The 61st Annual Honest Harry Carter Memorial Myrtle Beach Open

November 6	Sea Trail-Byrd	7:45 (First Tee Time)
November 7	Arcadian Shores	7:30 (First Tee Time)
November 8	Sea Trail-Jones	7:45 (First Tee Time)

The price this year is $470.00. This includes green fees, carts, bets, mulligans, fees and dinner at the Chesapeake House in North Myrtle. The package includes lunch, two drinks, and range balls at each course plus one sleeve of golf balls. Please note that we are having dinner at 7:00 on Friday night at a new location. Since we are playing courses on the North end of Myrtle we decided to move the dinner to that area. I have attached the menu choices to the letter. I do not need your choice ahead of time.

The courses will be starting on both nines. We plan to post our starting times on the web site (hhgolf.net) each evening so you can check there to see when you tee off the next morning. Please arrive at least 30 minutes before your tee time.

Your entry fee includes $83.00 for your team bets and one mulligan a day. We will also be doing a para-mutual bet on Friday and Saturday.

Please send in the bottom of this form and payment by **October 1st.** We have room for 104 golfers and probably won't be able to add any. Prior guys have preference until September 1st. Yon can cancel until October 1st and get a full refund. Anything after that is at the discretion of the courses. You can pay electronically if it is more convenient for you.

PayPal is now ronniesadams1@gmail.com. Please use PayPal friends and family.
CashApp: $hhgolf.
Vemno: @Ronnie-Adams-8

The spring trip to Santee is booked for the weekend of May 20-23, 2027.

Ron Adams	Carlton Elliott	Mark Mitchell	Mike Carter
276-274-9969	276-608-4786	276-608-0619	276-698-4310

Mail to Ron Adams, 519 Rolling Meadows Road Lebanon, Virginia 24266
Or email to ronniesadams1@gmail.com

Name: _____ Handicap or Average Score _____(new golfers only)

Fried Seafood Combination – filet of fish and tender Inlet shrimp fried golden brown in the Chesapeake House tradition.
Broiled Seafood Combination – filet of fish and fantail shrimp broiled in our house blend of lemon and seasonings.
Bone-In 8oz Pork Chop- served griddle seared in the house tradition with cinnamon and brown sugared apples.
Chicken Parmesan – fried chicken cut into bite-sized pieces, served over angel hair pasta, topped with marinara sauce and melted Monterey jack cheese.
Grilled Beef Tips – tender cuts of USDA Choice beef grilled and finished with mushroom gravy.