

# *The Country Club of Culpeper*

*The Club for Everyone!*



## *February 2019 Chatter*

**Friday, February 8th**

**Prime Rib Night**

**5:00 p.m. - 8:00 p.m.**

**Thursday, February 14th**

**Valentine's Day Dinner**

**Sunday, February 17th**

**1<sup>st</sup> Annual February Frostbite Putt-Putt Tournament**

**2:00 p.m. - 3:30 p.m.**

## **Golf News**

### **FROM THE GOLF SHOP**

#### **Winter hours**

Monday 10:00 a.m.-4:00 p.m.

Shop will be closed on days where temperature stays below 40 degrees

Tuesday-Friday 9:00 a.m.-4:00 p.m.

Shop will close at 3 when weather is bad

Saturday-Sunday 9:00 a.m.-4:00 p.m.

#### **Attention Winter Golfers**

As we are now midway through the winter, we must remember that the dormant grass plants are in a fragile state. Grass plants experience very little or no growth and along with foot and cart traffic are very susceptible to damage. As golfers here are some guidelines to help have healthier turf.

- Use the cart paths at all times and stay off the dormant grass even during dry conditions.
- Please limit your practice on the course, particularly additional shots on the par three tees and into greens as the divots and ball marks do not grow back.
- Use the temporary teeing areas as we have seeded the regular tees.
- Make it a point to fix at least 2 ball marks every hole (best done when other golfers are putting).
- Observe the course closed and practice green signs when posted.

**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.**

# LGA News

## Ladies Golf: Pre-Season Conditioning and Lessons

Spring is fast approaching although it does not seem like it now. The winter chill certainly impacts our physical fitness programs. So, Culpeper Country Club is offering some pre-season activities for lady golfers.

The Culpeper Country Club in cooperation with Powell Wellness, is offering a golf-oriented fitness program to get your muscles ready for the golf season. It will be structured in two phases.



The first phase will begin during the month of March and the experts at Powell are going to offer an evaluation of your current state of fitness. This evaluation would be done by Brandon Lum, PT, DPT, MS,OCS, Senior Physical Therapist. He would use the Titleist Performance Institute (TPI) evaluation system which measures strength, and range of motion analysis, video swing analysis, balance flexibility and so on. This would be followed by three sessions with a personal trainer tailored to your needs during the month of March at Powell. It is structured for two persons per time slot. The cost would be \$135. per person for all four sessions. You do not have to belong to Powell Wellness Center nor to the Culpeper Country Club to participate. The dates and time slots for the Powell program are still being determined at the time of this newsletter publication.

The Gym Phase would be followed up with an On-Course Phase at Culpeper Country Club driving range during the month of April. Golf Pro, Jim McGrath, has agreed to host four sessions for personal golf improvement tips and techniques. The dates for those sessions will be April 9th,16th, 23rd, and 30th from 4:00-6:00. The On-Course phase will be \$10 per person per session or \$40. for all four sessions.

So, mark your calendars now and invite your golfer girlfriends to come out and get ready for the 2019 golf season!! Stay tuned for more info and the March dates at Powell Wellness to be announced.



ADDITIONAL DATES TO REMEMBER:

THE NEXT LADIES LGA MEETING IS SET FOR MARCH 26TH AT 12:00 AT THE CLUB  
THE CULPEPER'S MEMBER-GUEST DATES HAVE BEEN POSTED AS JUNE 13th

### 2019 LGA Officers

President: Ann DuFrane  
Treasurer: Priscilla Hilton  
Secretary: Suzie Walrich

### **2019 Committees:**

Ladies' Days (Tuesdays): Joanne Durr, Priscilla Hilton, Barbara Waters, Suzie Walrich, Sandra Fulton  
Union Bank Tournament: May 14th - researching if still viable  
Member Guest Tournament: Priscilla Hilton, Joanne Durr date: TBD  
Club Championship: Ann DuFrane date: TBD  
President's Cup: Ann DuFrane date: TBD August/Sept  
Ryder Cup: Lisa Rand and Cindy Thornhill date: TBD  
Golf Team: Ann DuFrane  
Sunshine: Suzie and Izzy  
Publicity - Cindy Thornhill  
Christmas Luncheon: Priscilla, Joanne, and Sandra  
Rules and Greens: Elizabeth Davis  
Annual Trip: (Shen Valle) Barbara Waters

If anyone would like to join a Committee, please get in touch with Ann DuFrane as help is always needed and appreciated.

### **From the GM.....**

Isn't this supposed to be the slow time? Here in the Clubhouse we are plenty busy! We just finished our financial review with YHB CPAs and I am pleased to say that it went very well. Through the Board and Staff's efforts to cut costs and bring more people out, we have made a remarkable turn-around! Now it is imperative that we grow our membership. While we have a solid plan in place to improve our numbers, we need you, our dedicated members to help make it happen. We need you to help us get the word out! Our restaurant consistently delivers quality food and service. It is a warm, inviting, friendly atmosphere to bring your friends, family and business associates. We are making improvements to the grounds, golf course and clubhouse. These improvements have to be made slowly and with caution, so we do not put ourselves back into financial crisis. We have a draft of our Strategic Plan and will have our official financial review available in March.

We have some exciting news to share about the management of the pool! We have entered into an agreement with Powell Wellness to manage the pool. They will take over the training and scheduling of the lifeguards. They will implement emergency protocols and guidelines and bring a professionalism to the management of the pool. We are excited to work with them to bring you the highest quality experience at our pool this summer.

The Social committee has joined with the Restaurant committee to work together to bring you quality, fun events like our Chili Cook-Off and our upcoming February Frostbite Putt-Putt Tournament. Events that are entertaining and fun for everyone! Stay tuned for more events and opportunities to share experiences and great times with your CCC family!

#### **Committee Meetings:**

Finance: 4<sup>th</sup> Tuesday 12 noon

Golf/Greens/Tournaments: 3<sup>rd</sup> Tuesday at 5:30 pm

Building & Grounds: 3<sup>rd</sup> Tuesday at 5:30 pm

Membership: 3<sup>rd</sup> Wednesday at 4:30 pm

Social/Restaurant - 1<sup>st</sup> Wednesday at 4:30

All committee meetings are held at the Clubhouse....somewhere😊

We are still offering winter membership and golf specials to bring some new members and help increase traffic to the restaurant. They are listed below.

Kris Johnson  
General Manager

## New Member Specials

**Winter Golf Specials – Join now and pay no monthly dues until April. (Must pay capital fund fee & food and beverage minimum.)**

**Or**

**Buy a Pack of 5 Rounds of Golf for \$150.00. Offer ends March 1<sup>st</sup>.**

### **Full-Equity New Member Benefits**

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

### **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**

### **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: Kris Johnson, General Manager (540) 825-1746 x 224  
[kjohnson@countryclubofculpeper.com](mailto:kjohnson@countryclubofculpeper.com)



***Congratulations!***

David Pilgrim

You have won a free dessert!

Please join us in the restaurant to redeem your prize!

## Winter Restaurant Hours

### Clubhouse Restaurant & Bar

#### Hours of Operation:

**Monday:** Closed

**Tuesday - Friday:**

12 p.m. – 7:00 p.m.

**Saturday & Sunday:**

12 p.m. – 6 p.m.

**Reservations Recommended Please call 825-1746.**

### From the Chef's Chopping Block

#### Classic Pot Roast



#### **Ingredients**

1 teaspoon olive oil  
1 (3-pound) boneless chuck roast, trimmed  
1 teaspoon kosher salt  
1/4 teaspoon freshly ground black pepper  
2 cups coarsely chopped onion  
1 cup dry red wine  
4 thyme sprigs  
3 garlic cloves, chopped  
1 (14-ounce) can fat-free, less-sodium beef broth  
1 bay leaf  
4 large carrots, peeled and cut diagonally into 1-inch pieces  
2 pounds Yukon gold potatoes, peeled and cut into 2-inch pieces  
Fresh thyme leaves (optional)

#### **Step 1**

Preheat oven to 350

#### **Step 2**

Heat olive oil in a large Dutch oven over medium-high heat. Sprinkle chuck roast with salt and pepper. Add roast to pan; cook 5 minutes, turning to brown on all sides. Remove roast from pan. Add onion to pan; sauté 8 minutes or until tender.

#### **Step 3**

Return browned roast to pan. Add the red wine, thyme sprigs, chopped garlic, beef broth, and bay leaf to pan; bring to a simmer. Cover pan and bake at 350° for 1 1/2 hours or until the roast is almost tender.

#### **Step 4**

Add carrots and potatoes to pan. Cover and bake an additional 1 hour or until vegetables are tender. Remove thyme sprigs and bay leaf from pan; discard. Shred meat with 2 forks. Serve roast with vegetable mixture and cooking liquid. Garnish with thyme leaves, if desire



***Weekly Specials:***

**Wednesday**

**\$6.00 Burger Day**

*\*Dine in Only*

**Thursday**

**Thirsty Thursday Bar Specials**

**60¢ Wings**

**Chef's Special**

**New York Strip Steak Topped with Tarragon Butter - \$11.95**

*\*Dine in Only*

***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 or [Restaurant@countryclubofculpeper.com](mailto: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 can help with that as well.

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

**2019 dates are starting to fill up!!  
Don't wait, book your event today!**

Contact Nikki Shugars at 540.825.1746, ext. 226 or [nshugars@countryclubofculpeper.com](mailto:nshugars@countryclubofculpeper.com)

**Tennis News**

Tennis lessons are available to members and non-members. There are various programs depending on age and ability. We are currently in transition and will provide contact information for the new Tennis Pro shortly.

**Bridge News**

**New Directors**

Priscilla Hilton  
Shirley Bayne

1/8

North/South

Dot Jones/Donna Josaitis  
Linda Thornton/Gay Wallace  
Sally Canavan/Mike Baudhuin

East/West

Bob Bell/Jane Thomson  
Joan Peterman/Shirley Ann Bayne  
Roger Kube/Brevard Wallace

1/15

North/South

Dot Jones/Donna Josaitis  
Dick & Barbara Rosica  
Bob & Priscilla Hilton

East/West

David Martin/Ben Allen  
Joan Peterman/Shirley Ann Bayne  
Bob Bell/Jane Thomson

1/22

North/South

Bob & Priscilla Hilton  
Linda Thornton/Gay Wallace  
Dot Jones/Donna Josaitis

East/West

Roger Kube/Brevard Wallace  
Bob Bell/Jane Thomson  
Sally Canavan/Mike Baudhuin

Shirley Ann Bayne. 540-827-1153  
Priscilla Hilton 540-547-4950



# What's Happening @ Country Club of Culpeper

## Special Events in February

### PRIME RIB NIGHT

Friday, February 8th  
5 p.m. – 8:30 p.m.



King Cut    \$22.00

Queen Cut   \$19.00

Reservations Required  
First Come – First Served Basis

Call 540-825-1746



## Valentine's Day Menu

Reservations Required – Call 540-825-1746



### Starters

5 Bacon Wrapped Scallops with Dijon Honey Glaze   \$7.95  
5 Crab Stuffed Mushrooms   \$6.95  
Roasted Butternut Squash Soup   \$5.00

### Main course

Served with your choice of two sides  
Prime Rib   \$19.95  
Filet Mignon with Bearnaise Sauce   \$18.95  
Salmon Stuffed with Roasted Red Pepper Pesto topped with Basil Butter   \$17.95  
Chicken Oscar   \$17.95

### Dessert

Crème Brulee   \$6.00  
Cheesecake with Strawberries   \$8.00  
Chocolate Lava Cake   \$6.00



Country Club of Culpeper  
Presents the 1<sup>st</sup> Annual  
**February Frostbite Putt-Putt Tournament**



**Sunday, February 17<sup>th</sup>**  
**2:00 – 3:30 p.m.**

It's cold outside so warm up with a fun,  
competitive putt-putt tournament!

- 9 hole putting course
- 2 player teams (parent/child, spouse/significant others, friends, or any other combo)
- Guests welcome
- \$5 Entry Fee
- Bring your own ball & putter
- Enjoy happy hour bar & appetizer prices

Call the Golf Shop to Register – 540-825-1748

**The Country Club of Culpeper**  
*The Club is a Place to Celebrate Family & Friends!*

**Golf Shop Hours (Phone 540.825.1748)**  
 Monday: 10:00 a.m. – 4:00 p.m.  
 Tuesday-Sunday: 9:00 a.m. – 4:00 p.m.  
**Driving Range**  
 4:00-8:30 daily  
 Driving Range closed on Mondays  
 Until it has been out.  
**Restaurant Hours (540.825.1748)**  
 Monday: Closed  
 Tuesday – Friday: 12:00 – 7:00 p.m.  
 Saturday & Sunday: 12:00 – 6:00 p.m.  
**Weekly Restaurant Dine-In Specials**  
 Wednesday \$6.00 Burger Day & Peel & Eat Shrimp  
 Thursday: 60¢ wings, Trilly Thursday and Chefs Choice Night  
 Sunday: Happy Hour All Day – Special Appetizer Prices

February 2019						
Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
					1	2
3	4	5 Duplicate Bridge 7pm	6 Social & Restaurant 4:30 pm	7	8 Prime Rib Night 5:00 pm	9
10	11	12 Duplicate Bridge 7pm	13	14 Valentine's Day Dinner Reservations Req. See website for menu	15	16
17 Putt-Putt Tournament 2:00 p.m.	18	19 Golf/Greens Tournaments 5:30 pm Building & Grounds 5:30 pm Duplicate Bridge 7pm	20 Membership 4:30 pm	21	22	23
24	25	26 Finance 12 noon Duplicate Bridge 7pm	27	28 Board Meeting 5:30 pm		

www.countryclubofculpeper.com

*In Other News.....*



*Interested in Running for the Board of Directors?*

Elections for the Country Club of Culpeper Board of Directors will be held on Sunday, March 17, 2019, 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 8, 2019.**

**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

**Country Club Staff**

Kris Johnson

**General Manager**

Jennifer Miller

**Business Manager**

Ken Reimuth

**Executive Chef**

Jim McGrath

**Director of Golf**

Jimmy Safley

**Golf Course Superintendent**

**Committees**

**Finance:** Larry Lucas

**Golf/Tournament:** Bryan Sprinkel

**Membership:** Elizabeth Davis

**Pool/Tennis/Building & Grounds:**

Paul Brockman

**Social:** Cyndy Woodward

**Restaurant:** Jeff Earnhardt

**Clubhouse Restaurant & Bar**

**Reservations Recommended**

**Please call 540-825-1746.**

**Hours of Operation:**

**Monday:** Closed

**Tuesday - Friday:**

12 p.m. – 7:00 p.m.

**Saturday & Sunday:**

12 p.m. – 6 p.m.

**Golf Associations**

LGA President: Ann DuFrane

SGA Captain: Ronnie Deal

**Bridge**

Shirley Ann Bayne. 540-827-1153

Priscilla Hilton 540-547-4950

**Business Office**

**Phone: 540- 825-1746**

**Hours of Operation:**

**Monday:** Closed

**Tuesday-Friday:**

9am – 5pm

**Golf Shop**

**Phone: 540-825-1748**

**Hours of Operation:**

Monday: 10:00 am – 4:00 pm

Tuesday - Sunday: 9am-4pm

(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 until cut

Tuesday – Sunday:

4:00 pm last ball hit

**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

