

LONDON HUNT AND COUNTRY CLUB

CLUB LIFE

magazine

INSIDE

A LIFE IN GOLF

BE OUR GUEST

WINTER TRAILS

ISSUE TWENTY-FOUR

WINTER 2020/2021



LONDON HUNT AND COUNTRY CLUB MEMBERSHIP

The Club's distinction as one of the finest in Canada inspires us to endlessly create an experience beyond all expectations. Now consider, how do you enjoy your Membership? On the course, on the courts, dining, entertaining? With family, celebrating holidays, making lifelong friends, learning something new?

There are so many ways to enjoy Membership at the London Hunt and Country Club. If you would like to share the joy of Membership with co-workers, friends or family by introducing them to the Club as potential Members please contact Brandie Cooper, Membership and Communications Manager, for information.

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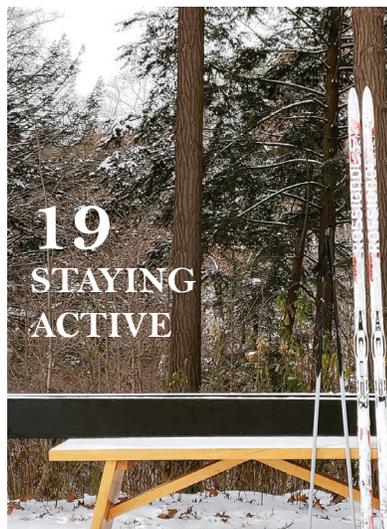
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On the cover - Our beautiful property during the winter photographed by Richard Bain.

PRESIDENT'S MESSAGE

Lynne Leitch

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As this year draws to a close, we have an opportunity to reflect on how successfully we faced the many challenges presented in 2020.

Recently, I heard the chief investment strategist of a major chartered bank describe this year as having 3 Cs – chaos, co-existence and cure. In relation to our Club, I would say this year has been a year of 3 As – absorbing, adapting and adjusting.

Initially, we had to absorb the impact of the global pandemic on our operations and the evolving public health requirements.

Next we were forced to adapt, multiple times, how we offered our facilities and activities to our members to secure the safety and well-being of our members and our staff.

And finally, and most fortunately, everyone at the Club adjusted. Our staff adjusted to a different workplace in which they were exposed to new risks and were required to ensure compliance with new practices. Our members adjusted and cooperated with new expectations, rules and regulations.

Credit for the fact that we have been successful in absorbing, adapting and adjusting throughout the past year must be given to Jon Nusink, our General Manager and chief operating officer. With the support of his dedicated management team, he has ensured we safely maximized members' enjoyment and maintained a workplace where our staff felt safe performing their duties.

Our Executive Chef, Michael Stark, has been an exceptional leader of his team and has been responsible for introducing many innovative initiatives.

Over the last year our Head Pro, Tim McKeiver, faced the challenge of unprecedented demand for access to the tee. We are very grateful for how well he managed to keep (almost) everyone satisfied (almost) all the time. It was my pleasure to make remarks honouring Tim's quarter century with the Club at a celebratory lunch with the Men's and Women's Golf Captains he has worked with. The Junior programs he established, the excellent staff he has hired, his mentorship of eight young professionals who became Head Pros or Directors of golf and the enthusiastic participation in golf at our Club are impressive legacies of Tim's dedicated professionalism. We are very grateful for all he has done for us and look forward to him joining us on the course in the years ahead.

As I have noted before, our Golf Course Superintendent, Jayson Griffiths, continued to pull the rabbit out of the hat with his devotion to providing us with the best possible course conditions. Jayson's passion for his work, his talent and expertise were evident to all who attended, or listened to, the information sessions we held in relation to our 2022 Golf Course Infrastructure Refurbishment and Enhancement Project.

Financial management has required extra attention this year and we have appreciated the attentive focus of our very capable Controller, Monica Mick. As one

would expect, the Club's food and beverage operation was the most significantly impacted by the pandemic, with many banquet events cancelled or reduced in guest count. Many weddings were still held at the Club, but the celebrations were very different this year, being a fraction of their normal size, and requiring significantly more labour due to service restrictions. And while we would normally be in the middle of the busy holiday party season, the Club and many companies are just not celebrating in the usual way, leaving the banquet rooms largely empty this year.

Although member dining continued at levels consistent to budget once we were able to re-open the restaurants, (and the Club's beverage revenue indicated that our members were thirstier than prior years), the pandemic restrictions resulted in a significant operating loss for this department.

Other areas of the Club were also impacted by operational shutdowns delaying the golf and tennis season and cutting the spring trap and skeet season short but management sought to make all services available as quickly as possible when safe and permitted to do so.

With these measures, along with focused efforts on cost containment and loss mitigation by the management team, the Club is expected to complete the year with a reasonably good financial position.

The Finance and Audit Committee recently held their annual meeting to review the 2021 budget prepared by management which was presented to the Board in November by the Chair of the Committee. This budgeting process was one of the most challenging the Club has faced, with much uncertainty imposed by the various possible impacts of the ongoing pandemic. However, considering the 2020 experience, we are confident management can again successfully manage the Club's

financial position, with the oversight of the Finance and Audit Committee and Board.

As a result, the Board has approved a three per cent increase in dues for 2021 for the Resident Shareholder category. This three per cent increase was the result of budgeting continued cost containment as it is expected the Club's operations, particularly the food and beverage operations, will continue to be significantly impacted for part, if not all, of 2021.

The capital expenditures approved for spending in 2021 (distinct from the 2022 Golf Course Infrastructure Refurbishment and Enhancement Project) are budgeted to be similar to normal allowing us consistent and deliberate reinvestment in our Club. With the receipt of entrance fee payments, the resulting cash position is forecasted to increase slightly by the end of 2021.

Without doubt, it is a privilege to enjoy membership at this wonderful Club and this privilege has been never more apparent than this year. Our members and our staff have adjusted well to the challenges of 2020 but we hope, and look forward to, a less challenging 2021.

Wishing you all peace, joy and happiness, and most importantly good health, in these trying times.



Lynne Leitch
Club President

In Memoriam

James Morris

April 20, 1945 - November 4, 2020

William Steciuk

May 4, 1947 - November 23, 2020

Shirley Gunn

December 21, 1928 - November 13, 2020

CLUB LIFE

Jon Nusink, GM/COO - jnusink@londonhuntclub.com



Looking back at the year 2020, I think we can all agree that it was one of a kind. It was full of ups and downs, challenges, and balancing the delivery of high service standards with new restrictions and guidelines that seemed to change weekly. Considering we didn't have any experience or play book going into it, we seemed to audible the plays well and for the most part, made the right calls.

There were uncertain times when we didn't really know what was around the corner, and there were times we had reason to celebrate, and come together as family, and a community.

As we turn this next corner, and the page on the calendar, we can pause to look back, and to also look forward.

As we wind down this year, we celebrate Tim McKeiver as he retires as the Club's Head Golf Pro for 25 years. He has mentored many, taught even more, and engrained himself into the fabric of the club. An integral part in making the Club what it is today.

I remember Tim's first season as the new "young" Head Pro in 1995. He had more hair back then, and through the years, I always felt that he brought a calm demeanor, a view of the bigger picture, and was always a true gentleman.

I will miss our problem solving chats in his office, but I know we can still lean on him for wisdom when we need him. We wish him the best of luck in the new chapter of his life.

I would also like to congratulate Maria Torres from our Clubhouse Maintenance Department who is retiring at the end of the year. Maria originally moved to London from Honduras 2001 to be closer to her son who relocated prior. She served the Club faithfully for 17 years taking care of laundry, house keeping, and the women's locker room. Now, she has earned the right to put her feet up and relax. Congratulations!

Each year, at the Staff Christmas Party, we recognize our quinquennial award winners. This year I am happy to congratulate our 5 year employees who are Breanne Mackenzie, Bailey Sherrah, Zach Rudell, and Anthony Varricchio from Food and Beverage. Stephen Green from the Greens Department, our Fitness Manager Tracey Machesney, and Nicole Nicholas in Culinary.

Matt McKenzie has been helping to maintain our tennis courts for 15 years now, and last but not least, Mark McCallum, our legendary Greens Equipment Manager has rounded the 35 year milestone. Please see Jayson's wonderful acknowledgement of Mark later in this issue.

Congratulations to all of our quinquennial award winners, I regret not celebrating in person this year.

Recently, I was humbled to receive many messages from staff thanking me and the Members for providing them with a meaningful job this year and explaining what an honour and experience it was to them. The fact is, it was an exceptional year, under challenging circumstances, and I am proud to work with such a dedicated and hard working crew. I have said it before, but this year confirmed that I am so very honoured and humbled to be granted leadership of a group of 160 dedicated professionals that take pride in their work, and the Club every single day.

A special thank you to all the Members who generously contributed to the voluntary grat fund in the fall. We had a 51% increase in the amount given with 111 member families participating, totalling \$28,800. This resulted in an extra 73 cents per hour, for hours worked between April and September for 70 front line, and behind the scenes employees. The Staff were very thankful for this kind gesture.

2020 was an exceptional year for use of the Club's facilities. Now that the golf and tennis seasons have concluded, I am happy to share the extent of use. Golf saw an overall increase in rounds over last year of 35%, even with a late start to the season. It was interesting to see that while only 14% of golfers played fewer rounds in 2020 compared to 2019, 50% played 50% more golf, and 30% played over 100% more golf! Due to the extra demand on the tee, the Golf Committee, along with Management and the Board are considering ways to manage tee time availabilities for 2021.

Annual Golf Rounds						
Month	2016	2017	2018	2019	2020	Diff YoY %
April	1030	1061	235	579	0	
May	4078	5035	4696	4220	3095	-27%
June	4864	4386	4931	5180	7167	38%
July	4807	5112	5124	5558	6985	26%
August	4399	4638	4816	5007	6992	40%
September	3497	3975	4041	4133	5995	45%
October	1986	2130	1572	1964	4001	104%
November	439	98	66	34	1816	5241%
Total Rounds	25100	26435	25481	26675	36051	35%

Annual Tennis Games						
Month	2016	2017	2018	2019	2020	Diff YoY %
April	1091	1271	173	599	0	
May	4216	3602	3002	3361	1320	-61%
June	3625	3820	4155	4067	5273	30%
July	4818	5418	4935	5559	5232	-6%
August	4544	4240	4575	4359	4724	8%
September	2589	3196	2917	3231	5078	57%
October	1421	1743	855	1124	3336	197%
November	0	0	0	0	1359	
Total Games	22304	23290	20612	22300	26322	18%

And now looking forward, we are excited to be continuing our work with the Golf Course Infrastructure Refurbishment and Enhancement Project. At this time, we are beginning the tender process for select contractors. Our friends at Hurdzan Golf will be fine tuning the specifications and drawings, and we look forward to reporting our progress to everyone in the new year.

We were very happy to welcome some great new members to our Club family the last 4 months:

Mr. Michael Ayres and Mrs. Taunya Dufour are new Resident Shareholders. Michael is Vice President and Investment Counsellor with CIBC Private Wealth Management and Taunya is a Clinical Counsellor by profession who is currently staying at home with their two young daughters. They were proposed by Bradley Smith and

and seconded by Jordan Crampton.

Mr. Matt Parr and Dr. Jenny Parr are new Resident Shareholder Members. Matt is an Accredited Mortgage Professional following two decades with Starwood Hotels and Resorts, most recently as a Senior Director, Strategic Initiative Deployment. Jenny is an Associate Professor of Family Medicine with Schulich School of Medicine, and Hospitalist and Emergency Room Doctor at Strathroy General Hospital. They are joining with their eight year old son and were proposed by Marcia and Kelly Roberts and seconded by Jay and Diane Nash.

Stephen and Yvette Stapleton are new Resident Shareholders joining with their sixteen year old son. Stephen is Vice President and Partner at Auburn Developments Inc. and Yvette is a retired Early Childhood Educator. They were Proposed by David Cousins and Seconded by Jamie Crich.

Brian and Melissa Pszeniczny are new Intermediate Members. Brian is a Founding Partner at Affiniti Wealth and Melissa is the Lead Physician at Elmdale Family Health. They join with their infant daughter and were proposed by Cam Law and seconded by Richard Cane.

Andrew and Emily Fard are new Resident Shareholders joining with their five year old daughter and two year old son. Andrew is a founding partner at Affiniti Wealth. Emily has a bachelor's degree in Media Information Technoculture and divides her time at home with their two young children and at the Affiniti office. They were proposed by Cam Law and seconded by Richard Cane.

Jamie Pszeniczny and Lauren Martin are new Intermediate Members. Lauren works at Canada Life in Sales Support and Marketing Operations and Jamie is a founding partner at Affiniti Wealth. They were proposed by Cam Law and Seconded by Richard Cane.

Ryan Hodge and Sandra Tavares are new Resident Shareholder Members who own and operate The Realty Firm Inc. which focuses on residential and commercial sales. They join with their three sons ranging in age from 8-14. They were proposed by Jamie Campbell and seconded by Colin Nash.

Craig and Dana Gilchrist are new Non-Resident Members. Craig is a Senior Vice President, Managing Director and Head of ScotiaMcLeod and Dana is an artist. They join with their thirteen and ten year old daughters. They were proposed by Jeff Petrie and seconded by John Makins.

Kathy Parker is a new Resident Shareholder and past Tennis Associate. She is retired from a career as Director of Sales and Service for Southwestern Ontario with Bell Canada and has held executive positions at London Health Sciences Foundation and CultureWorks ESL. She was proposed by Britta Jones and seconded by Janet Stewart.

Paul Dickie and Cathy Couture are new Resident Shareholders. Paul is a retired family physician who made the move from Tennis Associate Membership and Cathy is a clinical lead nurse at Thames Valley Family Health. They were proposed by Rod Dale and seconded by Frank Longo.

Heinz and Janet Mayr are new Resident Shareholders. Heinz is a retired physician born in Austria who now works part-time in the field of addiction medicine and Janet is a retired registered nurse. They were proposed by Rod Dale and seconded by Maurice Pellerin.

Jim Sheffield and Mary Forbes are new Resident Shareholders. Jim is the president and a principal with the firm Nicholson and Sheffield Architects Inc. and Mary is a teacher with the Thames Valley District School Board. They were proposed by Britta Jones and seconded by Marcia Roberts.

David and Andrea McLay have been Tennis Associates for 15 years who have made the move to Resident Shareholder Membership with their twenty-two year old daughter. David is the President of Keyline Industrial Ltd., a distributor of occupational health and safety where Andrea assists. They were proposed by Craig Richardson and seconded by Peter Hall.



Dean Code and Anne McKillop-Code are new Resident Shareholders with their twenty-three year old son. Anne is a retired high school teacher and Dean is golf professional and retired business manager for Joseph A. Scott. They were proposed by Marcia Roberts and seconded by Jordan Crampton.

Paul and Jacqueline King join as new Resident Shareholders. Paul is a Chartered Professional Accountant and Partner at Ford Keast and Jacqueline is a retired nurse. They were proposed by Glenn MacKinnon and Seconded by Michael Davies.

Brian and Catrine MacDonald join as Resident Shareholders with their twenty-three year old son Erik. Brian is Chief Operation Officer at Siskinds LLP and Catrine is with the Thames Valley District School Board. They were Proposed by Craig Clarke and Seconded by Mike Peerless.

Michael and Celia Rigato are also making the switch from Tennis Associate Membership to Resident Shareholder Membership. Michael is Vice President Advanced Advisory Practices at Canada Life and Celia is a retired teacher. They were proposed by John Sliskovic and Seconded by Craig Richardson.

Patrick and Sherry Hogan are new Resident Shareholder Members who have been running their own business, Nameta North America Corp. since 2000. They were proposed by Brad MacDougall and Seconded by Stan Fisher.

Michael and Kelly O'Reilly are new Resident Shareholders joining with their son Curtis and daughter in-law Sam. They run their own business KMO Consulting Inc. and were proposed by Brad MacDougall and Seconded by Ted Vasahelyi.

Jason Pritchard and Holly Beckley are new Resident Shareholders joining with their ten year old son. Jason is a Corporate Sales Director and Holly is a Chiropractor. They were proposed by Ted Vasahelyi and Seconded by Nitin Khanna.

Tom and Michelle Miller are new Resident Shareholders joining with their Intermediate son. Tom is an Associate Professor at the Schulich School of Medicine and was proposed by Keith Sequeira and seconded by David Nash.

Amit and Anita Shah are new Resident Shareholders joining with their sixteen year old son. Amit is an Emergency Physician at LHSC and St. Thomas, Associate Professor in the Division of Emergency Medicine, and regional Emergency Medicine Lead for Ontario Health in the South West region. They were proposed by Keith Sequeira and seconded by Mike McDonald.

Please help me in giving all our new members a warm Hunt Club welcome!

Currently, our membership roster is at capacity, and the Board has initiated both the Veranda Policy and a waitlist. Even though membership at the Club is in high demand, it is still important for all members to keep it in mind, that the Club community is only enriched by introducing special friends and colleagues into membership. If you have someone in mind, please do not hesitate to contact me. I would be proud to show them the Club and tell them about everything we have to offer.

In the near future, you will receive a link to participate in our annual Member Satisfaction Survey. This year will be a shorter version which will focus on the most important hot topics at the Club, and help us bench mark against previous years, and other similar clubs. I hope you choose to partake, your feedback is very important and help us focus our attentions strategically as we strive to provide a second to none membership experience.

The holiday season will be different for all of us this year as we celebrate together...apart. If looking back over the past year has taught us anything, it is the importance of looking ahead to a time when we are together again. Until then, on behalf of the Staff and Management of the Club, we wish you a very happy and healthy holiday season.



Bruschetta and Bay Scallop Fettucine
Photo credit: Saleme Fayad Photography



BE OUR GUEST

Michael Stark, Executive Chef
mstark@londonhuntclub.com,
instagram.com/huntclubfoodanddrink/

As Covid-19 persists, the Club's Food and Beverage department continues to innovate. When restrictions for dining change so do we - our primary goal is to offer safe dining and experiences for the membership. In the last several months we have offered very successful golf events that allowed tournaments to be played in a modified way that incorporated food and beverage including live cooking stations on course to ensure social distancing between groups. In the dining rooms we offer socially distanced tables creating a night out in a familiar setting for many. As for club events like Halloween we produced a haunted house and take out package that proved to be very popular for our Junior members. The Zoom Cooking Classes have also commenced and continue to be a popular choice for members.

We continue to engage our staff by inviting them to come up with new events and ways to modify existing ones. The membership has shown great support with events and it is truly appreciated, our goal is to ensure the highest level of engagement. The Food and Beverage staff of the London Hunt and Country Club have continued to create and release these events regularly so be sure to check the weekly eNews for announcements regarding upcoming events and offerings.

As I mentioned, keeping the members and staff safe is our number one priority. To ensure this, we are doing regular sanitizing (as normal) with enhanced measures such as ULV fogging of the kitchens and deeper sanitizing of all equipment daily. The dining room servers are sanitizing all touch points between tables and Chris Carnegie and his staff do an excellent job ensuring the highest protocols are followed. We receive constant communication from local and federal health agencies and follow their suggestions as required. We continue to try our absolute best to keep everyone healthy and engaged during this terrible time.

We hope you and your loved ones are doing well and encourage you to join us at the Club to dine, pick up take out, and/or enjoy one of our carefully planned events. Rest assured, you are in good (sanitized) hands.



COCKTAILS & TAKE-AWAY

Chris Carnegie, Director of Food and Beverage
ccarnegie@londonhuntclub.com, instagram.com/huntclubfoodanddrink/

Christmas and cocktails are an amazing pair and are the cornerstone of our gatherings with friends and family. I am pleased to announce that we will be rolling out cocktail kits that are perfect for consuming with friends and family or package as a gift! These kits will include mixing tools, 200ml to 375ml spirits, mixing liquids and instructions on creating the beverage. We will be rolling out 5 kits to start and will add more as they become available. The following will be our initial offerings:

- Bombay Gin with Mediterranean Fever Tree Tonic
- Bombay Gin with Cucumber Fever Tree Tonic
- Grey Goose Cosmopolitan
- Grey Goose Dirty Martini
- Carolans Irish Cream (which comes with coffee mug)

Keep an eye out for availability and pricing as they become available. I wish everyone a safe and happy holiday season and we look forward to creating many more memories for you and yours in 2021!

Take a little piece of the Club home! The Food and Beverage team is happy to offer the following take-out options for members beginning December 29, 30 and 31. The department will be closed January 1 to 7 commencing January 8. Then we will be reopening a week early this January to serve you with take-away food and beverages. Here are a few features we are offering to keep culinary satisfied this winter.

Sunday Family Feast

Every Sunday, our Culinary Team will put together a special family oriented dinner. The menu will be posted online, and in the weekly eNews every Thursday. Deadline for ordering is Saturday by 5:00 p.m., for pick up on Sunday between 5:00 p.m. and 7:00 p.m.

A la Carte Take-Away, Wednesday to Saturday

Our a la carte take-out menu will be available Wednesday through Saturday from noon to 8:00 p.m. Advance ordering is much appreciated. 24 hour advance ordering is required for New Years Eve.

Market Menu

A selection of ready to cook, delicious, house-made food which are also great for the freezer. In addition, a weekly grocery bag and butcher selection will be available. Order at least 48 hours in advance, pick up times Thursday to Saturday 12:00 noon to 8:00 p.m. See the weekly eNews for the menu.

Drink Packages

Beer, wine, and beverage kits available anytime pick up is available.

Virtual Cooking Classes

Thursday evenings, all skill levels at 5:00 p.m.

Saturday gourmet classes at 5:00 p.m.

Pre-registration required info@londonhuntclub.com See weekly eNews for upcoming menu.

A LIFE IN GOLF CONTINUED

Tim McKeiver, Head Golf Professional - tmckeiver@londonhuntclub.com, [instagram.com/londonhuntclub_proshop/](https://www.instagram.com/londonhuntclub_proshop/)

By the middle of 1994 my ambitions were starting to change. Having a young family I needed to increase my earnings and I needed a bigger challenge. Being the Golf Professional at The Oshawa Golf and Curling Club was lots of fun and a great learning experience. I was grateful for the opportunity and the support I received from the club and members but it limited me from personal and professional growth. I had been spoiled by my experiences at The National where the focus was entirely on member experience and not strictly on the clubs finances.

My first interview for the position of Head Golf Professional at The London Hunt Club was held at The Cutten Club in Guelph where I met John Adams, London Hunt General Manager, and David Chalmers, a board member at that time. I frankly don't remember too much about that first meeting but it must have gone fairly well because I got the call for a second interview. It was at this time that I realized that becoming the Head Golf Professional at LHCC was a real possibility. It was time to seek some help. Ben Kern had been a boss and mentor of mine from my time at the National Golf Club. Ben had great insight and instincts when it came to golf professionals and golf clubs. Ben's advice was critical to my presentation during the second interview. The second interview took place at the Hunt Club with John Adams and a committee of 8 or 9 members. Ben had prepared me well and the rest as they say is history.

Being offered the job and accepting was the easy part. Moving my family to London and setting up the business was a little more of a challenge. The challenges were mostly financial, we needed to purchase a new home and organize a business line of credit to pay for my first year's inventory. The club could not have been more supportive, a short term loan was established which allowed me to focus on a successful transition. By the end of February 1995 we had moved to London and I was starting to familiarize myself with London Hunt operations and my new colleagues.

The first few years went well. There was lots to learn and many new members to meet. Ken Girard my predecessor was a good sounding board. Ken had been the Head Golf Professional for over 20 years and was a great help to me in those early days. I was also fortunate to inherit an experienced Professional Staff. Bob Dulong became the Head Professional at The Oaks, Jake Norris became the Head Professional at Firerock and Katy Atkinson, now Katy McKeiver, pursued her passion for teaching. Each one of them were a great support during those first few seasons. We worked long hours but it was fun. The best part of the experience for me personally was that the club always looked forward, improving the member experience while making a great working environment for the staff a priority.

The first major project that I was involved with was the golf course renovation in 1999. Rees Jones was hired to reestablish his father's vision and design from when the course had first been built in 1959. Overall the project was well received, it certainly put the teeth back into the course and enabled the club to host some top class amateur and professional events. All bunkers were rebuilt and some of the original tees both longer and shorter were reestablished. We reopened the course with a number of member celebrations including a Pro Am. A number of pros from the Senior PGA Tour attended including Kermit Zarley the winner of the 1970 Canadian Open which had been played at the London Hunt Club. The course updates allowed the London Hunt to reestablish itself as a major player in Canadian golf. Over the next 15 years we hosted the 2006 CN Women's Open, the 2010 Men's Canadian Amateur and the 2014 CP Women's Open. These events showcased the club to an international audience with resounding success due to the fact that we all pulled together. The membership, staff and volunteers from the community worked together to make these events not just memorable for the participants but for the local golfing community as a whole. Playing a small part in the success of LPGA and major Canadian amateur events was an exhausting but very fulfilling experience. Few golf professionals in Canada have had that kind of opportunity.

Our next major undertaking was to build the new practice areas. The club had toyed with the idea of building a third nine holes. Robert Trent Jones had originally designed 27 holes in the late 50's and Rees Jones was

retained to develop a plan for the third nine. It was clear from the start that there were problems with the plan. Some of the original land had been sold off for homes around the course and it was going to be a tight fit. This along with the projected cost of the project made it a struggle to get the support needed by the membership. Out of this plan came the desire to improve the practice facilities. Our old driving range had become too short so a 40 foot net had been erected at the far end to protect the 17th hole and the tee area was far too small. An area to the right of the 14th hole was chosen and the membership bought into the plan. We were able to double the size of the driving range. The following year the short course and short game areas were developed. Without question the London Hunt has some of the best practice facilities in the country.

Once these projects had been completed the board and committees turned their attention towards the clubhouse. I believe the clubhouse renovation and expansion took around seven years from planning to completion. The total project was by far the largest the club had taken on since moving to the current site from the University back in 1959. During construction we moved the golf shop operations to the back room in the Tennis Chalet. Play was from the 16th tee and finished on the 15th green. It was far from ideal but with the members help we made it work. The stunning results of these improvements to the clubhouse, Pro Shop, gym, locker-room and banquet areas will be enjoyed by generations of members to come.

Member events and programs have always been a strong part of the experience at the London Hunt. I am proud of the way the Pro Shop team along with the golf committees have enhanced these events over my 25 years. It's been a true team effort from staff and members in making these events some of the highlights of each golf season. Both the Men's and the Women's Member-Member and Member-Guests are full fields and eagerly anticipated each season. The Men's, Senior Men's and Women's leagues have been and continue to be an outstanding success. Overall these events and leagues touch hundreds of members in a positive way and hopefully enhance their membership experience.

Over the years I have had the great pleasure to travel with members on many golf trips. Florida, Arizona, South Carolina, California, England, Scotland, Ireland, Spain, South Africa and Argentina to name a few. These trips have allowed me not only to travel the world playing the game I love but also has enabled me to develop many wonderful relationships. I have been very fortunate to cultivate some real personal friendships on these trips while playing with members from the Club. As we all know London is a small place and being part of the golfing community has and continues to be a real pleasure.

The year 2020 has been like none other. All our lives have been changed living through this global pandemic. Earlier this year during the shutdown we wondered if golf would be available to us this season, there were so many unknowns. It turned out we are for the most part the lucky ones. Golf has been a life line to many people, a chance to experience some enjoyment with friends while social distancing. We have seen record numbers of golfers get out and play in a safe environment and we should be thankful for the opportunity to have been able to play golf as many parts of the world continue to suffer.

When you hold a position as Head Professional at a golf club for more than 25 years it will have its ups and downs, highs and lows. I have always focused on the positive work and successes we have achieved together. I hope in some small way I have made your experiences at the London Hunt better. The London Hunt and Country Club has been extremely good to me and my family. It has and continues to afford us a comfortable lifestyle. I am truly grateful to the club for all their support over the years. It is impossible to thank all the people who have helped me during my time here but to all my colleagues, fellow golf professionals here at the Club and throughout the golf world, members past and present, guests and visitors a heartfelt thank you. My best wishes to Chris Lawson and family, Chris has been a truly valued assistant and friend and I wish him the greatest success as the new Golf Professional. Of course none of this works without family. To my wife Katy for her unrelenting support and unconditional love and to my children Kerry, Katie, Daniel and Liam you are the reason I do what I do.

My future takes me back to my roots in the UK. I have agreed to sign on with IBT Travel (tim@ibt-travel.com) who are based in Prestwick Scotland and specialize in high end golf travel from the links courses of Scotland, Ireland and England to Palm Springs and anywhere golf is played. I will be responsible to sell these trips to my fellow golf professionals across Canada and the U.S. I also intend to bring my golf game back into some kind of reasonable shape. My game may not be what it was years ago but I would love to play at a standard again that would see me playing in some senior events next summer in different parts of Ontario.

A TRIBUTE

Jayson Griffiths, Golf Course Superintendent - jgriffiths@londonhuntclub.com, twitter.com/GriffithsJayson



Centuries ago, golf courses formed naturally along coastal “links land” and were managed simply by the natural forces of wind, rain and the grazing habit of sheep and rabbits. These early natural settings, much like today, appealed to man’s desire for open space and recreation. Individual Green Keepers often doubled as resident Golf Professionals, much like “Old Tom Morris” of St. Andrews, however, the need for a trusted companion or “barn man” always existed. This individual would be responsible for sharpening the tools, spades, repairing barrows, shoeing the horse, and assisting in the preparation of lawn tonics of which seaweed and sand were plentiful.



Much has transpired since the late 1700’s and into the 21st century...the first mower was the rabbit, soon followed by the scythe expertly clipping the greens at a discernable height of 1 half inch to the reel mower of the early 19th century. Industries desire for greater efficiencies and continual improvements led to the steam and gasoline powered engines and the demise of the horse drawn mower/ tractor. These advancements required golf clubs to soon retain highly skilled individuals dedicated to the service, manufacture, and repair of equipment. With no UPS or FEDEX delivery, many machinists became great mechanics as home-made replacement parts were in demand. Fast forward to the modern advancement in metal technologies, bed knives and the triplex mower became the standard for the finer club’s. Mower reel technology, precision GPS, robotics and electrical engine control systems brought added pressure to golf operations...the contour mowing of the past was quickly replaced with staggered cuts of varying heights and patterns.



The above brings me to Mark McCallum, your Head Equipment Manager. Mark is the “wizard” behind the curtain; a selfless giant of a man who has worked at the London Hunt and Country Club for over 3 decades. He is the glue that keeps the seamless stage production uninterrupted, the grass constantly trimmed except for a brief seasonal pause to inspect, diagnose, repair, and rebuild a fleet of well over 60 cutting reels. Each season these units need to be sharpened, ground, and adjusted daily in addition to the complimentary tractors, utility vehicles, specialty cultural tools, sprayers and modern technology that keeps a golf course running.



It is with great pride, and saudade that our greatest “hidden” asset will be retiring sometime next season. Mark was hired in August of 1985 by the late Superintendent, Mr. John Bennett. He came to London Hunt and Country Club as a licensed, successful automotive mechanic seeking a change in a fresh direction...he sure has seen many projects and changes these past 35 years as the Hunt Club has undergone subtle evolutions both large and small. Mark told me a story about his first day on the job and of Mr. Bennett taking him into the “Gun Room” now “Grill Room” for a Clubhouse tour. He asked Mark if he liked what he saw and then promptly told him to take a good look because, it is the last time you will be allowed back into this room until you become a Member. Tradition and Club governance has changed over the years, but the message Mr. Bennett was trying to convey was his overall pride in the history of the London Hunt and Country Club and the honour of service, the same continues today.

As many of you know, Mark manages an equipment fleet valued well over \$2 million dollars and is responsible for the annual service, safety, and reliability of all these components under finite constraints. Like a barber, the "hair" keeps growing, the 1st tee is always "on" and the demands never retract. Mark is not only a gifted mechanic but is also an exceptional human being. He has worked for 4 Golf Course Superintendents, 2 of which have endured heart attacks; he has seen the pressures and stress of the job and has managed to carry the ship across his broad shoulders. His eyes extend beyond the shop floor, often we meet and drive the golf course each morning discussing mower set-up, clip rate, plant health, disease, cultural strategies, and next steps days ahead. He is also a confidant and a person I call a friend and a lifelong Hunt Club supporter.



We asked Mark if he would take the 60 Second Challenge; on behalf of the entire Grounds Team, we thank you for your support during a difficult and challenging season for many.

First thing I do every morning:

Spend 10 minutes in our outdoor hot tub, out of bed and straight to the tub (even at 3:00 a.m. for our 4:00 a.m. starts). Helps get rid of those wake up aches and pains.

One thing everyone should do in their lifetime:

Ride a Harley from Los Angeles to San Francisco on US-1, stopping for lunch at Mission Ranch Hotel. Absolutely beautiful.

Favourite and least favourite piece of equipment owned by the London Hunt Club:

Favourite...Toro Tri-plex greens mower, very dependable, great quality of cut. Least...our sprayers, very complicated interacting systems of hydraulics, and computers all working together, powered by a computer-controlled engine.

Favourite tool in shop:

Those that have met me know I always carry a 5/8th wrench as that is what is needed to setup most turf cutting heads. But absolutely, most favourite would be our automated reel grinder, 17 years old now, they were state of the art when new.

Best day at Club:

Likely while hosting our 3 LPGA's (I have been here for all of them) although a lot of work and long hours away from family, the excitement, and ability to show off our club to the world made it worth it.

Favourite way to spend an afternoon away from work:

Having our children and grandchildren out for a swim and BBQ, getting everyone together is difficult (even prior to Covid-19) but always memorable.

My thoughts on future of turf equipment and my future:

Retirement is looming large after 35 years it is time, sometime in 2021 I will step aside and someone younger can take the reins. With automated steering and spray control now here on sprayers, completely automated mowing equipment is insight. It will make for some exciting times and challenges ahead. The next equipment manager will require strong computer and electrical skills.

In advance of leaving, I want to thank all members for enabling myself and my family, a secure and fulfilling career here at London Hunt.





A SEASON TO REMEMBER

Adam Baranowski, Director of Tennis
abaranowski@londonhuntclub.com, [instagram.com/londonhuntclub_tennis/](https://www.instagram.com/londonhuntclub_tennis/)

It's that time of the year when the temperature has gone down to single digits. Some leaves are still hanging on as if to say they are not ready to come down yet. With a blink of an eye the season has come to an end. And even though we started late, we definitely have gone the distance.

With that being said I am not surprised 2020 was the busiest season in the Club's history when it comes to court occupancy. It has broken a record which was set back in 2012. Mainly due to the fact that people wanted to get out and be active after being stuck indoors for months. I should mention the fact that mother nature has been kind to us right from the start. Consistent temperatures this season as well as people staying put and not travelling also helped drive the numbers. From early morning to late nights courts were well utilized. Days were stretched and maximized.

All of the Women's and Men's Doubles Leagues, as well as some of the Singles Ladders which ran from the beginning of June up until mid-October maintained momentum throughout. Warm and consistent temperatures impacted our numbers. I am sure that there is no denying that we had more people playing than any other year recorded. Even kids, who are so attached to their technology, have shown a consistent attendance in our Junior programming.

It definitely helps when Tennis is at the top of the list of all sports when it comes to social distancing and safety. When you have a rectangular space of 78 feet by 36 feet and net which separates the middle of rectangle, plus, in our case, it's played outside, no wonder as a sport we are ranked the safest. With a few slight adjustments tennis can further diminish interactions among the players. It wasn't until the beginning of June that



we allowed doubles play and even then when four players were on the court they were hardly within 6 feet of each other unless of course like Vince Calzonetti who hugs the net and poaches at any opportunity he has, would leap across the court like a leopard.

It was an interesting year to say the least, but at the same time very successful. No one had any idea how it's going to turn out, myself included. It reminded me of a typical tennis match.

Going into it prepared, with a plan but in the back of your mind not knowing how it is going to turn out. By giving all you have, leaving nothing to chance only then you know you did everything you could and the rest is out of your control. Once you have that kind of mentality and mindset you can attain almost anything.

TRAP & SKEET REPORT

Andrew Johnson, Trap & Skeet Chair -
andrew.johnson@cushwakeswo.com

As we have recently welcomed another start to the Trap & Skeet shooting season, we had a successful New Shooter's Day on Saturday, November 21. Although this year will certainly be different than in other years, the Trap and Skeet Committee along with staff have worked hard to be able to provide a safe and enjoyable season while continuing the long-standing tradition of shooting activities at the Club. Please refer to the member website and revised Trap and Skeet Fixtures for the updated protocols.

The annual Sue Thompson Centennial Shoot was held on Saturday, November 28th with the Opening Cocktail Party held at the Main Clubhouse after the day's event. This event is largely considered to be the official opening of the season and marks the commencement of formal competition. This event was named after Sue Thompson who was a fixture with the Trap and Skeet section for many years. Sue's daughter, Louise Belton, and her family have sponsored this successful event since the Hunt Club's Centennial.

I would also like to take this opportunity to thank Andy Grainger and Paul Inwood for all their time and effort on the Trap and Skeet Committee and welcome Chris Hawlik and Brock Nicolucci who have now joined.

We look forward to seeing new faces this season! Our regular shooting times are Wednesdays from 3:00 p.m. to 8:00 p.m. and on Saturdays from 9:30 a.m. to 4:00 p.m. through to the end of March 2021.

STAYING ACTIVE

Tracey Machesney, Fitness Manager

tmachesney@londonhuntclub.com, [facebook.com/LondonHuntClubFitnessCentre/](https://www.facebook.com/LondonHuntClubFitnessCentre/)

As we take on this pandemic one day at a time, we must remind ourselves that physical activity is more important now than it has ever been, for two key reasons. First, research shows that exercise supports our immune system and second, exercise is proven to support mental health.

Being physically active can not only keep us strong and healthy, but it can also help us fight off infection. Exercising promotes our antibodies and white blood cells to move around more rapidly in our bodies which then may detect infection more quickly. Exercise also decreases cortisol (stress hormone) in our bodies which can cause increased blood pressure and heart rate. If lowered it can reduce your chances of getting sick. Research also suggests that if you exercise 30-60 minutes most days of the week it can reduce your chances of getting a cold/flu compared to someone who is sedentary. However, exercising in moderation is key, as too much exercise or too intense of exercise can negatively put stress on your body and weaken your immune system.

Exercise is also valuable in that it can boost our mental health. In times like the current, some may feel anxious, lonely, depressed, angry or we could even see ourselves increase addictive behaviours, decrease our coping skills, have decreased energy levels, so on and so forth. Endorphins, serotonin, dopamine and norepinephrine are released when you exercise which helps improve our mood. These hormones are often referred to as the 'happy hormones'. Exercise increases blood flow to the brain which can help improve memory, clarity and helps you think more clearly. Exercise can help improve your sleeping habits which we all know is very important in many health-related ways. In an even simpler view, exercise can increase self-esteem and self-confidence. It can get you out of the house socializing (at a distance of course) with family and friends - these in themselves are huge mental health benefits.

These are just two key reasons why exercise and



physical activity are very important in times like the current.

The Hunt Club Fitness Centre is operating well in its 'new normal' and even though we are unable to offer all of the pre-Covid services back to our Members, there are still many options for Members to stay active and healthy. To name a few: Self-led registered workouts are available for up to a maximum of 4 Members every hour, Personal Training services both in-person and virtually, virtual fitness classes are offered daily with some days offering both morning and evening classes, bi-weekly lunch time Virtual Stretch sessions on Monday's and Friday's, a weekly Walk & Talk walking group on Wednesday mornings. Additionally, the winter marked trails will be back for Members to enjoy the course and stay active, please be aware that use of the trails/course is unavailable during Trap/Skeet times. Please check the eNews for these times. Other services available in the Fitness Centre are both Registered Massage Therapy and Fascial Stretch Therapy via Stretch Health Canada.

Wishing you all a happy, safe and healthy holiday season with best wishes for an uplifting year ahead - we are ready for you 2021!

HIKING TRAILS

Please remember, for the health of the course, it is vitally important to remain on the marked trails in the rough, and do not walk on greens, tees, or fairways. This includes fido!

Please do not walk on the course if there is no snow cover, and frost is present. You must pick up after your dog.

Dogs must remain on leash everywhere on property except for in the horse fields. There are 3 reasons for this: (1) Some members do not appreciate the friendliness of stranger dogs, (2) Dogs do not understand that they cannot run over tees and greens, (3) There have been coyotes spotted on the property, and although they will not bother humans, they have been known to attack off-leash dogs.

Warning: the entire property except the Clubhouse is off limits any time shooting is in session as ordered by the RCMP and Government of Ontario. This will typically be Saturdays 9:00 a.m. to 4:00 p.m. and Wednesdays after 3:00 p.m.

We are constantly challenged with the issue of trespassers using the Club's property during the winter for outdoor recreation. We have no way to communicate rules and regulations with them, and frankly, they don't know where they can and cannot

roam, thereby risking damage to greens and other sensitive areas.

Therefore, we have introduced a Member's Pass Card. This card is available at the front desk upon request. When hiking or skiing on the trails, please place this card on your car's dash board. It will allow us to monitor which cars belong to members, and also provides a layer of safety to our members. If we see a car in the lot with this card when closing for the day, we will know that you did not make it back to your car, and we can begin looking for you.

Secondly, as an extra layer of personal safety, if you wish to report to the front desk before you head out, and report back when you return, we will assist in monitoring your safe return.

Lastly, when you see our staff around the property, please make sure to initiate an exchange, and give them a friendly wave. This will help us monitor who is on the golf course and prevents us from needing to approach anyone. Hint: Trespassers tend not to be so friendly! So, if someone is in plain sight and does not wave, that will prompt our staff to approach them.

Also, remember to tell someone where you are and carry your cell phone.





JANUARY

TOBOGGAN RACES | Postponed
 This event will challenge your creativity and draw on your inner engineer - home made toboggans only for this race.

ROBBIE BURNS FEATURE | January 23
 Celebrate Robbie Burns Day with a special table d'hote menu.

COOKING CLASS: BRAISED PORK LOIN | January 28
 Pork loin braised with cabbage, potatoes, carrots, and apples. Finished with savoury thyme.

VANILLA MENU | January 30
 Vanilla takes center stage on this tasting menu. From appetizer through dessert vanilla will be incorporated into each dish.

WEEKLY

PRIX FIXE MENU | January 15, 16, 21, 22, 23, 28, 29, 30
 Enjoy a meal of an appetizer, main dish, and dessert, at a set fixed price with options to choose from for each course.

FIRESIDE SNACKS | January 15, 16, 22, 23, 29, 30
 Contact the Club to reserve your fireside spot and enjoy available food packages with up to six people beside your own fire.

DINING THROUGH THE AGES | January 20, 27
 Enjoy a specially designed menu featuring some of the Club's favourite menu items through the ages.



FEBRUARY

COOKING CLASS: CHICKEN A LA KING | February 4

Learn how to make this classic dish complete with puff pastry vessels for serving.

CHOCOLATE MENU | February 5

It's chocolate's turn to take center stage on the menu. From appetizer through dessert chocolate will be incorporated into each dish.

SUPER BOWL IN A BOX | February 7

Looking for a way to feed your Super Bowl party? Consider the Club's Super Bowl In A Box.

COOKING CLASS: CAJUN | February 11

Learn how to make blackened catfish, creole sauce and dirty rice.

CHINESE NEW YEAR | February 12

Usher in a year of abundance with family and friends by celebrating with all your Chinese New Year favourites.

VALENTINE'S MENU | February 13, 14

Treat your Valentine to a delicious meal with our special Valentine's Feature menu.

COOKING CLASS: COOKING WITH KIDS | February 18

A cooking class especially for our Junior chefs.

VODKA PAIRING DINNER | February 20

Learn about vodka and the various labels. A vodka will be paired with each course of your meal.

COOKING CLASS: PLANT BASED STEW | February 25

A vegan class for people who are curious about vegan foods. Prepare a delicious plant based stew and crisp grain cracker to accompany it.

HAWAIIAN THEME NIGHT | February 27

Say Aloha to summer fun with a Hawaiian themed menu complimented by cocktails and decor.

WEEKLY

DINING THROUGH THE AGES | February 3, 10, 17, 24

Dining through the ages continues with a new menu featuring some of the Club's favourite menu items through the ages.

PRIX FIXE MENU | February 4, 5, 6, 11, 12, 13, 18, 19, 20, 25, 26, 27

Enjoy a meal of an appetizer, main dish, and dessert, at a set fixed price with options to choose from for each course.

FAMILY MEAL TAKE OUT | February 5, 12, 19, 26

Perfect for when you need a hand with dinner or could use a little treat!

FIRESIDE SNACKS | February 5, 6, 12, 13, 19, 20, 26, 27

Contact the Club to reserve your fireside spot and enjoy available food packages with up to six people beside your own fire.



To climb mountains you need lots of cool gear! How many of these tools can you name?

LONDON HUNT AND COUNTRY CLUB

JUST4JUNIORS

Cool fact

The 5 tallest mountains in the world are in this region!



1. Mount Everest, Himalayas, Nepal/Tibet Autonomous Region, China – 8848m



2. Karakoram, Pakistan/China – 8611m



3. Kangchenjunga, Himalayas, Nepal/India – 8586m

DID YOU KNOW...

Some mountains form when the big slabs of rock—called tectonic plates—that make up the Earth's crust crash into each other. Over millions of years, the sheets of rock push up and over one another, creating the mountain.



Others form when vents in the Earth's surface erupt and spew lava out onto the ground. The lava piles up and cools. Over millions of years, the many layers of hard lava become a mountain.



MEET YETI

In Himalayan folklore, the Yeti is a monstrous creature also known as the Abominable Snowman.

The name Yeti is commonly used by the Himalayan region, and is part of their folk beliefs. Stories of the Yeti first emerged in Western culture in the 19th century. Some think the Yeti as the result of a complex of intricate folk beliefs rather than a large, ape-like creature. Some think he existed. Some believe it is a bear. What do you think?

Alleged Yeti footprint found by Michael Ward and photographed by Eric Shipton at Menlung Glacier on a 1951 Everest Expedition in Nepal.



Dr. Biswamoy Biswas examining the Pangboche Yeti scalp during the Daily Mail Snowman Expedition of 1954.



Hair samples said to be from Yetis were compared with the other animals. Results show it is most similar to a polar bear that lived 40,000 years ago.



HELLO!



FAMILY MOVIE NIGHT

DREAMWORKS

ABOMINABLE

Three teenagers must help a Yeti return to his family while avoiding a wealthy man and a zoologist who want him for their own needs.
Available on Amazon Prime



Q. What do you get if you cross the Abominable Snowman with Dracula?

A. Frostbite.

COLOUR THE YETI



WHICH ONE IS DIFFERENT?



