

# *The Country Club of Culpeper*



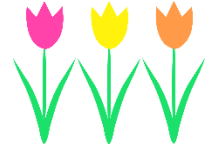
*March 2018*



## **Prime Rib Night**

**March 9<sup>th</sup>**

5 p.m. – 8:30 p.m.



## **St. Patrick's Day Specials at the Bar**

**March 17<sup>th</sup>**

12 p.m. – 6 p.m.

## **Stockholder Meeting**

**March 18<sup>th</sup>**

3 p.m.

## **Mark's Retirement Reception**

**March 23<sup>rd</sup>**

5 p.m. – 7 p.m.

## **Family Movie Night**

**March 30<sup>th</sup>**

Seating - 6:15 p.m. Movie - 6:30 p.m.



## **Golf News**

Please note that with the cold weather our winter program is still in effect. Our Bermuda grass in the fairways is 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 two new members last month, making that 5 for new year! Please help make them feel welcomed into our wonderful Club Family.

Our Spring Golf Trial is now available until April 1, 2018. Prospective members may sign up for a 60-day trial for \$120 or a 90-day trial for \$180. Please spread the word to your friends!

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

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



***Congratulations!***

***Cindy Woodward***

You have won a free dessert!

Please join us in the restaurant to redeem your prize!

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

### ***Irish Soda Bread***

#### ***Ingredients***

4 cups all-purpose flour, plus extra for currants  
4 tablespoons sugar 1 teaspoon baking soda  
1 1/2 teaspoons kosher salt  
4 tablespoons (1/2 stick) cold unsalted butter, cut into 1/2-inch dice  
1 3/4 cups cold buttermilk, shaken  
1 extra-large egg, lightly beaten  
1 teaspoon grated orange zest  
1 cup dried currants

#### ***Directions***

Preheat the oven to 375 degrees F. Line a sheet pan with parchment paper.

Combine the flour, sugar, baking soda, and salt in the bowl of an electric mixer fitted with the paddle attachment. Add the butter and mix on low speed until the butter is mixed into the flour.

With a fork, lightly beat the buttermilk, egg, and orange zest together in a measuring cup. With the mixer on low speed, slowly add the buttermilk mixture to the flour mixture. Combine the currants with 1 tablespoon of flour and mix into the dough. It will be very wet.

Dump the dough onto a well-floured board and knead it a few times into a round loaf. Place the loaf on the prepared sheet pan and lightly cut an X into the top of the bread with a serrated knife. Bake for 45 to 55 minutes, or until a cake tester comes out clean. When you tap the loaf, it will have a hollow sound.

Cool on a baking rack. Serve warm or at room temperature.





***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](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 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)**

**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.

## **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)

### **Recent Bridge Winners:**

#### **January 9<sup>th</sup>**

##### **N/S**

- 1<sup>st</sup>: Gay Wallace & Linda Daniel
- 2<sup>nd</sup>: Dorothy Jones & Donna Josaitis
- 3<sup>rd</sup>: Priscilla & Bob Hilton

##### **E/W**

- 1<sup>st</sup>: Jane Thomson & Brevard Wallace
- 2<sup>nd</sup>: Shirley Bane & Joan Petermann
- 3<sup>rd</sup>: Mike Baudhin & Tom Houston

#### **January 16<sup>th</sup>**

- 1<sup>st</sup>: Shirley Bayne & Joan Petermann
- 2<sup>nd</sup>: Fances & Tom Haught
- 3<sup>rd</sup>: Dorothy Jones & Donna Josaitis

#### **January 23<sup>rd</sup>**

- 1<sup>st</sup>: Linda Thornton & Gay Wallace
- 2<sup>nd</sup>: Dorothy Jone & Donna Josaitis
- 3<sup>rd</sup>: Shirley Bayne & Joan Petermann

#### **January 30<sup>th</sup>**

##### **N/S**

- 1<sup>st</sup>: Gay Wallace & Linda Thornton
- 2<sup>nd</sup>: Barb & Dick Rosica
- 3<sup>rd</sup>: Jane Thomson & Brevard Wallace

##### **E/W**

- 1<sup>st</sup>: Shirley Bayne & Joan Petermann
- 2<sup>nd</sup>: Della & Patrick Edrington
- 3<sup>rd</sup>: Betty Lester & Sally Canavan

#### **February 6<sup>th</sup>**

##### **N/S**

- 1<sup>st</sup>: Gay Wallace & Linda Thornton
- 2<sup>nd</sup>: Barb & Dick Rosica
- 3<sup>rd</sup>: Jane Thomson & Brevard Wallace

##### **E/W**

- 1<sup>st</sup>: Shirley Bayne & Joan Petermann
- 2<sup>nd</sup>: Priscilla & Bob Hilton
- 3<sup>rd</sup>: Mike Baudhuin & Tom Houston

#### **February 13<sup>th</sup>**

##### **N/S**

- 1<sup>st</sup>: Barb & Dick Rosica
- 2<sup>nd</sup>: Gay Wallace & Linda Thornton
- 3<sup>rd</sup>: Dorothy Jones & Donna Josaitis

##### **E/W**

- 1<sup>st</sup>: Linda Daniel & Duke duFrane
- 2<sup>nd</sup>: Jane Thomson & Brevard Wallace
- 3<sup>rd</sup>: Shirley Bayne & Joan Petermann

#### **February 20<sup>th</sup>**

##### **N/S**

- 1<sup>st</sup>: Gay Wallace & Linda Thornton
- 2<sup>nd</sup>: Dorothy Jones & Donna Josaitis
- 3<sup>rd</sup>: Priscilla & Bob Hilton

##### **E/W**

- 1<sup>st</sup>: Jane Thomson & Brevard Wallace
- 2<sup>nd</sup>: Shirley Bayne & Joan Petermann
- 3<sup>rd</sup>: Della & Patrick Edrington

# Prime Rib Night

March 9<sup>th</sup>

5pm-8:30pm



# Family Movie Night Featuring – The Lego Movie

March 30<sup>th</sup>

Seating – 6:15 p.m. Movie – 6:30 p.m.



**EASTER BRUNCH**  
**SUNDAY, APRIL 1<sup>st</sup>**

11 a.m. – 2 p.m.



**Scrambled Eggs, Bacon, Sausage, French Toast, Waffles,  
Tossed Garden Salad, Ham Carving, Beef Tenderloin Carving,  
Green Beans with Roasted Garlic, Mashed Potatoes, Chicken Tenders,  
Macaroni and Cheese, Rolls and Assorted Desserts**

**Adults: \$26.00 Kids: \$13.00**

**Bunny 11:00 a.m. to – 2:00 p.m.**

**Easter Egg Dying 11:00 a.m. – 2:00 p.m.**

**Easter Egg Hunt 12:30 p.m.**

**For Reservations Call**

**540.825.1746**



**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: Bryan Sprinkel  
 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**

Jen Sandy  
 Assistant General Manager  
 Events & Membership Director

Jennifer Miller  
 Business Manager

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

