



# The Eagle

FALL 2024



# Hello

FALL 

2024

## President's Corner

DOUG ZINNO | PRESIDENT



It's hard to believe summer is over, and what a summer we had with record amounts of rain. We are now over 71 inches for the summer months and average 8-9 inches each month for the four summer months. Fortunately for our community, we missed the hurricane.

David Forrey and his staff lowered the lake levels in preparation for storm Helene. He also cleared out the golf balls in the aqua range so water could flow out of Worthington and into the river.

I am excited for our northern friends to come back and see the changes on the 18th green. I know you have seen pictures, and when you see this in person, I hope you are as excited as we have been as we watched this transformation.

I know your southern friends have been missing you, and we look forward to your arrival.

Our golf course looks beautiful; some have told me this is the nicest the course has ever looked. We will let you be the judge of that when you arrive. The golf course staff has done a great job trimming and planting; you will notice all the hard work done when you arrive.

Speaking of our northern friends, if you missed Worthington North at Holiday Valley in Western New York, you missed a fun outing. We had 124 golfers play the Double Black Diamond Golf Course. This was the first time we went to a Worthington North outing and met so many new people. We plan to attend next year and many years after that. Worthington North is a fun outing, and if you have not participated in this event, I hope you will do your best to attend next year.

Plans for next year are being worked on at this time, and hopefully soon, we should be able to tell you where Worthington North will be next year.

If you have not heard, Kyle Horvath, our assistant pro, is leaving Worthington on October 1. Kyle will become the head golf professional at Quail Creek Country Club. Kyle has been with us for four years. We are very sad to see him leave, but we know this is a well-deserved opportunity for him, and we could not be happier. We all know he will do very well in his new position. Congratulations to Kyle!

Be careful on your drive back to Worthington. We can't wait to see everyone.

*Doug*

Doug Zinno

President, Worthington Master Association



# General Manager

CAROL ANN CARNEY | GENERAL MANAGER



We are so grateful for all the employees who pulled together and prepared the community as quickly as possible in preparation of Hurricane Milton.

We are very fortunate that the storm continued on the projected course and did not negatively impact Worthington. Our thoughts and prayers go out to those areas that were impacted.

Welcome to Fall, hopefully the summer temperatures will subside. While many parts of the country are preparing to endure months of colder temperatures, we are gearing up for some of the most pleasant weather of the year. October and November, of course, is the beginning of the busy season with Men's and Ladies opening day golf tournaments, Bocce leagues begin, Tennis clinics and league play begins, as well as Welcome back dining events at both the clubhouse and cabana. The Cabana will be reopening in mid-October.

The holiday season is upon us, and as always there are so many wonderful events planned, Thanksgiving, Tree lighting, New Years Eve, Bloody Mary Golf, and luncheon to name a few. Please check the calendar of events so you do not miss out.

October 24-26th we will be conducting the 2024 budget meetings to the Finance committee and Master Board of Directors, with a final presentation to the membership November 13th at 10:00 a.m.

In addition to the extensive summer cultural practices performed on the golf course this summer and the many

summer projects, Palm tree trimming completed holes 1-18. Landscaping projects around the Club House, the 18th green, #1 tee, #3 tee, and #6 tee. Landscape and hardscape lighting repair and replacement around the Club House and the 18th green. Rock wall repair and improvements on the 18th green, Sod replacement due to weak, damaged, and mole cricket areas, to name a few. These projects were performed in house, by the golf course maintenance staff, resulting in a savings to the club. A tremendous thank you to David Forrey and his staff for a job well done.

Employee spotlight: Would like to recognize Michelle Fildes, Membership Coordinator, who has just reached her 20 year anniversary as an Employee of Worthington Country Club. Michelle not only performs her job duties professionally and is always willing and often assists member with website and electronic issues, and always with a Smile. She does a tremendous job with the weekly email blasts and the website updates. Congratulations Michelle on your 20 year anniversary!



Would also like to recognize Worthington's Head Golf Professional, Matt Oakley, who was named the 2024 South West Florida PGA "Golf Professional of the Year." Congratulations Matt!

As always please do not hesitate to contact me.

Carol Ann Carney, CAM  
General Manager, COO

## In Memoriam

The Board of Directors, members and staff wish to express our deepest sympathy to the families of

John Coyne  
Cheryl Specht  
Dan Gilday

Arthur "Stretch" Baker  
Richard Bergeron  
Scott Piepenbrink



# Course Record – News from the Golf Shop

MATT OAKLEY | PGA



Fall is here and it is a great time for golf at Worthington Country Club!

The best way to see what is happening in golf is to check out my weekly e-blast that is sent by Administration each Thursday. There are useful links and remember to click the “Read More” button to see everything that is going on.

A reminder that our Golf Shop Hours of Operation are 7:00am – 5:00pm seven days a week from October-December.

The driving range will be “mats only” every Sunday all year round. Range balls are available on the driving range seven days a week from 7:00am-5:00pm.

As you may know we have a lightning prediction system here at Worthington. I wanted to share with you a link to their website that gives you all of the data we get here at the Golf Shop. <http://worthingtoncc.thormobile14.net> You can set this link up in your phone or computer at home. So you can always know what the status is here (even from up north). If you click the cell that says “THORMOBILE” you will get the status screen and all of the data. If you click “MAP” you will get a local radar map. To understand the screen and all of the data click here for a user guide (pages 2-4) [http://support.stormdata.org/TGDS\\_DOC\\_Data\\_Interpretation\\_Sheet.pdf](http://support.stormdata.org/TGDS_DOC_Data_Interpretation_Sheet.pdf)

Would you like your golf scores to go down? Who wouldn't? My “Fall Tip from the Head Golf Professional” is to work on your chipping. Remember, there are 3 key things that we need to do before we chip onto the green. 1. Place the golf ball at your back foot (ball in back of stance). 2. Place 75% of your weight on your forward foot. 3. Use only 1 lever to swing the club, the 1 lever is your shoulders (not your wrist levers, or hip levers or elbow levers, etc.). Work on these 3 things and I promise you will be chipping the ball better than ever in no time!

To keep our Country Club atmosphere please ensure that all golfers and their guests are always in proper golf attire on both the course and all practice areas.

If you see something going on in a golf area that you think is wrong during the hours of 7:00am-5:00pm, please let the Golf Shop at 239-495-1750 know right away. If it is after those hours, please email me at [headpro@worthingtoncc.net](mailto:headpro@worthingtoncc.net). Please take pictures of the incident. Without pictures and a phone call it can be almost impossible to do anything about it. It takes all of us here at Worthington CC to make our community strong.

## Upcoming Golf Events This Fall:

- **Opening Mixer** on Saturday, October 19 with an 8:15am shotgun start and lunch after golf.
- **Men's Opening Day** on Wednesday, October 23 with an 8:15am shotgun start and lunch after golf.
- **Ladies Opening Day** on Thursday, October 24 with an 8:15am shotgun start and lunch after golf.
- **College Golf Event** on Saturday, November 2 with both an 8:15am and 12:45pm shotgun starts with dinner that evening.
- **Folds of Honor** Event on Monday, November 11 with both an 8:15am and 12:45pm shotgun starts with dinner that evening.
- **Sadie Hawkins Event** on Saturday, November 16 with an 8:15am shotgun start and lunch after golf.
- **Men's Gotcha** on Wednesday, December 4 with a 1:00pm shotgun start and dinner after golf.
- **Ladies Christmas Scramble** on Thursday, December 12 with an 8:15am shotgun start and lunch after golf.
- **Golf Shop Holiday Sale** on Thursday, December 12 from 2:00pm-5:00pm with wine and seasonal food.
- **Christmas Mixer** on Saturday, December 21 with an 8:15am shotgun start and lunch after golf.

Matt Oakley, PGA  
Head Golf Professional  
[headpro@worthingtoncc.net](mailto:headpro@worthingtoncc.net)  
239-908-2913 direct



# Golf Course Clippings

DAVID FORREY | GCSAA



As our summer in Southwest Florida comes to an end and the 2024 / 25 golf season gets started it is a good time to understand the how's and why's of the cultural practices on the golf course and what they mean for the upcoming season and playing conditions.

The USGA is the foremost authority on golf, from rules to maintenance and everything in between. The USGA was originally formed in 1894 to resolve the question of a national amateur champion, as several golf clubs claimed

the national champion the winner of their tournament. The USGA was originally called the Amateur Golf Association. The USGA has a long history of improving golf course playing conditions and sustainability. Its recommendations on maintenance and technology started in 1921 with the publication of its Green Section. The Green Section has been recording and publishing information on proper maintenance since then with changes as conditions, expectations, and technology evolves. As you can expect one of the most important and highly advised components of their green section is the putting green. They have recommendations on everything from construction to maintenance.

Putting greens today are very different than they were one hundred years ago, with the biggest focus on playing conditions and sustainability.

Exceptional playing conditions are no good if plant health cannot be maintained, this leads to finding that perfect balance between plant health and desired playing conditions. This has led the USGA to develop specific putting green construction methods, with most of the focus around soil and drainage to facilitate good plant health under the aggressive demands of superior playing conditions and high environmental stress. You may think its short grass and dirt but there is actually a 16" hole beneath your feet filled with gravel, sand, and hundreds of feet of pipe in each green. A USGA green is constructed of a blend of 90% sand and 10% peat this is referred to as the greens mix and is simply called 90/10, this mix is 12" deep from the top down. Below the green mix is a 4" blanket of 89 stone this provides a drainage layer for water to move into the trenches that are lined with drainpipe and surrounded with more 89 stone to allow excess water to leave the system. There are variations of greens construction some with a coarse sand called a choker layer between the 89 stone blanket and the greens mix. In the past it was more common to build a USGA green with an 80/20 mix, some still choose to build greens with this mix depending on local climates. There are also pushup greens which are constructed out of native soil onsite and usually do not have any drainage, these greens are usually at older course up North with very small construction budgets. The last type is called a California putting green, it has different depths and includes the choker layer mentioned above. Once this putting green system is constructed the focus then changes to maintaining this system and the components with in it.



Whichever construction method was chosen the maintenance is very similar as turf grass in general requires the same growing conditions. You may think that the only component to the putting surface is the leaf blades of the grass plant but in fact there are several different components to this playing surface. The soil or greens mix is as important to the playing surface. There are also many factors within the greens mix which affect the playing conditions as well. One of the

most important conditions within the greens mix is thatch; thatch is a lot like compost, it is dead plant material that is decomposing underneath the canopy of the grass plant on top of the greens mix. Thatch can be spongy, hold excess water, and harbor disease. As it relates to the playing surface

thatch produces greens that are soft and slow; it also affects plant health, it limits water and air infiltration into the rootzone (about the top 4" of the greens mix), it can provide a home for unwanted insects, it harbors diseases and can affect the quality of cut and performance from the mowers leading to scalping of the turf. To combat and reduce thatch we collect the grass clippings on the greens, we lightly verticut and topdress during season to remove and dilute the thatch. We also monitor and regulate growth to determine the amount and type of fertilizer we use, as well as the timing and rate of plant growth regulators (PGR's). These fertilizer and PGR inputs improve consistent growth which improves playing conditions and reduces excess growth that leads to more thatch. As thatch breaks down and is diluted by top dressing, it like compost turns into a heavy soil. This natural process increases the organic matter in the greens mix and reduces the desired 90% sand content of the greens mix. Greens with high organic matter have low porosity which decreases air space and drainage. This causes the greens to hold excess moisture and wet greens play slow and do not provide optimal plant health conditions for the roots.

The roots of a grass plant are very important they take up all the moisture the plant needs as well as much of the nutrients used by the plant. Roots need a good soil to thrive; a good soil has pore space to facilitate the movement of water, air and nutrients. Compacted heavy soil has limited pore space which reduces drainage and plant health. Unlike a farmer that can plow and till a field after the crop has been harvested to maintain a consistent healthy soil profile we must aerate as our crop (turf grass) is never harvested. Aeration improves soil health by creating pore space, it also allows us to incorporate sand into the holes which dilutes the organic matter and helps maintain the greens mix. This process while it seems very invasive is only able to make fractional improvements each time, which means it must be performed more than once and must be done year after year to keep up with the thatch production and maintain the desired greens mix. These practices also need to be done during the prime growing season to facilitate rapid recovery when the plant is actively growing which in Southwest Florida is May through September. Once these practices are completed it takes about two weeks for the greens to heal and for us to condition the playing surface to prepare it for play once again.



Soil Test Report	
Soil Type	Clay
pH	6.5
EC	0.2
Ca	1.5
Mg	0.2
K	0.1
Na	0.1
Cl	0.1
S	0.1
NO3	0.1
PO4	0.1
CO2	0.1
Organic Matter	2.5

There is no cookie cutter plan that fits every golf course, with different construction methods, different expectations on playing conditions, number of rounds played, age of the greens, grass type, as well as geographic location and budget it is almost impossible to compare one courses agronomic practices to another. What can be compared is hard numbers based on soil testing and the USGA's recommendations. We test soil at least twice a year to evaluate the green mix with the most important component being the organic matter content. We then adjust our agronomic

plan accordingly to try and maintain the USGA recommendations to provide optimal playing conditions and plant health which provides our members with a course that can thrive during the non-growing season of Southwest Florida when golf is at its peak. Please explore the following publications from the USGA Green Section below for even more information, they will be posted online below the weekly golf course updates. And rest assured that your Worthington Golf Course Maintenance department does follow the USGA's recommendations to provide superior playing conditions as well as plant health.

5 Things Every Golfer Should Know About Aeration (usga.org)

Answers About Aeration (usga.org)

Why Do Golf Courses Aerate So Much? (usga.org)

The Ins and Outs of Managing Ultradwarf Putting Greens (usga.org)

Monitoring Organic Matter With Physical Soil Testing (usga.org)



# 2024 Worthington North





Double  
Black  
Diamond  
AT HOLIDAY VALLEY

*2024 Worthington North...It's a Wrap!*

We're thrilled to report that Worthington North 2024 at Holiday Valley Resort in Ellicottville, NY, from August 11th-13th was nothing short of spectacular! Our three-day extravaganza continued the tradition of excellence, creating memories that will last a lifetime.

A heartfelt thanks to Kyle Benish, Head Golf Professional and the resort's amazing staff for their impeccable planning and execution

To our 120 attendees: your energy and enthusiasm made this event truly special

**Tournament Triumphs**

**Monday's Scramble Sensations**

1. Net score 48: Stephane Richer, Frank Helies, Diane Watson, Kathleen Brown
  2. Net score 50: Mike Story, Anthony Chory, Pat Trotter, Sharon Ripplinger
  3. Net score 51: John Zinno, Jack McCue, Sue Middleton, Barbara Best
- Most Enthusiastic Team (Net score 63): Sam Collins, Al Catullo, Ray Dobmeier, Pat Brennan

**Tuesday's Terrific Tee-offs**

1. Net score 51: Mary Dobmeier, Paula Johnson, Paul Wallis, Mike McCay
2. Net score 51: John Zinno, Ward Hanlon, Gerilyn Hartman, Joanne Riccardi
3. Net score 52: Kip Best, Tom Ahern, Sue Middleton, Kathleen Brown

Congratulations to all our winners and participants for making the tournaments so exciting!

**The Adventure Continues: Worthington North 2025**

Believe it or not, 2025 is just around the corner! Are you feeling inspired to take the reins for next year's Worthington North? We've got you!

- Our easy-to-follow guide is packed with tips and tricks for a knockout event
- The 2024 committee is eager to share their wisdom and answer your questions
- Ready to dive in? Reach out to John Wood at [jgwood18@yahoo.com](mailto:jgwood18@yahoo.com) and let's make magic happen!

Remember, Worthington North is more than just an event - it's where friendships are forged, memories are made, and golf dreams come true.

Worthington North - Same Friends, Same Fun - Just up North



# Clubhouse News

ALICIA ROLLINSON | CLUBHOUSE MANAGER



With the undying heat of the summer hopefully rolling out and the cooler fall months rolling in we're excited to start seeing the membership back. We are gearing up for another fun-filled and exciting season here at Worthington. We have delicious new menu creations from Chef Cameron as well as first-time events and riveting new entertainment.

The 2024-2025 Food & Beverage Calendar of Events is now available in the lobby of the main clubhouse, pick up your copy today to stay in the know of all the fun! Here are a few upcoming events you won't want to miss...

October 7th - Oktoberfest  
Entertainment by Bill Coletti & Lisa George

October 15th Trivia Night

October 17th Wine Dinner

October 21st Italian Night

October 26th First Annual Homecoming Dinner Dance  
Entertainment by Mirage

November 4th Bingo

November 9th Welcome Back  
Entertainment by Soul System

November 12th Trivia Night

November 17th Italian Night

November 21st Wine Dinner

November 28th Thanksgiving Buffet  
Seating Times- 11am, 12pm, 2pm, 2:30pm, 3pm,  
3:30pm

December 2nd Bingo

December 6th Christmas Event with Entertainment

December 17th Trivia Night

December 23rd Eve of the Eve Dinner  
Entertainment by Domine Clemmons

December 29th Carvers & Pasta Night

December 31st NYE Party  
Entertainment by Dee Dee Wilde Band

That's just to mention a few for you to mark your calendars. As a reminder, reservations for events can be made up to 30 days in advance or when you see a flyer for an event you're interested in. When making reservations please remember reservations are strongly encouraged to guarantee a table and avoid waiting times. Our goal is to provide the upmost quality food and service and maximize our dining facilities to accommodate as many members as possible, we staff and prep in the kitchen based on reservations so the earlier you can make your reservation the more prepared we will be. We appreciate your understanding and cooperation.

Thank you,

Alicia Rollinson  
Clubhouse Manager

For Event Bookings: (239)908-2901 or  
Arollinson@worthingtoncc.net







Upcoming  
WINE  
Tastings

Save the Date

Monday  
October 14, 2024

Monday  
November 18, 2024

Monday  
December 9, 2024




# ITALIAN NIGHT

MONDAY OCTOBER 21, 2024 | 5:00PM-8:00PM

**FOR RESERVATIONS 239-495-2635**


Caesar salad, Italian Bread Salad, Antipasto, Garden Salad,  
Fried Mozzarella, Bruschetta and Crostini  
Seafood Scampi, Eggplant Parmesan,  
Mussels Marinara, Veal Ragout, Italian Sausage and Peppers,  
Gemelli with Pesto and Sundried Tomatoes

Pasta station-  
Variety Pastas, Meats, Seafood, Vegetables and Sauces  
(GF Pasta to be available)  
Desserts- Ricotta Cheese Cake, Cannoli's  
Tiramisu, Spumoni Ice Cream and Sundae Bar

\$32++pp

Dress Code: Country Club Casual

Tease Your Brain & Win Cash Prize



**Save the Dates:**

Tuesday October 15, 2024  
Tuesday November 12, 2024  
Tuesday December 17, 2024  
Tuesday January 21, 2025  
Tuesday February 18, 2025  
Tuesday March 11, 2025  
Tuesday April 22, 2025

*When making your team reservation please have your team name,  
all names in party and food selections ready*

**Cancellation Policy:**  
Cancel 48hrs prior to avoid event charge

Dress Code: Country Club Casual



## HALLOWEEN EVE PARTY

OCTOBER 30, 2024

\*5:00PM IN THE CLUBHOUSE  
\*DINNER MENU & SPOOKY SPECIALS  
\*ENTERTAINMENT BY DJ KEVIN

COSTUMES ENCOURAGED BUT NOT REQUIRED



Worthington Country Club Presents:

# HOMECOMING



5:00pm Arrivals and  
Appetizers  
6:00pm Dinner  
Entertainment By Mirage  
6:30pm-9:30pm  
\$55++ per person  
Dress Code: Semi Formal

Saturday October 26, 2024

For Reservations Call

239-495-2635

Worthington Country Club Presents:

# HOMECOMING MENU

Passed Appetizers:

Savory Crostini's, Chilled Shrimp, Assorted Sushi,  
Wagyu Tartare, Brie En Croute, with Raspberry,  
Parmesan Garlic Shrimp, Tempura Chicken,  
Conch Fritters

Starter Salad:

Rustic Italian with Lemon Citrus Vinaigrette

Dinner Entree Selections:

Espresso Seared Beef Tenderloin with Caramelized Cipollini  
Onions and Creamed Spinach

OR

Bronzed Halibut with Crab Pontchartrain Sauce  
-Cajun Style Sauce with Onions, Peppers and Mushrooms

Entrees to come with Hash Brown Casserole and Carrot  
Asparagus Bundles

Finale: Chocolate & Strawberry Mousse Cake



## Bingo Save the Dates

Monday November 4  
Monday December 2  
Monday January 6  
Monday February 3  
Monday March 3  
Monday April 7  
Mark your Calendars!!  
Game Starts at 7pm  
( please no 50's and 100's  
dollar bills )

# Cruise IN TO SEASON



## Welcome Back Party

SATURDAY November 9, 2024

5:00pm

Entertainment by Soul System





# Thanksgiving Day Buffet

Thursday  
November 28, 2024

Seating Times:  
11:00am, 12:00pm  
2:00pm, 2:30pm,  
3:00pm and 3:30pm

# Eve of the Eve Dinner

Monday December 23, 2024  
5:00pm-8:00pm  
Entertainment by Domine

## Thanksgiving Day Buffet

For Reservations 239-495-2635  
Seatings at 11am, 12pm, 2pm, 3pm and 3:30pm

### Buffet Offerings:

- Tuscany Soup
- Salads:  
Caesar, Garden Salad, Waldorf Salad, Caprese
- Rolls and Butter
- Raw Bar:  
Gulf Shrimp, Oysters, Crab Legs, Smoked Salmon
- Sushi, Pate
- Charcuterie and Rustic Breads
- Carving Station:  
Herb Roasted Prime Rib & Au Jus, Horseradish and Cranberry sauce
- Maple Brined Roast Turkey & Gravy
- Poached Salmon with Shiitake, Lobster and Saffron,
- Whipped Potatoes, Cornbread Stuffing
- Roasted Turnips and Brussels with Bacon
- Green Bean Casserole, Sweet Potato Casserole
- Dessert Station:  
Variety of Pies, Pastries and Cakes,
- Ice Cream Sundae Bar

\$52.00pp Adult  
\$27.50 Kids 6-12

Dress Code: Country Club Casual

# MOJITO FLIGHT

*Classic -  
rum, lime juice, simple syrup,  
club soda and  
fresh mint*

*Blueberry -  
white rum, blueberries, simple  
syrup club soda and fresh  
mint*

*Strawberry -  
Strawberries, lime, simple  
syrup and mint leaves combine  
with white rum and club soda*



\$20++

Happy Hour  
Non-Applicable



# Marketing & Events

FLOR NIETO | MARKETING MANAGER



As the crisp air settles in, fall invites us to embrace the beauty and warmth of the season. Whether it's enjoying cozy outdoor gatherings, indulging in autumn-inspired flavors, or savoring the simple joy of sweater weather, this time of year brings a sense of renewal and togetherness. Let's make the most out of this season and don't miss out on creating unforgettable memories here at Worthington Country Club.

## **Community Enrichment: Upcoming Activities**

- **\*Ballroom Dance Lessons:** Discover the elegance of dance with our upcoming ballroom dance lessons. Join us every Monday at 5:00 PM in the Aerobics Studio for a delightful experience starting Monday, October 14th.
- **\*Residential Security Presentation with Heather Turco:** Join us on Thursday, October 17th in the Brighton Room at 3:00 pm for an insightful presentation on ways you can keep your home safe.
- **\*Wellness & Fitness:**
  - o Stay fit and healthy this fall with our weekly body sculpt fitness classes, designed to keep you strong and in tiptop shape. Classes are offered weekly every Monday, Wednesday and Friday, starting October 28th from 8:30 am – 9:30 am.
  - o Health is Wealth Wednesdays: Learn ways to elevate your heart health and join the four sessions offered in the Brighton Room at 2:00 pm on the following dates: October 16, October 30, November 20 and December 11.
- **\*Social Security & Medicare Presentation with Konrad Prus:** Tuesday, November 5th in the Brighton Room
- **\*Charcuterie Board Resin Art Class with Cheryl Campo:** Wednesday, November 6th in the Brighton Room from 2:00 pm-4:00 pm
- **OnSpot Dermatology:** Tuesday, November 12th All Day (Clubhouse Parking Lot)
- **\*Personal Safety Presentation with Heather Turco:** Join us on Thursday, November 14th in the Brighton Room at 3:00 pm for an insightful presentation on ways you can keep you and your family safe.
- **Blood Drive:** Friday, November 22nd from 8:00 am - 11:00 am (Clubhouse Parking Lot)
- **\*Perfume Making Class:** Tuesday, December 3rd in the Brighton Room from 3:00 pm - 6:00 pm

\*Registration is required

Stay Connected: Follow Us on social media and connect with us on Facebook and Instagram to catch all the latest news, events, and stunning photos. Find us by searching Worthington Country Club and remember to use #WCC to share your own moments with the community. Let's dive into the joys of fall and all it has to offer with amazing activities, events and outings this season.

Thank you,

Flor Nieto

Marketing & Events Manager



## *Chef's Corner*

CAMERON HORD



### *Butternut Mascarpone Gnocchi*

Prep Time: 30 mins  
Cook Time: 30 mins  
Additional Time: 8 hrs  
Total Time: 9 hrs  
Servings: 12



#### *Ingredients*

- 1 pound butternut squash
- 1 cup mascarpone cheese
- ½ cup finely grated Parmigiano-Reggiano cheese
- 2 large eggs
- 1 ½ teaspoons salt
- ½ teaspoon ground black pepper
- 1 cup all-purpose flour, divided
- ½ cup unsalted butter
- 1 pinch cayenne pepper
- salt and ground black pepper to taste
- ¼ cup thinly sliced fresh sage leaves
- 1 tablespoon finely grated Parmigiano-Reggiano cheese

#### *Directions*

1. Trim stem and cut butternut squash in half lengthwise. Place in a microwave-safe dish, cover with plastic wrap, and microwave until tender, about 8 minutes. Transfer to paper towels to cool. Discard skin and set squash aside.
2. Whisk mascarpone cheese, ½ cup Parmigiano-Reggiano cheese, eggs, salt, and black pepper in a bowl until smooth. Whisk in butternut squash until blended.
3. Whisk in ½ cup flour until just incorporated. Whisk in remaining ½ cup flour, stirring until flour just disappears. Cover and refrigerate for at least 8 hours or overnight.
4. Bring a large pot of salted water to a boil.
5. Melt about 1/3 of the butter in large nonstick skillet; remove from heat.
6. Scoop out approximately 1 1/2 teaspoons of the butternut squash dough with a spoon. Using a second spoon, push the dough off the first spoon and into the boiling water. Repeat with remaining dough, working in batches of 12 to 15 gnocchi at a time. When a gnocchi rise to the surface, cook for 1 additional minute, then transfer with a slotted spoon to the melted butter in the skillet.
7. Place the skillet over medium-high heat; cook gnocchi until golden brown on one side, about 3 minutes. Season with cayenne pepper, salt, and black pepper. Turn gnocchi over and stir in sage leaves. Cook until second side is golden, 2 to 3 minutes. Transfer to plate and drizzle with browned butter from the skillet. Garnish with 1 tablespoon Parmigiano-Reggiano cheese and serve.

## *Member Services*

MICHELLE FILDES |  
MEMBER SERVICES COORDINATOR



A big “Welcome Back” to our seasonal members and to all of our “Full-Timers”, thanks for spending your summer with us! As you arrive back at Worthington for the season, please remember to change your mailing address in the Administration Office.

As of the end of September, we’ve had 33 home sales in 2024! That’s approximately 66 new members to welcome to our club! Don’t forget to introduce yourselves to our new members when you see them.

Our 2024 Membership Directory should be available for pick up in early January, if not sooner. We will send an email to let you know when they are printed and ready!

The launch of our new website in September was a success! It’s always exciting to see our vision and hard work come to fruition when we’re able to bring a beautiful and modern website to YOU, our members! We have been available to assist with any members who were not able to log into the new site. If you’re having issues logging in, please reach out to me for assistance. We will start offering some “How To” learning opportunities. Stay tuned for more information on these upcoming opportunities.

Our new mobile app is now available in the App Store and Google Play Store! You can find it by searching for WorthingtonCC! It gives you on the go access to your tee times, score postings, membership directory, dining reservations, statements, and MORE.

We are looking forward to a great season and wish everyone Happy Holidays!

## *New Members*

Christopher & Kathleen Brown  
Robert & Kimberley Sipress  
Ronald Dennis & Deborah Bailey  
Manuel & Catherine Lopes  
Alfred & Lori-Ann Zannini



## *The Bocce Newsletter*

Welcome back to Bocce in Worthington Country Club for the 2024-25 season!

**We will once again be offering Bocce lessons starting on Wednesday, October 30 at 3:30 and Saturday, November 2 at 10:00. Lessons will continue each week (except for Thanksgiving) until just before Christmas. In just an hour, and with a little practice on your own, you will be comfortable taking advantage of some of the many opportunities we have to play Bocce.**

Remember, we now have **Red and Yellow Bocce Balls** that can be seen clearly even by those who normally have trouble distinguishing colors. They will be used for both league and fun play.

The Fall Season will begin on October 28. There will be Women's Travel Teams on Monday mornings, with the pre-season starting October 28 and the regular season starting in January. The Fun Mixed League on Monday afternoons at 2:00 will also start on October 28. The Men's League on Tuesday afternoons will start in January. The Wednesday morning Women's Fun League will start in November. Wednesday afternoon Drop-In Bocce will begin on October 30 at 3:30pm. The Women's Friday morning Bocce League will start in January, and Travel Bocce for Men will start with pre-season warm up matches on November 1 and the regular season beginning in January. Saturday morning will again be the Association League, starting in January. Of course, there are also Sunday get-togethers at the Bocce courts and other fun times during the week in the early evenings. In fact, whenever the courts are available (Thursday is still open!), you can reserve a time and pick up the equipment closet key from the Pro Shop.

Finally, a very big **Thank You** to all the captains, leaders of all the leagues, and the Bocce Committee members. Without your help, none of this would have been possible.

Please do not hesitate to contact Leo Greenstein (lgreenstein1402@aol.com) or John Corrao (vazahabe@yahoo.com) if you have any questions, comments, or suggestions.

Once again, welcome back everyone!

## *Tennis News*

MIKE BARNES | TENNIS PROFESSIONAL



Welcome back for another great season of tennis here at Worthington. The courts are getting busier with people returning. Fall competitive teams are registering for respective leagues that begin mid-October. I will be back for another season starting October 15.

### *Here's the Calendar of Events for Tennis.*

#### **November**

11/9 Doubles Social/optional dinner\*

11/14 Meet and Greet

#### **December**

12/4 Ladies Christmas Round Robin with lunch

12/7 Doubles Social/optional dinner\*

#### **January**

1/7-10 Welcome Back Tennis Clinics

1/11 Doubles Social/optional dinner\*

#### **February**

Club Championships

2/2 Pro Exhibition

2/15 Doubles Social/optional dinner\*

#### **March**

Club Championships

TBD - Doubles Social/optional dinner\*

#### **April**

4/6 Tennis Banquet

4/12 End of Season Mixer/optional dinner\*

\*Dinners after doubles social will be held in Dorset Room

Mike Barnes  
Tennis Professional





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**NEW LISTING PRICE: \$559,900**

**28450 Captiva Shell Loop, Bonita Springs, FL 34135**

This magnificent home features 3 bedrooms (or 2 bedrooms and a den), 2 full bathrooms, a 2-car garage, and 1,614 sq. ft. of living space. Set on a picturesque lot with a breathtaking lake view, the residence is designed for both comfort and style. The open floor plan, ideal for entertaining, is enhanced by high ceilings that flood the space with natural light.



**NEW LISTING PRICE: \$507,000**

**13256 Sherburne Cir 2601, Bonita Springs, FL 34135**

Discover the beauty and elegance of this exceptional first-floor carriage home, featuring 3 bedrooms (or 2 bedrooms plus a den), 2 bathrooms, and 1,572 sq. ft. of living space. Situated on a premium lot with breathtaking lake views, this home is a perfect blend of comfort and style.



**NEW LISTING PRICE: \$449,900**

**13221 Sherburne Cir 601, Bonita Springs, FL 34135**

Step into an exceptional living experience with a beautiful lake view. This 1st-floor carriage home, featuring the sought-after Canterbury floor plan. With 2 bedrooms, 2 baths, and 1,522 sq. ft. of meticulously designed space, this home is the epitome of comfort and style.



**LISTING PRICE: \$359,000**

**28076 Cavendish Ct, Unit 2108**

This charming 2BR/2BA second-floor condo offers a west-facing lanai that showcases a picturesque view of the largest lake in WCC, complete with stunning lighted fountains. The thoughtfully designed open floor plan features a delightful master suite with a golf course view, as well as a well-appointed guest suite. The kitchen and both bathrooms have been tastefully upgraded, featuring stainless steel appliances, laminate wood flooring in the great room, kitchen, and both bedrooms.



**LISTING PRICE: \$355,000**

**13046 Amberley Ct, Unit 601**

This amazing 1st-floor, 3-bedroom, 2-bath condo boasting a coveted Northern exposure overlooking the serene lake and picturesque golf course. Offered turnkey, this home promises to surpass your expectations with its unparalleled charm and convenience. Inside, you'll find a well-designed floor plan featuring high ceilings and tasteful decor, creating an atmosphere of casual yet comfortable living.



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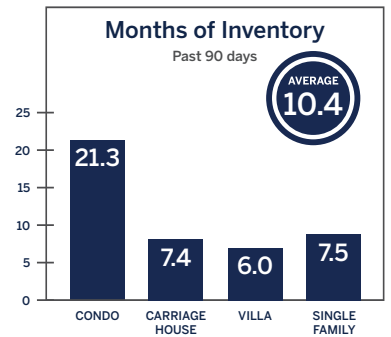
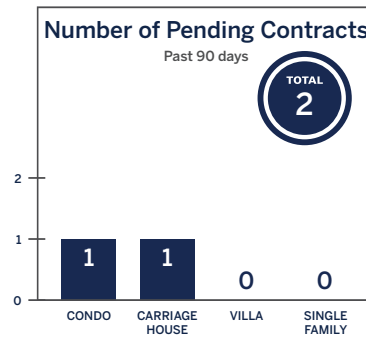
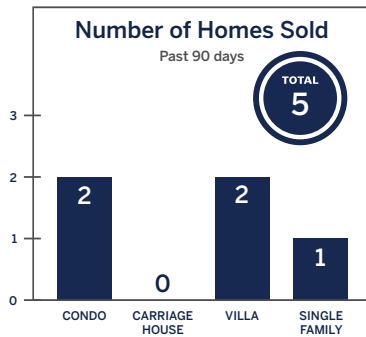
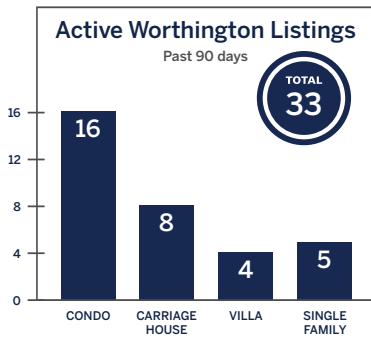
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## October 2024 Market Update



- There were **13 new offerings** in Worthington
- Average sales price: **\$531,400**
- Lowest priced sale: **\$285,000**
- Highest priced sale: **\$805,000**
- Homes sold for **95.1%** of list price

- There were **2 pending contracts** written and accepted
- 5 homes sold** with an average of **93 days** on the market
- Average months of inventory: **10.4**



BATEY WESTERLUND TEAM

## Worthington Country Club Sales (Past 90 Days\*)

ADDRESS	NEIGHBORHOOD	STYLE	BED ROOMS	BATH ROOMS	SQ. FT.	LIST PRICE	SALE PRICE	PRICE /SQ. FT.	SP /LP	DAYS ON MARKET
13050 AMBERLEY COURT #708	AMBERLEY COURT	Condo	2 Bed	2	1,204	\$309,500	\$285,000	\$236.71	92.1%	11
13080 AMBERLEY COURT #1006	AMBERLEY COURT	Condo	2 Bed	2	1,204	\$319,000	\$308,000	\$255.81	96.6%	173
13460 BRIDGEFORD AVENUE	VILLAS	Villa	3 Bed	2	1,630	\$619,000	\$619,000	\$379.75	100.0%	4
13761 SOUTHAMPTON DRIVE	VILLAS	Villa	3 Bed	2	1,763	\$659,000	\$640,000	\$363.02	97.1%	162
13141 BRIDGEFORD AVENUE	WORTHINGTON	Single Family	3 Bed	2	2,246	\$899,000	\$805,000	\$358.41	89.5%	117
<b>AVERAGES</b>						<b>\$561,100</b>	<b>\$531,400</b>	<b>\$318.74</b>	<b>95.1%</b>	<b>93</b>



325 Vanderbilt Beach Road  
Naples, Florida 34108



Scan QR code to view current active listings in Worthington Country Club



Listings Represented By



AVAILABLE



13380 Bridgeford Avenue

\$1,100,000

AVAILABLE



28410 Rochester Court

\$950,000

AVAILABLE



13161 Bridgeford Avenue

\$819,900

AVAILABLE



13234 Sherburne Circle, Unit 1101

\$479,900

AVAILABLE



13239 Sherburne Circle, Unit 1701

\$465,000

AVAILABLE



28068 Cavendish Court, Unit 2311

\$339,000

AVAILABLE



13000 Amberley Court, Unit 103

\$315,000

AVAILABLE



13010 Amberley Court, Unit 202

\$304,900

AVAILABLE



13046 Amberley Court, Unit 611

\$299,000

PENDING



28072 Cavendish Court, Unit 2212

\$344,000



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28060 CAVENDISH CT #2505 | \$374,900



13270 SHERBURNE CIR #2904 | \$419,000



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## LISTINGS & SALES

13201 Sherburne Circle #102 | \$465,000

Your perfect piece of paradise is waiting for you nestled in this quiet, private corner on a lake with landscape and golf views. The very popular Winchester first floor 2/2 plan with expansive enclosed lanai offers year-round enjoyment.

13850 Tonbridge Court | \$1,125,000 | Sold

This traditional custom home boasts a southern exposure that allows the heated pool and spa nearly all day sun. Use of warm interior decor and backgrounds.

13341 Southampton Drive | \$586,000

Views of the signature 18th hole, lake and clubhouse. Nicely outfitted with custom cabinetry in the kitchen and owner's bath. Crown molding, tile, wood and carpet throughout. Impact glass windows and shutters on sliders. AND a whole house generator!

IF YOU ARE CONSIDERING SELLING  
OR BUYING, PLEASE GIVE ME A CALL:

239-405-1862

With a rewarding and lengthy career in real estate, I am thrilled to announce my transition to William Raveis, where I look forward to continue providing unparalleled service and expertise to my clients.



**Welcome Back To Our Seasonal Friends!**

## Worthington Featured Listings



**28076 Cavendish Ct #2102**  
**1st Floor 2 Bedroom Condo**  
**Partially Furnished**  
**Enclosed Lanai**  
**Overlooking the 3rd green**



**13120 Southampton Drive**  
**3 Bedroom Villa**  
**Turnkey**  
**Oversided Lanai with**  
**Fantastic View**



**28064 Cavendish Ct #2408**  
**2nd Floor 2 Bedroom Condo**  
**Turnkey**  
**Beautiful Long Pond View of**  
**2nd & 3rd Holes**

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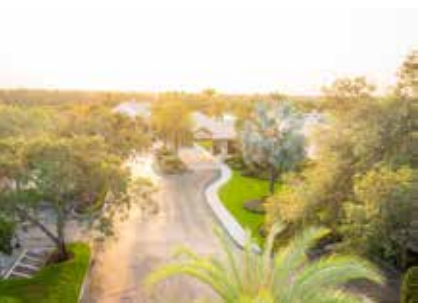


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## *Worthington Staff*

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 Marketing & Events Manager: Flor Nieto . . . . . 239-908-2906 . . . . . fnieto@worthingtoncc.net  
 Controller: Mila Silva-Kanellopoulos . . . . . 239-908-2903 . . . . . controller@worthingtoncc.net  
 AR/HR: Lori-Walker Hughes . . . . . 239.908.2904 . . . . . lwalker-hughes@worthingtoncc.net  
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 Clubhouse Manager: Alicia Rollinson . . . . . 239.908.2901 . . . . . arollinson@worthingtoncc.net  
 F&B Manager: Talia Di Forca . . . . . 239.495.5302 . . . . . tdiforca@worthingtoncc.net  
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 CAM, HOA Manager Joel Bianchi . . . . . 239.495.0244 . . . . . jbianchi@worthingtoncc.net  
 HOA Assistant Jordan Earl . . . . . 239.495-0244 . . . . . hoaassistant@worthingtoncc.net

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 Main Bar (To go orders): 239.495.2192  
 Cabana: 239.495.3589  
 Fitness Room: 239.908.2908  
 Gate House: 239.948.5344  
 Gate House Fax: 239.948.5345

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