

The Country Club of Culpeper

The Club for Everyone!



January 2019 Chatter

Tuesday, January 15th

Restaurant/Clubhouse Reopens!

Friday, January 18th

Prime Rib Night

5:30 p.m. - 8:00 p.m.

Sunday, January 27th

First Annual CCC Chili Cook-Off

12 noon - 4:00 p.m.

Friday, February 8th

Prime Rib Night

5:30 p.m. - 8:00 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

The LGA's Annual Christmas Lunch! A big thank you to Dorothy Jones for hosting! Everyone had a lovely time!



The first LGA meeting of 2019 will be at the Clubhouse on March 26th at 12:30

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.....

We hope everyone had a joyous and peaceful holiday with plenty of quality time with loved ones! It is that time of year where we look back on our successes over the year and where we fell a bit short. We certainly had a challenging year weather wise and despite that fact, we still significantly improved our financial health. We are looking forward to expanding on that in 2019 by being dynamic and flexible in a few areas. As you all are aware, the winter months are financially challenging for your Club, so we will be cutting food and labor costs in order to overcome some of those challenges. In January, we will be closed the first 2 weeks (as is customary) but we will also have a smaller menu available for the remainder of the Winter. We will have Prime Rib Night on January 18th and a Chili Cook-off on the 27th. The February Prime Rib Night will be on Friday, February 8th and then we will resume the first Friday of the month. We will resume a more normal menu in April along with labor to accommodate the increase in volume during our busiest time.

We are nearing completion of our 5 Year Strategic Plan and have completed a new budget for 2019.

We are excited to announce 3 new corporate memberships! We will roll out the details later this month. We believe the structure of these memberships will attract small and larger companies and increase overall membership.

We know we have some room for improvement on the pool operation and are beginning to identify different ways to solve on-going labor and management issues.

We are looking forward to a prosperous and healthy 2019 but we need your help! Here are 5 easy ways to keep the Club healthy in the new year!

- Bring guests and potential new members to the Club
- Get involved on a committee
- Like and share our Facebook posts so people know what they are missing
- Eat at the restaurant regularly
- Volunteer for clean-up days

Committee Meetings:

Finance: 4th Tuesday 12 noon

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

Building & Grounds: 3rd Tuesday at 5:30 pm

Membership: 3rd Wednesday at 4:30 pm

Social: 1st Wednesday at 4:30

Restaurant: 4th Wednesday at 5:30 pm

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 1st.

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



Congratulations!

Marshall Gayheart

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:

Closed January 1st through January 14th

Reopen on January 15th

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

Pork Chops with Apples and Garlic Smashed Potatoes



Ingredients

1-pound small fingerling potatoes
2 cloves garlic
Kosher salt
4 1/2-inch-thick boneless pork loin chops (5 ounces each)
2 teaspoons chopped fresh sage
Freshly ground pepper
1 tablespoon extra-virgin olive oil
1 large red onion, cut into 1/2-inch wedges
2 Granny Smith apples, cut into 1/2-inch pieces
3/4 cup apple cider
1/4 cup buttermilk

Directions

1. Put the potatoes and garlic in a saucepan, cover with cold water and season with salt. Cover and bring to a boil, then uncover and continue cooking until tender, about 15 minutes. Cover and set aside.
 2. Meanwhile, rub both sides of the pork chops with the sage, and salt and pepper to taste. Heat a large cast-iron skillet over high heat, then add 1 teaspoon olive oil and sear the chops until golden on both sides, about 5 minutes total. Transfer to a plate. Wipe out the skillet and add the remaining 2 teaspoons olive oil. Add the onion and apples and cook over medium-high heat until lightly browned, about 5 minutes. Season with salt and pepper and stir in the cider.
 3. Return the chops to the skillet. Cover and cook, turning once, until just cooked through, 4 to 5 minutes. Drain the potatoes, reserving 1/4 cup liquid. Return the potatoes to the pan; add the buttermilk and mash, adding cooking liquid as needed. Season with salt and pepper. Serve with the pork chops, onion and apples. Drizzle with the pan juices.
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Weekly Specials:

Wednesday

\$6.00 Burger Day

Peel & Eat Shrimp

**Dine in Only*

Thursday

Thirsty Thursday

60¢ Wings

Thursday Chef's Choice Specials

**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

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

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

New Directors

Priscilla Hilton
Shirley Bayne

December 4th

N/S

1. Gay Wallace/Jane Thomson
2. Dorothy Jones/Donna Josaitis
3. Joe Daniel/Ben Allen

E/W

1. Mike Baudhuin/Bob Bell
2. Roger Kube/Brevard Wallace
3. Sally Canavan/Betty Lester

December 11th

N/S

1. Shirley Bayne/Jane Thomson
2. Joan Petermann/Bob Hilton
3. Dick Rosica/Betty Lester

E/W

1. Roger Kube/Bob Bell
2. Sally Canavan/Tom Haight
3. Joe Daniel/Della Edrington

December 18

N/S

1. Gay Wallace/Linda Thornton
2. Brevard Wallace/Roger Kube
3. Dorothy Jones/Donna Josaitis

E/W

1. Sally Canavan/Bob Bell
2. Jane Thomson/Billy Cannon
3. Frances and Tom Haight

Bridge Winners for the Fall Tournament

First - Sally Canavan

Second - Betty Lester

Special Drawing for Third - Priscilla Hilton

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.

Join Us.....
First Annual
CCC
Chili Cook-off!



**Need
competitors
and tasters
(judges)**

**Cast your vote
for your
favorite chili!**

**Kids activities &
games led by
Mr. Songer**



Sunday
January 27th
12 noon –
4pm
No Fee...Just Fun

PRIME RIB NIGHT

Friday, January 18th
5 p.m. – 8:30 p.m.



King Cut \$22.00
Queen Cut \$19.00

Make Your Reservation Early!
First Come – First Served Basis

Time Slots below:

5:30 pm

6:30 pm

8:30 pm

5:50 pm

7:50 pm

6:10 pm

8:10 pm

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

540-825-4011

Tennis Lessons

Dena Smith – 540-229-0589

Country Club Staff

Kris Johnson

General Manager

Jennifer Miller

Business Manager

Ken Reimuth

Club Chef

Jim McGrath

Director of Golf

Jimmy Safley

Golf Course Superintendent

Dena Smith

Tennis Professional

Clubhouse

Reservations

Please call

Hours of

Monday: Closed

Tuesday - Friday:

12 p.m. – 7:00 p.m.

Saturday & Sunday:

12 p.m. – 6 p.m.



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: Ann DuFrane

SGA Captain: Ronnie Deal

Bridge

Linda Thornton

540-718-7117

Gay Wallace

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