**PGA TOUR CHAMPIONS LEARNING CENTER YEAR IN REVIEW SHOW TRANSCRIPT**

VO> PGA Tour Champions Learning Center.

VO OC> The 2024 PGA Tour Champions season came to a close here at Phoenix Country Club, and what a season it was. Full of intrigue, including first time winners and a race to the finish line. Unlike any in years. Hello everyone and welcome to our PGA Tour Champions year end review. I'm Vince Cellini, and perhaps the most enjoyable aspect of the tour season was the unpredictability from event to event. For some, it meant career changing victories, for others, further cementing legendary status. It was all culminated with a wild chase to the finish and one man emerging to hold the Charles Schwab Cup.

OC VO> We've got some dream scenarios at hand in the race for the Charles Schwab Cup Lanny. Ten players with a mathematical chance to leave town with the Cup this week. The top six. They control things. A win gets the job done.

OC> We've got all the big tools back in action this week. I'm sort of looking at the PGA Tour Champions because it is the season ender and there is so much on the line.

VO> What a round from the defending champions 63 matching the low number of the week. And Alker in the hunt to win the Schwab Cup for a second time.

OC VO> Steven Alker is really playing very very well. He's making it very difficult for Ernie Els to come get him. He started the week number one. But he needs to, you know, put a hard rush on.

VO> Steven Alker entered the final round of the Charles Schwab Cup championship, one stroke behind tour legend Bernhard Langer, who despite winning a record six, Charles Schwab Cups, had never captured the season ending Charles Schwab Cup Championship. It was Alker who stood as the tournament's defending champion, and with 18 holes to play, it was Alker hoping to take both trophies back to his home in Phoenix.

OC VO> Steven Alker would love to be that guy. Impressed Langer, obviously. But also, if you get too aggressive. Perhaps you run the risk of coughing up shots and sacrificing the Charles Schwab Cup.

VO> Most likely pretty good. He's still in kind of a little bit of a dogfight With Richard Green. Depending what he does the rest of the nine.

VO> Langer's lead in the tournament and over Alker peaked at five strokes as he rolled in a 30ft birdie putt on the par four ninth hole. But on the closing night, the race for the tournament and the Charles Schwab Cup tightened, coming down to the final two holes. At this point, another player joined the mix. Aussie Richard Green, who entered the week sixth in the Charles Schwab Cup standings.

VO> Just snuck it in there. Green to 16 Under. Looking for one more.

VO> Green had come close to winning for the first time in 2024. Entering the week in Phoenix, he had four runner up finishes. Now he's two shots back with one hole to go and the focus shifts back to the final pairing as they play the 17th.

VO> Looks like he's taking it on right here.

VO> He's going to keep it really low to start. Then there's that other tree that's ahead. Oh boy.

VO> Now we've got problems.

VO> Now we have issues that caught that tree just like it thought. And now it went dead left.

VO> Cookie I'm in shock.

VO> And a little wider crack in the door for Alker here.

VO> It's all over the flag.

VO> It certainly is.

VO> He almost made it.

VO> Up at 18. Richard Green for Birdie to post 17 under.

VO> Can the putter make up for a poor wedge oh yes it can!

VO> And now he will. Wait to see what transpires with the final two.

VO OC> Yeah, I could say that it was left to right. And I just hit it down that line. And just went perfectly. So okay, that last couple of feet out of this is looking pretty good. So very happy.

VO> With the final pairing left on the course. We had a three way tie. If Green or Alker won the tournament, they would also win the season long race for the Charles Schwab Cup. If Langer emerged on top, Alker would win the Cup. Both Alker and Langer were left with birdie putts first to play the 67-year-old German icon, showing why he posted 46 wins on this tour.

VO OC> Read it two cups left and that ball was tracking just perfect. And then I was hoping it had to speed to get there, and it would just, you know, break enough and it and it did. And then everything came out, all the emotions. I couldn't believe it. How often are you going to make, whatever 50, 60 footers, under that circumstance, under that pressure, when you have to.

VO> So that takes care of two things. It eliminates Richard Green first and foremost and clinches the Charles Schwab Cup for Steven Alker.

VO> Langer ought to tell him right now I won the Schwab Cup for you.

VO> To send it to extra holes. It'll be a par at the last third. Bernhard Langer is going to secure his 47th victory on the Champions Tour. Very nice consolation for Steven Alker who will be crowned the season long champion.

OC VO> Bernhard is amazing he is incredible. Going to party tonight. My wife said, we're going to mantelpiece at home. We had a few trophies. We took a few off and then she just left the Schwab Cup championship and the Schwab Cup in 2022. She left them on there the whole week. So wake up in the morning. And that's all I saw. And, you know, I don't know how all that works, you know? But that's the first thing I woke up in the morning. That's what I saw. And, maybe, maybe that helps a little bit.

VO> One more look at the final Charles Schwab Cup standings. Steven Alker had but a single victory the season opener in Hualalai, but posted 16 top ten finishes, five of them as runner up. Ernie Els came to Phoenix as the Schwab leader but finishes second after a T13. Richard Green did not have a win this season but was five times a runner up in 2024. Padraig Harrington and Steven Ames, each won three times and finished fourth and fifth respectively. Patty did this while playing only 15 events. Looking back on the 2024 season, it was a wonderful tapestry of golf talent, established tour stars and several first time winners and achievers changing their golf careers in one weekend. An ultra-competitive season that engaged us from start to finish. Here are some of the players summing up what it was like to be in the mix.

OC VO> It was a good year. You know, I don't think I played particularly as good as I did the first half of the year and the second half, you know, after July, after the British Open, I never really regained the sharpness I had before I went to Europe. But, you know, this week was, was a tough week. You know, I didn't quite have my A-game, and I was really trying hard, but hung in there, even today. And I was really trying to find some magic at the end, the, just to try to get to the top five. But it is what it is. It's been a really good year, and, we'll come back, you know, stronger next year.

OC VO> And you don't quite get it down at the end. You know, you feel a little bit left deflated, I suppose. Deflated, demoralized feels a little bit similar. I guess it's really, really difficult to win out here on this tour, go out there and you play the absolute A-game, and you still get down, it's demoralizing at times. So, you just hope that your A-game can get you there at some point. So, you know, it's a matter of being patient, understanding that everybody there is very good and, and work harder.

OC VO> You know, three wins is nice. So I'm happy with us in 15 starts. I thought it well, early on in the year, I didn't play very well. I played better at the end of the year. That is the case I put I didn't putt badly. I putt okay towards the end of the year. So look, whereas a witness said this was certainly not the perfect year in any shape or form, it gives me something to build on for next year.

OC VO> My season. Probably a B-minus of of sort of been playing okay, but not quite. And a lot of work to do in the off season and hopefully come out strong again in Hualalai.

VO> Congratulations to all of our PGA Tour Champions players on another highly entertaining season coming up on the yearend review. It's not all about what happens inside. The Rose Learning Center had access to players outside the ropes as well at their homes, seeing their hobbies and sharing personal stories, and you'll come a long next. Stewart Cink is one of those players seemingly unaffected by age, his body the same, his game still elite. So capturing his first win on PGA Tour Champions was inevitable. And it happened. In his 10th start on this tour, Cink ran away with the Ally Challenge, a 54-hole total of 17 under tied the tournament record, dazzling the crowd in Grand Blanc, Michigan. The eight time PGA tour winner and major champion recently invited us into his home outside of Atlanta, where he is a cut above in the culinary department as well, at least when it comes to one of his specialty items.

OC VO> It's my pleasure today to show you a little bit about how to go through and cook a rack of Saint Louis spareribs. These are pork spareribs. They're cut Saint Louis style, which we can explain what that means. But usually when you get, a couple of racks of spareribs like these, they have a big arc of cartilage on the outside, where it's the end piece of the of the rib cage, and they've already been removed. And that's the difference between a spare rib and a Saint Louis rib. But we're going to take it even further because what I do when and I say we a lot when I say we, I mean me and the two friends of mine who comprise the barbecue team, the competition team called Q school that we started, we try to go for the most uniform, final product that we can get, and we have two really nice looking Saint Louis spare ribs here. But we don't want to have any of this. See this? This edge is a little curved here. And which reminds me, I should probably glove up with the health department shown up here. We don't actually have to go up, but just for safety purposes, if you're selling these to the some someone in the public, you would have to. So I'm going to take my fingers along the edge here and we'll turn both of them upside down. And we're going to use the back and the edge of the rim. So I'm going to take the knife and I'm going to run it right down that little. Depression flap here. It's pretty useless anyway. And what you end up with is that nice parallel edge that everything's pretty much the same length. So now we've got the edges nice and parallel. So you can see there. Now we've got these trimmed off. Really good. Now what I have here, there's a lot of really great rubs out there that are available commercially. And what this is you can see the word mix. It just indicates to me that I've combined three of the rubs that we like certain aspects of. And so in this case, there's one rub that's kind of a salt garlic jalapeno base. It's white. And I'm just going to give these a pretty generous little layer. Just like that. You still want to be able to see the meat through. We're going to turn them over on a tray that I can transfer with less mess right here. And we're just going to go ahead and do the same thing on the top. How much or how little you want to put on here is just a matter of your own taste. Okay. That's it. Ribs are prepped. The smoker already going. So next stage we're going to transfer them right onto the smoker. Let's get these to the smoker. Okay. Smokers up and running. Think. I like to try different things. Today we have a mixture of oak and hickory fruit. Woods like cherry and apple are also excellent. But today we have oak and hickory. All right. So. One. And two. I like to like to squeeze them together really good because it just keeps them like in a nice bunched up shape. So we're going to give these a rest. They'll probably stay in there for. We'll check them again about 2.5 hours and that's it. Lisa and I graduated from Georgia Tech on the same day, June 10th, 1995, and we already had Connor born. We were married and had Connor. He was almost two. And so we were just so firmly entrenched here already with a new family that we just stayed. We bought our first house up on the northwest side of town in 96, and then when the TPC neighborhood, TPC Sugarloaf became a thing and opened up around the mid late 90s, we bought our first house in there and we lived there for about 22 years, and we just moved into the middle of the city to the condo about three years ago. So that's kind of been our evolution here. It's one of the cool things about, you know, being able to sort of give back to I mean, Gorleston. Great. To me, this is just one way that Lisa and I can, you know, sort of get back to the game where we are here. This is the Newnan, Georgia Tech golf practice facility. And we're in a place in Atlanta called Atlantic Station. We're, a mile from campus where a mile from the Cink’s condo. And so it's real convenient for us and for them, for the guys. A lot of the guys on the team live in these buildings right over there and right here. So they can just walk right down here. In fact, sometimes I see him walking through the gate and carrying their clubs. Sometimes your clubs stay here. There's a nice little clubhouse here where they can relax and there's Wi-Fi. They can do all their work. They need to do. I think the most people I've ever seen here is 15, but the whole team I think is only 11 players. And there's a couple more guys that that play like on the smaller tours for now, that practice here, but never seen more than 15 players here at one time. So that's a pretty nice private area. So I just got my watch out of my bag after hitting a few balls here, and I realized that, with one eye on the clock, we've got ribs in the smoker. So it's time to head back that way and get on the next step. We are back. We took a little break, went over to the golf course, and spent a little time while these things were getting good and happy. 2.5 hours in. That's pretty good. Like that's good shape, good color. You can tell. Like there's. There's good flexibility there. That's good meat side down. Okay. And number two little breeze blowing meat side down. So we used to put butter and brown sugar and honey on these and some juice. And we found this product that does like a dehydrated butter and all that stuff. Mix it up with some apple juice and you get this sort of thick liquid. I made it up yesterday and I'm just going to pour. It'll create that little steamy environment in there and it's time to say good night to these two racks or an afternoon nap. Our next step we're going to get them out of the foil, clean up a little bit. And we're going to have a nice neat, station set up inside where we can slice these up. We're going to sauce some first. Then we can slice them up. We're back. I think we got good results today. I really do. I'm going to put a little sauce on the top of these. And this sauce is called Memphis stuff. Once again I don't make sauce. There's a lot of good sauces out there. This is just a combination of a couple of commercially available sauces. I honestly made this about 2 or 3 months ago. I can't even remember what's in it. So I would love to describe it to you, but it's just Memphis style sauce. I think we should try this. See how we did. I guess I'll take the first bite. I'll go right in here with this one since I had it out a second ago. What we're looking for is to be able to take a bite of this thing, and a good bite comes out. Not the whole thing falls off the bone. Okay? That fall off the bone? That is not the way you want to cook ribs. So some of the meat came off a little bit more than I would like to. Maybe a hair underdone. I mean, excuse me, overdone. Actually, if I had to change one thing, but I would all the flavor's great. I probably if I've cooked a thousand racks, I'd probably cook five that I was really happy with I am a perfectionist. But that's okay because it leaves room for improvement. And you never, you know, it's like like we said about golf, it never you never really master golf. You just kind of get closer to mastering it. And that's how this is to these are good. They're not great. They're not perfect, but they're good. They leave a lot of room to improve. And I would have to sit down and think a little bit about what I would do differently. But all in all, this is just another rack of ribs I’m not quite happy with.

VO OC> From Chef Cink to another PGA Tour Champions player cooking up food for thought. Enter the abstract mind of Paul Goydos. He's the guy your friend thinks he can beat in golf, but he can't. Next up causing the Goydos. Paul Goydos qualified for the Charles Schwab Cup playoffs for the 10th consecutive year, just another step in his long and unusual journey to professional golf. Did you know good Ole shot 59 in round one of the 2010 John Deere Classic, has a Bachelor of Arts in Finance from Long Beach State and once served as a high school substitute teacher. There's more, but let's get the story from Paul as he graciously opened his Southern California home to Learning Center earlier this year. Paul Goydos!

OC> Welcome to the crash pad.

OC> Crash pad? What's the crash pad?

OC> It's where I live.

OC> Oh. All right.

OC> You'll know. You'll see as you come in that that it's not about what's in the house. It's about who's in the house.

OC> Oh, I got it. Okay, well.

OC> We got extra couches and chairs and baby stuff.

OC> Nice digs.

OC> Hey, the grandkids come on in. Everybody in here.

OC> Oh, beautiful.

OC> My daughter Chelsea.

OC> Hi.

OC> Chris Mazzotti, caddie and chef. They're going to make it. They're making dinner. Getting ready for dinner.

OC> Wait a minute. I see some little people over here.

OC> Oh we got see, we got the one climbing on the edge of the couch. Lily. Lily! Sit down. That's Lily and Jack. My grandkids. They moved in during the pandemic, along with my daughter and her husband.

OC> So this is the whole play area for the kids?

OC> You know, people call like, a living room, but now we have a house and a car and Hot Wheels and TV. And it's just this chaos.

OC VO> So. So what is what is home? Home? This is your sanctuary. This is your away.

OC> I think sanctuary is a again, to me, it's about the people in the house. And right now that happens to be my my daughter and my two grandkids and their husband. And they know.

OC> And so any trophies hardware they we can see over here.

OC> Yeah sure. We got the this is this is my favorite thing. I brought it out for you guys.

OC> Oh this is awesome.

OC> So so back in the day they used to have I don't know what you even call this calligraphy when they had scoreboards paper scoreboards and tournaments. So when I shot 59 at John Deere in 2010, the guy cut it off of the wall when the tournament was over and gave it to me, I think Sunday night or something like that. I got to get a mount. It's only been 14 years. I'm getting-

OC> You're going to get around to it?

OC> I’m getting around to it. Around to him.

VO> So you remain the oldest player to shoot 59.

VO OC> Far as I know. Yeah, I think we're up to 12 now. I've done it and so got 11 people went to the moon, so I've lost that stat. When I did, I was the fourth, I think, and at that time, you know, for four people had done it and 11 people have been to the moon. That's my favorite golf star for me. It's my house is not built for to be shown to the public. My house is built to me for them to have fun. Oh, she's going to fall down and cry. But we got some trophies in here from when I won and more importantly, that's the wet. That's Chelsea's wedding. Little photos up there and I use the trophies to hold the wedding. I mean, trophies behind that. Yeah.

OC> Perfect.

OC> 3M my last win right there. The Hogan Tour I won there in 1992. The Numa that's the long beach.

OC> That was the Numa Open.

OC> And see the things bent. Long Beach open. I won 90 and we were broke, my wife eight months pregnant with Chelsea.

OC> You're a substitute teaching to help supplement your income. Right. At that time.

OC> Ryder Cup assistant captain. They gave us all this. I got more Ryder Cup stuff that I what to do with the Schwab Cup. That was kind of cool. Nice one that unexpected win. I'm sure all my wins were unexpected. You know, winning. You know, winning, you know, was a big deal. I didn't have any status. But winning the first time on the PGA tour and winning Arnold's event, you know, and having the saber.

OC> Oh that's awesome.

VO> So what was that moment like when Arnold's there at 18 and you know, you win and you know he's waiting there for you?

VO OC> It was surreal. I mean, it's funny how it I look at the two things. That was one of the big obviously a big thing and then losing the playoff of the players. Unfortunately, one of the big things was a negative in a sense, and what stands out to me was that from the time I missed the putt to win, the players on two under 18 to hitting it in the water in the playoff, I don't remember. I don't remember signing my card, let alone it just happened so fast. I went from this chance to win to pulling number one out of the hat to hit it in the water and over.

VO> So it's just this is it's a blur.

OC> I've only done it a half a few times. Tiger Woods it's not a blur. Or Phil Mickelson it's not a blur. Jack Nicklaus It wasn't a blur. They stayed in the moment. They did the right things and they won 60 times. And I won two I mean there's there's reasons for this. And one of the things that that again, I get this, this attitude of this concept that I'm negative, I think I'm realistic. If anybody here thinks that Tiger Woods isn't more talented than me is insane. Same with Jack Nicklaus or Phil Mickelson. John Cook, who won 11 times, who plays out of Virginia with me. The difference between winning 11 times and two is much greater than two and zero. I mean, I'm closer to the club champion in Virginia than I am to John Cook. And he won 11 times.

OC VO> Yeah, but listen, you're talented. Nobody can be not talented and be out there. But how do you look at this sort of journey that you've been on, like your career, being here with a family?

VO OC> I mean, it's professional sports. It's a pretty good life. I don't think we're in a position to complain, you know? And I. And I try very hard not to complain about what I do. I don't like flying. I don't like to travel, but it's every bit as good as everyone thinks it is. And I'm a journeyman. I'm not Tiger Woods.

OC VO> How did you let it not overwhelm you? Like, you know, the whole guys get caught up in the mental and this and that and you've had, you know, you've had things that you've had to deal with. You mentioned the players.

VO OC> Well one, it's my job. It's not my life. I'm not very I don't I think I have a little bit of that my attitude is what I shoot. Yeah, I shoot 65. I'm a happy guy and I shoot 75, I break and then I'm an angry guy. I think that you have to get pass that and I have some of that, and I think that's the competitiveness. I mean, I think the biggest skill I have is I'm competitive. And you, If I’m playing the game with a kid it's not a good thing. But you know, for what I do for a living, it's a very good thing. You know the kids. I never let the kids win at monopoly or Life or whatever we play. I'm too competitive. It's nuts.

OC> You've won twice on tour. Each time you came from behind on. The last day. Have you ever had the lead after 54?

OC> No, but, you know, I've only been on tour for 16 years, so.

OC> How'd you sleep last night?

OC> On my back.

OC> I see I wasn't looking for something quite that specific. Did you sleep well?

OC> Yes.

OC VO> But I want to go back to the whole using sense of humor as a mechanism for you. And I wonder, maybe not in the moment, but how you get through things like the ally. What happened at ally last year, which was for you. You're probably thinking in the moment, you probably think it's just it had to be surreal for you.

VO> To an extent there was a build up there. I mean, I can see it coming in the last 20 years and it finally came at the wrong time, which, you know, that's the nightmare scenario that that I've had struggles with the putter at times for a while now. And I think that's it is what it is. Yeah. But again, it is my job. It's not my you know, it's not like I'd be much more upset if Lily fell and broke her arm.

VO> Of course.

VO OC> Than I'm going to be if I five putt the 17th hole to lose a tournament, I don't think that the public really understands that. It's just my job. It's okay. I think the ironic part is, anytime we can get into a little bit, if you want to go down the path is that I don't go outside. I play my whole life is outside.

OC> Your job is outside.

OC> Right job is outside. So I'm the guy who.

OC> How do you not go outside?

OC> Because, again, I spent my whole job is outside. I’m the guy who closes all the curtains. You know, I don't, not only do I not go outside, I don’t want the outside seeing me. You get the little house outside for the kids. You know, so many of my life's come full circle.

OC> You know, you have an amazing life.

OC> I do

OC VO> And part of that Paul is the fact that you were really able to overcome an immense tragedy. And how much did you know? Losing not only is a life, but it will eventually pass. But kind of just a crisis of that situation shape you in terms of having small girls and and a job that's so mentally demanding. It could have just sent you completely out.

OC VO> And, you know. It could have, but I think having perspective helps that. And again, it's my job. It's not my life. My life is is the kids and whatnot. Yeah, it is it is hard. I mean, I remember the hardest thing I've ever did was tell my kids their mother died. You know that night that nightmare kind of comes, creeps up on me three or 4 or 5 times a year. You know, it's just that you get a chill and it's gone. But who they are. When I see the success that my girls have had, it makes me smile because I know who's responsible for most part of that success. Wendy was there from when they were 0 to 16, and that's really when you formulate what kind of an adult you're going to be. And that is 100% on her. And so everything that happens in our house happens with my kids or happens to my grandkids. I can see her. And that gives me comfort.

VO OC> So I guess as we, as we talk about your life, I mean, what do you think is the, the ultimate Paul Goydos summarization?

OC> I think they look at me as a again, I think that I don't take it as it comes. A guy that got a lot out of what he does and got, and I hope, maximized what he had to offer and what, what, you know, not everybody can be Tiger Woods. Not everybody can be Jack Nicklaus, not everybody can be. And I think I was probably as good a Paul Goydos as I was going to be.

VO> Also, while at the tour stop in Newport Beach, to the victor go the spoils. Two-time Hoag Classic champion Ernie Els had the pleasure of cruising around the area in style, provided an Aston Martin for the week, years after James Bond had the Aston Martin DB5 as his work vehicle. It was double E7 driving his on-the-job version.

OC> This is pretty sweet, right? I mean, look at the interior, bucket seats. You feel it. It's nice and tight. I hear from the Aston Martin people in Newport Beach. This car’s got 700 horsepower, so you better watch when you put the foot down. It's nice to be able to drive around in a car like this for the week. It's one of the perks to win, I guess. Especially on days like this. Weeks like this come back as a defending champion and, you know, you know, win the tournament and then they look after you like this. This is pretty, pretty awesome.

VO> Speaking of car rides, we do some serious driving thanks to Richard Green, a racing enthusiast. The Australian lefty took on a world-famous road course. If you thought there was little room for error on some golf layouts, hang on tight for this. A few days before the Pure Endurance Championship, Richard Green checked one off the bucket list, getting behind the wheel of a Porsche and navigating legendary Laguna Seca Raceway. This road track is nearly two and a quarter miles long and has 11 turns, highlighted by the signature downhill corkscrew turn that drops 59ft from the entrance to the exit, a challenge even for an experienced driver like Green. Managing curves like that at top speed was quite the thrill, as out of bounds here is slightly more penal than a wayward golf shot.

OC VO> At WeatherTech Raceway Laguna Seca. It's, one of my dreams to come here and drive this circuit. Seen it on TV a lot over the years and and through those years of me learning to to drive a race car and understand the sport, you know, it's like, I guess for the racing fans, like out of the Nürburgring in Germany. You know, Laguna Seca in America is a famous track. Learned to drive at a young age, you know, on a farm, as I've grown up and got older and and been able to to drive a car, you know, just got interested in watching motorsport and I've done a bit of production sports car racing in Australia the last couple of years before starting on the Champions Tour. And and it's a lot of fun and it's something for me to really escape from golf. What I learned is it sounds a lot slower than it actually feels to me in the car. Also the footage on the camera. You know, I feel like, you know, there's so much more. to put out. You know, usually out here and racing, it's not like driving on the road where you, you know, you're creeping up on the brake pedal to stop. And this, this situation, you're using the brake to wash off speed, but not too much speed. And then you want to get back on the throttle straight away. So it's about a matter of feeding it the right amount. Going up the hill over down to the course and coming down in this last little section here, it's just really exhilarating. You know, there's such an elevation change from top of the hill there. And, you know, the car is behaving in a way. And then it rolls over crest and behaves another way. And, you know, the car so hooked up with grip, it's amazing. Just an amazing experience. And one I will never forget to come out and do this, this is a special, really special day. And thanks to you guys for being a part of it. And, you know, in allowing me to come out here and, you know, live out, live out my hobby and my dream, you know, it's, it's I'm very appreciative.

VO> Coming up on PGA Tour Champions yearend review more off course adventures. This time we put Esteban Toledo on ice. He's tried boxing, golf, but hockey. You won't want to miss this. It's next. Four-time PGA Tour Champions winner Esteban Toledo is always up for a challenge. This time think rink. Toledo, an ex-boxer who put his athletic skills to the test trying hockey along with former 1989 Stanley Cup champion and Calgary Flames standout Joel Otto. Offering advice. Esteban was born in Mexico and given the climate there, he might be more used to ice in his beverage rather than under his feet but gave it a shot as Otto stepped away from coaching youth hockey and Toledo slid into his class.

OC> Yeah, you just know skate and have fun. Oh, awesome. (INAUDIBLE) you are brilliant.

OC> We'll see what happen today. I never skate before. I might look like an idiot, but I'm a fast learner.

OC> Have you ever played hockey?

OC> I've never skate before in my life. So, I think that will be, challenge, I guess, to say, I don't know.

VO OC> So being able to trust, just bending your knees and using your core more than anything, it's, the ankles.

OC> Okay. Yeah. I know Mike Weir plays hockey he is a Canadian. All right, so what happened here?

OC> Get set, go!

OC VO> I think it's. It takes a good balance. But also, I think it's a lot of techniques. Obviously, harder than what I thought. I don't know how these guys can go. So fast, so good. It's just amazing. It's a great workout. No wonder these guys are so slim and it’s amazing. It's amazing.

OC> Let’s not let Mike Weir see this. I was going to tell Mike he's a hockey player, but let's make sure Mike doesn't see this footage.

OC> That was 1989 here in Calgary.

OC> I’ll give you $20

OC> He is a shrewd businessman.

VO> To win one of those is just amazing.

VO> It's big team effort. That's the big thing so.

VO> Philadelphia with the?

VO OC> This was at Calgary. That's our flames logo there.

OC> When did you win that one?

OC> 1989.

OC> 89. Oh, that's right.

OC> 35 years ago. A long time ago.

OC> But I tell you, the years go fast.

OC> They go too fast.

OC> You are too fast.

OC> Way too fast.

OC> Thank you. I appreciate it.

OC> Best of luck. I'll be watching this weekend. Appreciate it. Pleasure.

OC> It was so much fun. Thank you, guys, to put this tournament together for all the kids, all the community. Awesome. Doing a good job.

VO> PGA Tour Champions yearend review rolls on in a moment, including a Hawaiian coffee break along with Ken Tanigawa. When in Kona, try the beans. It's quite a process and you will see it up close in a moment. Ken Tanigawa had a strong finish to a season, including a win at the Rogers Charity Classic in Calgary that included a hole in one and route to a course record tying in career best 61 in round two. It marked his third career win of the over 50 circuit and his first since 2019. Ken will be back in the season opening Mitsubishi Electric Championship at Hualalai, where back in January, he traveled to Kailua-Kona along with wife Angela to learn more about what goes into making a product most of us can't live without coffee.

VO OC> I've never been on a coffee plantation, so I didn't know what to expect, but just seeing all the love and the time and the effort that in the hard work that would go into roasting coffee and getting to the final product, I think I could appreciate a cup of coffee a little bit more. How are you?

OC> You get a hole in one.

OC> Okay good deal.

OC> My grandparents were the ones that were able to start the farm. We are third generation and then going on fourth and even fifth generation now that's farming the fields.

OC> If you want to know anything with coffee, I am the guy.

OC> You're the guy. John's the man.

OC> Yes

OC> For us. We just ended the harvest, but fortunately, we were able to find some stragglers. So we're able to do some processing today.

OC> You got to put this over your head. Yeah. In between, I'm going to be. It doesn't matter what hook. Oh that smells like coffee. You got a hook? Am I following you? Yeah. All right, let's go. Yeah. You need a hook.

OC> We have the coffee, the red berries.

OC> So which one do you pick? The red ones or the green ones?

OC> The red ones and the orange ones.

OC> And leave the green ones?

OC> Yeah, the green ones were ripe. Maybe about a month from now, you can pull the branch down.

OC> Oh, that's what that's for.

OC> Yeah. Pull the branch down and then there's a cord. So you step it. All right. So you carry.

OC> Is that the right colors?

OC> I think you should keep playing golf.

OC> Yeah.

OC> After picking the bean of course we have to put it through a popper that would separate the bean from the skin.

OC> Dump them in? Well, I better enjoy this cup of coffee.

OC> That's what you got. Maybe two cups.

OC> Oh, I got two cups out of it. Oh, perfect.

OC> So what we'll do is we'll wash the bean.

OC> Yeah. Then it all comes out here. Okay.

OC> We use only the natural sunshine to dry our beans because that, that, gives it a special flavor too. This is a eight pound roaster.

OC> It's an 8-pound roaster.

OC> Yeah.

OC> You see the whole process from beginning to end to picking the coffee. To you know this is how they roast it. Pretty neat to see.

OC> Ken did perfect he can come and help us every year if you want. I need the help.

VO> As it is, the 2025 PGA tour champion season begins next month. Here are a few of the details once again 25 regular season events three playoff events. The season begins with the Mitsubishi Electric Championship at home lie January 16th through 18. One new event, the James Hardy Pro Football Hall of Fame Invitational in Boca Raton, Florida in April, the American Family Insurance Championship will debut a team format and a new course, so hang on for another ride alongside legends. Which means it won't be long before the players shake off the winter rust and start the 2025 campaign in Paradise. Hualalai golf course on the Big Island of Hawaii will again host an exclusive field, and we will be right alongside with features and interviews taking you every step of the way. It's almost like you're in Hawaii. Well, almost anyway. Until then, thank you for making PGA Tour Champions Learning Center a part of your golfing landscape. The Tour of Legends is here to help and entertain and soon will again. I'm Vince Cellini. We'll see you next time from Hawaii, where the winning begins again.