

The Sound

November/December/January 2018-19



BROKEN
SOUND
CLUB

CONTENTS

GREEN SCENE

- Sweet Results 8
- Wild Flowers at Broken Sound 10

SPA AND HEALTH TALK

- What is Hydrafacial 12
- Benefits of Strength Training 14

ON COURT

- Game, Set, Match with Denzil 16
- Tennis Mixed Doubles Social 18
- Meet Pavol Vasko 20
- Do Summer Tennis 20

ON COURSE

- Putt for Dough! 22
- New USGA Rules 24
- PGA Pro's Corner 25
- The Palm Beach Classic 26

GENERATIONS

- Kids' Cooking Class 28
- Halloween Noah's Ark Workshop 29
- Youth Programs 30





14



42



38

FOODIES

Meet the Chefs	32
Ode to the Chef's Table Dinner	33
Off the Vine	34

EVENT-FULL

Special Events	36
Showtime Cabarets	37
Broward Center for the Performing Arts	38
Live at Lynn	39
The Kravis Center	40
The Wick	40
Taste of Hungary	42
Women's Club	44
Finding Faith	46
Preparing for a Sensational Season	48
Contacts	50



48

Getting a Good Night's Rest



A Message From Your Onsite Nurse Practitioner Cynthia Tremblay, MS, FNP, Boca Raton Regional Hospital

Did you know that smelling lavender has been shown to decrease heart rate and blood pressure, potentially putting you in a more relaxed state? In another study, researchers studied the brain waves of subjects at night and found that those who sniffed lavender before bed achieved more deep sleep. Sleep affects our daily functioning, metabolism, immune function and outwardly our mood.

Changing simple behaviors that are detrimental to your sleep can many times yield big results. Always begin with the basics:

- Maintain consistency of your sleep schedule.
- Your bed should be relatively new and comfortable.
- Room temperatures should be kept on the cool side at night. Between 60–67 degrees Fahrenheit.
- Take a warm bath or shower to cool off your internal core body temperature.
- Expose yourself to light early each morning to begin regulation of your body's circadian rhythms.
- Melatonin production decreases with age. Supplementation should be no more than .5mg to 1mg.

- Move enough during the day to warrant being tired at night.
- Eliminate all blue lights. A clock, computer or cell phone by the bed disturbs sleep.

And the number one best treatment for Chronic Insomnia is Cognitive Behavioral Therapy. It consistently delivers the best results over time and a good self-program can be found online.

Tried more than one of the above suggestions and still struggling to get a good night's sleep? Call your dedicated health navigation line at Boca Regional today to schedule an appointment.

Boca Regional at Broken Sound.
A partnership for health and wellness.
For more information or to schedule an appointment, call 561.955.3030.



Broken Sound Club Mobile App New & Improved!



Valet Services



Track Golf Stats



Reservations
& Tee Times



To-Go Ordering
...& Much More!



Stay tuned for more information on
download instructions & login credentials!

We found the best solution!

SUSTAINABLE SIPPING

A new and better way to drink it all in.

Made from 100% renewable resources,
NEW compostable straws are now a part of the
Broken Sound Club family.



Green Scene



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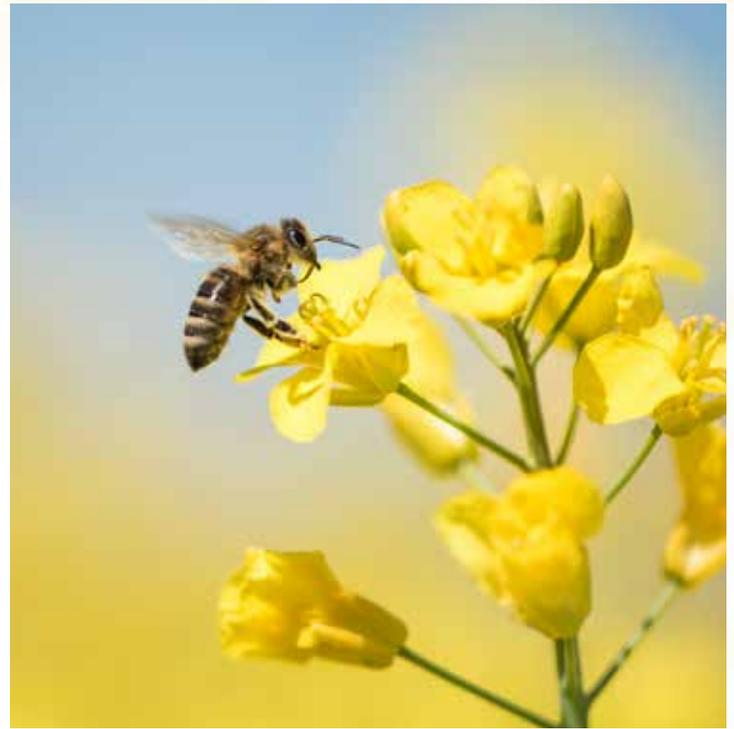
Sweet Results

The Broken Sound Club has been keeping bees on its golf courses for over four years. We have come to look forward to, and appreciate, each harvest of honey. The taste changes with the seasons because of the variety of blooms. Each spring, summer, and fall harvest has its own flavor profile that has come to be consistent over the years. However, in the spring of 2018, beekeeper, Sierra Malnove, was surprised at the new flavor profile. The honey was sweet and had an almost cinnamon flavor to it. It was unlike anything in the past. Wondering what it could be, Director of Golf Maintenance, Shannon Easter, agreed to send a honey sample in for testing.

In order to understand the results of the analysis that came back, it is important to realize that when bees visit the flowers, they gather two things. When the bees fly through the air, the hairs on their body become charged, and when the bee lands on the flower and begins to drink the sweet nectar, the charged hairs attract the pollen. As the bee finishes drinking the nectar, it gathers the pollen stuck to their hairs and balls it up on their back legs for the flight home. Back at the hive, in

order to use the pollen, the bees have to ferment it to break down the hard outer shell that keeps the protein locked inside. They store this fermenting pollen as “bee bread” in certain areas of the hive. The nectar is stored in another area, and when they store the nectar to dehydrate it into honey, pollen grains inevitably get stored with it. These pollen grains that get trapped in the stored honey allow us to examine where that nectar/honey may have come from. Another important factor is that some plants give high quantity of nectar and no pollen and some plants give high quantities of pollen with very little to no nectar. So pollen analysis of honey, while very informative, is not a complete picture of the actual composition of the nectar that was used to make the honey.

All of that being said, the pollen analysis from Broken Sound’s Main Golf Course Spring 2018 Honey has been very interesting to look at. Here is a breakdown of the top contributors to the pollen analysis of the honey:



FLORAL CONTRIBUTOR	PERCENTAGE %
Palms	22.5
Clover	15.5
Sumac (likely Brazilian Pepper left over from fall honey stores that did not get used by the bees over the winter)	15
Spiderwort	8
Coconut Palms	7.75
Eucalyptus	7.5
Oak	5
Palmetto	3
Fern	2.5
Rose Family	2.25
Loosestrife	2
other contributors under 1%	9
	100

Sierra Malnove also consulted with several officials in the beekeeping industry in Florida, including David Westervelt, Assistant Chief of Apiary Inspection. With all of his years of experience, David immediately pegged the taste to sweet white clover. It is interesting to note that while sweet white clover is the dominant flavor in the honey, it is the number two contributor at 15.5 percent to the total pollen grains examined in the honey, second to palms, which is a pretty mild tasting honey.

The Spring 2018 honey is so tasty, Sierra will take the honey to Gainesville next month to the UF Bee College and Florida State Beekeepers Association meeting where she will enter it in the honey show for Broken Sound. We hope they like it as much as we do!



WILD FLOWERS AT BROKEN SOUND

Over the past four years, we have started to incorporate wild flowers into the landscape of both The New Course and The Old Course at Broken Sound. These areas, for the most part, are unmaintained. We have a management cycle in place to keep them looking and performing their best year round. Once a quarter, we mow and reseed to ensure they are healthy and thriving. With over 13 acres between the two courses, our plan is to help give our 22 beehives a safe and environmentally friendly area to forage and protect themselves.



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Spa and
Health Talk



MAGICSTRIPES

HYALURONIC INTENSIVE TREATMENT MASK



• Hyaluronsäure füllt und glättet sofort Gesichtslinien • Hydrogel spendet Feuchtigkeit • Kälteeffekt • Stärkt die Haut • Verbessert die Hautelastizität • Erhöht die Widerstandsfähigkeit der Haut gegenüber Klimaveränderungen

• Hyaluronic acid instantly fills and smoothes facial wrinkles • Hydrogel for powerful moisturizing • Instant cooling effect • Excellent skin firming effect • Improves skin elasticity • Reinforces the skin's resistance to climatic changes

what is hydracial®

Hydracial is a cutting-edge facial technology used for cleaning and rejuvenating the skin cells on the face. The hydracial machine uses four different types of water pumps to create a 'vortex' effect on the skin cells in a non-invasive, non-damaging, and pain-free way. It is the unique serum delivery system that puts the HydraFacial into a category of its own.

The multi-step treatment cleanse, exfoliation, and extraction process rids skin of impurities and dead cells, while quenching skin with vital nutrients like antioxidants, peptides, and hyaluronic acid. The amazing results are both instant and long-lasting.

The people who benefit most from this facial are those who don't want to undergo the process of invasive chemical peeling. Sensitive clients who don't like the tingling effect of the chemical peeling report having a 'cool paintbrush' effect on their skin during the hydracial.

The procedure typically lasts between 30 to 60 minutes, so you can come in and have the procedure done on a lunch break or take your time and enjoy the spa!

For the best results, we recommend to our Members that hydracial be done on a monthly basis, for optimal skin cleanliness and health.





Benefits of **STRENGTH TRAINING**

With the Holiday season approaching along with an abundance of tasty foods to eat, comes the dreaded fear of gaining weight. People will flock to their local gyms without a real plan of action. Regardless of the time of year, just having a plan in effect to make your workouts more efficient can be the difference in whether or not one sees the results they are hoping for.

One of the biggest mistakes gym-goers make is heading to the gym without a plan. Those without the proper knowledge of body composition may go from machine to machine at random or focus on cardio as the ideal way to remove the added pounds.

When it comes to fitness, however, less is more.

Diet will always be the most essential piece to the puzzle, but assuming you have gotten your healthy eating on track, then having a well-balanced exercise program centered on strength training is next on the list.

You have probably heard the saying, “one pound of fat weighs more than one pound of muscle.” While technically one pound is the same regardless of what you are weighing, the amount of space it takes up can vary greatly. With fat versus muscle, for instance, one pound of fat is bulkier and about the size of a small grapefruit, whereas one pound of muscle is harder and denser, comparable to a tangerine. This further emphasizes why you should not gauge your progress solely on what the scale says, and instead on percent

body fat lost and how your clothes fit. You can increase lean muscle, causing your body weight to remain the same, or close to the same, while still losing inches, since this weight now takes up less space, giving you a more toned look.

All exercise programs should include some form of resistance training, with the goal of increasing your lean mass. The reason for this is simple: the more muscle mass a person has, the more calories they will burn in a resting state. Additionally, you will continue to burn calories at a higher rate even hours after you finished your strength training session.

While increased muscle mass is extremely beneficial to reaching your body composition goals, it also plays an important role in a person’s overall health, especially as he or she ages. Evidence has shown weight training to be a major factor in preventing osteoporosis and increasing bone density, further emphasizing the importance of including it in your workout regimen.

If you are not already including resistance training in your daily exercise, it is never too late to start. To receive the full benefits, however, you must make sure to perform all exercises safely, using proper form. We are here to help. If you are not sure where to begin or need some guidance from one of our certified personal trainers, stop by the Fitness Center to schedule your complimentary assessment today!

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On Court

Game, Set, Match!

With Denzil

Moving forward: A closer look at the approach shot & volley.



THE APPROACH SHOT

How and when you choose to endeavor into the court is the first step to becoming successful at the net. A well thought out approach shot is key. Depending on where your opponents are located on the court your approach shot should try to accomplish the following:

1. You should attempt to get your opponent unsettled to some degree (meaning, not having them stationary with time for a practice swing before your ball's arrival). Hitting a deep ball generally accomplishes this.
2. You should attempt to make your opponent strike the ball while in motion or under duress. Hitting the ball away from the opponent or angled is a good option.

Once you have hit your approach shot, you should make your way through the transition zone toward the net. How close you are able to get to the net is directly related to the quality of your approach shot. Once your opponent is getting ready to strike the ball, you need to stop moving, regardless of where you are on the court. Continuing to move while the ball is struck by your opponent makes you unprepared to receive the ball. Bear in mind that even if you make it to the service line, you **ARE NOT ACTUALLY AT THE NET YET!** This is where we find so many unforced errors in club tennis, as players fool themselves into believing that they can immediately be extremely offensive and start hitting the ball down in an attempt to put the ball away. Once at the service line, you are better off than being in no Man's/Ladies' land, but it certainly does not allow you to go for winning volleys from that position.



THE VOLLEY

It is important to understand the psychological aspect involved in approaching the net. Even if you approach the net on a somewhat mediocre shot, following it in confidently can be extremely daunting to your opponent. What we have to realize is that when we play doubles there really is not that much space available into which the opponent can hit passing shots. Two players covering one half each does not allow you to exploit many openings on their side. As the two net players have the offensive position on the court, you and your partner should attempt to keep the ball low and to the middle of the court.

I want the net players working hard from below the tape, as that increases the odds of them lifting the ball high enough for my partner and I to retaliate and become more offensive.

The biggest positional difference between the Professional realm and the Club realm is that pros have to contend with the low dipping top spin balls to the feet and therefore they close the net very aggressively. Club players typically do not have to be too concerned with the low top spin shot at the feet and can stay 3 to 4 feet inside the service box, as they are more likely to see a flatter ball with pace. By standing slightly farther back, they have a better response time to the ball hit to them. Another reason why Club players should not get too close to the net is the lob. By hanging back slightly, it enables better coverage for the lob. Being too close to the net puts the team at risk of being beaten by a mediocre lob. The volleyers should always attempt to respond to the ball in the same manner that it comes to them.

For example: If you receive the ball higher, slower, and above the net, you can be more offensive with it. If you receive the ball at the height of the net tape (hip height) the ball is probably coming slightly faster at a lower trajectory, meaning that it has some inertia behind it and you should be hitting a more neutral volley. If the ball comes to you below the net, lower than the net tape, you should be defensive, because attempting anything but defense will most likely result in an error. As volleyers, you have to be conscious of ball recognition and respond accordingly, if you are going to be successful.



EXCLUSIVE TO

**BROKEN
& SOUND**
CLUB

TENNISTM SPECIFIC PERFORMANCE

TRAIN LIKE A PRO FOR SUCCESS ON THE COURT

**FOR MORE INFORMATION ABOUT
THE TSP PROGRAM**

Greg Wheaton
Director of Tennis
GWheaton@BrokenSoundclub.org

Tennis Pro Shop
561-241-6880

Denzil Pieters
Head Tennis Professional
DPieters@brokenSoundclub.org
561-241-6883

2401 Willow Springs Drive
Boca Raton, FL 33496 561-241-6800



Tennis Mixed Doubles Social

October 10, 2018





Meet Pavol Vasko

Pavol was born and raised in Slovakia, where as a junior, he participated in a number of domestic and international events. Later, he was a member of the Mercy College tennis team, winning the East Conference, while earning his Bachelor Degree in Business. He also holds a Masters of Business Administration from the Zicklin School of Business, Baruch College – City University of New York. Most recently, he taught tennis and assisted in the management of several tennis clubs in the New York Metro area, including The River Club of New York, Maidstone Club, Midtown Tennis Club, Meadow Club of Southampton, and Southampton Racquet Club.



Do Summer Tennis

Left to right, Bottom Row: Diane Mischel, Lois Hendriks, Jane Adams, Susan Williams, Lynn Kelin, Ginny Kobren, Laura Myers, Karen Goldsmith, Dorothy Diamond, Gail Sack, Caroline Estrin, Janice Kirshner, Janie Swilky.

Top Row: Teri Polly, Jody Appelman (Captain), Caryn Harris, Marci Goldner, Bonnie Fiedler

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On Course



DRIVE FOR SHOW... PUTT FOR DOUGH!

Putting By The Numbers

There is nothing quite like walking up to the tee box and crushing a drive right down the middle. We all want to hit the long ball and when we go to the practice range we find ourselves hitting a lot of shots with our driver. The reality is that you are only going to have the opportunity to hit your driver around 14 times in any given round. So even if you were to shoot an 85, that means you are hitting the driver 16 percent of the time and that percentage goes down the higher your score is. If we are only hitting the driver around 16 percent of the time on the golf course, why are we practicing it so much on the driving range? Although getting off the tee is important, the numbers tell us that putting is the **MOST** important. In any given round, you will most likely have between 30 to 35 putts, which accounts for around 35 to 40 percent of your shots. The number of times we putt is also the number over which we have the most control. In this article I will show you a drill for draining those pesky 3-footers and give you a quick tip on distance control. First, some set-up basics:

“Although getting off the tee is important, the numbers tell us that putting is the **MOST** important.”

Stance: For the most part, you want your stance to be fairly square or slightly open.

Grip: The truth is that it does not matter how you grip the club, as long as you are able to bring the putter through the ball square to your target line. There are at least five different grip styles on the PGA Tour, with countless variations, which means that it all comes down to what feels most comfortable for you.





Putting Stroke: To make a consistent stroke, it is important that we are not using our hands or wrists. We always want to swing from our shoulders. Gripping very lightly, we want to bring the club back on the line we have chosen and then let gravity pull the club back through the golf ball finishing to our target. We also want to be sure to keep our head down until after contact has been made. I like to count to ‘1 MISSISSIPPI’ before moving my head to make sure that I have made a smooth stroke.

Now for the fun stuff...

3-Foot Putting Drill: This drill originated from two-time major winner, Jack Burke, who later taught it to Phil Mickelson. For this drill, we’re going to place 8 to 10 golf balls in a circle about three feet away from the hole. Using a ratio of 1 to 3, we are going to pull the club back a few inches and follow through x3. The goal is to make all the putts in the circle. When Phil does this drill his goal is to make 100 in a row, but for our purposes, getting around the circle once is a good start. Now that we have established how to make a 3-foot stroke, we can work on our next drill.



Distance Control: The best way to practice distance control is start close to the hole and gradually work away. We start with our 3-footer and then move to 8, and then 12, and so on. Remember to grip the club lightly and swing from your shoulders, making a slightly bigger stroke as you get further and further from the hole. After you have rolled your putts, start the cycle over again. Our goal here is to be within six inches of the hole on every missed putt.



Jack Burke once said “The only club specifically designed to put the ball in the cup is the putter. Why not learn it first!” Hopefully, these tips inspired you to take a little extra time on the putting green and ultimately lower those scores. For more tips on putting and anything else you may need help with, feel free to stop by the Golf Shop and speak to any one of our knowledgeable golf professionals.



PGA New USGA Rules

Know the rules of Golf!

Repairing Damage on a Putting Green

2019 Rule: Rule 13.1c(2) allows repair of almost any damage on the green

“Damage on the putting green” will be defined to include all types of damage (such as ball-marks, shoe damage, indentations from a club or flagstick, animal damage, etc.), except aeration holes, natural surface imperfections or natural wear of the hole.



Benefit: Will eliminate the frequent questions among players and referees about whether a particular area of damage on the green is a ball-mark that may be repaired or is a shoe mark or other damage that must not be repaired.

Ball Played from the Putting Green Hits Unattended Flagstick in Hole

2019 Rule: Under Rule 13.2a(2)

- There will no longer be a penalty if a ball played from the putting green hits a flagstick left in the hole.
- Players will not be required to putt with the flagstick in the hole; rather, they will continue to have the choice to have it removed (which includes having someone attend the flagstick and remove it after the ball is played).



Benefit: Speed up Pace of Play

Dropping a Ball

2019 Rule: Players will continue to drop a ball when taking relief, but the dropping procedure will be changed in several ways, as detailed in Rule 14.3

- How a ball may be dropped is simplified; the only requirement will be that the ball be let go from knee height so that it falls through the air and does not touch any part of the player’s body or equipment before it hits the ground.



Benefit: The new procedure lowers the height from which the ball is dropped, to increase the chance that it stays within the relief area.



PGA Pro's Corner

Club Selection - Picking the shot and the club to hit it

Lob Wedge



Pitching Wedge



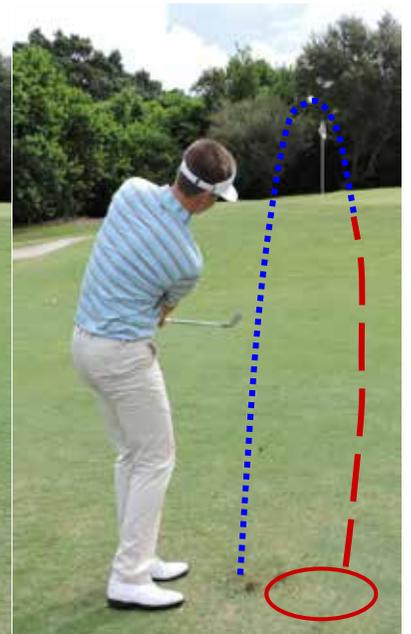
8-Iron



Hybrid



Lob Wedge



SOUTHEAST CHAPTER: THE PALM BEACH CLASSIC

Tuesday, September 11, 2018



Jeff Waber, PGA, Director of Golf, The Old Course, carded a career low 64 (-8) in a one-day PGA only event at the Preserve at Ironhorse. This event included 60 PGA Professionals, from Vero Beach to Boca Raton. Jeff played great and putted well, needing only 25 putts to complete his day. Nine birdies, offset by one bogey, to card a four-stroke victory over the field. The conditions were wet, but the greens were superior and Jeff fell in love with the greens after he made a tough 8-foot left to right par putt on his first hole, #10 par 4.

It was a solid day of ball striking, where Jeff hit 16 of 18 greens and made a total of over 150 feet of putts. The two greens Jeff missed resulted in a par and a bogey. Thank you to all the Broken Sound Members who support Jeff and our Broken Sound Staff playing in these PGA Summer events.



MATT NEWMAN, PGA

Matt has been the Head Golf Professional at The New Course at Broken Sound for the past eight years. Matt began working at Broken Sound as an Assistant Professional in 2007, after moving to South Florida, from Minnesota, with his wife.

KENT GRAHAM, PGA

Kent is originally from St. Petersburg, Florida. He comes to Broken Sound Club from Army Navy Country Club in the Washington DC area. He is a US Kids Top 50 Instructor, and an accomplished player and teacher. Outside of work, he and his wife, Mary, were married September 2017. They enjoy spending time with family; his parents and three siblings all reside in Florida. He is looking forward to escaping the cold this winter, and spending some of his downtime at the beach.

BOCA RATON CHAMPIONSHIP



CHAMPIONS

FEBRUARY 4-10, 2019 // THE OLD COURSE AT BROKEN SOUND

AN OFFICIAL PGA TOUR CHAMPIONS EVENT



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Generations



Kids' Cooking Class *with Executive Chef Joe Longo*

It is never too early to learn how to cook, and our junior members were taught by the best, Executive Chef Joe Longo. Decked out in their tall chef's hats, they got their hands into everything from pasta to crepes, and then got to eat the 'fruits' of their labors!



HALLOWEEN NOAH'S ARK WORKSHOP

What could be more fun than creating a new friend!
Broken Sound kids had the opportunity to select their favorite animal – in a variety of colors and patterns – and bring it to life as they added stuffing to make their new pal cuddly and huggable.



Youth Program *Calendar of Events*

November

- 9 Kids' Movie Night
- 21 Story Time
- 23 Thanksgiving Family Pool Party



February

- 8 Kids Movie Night
- 16 Splash Art (painting class)
- 18 President's Day Pool Party

March

- 8 Kids Movie Night
- TBA Camp Night Out

April

- 12 Kids Movie Night
- 20 Petting Zoo
- 20 Breakfast with Easter Bunny
- 27 Fishing Derby



December

- TBA Tennis Exhibition
- 14 Annual Magic Show
- 22 Breakfast with Santa
- 24 Build-a-Bear
- 26 Family Time Dinner
- 26 Mad Science



- 27 Carnival
- 28 Frozen Story Time

January

- 6 Kids' Salon Party—Spa
- 11 Kids' Movie Night



May

- 11 Kids' Cooking Class for Moms
- 27 Memorial Day Pool Party

June

- 3 Summer Camp June 3 through July 26

July

- 4 July 4th Pool Party

Holiday Sport Schedule

December 24, 26, 27, 28, 31
January 2, 3, 4

Tennis

5 and 6 yrs.
1 to 1:30 p.m.



Tennis

7 years and up
1:30 to 3 p.m.

Basketball

5 years and up
3:15 to 4:15 p.m.



Golf

5 years and up
11a.m. to 12 p.m.



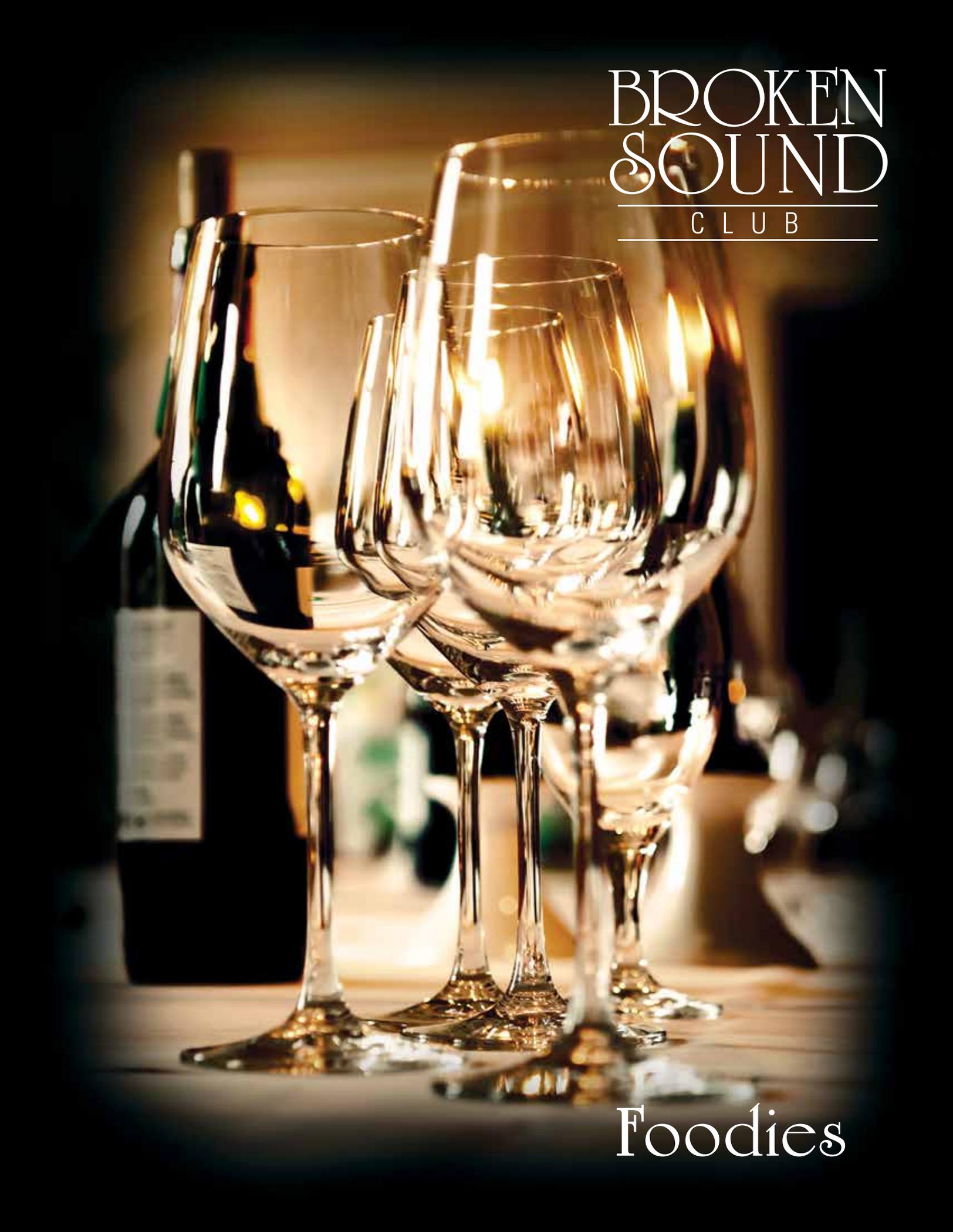
Call: 561-241-6860

After School Academy

(Through May)

Tennis Golf Basketball
Swim Fitness – KungFu
“Mommy and Me” Music Class

Contact Arnaud Delanoe
Junior Program Manager
561-241-6876 • adelanoe@brokensound.org

A row of five wine glasses is arranged on a bar counter. The glasses are empty and reflect the warm, golden light of the bar. In the background, a wine bottle is visible, and the overall atmosphere is cozy and sophisticated.

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Foodies

Meet the Chefs

Christophe Joyle, Pastry Chef

Where are you from?

I was born in Paris, France

Highlight some of your culinary experiences.

I grew up in the culinary world, starting in my family's pastry shop, where my father was the pastry chef / owner until I was six years old. We then moved to central France, near Limoges, where my parents bought a restaurant at Mezieres sur Issoires. At



14-years-old, I became a pastry apprentice for two years, followed by three years of master degrees in French pastry in Nice in the French Riviera. I came to Florida at 20 years old, and have worked at various upscale Country Clubs and restaurants in the South Florida area.

What is your favorite part about working in pastry?

Every aspect of pastry work is great, from creating desserts out of simple ingredients to managing and supervising a team. It is hard work, but very rewarding on a personal level.

What is your favorite part about working at Broken Sound Club?

Working with a culinary team and managers who truly make you feel part of a big family that focuses on Members' satisfaction.

What are you hoping to bring to Broken Sound as our Head Pastry Chef?

I want to show pastries for what they are, with a "wow" factor, to make our Members proud to bring their guests to our restaurants to try our desserts and showcase a "sweet" style not available at other country clubs, making Broken Sound unique.

What is your favorite thing to make?

My favorite thing is putting a smile people's faces with my desserts!

Jay Prisco, Executive Sous Chef

If you were to ask Jay Prisco when he knew he wanted to be a chef, he will tell you that it was never something he wanted to be, it was something that he knew he was. From a young age, he took the initiative and chose to labor in the kitchen, with fresh ingredients from the family garden. His passion kept him there until college, where he eagerly set out to find an area that appreciated the art of food, ultimately relocating to Ft. Lauderdale.



He has expanded his food and wine knowledge while working with great chefs in South Florida, and traveling the world. In South Africa and San Francisco, he dined at exquisite restaurants and vineyards such as Glen Carlou, Opus, Cakebread, and many more, in some of the hottest areas.

His culinary style morphs around his mood or what he feels like developing on a day-by-day basis. He strives to avoid stagnation and is always experimenting, refining flavors, and blurring the rigid lines of culinary categories. A true artist at heart, Jay has the uncanny ability to balance both the business and artistic side of being a chef.

When asked his philosophy on the success of his menu in a restaurant, he simply replies "That's easy... I am here for the food and the guest".

John Muriel, Executive Sous Chef

A New York native, John has over 15 years of experience at 5-Star, 5-Diamond properties in the northeast. He was previously the Executive Sous Chef at The Ritz-Carlton New York, Central Park, where he executed events for the United Nations General Assembly Delegations, worked closely with NFL and NBA dieticians, and catered to royalty from different countries of the world. His team was named by *Travel and Leisure* as the #1 Hotel in the Continental US and the #1 Hotel in New York City. At The Crowne Plaza, Times Square, John successfully executed New Year's Eve for years, and maintained a bustling dining room with the volume of 400+ covers a day.



John was trained at New York City Technical College in Brooklyn, and received a Bachelor's Degree in Hospitality Management. John made the move to sunny south Florida in 2016, with his wife, Gabriela, and son, Alexis.



Ode to the Chef's Table Dinner

It was August 24, 2018.

The chef's dinner table at the Broken Sound kitchen was the place to be seen.

As we entered the kitchen, we were offered a glass of champagne.

It was then that I knew we would suffer no pain.

We were led through the kitchen to a well-decorated table.

Sat down in our seats that were set as if in a fable.

There were eight of us at this special event.

I believed this night was to be heaven sent.

Chef Joe came out to greet us all.

Sit back, he said, for you are going to have a ball.

The guests were told what was in store.

I knew that nothing would be a bore.

Our server arrived and poured the wine.

First sip and I knew it was divine.

The dinner consisted of a salad, four courses, intermezzo and a special dessert.

Eating tonight I knew that no one would be hurt.

A special surprise was a lobster cake.

So delicious but not easy to make.

Each dish was prepared with such love and affection.

A delight to watch plate preparation.

I told Chef Joe that paying seventy-five dollars was a real steal.

Where else in this world would we be served such a meal?

My thanks go out to Pastry Chef Christophe, Chef John and Chef Joe.

For providing an evening where not a moment was slow.

I know that as this chef's dinner ends,

Four couples who started as strangers became friends.

Diners received a gift of a beautiful red apron for cooking.

My, oh my, won't the wearers be good looking.

I wish that all would do their jobs with such love.

These artists are truly blessed by the big guy above.

Jerry Yass

8/27/18



off the Vine

WHISPERING ANGEL

Rosé

This Provence wine is full of mouthwatering flavor, with a lovely texture. Lots of light fruit flavors with a clean finish, this wine does well to demonstrate the power of its grape.



LOUIS JADOT, POUILLY-FUISSÉ

Chardonnay

Elegant and full of charm, this white wine has a color ranging from pale to deep gold, flecked with green. Different aromas make up the bouquet: mineral notes (silex), almond and hazelnut, citrus notes (lemon, grapefruit, and pineapple), white fruits (peaches), bracken, acacia, breadcrumbs, buttered brioche, and honey. It is possible to discern differences between wines from different plots. The texture is opulent, and the structure is full of flavor. It is, by nature, delicate and distinguished. This wine is not to be confused with Pouilly-Fumé from the banks of the Loire River.



DUCKHORN

Merlot

This gorgeous wine displays intense aromas of ripe cherry, followed by more nuanced elements of cedar, sweet spices, orange peel, and cigar box. On the palate, layers of black raspberry and spiced plum mingle with more savory notes of nutmeg and pencil lead. With firm, well-integrated tannins that extend the finish, this beautifully structured Merlot also promises great ageability.



VILLA ANTINORI

Super Tuscan

Intense ruby red color. Fruity hints on the nose blend well with the toasty, chocolate and vanilla notes from aging in wood. A complex, harmonious and well-structured wine, with smooth tannins and persistent fruity hints. Any grapes may be used in a Super Tuscan, giving winemakers more freedom in mixing different varietals. "Super Tuscan" denotes a high quality blended wine from the Tuscan region.



BROKEN SOUND

CLUB

Event-full

SPECIAL EVENTS

November

5 Old Course Men's Opening Day
 6 New Course Ladies' Opening Day
 7 New Course Men's Opening Day
 8 Old Course Women's Opening Day
 9 Old Course Cocktail Party
 15 Women's Club Fashion Show
 17 Member-Meet-Member
 22 Thanksgiving Day

December

2 Chanukah Candle Lighting & Dinner
 22 Breakfast with Santa
 22 Seafood Extravaganza
 25 Christmas Day Brunch
 26 Holiday Time Dinner
 27 Holiday Carnival
 28 Frozen Show
 31 New Year's Eve

January

1 New Year's Day Brunch
 8 & 9 New Course Ladies' Member-Guest
 15 & 16 New Course Men's Member-Guest
 28 Tennis Dinner Dance

February

7 Ladies' Card Member-Guest
 4 – 10 PGA Senior Tour Boca Raton Championship

March

6 & 7 Old Course Ladies' Member-Guest
 9 Old Course Dinner Dance Gala
 25 & 26 Old Course Men's Member-Guest

Club Events

November

Texas Hold 'em Poker

November 14



Day Trip Holocaust Museum

November 16

Movie Night

November 19



Turkey Trot

November 24

December



Day Trip VIP Premiere Art Basel

December 4

Blessings in a Backpack

December 6

Lecture – Claudia Dunlea

December 14

Movie Night

December 17

Noah's Ark Workshop

December 24

Mad Science

December 26

January

Lecture – Presidents & Their First Ladies

January 11

Movie Night

January 21

Morikami

January 30

February

Lecture – Ira Epstein

February 8

Yakov Smirnoff

February 11



Yakov Smirnoff

Valentine Dinner Dance

February 14

Pool Party

February 18

Movie Night

February 25

Blessing in a Back Pack

February 28

Showtime Cabaret (Broken Sound Club)

ADELE TRIBUTE SHOW •••••

Thursday, November 29, 2018

Award-winning Adele Impersonator and number one Adele tribute sound alike! When Andrea begins to sing, people feel as if they have been transported to one of Adele's sold-out world tours. Andrea does not lip sync, but sings every song live, capturing the iconic Queen's lush vocals. There are many great Adele look alikes on the globe, but Andrea is guaranteed to be the closest vocal mirror to Adele you can find.



This tribute artist was acknowledged by the real Adele during her recent World Tour and if the real Adele is impressed, you will be too.

BROADWAY AT THE MOVIES

Thursday, January 10, 2019

Broadway star Josh Young and one of Broadway's leading ladies, Erin Mackey, take you on a musical journey through the 80-year union of cinema and musical theater.



They will perform songs from fan favorites such as *The Wizard of Oz*, *West Side Story*, *Les Miserables*, *Jesus Christ Superstar*, and many more.

I WILL ALWAYS LOVE YOU •••••

Thursday, February 7, 2019

A musical Tribute to Whitney Houston and beyond! *I Will Always Love You*, starring Ashlie-Amber Harris is a breathtaking tribute to the incredible music of the late great Whitney Houston. Ashlie's powerhouse vocals are complemented by the incredible talents of Grammy Award winning contemporary saxophonist Tommy Proulx.



BRAVO AMICI

Thursday, March 14, 2019

Combining the essential elements of pop, Broadway, and opera, with classical overtones, their powerful performance is a tribute to the emerging musical genre of "Contemporary Classical Crossover," taking the world by storm. With fans ranging from Sir Elton John to Queen Elizabeth, these acclaimed international top artists have sold more than three-million albums.





BROWARD CENTER FOR THE PERFORMING ARTS

THE KING AND I

Wednesday, November 28, 2019

Two worlds collide in this “breathtaking and exquisite” (*The New York Times*) musical, based on the 2015 Tony Award®-winning Lincoln Center Theater production. One of Rodgers & Hammerstein’s finest works. Set in 1860’s Bangkok, the musical tells the story of the unconventional and tempestuous relationship that develops between the King of Siam and Anna Leonowens, a British school teacher whom the modernist King, in an imperialistic world, brings to Siam to teach his many wives and children.

FIDDLER ON THE ROOF

Thursday, February 28, 2019

A wonderful cast and a lavish orchestra tell this heartwarming story of fathers and daughters, husbands and wives, and the timeless traditions that define faith and family. Featuring the Broadway classics *Tradition*; *If I Were a Rich Man*, *Sunrise, Sunset, Matchmaker*, *Matchmaker*, and *To Life*, *FIDDLER ON THE ROOF* will introduce a new generation to this uplifting celebration that raises its cup to joy! To love! To life!

HAMILTON

Wednesday, January 2 &
Thursday, January 3, 2019



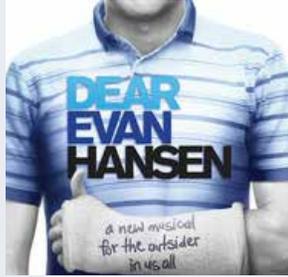
HAMILTON is the story of America’s Founding Father Alexander Hamilton, an immigrant from the West Indies who became George Washington’s right-hand man during the Revolutionary War and was the new nation’s first Treasury Secretary. Featuring a score that blends hip-hop, jazz, blues, rap, R&B, and Broadway, HAMILTON is the story of America then, as told by America now.



DEAR EVAN HANSEN

Wednesday, April 3, 2019

A letter that was never meant to be seen, a lie that was never meant to be told, a life he never dreamed he could have. Evan Hansen is about to get the one thing he has always wanted: a chance to finally fit in. *Dear Evan Hansen* is the deeply personal and profoundly contemporary musical about life and the way we live it.



ANASTASIA

Wednesday, May 1, 2019

This dazzling show transports us from the twilight of the Russian Empire to the euphoria of Paris in the 1920s, as a brave young woman sets out to discover the mystery of her past. Pursued by a ruthless Soviet officer determined to silence her, Anya enlists the aid of a dashing conman and a lovable ex-aristocrat. Together, they embark on an epic adventure to help her find home, love, and family.



A BRONX TALE

Wednesday, June 19, 2019

Broadway's hit crowd-pleaser takes you to the stoops of the Bronx in the 1960s, where a young man is caught between the father he loves and the mob boss he would love to be. Bursting with high-energy dance numbers and original doo-wop tunes from the songwriter of *Beauty and the Beast*, *A Bronx Tale* is the unforgettable story of loyalty and family.



LIVE AT LYNN

ABBACADABRA

Saturday, January 5, 2019

If you liked *Mama Mia*, dance in the aisles to your favorite ABBA hits performed with such a detail that fans swear the original band must have reunited. Dust off your leisure suits and platform shoes and be transported to the 70s when disco was queen.

Cirquesco

Saturday, January 19, 2019

Using an elaborate exploration of sensational choreography and incredible acrobatics set to an electrifying soundtrack, Cirquesco combines international dance and European circus for an unforgettable night that tests the limits of the human body.

Divas 3

Saturday, February 16, 2019

An enticing mix of pure class, personality, and powerhouse vocals will give you goose bumps with iconic hits from the era of the great divas: Aretha Franklin, Celine Dion, Whitney Houston, Cher, and Donna Summer.

William Close & Earth HARP

Saturday, March 9, 2019

Combining the creative forces of artists, musicians, composers, and choreographers, with the stunning centerpiece – the earth harp – this multidimensional concert resonates with symphonic beauty, meshing modern music with newly invented instrumentation.

Christine Andeas in Piaf

Saturday, March 30, 2019

Mesdames et messieurs, attendez-vous! You have been asking and Andeas delivers a celebration of Edith Piaf, brought to life in the words of her friends, her triumphs, and her music, performed in French and English.

THE KRAVIS CENTER

HELLO DOLLY

Friday, December 14, 2018

Tony Award®-winning Broadway legend Betty Buckley stars in *HELLO, DOLLY!* – the universally acclaimed smash that NPR calls “the best show of the year!” Winner of four Tony Awards, including Best Musical Revival, director Jerry Zaks’ “gorgeous” new production (*Vogue*) is “making people crazy happy!” (*The Washington Post*). This *HELLO, DOLLY!* pays tribute to the original work of legendary director/choreographer Gower Champion – hailed both then and now as one of the greatest stagings in musical theater history.



Wednesday, February 13, 2019

Cameron Mackintosh presents the new production of Alain Boublil and Claude-Michel Schönberg's Tony Award-winning musical phenomenon, *LES MISÉRABLES*, direct from an acclaimed two-and-a-half-year return to Broadway. Set against the backdrop of 19th-century France, *LES MISÉRABLES* tells an enthralling story of broken dreams and unrequited love, passion, sacrifice, and redemption – a timeless testament to the survival of the human spirit. Seen by more than 70 million people in 44 countries and in 22 languages around the globe, *LES MISÉRABLES* is still the world's most popular musical, breaking box office records everywhere in its 32nd year.

The Wick

THEATRE & COSTUME MUSEUM

2018 – 2019 Season

Top Of The World

Saturday, November 24, 2018

A nostalgic journey through the Carpenters' greatest hits, sharing some of the backstories behind the music. Featuring Debbie Taylor.



Annie

Wednesday, December 12, 2018

The tale of Little Orphan Annie, who stole the heart of a lonely millionaire, will star Sally Struthers as Miss Hannigan, the devilish headmistress of the girls' orphanage. With a terrific score performed by a lovely orchestra, the show is fun for the entire family.

Funny Girl

Wednesday, February 20, 2019

The musical biography of the legendary Fanny Brice and her tempestuous love affair with gambler Nicky Arnstein, has a stellar score written by Jules Styne, and features the timeless ballad, *People*.



Crazy For You

Wednesday, March 27, 2019

With a score by the Gershwins, *Crazy For You* won the 1992 Tony for Best Musical. It features show-stopping musical numbers, fabulous songs, and a hilarious love triangle. Who could ask for anything more!

Always Patsy Cline

Thursday, May 9, 2019

Based on the true story of Patsy Cline's relationship with Houston housewife and outrageous fan Louise Seger, and their long friendship, the show includes a live band and features Patsy's most unforgettable hits.

A leopard print pattern in black and white is overlaid on a light beige, textured background. The pattern is most prominent in the top-left and bottom-right corners, with some spots scattered throughout the center.

Please join us for
Broken Sound Club's

**DANCE ON THE *WILD* SIDE
NEW YEAR'S EVE
CELEBRATION**

Monday, December 31, 2018

7:30pm - 8:30pm Cocktail Reception

8:30 pm Grand Fireworks Display

Dinner reception to follow

Music by Heatwave

Members: \$145.00 per person

Guests: \$170.00 per person

Cocktail attire - Jackets required

48 hour cancellation policy in effect.

Written reservation form required.



TASTES OF HUNGARY

Lorant Botha, Director of Catering

Trying different flavors and experiences is all part of human curiosity, and essential to a foodie's never-ending journey to discover different and new flavors. In that spirit, in July we tried something new, and combined my Hungarian heritage and my history degree with our monthly wine tasting. Knowing that quite a few of our Members were taking trips this summer to Budapest, and having provided them with recommendations for sights to see and restaurants to visit, I was emboldened to give this a try.

Hungarian wines are experiencing a rebirth and becoming more and more popular worldwide, after their decline due to the phylloxera outbreak of the 1880s, two world wars, and the cooperatives of Communism, when the state confiscated all private property. Following 1989, private wineries again started producing and with foreign investment pouring in, Hungarian wines began to be marketed globally.

The top four wine regions of Hungary (Eger, Tokaj, Villany, and Somlo) have a centuries' old tradition in wine making, and entertaining legends surrounding





We sampled the following wines:

2015 Chateau Megyer Tokaji Fürmint (*dry, crisp white with hints of pear and peach*)

2015 Egervin Egri Bikaver (*bold red with hints of berries*)

2013 Bock Kékfrankos (*spicy red*)

2014 Pfneiszl Távoli Világ (*organic red blend with hints of plums and herbs*)

2013 Pajzos Tokaji Aszú 5 Puttonyos (*sweet white dessert wine with hints of caramel and citrus*)

2000 Chateau Dreszla Tokaji Eszencia (*thick honey consistency wine essence*)

their wines. The noble Tokaji wines became the favorite at the dinner table of ruling families of Europe, often the crowning glory at the end of great feasts. Louis XIV regarded it as simply the “king of wines.” The wine was served by Louis XIV to his mistresses, could be found by the Pope’s bedside, and was administered to impotent emperors as a medieval Viagra. Russian emperor Peter the Great sent entire regiments to protect the wine region and to assure the transportation of the wines to Saint Petersburg. Legend connects the name of Eger Bull’s Blood wine to the siege of the city by Ottomans in 1552, when the Turks found Hungarian soldiers with bloodshot eyes and red beards. They assumed that Hungarians mixed Bull’s Blood into their wine to make them bolder and stronger. The enemy got scared and abandoned their assault. People believed that the volcanic Somlo wines had positive effects on everything from anemia to paralysis, and aristocrats and monarchs sent fertile women to the region, believing that the wine’s overpowering masculinity would lead them to beget a male heir.



The tasting confirmed that white wines are the best Hungarian wines, as well as the superior nature of the Tokaji wine region. The dessert wine was the crown jewel, along with the rare wine essence that accompanied the fabulous dessert (Dobos Torte) by our Pastry Chef, Christophe Joly. Surprisingly, the two most expensive items garnered the most orders, proving that quality always reigns supreme.

Thank you to the Members who came out and supported a tasting that was off the normal path of wines usually showcased in tastings, and we look forward to experimenting in the future with more exotic varieties. Let the adventure continue!



WOMEN'S CLUB

2018-2019 Season

November 15, 2018

Gala Fashion Show and Luncheon

Featuring fashions from Neiman Marcus with special guest, designer Kobi Halperin

December 20, 2018

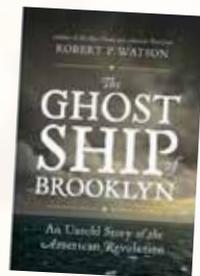
Michael Mayo

Food Critic for the *Sun Sentinel*

January 17, 2019

Professor Robert Watson

Featuring his book, *The Ghost Ship of Brooklyn*



February 21, 2019

Christine Dolen, Theater Critic for the Miami Herald

"Curtain Up on South Florida Theater"

March 21, 2019

Ronald Balson

Covering his newest book, *The Girl From Berlin*
Copies will be available for purchase



April 4, 2019

To be announced.

OUT OF CLUB TRIPS

December 14: Tour of Flagler Museum

February 6: *Mamma Mia* at the Maltz Jupiter Theater

March 29: The Bonnet House Tour

April 10: *West Side Story* at the Maltz Jupiter Theater

All speakers and trips are subject to change

BROKEN
SOUND
CLUB

COME ONE, COME ALL
TO OUR ANNUAL



HOLIDAY CARNIVAL



December 27 | 11:00am- 3:00pm
New Course Driving Range

BBQ | FACE PAINTER | PHOTO BOOTH
| TEMPORARY TATTOOS |
FUN FOOD | GAMES | RIDES
& SO MUCH MORE!



Finding Faith

It has become fashionable for people to learn more about themselves and their family backgrounds through the services provided by genetic analysis companies. You need only submit some saliva, and you can establish the presence or absence of certain genetic anomalies or get a roadmap that details who your **ancestors** were and where they came from. Broken Sound Member Suzy Slinger, used the services of the company 23andMe® to sort out her own history and ultimately bring together family members who might never have otherwise found each other.

Suzy was the biological daughter of William Miller and Betty Rosen Kopp. With her parents' relationship in distress, they put Suzy up for adoption just after she was born, and then had the marriage annulled in 1941, two years later (annulment was significantly less expensive than divorce back then). Betty went on to marry Max Miller (no relation to William), and they had two sons (Slinger's half-brothers). Irving and Florence Posvolsky were Suzy's adoptive parents. By the time Suzy was five years old, Irving had passed away and Florence married Murray Kastenberg, who already had an 11-year-old son, Charles, whom Slinger still considers her brother.

At 19 years old, Suzy had a relationship with a young man that resulted in a pregnancy. The father of the child did not want to get married, and with the social conventions of the day, the child was put up for adoption. Suzy never even knew the gender of the child until, many years later, her mother, Florence, made an inadvertent reference to Suzy having a daughter.

“Suzy Slinger used the services of the company 23andMe® to sort out her own history and ultimately bring together family members who might never have otherwise found each other.”

Several years later, Suzy married her first husband, with whom she had two children, a daughter, Perri, and a son, Mitchell. She became a school teacher in Edison, New Jersey, teaching physical education and health to middle and high school students, and authored a book, *Can a Sperm Swim Backwards?*, based on questions from her students. She told her two children about the existence of their half-sister when they were in their 30s. Suzy divorced, married and divorced again, and now happily resides with her significant other of 22 years, Ron Midili.



Daughter Faith (Left)
Susie (Right) Photo
is from the 1st time
meeting.

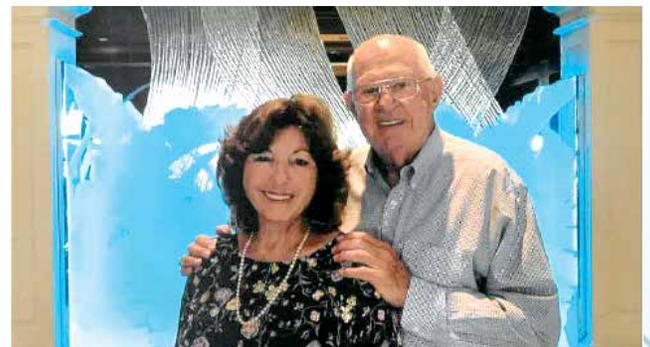
Daughter Faith (Left)
Son Mitch (Middle)
Daughter Perri (Right)
photo is from their 1st
meeting.

In addition to a desire to explore her history, health issues were another impetus for doing genetic testing. As a 25-year colon cancer survivor, Suzy wanted to trace where in her lineage the cancer showed up and whether her children might be affected. What she learned was that all her biological mother's siblings died of colon cancer!

Once she became part of the 23andMe pool of participants, her first cousin, Philip Rosen, the nephew of Betty and Max Miller, reached out to Suzy. When he came to Boca Raton and saw her, he said, "She looks like all of the other women in the family." Rosen connected Slinger with her two half-brothers and they now communicate often.

In the meantime, the daughter Suzy put up for adoption, who was named Faith, had begun her own genetic search for her roots and contacted her biological mother. Suzy's son, Mitch, is a private investigator and encouraged both women to redo their genetic testing in a lab, and the results showed a 99.9 percent match! With great joy, the two women arranged to meet in New York City. When they did, they showed up wearing almost the same outfit and both had blue polish on their nails! On another auspicious weekend, Suzy and all three of her children met and bonded as a family. Faith has been married to her husband, Phil, for 15 years, and has a successful career producing programs for Harvard and the Peabody Museum. She even won an Emmy for her efforts!

Faith, whose adoptive parents were deceased, was also interested in finding her father. With the help of an old high school yearbook, Suzy was able to provide his name. As it turned out, he was looking for Faith, and reached out to her first. Today, they continue to correspond.



Suzy strongly believes that while her story is unique, everyone could benefit from genetic testing... you can learn about possible health conditions or, on a more positive note, meet relatives you didn't know existed!! It was only in the last year and a half that all Suzy's searching paid off. The 'happily ever after' to this complex story is that a loving family was brought together, when in another time, without the current technology, they never would have found each other.



PREPARING FOR A *Sensational Season*

While our design committee was hard at work redesigning our lobby, it has been a busy summer for all of our departments. Throughout the Club, the staff has been actively engaged in upgrading our programs and facilities to guarantee that the coming season will be the best Broken Sound has ever had. Here are some of what has been happening...

Spa

- **Aesthetics**
Upgraded linens/curtains/massage table settings
New Uniforms
- **Staff Development**
Master Balayage class for Hair Stylist
Ongoing customer service training for all staff
Licensed Massage Therapist Treatment Training
Dermaplane Certificate for Estheticians
- **New Treatments and Updated Treatment Menu**
HydraFacial
Thai Poultice
Traditional Hot Stone Massage
New Keratin Treatment
Dermaplaning
- **Integrated Therapeutic Sports Massage into the Tennis Specific Performance and Titleist Performance Institute programs**
- **Sourced new and exciting retail items**

Fitness

- Reviewed group fitness classes and planned for the addition of new classes this season.
- Planned and coordinated event ideas and Lunch & Learns.
- Reviewed equipment conditions including bands, mats and other accessories, replacing items as needed.
- Further improved the Tennis Specific Performance and Titleist Performance Institute training programs.
- Replaced the locks in men's and women's locker rooms, and worked with maintenance on cosmetic repairs.

Housekeeping

- Deep cleaning of the Golf Course bathrooms.
- Deep cleaning of all common areas and bathrooms in all three buildings, including shampooing the carpets in all outlets.

Facilities Maintenance

- Installed new flooring in Pilates Room, Hospital Treatment Rooms, and Tennis Offices.
- Built cubicles in HR.
- Completed new paint and decorating in the Teen Room.
- Raised the seats of the Old Course Dining Room chairs.
- Relocated the golf ball washer and cleaned the Driving Range.

Catering

- Planned 2018-19 season Club events and contracted the best vendors.
- Reviewed and prepared the season event calendar.
- Updated banquet and catering menus.
- Updated our equipment inventory and placed necessary orders for the upcoming season.
- Attended educational sessions and expos to gather new ideas, concepts, merchandise, and equipment.

Old Course Golf

- Trained our NEW golf professionals, Travis Worthington, PGA, and Mark Carlson, Apprentice. They are great additions to our Team.
- Transitioned Meryll Magnuson to Mr. Crean's office and brought Leigh Mielke in as Meryll's replacement. Leigh has 20 years' experience in the Met Section NY, where she ran the golf shop at Mill River Club for her husband, who was PGA Director.
- The Course has been closed more days for scheduled maintenance than in the summer of 2017, resulting in noticeable improvement of turf conditions.
- A Cell Tower was installed on the #9 right side treeline.
- The kitchen renovation is on schedule for a November opening.
- The Golf Program (instruction, events, leagues, daily conditions)



The Old Course is at 'Cap' with a Wait List of 38 members. If you would like to add your name to the list, please contact Lisa Fuller, Membership Director, in writing, at lfuller@brokensoundclub.org

Jim Boyle
Perry Rofey
Rich Kesner
Herb Seligson
Irwin Sandler
Garth Appleman
Lori Feldman
Joe Batelli
Steve Singer
Bob Garber
Don Barker
Robert Rosen
Ernest Goldstein
Gilbert Sandler
David Friedlander
Joel Siegel
Norman Nepo
Ann Brownstein
Donna Feinberg
Matthew Liebman
Jeffrey Lebenger
Martin Silver
David Simon
Harvey Katz
Frank Sider
Robin Ehrmann
Edward Beane
Fred Drozdoff
Arnold Levin
Neil Schauer
Dr. William Rymer
Michael Blick
Dr. Alan Winters
David Kaplan
Andrew Friedman
Richard Grallnick
Jesse Greenberg
Marvin & Joyce Bloschinski

Contacts

Administration

John Crean, General Manager/C.O.O.	241-6855
Cathy Grana, Assistant General Manager	241-6837
Ed Cichiello, Clubhouse Manager	241-6866
Carol Boettcher, Director, Human Resources	241-6886
Merryl Magnuson, Executive Assistant	241-6810

Accounting

Dianne L. Hart, Director of Finance	241-6834
Club Billing	241-6830

Fitness & Spa

Rotunda Reception Desk	241-6840
Leigh-Ann Davidson, Spa Director	241-6890
Jeff Weiner, Fitness Manager	241-6858

Food & Beverage

Tim Nelson, Food & Beverage Director	241-6831
Joe Longo, Executive Chef	241-6891
Lorant G. Botha, Director of Catering	241-6892
Carl Ramallo, Lead Dining Reservations	241-6877
Hostess Podium (Main Dining Room)	241-6859
Old Course Bar	241-6854
Bistro	241-6856

Golf

Men's Locker Room	241-6852
Ladies' Locker Room	241-6822

Club Course

Scott Feller, Director of Golf	241-6806
Pro Shop	241-6860

Old Course

Jeff Waber, Director of Golf	241-6893
Pro Shop	994-8505

Golf Course Maintenance

Shannon Easter, Director	997-7793
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Membership

Lisa Fuller, Director	241-6820
Jean Ouellette, Assistant	241-6835
Jon Ricco, Member Communication Specialist	241-6872

Social Activities

Al Salkeld, Director	241-6846
Sue Salkeld, Assistant	241-6870

Tennis

Greg Wheaton, Director	241-6888
Pro Shop	241-6880

Pool

Kristen Mueller, Aquatic Manager	241-6819
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Junior Programs

Arnaud Delanoe, Program Manager	241-6876
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Other Numbers

Access Control (Guest Access)	998-5823/5818
Banyans Gate	241-5947
Club Reception	241-6800
Broken Sound Master Association-BSMA	998-5813
Security (Yamato Road Gate)	997-6935
Valet	271-5500

Email Format Change

Email Addresses for All Staff

first initial lastname@brokensoundclub.org

example: John Doe = jdoe@brokensoundclub.org

CONNECT AND HAVE A CONVERSATION WITH US.

let's get social



Like us on Facebook!
Broken Sound Club of
Boca Raton, FL



Follow us on Instagram!
[@BrokenSoundClub](#)



Tweet with us on Twitter!
[@BrokenSoundCC](#)



Our Youtube Channel!
youtube.com/BrokenSoundClub

Follow us on social media for
photos, videos & more!



BROKEN
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Why Live Life Anywhere Else!



BROKEN
SOUND

CLUB

2401 Willow Springs Drive
Boca Raton, FL 33496-2812