennis Mixer

(Includes BBQ Buffet)

10:00 a.m. – 12:00 p.m.
\$25 per person for OCCTA Members
\$30 per person for OCC Members

The Demaret Grille will be CLOSED on Memorial Day for this Event

OCC Dining Traditions...

Chicken Night

Every Wednesday Night!

April 6, 20, and 27

May 4, 11, and 25

A Full Buffet of Chef's Famous Fried Chicken, Baked Chicken, Fried Catfish, Salad, Southern Mashers, Biscuits and Gravy, Vegetables and Dessert.

Traditions are hard to break and this *ever-popular* Member event is no exception.

6:00 – 8:30pm

\$11.95++ per person

\$5.95++ per person for

Children 5-12

*New Tradition– Family Bingo Night

Wednesday, April 13 and May 18

One FREE Bingo card per diner.

Steaks & Stogies

Thursday, April 14 – Small Batch

Bourbons

Wednesday, May 11 – Tequila Tasting

Boy's Night Out!

Join us for a Tempting Tasting of specially chosen Liquors and enjoy one of Chef's Rigo's delicious Steak dinners followed by a complimentary Cigar.



Happy Hour

Held Every Friday Night

Apr 1, 8, 15, 22 and 29

May 6, 13, and 27

Luan Happy Hour at the Pool, May 20th.

**All Cocktails Discounted*

5:30-7:00 p.m.-19th Hole



Night in Tuscany

Friday, April 8 and May 27

6:00-9:00 p.m. – MDR \$15.95++ per person

Wine Club

Friday, April 22 – Vintner's Dinner

Thursday, May 19 – Tasting



Chef's Friday Feature

Held Every Friday Night

April 1, 15, 22, and 29

May 6 and 13

Chef Rigo and his talented Culinary Staff will tempt your taste buds with his Special Feature! **Please check weekly Email Blast for Menu item of the week!*



Sunset Menu

Held Every Thursday Night

April 7, 14, 21, and 28

May 5, 12, 19 and 26

Join us every Thursday, with 4 choices to tempt you and one of those will be a Chef Rigo's Special!

Sunday Breakfast Brunch

Held Every Sunday

(except Easter Sunday and Mother's Day)

\$11.95++ per person

\$5.95++ per person for Children 6-12

Prime Rib Night

Saturday, April 23 and May 21

\$19.95++ per person King Cut

\$16.95++ per person Queen Cut

Chef's Cooking Class

Thursday, May 26 – Summer Seafood

By overwhelming request, this night will be all about the freshest Seafood possible!

6:30 p.m. – \$39.95++

(With a Minimum of 18 people and Maximum of 24 people)



OCC Special Events...

Master's Dining Special

April 7 – 10

All Day in the Grille

Pimento Cheese Burgers - \$8.95

Cinco de Mayo

Thursday, May 5

Celebrate with a Special Sunset Menu

Corona, Dos Equis, and Modelo bottles for \$2.50



Kentucky Derby Party

Saturday, May 7

6:00 p.m. – 11:00 p.m. – Demaret

Enjoy traditional favorites such as Mint Julep's, Kentucky Hot Browns, Burgoo, Cheese Garlic Grits, Bread Pudding, Horse Race Pie and Bourbon Balls. Watch the race and transport yourself to the Old South! Ladies, don't forget your hats!

Almost Patsy Cline

Friday, May 13

7:00 p.m. – 11:00 p.m. – MDR

Golf Shop News

Kevin Batton, PGA Head Golf Professional

April and May at Onion Creek is a very busy time. Not only at Onion Creek, but April is really the kickoff for the golf season everywhere with the start being the Masters. We will have lots of great things happening around the club during this time, so keep reading your Onion weekly to stay informed of upcoming events and activities. If you are not receiving this weekly golf email, please drop me an email at kbatton@onioncreekclub.com.

Don't forget the Golf Shop and take care of all your golfing needs from merchandise, clubfitting and repair, to fine tuning your golf game with our Excellent Teaching Instruction, Lonny Alexander.



We hope you enjoy the progress we have made over the last few months and we look forward to seeing you out on the course. Please take pride in your club and remember to repair your divots and ball marks!

Upcoming April / May Golf Events

WGA Sat Play	April 2 and 30 May 7 and 21
WGA Playday	April 5, 12, 19 and 26 May 3, 10 and 25
MGA Loophole	April 9
Lone Star Classic*	April 29
Couples Invitational	May 6 - 8
American Legion Tournament*	May 12
MGA J. Demaret Memorial	May 14 - 15
WGA Audrey Gooden	May 17 - 18
Memorial Day Tournament	May 30

*Outside Events

Golf Course Maintenance

Michael Moore, Golf Course Superintendent

We have successfully made it through another winter, and are looking forward to the warmer days of spring and summer.

The course held up real well throughout the winter, with minimal damage to our turf grass. With that said, the next 4 to 8 weeks will be real important to the health of our turf for the rest of the growing season. Over the next several weeks, you will notice that the greens will start thickening up, and greens speeds will vary from green to green. The inconsistent green speeds are influenced by several factors. As you will notice, some greens will be further along in the transition cycle compared to others that are slower to come out of dormancy. We have a hand full of greens that tend to come out of dormancy slower than the rest. These greens include #1 through #4 Original, #1 through #3 North, and #18 North. These greens are on average much smaller than the rest, with limited pin position availability along with limited access to the green. The compaction on these greens is usually more concentrated to some of the weaker areas because of the lack of oxygen down to the root zone. We will be venting these greens throughout the spring with small pencil tines to get the airflow and water movement into the root zone, so the turf will fill in faster. All in all, we are very excited about the overall health of the golf course, and are looking forward to a great golf season.

Environmental Stewardship

Pete League



Did you know that...

... Michael Moore has developed a comprehensive training program for storing and handling all chemicals used on our golf course.

... included in this training program are the basic tenets of integrated pest management including (1) scouting and monitoring, (2) selecting thresholds, (3) making decisions based on treatment options, (4) proper timing and spot treatment, and (5) documenting and evaluating results.

... the Maintenance staff maintains green, tee, and fairway mowing heights at levels that can be reasonably maintained on a day-to-day basis without continually stressing turf or maximizing chemical use.

... we have inventoried soil types for all playing surfaces and assessed conditions such as soil structure, nutrient levels, organic content, compaction, and water infiltration.

... Michael's staff regularly works to improve soil health, which may include amending organic content, aerating, and improving water infiltration to cultivate a diverse, living biotic soil community.

... the Maintenance staff applies pesticides only when and where scouting indicates that pest threshold levels have been exceeded.

... we employ practices and use products that reduce the potential for contamination of ground and surface water, e.g., curtains on application equipment, spoon-feeding, slow-release products, and selected natural organic products.

Green Committee

Bob Baeumel



Spring weather has arrived, a little earlier than normal - if you haven't been on the golf course lately, you are missing it coming alive... Fairways and greens are greening up, the red buds and Bradford pears are blooming and trees are starting to leaf out. Now if old mother nature would just give us some rain to go along with the beautiful weather. Michael and his team have done it again this year - even with the cold winter, everything seems to be coming back, right on schedule. This winter was only the second time in my 17 years here, that they used the tarps to cover up the greens - but it definitely helped, as the greens are in excellent shape.

By the time you see this, we should have completed our first round of tree planting - our goal being to get them in the ground by the end of March. The committee decided to plant four live oaks - one on each of the following holes on the original course. Number 12, along the left side of the fairway; number 13, about 50 yards past the multi-trunk oak on the right; and Number 14, about 30 yards past the oak on the left., and number 15 short of the oak on the corner on the right side. These locations were selected based on the need to have replacement trees in strategic locations for our critical trees as defined in the Texas State study.

We also decided to plant two cypress trees, one on hole number 16 on the right side, between the oak on the right and the big cypress along the creek - this should increase the beauty of this already great hole. The last cypress deviates somewhat from our plan, however, it too is going in a great location. Those of you that have been here a while recall that behind Original hole number 8, there were some large trees at one time. Likewise, we lost a large pecan by the cart path this past year. The plan is to put the cypress behind the green adjacent to the cart path - this will provide some added framing of the hole, without impacting the green and grass growth in the area. Overall, these plantings should add some character to the golf course a few years down the road. My thanks to those Committee Members for their donations toward this project. We will begin looking at the next planting locations for a possible fall planting, depending on the weather and rain conditions during the coming months.

At our March meeting, we covered information provided by Michael on the possible practice mat replacement study - again, any replacement will be dictated by available capital. The mat choices were reviewed and the committee agreed with the mat selection and proposed installation. Now it's a matter of available dollars.

We have all heard the word Stimp as it relates to green speed - well maybe not all of us. Bill Uhls did some research and presented it to the committee. The Stimpmeter was developed by amateur golfer Edward Stimpson in 1935. The device is basically a straight aluminum rod approximately a yard long with a shaped groove running its entire length. There is a small notch at one end of the device which cradles the ball, until such time it reaches its release point. You simply rest one end of the device on the ground and slowly raise the other end (where the ball is) until it is high enough for the ball to release itself from the notch.

The key is for the ball to release at the same height (20 degree angle) every time. The measurement process involves finding a level spot (most difficult part of the process) and rolling three balls down the stimpmeter and measuring the distance each travels - the balls must be within 8 inches of each other. Then do it again in the opposite direction and take the average of all 6 readings. This average distance in feet is the greens stimp speed. The USGA standards for green speed are as follows.

- Slow - 5-6 (feet)
- Medium - 7-8
- Fast - 9-10
- Pro tour - 11 - 12.5

Michael makes measurements several times a week on a couple greens and it is usually posted on the information sheet in the pro shop. Typically our greens run in the 9 to 10 range. During the discussion, Michael retrieved his Stimpmeter and we measured the speed of the carpet in the main dining room. It measured a 15...Your green committee plans to do a study on green speed during the year and will report more in future articles.

See you on the golf course!

MGA News

Rick Baughman



Happy Spring to all you Golfers...It is only March and we have had a ton excitement and great golf that is ready to be reported. This edition I have some fun facts and astonishing events to discuss. There were some remarkable accomplishments and some head scratching bloopers that have to be mentioned. Some also witnessed history being made at Onion Creek....

First, let's get to the winners of the first MGA event of the year:

The Brown Dog

- 1st Place Robbie Hutton, Rick Baughman, Mario Chapa, David Heath
 - 2nd Place Rob Marchese, Lance Aldridge, Greg Smith, Bailey Marshall
 - 3rd Place Pete Viliesis, John Sevcik, Don Milberger, Bill Uhls
 - 4th Place Jonathon Staub, Jim Alaniz, Stephen Northcutt, Robert Witt
 - 5th Place Robert Lander, Jeff Demgen, Perry Woolley, Zeke Champion
 - 6th Place Les Raines, Greg Holloway, Tom Sterzing, Dennis Engblom
- Congratulations to everyone! The MGA has decided to purchase a calculator for Mr. Lander so he can be more accurate with his addition in all future events.

Remarkable Accomplishments:

Sam Burks shots better than his age and fires an 85. Great Job Sam!

We have had some fine "Aces" already this season. Here is the list:

- Jack Ledbetter #2
- Stephen Northcutt #17
- John Keel #6
- David Boyle #17

Bob Baeumel scores an ACE in match play against Stewart Rojo! WOW And last but certainly not least, T. Mullin #17. I understand that he hit a towering hooded 5 iron that never achieved a height greater than 5 feet off of the ground, scooted off the hill to the back of the green and rolled back down for an ace....all from the white tees!

Congratulations to all!

Bloopers:

Scott Blundo called 3 penalties on HIMSELF in one round....the last 2 were caused from moving the leaves around his ball and the ball moved....maybe you should just leave the leaves! No Pun!

Jim Alaniz was so excited with his play in the Individual Match-Play; as he was explaining in vivid detail shot by shot, he fell over backwards in his chair on the veranda while enjoying his favorite beverage....hmmmm Greg (Day-light savings) Smith forgot to set his clock and showed up an hour late for his match....we will all try to remind Greg in the fall when time changes again... FYI - your phone always updates itself....

History was made:

It was 20 years in the making folks. Erik Nielsen finally did it. Rick Brown told Erik that if he ever beat him, he would break his clubs in half and find a nice hiding place for them. Rick is looking for a new set of clubs as Erik threw an 85 at Mr. Brown's 88. I will leave the hiding place alone for now.

So far it has been a great start to the year. There has been some fantastic golf, great fellowship and a ton of fun. I am positive that there is more fun to come in the near future. I am very excited to see what transpires next at Onion Creek.

Please make sure to replace your divots with sand and PLEASE fix your ball marks on the greens. It is our duty to keep our course in great shape. Happy Swing Thoughts!



OCCLA News

Jill Brown

Board Meeting

9:30 am – LLR

April 6

May 4

Ladies Bunko

6:45 pm – 19th Hole

April 13

May 11

Bring 10 one dollar bills.

Evening Book Club

7:30 pm – 19th Hole

Apr 27th Passion of Artemisia by Susan Vreeland

May 25th The Secret Garden by Kate Morton

Luncheon

Thursday, April 21, 11:30 am, \$16.95++, program will be presented by Kaitlyn Hopkins, the Musical Theatre Director from Texas State with a preview of a few selections from “Wild Party” being performed by students on the Texas State University campus later this month.

Thursday, May 19, 11:30 am, \$16.95++, join us for the installation of the 2011 – 2012 OCCLA officers and a style show featuring fashions from The Gift Solution, Barton Creek Mall.

The Club does not take reservations or cancellations for OCCLA Luncheons. Reservations are required and must be made or cancelled by 2:00 pm on the Tuesday immediately prior to the luncheon, April 19 / May 17. Please call Carmen Chesney 282-3687, Marion Locke 280-6538; or Ginny McCandless 282-4342.

Those who wish to be on the Permanent Reservations List, add a guest or cancel should call Gloria Hunter 282-6333 or Rita Romero 350-0260. Reservations made but not kept or cancelled will be charged to the member.

Wild Party

After hearing a preview of the show ‘Wild Party’ at the April OCCLA luncheon, you will want to join us for the entire show, 7:30 pm, *Wednesday, April 27th* at Texas State University. Tickets are \$10.00 per person. Call Mary Jane Caudill 282-6807 for reservations and more info.

Austin Segway Tour

Thursday, April 14th, we will be going downtown for a tour of Austin via Segway. We will leave from the club parking lot at noon, for a 1:00 start time. Small group tours will last from 1 – 2 ½ hours at a cost of \$32 + tip per person. Each tour begins with riding and safety instruction; helmet is provided and required. Space is limited, for reservations call Mary Jane Caudill 282-6807 no later than April 8th.

WGA News

Jill Brown

The WGA 2011 season has officially started. And what a great start it has been! On the very first play day of the year **Mary Lou Bledsoe** shot her age, and **Rita Romero** had an Eagle on # 6. That was followed by the Tuesday Ace / Star competition. Our March Ace was **Chris Walters** (and what a play day she had) and the Star was **BJ Pingrey**. Great job ladies and congratulations to all!

The Tuesday start time will be 9:00 am through the month of May, but changes to 8:30a.m. - starting with the play day on WEDNESDAY, June 1st (club closed on Tuesday, May 31).

The Audrey Gooden Member/Member Tournament fills up fast. Don't forget to sign up in the Ladies Locker Room for this popular two-day eclectic event set for Tuesday and Wednesday, May 17 & 18.

WGA is always welcoming new members. Whether you are an experienced player dusting off your clubs, or someone just learning - there is a place for you with competitive play on either Tuesdays or Saturdays and a non-competitive group playing Wednesdays and Saturdays. If you've been thinking about joining, contact Mary Lou Bledsoe, Membership Chairman at mlbledsoe@austin.rr.com.

A special thank you to Lynn League and Nancy Whitman for getting the “Fun Bunch Golf Group” started and to Lonnie Alexander and Kevin Batton for all their help.

Keep up with WGA information posted on the Ladies Locker room bulletin board and the new location for the kiosk (just outside the Membership office).



Bridge Association News

Pat Uhls

Party Bridge

1st and 4th - Thursday @ 12:30 p.m.

OCC no partner necessary

January 5, 2011

- 1st Loma Warren
- 2nd Madeleine Houze
- 3rd BeJay Kremer

January 27, 2011

- 1st Eloise Godfrey
- 2nd Loma Warren

February 3, 2011

- 1st Mona Straw
- 2nd Joy deLaVeaga
- 3rd Tie Betty Ladner
Vicki Spink

March 3, 2011

- 1st Loma Warren
- 2nd Madeleine Houze
- 3rd Ruth Tyner
- 4th David Boyle



Day Duplicate

2nd - Thursday 12:30 p.m.

OCC bring Partner

January 13, 2011

- 1st Sindy Shipp and Suzanne Schoeppe
- 2nd Tie Carolyn Gary and Ruth Stark
Judy Higgins and Andy Brown

February 10, 2011

- 1st Andy Brown and Madeleine Houze
- 2nd Tie Gale Gant and Eloise Godfrey
Ruth Stark and Carolyn Gary

Evening Party

2nd Wednesday @ 6:45 p.m.

OCC Bring Partner

Evening Duplicate

3rd Wednesday @ 6:45 p.m.

OCC Bring Partner

Special Event

Thursday, February 24, 2011

Duplicate Bridge

- 1st Suzuanne Schoeppe and Christina Milisci
- 2nd Doug Wilda and Blair Jacob
- 3rd Sue Power and Ramona Schiraldi

Contract (Party) Bridge

- 1st Huguette Meyer
- 2nd Joy deLaVeaga
- 3rd Kay Zunke
- 4th Lee Witt

Marathon Winners ~ *CONGRATULATIONS*

- 1st David Boyle and Logan Jenkins
- 2nd Doug Wilda and Blair Jacob
- 3rd Andy Brown and Mary Bently

2011-2012 - OCCBA OFFICERS

- President David Boyle
- Vice-President Myrna Longenecker
- Secretary Jill Brown

*Dues of \$20 due ASAP for addition to membership directory

Arts & Literary Club

Friday, April 8, 2011

Beverly Burmeier, a Texas based freelance writer and photographer with credits in a variety of national and regional publications, will be our speaker. Her range of specialties includes travel, health, nutrition and fitness, lifestyle, parenting, home and garden, and environment; also profiles and essays. Ms. Burmeier received a BA in Language Arts and Journalism at Sam Houston State University and graduated Magna Cum Laude. She has worked in the Texas Independent School District in Angleton, Dallas, and Fort Worth, and in editing and proofreading. Her outside interests include golf, hiking, tennis, gardening, kayaking and boating.

Friday, May 13, 2011

A former university writing instructor and Anderson High School creative writing instructor, Joy H. Selak, PhD., has utilized her talents in collaborating with Dr. Steven Overman to write the book, *You Don't Look Sick! Living well with Invisible Chronic Illness*. In the book they discuss the challenges of confronting and managing illness that cannot be seen as well as the skills needed to deal with social pressures, medical and disability insurers and health care providers. They offer readers the hope of living well even while sick, and realizing the blessings inherent in the quiet life that illness demands. Throughout the U.S. Ms. Selak has spoken to numerous audiences about living with chronic illness and the craft of writing. Her speaking engagements have included the Myeloproliferative Disorders Foundation (San Mateo, CA); North Texas Fibromyalgia Assoc. (Dallas, TX); National Neutropenia Network (Ann Arbor, MI); Pfizer Global Research & Development (Boston, MA); and The Arthritis Foundation (Seattle, WA). She may be contacted at: joy@joywrites.com



Our group welcomes spouses, guests, and prospective members. September thru May meetings on the 2nd Friday: 10 a.m. social hour; 10:30 a.m. program followed by optional Demaret Grille lunch. Annual dues: \$25 (individuals); \$30 (couple). Please call Marion Komnick, 280-7099, for further information.

Fitness News

Dawn Mallory, Fitness Director

Spinning + Pilates = *Spilates*

A full circle exercise program consists of flexibility, strength and endurance (cardio), equally. A full Pilates session covers 2 of the 3 of these, flexibility and strength. When performing Pilates exercises correctly, flexibility will increase in your body over time from the lengthening exercises that are continuously taught throughout classes and routines. Teaching your body to be long and strong will in turn increase your flexibility. The strengthening aspect of Pilates is created from the resistance in the springs on a Pilates Reformer and then on the mat with gravity in relation to your body, balance and stability in your core. So what are we missing in Pilates?

CARDIO...CARDIO...CARDIO...

Yes, there are times in a Pilates workout that you will have increased heart rate and get a great workout. This does not constitute an official "Cardio" workout and we don't want to miss working out the most important muscle in our body, the heart, on a regular basis.

Keeping this in mind, I wanted to offer more to a Pilates session. So, now available at OCC is the full circle workout...SPILATES. Spilates is a workout designed, by myself, to get any level of fitness individual into a comfortable setting to participate in a full circle workout while learning how their muscles work and move for them on a daily basis.

I have purchased Spin bikes for these awesome new sessions and have already been taking Members through workout programs using both the Spinning bikes and Pilates equipment in the same session. It's fun for all ages, men and women, and is a great new way to get your workout in with proper instruction. The Spinning bikes simulate the experience of riding a road bike without all the traffic. I officially invite you to try out the new SPILATES workout compliments of myself. In the month of April I will take Members through a sample workout of Spinning and Pilates to give you a taste of the wonderful new program. Call the Club or email me to set up an appointment today!

For more information or questions on SPILATES, contact me, Dawn Mallory, at AustinDawn@aol.com. (512) 383-2019 (Fitness Department)

Tennis Court News

Tres Davis, Director of Tennis

Dear OCC Members,

We are kicking off the spring tennis season with our biggest event of the year! It is our annual Davis Cup Tennis Tournament. This awesome event will be held from April 14th through April 16th. There will be a Calcutta on Thursday April 14th with snacks, beverages, and an exhibition from some local pros to entertain you. Matches will begin on Friday evening April the 15th and continue on Saturday April 16th. We will have 4-6 teams representing a different country. Each team will have a captain that will pick his team from the draft and be responsible for putting a lineup out for each match. There will be an assortment of food, drinks, and prizes throughout the event. Your fellow OCCTA board members are in the process of finalizing the exact food, beverage, and entertainment details. We had a great turnout last year and hope to have an even bigger event this year!

Our two clay courts are now in great condition after making it through the cold weather. There are only a handful of facilities in the region that are lucky enough to have clay courts. As you watch tennis on television this time of year, you will see Roger Federer and Rafael Nadal sliding on "the dirt" over in Europe. The courts we have are made with green clay instead of the red clay that is more common in Europe, but they play almost identical. Come on out and see for yourself how much fun clay court tennis is!

The next session of league play will start on April 19th for 3.5+ players and on April 20th for 3.0 players. Each league session lasts six weeks. This is a great way to get some fun competition in with your fellow OCC tennis players. The league price is \$45 for members and includes new balls and a free beverage after each nights play. There is a \$50 prize for the winners of the leagues. New league players are always welcome so come down and join us!

Thursday afternoons is all about the kids! We have junior practice from 4:30 to 5:30 on Thursday afternoons. This class is growing every week and the kids are having a blast! You can try it out for a drop-in rate of \$15 per child or purchase an 8 week package for a discounted rate.

See you on the courts!

APRIL 2011

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday																							
<p>Clubhouse.....512.282.2150 Clubhouse Fax512.282.5363 Golf Pro Shop512.282.2162 Tennis Pro Shop512.282.2829</p> <p>For <i>To-Go Orders</i>, please call 512.282.2150 ext. 3124</p>	<p>Clubhouse Phone Numbers</p> <p>General Manager512.383.2002 Membership Office512.383.2028 Catering Events512.383.2005 Accounting512.383.2018</p> <p>Service Director512.383.2003 Men's Locker Room512.383.2021 Ladies Locker Room512.383.2022 Demareet Grille512.383.2027</p> <p>Visit our Website: www.onioncreekclub.com</p>	<p>3 Sunday Brunch 10:00-1:30 pm - MDR <i>Club Closes at 4:00 pm</i></p>	<p>4 <i>Club Closed</i></p>	<p>5 WGA Playday 9:00 am <i>Club Closes at 4:00 pm</i></p>	<p>6 OCCLA Board Meeting 9:30 am - LLR Chicken Night 6:00-8:30 pm Ladies Only Night 5:30-9:00 pm - 19th Hole <i>Demareet Closes @ 5 pm</i></p>	<p>7 OCCLBA Party 12:30 pm Sunset Menu Night 5-7:00 pm--Demareet Grille</p>	<p>8 Arts & Literary Club 10:00 am - Dance Floor Happy Hour 5:30-7:00 pm - 19th Hole Night in Tuscany 6:00-9:00 pm - MDR</p>	<p>9 \$5.00/Burgers All Day Veranda/Clubhouse WGA Sat Ace Play 9:00 am MGA Loophole</p>	<p>10 Sunday Brunch 10:00-1:30 pm - MDR <i>Club Closes at 4:00 pm</i></p>	<p>11 <i>Club Closed</i></p>	<p>12 WGA Board Meeting 2:00 pm WGA Playday 9:00 am <i>Club Closes at 4:00 pm</i></p>	<p>13 OCCLA Bunko 6:45 pm - 19th Hole OCCLBA Evening Party 6:45 pm Chicken/Bingo Night 6:00-8:30 pm <i>Demareet Closes @ 5 pm</i></p>	<p>14 Davis Cup Tennis Tournament OCCLBA Day Duplicate 12:30 pm Sunset Menu Night 5-7:00 pm--Demareet Grille Steaks & Stogies</p>	<p>15 Davis Cup Tennis Tournament Happy Hour 5:30-7:00 pm - 19th Hole Chef's Friday Feature 6:00-9:00 pm</p>	<p>16 Davis Cup Tennis Tournament \$5.00/Burgers All Day Veranda/Clubhouse</p>	<p>17 Sunday Brunch 10:00-1:30 pm - MDR <i>Club Closes at 4:00 pm</i></p>	<p>18 <i>Club Closed</i></p>	<p>19 WGA Playday 9:00 am <i>Club Closes at 4:00 pm</i></p>	<p>20 Chicken Night 6:00-8:30 pm OCCLBA Evening Duplicate 6:45 pm <i>Demareet Closes @ 5 pm</i></p>	<p>21 OCCLA Luncheon 11:30 am OCCLBA Party 12:30 pm Sunset Menu Night 5-7:00 pm--Demareet Grille</p>	<p>22 Happy Hour 5:30-7:00 pm - 19th Hole Chef's Friday Feature 6:00-9:00 pm Wine Club Vintner's Dinner</p>	<p>23 Easter Egg Hunt 11:00 am \$5.00/Burgers All Day Veranda/Clubhouse</p>	<p>24 Easter Sunday Brunch 11:00-3:00 pm - MDR <i>Demareet will be Closed</i> <i>Club Closes at 4:00 pm</i></p>	<p>25 <i>Club Closed</i></p>	<p>26 WGA General Meeting 2:00 pm WGA Playday 9:00 am <i>Club Closes at 4:00 pm</i></p>	<p>27 Evening Book Club 7:30 pm - 19th Hole Chicken Night 6:00-8:30 pm <i>Demareet Closes at 5pm</i></p>	<p>28 Sunset Menu Night 5-7:00 pm--Demareet Grille Chef's Cooking Class</p>	<p>29 Happy Hour 5:30-7:00 pm - 19th Hole Chef's Friday Feature 6:00-9:00 pm Lone Star Classic</p>	<p>30 Prime Rib Night \$5.00/Burgers All Day Veranda/Clubhouse WGA Sat Play 9:00 am</p>

MAY 2011

**** The Pool will be open for Summer Preview every Saturday and Sunday in May. Lifeguards will be on duty 11:00 a.m. ~ 8:00 p.m. All other times: Adults Swim at your own Risk ****

The Pool officially OPENS daily on Saturday, May 28

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday																
1 Sunday Brunch 10:00-1:30 pm ~ MDR Club Closes at 4:00 pm	2 Club Closed	3 WGA Playday 9:00 am Club Closes at 4:00 pm	4 OCCLA Board Meeting 9:30 am ~ LLR Chicken Night 6:00-8:30 pm Ladies Only Night 5:30-9:00 pm ~ 19th Hole Demaret Closes @ 5 pm	5 OCCBA Party 12:30 pm Sunset Menu Night 5-7:00 pm~Demaret Grille Cinco de Mayo 6-9:00 pm	6 Happy Hour 5:30-7:00 pm ~ 19th Hole Chef's Friday Feature 6:00-9:00 pm Couples Invitational	7 Kentucky Derby Party WGA Sat Play @ 9:00 am Couples Invitational \$5.00/Burgers All Day Veranda/Clubhouse																
8 Mother's Day Brunch 11:00 am-3:00 pm ~ MDR Demaret will be Closed Couples Invitational Club Closes at 4:00 pm	9 Club Closed	10 WGA Board Meeting 2:00 pm WGA Play Day 9:00 am Club Closes at 4:00 pm	11 OCCLA Runko 6:45 pm ~ 19th Hole OCCBA Evening Party 6:45 pm Chicken Night 6:00-8:30 pm Steaks & Stogies Demaret Closes @ 5 pm	12 OCCBA Day Duplicate 12:30 pm Sunset Menu Night 5-7:00 pm~Demaret Grille American Legion Tournament	13 Arts & Literary Club 10:00 am ~ Dance Floor Happy Hour 5:30-7:00 pm ~ 19th Hole Chef's Friday Feature 6:00-9:00 pm Almost Patsy Cline 7-11:00 pm ~ MDR	14 \$5.00/Burgers All Day Veranda/Clubhouse MGA J. Demaret Memorial																
15 Sunday Brunch 10:00 am-1:30 pm ~MDR MGA J. Demaret Memorial Club Closes at 4:00 pm	16 Club Closed	17 WGA Audrey Gooden Club Closes at 4:00 pm	18 Chicken/BINGO Night 6:00-8:30 pm OCCBA Evening Duplicate 6:45 pm WGA Audrey Gooden Demaret Closes @ 5 pm	19 OCCLA Luncheon 11:30 am Sunset Menu Night 5-7:00 pm~Demaret Grille Wine Club Tasting	20 Luan Happy Hour at the Pool 5:30-7:00 pm ~ 19th Hole Chef's Friday Feature 6:00-9:00 pm Member Dining Closes @ 4 pm	21 \$5.00/Burgers All Day Veranda/Clubhouse Prime Rib Night WGA Sat Play @ 9:00 am																
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29 Sunday Brunch 10:00 am-1:30 pm ~MDR Club Closes at 4:00 pm	30 Memorial Day Celebration BBQ and Pool Party 11:00 am-2:00pm Golf Tournament-8:50am Tennis Mixer 10:00am-12:00pm	31 Club Closed	<p>Clubhouse Phone Numbers</p> <table border="0"> <tr> <td>Clubhouse.....</td> <td>512.282.2150</td> <td>Service Director.....</td> <td>512.383.2003</td> </tr> <tr> <td>Clubhouse Fax.....</td> <td>512.282.5363</td> <td>Men's Locker Room.....</td> <td>512.383.2021</td> </tr> <tr> <td>Golf Pro Shop.....</td> <td>512.282.2162</td> <td>Ladies Locker Room.....</td> <td>512.383.2022</td> </tr> <tr> <td>Tennis Pro Shop.....</td> <td>512.282.2829</td> <td>Demaret Grille.....</td> <td>512.383.2027</td> </tr> </table> <p>For <i>To-Go Orders</i>, please call 512.282.2150 ext. 3124 Visit our Website: www.onioncreekclub.com</p>				Clubhouse.....	512.282.2150	Service Director.....	512.383.2003	Clubhouse Fax.....	512.282.5363	Men's Locker Room.....	512.383.2021	Golf Pro Shop.....	512.282.2162	Ladies Locker Room.....	512.383.2022	Tennis Pro Shop.....	512.282.2829	Demaret Grille.....	512.383.2027
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