



LORA BAY LOOP



In The Loop
August 2026

Golf Course Update | Upcoming Events
Adi Bucks Promotion | Club Championships
Fall Finale | Employee of the Month



Golf Course Update

While members have been emmersed in friendly competition during our member/guests this past month, you've likely met one of our least favorite opponents, the white grub.

What Exactly Is a White Grub?

White grubs are the larval stage of several beetle species we deal with here; Japanese beetles, June beetles, and Northern/Southern masked chafers. Adult beetles lay their eggs in turf during early to mid-summer. Those eggs hatch into small, C-shaped, cream-colored grubs with brown heads that live just below the surface, in the root zone of the turf.

They're not much to look at, maybe half an inch to an inch long depending on the species and how far along they are, but don't let the size fool you. A healthy population of grubs can do a shocking amount of damage in a short window.

Why They're a Problem

In a nutshell, grubs feed on grass roots. When enough of them are chewing through the root system of a fairway, tee box, or green surround, the turf loses its ability to take up water and nutrients and we start to see:

- Wilting and browning patches that don't respond to irrigation, because the roots simply aren't there to absorb the water
- Turf that lifts up like loose carpet when you tug on it, since the roots have been eaten away
- Increased animal activity like skunks, raccoons, crows, and moles all love to dig for grubs, and their foraging tears up turf even faster than the grubs alone
- Compounding stress during the hottest, driest part of summer, which is exactly when the turf can least afford to lose its root system

If we let a grub population go unchecked, what starts as a few soft spots can turn into large dead zones that take an entire season (or longer) to recover, especially on tightly mown areas where the margin for error is razor thin.

How We Keep an Eye on Them

This is where a lot of the "invisible" work happens. Through the summer, our crew is out doing soil sampling, literally cutting small sections of turf and counting grubs per square foot in areas we know are historically prone to activity. We're also watching adult beetle patterns, because that tells us when egg-laying is happening and helps us time any treatment for maximum effectiveness.

Timing matters enormously here. Treat too early and the product may break down before eggs even hatch. Treat too late and the grubs have already done their damage and moved deeper into the soil where they're harder to reach.

What We Do About It

Depending on what our scouting turns up, our approach usually includes some combination of:

- Preventive insecticide applications timed to egg-laying and early hatch, which is far more effective than trying to treat a heavy infestation after the fact
- Maintaining healthy, deep-rooted turf through proper fertility and irrigation practices, since dense, vigorous turf recovers from minor grub feeding far better than stressed turf
- Overseeding and aerating damaged areas to encourage recovery and rebuild the root system
- Spot treatments in problem areas rather than blanket applications across the whole property, which keeps our chemical inputs as low as possible while still protecting the turf

We haven't seen white grubs in several years and we are out here every day watching these conditions closer than anyone. Protecting the playing surfaces you enjoy is genuinely the best part of our job, thank you for your continued support!



Affected Area

Grubs Present

Grubs Removed



Club Championships

Wednesday, Sept 2 & Thursday, Sept 3

8:30am - 12:30pm Tee Times

Men's Divisions:

- Gross – 36 Hole Stroke Play – Hybrid Long Tees (0.0 to 10.4)
- A Flight – 36 Hole Net Stroke Play – Hybrid Long Tees (0.0 to 10.4)
- B Flight – 36 Hole Net Stroke Play – Cobalt Tees (10.5 – 18.4)
- C Flight – 18 Hole Net Stroke Play – White Tees (18.5 & Up)

(Thursday, Sept 3 Only)

Women's Divisions:

- Gross – 36 Hole Stroke Play – Gold Tees (18.0 and under)
- A Flight – 36 Hole Net Stroke Play – Gold Tees (0.0 to 18.0)
- B Flight – 18 Hole Net Stableford Points – Gold Tees (18.1 & Up)

(Thursday, Sept 3 Only)

✓ No Entry Fee ✓ Have Fun ✓ Support Your Fellow Members

[Sign Up Here](#)



Ladies Member Guest



Men's Invitational



Flight Playoff



2026 Champions





FALL FINALE

GOLF - DINNER - PRIZES

LIVE BAND - DRINKS - DANCING



SUNDAY, OCTOBER 4

1:00PM SHOTGUN | GUESTS WELCOME

SIGN UP HERE



From Chef Nic

Roasted Cauliflower & Carrots

with Chermoula & Tahini Yogurt

Deeply caramelized vegetables, a vivid herb chermoula, and cool tahini yogurt — North African flavour at its most effortless.

SERVES
4

PREP
20 min

COOK
30 min

SKILL
Easy

INGREDIENTS

VEGETABLES

- 1 small cauliflower, cut into florets
- 3–4 medium carrots, peeled, cut on the bias
- 3 **tblsp** olive oil
- to taste** salt & black pepper

CHERMOULA

- 1 **cup** fresh cilantro, packed
- 1 **cup** fresh parsley, packed
- 3 garlic cloves
- 1 **tsp** ground cumin
- ½ **tsp** ground coriander
- ½ **tsp** smoked paprika
- 3 **tblsp** olive oil
- 2 **tblsp** fresh lemon juice
- pinch of cayenne (optional)
- to taste** salt

TAHINI YOGURT

- 3 **tblsp** tahini
- ½ **cup** Greek yogurt
- 2 **tblsp** fresh lemon juice
- 1 small garlic clove, minced
- 2–3 **tblsp** cold water to thin
- to taste** salt

TO FINISH

- 4 **tblsp** pomegranate arils

METHOD

CHERMOULA

1 Blitz the cilantro, parsley, garlic, cumin, coriander, paprika, olive oil, and lemon juice in a food processor until you have a thick, vivid green sauce — some texture is good. Season with salt and cayenne. Make up to 2 days ahead.

TAHINI YOGURT

2 Whisk tahini, yogurt, lemon juice, and garlic until smooth. Thin with cold water until pourable. Season with salt and refrigerate until needed.

ROAST

3 Preheat oven to 220°C (425°F). Spread cauliflower on one baking sheet and carrots on another. Drizzle each with olive oil, season well, and toss to coat. Keep in a single layer.

4 Roast cauliflower 20–25 min and carrots 25–30 min, turning once, until deeply golden and caramelized. You want real colour — that's where the flavour is.

SERVE

5 While still warm, toss the vegetables with half the chermoula.

6 Spread tahini yogurt over the base of your platter. Pile the vegetables on top, drizzle with remaining chermoula, and scatter pomegranate arils over everything. Serve warm or at room temperature.

TIP Make a double batch of chermoula — it keeps for a week in the fridge and is fantastic with grilled fish, chicken, or as a dip.

This dish was a favourite from our Ladies' Member/Guest

Upcoming Events

Monday, August 17 | Staff Appreciation Golf/BBQ

Wednesday, August 19 | Member/Member

Saturday, August 22 | Live Music on the Patio

Sunday, August 23 | Mixed Member/Guest

Sunday, August 30 | Pig Roast

Weds, Sept 2 & Thurs, Sept 3 | Club Championships

Wednesday, Sept 9 | Ryder Cup

Saturday, Sept 12 | Live Music on the Patio

Monday, Sept 14 | Passport Dinner Series (France)

Tuesday, Sept 15 | Ladies Closing Day

Tuesday, Sept 22 | Divine Nine Closing Day

Wednesday, Sept 23 | Men's Closing Day

Saturday, September 26 | Live Music on the Patio

Thursday, Oct 1 | Champions Dinner

Sunday, Oct 4 | Fall Finale

See The Golf Shop & Dining Room For More Information



Receive \$40 in adiBucks

Redemption must occur the same day as purchase.

Offer Ends Aug 31

Purchase any adidas Golf apparel or footwear item (\$65 MSRP value or higher) and receive \$40 towards the purchase of adidas Golf Apparel



Eric Dreer - Golf Operations

Congratulations to Eric , our golf operations employee of the month for July. Eric has been an incredible asset to our Golf Shop team. He consistently steps up wherever needed, is always willing to lend a hand, and brings a dependable and positive attitude to the workplace each day. His willingness to support both the team and our members has not gone unnoticed, and we're very happy to have Eric as part of the Lora Bay team. Congratulations, Eric!



Mark Rodrigues - Turf Maintenance

Congratulations to Mark, our turf maintenance employee of the month for July. This is Mark's first season with us at Lora Bay, and he has quickly become a valued member of our team. A 2026 graduate of the University of Guelph's Turfgrass Management program, Mark brings a great attitude, strong work ethic, and a real passion for the turf industry every day. He is well on his way to becoming a Golf Course Superintendent himself one day. Congtulations, Mark!



Abbey Smith - Front of House

Congratulations to Abbey Smith, our front-of-house employee of the month for July. Abbey consistently brings a positive, can-do attitude to every shift, and is always willing to step up and take on whatever task is placed in front of her. Her willingness to help, dependability, calm and friendly nature is what makes her such a valuable member of our team. Abbey's work positive work ethic does not go unnoticed, and she is very deserving this recognition. Congratulations, Abbey!



Jodi Hall - Back of House

Congratulations to Jodi Hall, our back-of-house employee of the month for July. As our Sous Chef and Lead Pastry Chef, Jodi is the backbone of our day shift. She runs the kitchen with organization and purpose, keeping everything moving smoothly from the moment the day begins. Jodi keeps the kitchen organized, leads by example, and is always willing to lend a hand wherever it's needed. Her hardworking nature and team-first mentality set the tone for the entire day shift. Congratulations, Jodi!