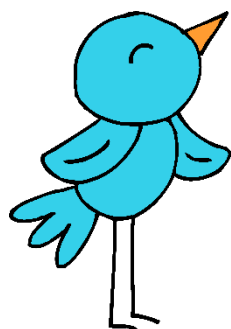


The Country Club of Culpeper

Chatter



April 2018



Prime Rib Night

April 6th

5 p.m. – 8:30 p.m.

Family S'mores Night

April 13th

6 p.m. - 8 p.m.

Spring Tournament

April 14th & 15th

New Members Meet & Greet

April 20th

6 p.m. – 8 p.m.

Swim Team Registration

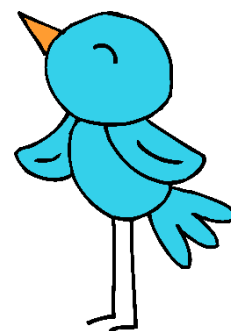
April 26th

6 p.m. – 8 p.m.

Ladies Night Out

April 27th

6 p.m. – 8 p.m.



Golf News

Our new Golf Pro, Jim McGrath, is here and settling in. If you have not met Jim yet please stop in to the Pro Shop to say hello!

Golf lessons are available to members and non-members. Please contact Jim McGrath, Director of Golf, for more information or to schedule lessons. Please call the Golf Shop at 825-1748 to reserve your tee times. Reserving a tee time is the best way to be able to play at the time you want.

Membership

We signed six new members last month, making ten new members for the year! Please help make them feel welcomed into our wonderful Club Family.

We are hosting a New Member Meet & Greet Friday, April 20th from 6:00 p.m. – 8:00 p.m. We would love to have you join us in welcoming our new members and trial members!

We are still offering great specials for new members, if you have any questions as to what is available please feel free to contact me at any time. We have had a huge amount of new member referrals from our members, keep up the good work! Don't forget you will receive a credit for each member you refer, two months' worth of their dues.

Membership Committee meets every third Wednesday and is open to all members to participate. We meet at 5:30 pm in the Card Room.

Thank you for all your support!

Jen Sandy
Events & Membership Director

Please Welcome...

***Tom & Julie Locher
Venizelos and Liz Lagos
Walter Williams
Tim Stewart
Lisa Rand
Jessica and Steven Nugent***

New Members Specials

Full-Equity New Member Benefits

20 Free Golf Cart Rentals. 12 Months Free Range Plan, 12 Months Waived Food Minimum.

New Introductory Golf Membership

Introductory Golf Members are Entitled to Use of Golf, Tennis, Fitness, Dining and Social Events. Two-Year Promissory Note Required. After two-year promissory is met, member moves up to a membership category that will best suit their needs.

First Year Dues \$150 per Month with a \$25 Capital Fund Fee and \$25 Food Minimum

Second Year Dues \$200 per Month with a \$25 Capital Fund Fee and \$25 Food Minimum

New Range Membership

Range Members are Entitled to Full Use of the Range, Dining and Social Events. Membership Provides Range Privileges for the Individual Member. Member may Bring Guests to Dining and Social Events.

Promissory Note is Not Required for this Membership.

Annual Membership Dues: \$375.00

Youth Golf Membership

* Students from 12 to 18 years old, \$225 yearly dues.

* Walkers only & Lessons available

* Play Monday through Friday, NO GUESTS

* Use of restaurant (credit card only)

For more membership information, please contact:

Jen Sandy, Events & Membership Director

(540) 825-1746 x 226

jsandy@countryclubofculpeper.com



Congratulations!

Rebecca Bell

You have won a free dessert!

Please join us in the restaurant to redeem your prize!

From the Chef's Chopping Block



Fresh Lemon Mousse

Ingredients

3 extra-large whole eggs
3 extra-large eggs, separated
1 cup plus 2 tablespoons sugar
2 teaspoons grated lemon zest
1/2 cup freshly squeezed lemon juice (4 lemons)
Kosher salt
1 cup heavy cream
1/2 cup good bottled lemon curd, at room temperature
Sweetened Whipped Cream, recipe follows
Sliced lemon, for garnish

Sweetened Whipped Cream:

1 cup cold heavy cream
1 tablespoon sugar
1/2 teaspoon pure vanilla extra

Directions

In a large heat-proof bowl, whisk together the 3 whole eggs, 3 egg yolks, 1 cup sugar, the lemon zest, lemon juice, and a pinch of salt. Place the bowl over a pan of simmering water and cook, stirring constantly with a wooden spoon, for about 10 to 12 minutes until the mixture is thick like pudding. Take off the heat and set aside for 15 minutes. Cover with plastic wrap directly on the surface and refrigerate for 1 to 2 hours, until completely chilled.

Place half the egg whites and a pinch of salt in the bowl of an electric mixer with the whisk attachment. Beat on high speed. Add the remaining 2 tablespoons sugar, continue to beat until the whites are stiff and shiny. Fold the beaten whites into the cold lemon mixture with a rubber spatula. Place the cream in the same bowl of the electric mixer with the whisk attachment and beat on high speed until the cream forms stiff peaks. Fold the whipped cream into the lemon mixture. Fold in the lemon curd and pour into a soufflé dish. Decorate with sweetened whipped cream and lemon slices that have been cut into quarters. Chill and serve cold.

Sweetened Whipped Cream:

Place the cream, sugar, and vanilla in the bowl of an electric mixer with the whisk attachment. Whip on medium and then high speed until the cream just forms still peaks. Spoon the whipped cream into a pastry bag fitted with a large star tip.



Weekly Specials:

Wednesday

\$6.00 Burger Day

Peel & Eat Shrimp

Thursday

Thirsty Thursday

60¢ Wings

Blue Plate Dinner Specials

Check out our Daily Lunch & Dinner Specials!!!

***Don't forget to try our new ToGo line!!
You can now call, text or email your orders.***

540-445-1711

Restaurant@countryclubofculpeper.com

Catering Services

Looking for a place to hold a function or meeting, contact us! We would love to craft a menu especially for your event and budget. We specialize in weddings, receptions, business conferences, holiday parties and so much more. Offering full staff service and catering supplies. Need help with the planning? We offer that too!!

Let the Country Club of Culpeper WOW you and your guest and give them an event to talk about for years to come!

**Contact Jen Sandy, Events & Membership Director
540-825-1746 x 226 jsandy@countryclubofculpeper.com**

2018 dates are becoming limited!!!!

Don't wait, book your event today

Tennis News

Tennis lessons are available to members and non-members. There are various programs depending on age and ability. For complete details to include dates/times and pricing, please contact Dena Smith, Tennis Professional, at 540-229-0589 for more information or to sign up or schedule lessons.

Swim Team News



Join the Culpeper Country Club Barracudas Swim Team this summer – it's great exercise and lots of fun! Register at the Country Club on **Thursday, April 26th at 6pm-8pm**. OR **Sunday, May 6th @ 2pm-4pm** Practice starts right after Memorial Day on Monday – Thursday evenings and Friday mornings. Our swim meets are on Wednesday evenings and begin in June. All kids ages 5-18 are welcome. The cost for members and grandchildren of members is \$100 for the first child, and \$75 for each additional. The cost for non-club members is \$300 for the first child, and \$75 for each additional. Registration covers the cost of league fees, team t-shirt, latex swim cap, and all swim team activities.

For more information, contact Sarah Mahoney at sarahmahoney@mac.com or 540-529-0501.

Bridge News

Interested in playing bridge with a group of fun people!!! Grab yourself a partner and come join us every Tuesday night at 7 p.m. at the club. Any questions, contact Linda Thornton at 540-718-7117 or soldwithlinda@hotmail.com or Gay Wallace at 540-825-4011 or gaygaywallace@gmail.com

Recent Bridge Winners:

February 27th

1st: Joan Petermann & Shirley Bayne
2nd: Jane Thomson & Brevard Wallace
3rd: Priscilla & Bob Hilton

March 6th

N/S
1st: Barb & Dick Rosica
2nd: Dorothy Jones & Donna Josaitis
3rd: Gay Wallace & Linda Thornton
E/W
1st: Frances & Tom Haught
2nd: Brevard Wallace & Roger Kube
3rd: Priscilla & Bob Hilton

March 13th

N/S
1st: Roger Kube & Linda Thornton
2nd: Duke DuFrane & Ben Allen
3rd: Priscilla & Bob Hilton
E/W
1st: Della & Patrick Edrington
2nd: Jane Thomson & Sally Canavan
3rd: Joan Petermann & Shirley Bayne

February 6th

N/S
1st: Roger Kube & Linda Thornton tied with Frances & Tom Haught
2nd: Della & Patrick Edrington
3rd: Sally Canavan & Bob Bell

**Prime Rib Night
Friday, April 6th**

5pm-8:30pm



**Family S'mores Night
Friday, April 13th**



\$7 per person

6 p.m. – 8p.m.

2018

SPRING TOURNEY

APRIL 14TH AND 15TH

\$35 includes dinner after Sunday's Round

27 Holes Saturday

9 holes BB, 9 holes Pinehurst, 9 holes Scramble

18 Holes Sunday

Better Ball of 2

Pick your own partner but only a 10-shot difference in handicaps will be applied.

Make your own foursome and tee time for Saturday. Sunday's round will be paired according to score.

Don't have a partner sign up and we will get you one!

New Member Meet & Greet

April 20th

6 p.m. – 8 p.m.

Swim Team Registration

April 26th



6 p.m. – 8 p.m.

Ladies Night Out

April 27th

6 p.m. – 8 p.m.

Save the date!

LGA Union Bank Tournament

May 8th

Board of Directors

John Faeth: President
Mike McClurg: Vice President
Larry Lucas: Treasurer
Cyndy Woodward: Secretary
Bryan Sprinkel
Wayne Bernardo
Jeff Earnhardt
Paul Brockman
Elizabeth Davis

Committees

Finance: Larry Lucas
Golf/Tournament: Bryan Sprinkel
Membership: Elizabeth Davis
Pool/Tennis/Building & Grounds:
Paul Brockman
Social: Cyndy Woodward
Restaurant: Jeff Earnhardt

Golf Associations

LGA President: Becki Davis
SGA Captain: Ronnie Deal

Bridge

Linda Thornton
540-718-7117
Gay Wallace
540-825-4011

Business Office

Phone: 825-1746

Hours of Operation:

Monday: Closed
Tuesday-Friday:
9am – 5pm

Tennis Lessons

Dena Smith – 540-229-0589

Clubhouse Restaurant & Bar

Reservations Recommended

Please call 825-1746.

Hours of Operation:

Monday: Closed

Tuesday – Friday:
1 p.m. – 8:30 p.m.

Saturday & Sunday:
Bar & Golfers Lunch Service:
12 p.m. – 6 p.m.

Country Club Staff

Jen Sandy
Assistant General Manager
Events & Membership Director

Jennifer Miller
Business Manager

James Krolikowski
Head Chef

Jim McGrath
Director of Golf

Jimmy Safley
Golf Course Superintendent

Dena Smith
Tennis Professional



Golf Shop

Phone: 825-1748

Hours of Operation:

Monday-Sunday: 9am-7pm
(Weather Permitting)

Please call the Golf Shop for tee times. Please provide your member number and all players in your group.

Range Hours

Monday: Closed
Tuesday – Friday:
9am-7pm
Saturday & Sunday:
8am-7pm

Golf Rates:

Golf Lessons: \$40/half hour
\$200/ six half -hour lessons

Cart Fees:

18 holes, per rider:
\$18 inclusive of tax
9 holes, per rider:
\$10 inclusive of tax

Guest Greens Fees:

Week Days: \$30 + cart fee
Weekends and Holidays:
\$40 + cart fee

Family Rate Greens Fee – only applicable to Golf Membership:

\$20 + cart fee

Golf Bag Storage:

\$75/year

Range Plan:

\$175/year unlimited use

Range Balls:

\$5/bag plus tax