

# beach BOOSTER

Wasaga Beach

LOCALLY OWNED AND OPERATED | **AUGUST 27, 2017** | ISSUE NO. 146



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Beach BOOSTER Media Group  
is Wasaga Beach's official information source  
for local Canada 150 Events and Activities



## A Summer of FUN Continues...



Photos Courtesy of **Enrique Photo Art**  
Visit [www.mywasagabeach.com](http://www.mywasagabeach.com)

With August winding down, we can look back on the great family friendly FUN we and our valued visitors have enjoyed throughout Wasaga Beach and especially at our World Famous Main Beach areas! With lots of summer left, we can look forward to even more good stuff in The Beach! We have been WOWED with great events that included music, motorcycles, Midway Rides, Stand Up Paddle Boards, FOAM, movies on Historic Main Street and canons and muskets blasting from Nancy Island Historic Site and so much more. Our Summer of FUN continues and the best is yet to come as we look forward to our very exciting future in Wasaga Beach!

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**Wasaga Beach Lions Club Bingo every Friday evening. Up to \$5000 in prizes..New!!\$1500 Jackpot Game. RecPlex Doors open at 5:30 p.m. Contact: Wasaga Beach Lions Club at 705-429-3331**

**Wasaga Beach Writers** first Wed. each month for 2017- Wasaga Beach Library- 120 Glenwood Dr, entertaining at the Library once a month, the day and time are 1:30 to 2:30 p.m. every. We ask for a small donation which the Friends of the Library Committee use for things the Library's budget will not cover. FYI: The writers are reading their own work usually, or other volunteers read something they find interesting enough to pass on. For more information call:

(705) 429-5481

**Jazz in the Park**

Occurs Tuesday every week, until Tuesday, August 29, 2017. Returning for its 16th season, at the Oakview Woods Gazebo or the Rotary Band Shell behind the RecPlex each Tuesday evening from 7:00 p.m. until 9:00 p.m. for more info visit [www.wasagabeach.com](http://www.wasagabeach.com) or call 705.429.3321 or email [recreation@wasagabeach.com](mailto:recreation@wasagabeach.com)

**Stonebridge Wasaga Beach Blues Fest.**

Are you an Arts and Crafts or Food Vendor looking for a booth at the 2017 Stonebridge Wasaga Beach Blues festival on 16 & 17 September. The time to apply is quickly approaching. See the following link for an application.

<http://www.wasagabeachblues.com/vendors-application/>

**Main Street Farmer's Market.**

Every Tuesday from May to September: 4pm - 8pm Visit our Facebook page. <https://goo.gl/Hytkfc>

**Dinner and a Movie**

Occurs Wednesday every week, - until Wednesday, August 30, 2017- 5 PM- 6 PM Main Street Market, Beach Area 1, 12 Main Street along the old Pedestrian Mall. Come out for dinner and enjoy great family fun movies beginning just before dusk. Visit [www.wasagabeach.com](http://www.wasagabeach.com) for complete schedule.

**Summer Eco Adventure Specials at Scenic Caves Nature Adventures**

Until Aug 31, 2017

Save \$20 OFF - 9am (Earlybird) or 4:15pm (Happy Hour) Eco Adventure Tours at Scenic Caves Nature Adventures. Sunday - Friday (excludes all Saturdays, Aug 6-7). Experience treetop canopy walking and zipline on a 3-hour guided tour.

Includes: 420' suspension footbridge, treetop canopy walking on a web of platform decks, 300' forest zip line, learn about the area ecosystems while exploring caves, caverns and lookouts, 1000' escarpment zip line. Minimum age, height and weight restrictions. Coupon required (mobile not accepted) and conditions apply.

Reservations are required: (705) 446-0256 ext. 227 or book online: [www.sceniccaves.com](http://www.sceniccaves.com).

**The Annual Mayor's Challenge:**

Marlwood Golf & Country August 25 10am. Wasaga Beach's mayor is ready to tee off for a good cause. Registration for the tourney, co-sponsored by Wasaga Beach Bowling Company and 97.7 the Beach, starts at 10 a.m. A shotgun start is at 11 a.m. The format is four-person scramble.

The cost to enter the annual event, now in its 11th year, is \$125 each person. The fee covers 18 holes, cart, as well as dinner. Proceeds from the day will go toward supporting a charity of Mayor Brian Smith's choice.

**Georgian College 50th Anniversary Celebration**

Thursday September 7th

Start Time: Thu Sep 07 2017 9:00:00 AM

End Time: Thu Sep 07 2017 5:00:00 PM

Location: 499 Raglan St, Collingwood

Stop in and help us celebrate our 50th Birthday.

Have cake, or participate in lots of fun events.

Contact: Cindy at 705-445-2961 or

[southgeorgianbay@georgiancollege.ca](mailto:southgeorgianbay@georgiancollege.ca)

Website: <http://www.georgiancollege.ca>

For more information contact:

**Wasaga Beach Chamber of Commerce**

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[wbchamber@rogers.com](mailto:wbchamber@rogers.com)

[www.wasagainfo.com](http://www.wasagainfo.com)



**Proper Grooming Techniques for Owners and Groomers**

**The Face, Head, Muzzle and Eyes**

The face is the next important section to groom because the client needs to see. All dogs have a dew lap under their chin. This is a loose flap of skin with no vital veins, muscles etc. Firmly grasp the dew lap between the thumb and bent pointer. This will control the head without hurting the client. Please note that some clients will simply lay their muzzle in your palm and not move, while some clients will jerk their heads out of your grasp at the last second or continuously. Some breeds are notorious for this but, as in everything, you have your good and your bad and you just learn to work around it without force or pain to your client.

So, holding the face in place by the dew lap or muzzle, use a clean #10 blade and clippers or small scissors and trim the hair away from the eyes. Using clippers trim the hair on top of the head and down the sides of the face to desired length, using caution around the eyes. Lift the ear up and trim the excess from under the base of the ear. This is the start of the balanced look on the head. (No bobble heads please)

Carefully clip the hair from under the eyes. This removes excess hair that causes eyes to tear and trap crusties that smell and hold bacteria. Remember these are family pets not show dogs, they need to see where they are going and their eye health is paramount, so clear the excess hair away from the eyes. Cleaning the eyes is very important. The best thing on the market for cleaning eyes inside and out without harming the delicate workings of the eye ball and second eye lid is pure organic Aloe Vera gel, whole leaf. Aloe Vera gel will soften the crusties and remove some of the staining on the hair and make the eyes clean and clear by helping to remove foreign objects from under the second eye lid and soothe the irritated eye ball at the same time.

On a fresh clean cotton pad scoop a dollop of Aloe and gently wipe it across the eye, inside corner to outside corner to clean a normal eye. If there are crusties built up on the inside corners press the Aloe covered cotton pad to the crusty first then wipe down following the tear stain. Keep wiping till the crusty loosens off and then toss cotton pad in the garbage. Get a fresh cotton pad with another dollop of Aloe and carefully clean foreign objects out of the eye and out from under the second eyelid by putting Aloe into the eye and gently moving the lid around and then gently wiping away anything that comes to the edge of the lids or corners of the eyes. The eye ball will be clean, clear, remoisten and soothed by the Aloe Vera Gel.

To naturally kill the bacteria and remove almost all of the red tear stains under the eye use tea tree oil on a Q-tip and wipe the area clean. Do Not put tea tree oil in the eyes.

Lift the chin straight up to extend the neck and tighten the throat skin and chest area. Carefully run the clippers from chin to base of the throat. Be sure to stretch any loose throat skin sideways to prevent clipper nicks or chunking of hair or skin. Trim hair under chin and blend back to ears and blend into chest. Next, brush muzzle hair forward towards the nose. Wrap your hand gently around the muzzle trim hair using the nose as your guideline. Style the hair around the nose, to suit the client's face or, at the owner's specifications. Circle, oval, semi-circle, square, rectangle, diamond, triangle, inverted triangle, ice cream cone, which is a semi-circle + inverted triangle together), are just a few of the regular shapes for your client's muzzle.

Keeping in mind you want balance and proportion, the amount of hair proportioned to the size of the client's face. You also want the client to look cute/pretty/handsome or suiting their personality. It's the same as in a human hair salon; your job is to bring out your client's best features. But most of all you want to see the client's eyes. Eye contact is very important when communicating with a dog.

Next lift the upper lip and trim stringy hairs on the upper and lower lips that the client licks into their mouths. This is for sanitary reasons. These hairs carry a continual source of bacteria that smell and they are also red-brown in colour from saliva staining. Trimming these hairs also give the client's muzzle a finished look.

The above is from the book  
**That Extra Scratch Behind the Ear:**

**Renaissance Grooming (look for the book [www.debbieculos.ca](http://www.debbieculos.ca))**

Kindle Edition by Debbie Culos (Author, Photographer),

Theresa Beaumont (Culos) (Editor), Marilyn Culos (Photographer),

Enrique Photo Art (Photographer).

Deborah Culos (Debbie) holds all copyrights to the above mentioned book.

Debbie's Grooming Salon "That Extra Scratch Behind The Ear"

is located at 1344 Mosley St. Unit 3, Wasaga Beach, ON

705-352-2243



**Quick and Easy Jambalaya**

I'm a great fan of one dish meals and this Jambalaya recipe is so delicious and easy to make you will want to include it with your favorite dishes to make. We use spicy sausage, boneless chicken thighs and shrimp in this version of the classic dish. Take out chipotle peppers and use a mild smoked sausage to make a somewhat tamer version.



- 2 tablespoons vegetable oil
- 1 pound andouille or other spicy smoked sausage like Chipotle, sliced
- 4 chicken thighs deboned
- 1 large onion, diced
- 1 bell pepper, diced
- 3 celery ribs, chopped
- 4 garlic cloves, minced
- 2 bay leaves
- 1 teaspoon dried thyme
- 1 teaspoon dried oregano
- 2 teaspoons Creole seasoning
- 1 (28-ounce) can crushed tomatoes, with juice
- 1 tbsp chipotle peppers
- 4 cups chicken broth
- 2 cups uncooked long-grain rice
- 1 pound shrimp, peeled and deveined
- 4 green onions, chopped

Heat oil in a large pot over medium-high heat. Add sausage and chicken and cook, stirring constantly for about 5 minutes or until lightly browned. Remove sausage and chicken with a slotted spoon; set aside.

Add onion and next 7 ingredients to hot drippings in pot; sauté 5 minutes or until vegetables are tender. Stir in reserved sausage, tomatoes, chipotles, broth, and rice. Bring mixture to a boil, reduce heat, and simmer, covered, 25 minutes or until rice is tender.

Stir in shrimp; cover and cook 5 minutes or until done. Sprinkle each serving with green onions.

**beach BOOSTER**  
Wasaga Beach

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FRAM + Slokker

Downtown  
INFORMATION  
SESSION

Come hear from  
Frank Giannone,  
President of FRAM Group Ltd.

Tuesday, August 29, 2017

Come hear from the Town's Director of Economic Development and Tourism, Andrew McNeill as well as Frank Giannone, President of FRAM Building Group Ltd. who will provide an update on steps that are being taken to implement the Downtown Plan.

A generous amount of time will be allocated towards answering questions or providing feedback on comments received from the community. We hope to see you there.

7:00pm - 10:00pm

Wasaga Beach, RecPlex - Hall 1A



For inquiries contact:

Andrew McNeill  
Director of Economic Development and Tourism  
tel: 705-429-3844 ext. 2271 email: a.mcneill@wasagabeach.com

For more information visit:  
BUILDWASAGA.com



Design by Beach BOOSTER Media Group



Expert answers to your health  
and wellness questions

**Question:** I hear that keeping a food journal might help me lose weight. Can you give me some tips on how to get started and the best way to journal?

**Answer:** Several studies have shown that people who keep food journals are more likely to be successful in losing weight. The simple act of food journaling is an excellent way to bring instant awareness to what, how much, and why you are eating. Journaling helps identify areas where changes might need to be made, whether it's recognizing a food allergy or sensitivity, or realizing that many of your daily calories are coming from mid-afternoon beverages and late-night snacks. Decide on what type of journal will work for you. You might choose a simple notebook and manually log or you could use a smart phone app (like Anytime Health) and track digitally. Next, start logging your food. It makes the most sense to log right after you eat, whenever possible. Be sure to include time of meal, food amount/portion size, and degree of hunger. Be as honest and thorough as you can. It's easy to forget the handful of M&M's at the office or that alfredo sauce on your lunchtime pasta. Review your journal weekly, either on your own or with a dietitian to determine eating patterns that are positive and those that need a change to help you move towards a healthier lifestyle.

**Question:** Can you please explain what Tabata is? I know it's a form of intense exercise, but what exactly do you do?

**Answer:** Tabata training is a specific type of high intensity interval training that is short in duration but extremely HIGH in intensity. Japanese scientist Dr. Izumi Tabata and his team of researchers in Tokyo discovered Tabata Training. Tabata's research was done on two groups of athletes: one group training at moderate intensity (5 days a week for 6 weeks for one hour at a time) and the other at a much higher intensity (4 days a week for 6 weeks but for only 4 minutes at a time). The high intensity group showed a substantially larger increase in their aerobic system than group one, and increased their anaerobic system by 28 percent. In other words they literally got fitter faster! You can see how this is becoming a popular method of training. The Tabata protocol is only 4 minutes of exercise but within those 4 minutes, you perform 20 seconds of extremely high intensity exercise followed by 10 seconds of recovery and repeat 8 times in a row. In order to get the results Tabata saw in his study, you need to workout as hard as you possibly can for each and every second of the intervals (to a place where you literally cannot say a word and do not feel like doing the work again). You can choose any exercise that allows you to achieve the intensity described. Tabata workouts are intense, but great if you are short on time, need to break through a plateau, or you are just looking to change up your exercise routine. You should always build in significant recovery after a Tabata workout (easier workouts the next day or two) and keep in mind that if you are doing Tabata training right, you will not want to go for very long!



Historical Advisory Committee invites you to the  
**WASAGA BEACH**  
**Way Back When**  
EVENT

**When:**  
Saturday, September 30, 2017  
11:00 a.m. - 4:00 p.m.

**Where:**  
Historic Marlwood Golf & Country Club,  
31 Marlwood Ave., Wasaga Beach,  
L9Z 1S8

The Wasaga Beach Historical Advisory Committee, The Town of Wasaga Beach and several Community Partners invite you to a casual, fun, drop-in event that will focus on Wasaga Beach's past and include many artifacts, photo displays, Special Guests, interactive activities, storytelling, movies and music.

This Special Event will recognize the long and vibrant history of Wasaga Beach and be an opportunity for old friends to meet and share stories... and for new friendships to be made. If you, your family and friends have something you would like to share during this look back at Wasaga Beach's history, please contact the Event Volunteer prior to the event at Joe@beachBOOSTER.com See you there!

For more information please contact  
Lindsay Neale 705-352-4174  
or Event Volunteers  
Bing Jowett 705-444-6738  
Joe Bickerstaff 705-241-9762

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AVAILABLE AT THE BEACH AND THE LCBO

Don't miss some cool Beach One Cerveza ideas in the new Beach Lifestyle feature on Page 4

Wasaga! That's how we say cheers around here!

*Signature*  
SOLD TEAM



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**Beach Season Still Here.  
Football Season is Upon Us.  
Not Complaining!**

**A HEARTY RECIPE FOR BOTH**

Every time I smell that "fall" tinge in the air on a slightly cool morning in Wasaga, I cringe. And yet I get excited. Then my hedonistic brain juggles the dilemma of late summer/early fall weekends at the country's most famous beach, compounded by making it home for kick-off on Saturdays and Sundays. A good dilemma to have I suppose. So to celebrate this conflict of a possible prolonged summer on Canada's most famous beach - continuing to have a bounty of food and beverage on the sand; and to celebrate my annual pigskin rite of fall, please enjoy the following hearty beer snack recipe, perfect for late summer's entry into football season.

BEER, CHEESE, BEEF, BEACH, CHILI..... & FOOTBALL.  
"Am I in heaven?"

Beach & Football Gods: "Yes you are!"



**CHILI, CHEESE AND SALSA**

(Beach One Cerveza Beer Snack from Heaven)

**Ingredients:**

- Chilli – 4 cans of meat chilli/bean chilli (preferably 2 meat, and 2 beans) (sub in chili as hot as you want it if you like)
- Cream cheese - 500 Grams (2 bricks)
- 4 oz. Beach One Cerveza
- Salsa – 1 small jar (medium heat)
- Chilli powder – 1 heaping tbsp.
- Optional: 1 tsp. of chipotle / cayenne pepper
- Salt and pepper to taste
- Cheese – 1 medium bag of Tex Mex / Monterey jack, or shred your own
- Small Soft tortillas, Tortilla Chips, and Pita Wedges
- 1 medium tinfoil pan, aluminum foil

**Instructions:**

- In a microwavable bowl, cut your cream cheese into cubes and microwave for 30 sec. to soften
- Mix cream cheese, chili salsa, beer together, the add spices
- Mix well until consistent throughout. Spread evenly in the tin pan.
- Sprinkle Tex-Mex cheese on top of mixture, and then sprinkle with some additional chilli pepper on top
- Cook on a grill – indirect heat with lid closed, or oven at 350 degrees F - until mixtures bubbles and cheese is melted (approx. 15 minutes)
- Remove foil, cook for another 5 minutes on broil to brown-up the cheese.
- Remove and let it cool for 10 minutes
- Meanwhile, cut your pitas into wedges, and / or stack tortillas, and wrap in tinfoil,
- Throw on the grill for 5 minutes

Dip away with a cold Beach One Cerveza

"Keep the drinks cold, the grill hot, and we'll see you down in The Beach One lot!"



The Wasaga Beacher feature is proudly sponsored by Wasaga Beach Brewing Company




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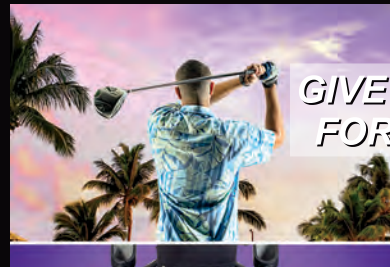
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**BEACH CORNER**  
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## Wasaga Beach Community Garden Collaborative Art Project

The inaugural Art on the Fence Project is a free event scheduled from September 30<sup>th</sup> to October 7<sup>th</sup>, 2017 with weekday hours from 4:00 p.m. to 7:00 p.m. and weekend hours from 10:00 a.m. to 5:00 p.m. at the Wasaga Beach Community Garden located at the corner of River Road West and Fernbrook Drive. Opening ceremony is planned for Saturday, September 30<sup>th</sup> at 10:00 a.m. This is a grass roots community art initiative having gathered 13 community hobby and interest groups along with numerous volunteers, Town of Wasaga Beach and partial funding from the County of Simcoe in partnership with Environment Network, a non-profit organization based out of Collingwood.

"While in the Community Garden I got inspired by the blank spaces on the fence and thought this could possibly be a good place for an art show. Having groups from all over Wasaga Beach collaborating together and creating visual art installations. Installation meaning artwork that is put on the fence," said Lynne Beausoleil one of the organizers and volunteer coordinator of the Wasaga Beach Garden and fine art artist. Lynne has an interest in developing public art and initiating ways by engaging the community with creative arts. "We are an arts and culture community where we can get together and actually do something really awesome and be excited about it and be proud." This event is registered with Culture Days a leading national voice for an active and engaged cultural life providing marketing and industry development resources that lead to greater cultural engagement. Every year this organization rates the top ten participating towns or cities across Canada and Lynne hopes to add Wasaga Beach to the list. "In population under 49,000 we have seen groups like Hunstville in 3rd place and Orillia tied in 7<sup>th</sup>. I am hoping to get Wasaga Beach on the map and we are really on our way in getting there."

Over thirteen exhibitors are participating: Wasaga Garden Club, Bicycle Club, Hiking Club, Georgian Bay Photography Club, Wasaga Artists, Weaver's and Quilter's Clubs, Knitting Club, Lions Club, Beach Grannies, Performance Arts, Simcoe County Embroidery Guild to name a few. The Metis Group is doing a red dress project spearheaded by Metis artist, Jamie Black where Jamie hangs red dresses across Canada that symbolizes and speaks of the Indigenous women murdered and missing. Forming part of the event is our talented Wasaga Beach artists such as magician, Sawyer Bullock, Dance by Design and Wasaga Beach Glee Club who will be performing.

The event is only partially funded by the County of Simcoe and the organizers are seeking your help to accomplish their goals. Donations of \$50, \$100 or more would go toward the unfunded costs such as a souvenir booklet featuring the art installations and special recognition pages for those who proudly support arts and culture in Wasaga Beach.

For donations, list of exhibitors and artists visit their Facebook page @artonthefenceproject or contact Lynne Beausoleil at 705-429-5556 or email lynnebeausoleil@hotmail.com.

Dianna Chycki is host of Beach Corner. Beach Corner is available on podcast and broadcast every Tuesday at 10:00 a.m. and 8:00 p.m. on beachBOOSTER.com. Beach Corner article sponsored by Exchanging Vows Bridal Boutique in Collingwood



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**“Don't get me involved, I just work here.”**

**What was that Beacher employee thinking?**

This is a resort town, in the peak of the tourism season. This I heard in an aisle while shopping amongst many tourists. And oh by the way, you don't have to be a brain surgeon to recognize which people are visitors at the Beach.

Don't get me wrong, there are a lot of businesses at the Beach that give great service. Top of mind, I can think of my good friend Ed Parkes, a great Beacher, hardly a year into selling real estate in Wasaga Beach and making a name for himself while generating great sales. Why? Ed understands customer service. His responsiveness to customer queries is stellar. He truly knows how to manage and exceed customer expectations.

Here's why it's so important to have an awareness about customer needs and wants.

- It takes 12 positive experiences to make up for one unresolved negative experience.

- News of bad customer service reaches more than twice as many ears as praise for a good service experience.
- For every customer who bothers to complain, 26 other customers remain silent.
- Happy customers are made happy by competent service representatives 78% of the time and through personalization 38% of the time.

Here's some of the experiences I have encountered over a few years at the Beach.

- Hearing a Beacher employee say “Don't get me involved, I just work here” which inspired me to write this article. (this employee was not aware that all the people around could hear the comment)
- I called ahead of time and asked if the store was open? The clerk said yes. One thing they did not say was at what time. I had to wait 45 minutes before the store actually opened. (just a thinking a bit and offering a tiny bit more information would have gone a long way)
- I was told that a certain product was not sold there anymore just to find it by myself on a shelf. (clerk was pre-occupied, his body language told me that I should talk to someone who cared)
- I asked where I could find a product and was given the pointed finger as they turned around and kept walking. (too busy to deal with customers)
- Several times, I have asked for my coffee to be made just a bit different than the standard order. Left only to find I did not get what I wanted. (employees webbed into the fray of routine and just not “Being There”)
- Several times strolling around shopping in Wasaga businesses hearing employees having side conversations about other people or “not so good things to talk about” (every customer contact whether known or not known is a moment of truth the customer has experienced and walks away with only to tell other people)

These are not bad employees. They are people who need a bit more awareness, perhaps one day of customer service orientation training or a refresher course, or maybe just a bit of management encouragement to recognize that customers are the key ingredient to keep a business viable.

I'm doing some management consulting work for StarDust Cleaning and Property Management out of Collingwood these days. These owners truly understand the “Service Profit Chain.” They recognize that if they invest in their employees it will pay off in spades in customer loyalty. You only have to go as far as reading the glowing customer reviews that they receive. What is so gratifying about working for them is how they are present during the training I am giving while continually re-enforcing the importance of customer service and how they earnestly want to invest in their employees and have them share in their vision for the company so that everyone as part of the company grows and succeeds.

Just remember this one thing when it comes to customer service and for that matter when it comes to dealing with people. People won't remember what you said, but they certainly will remember how they felt however you used your words when dealing with them. Good feelings develop loyalty. Loyalty gets people to come back. For business this means more profits. Customer research says that on average, loyal customers are worth up to 10 times as much as their first purchase. You can't take customer satisfaction to the bank, but customer loyalty is worth its weight in gold.

“Be the Beach”, send me your thoughts and comments at Gary@beachBOOSTER.com  
 Your efforts count in making this community the preferred place in which to live, learn, work and play.

**Gary is a Trainer, YB12 Business Coach and Business Advisor for Critel Professional Services, www.critel.ca, and lives, learns, works and plays in Wasaga Beach.**



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## Marlwood Men's League August 23, 2017 With 96 Golfers

### AA Flight

Low Gross: Tim Kowall 37R, Jeff McIlroy 37, Tom Burns 38  
Low Net: Murray Donaldson 32, Steve Noble 34,  
Ross Churchill 34.5

### A Flight

Low Gross: Barry Watson 41, Austin Peddle 43, Brian Brooks 44  
Low Net: Rick Kennedy 35, Rick Neron 37.5R, Terry Booth 37.5

### B Flight

Low Gross: Ed Koshilka 40, Jim Grant 45, Mike Noble 46  
Low Net: Greg Thorne 36.5, Les Nicol 37, George Watson 37.5

### C Flight

Low Gross: Bruce Verner 48, Chuck Atkinson 49, Bob McCrae 51  
Low Net: Paul McCleave 38, Don Lancaster 39R, Ross Dawe 39

### D Flight

Low Gross: Fred Klausner 48, Ken Moore 51, Mike Stevenson 52  
Low Net: Frank Steele 34.5, Larry Coughlin 37, Al Larose 39.5,

**Closest To The Pin Flight AA-A #7**, Murray Donaldson

Sponsored by Swiss Chalet, Wasaga Beach

**Closest To The Pin Flight B-C-D #2**, Terry Rea

Sponsored by Swiss Chalet, Wasaga Beach

**Hidden Hole #4** David Megaffin with a 10

**Closest to the Pizza Box** Les Nicol,

Sponsored by Boston Pizza, Wasaga Beach



## Marlwood Ladies League Weekly Scores: August 8, 2017 Number of Golfers: 39

### Flight A:

Low Gross: Lisa McClintock - 45

Low Net: Marilyn Lett - 33

Birdies: -----

Other Game:

Rubber Chicken: Cathy Curnew - 18 Putts

### Flight B:

Low Gross: Muriel Hamilton - 51

Low Net: Cheryl Prince - 36

Birdies: Chris Boneham - Hole #9

Other Game:

Rubber Chicken: Marie Burton - 22 Putts

### Flight C:

Low Gross: Donna Gray - 53

Low Net: Nancy Ritchie - 34.5

Birdies: Shirley Hunermund - Hole #2

Other Game:

Rubber Chicken: Judy Solski - 21 Putts

### Flight D:

Low Gross: Bernadette Gowland - 51

Low Net: Barb Carney - 33

Birdies: -----

Other Game:

Rubber Chicken: Donna Monie - 21 Putts

### Prizes:

Mrs Puttinsky for Lowest Putts:  
50/50:

Boston Pizza:

Wasaga Flowers:

My Computer People:



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Rotary Club of Wasaga Beach



**Paul Harris  
Fellow Award**



Photo by Steve Wallace

Photo: L to R  
Elizabeth de Groot receives her Paul Harris Fellow pin from Club President, Angela Piercy, at The Rotary Club of Wasaga Beach.

The Paul Harris Society recognizes Rotary members who make a commitment to contribute \$1,000 USD each year or more to the Rotary Foundation's Annual Fund or to Polio Plus. Elizabeth has been a sustaining member of the Rotary Foundation for years and has been recognized with a Paul Harris Fellow+8 Award. Each PHF recognition represents a contribution of \$1,000 USD. She has been a vital member of the Rotary Club of Wasaga Beach since 2007.

The Rotary Foundation is 100 years old in 2017 and Rotarians around the World have contributed over \$300 million.



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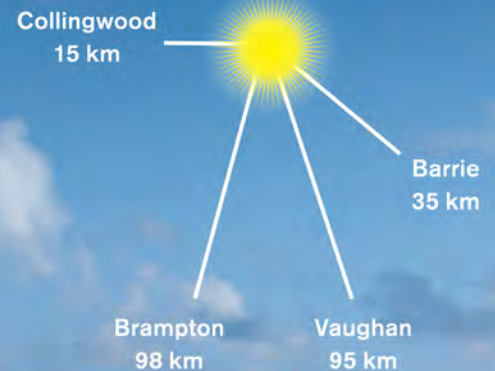
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