

Trump National Golf Club

WASHINGTON, D.C.

Winter 2012 & 2013



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Trump National Golf Club

WASHINGTON, D.C.



Message from the Head Golf Professional

Dear Members,

As the 2012 season comes to a close, the Golf Staff would like to thank you for another great year at Trump National Golf Club, Washington D.C.! From the young guns taking the Men's Club Championship by storm, to the Derecho and Hurricane Sandy, the 2012 season was never short of excitement and challenges. After my first season as Head Golf Professional, I am looking forward to an off-season to work hard and make 2013 even more successful!

I look forward to bringing back our entire professional staff for next season. We have put together a solid team that is dedicated to providing the highest service possible. We are determined to improve every aspect of the Golf Operations to ensure our club exceeds all expectations.

As we move into the winter, please save the date on your calendar for the Annual Golf Shop Christmas Sale on Thursday, December 6th from 5:00 PM - 9:00 PM. Please plan on joining us for an exciting evening of sales, holiday refreshments, and games for the kids.

Our indoor hitting bays will again be ready for use when the weather starts to get chilly. Please call the Golf Shop to reserve a time to practice.

As always, my door is open for any questions, comments, or concerns. I hope everyone has a safe and enjoyable winter, and I look forward to seeing everyone out at the club soon!

John Valder
Head Golf Professional



Don't let the holidays sneak up on you this year. Join us December 6th from 5:00PM to 8:00PM to save up to 50% On all your favorite Trump Gear! Enjoy complimentary gift wrapping while indulging in eggnog, cookies, wine & cheese! You never know, Santa might stop by too!

A Golf Tip by Louis South

We're now coming into November and it's time to reflect on your golf performance this past season. You should be asking yourself if you're content with your current level of play. If you are, you should be figuring out what you are going to do to retain this level of play next season. If you're not content with your game, you should be asking yourself what you are going to do to change things so next year will be better.

One area we would like to talk about is how to hit clean iron shots. A lot of amateurs struggle with getting the correct, solid contact with the ball. To hit irons solidly, which is the key to distance control, you need to hit down and compress the ball between the ground and the face of the club. One way to see if you are making correct contact is by analyzing your follow through.

Drill:

Hit a series of balls stopping your follow through below your waist. This simple motion encourages a downward strike of the ball, which is the biggest key to consistent, solid, iron shots.



Looking at the picture on the left, you can see how the club head has beat the hands through the ball. The left wrist has completely broken down and the hands have "scooped at the ball". This is a common move and causes inconsistent contact.

Looking at the picture on the right, you can see how the hands are ahead of the clubface which would indicate a downward strike. The left wrist has not broken down, and the golfer has a much fuller extension towards the target.

Give this drill a shot this winter, and you will see your iron game improve dramatically.



Message from the Director Of Membership & Marketing

Dear Members,

As we embrace winter, we can look back on another remarkable summer season at the club. We were once again excited to unveil more enhancements to our wonderful club such as our new pools, remodeled Tennis clubhouse and most importantly our brand new state of the art fitness center!!

Although the fitness center has only been open for a few weeks, we are excited to announce that we have partnered with One-to-One Fitness in order to professionally manage and operate the facility including private and semi private lessons as well as small group classes. Our members conveniently have access to scheduling these classes by calling the fitness center direct or emailing them at fitnesscenterdc@trumpnational.com. We look forward to seeing our fitness center develop into an exercising sanctuary for our members this winter!

During this winter offseason, we look forward to seeing you at all our member events. Continue to look out for Cindy Fords weekly emails in order to stay up to date with

our latest event, menu & membership information. I encourage you to continue and log into the website to pay bills, schedule tee times, and even get tickets to our private suite at the Redskin's FedEx field!!

I would like to thank you again for being such a vibrant and enthusiastic membership! On behalf of the entire staff we continue to look forward to serve you and your family for years to come. Your continued support and participation in referring members in 2012 was incredible and I would like to thank all of our members personally. As always, the door is open and I hope you will stop by if you ever need a thing!

I look forward to seeing you around the club!

All the Best,
Kimberly Fennessy

Director of Membership & Marketing



Say Cheese!

Member Family Photos

Help us help our staff put a face to a name!

Our membership database has an option that allows us to upload one photo per membership. We would like to reach out to our membership and ask that they email us a photo of themselves. It doesn't have to be fancy or professional.

It can be just the main member, member & spouse or entire family. At your earliest convenience please send your photo to kfennessy@trumpnational.com

We appreciate your cooperation and help!!



Membership Corner

2012 Golf Tournament Winners!

OPENING DAY SCRAMBLE

Gross River: Song Yu, Jong Taek Kim, Hoon Yoo, and Song Jung

Net River: Frank Carzo, Cindy Carzo, James Hill,
and Ryan Bensten

Gross Champ: Brian Bates, Jay Bushman,
Mario Shaffer, and Ty Neal

Net Champ: Dr. Quang Tran, Tim Nguyen,
Tom Nguyen, Chi Ngo

WGA MEMBER-MEMBER

Rose Kolb, Sheila Cooper

WGA INVITATIONAL

Gross: Kolette Hoyle, Chris Libonati, Teresa Shaw, and Joni Orr

Net: Mija Son, Ann Lee, Chan Hee Bae, and Y.S Lee

POTOMAC CUP

Jon Abbett and Peter Fisher

PRO-MEMBER GUEST

Dave Truitt, Chris Owen, Dan Lesando,
Ryan Patrick and John O'Leary

SENIOR MEMBER-MEMBER

Net: Walter Andrews and Steve Vito

Gross: Brad Love and Frank O'Hara

Women's: Lyn Moen and Debbie Wilson

WOMEN'S CLUB CHAMPIONSHIP

Gross: Katie Reilly

Net: Dee Benda

JUNIOR CLUB CHAMPIONSHIP

Charlie Musto and Katie Reilly

James Keenan and Evy Koon

Don Thomas Megliola and Kylie Hazen

MEN'S CLUB CHAMPIONSHIP

Mike Muehr

ADULT-CHILD CHAMPIONSHIP

Thomas and Blaine Green

SENIOR CLUB CHAMPIONSHIP

Gross: Jon Abbett, Jane Fung

Net: Jim Gauthier, Lyn Moen

Super: Jack Dempsey

MEN'S INVITATIONAL

Richard Beckerman and Kevin O'Connor

MIXED CLUB CHAMPIONSHIP

Gross: Daryl and Chris Brockman

Net: Paul and Rose Kolb

SENECA CUP

Melanie Love

2012 Tennis Champions!

ADULT CLUB CHAMPIONS:

Mens singles: Brandon Hall

Womens singles: Jennifer Hulvey

Mixed Doubles: Jennifer Hulvey & Mikey Malloy

Mens Doubles: Brian Robins & Mike Malloy

Women's Doubles: Jennifer Hulvey & Chris Brockman

JUNIOR CLUB CHAMPIONS:

12 & Under: Melanie Shaffer

14 & Under: Justin Rose

16 & Under: Mary Claire Shaffer

Member Directory

Upload your photo, enter your phone number, email and address in our Online Member Directory so your member friends can reach you! Please update your contact information on My Profile if you wish to make it available and this will be exclusive to our "Members Only" portion of the website. Only members with login information can view our member directory.

Monthly Statements:

- With online statements, you can now review your monthly statements 24/7 on the website. When you log into your account, click on MY Statement.
- Check your food minimum online. Your online statement will show you when your minimum cycle ends and the amount of your unspent minimum. This way you can plan your dining events throughout the quarter with ease.
- Be green, save time and pay your bill online!



Grand Opening of the Fitness Center



Trump National is very excited to debut it's brand new State of the Art Fitness Center. If you haven't had a chance to check it out yet it is located between the pool and clubhouse. The Fitness Center includes a full array of LifeFitness strength training machines, free weights, a variety of cardiovascular machines each with built in multi-media entertainment centers, and four large wall mounted flat screen TV's. We also have a group exercise studio for classes as well as fully stocked locker rooms with fresh towels.

Personal Training:

We have hired One To One Fitness, Inc., to staff our facility and offer members one on one, two on one, and small group personal training. Whether your goals are to enhance your overall health and fitness, lose weight, increase your strength and flexibility, or improve your golf and tennis game, One To One can develop a personal training program for you.

Group Exercise Classes

The Trump National Golf Club Fitness Center is excited to announce that they have started offering Group Exercise Classes such as Cardio Sculpt, Zumba & Yoga! To find out more details about the most current class schedule and to register for Packages/Classes, please e-mail the fitness center ASAP at fitnesscenterdc@trumpnational.com and indicate which package you want to register for.

Our goal is to continue to expand the Group Exercise class schedule to accommodate our members preferences and schedule. Please e-mail the fitness center staff directly at if you have specific class/schedule requests. We will try to offer as many classes as we can fill.

Fitness Center Rules

- Must be 16 years or older to use facility unaccompanied. Ages 13-15 must be accompanied by an adult. No one younger than 13 permitted.
- No food or beverages permitted, except water.
- Proper attire required. (No street shoes, sandals or bare feet).
- Use equipment at your own risk.
- Management not responsible for any injuries or accidents.
- Use equipment properly and follow directions carefully
- Fitness room is for members only

*Treat yourself
or your loved one
to the gift of wellness!*

2013 will be here soon and it's time to get started on a New Year's Resolution! Call the Fitness Center to get set up with a new 2013 personal training plan or small group session! Personal Training Gift Packages Available!!

Price:

We hope to see you at the Fitness Center soon!!

-Fitness Center Staff
fitnesscenterdc@trumpnational.com
Direct: 571.323.1730



A message from our Food & Beverage Director

“Chef Joël Robuchon is one of the greatest cooks I know. Not one to ever stint on butter or cream, he embellished his potato gratin with plenty of both. Robuchon also cooks his potatoes in the creamy mixture first, making for a gratin that is ultimately rich and delicious.”

Au Gratin Potatoes

Four to six servings

Equipment:

One shallow 2-quart (2-l) gratin dish

2 cups (50 cl) half and half

1 cup (25 cl) heavy cream

6 ounces (125 g) freshly grated

Swiss Gruyère cheese

Sea salt and freshly ground

black pepper to taste

Freshly grated nutmeg to taste

1 plump, fresh garlic clove,

peeled and halved

2 pounds (1 kg) firm-fleshed potatoes (Idaho russets),

peeled and sliced very thin

3 tablespoons (1 1/2 ounces; 45 g)

unsalted butter

1. Preheat the oven to 375 degrees F.
(190 degrees C; gas mark 4/5)

2. In a large saucepan, bring the milk to a boil over moderate heat. Add the cream and $\frac{3}{4}$ (4 oz) of the cheese. Stir to blend. Season with salt, pepper and a grating of nutmeg. Add the potatoes and mix well with a wooden spoon. Cook over low heat, stirring from time to time, until the potatoes are soft, about 20 minutes. Taste for seasoning.

3. Thoroughly rub the inside of the baking dish with garlic. Transfer the potatoes and their liquid to the baking dish. Sprinkle with the remaining cheese and the butter.

4. Place in the center of the oven and bake until the potatoes are cooked through and the top is crisp and golden, about 1 hour and 15 minutes.

Serve immediately.



Photos from our 2012 Golf Season





Photos from our 2012 Junior Golf Season



2012 JUNIOR GOLF SEASON			
Week	Score	Points	Total
Week 1	26	27	53
Week 2	28	29	57
Week 3	30	31	61
Week 4	32	33	65
Week 5	34	35	69
Week 6	36	37	73
Week 7	38	39	77
Week 8	40	41	81
Week 9	42	43	85
Week 10	44	45	89
Week 11	46	47	93
Week 12	48	49	97
Week 13	50	51	101
Week 14	52	53	105
Week 15	54	55	109
Week 16	56	57	113
Week 17	58	59	117
Week 18	60	61	121
Week 19	62	63	125
Week 20	64	65	129
Week 21	66	67	133
Week 22	68	69	137
Week 23	70	71	141
Week 24	72	73	145
Week 25	74	75	149
Week 26	76	77	153
Week 27	78	79	157
Week 28	80	81	161
Week 29	82	83	165
Week 30	84	85	169
Week 31	86	87	173
Week 32	88	89	177
Week 33	90	91	181
Week 34	92	93	185
Week 35	94	95	189
Week 36	96	97	193
Week 37	98	99	197
Week 38	100	101	201
Week 39	102	103	205
Week 40	104	105	209
Week 41	106	107	213
Week 42	108	109	217
Week 43	110	111	221
Week 44	112	113	225
Week 45	114	115	229
Week 46	116	117	233
Week 47	118	119	237
Week 48	120	121	241
Week 49	122	123	245
Week 50	124	125	249
Week 51	126	127	253
Week 52	128	129	257
Week 53	130	131	261
Week 54	132	133	265
Week 55	134	135	269
Week 56	136	137	273
Week 57	138	139	277
Week 58	140	141	281
Week 59	142	143	285
Week 60	144	145	289
Week 61	146	147	293
Week 62	148	149	297
Week 63	150	151	301
Week 64	152	153	305
Week 65	154	155	309
Week 66	156	157	313
Week 67	158	159	317
Week 68	160	161	321
Week 69	162	163	325
Week 70	164	165	329
Week 71	166	167	333
Week 72	168	169	337
Week 73	170	171	341
Week 74	172	173	345
Week 75	174	175	349
Week 76	176	177	353
Week 77	178	179	357
Week 78	180	181	361
Week 79	182	183	365
Week 80	184	185	369
Week 81	186	187	373
Week 82	188	189	377
Week 83	190	191	381
Week 84	192	193	385
Week 85	194	195	389
Week 86	196	197	393
Week 87	198	199	397
Week 88	200	201	401
Week 89	202	203	405
Week 90	204	205	409
Week 91	206	207	413
Week 92	208	209	417
Week 93	210	211	421
Week 94	212	213	425
Week 95	214	215	429
Week 96	216	217	433
Week 97	218	219	437
Week 98	220	221	441
Week 99	222	223	445
Week 100	224	225	449
Week 101	226	227	453
Week 102	228	229	457
Week 103	230	231	461
Week 104	232	233	465
Week 105	234	235	469
Week 106	236	237	473
Week 107	238	239	477
Week 108	240	241	481
Week 109	242	243	485
Week 110	244	245	489
Week 111	246	247	493
Week 112	248	249	497
Week 113	250	251	501
Week 114	252	253	505
Week 115	254	255	509
Week 116	256	257	513
Week 117	258	259	517
Week 118	260	261	521
Week 119	262	263	525
Week 120	264	265	529
Week 121	266	267	533
Week 122	268	269	537
Week 123	270	271	541
Week 124	272	273	545
Week 125	274	275	549
Week 126	276	277	553
Week 127	278	279	557
Week 128	280	281	561
Week 129	282	283	565
Week 130	284	285	569
Week 131	286	287	573
Week 132	288	289	577
Week 133	290	291	581
Week 134	292	293	585
Week 135	294	295	589
Week 136	296	297	593
Week 137	298	299	597
Week 138	300	301	601
Week 139	302	303	605
Week 140	304	305	609
Week 141	306	307	613
Week 142	308	309	617
Week 143	310	311	621
Week 144	312	313	625
Week 145	314	315	629
Week 146	316	317	633
Week 147	318	319	637
Week 148	320	321	641
Week 149	322	323	645
Week 150	324	325	649
Week 151	326	327	653
Week 152	328	329	657
Week 153	330	331	661
Week 154	332	333	665
Week 155	334	335	669
Week 156	336	337	673
Week 157	338	339	677
Week 158	340	341	681
Week 159	342	343	685
Week 160	344	345	689
Week 161	346	347	693
Week 162	348	349	697
Week 163	350	351	701
Week 164	352	353	705
Week 165	354	355	709
Week 166	356	357	713
Week 167	358	359	717
Week 168	360	361	721
Week 169	362	363	725
Week 170	364	365	729
Week 171	366	367	733
Week 172	368	369	737
Week 173	370	371	741
Week 174	372	373	745
Week 175	374	375	749
Week 176	376	377	753
Week 177	378	379	757
Week 178	380	381	761
Week 179	382	383	765
Week 180	384	385	769
Week 181	386	387	773
Week 182	388	389	777
Week 183	390	391	781
Week 184	392	393	785
Week 185	394	395	789
Week 186	396	397	793
Week 187	398	399	797
Week 188	400	401	801
Week 189	402	403	805
Week 190	404	405	809
Week 191	406	407	813
Week 192	408	409	817
Week 193	410	411	821
Week 194	412	413	825
Week 195	414	415	829
Week 196	416	417	833
Week 197	418	419	837
Week 198	420	421	841
Week 199	422	423	845
Week 200	424	425	849
Week 201	426	427	853
Week 202	428	429	857
Week 203	430	431	861
Week 204	432	433	865
Week 205	434	435	869
Week 206	436	437	873
Week 207	438	439	877
Week 208	440	441	881
Week 209	442	443	885
Week 210	444	445	889
Week 211	446	447	893
Week 212	448	449	897
Week 213	450	451	901
Week 214	452	453	905
Week 215	454	455	909
Week 216	456	457	913
Week 217	458	459	917
Week 218	460	461	921
Week 219	462	463	925
Week 220	464	465	929
Week 221	466	467	933
Week 222	468	469	937
Week 223	470	471	941
Week 224	472	473	945
Week 225	474	475	949
Week 226	476	477	953
Week 227	478	479	957
Week 228	480	481	961
Week 229	482	483	965
Week 230	484	485	969
Week 231	486	487	973
Week 232	488	489	977
Week 233	490	491	981
Week 234	492	493	985
Week 235	494	495	989
Week 236	496	497	993
Week 237	498	499	997
Week 238	500	501	1001
Week 239	502	503	1005
Week 240	504	505	1009
Week 241	506	507	1013
Week 242	508	509	1017
Week 243	510	511	1021
Week 244	512	513	1025
Week 245	514	515	1029
Week 246	516	517	1033
Week 247	518	519	1037
Week 248	520	521	1041
Week 249	522	523	1045
Week 250	524	525	1049
Week 251	526	527	1053
Week 252	528	529	1057
Week 253	530	531	1061
Week 254	532	533	1065
Week 255	534	535	1069
Week 256	536	537	1073
Week 257	538	539	1077
Week 258	540	541	1081
Week 259	542	543	1085
Week 260	544	545	1089
Week 261	546	547	1093
Week 262	548	549	1097
Week 263	550	551	1101
Week 264	552	553	1105
Week 265	554	555	1109
Week 266	556	557	1113
Week 267	558	559	1117
Week 268	560	561	1121
Week 269	562	563	1125
Week 270	564	565	1129
Week 271	566	567	1133
Week 272	568	569	1137
Week 273	570	571	1141
Week 274	572	573	1145
Week 275	574	575	1149
Week 276	576	577	1153
Week 277	578	579	1157
Week 278	580	581	1161
Week 279	582	583	1165
Week 280	584	585	1169
Week 281	586	587	1173
Week 282	588	589	1177
Week 283	590	591	1181
Week 284	592	593	1185
Week 285	594	595	1189
Week 286	596	597	1193
Week 287	598	599	1197
Week 288	600	601	1201
Week 289	602	603	1205
Week 290	604	605	1209
Week 291	606	607	1213
Week 292	608	609	1217
Week 293	610	611	1221
Week 294	612	613	1225
Week 295	614	615	1229
Week 296	616	617	1233
Week 297	618	619	1237
Week 298	620	621	1241
Week 299	622	623	1245
Week 300	624	625	1249
Week 301	626	627	1253
Week 302	628	629	1257
Week 303	630	631	1261
Week 304	632	633	1265
Week 305	634	635	1269
Week 306	636	637	1273
Week 307	638	639	1277
Week 308	640	641	1281
Week 309	642	643	1285
Week 310	644	645	1289
Week 311	646	647	1293
Week 312	648	649	1297
Week 313	650	651	1301
Week 314	652	653	1305
Week 315	654	655	1309
Week 316	656	657	1313
Week 317	658	659	1317
Week 318	660	661	1321
Week 319	662	663	1325
Week 320	664	665	1329
Week 321	666	667	1333



A Message from the Director of Grounds

Dear Members,

The 2012 golf season was one we will not soon forget. The Mid-Atlantic area experienced record breaking temperatures, a drought, a Derecho, and a hurricane. These 100 year events have now become the norm!

Our main focus on both courses this offseason will be improving growing conditions to better prepare for the extreme conditions we experienced in 2012. Growing environments around greens will be improved, additional drainage in fairways is going to be added, irrigation enhancements, and newer varieties of turf will be established. As the climate changes, we will continue to improve and modify management practices to combat the extreme conditions. Cultural practices involving thatch removal on greens, tees, and fairways will also be a continued focus. In addition to the infrastructure projects we will be working on, improving the landscaping throughout the property will be a focus. The landscaping improvements will be a nice touch to help frame an already amazing property!!

The golf maintenance staff will continue to strive to enhance this amazing property, but we also need cooperation from the membership. In 2013 we are hoping to see an improvement on fixing ball marks, replacing/filling divots, less cigarette butts, less garbage on the course, and following cart rules. The Mid-Atlantic is an extremely difficult area to maintain golf courses and we all need to take these extra steps to keep the courses looking beautiful. We constantly remind our staff about taking care of the little things. It's the little things that make a big difference. Little things, including:

- Fixing ball marks properly, can result in healing in a matter of days or a matter of weeks.
- Making sure feet aren't dragged around the cup, will insure the following group gets the same playing condition. Dragging feet with spikes might not seem like a big deal, but when the summer heat is upon us, scarring of the leaf blade opens the plant to infection and turf decline.

- Do not throw cigarette or cigar butts on the ground, take an ash tray out and throw them in the garbage cans.

Taking the time to do these extra little things will keep the courses in the immaculate condition everyone enjoys!!

Happy Holidays,

Brad Enie

Director of Grounds





Message from the Director Of Tennis

Dear Members,

Another fun summer has flown by and we are now entering into the chilly months at Trump National Washington, DC. We have been having so much fun here at tennis, we are so very fortunate to have such a great membership full of fantastic and enthusiastic players. So many great things have happened to us this year I do not even know where to begin.

For starters our Interclub teams had yet another very successful season. Our Men's team won the league again for the second time in a row and in 2013 will compete in the "A" Division. Our women's teams also had success with all of our teams finishing in the top 3 in their respective leagues. Our Women's B Team capped off yet another league championship season this time going undefeated in both the spring and fall seasons. Our interclub teams are a lot of fun, and we are truly impressed by the work ethic that our members show on a daily basis. The final results and success that our teams achieve at the end of the season is directly correlated to the determination and hard work that our players put in. After coaching at almost all levels of tennis, the joy and enthusiasm that we have watching our team compete is unparalleled.

We are very blessed to have a great foundation of members supporting our program. Recently we have upgraded our amenities to better accommodate you. Our tennis shop has a fresh new look. New paint, new furniture, and a brand new deck were only a few of the things that were changed here over the summer. It is great to know that in addition to having the best members in Northern Virginia, we are continuing to strive to have the best amenities as well.

Looking ahead to the winter, we are excited for more good times in the bubble. Reserved season court time has increased since the 2011-12 season. Our Men's program is continuing to grow. This is one of my favorite times of year where Mother Nature turns our male golf members into tennis players for a few months. The ladies will still continue to do their thing during the days with off season team practices and winter tune-ups for the 2013 season. Our little ones are still coming out in the afternoons and weekends with junior clinics and junior team USTA matches. The good news is that the programs that we have

been running on a regular basis here at tennis are filling to capacity. The better news is that with having four pro's on staff we are continuing to add new programs almost by the day to better serve you! We are still continuing to operate on a "make your wishes known" basis. We enjoy having you come out and practice and play the game that we happen to be pretty good at. We love it!

We are hoping throughout the 2013 season that you will allow for us to be creative and add new programs and clinics that would best benefit you as a member and as a tennis enthusiast. Tennis parties, clinics, lessons, neighborhood challenge matches, team scrimmages, holiday events, you name it. I am confident that our team can provide you with the A+ service that you deserve. All you have to do is let us know and we will do our best to make it happen!

See you in the Bubble!!

Sincerely,

Martin Novak

Director of Tennis



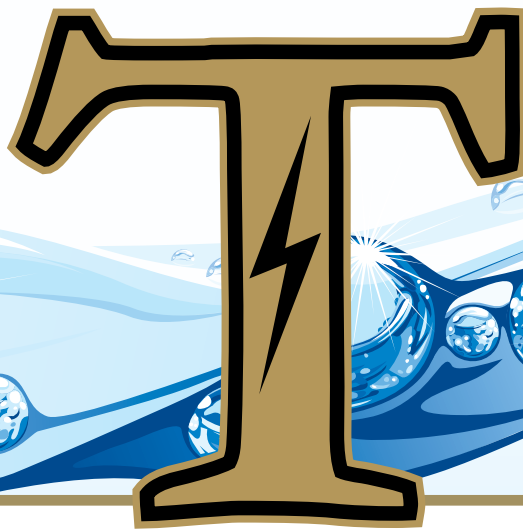


Washington Kastles Match



Thank you Rennae Stubbs, Anissa Rembert, & The Washington Kastles for visiting Trump National Tennis last summer!

It was a well attended event! The feature match included former grand slam champion Rennae Stubbs and one of our top female members Anissa Rembert against a former all American at Wake Forest, Dana Evans and a nationally ranked junior Sydney Rider . We had a great turn out of about 300 members!



Why Join the Team

We have fun! We hold annual kickoff and end of season banquets, we have pep rallies, team outings to Kings Dominion, bowling, movie days, donut Mondays, pajama breakfasts, parent/kid relays, karaoke day and more. Meet new people, make new friends and cool off in the pool!

We are welcoming! We want all children, ages 5-18 of any swimming level ability, to join the team!

We have GREAT Coaches! Our fantastic staff develops all of our swimmers, from those who just want to have fun and swim during the summer to those who are gunning for a college scholarship. Your strokes will improve and you will swim faster. Past Mini-Bolts and Lightning parents will tell you they were amazed at how well their kids could swim by summer's end.

We are a TEAM! It's more fun to swim with a team! Cheering for your teammates against other clubs, traveling to meets with friends, swimming in relays - this is summer swimming.

Minibolts or Lightning?

We offer two levels: Mini-Bolts and Lightning. The Lightning Team is for swimmers, ages 5-18 yrs who can swim the length of the pool unassisted. Minibolts is for new swimmers, ages 5-8 yrs, who can swim unassisted, but not the full length of the pool. Evaluations are held to determine the best fit for your child.

Practices and Meets

Each age group practices once per day - Monday through Friday - for approximately one hour. Our coaches focus on not only improving strokes but building endurance. We offer optional late afternoon stroke clinics/practice for additional stroke instruction. Swimmers are encouraged to attend as many practices as possible, but we know that kids also have camps, vacations, etc. Swim meets start at 9 AM on Saturday mornings. Everyone swims! Please contact our staff below for season specific information or look out for more information in our Spring Newsletter!

Contacts

Amy Curran - Swim team manager, coach liaison, swim team business. amycurran@yahoo.com

Caroline Divone - Special Events, Social and spiritwear manager. cdivone@aol.com

Peter Beeman - Meet Day manager and volunteer coordinator. beemans1@mac.com

Mike Tyrrell - Communications, registration and website manager. mtyrrell99@yahoo.com

Paris Jacobs - Head Coach, paris@machineaquatics.com





Events 2012 & 2013

On behalf of the entire Trump National Golf Club staff, we want to thank you for being a member of this great club. We want to remind you of our annual club closing from January 1st-24th. Thank you for a great year and we wish you a Happy Holiday Season!

Save the Dates 2012 & 2013

Please don't forget to check the clubs weekly emails for more ADDITIONAL events & event information

Fitness Room Open House

Saturday, November 3rd

Thanksgiving Day Buffet

Thursday, November 22nd, 11:30am - 2pm

Member Holiday Cocktail Party

Saturday, December 1st, 7pm

Santa Brunch

Sunday, December 16th, 11am - 2:30pm

Trump Breakfast

Sunday December 23rd 2012

New Year's Eve

Monday, December 31st 2012

Comedy Night

Saturday, February 2nd 2013

Father Daughter Dance

Sunday, February 9th 2013

Valentine's Day

Thursday Feb 14th 2013

Easter Egg Hunt

Saturday March 30th 2013

Easter Brunch

Sunday March 31st 2013

Mothers Day

Sunday, May 12th 2013

Memorial Day

Monday, May 27th 2013

Father's Day Cookout on the Patio

Sunday, June 16th 2013

4th of July

Thursday, July 4th 2013

Labor Day

Monday, September 2nd 2013

Come Hungry, Leave Stuffed!

Join us for our Thanksgiving Day Buffet

Thursday, November 22nd, 11am - 2pm

\$59++ adults; \$29++ children ages 4-12; 3 and under are free

Featuring Unlimited Mimosas & Bloody Mary's and Bananas Foster Flambéed to Order!

Raw Bar Station	Candied Sweet Potatoes
Jumbo Shrimp Cocktail	Green Bean Casserole
Fresh Oysters	Baked Macaroni & Cheese
Snow Crab Claws	Whipped Potatoes
Smoked Salmon	Apple Chanterelle Stuffing
Deviled Eggs	Alaskan Sole Imperial
Brunch Items	On the Carving Station
Eggs Benedict with Hollandaise Sauce	Slow Roasted Prime Rib
Stuffed Pancakes	Honey Roasted Ham
Hash Brown Potatoes	Dessert Station
Sugar Cured Bacon	Pumpkin, Apple, Pecan, Cherry & Sweet Potato Pies
New England Maple Sausage	Chocolate Cake
Omelets Made to Order	Ice Cream
Danishes & Pastries	Assorted Cookies
Home-Style Favorites	
Oven Roasted Turkey with Gravy	
Cranberry Sauce	



No Time to Cook?

Order a Thanksgiving To Go Dinner!

Whole Turkey, Sautéed Green Beans, Stuffing
Gravy, Mashed Potato or Sweet Potato, Dinner Rolls

Choice of Pie: Pumpkin or Pecan

Dinner for 4 \$ 99++ | Dinner for 8 \$ 189++

Order Deadline: Sunday, November 18th

Pick up Thanksgiving Morning

19TH Hole

We are excited to announce the opening of our upstairs lounge. Please look out for the weekly schedule & join us for a date night, a bite to eat after golf or some drinks after a Tennis match.

Appetizer

Lobster Bisque

Lobster Bisque Finished with Cream and Brandy

Wild Mushroom Risotto

Sliced Wild Mushrooms Folded in Creamy Parmesan Risotto

Steamed Mussels

Prince Edward Island Mussels with Saffron & Marinara Sauce

Lamb Lollies

Seared Mini Lamb Chops with Greek Olive Tapenade

Seared Scallops

Served with Polenta, Bacon, Pea Shoots & Butternut Squash Sauce

Wedge Salad

Ice-Burg Lettuce Wedge, Creamy Blue Cheese Dressing, Diced Tomato & Bacon

Trump Salad

Mixed Greens, Tomato, Red Onion, Carrot & Cucumber with Choice of Dressing

Classic Caesar

Crisp Romaine Lettuce, Parmesan Cheese



Entrée

Chicken Saltimbocca

Chicken Wrapped in Prosciutto with Fontina Cheese, Served with Risotto

Sausage Cavatappi

Cavatappi Pasta with Sausage, Garlic & Broccoli Rabe with Red Pepper Tomato Sauce

Grilled Barramundi

Sautéed Bok Choy, Steamed Rice, Served with Roasted Tomato & Grilled Lemon

New Zealand Lamb Chops

Risotto Cake, Sautéed Spinach, Mint Demi Glace

Center Cut Filet Mignon

Potato Gratin, Baby Carrots, Asparagus & Cabernet Sauce

Center Cut N.Y. Strip

Potato Gratin, Green Beans & Red Wine Reduction

Trump National Facilities & Hours of Operation

OFF SEASON NOVEMBER 1ST THRU MARCH 31ST

CLUBHOUSE

TUESDAY THRU THURSDAY
& HOLIDAYS

7:00 a.m. – 10:00 p.m.

FRIDAY AND SATURDAY

7:00 a.m. - midnight

SUNDAY

7:00a.m.-9:00 p.m.

CLOSED MONDAY

*When the Club is open for a Monday holiday,
it will then be closed on Tuesday.

MEMBERSHIP OFFICE

TUESDAY THRU SATURDAY

10:00 a.m. – 5:00 p.m.

Sunday by appointment

Monday Closed

BUSINESS OFFICE

MONDAY (BY PHONE ONLY)

9:00 a.m. – 5:00 p.m.

TUESDAY THRU FRIDAY

9:00 a.m. – 5:00 p.m.

MAIN DINING ROOM

LUNCH AND DINNER

THURSDAY , FRIDAY AND SATURDAY

5:30 p.m. - 9:30 p.m.

LOUNGE

Same as the Dining Room Hours

GRILL ROOM

TUESDAY THRU THURSDAY

11:00 a.m. – 9:00 p.m.

FRIDAY AND SATURDAY

11:00 a.m. - Midnight

BREAKFAST ON SATURDAY AND
SUNDAY

8:00 a.m. – 11:00 a.m.

LOCKER ROOM SERVICE

TUESDAY THRU SUNDAY

7:00 a.m. – 8:00 p.m.

TENNIS COURTS

MONDAY THRU FRIDAY

8:00 a.m. – 9:00 p.m.

SATURDAY AND SUNDAY

8:00 a.m. – 7:00 p.m.

TENNIS SHOP

MONDAY THRU FRIDAY

8:00 a.m. – 9:00 p.m.

SATURDAY AND SUNDAY

8:00 a.m. – 7:00 p.m.

HALFWAY HOUSE

Closed

BEVERAGE CART

Service available weather permitting and based
on tee times. Please call the Clubhouse if you
need food and beverage service on the course

GOLF COURSE

TUESDAY THRU SUNDAY

9:00 a.m. – Dusk

GOLF SHOP

TUESDAY THRU SUNDAY

8:00 a.m. – 5:00 p.m.

DRIVING RANGE

TUESDAY THRU SUNDAY

8:30 a.m. – 5:00 p.m.

NEW FITNESS CENTER

MONDAY

6:00a.m.-6:00 p.m.

TUESDAY-FRIDAY

6:00a.m.-8:00 p.m.

SATURDAY & SUNDAY

7:00a.m.-5:00 p.m.