

ECHOES

THE OFFICIAL NEWSLETTER OF CHAMPION HILLS

OCTOBER 2026

championhills.com | @ChampionHillsCommunity | 828.696.1962

Thank You, Curt Marker!



There are moments when words seem inadequate. The passing of Curt Marker is one of those moments.

How do you adequately recognize nearly three decades of friendship, leadership, service, generosity, and compassion?

How do you capture the impact of someone who gave so much of himself to his friends, his Club, his community and the employees he cared so deeply about?

Perhaps the best place to begin is with two simple words:

THANK YOU!

THANK YOU, CURT, FOR YOUR COMPASSION.

You had a remarkable ability to see people—not positions, titles or circumstances, but people. You remembered what mattered to them. You encouraged them. You made them feel that their contribution mattered. And when someone needed help, you didn't simply express concern—you showed up.

That compassion was especially evident in your commitment to Champion Hills employees. For more than a decade, you led the Employee Scholarship Committee, helping employees pursue college degrees, professional certifications and opportunities that could change their lives and the lives of their families. The program that now proudly bears your name is a fitting tribute, but its true legacy will always be found in the people whose futures became brighter because you cared.

THANK YOU, CURT, FOR YOUR LEADERSHIP.

When Champion Hills transitioned to member ownership, you helped guide the Club into a new era, serving in 2001 as President of its first member-led Board of Governors. Over the years, you served as Treasurer and Vice President and contributed your time and wisdom to the Greens, Membership, Golf, Strategic Planning, Finance and Nominating Committees, the POA and countless other efforts.



But your leadership was never about a title. It was about accepting responsibility when you believed you could make a difference. Many of the traditions, governance practices and institutions we value at Champion Hills today carry your fingerprints.

THANK YOU, CURT, FOR YOUR PASSION.

Certainly, there was golf—a game you loved and played extraordinarily well. Five holes-in-one at Champion Hills, championships, regularly shooting your age and countless rounds with the M&M group are all part of the Curt Marker story. But what mattered most wasn't the scorecard. It was the friendships, camaraderie, and joy you found in being with others.

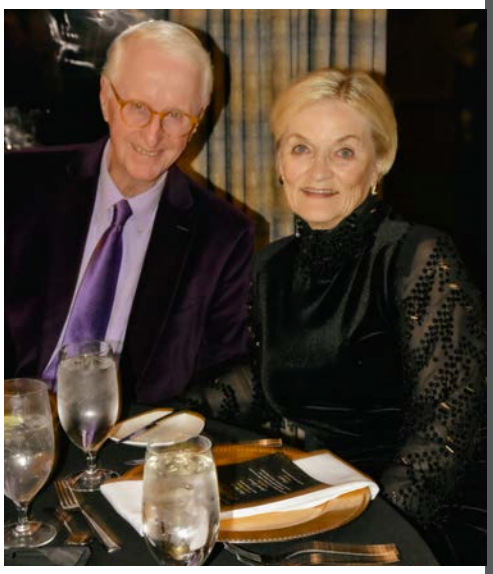


And your passion reached far beyond Champion Hills. You and Sue became extraordinary advocates for education in Henderson County, investing not simply financially but personally in students, teachers. and schools. Your induction together into the Henderson County Education Hall of Fame earlier this year recognized nearly two decades of that commitment.

AND YOUR PASSION REACHED FAR BEYOND CHAMPION HILLS.

You and Sue became extraordinary advocates for education in Henderson County, investing not simply financially but personally in students, teachers and schools. Your induction together into the Henderson County Education Hall of Fame earlier this year recognized nearly two decades of that commitment.

Curt is no longer with us, and his absence will be deeply felt. But his impact will remain for a very long time.

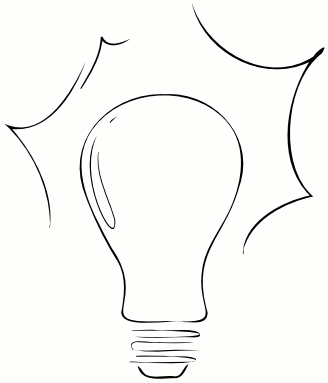


It will remain in the Club he helped shape. In the scholarship program that bears his name. In the employees and students whose lives he helped change. In the organizations he strengthened. In the friendships he nurtured. And in the example he leaves for all of us about leadership, generosity, compassion and service.

Perhaps the greatest tribute we can offer Curt is to carry a little of that example forward—to notice people, to become involved, to help when help is needed and, most importantly, to show up.

THANK YOU, CURT.

Thank you for caring. Thank you for leading. Thank you for giving. Thank you for showing up. You made a difference. And you will not be forgotten.

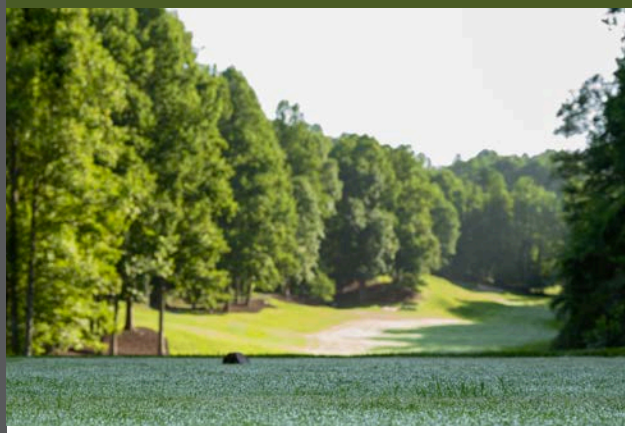


PULL UP A CHAIR - LET'S CHAT!
OCTOBER 5 | 10 AM

Meet with the Club Board President, Stu Holcombe to ask Club-related questions, share ideas & suggestions, or raise any topics important to you. Your voice matters!

FRONT PHOTO CREDIT: CHEF ANTHONY GARNETT

HEAT, RAIN, AND A FEW UNINVITED GUESTS



A CHALLENGING SUMMER ON THE GOLF COURSE

This summer gave our agronomy team plenty of opportunities to do the same job twice. Persistent heat, warm nights, and strong thunderstorms put our turf under considerable stress, then repeatedly disrupted the work needed to help it through the season.

Champion Hills relies predominantly on cool-season bentgrass on our greens, tees, and fairways. While warm-season grasses such as bermudagrass and zoysia thrive in summer heat, bentgrass struggles when high temperatures and humidity persist, especially when warm nights offer little relief.

WHEN THE RAIN UNDOES THE WORK

Keeping stressed turf healthy requires carefully timed fertilizer and protective treatments. This summer, strong storms repeatedly washed away or reduced the effectiveness of applications, making necessary reapplications an expensive part of maintaining the course. Each repeat application meant additional product costs, labor and equipment time, often while the team was also repairing storm damage elsewhere.

Rain can be welcome during summer, but the intensity and timing of these storms created a frustrating cycle: treat the turf, weather the storm, assess what was lost and repeat the work where needed.

DISEASE AND PEST PRESSURE

In early August, we also faced a Pythium outbreak. Pythium is a turf disease associated with wet conditions that can cause serious damage to already stressed grass. Addressing it promptly was essential to limit further turf loss and protect playing conditions. It was another urgent demand on the team during an already difficult stretch of weather.

Over the last few weeks, a grub outbreak during the warm, wet stretch has brought another challenge: crows tearing into tee boxes and other areas to find a meal. Grubs feed on grass roots, weakening the turf, while the birds searching for them pull apart the surface. The result is damage from both below and above, adding pest management and turf repair to the team's workload.

While we focused on the serious threats from Pythium, grubs and the other diseases and insects that come with our glorious summers, dallisgrass, goosegrass and other unwanted grasses also slipped through our pre-emergent treatment defenses due to the heavy rains.You may notice these scattered patches around the course. We are now at a point where we can begin treating them again after the Men's Member-Guest. As those treatments take effect, the targeted weeds will begin to brown, so some temporary discoloration is an expected part of the process.



BUNKER IMPROVEMENTS THIS FALL

The storms also took a toll on our bunkers, particularly the fairway bunkers. Many still have older fabric liners, while our improved greenside bunkers use a newer liner system that performs better during heavy rain.

Beginning in late October or early November, we plan to continue our multi-year bunker improvement program by installing the newer system in fairway bunkers, starting with those experiencing the worst washouts. This should reduce storm damage and help us restore playing conditions more quickly.

It will also reduce the backbreaking work of rebuilding the same bunkers after repeated storms, freeing the team to spend more time on other course needs.

REBUILDING OUR TEES



We are also continuing our effort to level tees that have settled over time and become a little 'wonky,' to use one of my favorite words, not a highly technical agronomy term.

Reconstruction of two tee boxes at 11 & 16 are underway, with 16 complete and recovering, and 11 scheduled to be complete by the Men's Member-Guest (fingers crossed the weather cooperates.)

However, completion of the work does not mean the tees will be ready for play. The newly laid sod needs time to root firmly, and the seams between pieces need to knit together into a stable, even surface. During this establishment period, visible seams and uneven footing can present a trip hazard, and foot traffic or golf swings can shift or tear the fresh sod. These two tees will remain out of play until the turf is sufficiently established for safe use. Please respect the marked closures so the work has the best chance to succeed.



LOOKING AHEAD

Late fall and early winter will also bring perimeter trimming and dead tree removal as we turn our attention to seasonal course work. Cooler fall temperatures should give our bentgrass welcome relief and better conditions for recovery.

Thank you to our members for your patience with the repairs and temporary closures, and thank you to our agronomy team for the persistence it has taken to care for the course through a demanding summer.

MEMBER SPOTLIGHT: JOHN & ANN WONAK



WHERE ARE YOU FROM?

ANN: I was born in New Jersey, but by age 16 had moved 12 times. My father was in the Navy and then worked for oil companies (Texaco and later Standard Oil). College was the first time I started and finished a school in one place. Among those moves, we lived in Hawaii before it was a state, and we lived in Genoa, Italy for 4 years. Those were my Middle School years. In Italy, my sister and I went to the German School of Genoa- a bilingual school taught in German and Italian.

JOHN: I am from the far Northwest side of Chicago and still maintain a home in the northwest suburbs. I had lived in the same house for 18 years when my parents moved while I was away at college – but I found them!

ARE YOU IN CHAMPION HILLS FULL-TIME OR SEASONALLY?

We are currently part-time, working on fixing that!

WHAT ARE YOUR FAVORITE ACTIVITIES / HOBBIES AT CHAMPION HILLS?

ANN: An unanticipated new obsession is croquet!

JOHN: My favorite activities at Champion Hills are golf and pickleball, as well as many of the social activities such as Trivia Night and Music Bingo.

WHAT ARE SOME FUN / INTERESTING FACT ABOUT YOURSELVES?

ANN: I speak 4 languages. At one point, English although my first language, was not my strongest language. I am an enthusiastic fan of live productions, music & theater. I love experiences: wine tastings, dinner parties, trips & tours. John & I are college sweethearts and have been together ever since. We are celebrating our 50th anniversary next year!

JOHN: I played in the MSBL (Men's Senior Baseball League) for 20 years as an infielder, and managed our team for about 10 years. Some of my old teammates have visited us in Champion Hills, and they loved it here! Also, I taught Entrepreneurship courses in the MBA programs at Northern Illinois University (Ann's note: "He is a serial entrepreneur!"), my Alma Mater, as an adjunct professor for about 10 years.

CHAMPION HILLS ANNUAL FOOD DRIVE

NOVEMBER 2 - 19 (Early donations welcome!)

This holiday season, support families within Henderson County by donating non-perishable food to benefit local non-profit, IAM (Interfaith Assistance Ministry). Donation bins will be placed in the Clubhouse Administrative office & Wellness Center.

ITEMS RECOMMENDED BY IAM

(Food packages must be sealed. Please check expiration dates. ALL expired items will be disposed.)

- Cranberry Sauce
- Canned Hominy
- Corn Husk Packages
- Mesca Tamal
- Canned Pumpkin
- Gravy Mix or Jar
- Cream of Mushroom Soup
- Fried Onions
- Cake Mix
- Icing
- Evaporated Milk
- Boxed Pie Crust
- Stuffing Mix
- Canned Green Beans
- Canned Corn
- Canned Yams
- Canned Fruit
- Oatmeal

BE AN ANGEL - TAKE AN ANGEL

LOOK FOR ANGELS ON NOVEMBER 2!

The Champion Hills Angel Tree wiill be on display in the Clubhouse lobby and filled with CH Angels (children of Champion Hills Club & POA employees.) Once these are taken, Salvation Army Angels will be placed on the tree.





PET PROFILES: DUCHESS

PET PARENT: LYNN COPPER

1) WHAT IS DUCHESS' AGE & BREED?

She is a 9-year-old West Highland Terrier-A Westie!

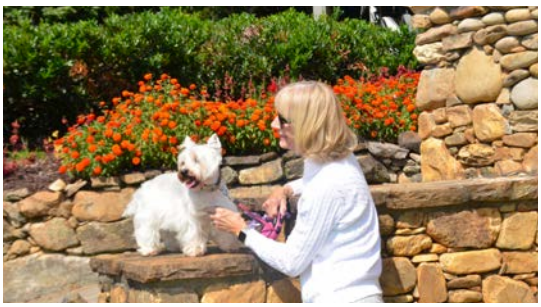
2) WHAT IS HER FAVORITE TOY?

Her favorite toy is Mr. Gray (a furry toy).



3) WHAT ARE HER FAVORITE ACTIVITIES?

Duchess enjoys riding in the golf cart (her name is even on the side of the golf cart). Duchess loved riding in the cart with Miles. In fact, she gave her approval for the golf cart purchase. She also enjoys chasing GOLF BALLS!



4) COMMENTS ABOUT DUCHESS.

She is a loving companion. She loves the screen porch in our home on the green of #12. Miles and his golfing friends ALWAYS yelled "hello" from the 12th green!

Thank you to all the players that say "hi" as they drive their carts passing by!

PET PROFILES / HOWL-O-WEEN

HOWL-O-WEEN

At Champion Hills

OCTOBER 29

4 PM - 6 PM | EVENT LAWN

CONTEST VOTING ENDS | 5:45 PM

WINNERS ANNOUNCED | 6 PM

Winners must be present to accept prizes.

It's a tail-wagging extravaganza at the Howl-O-Ween Costume party! Enjoy complimentary refreshments, Thirsty Thursday specials, contests & games, and mingle with fellow dog lovers.

ALL DOGS WELCOME!

Visit chmember.com to sign up your pup(s).

HOWL-O-WEEN PET SUPPLY DRIVE & RAFFLE

Bring 2-3 pet-friendly items from the Blue Ridge Humane Society's wish list and enter for a chance to win a gift basket from WAG! A Unique Pet Boutique!

Blue Ridge Humane Society

WISH LIST

Please only purchase products made in the USA due to health concerns. We cannot accept food that is open, expired, or needs to be refrigerated. Gift Cards are always a great idea!

URGENT ANIMAL NEEDS

- Cat Litter (Clumping & Non-Clumping)
- Hard Chews for Dogs (Nylabone, Kongs & Benebones)

OTHER ANIMAL NEEDS

- Canned Dog & Puppy Food
- Canned Cat & Kitten Food
- Dry Dog, Puppy & Cat Food
- Clean Towels & Blankets
- Cardboard Scratching Posts
- Dog & Cat Treats
- Cat Toys
- Plush Dog Toys
- Freedom Harnesses

CLEANING SUPPLIES

- Bleach
- HE Laundry Detergent
- 30 gallon Trash Bags
- Paper Towels
- Sponges
- Scrub Brushes
- Hand Soap
- Hand Sanitizer
- Toilet Paper

WHAT IS YOUR STORY? TELL US! WE ARE ACCEPTING MEMBER SPOTLIGHT & PET PROFILE SUBMISSIONS. EMAIL JOSIE@CHAMPIONHILLS.COM FOR MORE DETAILS!

AROUND THE CLUB


Courtesy of John Rolland




Courtesy of Dung Phan




Courtesy of Mi











HAPPY 100TH BIRTHDAY, MS. ROBBINS!

AROUND THE CLUB



Courtesy of Lynn Clever









Courtesy of Christian Bryant



Courtesy of John Rolland



Courtesy of Sarah Ward





FALL INTO FUN AT CHAMPION HILLS!

UPCOMING CLUB & DINING EVENTS

OCT 6

TRIVIA | 5 PM* NEW TIME!

Reserve your team's table with Shelly! If you don't have a team and are interested in playing trivia, Shelly is happy to help.

SEPTEMBER WINNERS: NOT SMARTER THAN A 5TH GRADER

Christina & Dung Phan | Bill & Marilee Welliver
Heather North & Gary Rodberg



OCT 7

JUST IN CASE YOU DON'T LIVE FOREVER | 10:30 AM

Champion Hills member, Stephanie English shares practical lessons about the information your family may need, what's helpful to have documented, and why sharing it now can make things easier for those you love later.

OCT 13

A NEW ENGLAND TABLE | 5 PM - 8 PM

Wicked good flavors are headed our way! Settle in for a cozy October evening inspired by the flavors of New England. Come hungry, grab a seat at the table and enjoy a taste of New England—no road trip up the coast required.

OCT 14

LADIES' NIGHT OUT: DECORATE LIKE A PRO | 5:30 PM*

Learn the secrets behind a beautifully decorated Christmas tree with Mandy Frazier of An English Flower Cottage. She will share simple techniques for lights, bows & ribbons, fillers, baubles, and finishing touches—giving you the confidence to create a beautifully styled tree of your own. LIMITED SEATS AVAILABLE!

OCT 20

HAUNTED HILLS MUSIC BINGO*

5 PM COCKTAILS | 5:30 PM DINNER | 7 PM BINGO

The Hills are alive with the sound of music...after dark. Get ready for a thrilling evening of chart-topping hits, singing, laughing...and maybe even a little dancing. **Dress to impress-or terrify for our costume contest if you dare...**

OCT 22

THIRSTY THURSDAY WINE TASTING | 4 PM - 6 PM

WINEBOW
FINE WINE + SPIRITS

MUSIC BY MARGIE | 5:45 PM - 7 PM

Enjoy classics & originals by accomplished pianist, Margie Papajohn. Call Shelly to reserve your table!

OCT 26

CHAMPION HILLS BOOK CLUB | 10:30 AM

THE GIVER OF STARS
BY JOJO MOYES

VISIT CHMEMBER.COM FOR FULL DETAILS AND TO REGISTER. MENUS SUBJECT TO CHANGE.
*PLEASE NOTE THAT ALL OF THESE EVENTS ARE SUBJECT TO OUR 24-HOUR CANCELLATION POLICY.

OCT 27

SAVOR SOUTHERN ITALY | 5 PM - 8 PM

Gather around the table and savor the bold flavors of Southern Italy. Mangia, mangia!

OCT 28

MEN'S NIGHT OUT*| 5:30 PM

Gentlemen, enjoy an evening of dinner and camaraderie with your favorite Champion Hills fellas!

OCT 29

PUMPKINS & POSSIBILITIES* | 2 PM

Sweet, savory and everything in between! Chef Caroline is putting a fresh spin on this seasonal staple with stuffed pasta, pumpkin crème brûlée & a few unexpected creations along the way.

THIRSTY THURSDAY HOWL-O-WEEN | 4 PM - 6 PM

Bring your four-legged friend for a howling good time with refreshments (pups & hoo-mans), prizes and plenty of Halloween fun! Don't miss the raffle benefiting the Blue Ridge Humane Society. More details on page 7.

OCT 31

SPOOKTACULAR GOLF EVENT* | 3 PM

Tee up for a frightfully fun time! Grab your clubs and get ready for some spirited competition on the course. Sign up via Golf Genius!

GHOSTLY GALA | OCTOBER 31*

COCKTAILS 5 PM | DINNER STATIONS 5:45 PM
LIVE DJ & DANCING | 7 PM - 10 PM
COME DRESSED TO IMPRESS-OR FRIGHT FOR OUR COSTUME CONTEST!

MENU

MONSTER MASH SALAD STATION

A monstrous mix of crisp iceberg & romaine with all the fixings

FANG-TASTIC FOOD BAR

Charred Baby Octopus Salad GF

Acorn Squash Bisque GF/V

Roasted Butternut Squash GF / V
maple & brown butter

Wild Mushroom Risotto GF / V

Fingerling Chive Potatoes GF / V

Crab Stuffed Flounder GF / V
herb suprême sauce

Roasted Prime Rib GF
au jus & horseradish cream

Assorted Desserts

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UPCOMING CLUB & DINING EVENTS

Save the Date

WOODFORD BOURBON DINNER | NOVEMBER 10*

THIRSTY THURSDAY HOLIDAY WINE TASTING | NOVEMBER 12

FIRESIDE DINNER | NOVEMBER 21*

BURGER NIGHT | NOVEMBER 24

THANKSGIVING DAY FEAST | NOVEMBER 26*

CH HOLIDAY PARTY | DECEMBER 4*

CHATEAU STE. MICHELLE WINE DINNER | DECEMBER 8*

LADIES' HOLIDAY TEA & CRAFT | DECEMBER 15*

THIRSTY THURSDAY UGLY SWEATER PARTY | DECEMBER 17

NEW YEAR'S EVE CELEBRATION | DECEMBER 31*



SAVE THE DATES....

DECEMBER 15, 16 & 17

My journey is booked to Champion Hills for holiday as new clues and adventures will ensue.
I cherish these memories spent with you!

Yours In Holiday Mischief,
Charmie, The Champion Hills Elf

VISIT CHMEMBER.COM FOR FULL DETAILS AND TO REGISTER. MENUS SUBJECT TO CHANGE.
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HALLOWEEN TREATS AROUND THE WORLD

By Andy Singleton

Halloween today looks very different from its ancient beginnings. It originated from the ancient Celtic festival of Samhain (pronounced sow-an) celebrated in Ireland, the UK and Northern France. Samhain marked the end of the harvest and the beginning of winter, which the Celts believed to be the start of a new year on November 1. They believed that on the night before the new year, the boundary between the living and the dead became blurred, allowing spirits to roam the earth. To protect themselves, people lit bonfires, wore masks, and performed rituals to ward off evil spirits.

Today, Halloween is more about ancient rituals and more about fun & treats. Specifically trick or treating here at home. The food around Halloween usually reflects the season's harvest, with pumpkins, apples, and corn. Popular foods in the US include:

- Pumpkin Pie
- Caramel Apples
- Popcorn Balls

In other countries, however, the food traditions are much different:

UNITED KINGDOM

- Soul cakes- similar to cupcake consistency spiced with nutmeg and cinnamon
- Barmbrack- a fruit studded tea loaf baked with hidden charms

CANADA

- Pumpkin soup-typically spiced with clove, nutmeg and allspice
- Maple taffy- simple taffy flavored with maple
- Butter tarts- flaky pastry shells holding sweet caramel filling

MEXICO- DIA DE LOS MUERTOS

- Pan de Muerto- soft bread flavored with orange, anise and decorated with bone shaped dough to honor the dead
- Sugar skulls-made from pressed sugar, vividly decorated and used as offerings on alters or "ofrenda"
- Atole- a drink made from masa harina and flavored with chocolate and cinnamon, often served during cemetery vigils

PHILIPPINES

- Kakanin- rice cakes that are sticky and sweet wrapped in banana leaves
- Puto- soft fluffy steamed cales made from rice flour and coconut milk
- Bibingka- a baked rice cake with a golden crust

In Europe, the celebration revolves around All Saints Day which is much more solemn.

ITALY

- Ossa dei Morti-(nones of the dead) crisp almond cookies mainly from Sicily

SPAIN

- Panellets- sweet marzipan treats rolled in pine nuts

FRANCE

- Niflettes- puff pastry tarts filled with custard

Even with all of their regional differences, many Halloween and international autumn recipes share common ingredients, like pumpkin, apples, rice, sugar and warm spices like cinnamon, allspice, cloves and ginger.

However you choose to celebrate Halloween, or turn out the lights to hide from those pesky trick-or-treaters, be sure to enjoy this festive and fun holiday in your own way. I'm thinking a glass of spiced wine in front of a fireplace on a chilly autumn night!

Boo!



Comfort food, elevated. Chef Anthony's hearty Lobster Pot Pie is the perfect way to welcome cooler weather. Pair this hearty dish with an arugula salad, asparagus, or haricot verts- and a crisp Sauvignon Blanc.

CHEF ANTHONY'S LOBSTER POT PIE

(Yields 8 Servings)

INGREDIENTS

- 1 lb. lobster meat
- 1/2 C. frozen peas
- ½ C. sliced leeks
- ½ C. frozen or fresh corn*
- 1 T. chopped garlic
- 1 T. chopped parsley
- 2 T. flour
- 2 T. butter
- ½ C. sherry
- 1 sheet puff pastry
- ½ C. heavy cream
- salt & pepper to taste

*For fresh corn, heat oven to 375 degrees & roast shucks on for 25 minutes. Cool, shuck, & slice corn off the cob.

INSTRUCTIONS

- Using a medium sauce pan, melt butter over medium heat & add leeks, cooking until soft.
- Add flour to make a roux. Add sherry & fish stock until desired consistency is reached.
- Add corn, garlic, parsley, peas & cooked lobster meat. Simmer for 5 minutes.
- Add cream & adjust seasonings. Place in a cup, wrap with pastry.
- Bake at 375 degrees until pastry is golden brown.

SUGGESTED CH WINE PAIRING: Duckhorn Sauvignon Blanc

IF YOU ENJOY THIS RECIPE, THEN YOU WILL NOT WANT TO MISS THE NEW ENGLAND TABLE ON OCTOBER 13! DETAILS ON PAGE 10.



THE CHANGING SEASON IS A GREAT TIME TO JUMP START YOUR FITNESS ROUTINE!

Meet with a personal trainer, Elijah or TJ.

Try a new class. We now offer a Sunday class!

Participate in a tennis or pickleball clinic and let's be honest it's perfect court weather!

Join a croquet game, there are 5 weekly games to choose from.

GROUP FITNESS CLASS SCHEDULE

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SUNDAY
8:15 AM Golf Core Elijah	**8 AM** Yoga Basics Loretta	**8:15 AM** Barre Cathy		NEW! **8:15 AM** Iron Challenge Elijah	
9:15 AM Strength 45 Mackenzie	**9:15 AM** Power Sculpt 45 Mackenzie	**9:15 AM** Cardio Sculpt 60 Mackenzie	**9:15 AM** Strength 60 Mackenzie	**9:15 AM** Gentle Flow Yoga Loretta	
10:30 AM Slow Flow + Core Yoga Loretta	**10:30 AM** Cardio Tabata Circuit Elijah	**10:30 AM** Stretch Cathy	**10:30 AM** Simply Strength Mackenzie		NEW! **4 PM** Barre Cathy



TENNIS CLINIC SCHEDULE

MONDAY	THURSDAY	SATURDAY
8:30 AM Advanced / Intermediate Clinic Level 2 & 3	**9 AM** All Level Drill & Play	**8:30 AM** Saturday Clinic All Levels

To book a private or semi-private lesson, contact Ty at 828.226.4449.

Tennis clinics will continue through October!

WELLNESS WISDOM



PICKLEBALL CLINIC SCHEDULE

MONDAY	TUESDAY	WEDNESDAY
11 AM Advanced Beginner Drill & Play	11 AM ALL LEVEL Drill & Play	11 AM Intermediate Drill & Play

To book a private or semi-private lesson, contact Katie at 262.492.9783.

Pickleball clinics will continue through October!



PICKLES *for Brunch*

TOURNAMENT WINNERS

Congrats to our Pickles for Brunch Tournament winners!

1st Place | Rhonda Gaudino
2nd Place | Karen Imhof
3rd Place | Monica McDermott

WEEKLY CROQUET SCHEDULE

MONDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
10 AM Monday Mallet	10 AM Ladies on the Lawn	10 AM CO-ED Croquet on the Lawn	9 AM Wicket Men!	10 AM CO-ED Croquet on the Lawn

Wine & Wickets

OCTOBER 14

3 PM - 5 PM



HOURS OF OPERATION

GOLF SHOP | 8 AM - 5 PM

GOLF COURSE | 8:30 AM - DUSK

DRIVING RANGE

12 PM - 5 PM (MON)
8 AM - 6:30 PM (TUES-SAT)
8 AM - 5 PM (SUN)

SHORT RANGE

12 PM - 5 PM (MON)
8 AM - 6:30 PM (TUES-SAT)

*SUBJECT TO CHANGE BASED ON INCLEMENT WEATHER

PRO SHOP NEWS



SHOE SERVICES BY MITCH!

Look no further than Champion Hills' own, Mitch MacLeod to assist with your shoe service needs, including dress & casual shoes!



HOLE-IN-ONE!

Congratulations to Rick Johnston for acing Hole #4 at the Labor Day Tournament!

September 7, 2026
5-Hybrid | 150 Yards



Erik van Rooyen, Two Time PGA Tour Winner & Team Troon Member visited Champion Hills during the 2026 PGA Championship.

Congratulations to Joe Gaudino for defeating Erik van Rooyen in a Closest-To-The-Pin contest!



PRO SHOP NEWS

LABOR DAY MIXED EVENT



OVERALL WINNERS
Steve & Ally Buchanan
Rick Wrabel | Arleene Bearak

FLIGHT 1 WINNERS
Dale & Maggie Anderson
Steve & Lisa Landis

FLIGHT 2 WINNERS
Steve & Karen Imhof
Glenn & Terry Strow

FLIGHT 3 WINNERS
Harold & Judy Kutner
Hank Ellis | Charlotte Barry

2026 MEN'S MATCH PLAY



2-MAN MATCH PLAY WINNERS
Jim Wilson & Kevin Gunter



2-MAN MATCH PLAY WINNERS
Jim Wilson & Kevin Gunter

GOLF EVENTS

GREEN TEE CUP | OCTOBER 2

HAGEN & HICKORY EVENTS | OCTOBER 3

COUPLES' CLOSING DAY | OCTOBER 4

MEN'S MEMBER-GUEST | OCTOBER 7 - 10

FALLS & CHATTOOGA EVENTS | OCTOBER 16

MEADOW RIDGE EVENTS | OCTOBER 17

SPOOKTACULAR | OCTOBER 31

MORE DETAILS ON GOLF GENIUS!

2026 LUNDAHL CUP

Courtesy of Ed Kearns



2026 LUNDAHL CUP WINNERS
Congratulations, Team Kearns!



CHAMPION HILLS *Real Estate*

108 LITTLE CHEROKEE RIDGE

LISTING PRICE | $1,150,000

4 BDRM | 4 BATH | 2,827 SQFT

Set on approximately 0.6 wooded acres in sought-after Champion Hills, this beautifully updated four-bedroom, four-bath home blends privacy, striking curb appeal, and effortless mountain living. A graceful porte-cochère, manicured landscaping, and a single-car garage create a welcoming arrival, while the light-filled, open layout is ideal for entertaining.

Each bedroom is a private ensuite with an elegantly renovated bath featuring marble finishes and custom details. Custom blinds, plantation shutters, smart-home technology, and expansive outdoor living—including a covered deck and open decks on both levels—enhance the home's refined, lock-and-leave appeal. Move-in ready for year-round living or a luxurious mountain retreat, this exceptional residence is located in Champion Hills, home to Tom Fazio's renowned "Mountain Masterpiece" golf course, just eight minutes from downtown Hendersonville.



REAL ESTATE NEWS

FALL HOME MAINTENANCE

A seasonal checklist to help protect your home, prevent costly surprises and prepare for colder weather.

OUTSIDE THE HOME

- Clean leaves and debris from gutters & downspouts.
- Direct downspouts away from the foundation.
- Inspect the roof for damaged or missing shingles.
- Check flashing around chimneys, skylights & roof vents.
- Seal gaps around exterior doors & windows.
- Disconnect garden hoses & protect outdoor faucets.
- Trim dead branches that could fall during winter storms.
- Check exterior lighting as daylight hours get shorter.

HEATING & SAFETY

- Schedule an HVAC or furnace inspection before cold weather.
- Replace the HVAC filter.
- Have fireplaces & chimneys inspected and cleaned as needed.
- Test smoke & carbon monoxide detectors.
- Check fire extinguishers & keep them accessible.
- Reverse ceiling fans to clockwise at low speed for winter.

PREVENT WINTER DAMAGE

- Know where your home's main water shutoff is located.
- Insulate vulnerable pipes in unheated areas.
- Check weatherstripping around doors and windows.
- Inspect the foundation for cracks or water-entry points.
- Winterize irrigation systems where appropriate.
- Prepare snow-removal & ice-melt supplies before storms arrive.

OFTEN-FORGOTTEN TASKS

- Clean the dryer vent & exterior vent opening.
- Vacuum refrigerator coils.
- Check attic insulation & look for moisture or pests.
- Clean bathroom exhaust fans.
- Inspect caulking around tubs, showers, sinks & windows.
- Check the water heater for leaks or corrosion.



For more details, call or stop by the Champion Hills Real Estate office.

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HOWARD HANNA
BEVERLY-HANKS REAL ESTATE

October

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
				1 Thirsty Thursday	2 Green Tee Cup	3 Hagen & Hickory Golf Event
4 Couples' Closing Day	5 Pull Up A Chair-Let's Talk Clubhouse Closed	6 Trivia	7 Just In Case You Don't Live Forever Presentation Men's Member-Guest	8 Thirsty Thursday Men's Member-Guest	9 Men's Member-Guest	10 Men's Member-Guest
11	12 Clubhouse Closed	13 "If You Can't Take The Heat..." Pickleball Event A New England Table	14 Wine & Wickets Ladies' Night Out: Decorate Like A Pro	15 Third Thursday	16 Falls & Chattooga Golf Event	17 Meadow Ridge Golf Event
18	19 Clubhouse Closed	20 Haunted Hills Music Bingo	21 Final Set Showdown Tennis Event	22 Thirsty Thursday Winebow Wine Tasting Music by Margie	23	24
25	26 Book Club Clubhouse Closed	27 Southern Italian Night	28 Men's Night Out	29 Pumpkins & Possibilities Thirsty Thursday Howl-O-Ween	30	31 Spooktacular Golf Event Ghostly Gala

NOTES: