

PGA Tour Champions Learning Center.

VO/OC>> Hawaii. Jewel of the South Pacific. The tropical beauty and incredible ocean backdrop. Signaling the start of yet another PGA Tour Championship. And step one. As always, the Mitsubishi Electric Championship at home. A lot. It's the big three zero, the 30th anniversary of this event being held here and a spectacular whole wall of light. Hello. Hi everyone, I'm Vince Cellini and welcome to PGA Tour Champions Learning Center.

VO/OC>> Shaking off the icy grip of winter back on the mainland. The crown. Our first champion of the season. Here in Paradise. We have first timers in the tournament. We had Hall of Famers all coming together to bring us another incredible finish. And with a recap, the men who call the action Bob Papa and Paul Azinger.

VO/OC>> Well thanks, Finch. 30 consecutive years the PGA Tour Champions has been coming. New walleye. The season opener, the Mitsubishi Electric Championship in a star studded field. You got to earn your way to get into this field. Paul Azinger, six, World Golf Hall of Famers And we had a great battle on the leaderboard, but in the end, Stewart Cink prevails.

OC>> Boy, did we ever have a battle. It was really not easy for Stewart, saying he played virtually flawless golf all week. Only one bogey, but he shot 60 for the final round with the lead. And he had. And Cabrera trying to, you know, breathe down his neck. But he pulled it off. He was tested. And I think coming off the confidence of last year's big win, Charles Schwab Cup and all that, Stewart Cink is, just riding that momentum.

OC/VO>> Let's take a look at some of the highlights from this final round. And Stewart Sink, I mean, this might be the shot of the tournament for a man at the par three eighth. He misses the green well to the right. And then this gorgeous pitch shot and what you're to help him save par.

VO>> No doubt about it. That could have come right back to his feet virtually. And he got it up there in a place where he could make it. But then you have to make it. This is for par. This is after not making birdie at the very easy seven hole. What a putt that was. And we figured he's going to mention that in the press room after the round because that was a big save.

VO>> Kept his momentum and then his second shot at the ninth. And again there were only two birdies at the ninth hole prior to sink playing it. Well, it was into the wind when he played this shot and it was playing very difficult. What a shot. What a way to follow up that great putt at eight.

VO>> Then a second shot at 15. Again taking on the flag. That's the confidence that he had this week.

VO>> No question about it. Over the last four holes this was probably the toughest place this 1 in 17. And he just really challenged it. This was the kind of the exclamation point moment for Stewart Cink. I felt.

VO>> And then he rolls in this birdie putt at 16, and this would open up a three shot lead with two holes to play and just really in control the entire way around this golf course.

VO>> Well that's the way it fell. It was Surgical Precision today from Stewart Cink. He was in complete control.

VO>> in the end Stewart sank with only one bogey all week, shoots a final round 64 to win by three shots over Angel Cabrera. Five shots over Retief Goosen. Let's hear from our winner.

OC>> I wanted to come out here this year and start hot and not work my way into the season, and I'm not going to play for almost two months now, so it really meant a lot to come out here and play well. And, you have to make a lot of birdies and sometimes first start of the year is not the easiest place to make a lot of birdies but I was able to this week played really solid and I'm very pleased.

OC>> Well, last week marked the first time Boo Weekly have participated in the Mitsubishi Electric Championship at Hall of Lie, and no question, blue was a long way from his Florida home, which is just off I-10 on the Panhandle. And when it comes to marine activity for Boo Weekly, most of the time that means having a fishing rod in hand but this time on the Big Island with his fiancée', Susan Harp, he was an observer, taking in one of the wonders of the island whale watching.

VO/OC>> We bout to go watch some whales, is what we fixin to go do. I hope to see a bunch of not just the tails. I want to see them out. Come about was like Shamu, you know what I mean? To come up out of it.

OC>> It's awesome. Yesterday from the resort we're staying at, you see the tail? And that was all you can see. I want to see it actually jumping up out of the water. So hopefully we can see that today.

OC/VO>> So the humpbacks have migrated 2800 miles from their feeding ground in Alaska and British Columbia, and have made it to the Hawaiian Islands to mainly breed and to give birth.

OC/VO>> It's amazing of how big they really are and to be able to, you know, watch what's really going on and watch them in their sleep, their activity of how they're doing it.

VO/OC>> The males here are mature males will be singing. So hopefully we'll get some song tonight. Whale song.

OC>> Mother nature, you ain't lying. It is. It's amazing. It's amazing that I texted them about, you know, doing this with you. And they've all said, oh, we love food. We love it. Like we're looking for a spouse. A little challenging. That's the kind of one to the just above the horizon.

OC>> Stop. To your left in the back oh it's a double tail

OC>> Well, we have a 50 foot one too this is 25

OC>> Oh, you put your buffet on at the end, then it go to bed at night. You don't want to like oh, that's for sure. But I'll play that little bobber on that nice. The are.

OC>> About two and a half mile radius. Non-directional. But yeah there's definitely some some whale singing, at least to it sounds like

OC>> Oh, look at here. You got your pineapple. Put your hands the pineapple. You gotta do the lifestyle, baby. And we got this one. Come on over here. I got right.

OC>> So yeah, we have a 5 to 5 whales right in the area.

OC>> That is like the thing I like to slow on the. Okay.

OC>> That was the best with the baby. The two coming up close was awesome. Physical space, but the baby actually jumping fully out on the water like it did. It was awesome.

OC>>This has been pretty cool. Right here we have to do is come out looking.

VO>> Frederick Jacobson also received a sponsor's invitation and he too played at his first Mitsubishi Electric Championship at the o'clock this after a runner up and third in 2025 among six top five finishes and his first full season on this tour, Freddy and his wife Erica, along with son Max, came a few days early to soak in all of what the Big Island has to offer. Jacobson was happy to get a head start on his 2026 season, and had an impressive T4 finish.

OC>> It's a big bonus and you got to come out feel with these guys, all the guys that have had a great seasons the last couple of years, on a facility like this, you know, it's it's spectacular. I've never played anything like this before.

VO>> When Learning Center returns more Big Island exploration. David Duvall tries his hand at sushi. Talk about world number ones. This ancient culinary art remains near the top around the globe, and David digs in.

VO>> Justin Leonard tied for eighth at last year's season opener in Hawaii. Slowly this year, he brings a ton of momentum to Hawaii, having won twice in 2025. The Chubb Classic was his first career win on this tour, and he followed it up with a playoff series victory at the Dominion Energy Charity classic. Justin was kind enough to allow Learning Center to tag along during his opening hole at Walleye.

OC>> I played a couple events in December, so not a lot of time off. I took a couple weeks and didn't do much and and so, you know, there's always the not quite knowing exactly where your game is and all that stuff. But, you know, I had a couple weeks at home of, of and, you know, it's been pretty good here early in the week.

OC>> So, you know, go out and see what we got. They don't trust us to, to do just white paper every day. They do a different color every day. So we realize, okay, wait, it's time to switch, whole locations.

OC>> You know, I wasn't in contention a lot the last, you know, my first two seasons out. And so last year, getting in contention, you know, kind of a little bit early in the year, and then going to Naples and having a good feeling about my game and those things, and, you know, those old feelings being in contention and how your body feels and how you react and things like that.

OC>> They were the same as they were back when I played the regular tour and stuff. And even though it's been, whatever, 15, 17 or 18 years or whatever, I kind of felt comfortable in an

uncomfortable situation. And so, you know, there's nothing better than trying to win and golf tournament, being able to do it. So that's adjusted one on one front rack.

OC>> 105 total.

OC>> Yeah. It's a little bit of breeze helping.

OC>> Yeah just a good solid one of these. Okay.

OC>> I the old deep just because I pulled it.

OC>> You know, once the bell goes off, like today, there's a little more adrenaline there. All goes a little bit further. So, you know, you just make those adjustments over practice days and pro-am days. But, like, they're, you know, it's program day. That's probably a pretty full sandwich. And, you know, today I hit a little past a hole, pulled it just a touch but the ball just naturally goes a little bit further. Tournament days.

OC>> I'll wait. Yeah nice one. Thank you.

OC>> Well, off and rolling and, we had a beautiful day here. Not a bunch of wind. So hopefully a bunch of birdies lie ahead.

OC>> Over the years and our visits to the Big Island, we've been able to sample some of the local fare. Food wise, we took you to the Kona Coffee plantation, enjoy an exciting luaus, great restaurants, and now the raw pleasure of Sushi Hawaii style. We're joined by David Duvall and wife Susie, who had a hands on experience, and we roll with them every step of the way.

OC>> Susie. David, Aloha. Welcome to know You. My name is Mary, chef of New. I will be teaching you how to make a sushi roll today.

OC>> So what good could you try?

OC>> So what we have right in front of here is a local big item. So this will be, inside the roll that you'll be making. I'll just do a little bit of demo. Okay. And then I will just be portioning this so that it can be utilized for your sushi roll.

OC>> So, when was this one caught?

OC>> I would say within 24 hours. And then for the next step, I would like you to open your, rice bowl shake. Then I want you to get a feel of, forming a rice bowl like this.

OC>> Meatball.

OC>> So this is a piece. Nori. Dried seaweed. There's two sides Rougher side and a, shiny, oh, so rougher side facing upwards. And then I want you to put, Are we both right handed? Yeah. So upper left and then put your left hand on this side. You can drag the rice all the way to the other side. Okay and drag it and then you can always keep on, dumping your hands. Yeah. To keep the rice from sticking.

OC>> How we looking here?

OC>> Pretty good.

OC>> *inaudible* Fifteen Handicapper

OC>> Grab your bamboo mats. Okay and then place the rice on top like some the greener side facing upwards.

OC>> This is the challenge.

OC>> With your, nori tober.

OC>> Okay. I'm not sure I trust it.

OC>> Oh, man. You make grab your product here in the.

OC>>Middle, in the center

OC>> And then while you're going to do next is you're going to, list this bottom part, okay? Okay. And then close it over. Then this part, you close it like that and then raise this part and then push it one more time and open.

OC>> Congratulations you have made your sushi roll.

OC>> A little thin on the rice

OC>> And then take it off of your bamboo mat. Now I will be handing you a knife.

OC> Oh. Cut it.

OC> Okay. Watch Stephen with that. Yeah. For the country clubs I know. Thank you.

OC> Also known then you are going to go in the middle like so. And then you want to do like a forward slice motion. There like that.

OC>> All right

OC>> So you're going to do two section cuts like that and like that.

OC>> Alright, came apart a little bit but not bad

OC>> That's pretty good that's pretty good.

OC>> It's yeah it's fun. Well it's the first time and then you're going to transfer it to the grave plate as you're.

OC>> Just like that? All right.

OC >> And there you go. It's ready for consumption.

OC>> Right. Thank you. Thank you very also for watching. Oh so cool.

OC>> We try one. Yeah.

OC>> So this is, Noah's custom soy sauce.

Okay, so you can of William.

OC>> To the bowl. Yes. Thank you.

OC>> We have. Pickled ginger, pickled, cucumbers and wasabi.

OC>> Thank you, thank you, thank you.

VO>> Still to come on learning Center. Remembering one of the great players and personalities in the game. Reflections on a golf original who left us not long ago. As we celebrate the life and legend of Fuzzy Zeller when we return.

VO>> Golf lost a legendary personality around the Thanksgiving holiday. Frank Urban Zeller passed away at the age of 74. Fuzzy Zeller won the Masters in his first appearance in 1979, and followed that with a US open victory in 1984. He posted ten victories on the PGA tour, two on PGA Tour Champions with a big game and a big personality fuzzy, his infamous failed joke at the expense of Tiger Woods at the 1997 Masters haunted him the rest of his life, but there was much more to Fuzzy Zeller, as his fellow players can attest.

VO>>OC I tell the story about fuzzy the first time I played with him. You know he's in Knock It in Pro and backslapping and all this stuff, and he shot like 67 or 8 and I said, weirdly, shoot 75. And the next time he didn't play so good, he was the same guy. You know, he just fun loving. But what a hell of a player, too. I think some of his, that personality kind of overshadowed how good he was, you know? I mean, he is an amazing, amazing golfer. So natural golfing genius. I think he'd say. And just heck of a guy. We, We miss him.

OC>> He was, my contemporary, one heck of a player and, Comical. He always had fun. He never took it serious. You know, I think that was one of his traits. He played, and he was strong, very strong, strong, stronger than people give him credit for. He couldn't really credit when things didn't affect him when he played. And I think that was one of his traits. You look at his career, he won the Masters and he won at Winged Foot

VO>>OC And Winged Foot, to me is one of the hardest tests. In a major championship. And he prevailed. And you know, you've. Got to be a heck of a player to. Win at Wingfoot. But now we lost him. Maybe a little. Too early, but, We lament his passing.

OC>> What's always a pleasure to be joined by Fred Couples and, Freddie, great to see you again. It's going to be a little tough start to our interview here, because I wanted to get your thoughts, on the passing of Fuzzy's. Oh, your former, Masters. Champion?

OC>> Yeah, actually, I was on the golf course, and, a friend of mine, you know, you get the text and rest in peace, fuzzy. And it just kind of throws you for a loop. Really? Because I didn't know what happened or if he was ill for a little bit, but, you know, when people are missed, they're missed loudly.

OC>> He was such a good guy to be around. And the only time Vince I saw him was at Augusta, maybe a Champions Tour event. But in the last several years, it was mostly at Augusta. And, he always had a lot of nice things to say. So, you know, I'm no different than anyone else. I just love being around him.

OC>> He's going to be missed. Yeah. Gone too soon, for sure. I was reading up. You turned pro in 1989. So this is, what, 46 years later? And are you still excited to come out here and begin a season? And is that does that ever change to start the year?

OC>> No. You know, and people always ask. I'm nervous on every tee shot, whether it's the first, second, third or fourth round. And it's a good nervous sometimes it affects every player that's ever played the game, but it's more of an energy to get going. So I try and get ready in my own simple ways, whether that's hitting balls in the basement at the house, or maybe hitting balls for 30 minutes for 5 or 6 days in a row.

OC>> It depends on how I'm feeling, but I'm very, very excited to be playing this.

OC>> This tour is just getting tougher every year. Tell me about the evolution of PGA Tour Champions as you see it.

OC/VO>> Well evolution is it's very strong. We have guys that can really, really play. There are some times where we play courses that are difficult. I get I get blown away at the scores people shoot. It's a heck of a tour. It really is. And, when you're out playing and you're in, you're competing against the best 50 year olds. You have to do everything correctly to win. You can't. You can't get lucky.

OC>> You really do. Every year we sit out here in January and I kind of bring the same question to the table. So what am I going to ask you about?

OC>>You're going to ask me, you know, if, how long I can go?

OC>> No. And how many.

OC>> Tournaments I'm going to play. Right, right. So we go and what do I usually say? Did you look at the tape from last year? I'm going to play eight times. I might play nine, but there's going to be several at the beginning I my goal is to be healthy for Augusta and to be really swinging where I can go at it pretty hard.

OC/VO >> So for me, I really like to be at home. We talk about it all the time. Hunter's becoming a great volleyball player, and next year he's going to go to a college. And, that won't affect my golf, but, eight times.

OC>> Thanks Freddie.

OC>> Thanks. Thanks, John. Thank you for watching.

VO>> Cool Freddie and cool breezes off the Pacific. With that, we bid you farewell from one of the most beautiful places on the planet. So long. Hawaii and below. PGA tour champion season promising lots of excitement, drama and surprises. I'm Vince Delaney. We thank you for watching. Aloha.