

# *The Country Club of Culpeper*



*February 2018*



## **Prime Rib Night**

**February 2<sup>nd</sup>**

5 p.m. – 8:30 p.m.

## **Valentine's Day Dinner**

**February 14<sup>th</sup>**

5 p.m. – 8:30 p.m.

## **Kids Activity Night**

**February 23<sup>rd</sup>**

6 p.m. – 8 p.m.



## ***Interested in Running for the Board of Directors?***

*Elections for the Country Club of Culpeper Board of Directors will be held on Sunday, March 18, 2018, at 3 p.m. at the Annual Meeting. Anyone interested in running for the Board should contact the Business Office at 825-1746 to pick up a petition. All nominations and petitions must be submitted to the Business Office by 5 p.m. on Friday, February 9, 2018.*

### **Golf News**

Please note that with the cold weather our winter program is in effect. Our Bermuda grass in the fairways is now dormant. At this time, we want to have as little cart traffic on the fairways as possible, so we do not harm the Bermuda. Golf lessons are available to members and non-members. Please contact Mark Wolfla, 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.

### **Attention Members!**

*On Mondays, if the temperature is below 50 degrees, the Golf Shop will be **CLOSED**. Please call the Golf Shop at 825-1748 for the most up-to-date and accurate closings.*

### **Membership**

We signed three new members last month, great start to a new year! Let's all make them feel welcomed into our wonderful Club Family.

There are a lot of great specials going on 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!

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

## Membership 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](mailto:jsandy@countryclubofculpeper.com)



***Congratulations!***

***Mark Henderson***

You have won a free dessert!

Please join us in the restaurant to redeem your prize!

## **From the Chef's Chopping Block**

### ***Red Velvet Brownies***

Nonstick cooking spray

2 cups all-purpose flour

1 tablespoon unsweetened cocoa powder

1 teaspoon ground cinnamon

1/2 teaspoon salt

1 cup butter

2 cups granulated sugar

4 eggs, lightly beaten

1 1 - ounce bottle red liquid food coloring

Preheat oven to 350 degrees. Line a 13x9x2 inch baking pan with foil. Coat foil with cooking spray; set aside. In a large mixing bowl, combine flour, cocoa powder, cinnamon and salt; set aside. In a large saucepan, melt butter over medium heat. Remove from heat. Stir in granulated sugar until combined. Stir in eggs and the bottle of food coloring. Add butter mixture to flour mixture and stir with a wooden spoon until well combined.

Pour into prepared pan. Bake for 20 to 25 minutes or until a toothpick inserted in center comes out clean. Cool on a wire rack.

Prepare Cream Cheese Frosting. When cool, use foil to lift brownies from pan. Carefully remove slab of brownies from foil onto a serving platter. Frost generously, chill until icing is set, then cut into squares. Store leftovers in refrigerator.

### ***Cream Cheese Frosting***

8 ounces reduced-fat cream cheese (Neufchatel), softened

2 cups powdered sugar

2 teaspoons vanilla

2 - 4 tablespoons milk (if necessary)

In a medium mixing bowl, beat cream cheese with an electric mixer on medium speed for 30 seconds. Beat in powdered sugar and vanilla. Beat until well combined. If necessary, beat in milk to make icing a spreadable consistency.





***Weekly Specials:***

**Wednesday**

**\$6.00 Burger Day**

**Peel & Eat Shrimp**

*Available from 1 p.m. to 8:30 p.m.*

**Thursday**

**Thirsty Thursday**

**60¢ Wings**

**Blue Plate Dinner Specials**

*Available from 1 p.m. to 8:30 p.m.*

Choose from three dinner specials all priced at \$11.00 plus tax

***Check out our Daily 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***

### **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.

### **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](mailto:soldwithlinda@hotmail.com) or Gay Wallace at 540-825-4011 or [gaygaywallace@gmail.com](mailto:gaygaywallace@gmail.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](mailto:jsandy@countryclubofculpeper.com)

**Dates are beginning to fill up for 2018!!!!**

**Don't wait, book your event today!**



## VALENTINE'S DAY DINNER

WEDNESDAY, FEBRUARY 14<sup>TH</sup>  
5:00 P.M. TO 8:30 P.M.

### MENU

*Choice of Shareable Appetizer:*

Seared Foie Gras on a Garlic Crouton with Grape  
Reduction  
Crab and Mushroom Stuffed Shrimp with Sherry  
Sauce

*Choice of Salad:*

House Salad  
Caesar Salad

*Choice of Entrée:*

Scallops over Risotto with Scallop Cream,  
Asparagus

Filet Medallion Oscar with Béarnaise Sauce,  
Asparagus and Seasoned Roasted Red Potatoes

Airline Chicken Breast with Apple Bourbon Sauce,  
Asparagus and Seasoned Roasted Red Potatoes

*Choice of Shareable Dessert:*

White Chocolate Bread Pudding  
Chocolate Lava Cake

\$60 per Couple, \$30 per Person

Reservations are Required, Please Call  
540.825.1746

Want to surprise that special someone?  
Pre-Order your meal when you place your reservations!



# Prime Rib Night

February 2<sup>nd</sup>

5pm-8:30pm



# Kid's Activity Night

February 23<sup>rd</sup>

6pm – 8pm





**Board of Directors**

John Faeth: President  
 Mike McClurg: Vice President  
 Larry Lucas: Treasurer  
 Elizabeth Davis: Secretary  
 Bryan Sprinkel  
 Linda Hudson Thornton  
 Jeff Earnhardt  
 Paul Brockman

**Committees**

Building & Grounds:  
 Linda Hudson Thornton  
 Finance: Larry Lucas  
 Golf: Larry Lucas  
 Tournament: Mike McClurg  
 Membership: John Faeth  
 Pool/Tennis: To be Determined  
 Social: 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**

Ray Tricarico  
 General Manager

Jennifer Miller  
 Business Manager

Jen Sandy  
 Assistant General Manager  
 Events & Membership Director

James Krolikowski  
 Head Chef

Mark Wolfla  
 Director of Golf

Jimmy Safley  
 Golf Course Superintendent

Dena Smith  
 Tennis Professional

**Golf Shop****Phone: 825-1748****Hours of Operation:**

Monday-Sunday: 9am-5pm  
 (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 – Sunday:  
 9am-5pm

**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

