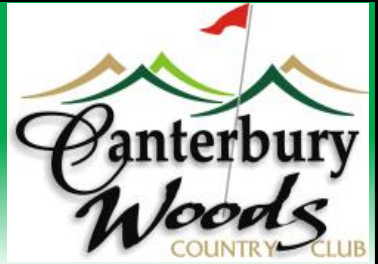


Total Golf Management

June Newsletter



Landon Comeau, Head Golf Professional –

There is nothing better than summer golf in New England, especially at Canterbury Woods. The course is in great shape thanks to Steve and his team and the compliments keep coming in.

We hosted the NEPGA NH Chapter Pro-Am this past Monday and we had a sellout field. Thank you to Ed Deroche, Perry Powers and Josh Pabst who joined me for the day.

Registration is now open for the Men's and Women's Invitational. Details are posted on the website.

Grab a foursome for the Breakfast Better Ball on Saturday, June 23rd. Plenty of spots still available so come join us for a great day.

The Golf Shop staff for the season is in place. We have a great team, please stop in and introduce yourself to the new faces.

Steve Glines, Golf Course Superintendent –

The course is in great shape. Now that we are getting warmer weather, we have lowered the blade height of the mowers for the greens to get a little more speed out of them.

Divot mix boxes have been placed on the first and tenth tees. Please remember to replace or fill your divots, repair your ball marks on the greens and rake your bunkers when you go into a trap. We appreciate all the help we can get from the members to help keep the course looking the best it can be.

The Driving Range is near completion. We are hoping to have it fully open in the next couple days.

Kristin Severiano, Food and Beverage Manager –

We have recently upgraded our cable and internet services which will allow for a speedy transaction both in the Tavern and on the course.

We will be installing a TV in the event room to accommodate everyone during peak times.

Our beverage cart attendants will be equipped with a portable credit card reader and will no longer need to hold on to your credit card until the completion of your round.

Payment for all purchases will be conducted on the spot and you will not be charged a usage fee. We will begin utilizing this new system before the end of the month.

We've also made improvements in our kitchen that will increase food turnaround and decrease your wait time.