

ON THE BAY

SPRING 2016



CELEBRATING LIFE AT DEERING BAY YACHT & COUNTRY CLUB

FROM THE PRESIDENT



This is the best time of the year to be living in Miami, and hopefully you are taking advantage of the facilities and activities at Deering Bay. I am sure you have noticed changes both in the clubhouse, with new furniture, and on the golf course, with the work being done by our new Director of Grounds, Jimmy Germana, and his staff. Over the last four years we have dealt with a number of problems relating to the golf course and we now see a light at the end of the tunnel. We just concluded our Men's Member-Guest golf tournament, and the course is in its best shape in many years. Our golf staff put in extra hours to make this the best tournament I have played in at the Club. Thanks to the entire staff for the work they did making sure our guests were treated to the best our Club has to offer. For those of you who did not take advantage of playing in this tournament, you should make sure to reserve the last weekend in February for next year's tournament. Congratulations to Steve Hamersmith and his guest, Jon Herskowitz for winning the tournament!



We think that within the next six months there is going to be ongoing improvement in the condition of the golf course, the look of the golf course and the speed of the greens. We are investing in new equipment so course maintenance will be upgraded. The staff has been working harder than ever in improving the way the course looks and plays.

While financially we are in good shape, we are in need of more golf members, as more members will lower our per member cost and allow us to improve all of our services. We are doing all we can to increase our Young Executive Membership---our membership is getting older and the future of the club will depend on our ability to attract younger members. The Board has voted to make our Young Executive Membership package something that will hopefully attract more members in their 30's. Between that offering and the improvement of our golf course we should be able to increase our membership. Over the last few years the condition of our course was such that it was not easy to attract new golf members. That is no longer a concern and we look forward to great things going forward.

We are also hopeful that the MPOA, led by Neil Leach, will consider universal membership for Deering Bay residents. Right now our membership is made up of about half the Deering Bay residents, or about 140 members and about 240 members who live outside the gates. If any of you have friends who we should contact about membership, please pass that information on to Laura Decker, our Membership Director. Our membership should be our best sales force.

As you know we have had a setback with the 19th hole grill, our outside café. We are currently working to get bids to redo the area but it is not likely something which will be open again until the end of the year. Fellow Board Member, John Marshall is assisting Karen Harmon in getting plans and bids from contractors. We will have to draw up plans and go through permitting with Coral Gables before we can actually start construction. Depending on costs we may make the 19th hole grill an indoor/outdoor area, utilizing the current gym, and relocate the gym if it is not cost prohibitive.

As always, if you have any thoughts, questions or suggestions, please feel free to contact me, Karen Harmon or any of our Board members.

NEW & RETURNING MEMBERS

Diego & Patricia Alvarez
Travis & Andrea Brassell
Frank & Joanne Del Rio
Arthur & Amelia Finkle
Philip & Loretta Grossman
Leonard & Kayla Hankerson
Drew & Rachelle Hoffman
Rafael & Maria Martinez
Philip & Julianna McCabe
Jason & Elisa Neubauer
Stephen & Celina Nuell
Scott & Lely Villanueva
Zeri & Beatrice Zapata

WELCOME

STAY
CON
NEC
TED



@deeringbay



@deering_bay



fb.me/dbycc

MEMBERSHIP

IT'S A TRADITION

Members of Deering Bay Yacht & Country Club are accustomed to the personal recognition and attention to detail the Club offers on a daily basis. In fact, this illustrates a long time tradition honored by our Club. Our members also know there are few Clubs who welcome in special occasions and recognize the needs and desires for a membership body with a wide range of the diverse customs and backgrounds like Deering Bay does. Our Club's unique culture allows us to put a new member at ease from the very beginning.

Another universal private Club tradition is the recruiting of likeminded individuals with similar interests and backgrounds to become new members of the Club. At Deering Bay we are all very excited about the start of a new membership recruitment campaign. Our board had fine tuned some of the membership opportunities including our Young Executive Membership for golfers who have not yet reached age 40, the Family Add-On opportunity for adult children of current members, the Preview Membership for six months and our Summer Membership.

By Laura Decker

We have been busy welcoming back past members through our Welcome Back Initiative. The success of adding new members is significantly enhanced by an active membership community bringing friends, family, and business associates to their Club for an introduction. Our "Member for a Day" option is a great way to introduce the Club. We want to make it simple for anyone who you would like to invite to join our wonderful Club.

If you have further questions in regards to Membership, contact me at:

l.decker@dbycc.com
305.964.4046



Laura Decker
Director of Membership & Marketing



Daniella Tosta
Membership and Sales Manager

Painting with a Twist
Jan Pollack & guest,
Xiomara Menendez,
Sean Kramer, Marilyn
Stoler, Sheryl Gent



NEWBORNS :)

Welcome
Zara Loren Hankerson,
born February 25, 2016



Welcome
Baby Egyptian Geese
Photos by Don Elliott



Welcome
Jack Harvey Bleakly,
born January 12, 2016





Chris Krause
Director of Golf



Dave Ragan, III
Head Golf Professional



Manny Palacios
Asst. Golf Pro



Craig Merlin
Asst. Golf Pro



Dom Del Ricco
Asst. Golf Pro

GOLF

THE FUTURE

It is an exciting time here at Deering Bay. Our junior program is growing by leaps and bounds, our golf course is improving daily, our women's clinics are becoming increasingly popular, we have new golf carts, and we are continually getting new merchandise in the golf shop that continues to impress.

Deering Bay's Junior Program is becoming very popular. Manny and Craig can be seen on Tuesday and Thursday evenings on the practice facility teaching the future of the game and of the Club. Youth Golf is the driving force for the next generation of both golfer and Club Member. The PGA of America has recognized the importance of youth golfers and how golf has become such a family affair. Whether you go out to the golf course to just hit balls, putt on the practice green or go out and play 18, the best thing that you can do is just be here and put a club in a kid's hand; they will be hooked. Golf is the ultimate family sport that allows players from all ages and skill levels to compete against each other. Recently I have seen an influx of Sunday afternoon family golf. Seeing the excitement on the kids' faces just to be with mom and dad is wonderful.

For those of you who have been around the last couple of weeks, you might have noticed that the greens are putting a little faster. This is due to a few factors: First, Jimmy Germana has changed some of the machines to achieve a better cut. Second, the heights of the cut have been lowered. Third, maintenance has been solid tinning the greens whenever possible and finally, the weather has been cooperating and the cooler weather has kept the green heights lower.

We have some very exciting tournaments on the horizon, weekly WGA events, MGA events, the Women's Invitational, and our Club Championships on Championship weekend April 16th and 17th. The Club Championships will have flights for players of all skill and abilities.

By Chris Krause

The golf shop is always changing with new merchandise arriving almost weekly. If you haven't had a chance to stop by, do so now and check out some of the latest goods. We have clothing from vendors like Under Armour, Polo, Fairway and Green, Adidas and Vineyard Vines. We also have the new Taylor Made M Family of clubs in the golf shop. For those who have been following the PGA Tour this new season you have noticed the new M Family clubs being used. The new clubs are a combination of carbon fiber technology and movable weight technology. The carbon fiber used on the top of the club head allows the manufacturer to put more weight on the bottom on the club enabling the player to get the ball up in the air better with less spin thus resulting in shots that go farther and straighter. Stop by the golf shop and ask any of our golf professionals to fit you for your next set of equipment.

THE GOLFER

By Nick Leach | 12 years old

I truly am a golfer, this I have to say,
If I had the chance to swing my driver
I would practice every day.

Down the greenest fairways,
I would swing with all my might,
The ball would sail high and fast,
Until it was out of sight.

I would putt until I got cuts on my hand,
And then I practice with my wedge,
I hate landing it in the sand!

Sometimes I hit a ball, it might smack a frond,
Or the wind will blow hard,
And steer it into the pond.

What a great golfer I know I could be,
If I practice and persevere,
You just might see me on TV!



LPGA International Golf Course Women's Match Play Championship



Deering Bay Yacht & Country Club member, Kay Waltman seized a close, one-up win over Lory Cassens of Orlando in the finals of the the Women's Senior Match Play Championship at the LPGA International in Daytona Beach. The event took place December 14-16, 2015.

Kay was named the 2014 Women's Net Championship

winner and competed on the South Team of the Women's Florida Cup in 2015.

Congratulations to you, Kay, on your outstanding play in this event.

WE ARE SO PROUD OF YOU!



This year's winner of the Match Play Tournament is Marcia Zellner!

Congratulations to Marcia who won the final match over Kay Waltman 2/1.



Jimmy Germana
Director of Grounds



Dan Stover
Golf Course
Superintendent



Nicole Huntley
Golf Shop Merchandiser

JUNIOR INTERCLUB



Team photo from recent Interclub at Indian Creek in January



WOMEN'S ANNUAL

Peacocks & Crocs

2016 MEMBER-GUEST INVITATIONAL

NOW AND ZEN

APRIL 20
PRACTICE ROUND
MAKE YOUR OWN TEE TIME

PUTTING CONTEST,
& COCKTAIL SOCIAL
6-8PM

APRIL 21
BREAKFAST
7:30-9AM

TOURNAMENT
9AM SHOTGUN

LUNCHEON
FOLLOWING PLAY

\$140 PER PLAYER
TWO NET BETTER BALLS OF FOUR
*TEAMS MUST CONTAIN A MINIMUM OF 2 GUESTS

SANTA BRUNCH WITH SPECIAL GUEST ELSA FROM FROZEN

Photography by Daniella Tosta



Left to right from top: The Shapiro family, the Reale family, Elsa, "OMG! It's Elsa!", Talia Solesbury, Handmade gingerbread house by Chef Tim, Executive Chef Luke and his daughter



ANNUAL HOLIDAY PARTY

Photography by Daniella Tosta



Left to right from top: Mr. and Mrs. Baron. Ms. Jordan and son. Dr. and Mrs. Zellner. Mr. and Mrs. Cagol. Mr. and Mrs. Rubin. Mr. and Mrs. Shapiro. Wini Kinney and friend. Dr. and Mrs. Kalstone. Catalina Garcia, Mayrim Navarro, Veronica Arcaute, Avril Kurt, Renny Ramirez, Inma Laya, Mercedes Pliego, Mariana Salvidea, Carolina Van Heel. Mr. and Mrs. Waltman. Mrs. Gross and Mrs. Marks. Mr. and Mrs. Leach. Mrs. Zagorski and Mrs. Dresnick. Mr. and Mrs. Zizook and Mr. and Mrs. Levine



UM SYLVESTER CANCERLINK TOURNAMENT

Photography by Daniella Tosta



Left to right from top: Jill Schwartz, Pam Wolofsky. Ferne Kalstone, Guest, Suchi Stanger, Marcia Zellner. Judy Maynes, Gail Rosenberg, Guest. Joan Mahler, Jane Salzman, Dale Kulvin, Judy McKean. Faye Koniver, Rita Glassman, Sheryl Rosenfield, Guest. Cheryl Rubin, Donna Levine, Karen Buchsbaum, Glorian Leach. Anne Kruthoffer, Joanne Symes, Wini Kinney, Sandy Collins. Ellen Marks, Susan Elliott, Willie Siert, Karen Levine. Kay Waltman and Guests. Donna Feldman, Jill Schwartz, Pam Wolofsky, Kim Kaskel

2016 MEN'S MEMBER-GUEST

Photography by Daniella Tosta

Congratulations Steven Hamersmith & Jon Herskowitz!



Left to right from top: Ray Kubis, Larry Woerner, Nader Panahpour, Bill Kaskel, Jon Hoffman, Arturo Siso, Guillermo Zuloaga, David Billskoog, Tom Thornton, Marty Daniel, Bruce Lamchick, Lee Decoff, Jeff Naslund, Tim Siragusa, Rudy Stern, Larry Peery, Ferdinand Kurt, Carlos Cubias, Ted Dempsey, Bill Whelan, Howard Wolofsky, Joel Kasewitz, Gary Sandler, Steven Sandler, Glenn Jonas, Alan Brooks, Kenneth Robinson, Steve Torcise, Roberto Duran, Henry Faarup, Richard Pollack, Peter Gross, Stuart Bornstein, Steven Nuell, Stuart Bornstein, Steven Nuell, David Baron, Joel Bernstein





Pedro Leon
Director of Tennis

TENNIS

By Pedro Leon



Cheryl Porter
Head Tennis
Professional

We would like to welcome our new Head Tennis Professional Cheryl Porter. She is a native of Miami and attended Palmetto Sr. High School where she lettered in 5 sports. She took up tennis at the age of 10 and played junior tournaments until age 16. Her real love though was softball. She was offered a full scholarship to FSU for slow-pitch softball. After her freshman year she finally became disenchanted with softball, so she came back to Miami and took up tennis again. She was able to tryout for the FSU tennis team in the Fall of her sophomore year. She made the team and was awarded a tennis scholarship for her last three years at college. She and her doubles partner received a bid to the NCAA for doubles play her senior year. After college Cheryl got married and had 3 children, who are all adults now. She was a stay at home mom for many years, but has been teaching tennis full time

since 1997. She has enjoyed working with lots of different clients over the years, especially working with women on doubles play, court movement, and strategy. Over the years she has also enjoyed teaching children at Coral Reef Park, YMCA, and Gulliver. Cheryl has actively played USTA league tennis, both women's and mixed doubles. Her latest achievement was this past November where her local 9.0 55 & over team won the National title in Surprise, AZ. She and her partner were undefeated at the championship tournament. Cheryl is excited to be at Deering Bay where she will work with all the women's teams, kids clinics, and also be involved in the men's clinics. She is available to all members for private or group lessons.

WOMEN'S MEMBER GUEST 2016

DIVISION 7.0 – 7.5

SHERRY KRANYS /
LAURA HERSKOWITZ
CHAMPIONS

MAGGIE WILSON /
SANDRA BAZAIN
RUNNERS UP

TEAMS

KARELL CAMPBELL / CINDEE FURSHMAN
NANCY MICHELSON / AMANDA MEJIA
WINI KINNEY / GILLIAN GAZZOLO
CAROLINA MATUK / MARIA DEKORT
KAREN ZINN / TRACEY SPIEGELMAN
PATTY SHAPIRO / TERESA SMITH
MAREDDITH EHRMAN / DONNA GOLICK
KIM KASKEL / JO SZARO
SONIA VIYELLA / MARGARITA RIERA
RAYSA MARRERO / CLAUDIA GOMES



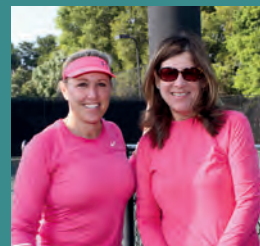
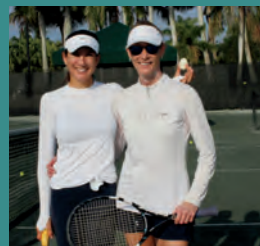
DIVISION 6.5 & UNDER

KITTY SIERRA / SANDRA OROZCO
CHAMPIONS

DEBBIE ANTONELLI /
HOLLY ORZECOWICZ
RUNNERS UP

TEAMS

HEIDI KATZ / ROSIE BILD
SISSY TEMPLETON / SHANNON EMERY
LYNN BUCHANAN / BARBARA BERG
LISA REALE / IRINA HENRY
CAROLYN MCCARTHY / LAUREN BRONFMAN



FITNESS

GOLDEN KEYS FOR FITNESS SUCCESS

Give yourself the time

Getting yourself to exercise regularly takes time – at least 21 days, they say.

"Afterward, exercise should be a habit."

At Deering Bay we have the tools you need to help you succeed. Our fitness classes come in all levels. There is literally something for everyone from Water Aerobics, Yoga, and Barre to Sculpting Classes and African Dance. Our private instructors at the Club have benefited many members and helped to set and reach fitness goals. They are here to personalize and manage your fitness routine. The Deering Bay Fitness Center offers a relaxed and private setting to challenge yourself. Give yourself time to make your fitness routine second nature. That goes for dieting too. Making changes to longtime eating habits. Cutting out fried foods or melted cheese on everything may be hard at first, but eating healthful can become second nature. As your Club's Fitness Director, I would be pleased to visit with you about nutrition and dieting you may be incorporating into your lifestyle.

By Renny Ramirez

To do what really makes a difference is to do what matters. Please don't just stay busy, but consider how to keep improving. Plan your tasks to ensure you are doing the best possible thing at every moment. For example, while you are working out, make sure you are focusing on what about the exercise could be improved. If you want to learn to perform a skill better – do so by investing time into that skill to improve your ability and knowledge of that skill.

Research has shown that if you're performing a behavior every day for three weeks, you're no longer forcing yourself to do it. That's because self-control is like a muscle – the more you work it, the stronger it becomes, according to a 2006 Florida State University study.

Exercise isn't always fun, but you'll never finish the day wishing you hadn't done it.



Renny Ramirez
Director of Fitness

CLASS SCHEDULE

IF YOU HAVE ANY QUESTIONS, PLEASE CALL
THE FITNESS CENTER AT 305.254.2111

TIME	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
8AM	YOGA <i>JOANN</i>	PILATES <i>MELISSA</i>	YOGA <i>JOANN</i>	PILATES <i>MELISSA</i>	BODY AWAKEN <i>MARLANA</i>	
9AM	POWER FLEX <i>SONIA</i>	STRETCH BREATH MEDITATE <i>JOJO</i>	BODY SCULPT <i>JOJO</i>	POWER SCULPT <i>MELISSA</i>	AFRICAN DANCE FITNESS <i>KUKUWA</i>	BARRE <i>MARU</i>
11AM		AQUATIC AEROBICS <i>BETTY</i>			AQUATIC AEROBICS <i>BETTY</i>	
6PM				BARRE <i>MARU</i>		



Max Miranda
Director of Food
& Beverage



Rod Aguilera
Dining Room Manager

DINING

THE EVOLUTION OF TASTING

By Max Miranda

No one has the perfect palate and we all have different sensitivities and abilities when it comes to tasting wines. So what would be the best way to taste wines? There are three standards when tasting wines that will assist all of us in determining our fortes: sight, nose and palate.

The sight offers important information such as color, filtered vs. unfiltered, viscosity, age and possible grape variety.

The nose offers the most information such as clean vs. flaw factor, intensity, age, fruit, earthiness/minerality, wood, flowers, spices, herbs, vegetal, butter, honey, leather, tobacco and the list goes on.

The palate not only offers information but it also confirms others. It offers sweetness, dryness, body, alcohol, acidity, tannins and it confirms fruit, earthiness/minerality, and wood.

Now that you have acquired this information you are certainly ready to become a sommelier or maybe not just yet. But if you are going to walk away with anything

from this article, let it be that the evolution of your wine tasting skills is in your nose. We as humans can distinguish between one trillion different scents; yes, that's trillion with a T. Your nose, with a little training, will give you an endless ability to detect the scents of any wine in the world.

Scent is also associated with memories and this is how you may taste a wine and not only will you recognize the wine but your memory will also transport you to that place where you enjoyed that wine before. The key is to expose yourself to as many different scents as possible and here is an example: how would you be able to detect the aroma of guava in a Sauvignon Blanc from New Zealand if you have not enjoyed the scent and or taste of a guava before. When guava is in your scent archive not only will you detect it in the wine, it may event transport you to a time and place where you acquired the scent such as childhoods spent climbing your grandmother's guava tree.

Wine Aromas by Le Nez Du Vin is an excellent tool to assist you in your journey towards the evolution of your tasting.

"Let's enjoy life one glass at a time!"



A CUT ABOVE

By Rod Aguilera

Deering Bay Yacht & Country Club, in its 26th year, is still intimate and a cut above the rest. Our limited membership allows us to provide a close-knit family setting. From our pool parties in the summertime to our Sunday brunch buffets, including our complimentary Sunday Social Mimosa Bar once per month, we strive to provide a superior experience for members and guests of all ages. Don't forget to stop by on Fridays from 4-7pm for complimentary appetizers accompanied by 2-for-1 drinks at the bar.



**DID
YOU
KNOW?**

Wednesdays are Ladies Night | 4:00 - 7:00pm
Two-for-one drinks, complimentary hors d'oeuvres

At the Club, we enjoy the opportunity to accommodate our members and guests, whether it is a last minute request, a special occasion or having your favorite table ready for dinner. Deering Bay is a hidden treasure nestled in Biscayne Bay surrounded by exquisite wildlife. Come visit us for a personal and refreshing experience above all others.

KITCHEN

A COOL & CREATIVE TOUCH

As we near the middle of season I hope everyone has had the chance to join us at one of our brunches or themed events. The "cool" touches we have been adding to the buffets are



custom ice carving displays created in-house. From an ice menorah at Chanukah to Olaf the Snowman for our Santa Brunch, Deering Bay Culinary Team is making every effort to provide our members with outstanding experiences at all our events and a la carte dining. Members frequently ask how I create these sculptures. The simple answer

would be a chainsaw and a 300-pound crystal clear block of ice, but there's more to this story.

Ice carving has always been a passion of mine and purchasing an ice block is not cheap. About eight years ago when I

By Luke Livingston

worked with our current General Manager Karen Harmon at another club, I convinced her that investing in a machine that creates giant ice blocks would lead to great things. We got the machine and it was worth the investment. To this day I have produced over 300 blocks of ice from this machine. I can't thank Mrs. Harmon enough for believing in me. The machine looks like a giant coffin with water; once it is filled, the water circulates through pumps and begins to freeze into a crystal clear block of ice. I could create any sculpture I wanted with endless amounts of ice!

As you can see in some of the photos we have done some "cool" ice carvings over the past few months. At Santa Brunch alone we had nine ice carvings and for Easter we beat that number. We had giant ice bunnies, colorful eggs, spring flowers, all frozen in ice.

I was so happy to see you all there!



Luke Livingston
Executive Chef



Tim Rowan
Executive Sous Chef

SIXTH GEAR

Daily life in the corporate sector and all related experiences are the inverse of what any Member at a distinguished private club wants to experience while during times of rest and relaxation. Stress? Rush? Who has time for that at Deering Bay Yacht & Country Club? The Deering Bay Culinary Team works tirelessly to prepare a variety of fresh feasts on a daily basis for our membership. Not all members have 1-2 hours free during lunch every day and for them we have created a unique experience. You may have heard of it before, may have seen it – or you may not even know that it exists.

No matter your daily schedule and individual needs, the salad bar is ready for you for your enjoyment every Tuesday through Sunday. It features an array of delicious bites; hand prepared

By Tim Rowan

each morning for you by our culinary staff. If that sounds like good news to you, you'll be delighted with this extra "insider information". Hot entrées are prepped and placed near the salad bar each day with a special theme for every day of the week. Tuesdays and Thursdays, join us on a trip south of the border with our taco-themed hot entrée. Wednesdays we usually feature an oriental or chicken-based dish. On Fridays we normally serve a fish or beef entrée. Each Saturday we have fresh Chicken Parmesan available. We save the best for last and prepare an extravagant mini-brunch with no line and no waiting for only sixteen dollars! Some of the items we serve during the mini-brunch include, but are not limited to, bacon, sausage, eggs Benedict, French toast and an omelet station.



You don't need to read about the salad bar to experience its delights. Stop by the Main Dining Room and ask one of our staff members how you can sample the salad bar today.



Kathleen Phang
Director of Catering



Sandra Pyle
Catering Manager

CATERING & SOCIAL

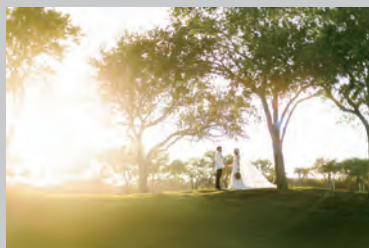
YOUR WEDDING IS TIMELESS

It should captivate your every dream

Deering Bay provides a beautiful backdrop to that special day. We have the perfect venue, complete with catering, flowers, special areas for the bride and groom to get ready with the bridal party and more.

Kathleen, Sandra and Jessica are your personal party planners for all your Deering Bay events. With years of experience, they will bring your dream wedding to life.

Contact our Catering Director today.
Kathleen Phang: k.phang@dbycc.com



WHAT WE OFFER:

- In-house planners & day of wedding coordination
 - Several on-site spaces to choose from
 - Access to DJs or bands
 - Excellent in-house catering
 - Florists
 - Furniture & linen-suppliers
 - Lighting specialists
- And so much more to enhance your event.

EVENTS:

- Bridal Showers
- Engagement Parties
- Rehearsal Dinners
- Wedding Ceremonies
- Wedding Receptions

You can trust our Catering Team to deliver personal service and coordinate every detail to take the worry out of planning your special day.

DBKT

DEERING BAY KIDS & TEENS

It makes me proud to say that our Junior's Activities program has grown and seen great success over the past few months. Over Valentine's Day weekend we held our first Kid's Dance Party, where our Junior Members danced the night away in a kids-only setting. We are looking forward to having many more events like this and would love to see all of our Junior Members in attendance. This month also commenced our After-School Activities program, with events taking place on the first three Wednesdays of each month. This will be a fun program that we hope will help raise engagement and participation in Deering Bay Kids & Teens as well as increase our opportunities to interact with local, private schools.

The winter months were filled with exciting events for our Junior Members and I would like to personally thank everyone who participated this season. The Fall Festival was a wonderfully supported, action-packed event with more than 230 participants.

By Jessica Terry

We have also had successful participation for our Santa Brunch as well as our monthly DBKT and Sunshine Saturday activities.

Summer Camp is right around the corner and we will be hosting the annual event for seven weeks beginning in June and ending in August. We are working hard to plan fun activities for all age groups and each week we will have a new theme with correlating activities. For example, some of the weekly themes include Mad Science & Magic, Pirates and Super Heroes. Visit our website, www.dbycc.com for updates and sign-up information and follow our Social Media page for all of the current information available regarding Junior's Activities. I hope to see you all over the next few months at our events and am looking forward to the beginning of our next adventure, Summer Camp, this coming June.



Jessica Terry
Kids & Teens Manager





Dr. Michael P. Pacin, an award-winning physician and researcher in allergy and immunology, is winning another award from his alma mater, Washington University. The Distinguished Alumni Awards honor Arts & Sciences graduates who exemplify the ideals of a liberal arts education, and in so doing bring honor to Washington University through their lives, work, and service. Dr. Pacin was nominated by the community and was recognized for this award by a committee of his peers.

Congratulations, Dr. Pacin!



SESSIONS

JUNE 13-17
JUNE 20-24
JUNE 27-JULY 1
JULY 5-8
JULY 11-15
JULY 25-29
AUGUST 1-5
AUGUST 8-12

9:00AM - 4:00PM

**RECOMMENDED AGE
6-13 YEARS**

**SIGN UP ONLINE AT
DBYCC.COM/SUMMERCAMP**